

PRODUCTION CATERING

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www.Boyzinthekitchen.com

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BITK has been providing quality catering for over 10 years.

Our menus are designed to be a complete meal experience.

We use only the finest quality meats, seafood & produce.

We are able to accommodate special requests and dietary needs such as wheat or dairy free, low fat, low-carb, vegetarian, kosher, vegan, sugar-free, etc.

Additional charges may apply.

All dressings, sauces, soups, pastries are prepared by our own chefs.

We have no minimum head count, but we do require minimum costs per order (see below). This does not include tax & delivery.

No charge on cancellations made 72 hours before the event.

50% (of food) charged for cancellations made within 48 hours before the event start time.

(Terms apply to all clients, unless previously negotiated)

Payment Terms:

- Payments can be made by (cash, check, or credit card).

- A credit card will be held on file as a backup method of payment if you elect to pay via check.
- If your check bounces, a \$75.00 bank processing fee will be applied to your invoice. Your credit card held on file will be automatically charged for services rendered.
- Payment is due for all catering & services rendered at the time of delivery (COD) “the day of service” unless otherwise negotiated.
- If your catering needs extend more than 7 days, then payment is due at the end of each week (common with photo shoots, television productions, and feature films).
- American Express (AMEX) credit card payments will have a 3.5% surcharge automatically applied.

DELIVERY OPTIONS
(Charged per meal)

1. DROP: All food is delivered in disposable tins. There are NO chafers/warmers with this service!

2. SET UP WITH SERVER: (recommended)

Server will set up food in chafers/warmers with stainless steel serving utensils, baskets, ceramics, risers, paper goods & fresh flowers. Server will assist guests in plating and menu/ingredient explanation for a period of 2 hours from “ready to serve” time, as provided by the client. Delivery, set up and break down are included in the price of this service.

3. DSRP (Drop, set-up, return, pick up) Same as set up service, but server does not stay for the 2 hour period. This service is more expensive due to staff having to return to the same location twice, fuel costs, etc. The client determines the pick up time.

Executive set-up

For an additional fee, we can rent china, flatware, linens and glassware. This service can be added to a set up with server or DRSP option. Client is financially responsible for any missing or broken items.

Paper Goods & Serving Utensils

Heavy duty lunch plates, 2 ply napkins, acrylic forks, knives, spoons and paper linen.

Serving utensils: tongs, spoons, pie servers

White Table Linens

Production Rental Tables & Chairs

BEVERAGE OPTIONS

FOR DROPS:

Canned sodas (Coke, Diet Coke, Sprite)

Bottled waters

Minute Maid lemonade

Tejava unsweetened iced tea

Assorted juices: apple, cranberry, grape

Cases of water: (24 pack)

Case sodas: (24 pack)

FOR 2 HOUR SET UPS (includes ice & tubs):

“Unlimited” Coke, Diet Coke, Sprite & bottled waters

“Unlimited” fresh brewed tropical unsweetened iced tea* & fresh lemonade
(includes cups, fresh lemons, limes, oranges)

“Unlimited” tropical unsweetened iced tea*, fresh lemonade, sodas & waters
(includes cups, fresh lemons, limes, oranges)

ALL DAY BEVERAGE SERVICE FOR BREAKFAST + LUNCH SET UPS:

“Unlimited” canned sodas & bottled waters

“Unlimited” tropical, unsweetened iced tea and fresh lemonade
includes cups, fresh lemons, limes, oranges)*

“Unlimited” tropical unsweetened iced tea*, fresh lemonade, sodas & waters
(includes cups, fresh lemons, limes, oranges)

*Strawberry, raspberry or mango iced tea available for an additional

COFFEE & TEA:

Fresh brewed hot coffee
Hot water with assorted herb teas & lemon
Fresh brewed iced coffee (added to lunch or dinner)

BREAKFAST MENUS:

(1- Continental)

Assorted bagels with cream cheese and fruit preserves
Homemade breakfast breads, muffins & butter croissants
Cold cereals & milk
Fresh fruit salad
Greek yogurt with fruit preserves
Vanilla or plain yogurt & toasted fruit & nut granola
Fresh brewed coffee & tropicana orange juice

(2)

*Breakfast burritos with egg, sausage, ham, bacon, potatoes, and cheddar cheese**
Breakfast burritos with egg, potatoes, and cheddar cheese
(Served with fresh salsa on the side)
vanilla or plain yogurt & toasted fruit & nut granola
Fresh fruit salad
Fresh brewed coffee & tropicana orange juice

(3)

Scrambled eggs
Scrambled egg whites with cherry tomatoes
Apple wood bacon & turkey sausage links
Southwest breakfast potatoes (made with sweet & red russet potatoes)
Baked Caramel French Toast
Fresh fruit salad
Fresh brewed coffee & tropicana orange juice

(4)

Egg, maple bacon & cheese on toasted bagel
Egg & cheese on toasted bagel
Breakfast potatoes
Tropical fruit & cottage cheese cups
Fresh fruit salad
Fresh brewed coffee & tropicana orange juice

(5)

Egg, cheese & vegetable frittata
Scrambled egg whites with cherry tomatoes, basil & buffalo mozzarella
Home made pork & sage sausage patties & turkey sausage
Assorted fresh bagels with cream cheese & fruit preserves
Fresh fruit salad
Fresh brewed coffee & tropicana orange juice

(6)

Egg, ham, tomato & Swiss cheese on grilled butter croissant
Egg, tomato & Swiss cheese on grilled butter croissant
BITK Breakfast potatoes with onions & peppers
Oatmeal with dried fruits, nuts, maple syrup and brown sugar
Fresh fruit salad
Fresh brewed coffee & tropicana orange juice

(7)

Egg, Canadian bacon & jack cheese on toasted English muffin
Egg & jack cheese on toasted English muffin
Spicy Soyrito breakfast potatoes
Vanilla or orange honey yogurt & granola parfaits
Fresh fruit salad
Fresh brewed coffee & tropicana orange juice

(8)

Ham & cheddar cheese omelets
Vegetable & Swiss cheese omelets
Scrambled Egg Whites
Hash browns
Belgian waffles with fresh whipped cream
Fresh tropical fruit & berry salad
Fresh brewed coffee & tropicana orange juice

(9)

Fried egg sandwich on croissant with cheddar cheese and bacon
Fried egg sandwich on croissant with cheddar cheese
Hash browns
Yogurt, granola and fresh berry parfaits
Fresh fruit salad
Fresh brewed coffee & tropicana orange juice

(10)

Spinach & mushroom quiche

*Scrambled egg whites with spinach & mushrooms
Sliced Honey ham & ground turkey steaks
Peaches & cream oatmeal with maple syrup and brown sugar
Fresh fruit salad
Fresh brewed coffee & tropicana orange juice*

**(11)*

*Poached eggs with hollandaise sauce
Grilled ham steaks
Smoked salmon Lox Platter with assorted bagels and whipped cream cheese
(served with sliced beefsteak tomatoes, red onions, cucumbers & capers)
Cottage cheese
Fresh sliced fruit & berry platter
Fresh brewed coffee & tropicana orange juice*

(12)

*BITK Scrambler with apple wood smoked bacon, cherry tomatoes, green
onions, mushrooms and bell peppers & mozzarella cheese
Scrambled egg whites
BITK breakfast potatoes with onions & peppers
Homemade buttermilk, blueberry, apple, banana,
or peanut butter chocolate chip pancakes with maple syrup
Fresh fruit salad
Fresh brewed coffee & tropicana orange juice*

(13)

*Scrambled eggs with cheddar cheese
Scrambled egg whites with sautéed spinach, red onion & tomatoes
Turkey sausage
Corned beef hash
Black beans
Multi grain toast with butter and assorted fresh fruit preserves
Fresh fruit salad
Fresh brewed coffee & tropicana orange juice*

(14)

*Huevos rancheros
Scrambled egg whites with cotija, green onion & salsa verde
Spicy chicken sausage & chorizo turkey patties
Fresh salsa and sour cream on the side
Mexican rice
Cinnamon Vanilla yogurt & coconut toasted granola
Fresh fruit salad
Fresh brewed coffee & tropicana orange juice*

(15)

*fried eggs, over easy eggs, sunny side up eggs, hard boiled eggs
(choice of one style)
breakfast skirt steaks & turkey bacon
roasted red potatoes
brioche egg bread French toast w/berry compote & maple syrup
fresh fruit salad
fresh brewed coffee & tropicana orange juice*

*** special requested menus & juices can be created and prepared by our kitchen chefs so please just ask, we would be more than happy to accommodate!**

GOURMET OMELETE BAR

Fresh made to order omelets

Fresh ingredients to choose from:

Eggs, egg whites, ham, tofu, bell peppers, green onions, mushrooms, spinach, Black olives, jalapenos, broccoli, zucchini, yellow squash, tomatoes, red onions, garlic, capers, basil, jalapenos, feta, Swiss, jack & cheddar cheeses & salsa

Also includes:

*Maple bacon & turkey sausage
Breakfast potatoes
Assorted yogurts & toasted granola
Blueberry, cranberry, poppy and bran muffins
Breakfast bread of the day (banana, pumpkin, coffee cake, molasses)
Bagels with preserves & whipped cream cheese
Fresh cut seasonal fruit salad
Fresh brewed coffee
Orange juice*

****additional chef required for 40 or more guests.***

***Fresh made to order pancakes & waffles
or Texas French toast w/maple syrup***

Served with fresh fruit & toppings: blueberries, strawberries, cinnamon apples, peaches, bananas, fresh whipped cream, powdered sugar & maple syrup

LUNCH & DINNER PRODUCTION MENUS:

(Americana Menu 1)

Fresh baked bread & butter
Grilled lemon, rosemary and garlic chicken breast with sun dried tomatoes
Crab cakes with chipotle mayo and lemon wedges
Jumbo vegetable & swiss cheese stuffed mushrooms (vegetarian)
Penne pasta with fresh tomato basil sauce
Grilled vegetables
Caesar salad with garlic croutons
Mixed green salad with balsamic vinaigrette
Homemade cookies & New York cheesecake topped with fresh berries

(Americana Menu 2)

Fresh baked crusty sourdough bread & butter
Rotisserie spiced bone-in chicken
Beef tips with sautéed red & yellow onions
Grilled polenta with balsamic portabella mushrooms (vegetarian)
Buttered egg noodles with fresh garlic & parsley
Sautéed garden vegetables
Belgian endive salad with tomato, Gorgonzola & toasted pecans
with whole grain mustard vinaigrette
Mixed green salad with honey French dressing
Lemon bars and fresh baked cookies

(Americana Menu 3)

Fresh baked bread & butter
Seared pork scaloppini (or) grilled pork chops with fresh apple chutney
Chicken and apple sausages over a bed of sweet & sour cabbage
Stuffed cabbage with rice and vegetables in herb tomato sauce (vegetarian)
Buttermilk chive mashed potatoes
Buttered Peas, baby carrots and artichoke hearts
Spinach salad with egg, bacon, mushrooms & honey wheat croutons
& honey mustard dressing
Mixed green salad with blue cheese dressing
Apple pie with fresh whipped cream and chocolate chip cookies

***(Americana Menu 4)**

Oven fresh garlic bread
Grilled Rib eye with herbed garlic butter
Grilled swordfish steaks with lemon butter
Veggie & rice stuffed bell peppers (vegetarian)
Mushroom risotto cakes with basil aioli sauce
Roasted brussel sprouts & green beans
Spinach salad with egg, bacon, mushrooms, and honey wheat croutons
Mixed green salad with balsamic & honey mustard dressings
Vanilla bean cupcakes with fudge frosting and fresh baked cookies

(Asian Menu 1)

*Fresh baked rolls and butter
Crispy orange chicken
Grilled teriyaki salmon filet
Tofu lettuce & vegetable wraps with hoisin peanut sauce (vegetarian)
Vegetable lo mein
garlic sugar snap peas
Asian salad with crispy won tons and sweet sesame dressing
Mixed green salad with mango vinaigrette
Vanilla honey pound cake with white chocolate chips and homemade cookies*

(Asian Menu 2)

*Fried wontons with sweet chili sauce
Kung pao chicken or pork
Teriyaki marinated flank steak
Mandarin orange tofu over a bed of bok choy and lo mein (vegetarian)
Steamed jasmine rice
Stir fry Asian style vegetables
Papaya, edamame, avocado & butter lettuce salad with orange vinaigrette
Mixed green salad with balsamic vinaigrette
Almond butter cookies and macadamia nut blondies*

(Asian Menu 3)

*Fresh baked rolls & butter
Oven roasted bone-in teriyaki chicken
Crispy Beijing beef (or) sesame marinated flank steak
Vegetarian California rolls (vegetarian)
Steamed brown rice
Stir fried green beans, baby corn, carrots and water chestnuts
Cucumber & tomato salad with ginger garlic dressing
Mixed green salad with sweet sesame dressing
Mango coconut cream cheese bars and fresh baked cookies*

(BBQ Menu 1)

*Homemade cornbread with whipped honey butter
BBQ chicken breast, legs & thighs
Grilled tri-tip with herbs & natural juices
Grilled veggie sandwich with zucchini, eggplant, roasted red peppers,
beefsteak tomatoes, red onions, alfalfa sprouts, swiss cheese, lettuce and
cilantro aioli (vegetarian)
Baked "five cheese" macaroni and cheese with herb crumb topping
Grilled garden vegetables
Chopped buffalo mozzarella salad with baby greens, Belgian endive, white
onions, fresh avocado, cherry and roma tomatoes with creamy balsamic
Mixed green salad with honey mustard dressing*

Fresh baked cookies and assorted baked brownies

(BBQ Menu 2)

Homemade cornbread with whipped honey butter

Grilled pesto shrimp skewers

BBQ baby back ribs

BBQ tofu vegetable skewers (vegetarian)

Joey's famous potato salad

Rustic grilled vegetable platter

Chopped crisp vegetable salad with ranch & honey mustard dressings

Mixed green salad

Gary's famous Peach blueberry cobbler and fresh baked cookies*

***we recommend serving with Vanilla Häagen-Dazs!**

(Cajun Menu)

Sweet rolls & tostones (fried bananas)

Pounded, seared chicken breast with sautéed onions in a red wine reduction

Cajun catfish with fresh orange slices

Spicy Cajun tofu pieces with sour orange sauce (vegetarian)

Steamed jasmine white rice

Slow simmered black beans with sour cream on the side

Cuban salad with Swiss cheese, radishes, & yellow pepper rings & chipotle ranch

Mixed green salad with mango balsamic vinaigrette

Baked caramel flan with guava whipped cream and coconut almond brownies

(Comfort Foods Menu 1)

Fresh baked biscuits and whipped honey butter

Boneless, skinless spicy fried chicken breast

Ground turkey & Italian sausage meatloaf wrapped in bacon

(Or) Ground sirloin & Italian sausage meatloaf wrapped in bacon

Vegetarian patties with seared beefsteak tomatoes & havarti cheese (vegetarian)

Roasted garlic mashed potatoes

Fresh green beans with onions & garlic (bacon optional)

Caesar salad with baked garlic croutons

Mixed green salad with creamy Italian dressing

Gary's famous Blackberry cobbler and cookies*

***we recommend serving with Vanilla Häagen-Dazs!**

***(Comfort Foods Menu 2)**

Fresh focaccia breads

Fettuccini seafood Alfredo with halibut, shrimp & sea scallops

Grilled rib eye steak with garlic butter

BITK Portabella mushroom towers with goat cheese (vegetarian)

Roasted red herb & garlic potatoes

Steamed garden vegetables with parsley butter
Boston lettuce salad with plum tomatoes, cucumbers, avocados, mandarin oranges, black olives, chives and fresh parsley with whole grain mustard vinaigrette
Mixed green salad with ranch dressing
Fresh strawberry shortcake with fresh whipped cream & homemade cookies

(Gourmet Fresh Deli Sandwich Menu)

Freshly prepared sandwiches roast beef, roasted turkey, corned beef, smoked ham and tuna on Kaiser rolls & assorted breads with lettuce, beefsteak tomato,
Swiss & provolone, red onions,
mustard, mayonnaise, kosher pickles & pepperoncinis
Veggie sandwiches on toasted wheat with avocado, alfalfa sprouts, beefsteak tomato, red onion, cucumber, cream cheese & sunflower seeds (vegetarian)
Mixed green salad with ranch & balsamic
Fresh Italian pasta salad
Chocolate chip cookies and assorted fresh baked brownies

(Home Style Menu 1)

Fresh sourdough bread and butter
Stuffed flank steak with spinach, Portobello mushrooms, and Gorgonzola
Homemade chicken or turkey pot pie
Vegetable pot pie (vegetarian)
Baked potato bar with sour cream, bacon, cheddar cheese, broccoli and chives
Steamed garden vegetables with parsley butter
Spinach salad with egg, bacon and honey wheat croutons & ranch dressing
Mixed green salad with balsamic vinaigrette
Fresh baked cookies and fresh baked brownies

(Home Style Menu 2)

Fresh baguettes and butter
Slow cooked beef pot roast (boneless short ribs)
with roasted potatoes, carrots & yellow onions
Seared mustard-crusting pork loin chops
Homemade applesauce
Cheese ravioli in a pesto sauce (vegetarian)
Fresh green beans with onions and garlic (bacon optional)
Chopped vegetable salad with blue cheese dressing
Mixed green salad with Italian dressing
Lemon cupcakes with whipped vanilla butter cream frosting
and fresh baked cookies

(Italian Menu 1)

Oven fresh baked garlic bread

Chicken Parmesan on a bed of marinara with mozzarella, Romano & parmesan
Sliced grilled flank steak with sautéed garlic, black olives and cherry tomatoes
Eggplant parmesan on a bed of marinara with mozzarella, Romano & parmesan
(vegetarian)

Linguini with olive oil, parsley, garlic and Romano
Roasted sage butternut squash

Veggie antipasto with olive oil & vinegar and Italian dressing

Mixed green salad with creamy balsamic dressing

Italian cream cheese fudge brownies & fresh baked cookies

(Italian Menu 2)

Fresh assorted focaccia breads

Chicken picatta with lemon and capers

Traditional Italian sirloin and sausage lasagna

Garden vegetable lasagna in an herbed tomato sauce (vegetarian)

Italian rice pilaf with toasted orzo, basil and tomatoes

Grilled vegetables drizzled with balsamic reduction

Mixed green salad with cucumbers and tomatoes with Italian & balsamic dressings

Fresh fruit salad

Cappuccino fudge ganache brownies and homemade java chocolate chip cookies

(Italian Menu 3)

Oven fresh baked garlic bread

Chicken marsala in a Madeira wine mushroom sauce

Fresh Salmon cakes with a fresh basil & roasted garlic aioli

Seared tofu steak marsala (vegetarian)

Pasta primavera with fresh vegetables in a Pecorino Romano cheese sauce

Sautéed zucchini with baby bell peppers and cherry tomatoes

Spinach salad with fresh strawberries, candied walnuts, and goat cheese

Mixed green salad with Italian & raspberry balsamic dressings

Chocolate chip pound cake with cream cheese icing and homemade cookies

(Italian Menu 4)

Fresh Italian bread & butter

Pepperoni & mozzarella stuffed chicken breast on a bed of marinara

Italian sausage & sirloin meatballs in a marinara

Broiled broccoli & parmesan stuffed beefsteak tomato (vegetarian)

Spaghetti in a parsley pesto

Roasted Italian vegetables

Mixed green salad with creamy Italian & balsamic dressings

Fresh melon platter

Assorted mini cheesecakes and cookies

(Mediterranean Menu)

(lemon pepper chicken kebabs and tri tip beef kebabs also available)

(served with tzatziki)

Homemade hummus and fresh pita bread
Feta, kalamata olive and sun dried tomato stuffed chicken
Lemon pepper salmon kabobs with fresh tzatziki sauce
Falafel wraps with lettuce, roma tomatoes, radishes, red onions
& tzatziki sauce (vegetarian)
Roasted herbed potatoes (or) lemon toasted orzo rice pilaf
Sautéed garden vegetables
Mediterranean spinach salad with black olives, roasted broccoli, eggplant &
cauliflower, red onion, cucumber, tomato, Roasted Red Peppers, fresh parsley
and artichoke hearts with spinach pasta and a lemon oregano vinaigrette
Mixed green salad with honey mustard vinaigrette
Pistachio cherry pound cake with sugared berries and fresh baked cookies

(Mexican Menu 1)

***guacamole additional**

Fresh corn tortilla chips with roasted garlic salsa and homemade guacamole
Chili-rubbed chicken breast
Carne asada fajitas with onions, peppers & tomatoes
(flour tortillas and sour cream on the side)
Spinach, roasted corn & cheese enchiladas (vegetarian)
Joey's Spanish rice
Sautéed Mexican squash with roasted jalapenos & baby cherry tomatoes
Chopped Mexican salad with jalapeno honey mustard dressing
Mixed green salad with cilantro ranch
Cinnamon, sugar, & custard filled churros & fresh baked cookies

(Mexican Menu 2)

fresh baked jalapeno cheddar cheese corn bread with chipotle butter
Tilapia fish tacos with roasted garlic & red pepper sour cream,
shredded cabbage & soft flour tortillas
Chicken enchiladas in a roasted tomatillo sauce
Veggie fajitas (vegetarian)
Cilantro garlic rice
Sweet corn and bell peppers
Mexican Caesar salad with cilantro Caesar dressing & spicy croutons
Mixed green salad with jalapeno honey mustard dressing
Baked caramel flan with fresh guava whipped cream and homemade cookies

(Mexican Menu 3)

***guacamole additional**

Fresh corn tortilla chips with pico de gallo and home made guacamole
Chicken al carbon
(soft corn tortillas, white onions, cilantro, roasted jalapenos & radishes)
Carne asada burritos with chipotle sauce
Vegetable quesadillas (vegetarian)
Cilantro lime rice with toasted pumpkin seeds

*Slow cooked black beans with cotija cheese
Southwestern salad with chipotle ranch
Mixed green salad with cilantro lime & garlic
Mexican rice pudding with fresh whipped cream and homemade cookies*

(Mexican Menu 4)

*Chicken flautas with avocado cream sauce
Flank steak fajitas
(flour tortillas, salsa verde, pico de gallo & sour cream)
Spinach, corn, potato and jalapeno jack cheese enchiladas (vegetarian)
Homemade pinto beans con queso
Joey's Spanish rice
Sweet corn and roasted bell peppers
Mixed green salad with honey mustard & cilantro ranch dressings
Coffee crumb cake & coconut macaroons*

(Picnic Menu #1)

*Fresh Kaiser rolls & hot dog buns
7 oz. Ground sirloin burgers, 7 oz. turkey burgers, veggie burgers & ¼ lb. hot dogs
(platters of green leaf lettuce, beef steak tomatoes, red onions, kosher pickles, pepperoncinis, sharp cheddar & Swiss cheeses)
(full condiment bar on the side)
Joey's famous potato salad
Steamed corn on the cob with melted butter
Mixed green salad with ranch & balsamic dressings
Fresh cut watermelon (seasonal)
Fresh baked cookies & fresh baked brownies
Peach blueberry, blackberry or apple cobbler with vanilla Häagen-Dazs ice cream*

(Picnic Menu #2)

*Homemade corn bread with whipped honey butter
Mesquite grilled boneless chicken breast (bone-in also available)
BBQ grilled tri tip roast
Bbq tofu & vegetable kebabs (vegetarian)
Fresh macaroni salad
Bbq baked beans
Fresh cole slaw
Fresh sliced watermelon (seasonal)
Fresh baked cookies & fresh baked brownies
Peach blueberry, blackberry or apple cobbler with vanilla Häagen-Dazs ice cream*

(Picnic Menu #3)

Fresh baked biscuits with whipped honey butter

*Grilled bbq bone in chicken breast
Mesquite grilled sirloin steak with garlic butter
Zucchini fritters with sweet chili sauce (vegetarian)
Joey's famous potato salad
Sweet brown sugar baked beans
Caesar salad
Fresh sliced watermelon (seasonal)
Fresh baked cookies & fresh baked brownies
Peach blueberry, blackberry or apple cobbler with vanilla Häagen-Dazs ice cream*

****(Picnic Menu #4)***

*Fresh grilled garlic bread
Grilled 6 oz. lobster tail with butter
Grilled rib eye steaks with gorgonzola garlic butter
Grilled Portobello mushroom sandwich on a cheddar cheese Kaiser roll with
grilled Zucchini, roasted red bell peppers, beefsteak tomato, red onion,
havarti cheese, alfalfa sprouts & a cilantro aioli (vegetarian)
Italian pasta salad with arugula
Grilled lemon zest asparagus
Chopped buffalo mozzarella salad with Italian & creamy balsamic dressings
Fresh fruit salad
Fresh baked cookies & fresh baked brownies
Peach blueberry, blackberry or apple cobbler with vanilla Häagen-Dazs ice cream*

(market priced menu- please call for quote)

(Southern Style Menu)

*Fluffy buttermilk biscuits with whipped sweet honey butter
Oven roasted turkey breast with homemade gravy
Slow roasted Brown sugar glazed ham steaks with fresh grilled pineapple rings
"Five cheese" baked macaroni and cheese (vegetarian)
Mashed sweet potatoes with butter & parsley
Slow cooked collard greens, kale, and mustard greens
Savory cornbread stuffing
Mixed green salad with assorted tomatoes, carmelized walnuts, corn bread
croutons with chipotle ranch dressing and honey mustard dressings
(seasonal) Homemade peach pie with fresh whipped cream and fresh baked
cookies*

****(New York Menu)***

*Fresh crusty italian bread and butter
Grilled 7oz. New York steak with carmelized onions & mushrooms
Fresh baked halibut with seafood stuffing & herb crumb crust
BITK portabello mushroom tower (vegetarian)
Baked Italian pasta with spicy marinara, pecorino romano & parmesan*

Grilled vegetable medley
Strawberry fields salad with butter lettuce, nectarines (seasonal), tomatoes, fresh basil, crumbled feta cheese, glazed pecans & lemon poppy seed dressing
Mixed green salad with balsamic vinaigrette
Chocolate flourless cake
with fresh whipped cream and fresh berries
Fresh baked cookies

****(Surf and Turf Menu)***

Fresh baguettes & butter
6 oz. filet mignon with garlic butter
Fresh grilled lobster tail with herbed butter
Baked, mustard-crusting tofu steaks (vegetarian)
Baked potato bar with sour cream, bacon, chives, & cheddar cheese
Fresh green beans sauteed with onions, & garlic (bacon optional)
Mixed green salad with ranch & balsamic dressings
Fresh fruit salad
Crème brule' cupcakes & fresh baked cookies

(Chef's Choice)

A custom menu created daily based on creation, freshness and experimentation.

If you're short on time or just want to try something new, this is a great way to go! Includes fresh bread, your choice of 1 or 2 entrees, 1 vegetarian, starch, fresh vegetables, 2 salads & 2 desserts.
(Pricing is the same as regular quoted production menus)

Production: GOURMET PASTA BAR

Fresh baked assorted breads & garlic butter

Traditional antipasto with Italian meats & cheeses
Veggie antipasto with vegetables & cheeses
(Italian dressing, oil & vinegar)

hearty minestrone soup with fresh parmesan

Fresh "chef" Made to Order Pasta dishes:

Penne and Fettuccine pastas
Fresh tomato basil, marinara, alfredo & pesto cream

Grilled chicken breast, sweet & hot Italian sausages & jumbo shrimp

Fresh garden vegetables: *zucchini, yellow squash, grilled eggplant, mushrooms, bell peppers, roma tomatoes, basil, broccoli, cauliflower, artichoke hearts, sun dried tomatoes and roasted red peppers*

Olive oil, fresh garlic, crushed red chili peppers, Romano and parmesan, parsley, salt & pepper, butter, capers, spinach and black olives

*Bananas Foster with vanilla Häagen-Dazs
fresh baked chocolate chip cookies*

Production: ADD ONS TO ANY MEAL

Fresh fruit

Made from scratch soups

Choose from: Minestrone, Garden Vegetable, Chicken Noodle, Sausage Gumbo, Black Bean, Potato Leek, French Onion, Corn Chowder, New England Clam Chowder, Manhattan Clam Chowder, Lentil or Chicken Tortilla

Salad Bar

*Lettuce, tomatoes, croutons, cucumbers, black olives, red onion, garbanzo beans, radishes, jicama, beets, mushrooms, bell peppers, bean sprouts, sunflower seeds, feta & Romano cheeses, Olive oil & vinegar, Italian, Ranch, Balsamic
& Honey Mustard dressings*

Made to Order Pasta Bar (15 person minimum)

Penne and Fettucine pasta

Fresh tomato basil

Alfredo OR Pesto cream sauce

Fresh garden vegetables: *zucchini, yellow squash, grilled eggplant, mushrooms, bell peppers, roma tomatoes, basil, broccoli, cauliflower, artichoke, sun dried tomatoes and roasted red peppers*

Olive oil, fresh garlic, crushed red chili peppers, romano and parmesan, parsley, salt & pepper, butter, capers, spinach and black olives

Add chicken

Add shrimp

Add turkey or pork sausage

Requires chef on site

Production: SAVORY SNACK MENU

*Fresh vegetable crudité with herbed dip
Fresh corn tortilla chips with roasted garlic salsa
(Add \$1.50/pp for homemade guacamole)
Cubed imported & domestic cheese platter with gourmet crackers
Grilled skewered chicken tenderloins with bbq sauce & honey mustard*

(Gourmet Hors D'Oeuvres Menu available upon request)

Production: GOURMET PLATTERS

*Imported & domestic cheeses, crackers & toasted baguettes
(i.e. goat, sharp cheddar, jalapeno jack, Swiss, gouda & herb dill)*

*Seasonal fresh fruit platter
(i.e. melons, grapes, berries, oranges, pineapple, apples)*

*Garden vegetable crudité with herbed dip
(i.e. carrots, celery, radishes, asparagus, baby zucchini, baby potatoes)*

*Jumbo shrimp cocktail platter
(with horseradish cocktail sauce & fresh lemon wedges)*

Production: FULL CRAFT SERVICE

*Fresh fruits: apples, oranges, pears, grapes, bananas, peaches & plums
Fresh garden vegetable crudité with herbed dip
Assorted cheese platters including baked brie and crackers*

Peanut butter & jelly, potato chips, pretzels, jelly beans, peanuts, trail mix, granola & protein bars and dried fruits, homemade cookies, chocolate bars, hard candies, assorted healthy snacks & sugar free gum

(Made-to-order sandwich bar)

Sliced smoked ham, roasted turkey, swiss & cheddar cheeses, lettuce, tomato, alfalfa sprouts & avocado, cream cheese, sunflower seeds, mustard & mayo, fresh breads

Tejava iced tea, fresh lemonade, Coke, Diet Coke, 7-up, Vitamin water, hot coffee, Red bull, herbed tea, bottled waters, ice & tubs

(20 person minimum)

PARTIAL CRAFT SERVICE*

*Fresh fruits: apples, oranges, pears, grapes, bananas, peaches & plums
Fresh garden vegetable crudité with herbed dip
Assorted cheese platter with crackers*

*Peanut butter & jelly, dried fruits, potato chips, pretzels, jellybeans, peanuts, trail mix, granola & protein bars
chocolate bars, hard candies, assorted snacks & sugar free gum
Assorted sodas, bottled water, ice & tubs*

(20 person minimum)

*This is a DROP OFF service. The delivery fee is waived if we are dropping off craft with breakfast (or other meal). The quantity is fixed based on headcount. At client request, items can be replenished later in the day at purchase price plus 40% convenience fee.

SPECIALTY CAKES (made from scratch in our kitchen!)

8 inch

10 inch round

1/4 Sheet

*Crème brûlée cake with fresh butterscotch frosting & dark chocolate shavings
Lavender cake with raspberry whipped frosting and fresh berries
Vanilla cake with fresh vanilla bean frosting and strawberries
Ultimate chocolate fudge layer cake topped with dark chocolate shavings
Tres Leches cake with whipped frosting and fresh berries
Fresh lemon cake with butter cream frosting
Carrot cake with whipped cream cheese frosting and crushed walnuts*

*Four layer coconut crème cake with vanilla frosting and toasted coconut
White chocolate cake with fresh whipped topping and chocolate shavings
Red velvet cake with whipped cream cheese frosting
Banana cake with vanilla date frosting
Chocolate flourless cake with fresh whipped cream and berries
Chocolate truffle filled with whipped truffle cream & fudge Ganache
Boston Cream Cake with Bavarian cream and chocolate Ganache*

HOMEMADE COBBLER

Minimum 10 people

Peach blueberry cobbler

Peach raspberry cobbler

Classic peach cobbler

Blackberry cobbler

Strawberry cobbler

Apple cobbler

(Includes Vanilla Häagen-Dazs ice cream)

GOURMET ICE CREAM SUNDAE BAR

Minimum 20 people

vanilla, strawberry & chocolate ice cream, sherbet (vanilla Häagen-Dazs ice cream)

Toppings: *hot fudge, caramel sauce, strawberry sauce
fresh bananas, strawberries, raspberries, blueberries, blackberries, apples,
crumbled chocolate chip cookies, crumbled oreo cookies
chocolate chips, vanilla chocolate chips, chocolate sprinkles, non pareils,
peanuts, m & m's, coconut shavings, crumbled peanut butter cups,
crumbled brownies & fresh whipped cream*

***Includes delivery, set up, paper goods, serving utensils, service,
breakdown and clean up!***