



## THE MENU

### *ARTFUL CATERING & EVENTS*

.....  
contact us at:  
(918) 779-6333  
.....

.....  
visit us online at:  
[624catering.com](http://624catering.com)  
.....

# BREAKFAST

Available for pick up or delivery on disposable service-ware



Minimum order of 10 for pickup, 20 for delivery.

## CONTINENTAL BREAKFAST

Your choice of (3) assorted pastries served with seasonal fresh fruit.

- Assorted Scones
- Assorted Muffins
- Breakfast Bars
- Sweet Rolls
- Pecan Sticky Buns

\$9.00 / PERSON

## SAVORY BREAKFAST BUFFET

Your choice of (1) breakfast entrée:

- Seasonal Vegetable Quiche with local goat cheese
- Bacon & Cheddar Frittata with yukon potato & fresh herbs
- French Toast Bread Pudding

SERVED WITH:

- Breakfast Sausage
- Parmesan Breakfast Potatoes
- Seasonal Fresh Fruit
- Fresh Baked Muffins

\$15.00 / PERSON

## OMELETS MADE TO ORDER

Chef attended omelet station. Served with Yukon breakfast potatoes, seasonal fresh fruit, & an assortment of pastries.

Diced Ham, Bacon, Cheddar, Swiss, Mushrooms, Tomatoes, Onions, Peppers, Spinach, Jalapeños, Fresh Salsa

up to 25 guests ..... 1 chef  
25 - 75 guests ..... 2 chefs  
75+ guests ..... 3 chefs  
(additional charge for chef's apply)

\$18.00 / PERSON

# BREAKFAST



## A LA CARTE OPTIONS

### ASSORTED MUFFINS OR SCONES

tray of 12 .....	\$21
tray of 25 .....	\$39
tray of 50 .....	\$76

### ASSORTED SWEET ROLLS

tray of 12 .....	\$22
tray of 25 .....	\$40
tray of 50 .....	\$75

### FRENCH TOAST BREAD PUDDING

served with maple cinnamon glaze	
Full pan- serves 25-35.....	\$53
Half pan- serves 10-20.....	\$27

### CHEF'S SEASONAL FRITTATA

meats, vegetables, & cheeses (vegetarian option available)	
Full Pan- serves 25-35 .....	\$73
Half Pan -serves 10-20 .....	\$37

### FRESH FRUIT PLATTER

small (serves up to 15) .....	\$42
large (serves up to 25) .....	\$60

### JUICES

Fresh Orange Juice (gallon) -	\$15
Cranberry Juice (gallon) -	\$12
Apple Juice (gallon) -	\$12
Grapefruit Juice (gallon) -	\$14

## BUFFET A LA CARTE OPTIONS

### WAFFLE OR PANCAKE STATION

\$5<sup>00</sup> / PERSON

Fresh berries, whipped cream, butter, syrup, jam, house made chutney, sprinkles

Add fried chicken tenders..... \$2/person

### ADDITIONAL ITEMS

Biscuits & Gravy .....	\$3/person
Candied Bacon .....	\$2/person
Sausage Patties .....	\$2/person
Yogurt with house made granola.....	\$2/person

# BRUNCH

Available either on-site in our Main Dining Room or off-site at your chosen location



Minimum 25 guests.

## BRUNCH BUFFET

This brunch buffet comes with the following items -

Breakfast Sausage  
Candied Bacon  
Parmesan Breakfast Potatoes  
Biscuits & Gravy  
Assorted Muffins & Pastries  
Cookies & Brownies

IN ADDITION, PLEASE SELECT  
2 APPETIZERS, 1 SALAD, 1 BRUNCH  
ENTRÉE AND 1 LUNCH ENTRÉE:

### APPETIZERS:

Domestic Cheese Presentation  
Caprese Bites  
Crudité Platter  
Cured Salmon Platter (\$1.50 per person addition)  
Shrimp Cocktail (\$2 per person addition)

### SALADS:

Caesar Salad  
-crisp romaine, homemade focaccia  
croutons, parmesan cheese,  
creamy caesar dressing

### Mixed Greens Salad

-cucumber, tomato, shaved red onion,  
croutons, ranch dressing & herb vinaigrette

### Bistro Frisée

-bacon, julienned apples, walnuts, bleu  
cheese, sherry vinaigrette

### Spinach & Kale Salad

-olives, mushrooms, pine nuts, goat cheese,  
tapenade vinaigrette

## BRUNCH ENTRÉES:

Seasonal Vegetable Quiche  
-local goat cheese

French Toast Bread Pudding  
-maple syrup

Bacon & Cheddar Frittata  
yukon potato, fresh herbs

Chef Attended Omelet Station  
(\$5 per person addition)

## LUNCH ENTRÉES:

Chicken Picatta  
-lemon, caper, white wine cream

Chicken Marsala  
-mushroom, roasted red bell peppers,  
marsala cream sauce

Herb Crusted Salmon  
-white wine dill sauce

Trout Amandine  
-almonds, mustard seed, fresh herbs,  
haricots verts

Citrus Herb Chicken  
-lemon pan jus

Roasted Pork Loin  
-whole grain mustard sauce

\$29<sup>00</sup> / PERSON

# LUNCH

Available for pick up or delivery on disposable service-ware



Minimum order of 10 for pickup, 20 for delivery.

## COLD SANDWICH BUFFET

Chef's assortment of sandwiches including turkey, ham & roast beef. Sandwiches come dressed with lettuce, tomato, & appropriate bread & cheese selection. Mayo & mustard served on the side.

### CHOOSE 2 ACCOMPANIMENTS:

Caesar Salad  
Mixed Green Salad  
Pesto Potato Salad  
Greek Pasta Salad  
Seasonal Fresh Fruit  
Crudit  & Buttermilk Ranch

+ Add Sweet Carrot Soup, Tomato Basil Soup, or Roasted Corn Bisque + \$3/person

+ Add cookie & brownie tray + \$2/person

\$12.00 / PERSON

## SUPERIOR SANDWICH BUFFET

Select 3 of our gourmet sandwiches or wraps

### Italian Club

salami, pepperoni, pancetta, provolone, tomato, arugula, cherry peppers

### BLT Croissant

applewood smoked bacon, tomato, greens, aioli

### Grilled Chicken Wrap

bleu cheese, bacon, greens, herb aioli

### Chicken Salad

apples, grapes, walnuts, celery, croissant

### Pesto Chicken

tomato, fresh mozzarella, greens, focaccia

### Turkey Club

swiss, whole grain mustard, greens

### Roast Beef & Smoked Cheddar

horseradish cream, greens, hoagie

### Veggie Goat Cheese Wrap

butternut squash, roasted red bell peppers, mushrooms

### CHOOSE 2 ACCOMPANIMENTS:

Seasonal Fresh Fruit  
Truffled Potato Salad  
Pesto Pasta Salad  
Marinated Grape Salad  
Grilled & Chilled Vegetables  
Cottage Cheese  
Caesar Salad  
Mixed Green Salad

\$15.00 / PERSON

# LUNCH



## HOT BUFFETS

Presented with your choice of starch, vegetable, salad & bread  
(see selections below). Available for pick up or delivery on disposable service-ware  
Minimum order of 15 for delivery.

Choose option one or option two and then select from starch, vegetable, and salad selections to create your buffet.

### OPTION ONE ..... \$17.00 / PERSON

Chicken Picatta with capers & lemon  
Chicken Parmesan with marinara  
Meatloaf with PRHYME steak sauce  
Pulled Pork with apple cider reduction  
BBQ Chicken  
Sausage & Peppers  
Turkey Breast seasonal sauce

### OPTION TWO ..... \$23.00 / PERSON

Herb Crusted Salmon with beurre blanc  
Garlic Herb Chicken with pan jus  
Trout Amandine  
Skirt Steak Chimichurri  
Roasted Pork Loin with mustard cream

### STARCH SELECTIONS (choose 1): add a second selection for +\$2/person

Parmesan Risotto  
Roasted Yukon Potato  
Garlic Smashed Potatoes  
Parmesan Potato Hash  
Creamy Herb Polenta  
Potato Gratin  
Mac 'N Cheese Gratin  
Jasmine Rice  
Mediteranean Pasta with olives, artichoke hearts, feta cheese, herbed white wine sauce  
Add Shrimp- +\$3/person  
Add Chicken- +\$2/person

### VEGETABLE SELECTIONS (choose 1):

Roasted Heirloom Carrots  
Haricots Verts (shallots, garlic & butter)  
Grilled Seasonal Vegetables  
Sweet Corn Maque Choux  
Butternut Squash & Brussels Sprouts  
Roasted Cauliflower & Broccoli

### SALAD SELECTIONS (choose 1): add a second selection for +\$3/person

Caesar Salad  
crisp romaine, homemade focaccia croutons,  
parmesan cheese, creamy caesar dressing

Mixed Greens Salad  
cucumber, tomato, shaved red onion, croutons,  
ranch dressing, & herb vinaigrette

Spinach & Kale Salad  
olives, mushrooms, walnuts, goat cheese, roasted  
red bell peppers, tapenade vinaigrette

Blue & Bleu Salad  
arugula, spinach, mint vinaigrette, blueberries, bleu  
cheese, toasted pecans

Bistro Frisée Salad  
frisée, bacon, julienne apples, walnuts, bleu cheese,  
sherry vinaigrette

# LUNCH



## BOXED SANDWICHES & WRAPS

Available for pick up or delivery in individual boxes.  
Minimum order of 10 for pickup, 15 for delivery.  
Maximum of 2 options per 10 people

**The Basic** ..... \$9.50 / PERSON  
Turkey & Swiss on in house made bread,  
greens, shaved red onion & whole grain  
mustard.

**The Veggie Wrap** ..... \$10.25 / PERSON  
Roasted butternut squash, mushrooms, roasted  
red bell peppers and goat cheese.

**The BLT Box** ..... \$10.75 / PERSON  
Applewood smoked bacon, herb aioli, lettuce,  
tomato, croissant.

**The French** ..... \$12.25 / PERSON  
Turkey & brie on croissant with peppered honey,  
greens, & apple.

**The Boss** ..... \$12.75 / PERSON  
Roast Beef & provolone on freshly baked herb  
hoagie, horseradish aioli, greens, and shaved  
red onion.

**The Club** ..... \$11.00 / PERSON  
Tavolo's Italian Club with salami, pepperoni,  
pancetta, greens, cherry peppers, provolone on  
our in house made focaccia.

**The Caesar Wrap** ..... \$10.50 / PERSON  
Grilled chicken, romaine lettuce, parmesan, caesar  
dressing.

**The Bleu Chick Wrap** ..... \$10.75 / PERSON  
Grilled chicken, romaine lettuce, parmesan, caesar  
dressing.

## BOXED SALADS

**The Chop** ..... \$11.00 / PERSON  
Diced chicken, mixed greens, tomato, cucumber, red  
onion, egg, bleu cheese, bacon

**The Chef** ..... \$11.50 / PERSON  
Shaved turkey, ham, mixed greens, cheddar, egg,  
tomato, red onion, ranch dressing

**The Greek** ..... \$10.25 / PERSON  
Grilled chicken, romaine lettuce, olives, tomato,  
shaved red onion, feta cheese, red wine vinaigrette

**The Bistro** ..... \$10.75 / PERSON  
Frisée, bacon, hard boiled egg, bleu cheese,  
julienned apple, toasted walnuts, sherry vinaigrette

All boxed sandwiches are served your choice of  
Chips, Pesto Pasta Salad, or Truffled Potato  
Salad, and your choice of a cookie or brownie.  
Minimum of 5 like items  
Minimum order of 10 for pickup, 15 for delivery.

All salads are served with chef's choice of  
bread/roll. Available for pick up or delivery  
in individual boxes. Minimum order of 10  
for pickup, 15 for delivery.  
10% delivery fee applies.

# HORS D'OEUVRES

Available for pick up or delivery on disposable service-ware



Hors d'oeuvres may be served buffet style or passed on trays.  
Minimum order of 25 per item.

## HOT

Stuffed Mushroom	\$1.50
choose from italian Sausage & scallion, or herbed cheese & polenta	
Pesto Chicken Satay	\$2.25
Tavolo Meatball	\$3
San Marzano sauce, parmesan	
Beef Wellington	\$4
tenderloin, mushroom gravy in puff pastry	
Lamb Lollipops	\$4.50
mint pesto	
Sweet Carrot Soup Shooter	\$2.25
Tomato Basil Soup Shooter	\$2.25
Mini Crab Cake	\$1.50
Sriracha aioli	
Ricotta Fritter	\$2
roasted garlic aioli	
Lobster Taco	\$4.25
wonton shell, pico de gallo	
BBQ Pulled Pork Slider	\$3.00
seasonal bbq sauce	

## COLD

Caprese Bites	\$2.25
cherry tomato, pesto, fresh mozzarella, balsamic reduction	
Brie Cheese Bites	\$2.25
onion marmalade, Granny Smith apple on crostini	
Herbed Deviled Eggs	\$2
Jumbo Shrimp Cocktail	\$3
Hendrick's gin cocktail sauce, individual cups	
Chilled Shrimp Salad	\$3.25
on Endive	
Gorgonzola & Caramelized Onion	\$2
fresh baguette	
Bruschetta Pomodoro	\$2
Shaved Roast	\$2.75
horseradish cream, baguette	
Baby Red Potato	\$2.25
gorgonzola cream, bacon	
Cured Salmon	\$2.75
dill cream cheese, cucumber	
Asian Vegetable Sauté	\$1.75
on endive	



# DINNER MENU

Available for pick up or delivery on disposable service-ware  
Minimum order of 15 for delivery.



## CLASSIC BUFFET

\$37.<sup>00</sup> / PERSON

### HORS D'OEUVRES (choose two):

Stuffed Mushrooms Italian sausage, scallions  
Sweet Carrot Soup Shooter  
Brie Cheese Bites onion marmalade, granny smith apple on crostini  
Grilled Shrimp Salad on Endive  
Pesto Chicken Satay  
Baby Red Potato gorgonzola, cream, bacon

### ENTRÉE (choose one):

Chicken Florentine spinach & provolone sauce  
Lemon Herb Chicken tomato & basil sauce  
Herb Crusted Pork Loin Dijon cream  
Blackened Chicken Cilantro cream sauce  
Rosemary Chicken pan jus  
Roasted Pork Shoulder apple & sweet onion compote

### ACCOMPANIMENTS (choose three):

Herbed Jasmine Rice  
Roasted Yukon Potatoes  
Garlic Smashed Potatoes  
Parmesan Polenta

Sautéed Haricots Verts  
Roasted Vegetable Medley  
Glazed Carrots  
Grilled Vegetables with Balsamic Glaze

Caesar Salad parmesan, focaccia croutons  
Chop Salad cucumber, red onion, tomato, hard boiled egg, bacon  
Bistro Frisée Salad bacon, julienned apple, walnuts, bleu cheese  
Iceberg Wedge Salad bleu cheese dressing, walnuts, tomatoes, grapes

## ITALIAN BUFFET

\$43.<sup>00</sup> / PERSON

### HORS D'OEUVRES (choose two):

Tavolo Meatball San Marzano sauce, parmesan  
Tomato Basil Shooter  
Ricotta Fritter roasted garlic aioli  
Caprese Bite cherry tomato, pesto, fresh mozzarella, balsamic reduction  
Gorgonzola & Caramelized Onion on baguette  
Bruschetta Pomodoro

### ENTRÉE (choose two):

Chicken Picatta capers, lemon, white wine cream sauce  
Garlic Herb Chicken citrus pan jus  
Baked Chicken Parmesan San Marzano sauce, herbs, shaved parmesan  
**Tavolo's** Traditional Lasagna ricotta, marinara, beef, homemade pasta  
Skirt Steak Gorgonzola gorgonzola cream sauce, herbs

### ACCOMPANIMENTS (choose three):

Sliced Tomato & Fresh Mozzarella  
Field Green Salad with Balsamic Dressing  
Pesto Risotto  
Parmesan Polenta  
Roasted Squash & Zucchini  
Truffled White Beans  
Broccoli & Mushrooms  
Spinach & Kale Salad

### ADD A CARVING STATION TO ANY BUFFET:

Whole Baked Salmon (+\$9 per person)  
dill cream cheese, capers, onions

Prime Rib (+\$14 per person)  
with horseradish cream and whole grain mustard

## AMERICAN BUFFET

\$47.<sup>00</sup> / PERSON

### HORS D'OEUVRES (choose two):

Sweet Carrot Soup Shooter  
Herbed Deviled Eggs  
Shaved Roast Beef horseradish cream, baguette  
Cured Salmon dill cream cheese, cucumber  
Chilled Shrimp Salad on Endive

### STATION HORS D'OEUVRES (choose one):

Domestic Cheese Presentation  
3 selections of local and domestic cheeses, seasonal berries, nuts, honey, jams, crostini, breads

Crudit  & Dips  
grape tomatoes, broccoli, cauliflower, baby carrots, hummus, buttermilk, house made pimento cheese, crackers & crostini

Baked Spinach & Artichoke Dip  
pita triangles, carrots, celery, crackers

### ENTR E (choose two):

Herb Crusted Salmon champagne dill cream sauce  
BBQ Pulled Pork or Chicken Herb Crusted  
Meatloaf with PRHYME steak sauce  
Roasted Pork Loin whole grain mustard creams  
Blackened Skirt Steak peppers & onions  
Smoked Chicken apple cider reduction

### CROWD PLEASERS (choose one):

Mac N Cheese Station assorted gourmet toppings  
Mashed Potato Station mashed yukon potatoes with gourmet toppings

### ACCOMPANIMENTS (choose two):

Chop Salad  
Sweet Corn Maque Choux  
Pesto Potato Salad  
Truffled Pasta Salad  
Mint Fruit Salad  
Caesar Salad  
Roasted Vegetable Medley

## STEAKHOUSE BUFFET

\$58.<sup>00</sup> / PERSON

### HORS D'OEUVRES (choose two):

Beef Wellington tenderloin, mushroom gravy in puff pastry  
Mini Crab Cake Sriracha aioli  
Shrimp Cocktail **Hendrick's** gin cocktail sauce, served in individual cups  
Lamb Lollipops mint pesto  
Brie Cheese Bites onion marmalade, Granny Smith apple on crostini  
Baby Red Potato gorgonzola cream, bacon

### ENTR E (choose two):

Stuffed Breast of Chicken goat cheese, rosemary, mushrooms  
Herbed Salmon white wine citrus sauce  
Honey Glazed Pork Loin julienned apples  
Tenderloin Medallions veal demi-glace  
Blackened Shrimp  
Prime Rib Carving Station  
Roasted Turkey Carving Station  
Applewood Smoked Duck Breast

### ACCOMPANIMENTS (choose three):

Garlic Smashed Red Potatoes  
Saut ed Mushrooms  
Bacon Butter Brussels Sprouts  
Spicy Mac N Cheese Gratin  
Roasted Asparagus with B arnaise  
Saut ed Haricots Verts with Shallots  
Potato Gratin  
Sweet Corn Maque Choux  
Glazed Carrots  
Roasted Vegetable Medley

### ADD A SWEET TREAT TRAY TO ANY BUFFET

Chef's assortment of tartlets, brownie bites, cookies, cheesecake bites and cream puffs (\$1.50 per person)

# DINNER MENU



## PLATED DINNER

### APPETIZER:

(choose one of the following for your guests)

Sweet Carrot Soup fresno chili oil  
Lobster Bisque toasted baguette, rouille  
Shrimp Cocktail Hendrick's gin cocktail sauce  
Antipasto Plate assorted cured meats, cheeses, olives and vegetables  
Roasted Corn Bisque pesto garnish  
Tomato & Basil Soup crostini & goat cheese  
**Chef's** Bruschetta Selection 3 toppings on toasted focaccia bread

### SALAD:

(choose one of the following for your guests)

Spinach & Kale Salad olives, mushrooms, pine nuts, goat cheese, tapenade vinaigrette  
Caesar Salad parmesan, focaccia croutons  
Chop Salad cucumber, red onion, tomato, hard boiled egg, bacon  
Bistro Frisée Salad bacon, julienned apple, walnuts, bleu cheese  
Iceberg Wedge Salad bleu cheese dressing, walnuts, tomatoes, grapes  
Fresh Berry Salad arugula, spinach, strawberry lemon thyme vinaigrette, goat cheese, roasted walnuts

### VEGETABLE:

(choose one of the following for your guests)

Sautéed Haricots Verts with garlic and shallots  
Roasted Broccolini  
Root Vegetable Ribbons carrot, parsnip, butternut squash, sweet potato  
Sweet Corn Maque Choux  
Sautéed Portobello Mushrooms  
Roasted Brussels Sprouts  
Sautéed Peppers & Onions  
Glazed Heirloom Carrots

### STARCH:

(choose one of the following for your guests)

Garlic Smashed Red Potatoes  
Truffled Parmesan Polenta  
Chianti or Pesto Risotto  
Parmesan Potato Hash  
Roasted Yukon Potatoes  
Herbed Jasmine Rice  
Bleu Cheese Potato Mash  
Pearl Pasta with seasonal herbs

### ENTRÉE SELECTIONS

(choose one of the following for your guests)

#### CHICKEN / POULTRY

Garlic Herb Chicken ..... \$47<sup>00</sup> / PERSON  
citrus pan jus

Stuffed Breast of Chicken ..... \$49<sup>00</sup> / PERSON  
goat cheese, herbs, mushrooms

Applewood Smoked Duck Breast ..... \$52<sup>00</sup> / PERSON

Juniper's Rosemary Chicken ..... \$48<sup>00</sup> / PERSON

#### PORK

Pork Tenderloin Medallions ..... \$49<sup>00</sup> / PERSON  
dijon white wine cream

Roasted Pork Loin ..... \$46<sup>00</sup> / PERSON  
sage mushroom ragout

Grilled Bone-in Pork Chop ..... \$48<sup>00</sup> / PERSON  
apple fennel compote

# DINNER MENU



## PLATED DINNER

### BEEF

Filet of Beef Tenderloin ..... \$62.00 / PERSON  
herb butter, veal demi-glace

Roast of Prime Rib Steak ..... \$56.00 / PERSON  
au jus, horseradish cream

Braised Beef Short Ribs (2) ..... \$52.00 / PERSON  
BBQ demi-glace

### SEAFOOD:

Filet of King Salmon ..... \$49.00 / PERSON  
herb white wine cream

Seared Sea Bass ..... \$54.00 / PERSON  
parsley persillade

### DUO ENTRÉE OPTION:

Filet of Beef Tenderloin herb butter, veal demi-glace  
and any Seafood or Chicken Option  
\$67.00 / PERSON

### DESSERT

(choose one of the following for your guests)

Justin's Favorite Chocolate Pie  
Oreo crust, chocolate mousse, chocolate  
ganache

Carrot Cake  
cream cheese frosting

Maple Cinnamon Bread Pudding  
bourbon sauce

White Chocolate Mousse Pie  
mixed berries, shaved white chocolate

*Have our Chef customize a personal 5 course  
or 7 course dinner for your event!*

**For budgets starting at:**

\$75/per person for 5 courses

\$95/per person for 7 courses

# DESSERTS & SWEETS



## Sweet Treat Tray

Chef's assortment of tartlets, brownie bites, cookies, cheesecake bites and cream puffs  
 tray of 20 pieces ..... \$36  
 tray of 40 pieces ..... \$70

## Old Fashioned Cookies

your choice of (3) of the following: peanut butter, oatmeal, chocolate chip, snickerdoodle, sugar, brown sugar ..... \$18/doz

## Cheesecake Bites

your choice of (2) of the following: espresso, fruit, chocolate, caramel, brownie, original ..... \$24/doz

## Brownie Bites

your choice of (2) of the following: original, ganache, cream cheese, fruit, dulce de leche, stout, espresso ..... \$20/doz

## Cream Puffs

your choice of (2) of the following: vanilla, chocolate, espresso, dulce de leche..... \$24/doz

## 9 INCH GOURMET PIES

Chocolate Cream ..... \$26  
 Peanut Butter Mousse ..... \$24  
 Butterscotch ..... \$24  
 Brown Sugar ..... \$24  
 Pecan ..... \$24  
 Seasonal Fruit ..... \$24

### Justin's Favorite Chocolate Pie

oreo crust, dark chocolate mousse, chocolate streusel, chocolate ganache, chocolate whipped cream .... \$49.95

## CUPCAKES \$36 per dozen regular / \$24 mini

Chocolate Carrot Cake  
 Vanilla Lemon or  
 Espresso Red Velvet Chef's Assortment

## DESSERT STATIONS

Cookies & Milk ..... \$4.00 / PERSON  
 your choice of (3) cookies (2 per guest) and Ice Cold Milk Service

S'mores Station ..... \$8.00 / PERSON  
 homemade marshmallow, graham cracker, chocolate

Kids Sweet Station ..... \$8.00 / PERSON  
 chocolate chip cookies, brownie bites, vanilla cupcakes, rice crispy treats

Bridal & Baby Shower Treats ... \$12.00 / PERSON  
 vanilla cupcakes, jelly crumb cookies, fruit tartlets, chocolate covered strawberries, caramel cheesecake bites

Gourmet Sweet Station ..... \$12.00 / PERSON  
 brownie cheesecake bites, vanilla cream puffs, fruit tartlets, mousse dessert shots, caramel cupcakes

Holiday Sweets Station ..... \$12.00 / PERSON  
 pecan tartlets, brown sugar cookies, pumpkin spice cream puffs, praline cheesecake bites, maple cinnamon bread pudding

# A LA CARTE



## Antipasto Tray

Salami, prosciutto, capicola, pepperoni, mozzarella, fontina, cherry peppers, pepperoncinis, artichokes, roasted red bell peppers, kalamata olives, crostini  
serves up to 25 ..... \$87

## Mediterranean Vegetable Platter

artichoke hearts, marinated mushrooms, olives, roasted red bell peppers, asparagus, hummus, pita triangles  
serves up to 25 ..... \$72

## Caprese Platter

fresh mozzarella, beefsteak tomatoes, fresh basil, balsamic reduction, extra virgin olive oil, Maldon salt, fresh ground pepper  
serves up to 25 ..... \$47

## Domestic Cheese Presentation

three selections of local and domestic cheeses, seasonal berries, nuts, honey, jams, crostini, breads  
serves up to 25 ..... \$73

## Imported Cheese Presentation

three selections of imported cheeses, seasonal berries, nuts, honey, jams, crostini, breads  
serves up to 25 ..... \$95

## Fresh Seasonal Fruit Platter

serves up to 25 ..... \$68

## Crudit  & Dips

grape tomatoes, broccoli, cauliflower, baby carrots, hummus, buttermilk ranch, house made pimento cheese, crackers & crostini  
serves up to 25 ..... \$62

## Shrimp Cocktail Platter

Hendrick's gin cocktail sauce & fresh lemon wedges  
tray of 50 ..... \$115  
tray of 100 ..... \$225

## Crab Claw Cocktail

Hendrick's gin cocktail sauce & fresh lemon wedges  
tray of 50 ..... \$95  
tray of 100 ..... \$185

## Fresh Blue Point Oysters on the Half Shell

Hendrick's gin cocktail sauce, fresh lemon wedges and horseradish  
per dozen ..... \$39

## Whole Side of Salmon

baked or cured, served with dill cream cheese, capers, red onion, hard boiled egg, crackers and crostini  
serves 20-25 ..... \$125

## Baked Brie

puff pastry shell, peppered honey, toasted almonds, sliced Granny Smith apples, crostini  
serves up to 20 ..... \$55

## Baked Spinach & Artichoke Dip

pita triangles, carrots, celery, crackers  
serves up to 30 ..... \$58

## Dollar Roll Carving Station

House made dollar rolls, horseradish cream sauce and whole grain mustard sauce

Per person-

Turkey ..... \$6.50  
Pork Tenderloin ..... \$7.00  
Roast Beef (Top Round)..... \$9.00  
Roast Beef (Ribeye) ..... \$12.50  
Beef Tenderloin ..... \$17.50