Hot Appetizer Selections
(sold by the dozen)

Pretzel Crusted Chicken Tenders 21.99 (min 3) (Mustard Dill Sauce)

Miniature Crab Cakes 27.00 (min 3)
A perfect blend of Maryland crab, spices & vegetables

Sweet & Sour Meatballs 11.00 (min 3)

Italian Meatballs w/ Marinara 11.00 (min 3)

Holiday Spanakopita 27.00 (min 3)
Individual flaky phyllo dough stuffed with spinach & feta filling (best when baked on site)

Honey Garlic Chicken Satay 14.00 (min 3)

Hoisin Ginger Beef Satay 21.00 (min 3)

Mandarin Vegetable Spring Rolls 19.00 (min 3)
Tomato ginger jam, wasabi and sweet teriyaki dipping sauces

Rumaki 18.00 (min 3)
Sherry-laced water chestnuts wrapped with bacon

Chikmaki 21.00 (min 3)

Vegetable Pot Stickers 24.00 (min 3)
Served with a sweet Thai style chili sauce

Kale & Edamame Pot Stickers 28.50 (min 3)
Served with a teriyaki sauce

Dips

Artichoke 34.99 (serves 20)
Served warm, with pita chips & toppers

Buffalo Chicken 45.99 (serves 15-20)
Served with celery sticks & crackers

Warm Spinach Con Queso 31.99 (serves 20)
Served with tri colored tortilla chips

Savory Spicy Sausage Dip 37.99 (serves 10-12)
Served with corn tortilla chips
Cold Appetizer Selections

Mini Vegetable Antipasto Skewers 18.00 (per doz / min 3)
Skewered marinated mushrooms, peppered cheese, olives & tomatoes

Peppadews 24.00 (per doz / min 3)
A bite size sweet & spicy pepper stuffed with goat cheese, topped with a spicy pecan

Praline Grapes 15.00 (per doz / min 3)
Red grapes wrapped in cream cheese & rolled in spiced almonds

Deviled Eggs 21.99 (flavors sold by the dozen)
Tray of 30 – 54.99 (select any variety of 3)
Choice of: Buffalo, Southwestern, Guacamole, BLT, Spinach Artichoke, Blue Cheese and Walnut, Cucumber Dill and Traditional

Maple or Lemon Pepper Cedar Planked Side of Salmon 143.99
(serves 10-15)
Presented on a cedar plank, this 3 lb side of salmon is served at room temperature.

Beef & Pork Tenderloin Trio 53.75 (5 servings) (24 hr notice)
A trio of mustard rubbed beef tenderloin, chili rubbed and rosemary marinated pork tenderloins, all grilled to perfection. Served at room temperature
Includes horseradish sauce & cranberry wholegrain mustard chutney
Served with baguette bread

Shrimp Cocktail with Creole Cocktail Sauce
Jumbo shrimp served with lemon wedges & Creole cocktail sauce
Medium (40) 87.99  Large (80) 174.99

Hummus and Vegetable Tray
Small 24.99 (8-10)  Medium 48.99 (16-20)  Large 72.99 (24-30)
Red pepper strips, carrots, celery, cucumber, broccoli

Five Layer Greek Dip 39.99 (serves 15-20)
Layers of hummus, red pepper, cucumber, feta and olives, served with baked pita chips

Phyllo Cup Trio 49.99 (36 pcs)
Tomato, spinach & plain cups filled with spinach dip, chicken salad & veggie goat dip
Cold Appetizer Selections

Cold Appetizer Assortment 92.99 (serves 15-20)
Blue cheese stuffed celery, crab balls, pepperoni provolone coronets, mini ravioli skewers, oven roasted Szechuan asparagus, turkey pinwheel sandwiches & red pepper hummus
Served with crackers

Mediterranean Platter 26.99 (serves 8-10)
Stuffed grape leaves, hummus, feta, roasted red pepper, cucumber, Kalamata olives and baked pita chips

Fruit & Cheese Tray
Small 36.99 (5-10)  Medium 71.99 (15-20)  Large 106.99 (25-30)
Served with an assortment of crackers

Crudités
A variety of fresh vegetables with ranch dip.
Sweet Onion Tarragon, Black Bean and Peppadew and Roasted Garlic Gorgonzola dips also available at an additional charge

Domestic Cheese & Crackers

Charcuterie and Cheese Tray 52.50 (serves 6-8)
Iberico chorizo sausage, Sopressata, cured speck, Artigiano Vino Rosso fontina and blue cheeses, cinnamon almonds, stone ground mustard and fig jam
Served with crackers

Pinwheel Sandwiches 17.50 (10 pc)
Choice of: roast beef, turkey, ham, bacon ranchero, buffalo chicken, Italian, pepperoni pizza and oven roasted vegetable (one flavor per roll)

Pico Cheese Pinwheels 10.00 (15 pcs)
A two-bite roulette of cheese and pico salsa in a flour tortilla

Smoked Salmon Pinwheels 22.00 (15 pcs)
Cucumber, dill and cream cheese highlight this bite size appetizer
Salads

Holiday Mesclun 4.00
An assortment of baby field greens, spiced pecans, grape tomatoes, cucumbers & crumbled blue cheese with roasted garlic vinaigrette dressing

Martha’s Vineyard 3.75
Red leaf and romaine lettuce, goat cheese, dried cranberries, red onions and sliced almonds with roasted red pepper vinaigrette

Roasted Corn Salad 2.75
Roasted sweet corn, colored peppers, red onion, lime juice, cilantro & spices

Holiday Broccoli Delight with Craisins 3.50
A twist on our most popular salad, highlighted with the colors of the season

Vegetable Rice Salad 2.75
Rice, peppers, onion, currants, peas, olives, dill tossed in a vinaigrette dressing

Quinoa Three Bean 2.00
The “super food” grain, tossed with a trio of beans, peppers & corn

Signature Caesar
Medium bowl serves 6-8 $25.99  Large bowl serves 12-16 $49.99
Romaine lettuce with shaved parmesan & capers with pancetta cracklings

Kale Slaw with Dried Cranberries and Sunflower Seeds 3.00
Tossed in a poppyseed dressing

Orecchiette Pasta Salad with Spinach, Feta & Sundried Tomatoes 2.75
Finished with an olive oil and red wine vinaigrette and fresh basil
Compliments

**Roasted Garlic Mashed Potatoes 2.25**
Potatoes mashed with roasted garlic, sour cream & butter

**Bistro Blend Vegetables with Roasted Tomatoes 2.75**
Green beans, waxed beans, tomatoes & yellow carrots

**Green Beans & Roasted Tomatoes 3.50**
Roasted grape tomatoes combined with steamed green beans

**Parmesan Redskin Potatoes 2.25**
Parmesan cheese is baked into these quartered creamy potatoes

**Roasted Baby Carrots with Tarragon Butter 3.00**

**Broccoli, Cauliflower & Carrot Medley 3.25**
Steamed & served with basil parmesan butter

**Santa Fe Rice 2.00**
Red pepper, onion, sweet corn, black beans and spices make this colorful rice

**Sweet Potato Crunch 3.50**
Whipped sweet potatoes with our own pecan streusel topping

**Sausage & Cranberry Corn Bread Stuffing 47.50** (serves 8-12)

**Turkey Gravy 7.99** (quart)

**Couscous with Apples, Cranberries and Herbs 3.75**
This warm dish is highlighted by fresh parsley, rosemary, thyme with apple cider and maple vinaigrette

**Honey and Rosemary Roasted Sweet Potatoes 2.50**
Honey, cinnamon and fresh rosemary highlight cubed yams

**Half Pan $25.00** (approx. 10 servings)  **Full Pan $50.00** (approx. 10 servings)
Entrée Selections
Breast of Roasted Turkey
Served whole or sliced

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<th>Full Pan (serves 20-25)</th>
<th>Half Pan (serves 10-12)</th>
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<tr>
<td>Spiral Sliced Ham with Orange Ginger Glaze</td>
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Beef and Pork

Herb Rubbed Pork Tenderloin with Red Wine Demi 8.00

Steak David 13.25
Tender strips of beef in our homemade steak sauce

Roasted Beef Tenderloin 24.50
Served with blue cheese horseradish sauce on the side

Chicken

All chicken portions – 6 oz breast

Grilled Breast of Chicken with Spiced Pineapple 6.25
Marinated in soy sesame ginger sauce, topped with sweet & spicy grilled pineapple

Breast of Cranberry Chicken 6.00
Breast of chicken sautéed & served with sweet cranberry sauce

Breast of Pretzel Crusted Chicken 8.00
Served with mustard dill sauce on the side

Italian Breaded Chicken Breast (2- 3 oz. breast) 6.50

Montreal Chicken Breast 6.00
Grilled breast of chicken with our Montreal seasonings and roasted garlic sauce
**Pasta**

**Pappardelle Pasta with Sun-Dried Tomatoes & Feta 6.75**  
Broad strips of Italian pasta finished with a Romano cheese cream sauce

**Tortellini with Pesto Cream Sauce 6.25**  
Roasted red pepper, black olives, fresh spinach and feta cheese

**Pasta Sauce Raphael 6.75**  
3 cheese tortellini, tossed with marinated artichoke hearts, tomatoes, spices and fresh parmesan cheese

**Seafood**

**Cajun Shrimp with Linguine 8.50**  
Shrimp coated in a Cajun flour, sautéed, tossed with linguini and finished with a Cajun cream sauce. Garnished with green onions

**Filet of Salmon (6 oz) Parmesan Black Pepper Encrusted 14.95**  
Finished with a lemon beurre blanc

**Grilled Salmon (4 oz) and Vegetables 10.75**  
Eggplant, zucchini, squash, red onion, red and green peppers

**Vegetarian**

**Butternut Squash Ravioli with Sage Cream Sauce 11.95**  
Jumbo butternut squash stuffed ravioli with fresh sage cream sauce, parmesan cheese and chopped pecans

**Chana Masala 5.25**  
Traditional Indian dish with garbanzo beans, garlic, tomatoes, curry and masala spice. Served with basmati rice
Dessert Selections

Decadent Brownie Trays
A variety of Oreo, Macaroon and Caramel Mocha Brownies
Small Tray 20.99 (12 pcs)
Medium Tray 41.99 (24 pcs)
Large Tray 62.99 (36 pcs)

Creamy Pumpkin Pie 22.99   Caramel Apple Nut Pie 24.99
Add fresh whipped cream 5.50 (pint)

Signature Dessert Tray 64.99 (83 pcs)
A delightful array of mini deluxe cookies, mandarin orange tarts, thumbprint cookies, buckeye candies, dark chocolate orange truffles, lemon bars, decadent brownies, chocolate covered cream puffs, chocolate raspberry sandwiches, macaroon cookies and oatmeal scotchies dessert bars

Yule Log 15.99 (10 slices)
A light, cocoa-flavored sponge cake filled with a rich mocha whipped cream
Topped with confectioner’s sugar

Pumpkin Roll 14.99 (16 slices)
Take one home for later, wrapped with a ribbon

Holiday Sweets Tray 36.99 (30 pieces)
Pecan pie deluxe bars, grasshopper cookies, kolachke, eggnog tartlets and dark and white chocolate dipped pretzels with peppermint dust

Traditional Holiday Cookie Tray 35.99 (30 pcs)
Chocolate peppermint cookies, mocha ginger molasses mini cookies, red and green sugared cookies, peanut butter cup tassie and mini yule logs

Christmas orders must be placed by NOON on Friday, December 20, 2019
& picked up or delivered by NOON on Tuesday, December 24, 2019

7574 St Clair Ave., Mentor OH, 44060    440-946-0383
www.foodforthought-ohio.com

Pricing, as the need arises, may change without notice
09/2019