



# SIGNATURE CATERING



*Fresh*

THE FAMILY DIFFERENCE IN HOSPITALITY SERVICES

## FRESH START BREAKFAST

### CONTINENTAL

Assortment of Breakfast Pastries served with Full Coffee Service and Orange Juice.

### A CLASSIC START

Assortment of Miniature Muffins, Danish, and Bagels with Cream Cheese, Butter and Jam. Served with Orange Juice, Coffee or Decaffeinated Coffee, and Hot Tea Service

### A CLASSIC START WITH FRUIT

Assortment of Miniature Muffins, Danish, Bagels with Cream Cheese, Butter and Jam. Served with Fresh Sliced Fruit, Orange Juice, Coffee or Decaffeinated Coffee and Hot Tea Service

### A HEALTHY MORNING

Assortment of Low-fat Muffins, Blueberry Scones, Low-fat Vanilla Yogurt with Fresh Berries and Granola. Served with Orange Juice, Coffee or Decaffeinated Coffee and Hot Tea Service

### LOX & BAGEL BAR

Assorted Bagels and Smoked Salmon Garnished with Red Onions, Capers, Tomatoes and Whipped Cream Cheese

### BREAKFAST PARFAIT BAR

Low-fat Greek Yogurt with Granola and Berries  
VEGAN BREAKFAST PARFAIT BAR  
Non-dairy Yogurt with Granola and Berries

### VEGAN OVERNIGHT OATS

Overnight Oats prepared with Non-dairy Milk and a Create-Your-Own Toppings Bar

## FRESH START BEVERAGES

### LOCALLY SOURCED DOUBLE BARREL

### FULL COFFEE SERVICE

Regular and Decaffeinated Coffee, Hot Tea assortment with Milks, Cream and Sugar

### STARBUCKS FULL COFFEE SERVICE

Starbucks Breakfast Blend Regular or Decaffeinated Coffee, Tazo Hot Tea assortment with Milks, Cream, and Sugar

### INFUSED WATER

Choice of Citrus, Cucumber Mint, Melon or Berry

### JUICE

Choice of Cranberry or Orange Juice

### ADDITIONAL BREAKFAST MENU ITEMS

Assorted Danishes | per dozen  
Assorted Mini Muffins | per dozen  
Assorted Mini Bagels Served with Butter, Jam, and Cream Cheese | per dozen  
Mini Croissants | per dozen  
Seasonal Fruit Platter | per person  
Individual Yogurt Parfaits | per person  
Individual Non-dairy Yogurt Parfaits | per person  
Individual Vegan Overnight Oats | per person  
Scrambled Eggs | per person  
Scrambled Tofu | per person



# BREAKFAST

# BREAKFAST BUFFETS



## BREAKFAST BUFFETS

### MORNING AGENDA

French Toast or Pancakes with Warm Syrup and Butter, Scrambled Eggs and your Choice of Two of the Following: Crispy Bacon, Turkey Bacon, Sausage Links, or Turkey Sausage Patties.  
Served with Orange Juice, Regular or Decaffeinated Coffee and Hot Tea Service

### PRESIDENTIAL BREAKFAST

Scrambled Eggs, Your Choice of Bacon, Sausage or Ham Served with an Assortment of Breakfast Pastries, Muffins, Seasonal Fresh Fruit Display, Regular or Decaffeinated Coffee, Hot Tea and Orange Juice

### BREAKFAST SANDWICH BUFFET

Breakfast Sandwiches of Scrambled Eggs, American Cheese and Your Choice of Meats or Vegetables on a Kaiser Roll. Served with Fresh Sliced Fruit, Orange Juice, Regular or Decaffeinated Coffee and Hot Tea

### FRENCH BISTRO BUFFET

Choice of Spinach, Broccoli or Quiche Lorraine, Assortment of Breakfast Pastries and Mini Croissants, Fresh Sliced Fruit, Regular or Decaffeinated Coffee, Hot Tea Service and Orange Juice

## ADDITIONAL BREAKFAST MENU ITEMS

Assorted Danishes | per dozen  
Assorted Mini Muffins | per dozen  
Assorted Mini Bagels Served with Butter, Jam, and Cream Cheese | per dozen  
Mini Croissants | per dozen  
Seasonal Fruit Platter | per person  
Individual Yogurt Parfaits | per person  
Individual Non-dairy Yogurt Parfaits | per person  
Individual Vegan Overnight Oats | per person  
Scrambled Eggs | per person  
Scrambled Tofu | per person

# THE DELI



## SIGNATURE SANDWICHES AND WRAPS

*A Variety of Boars Head Cold Cuts Served on Sliced Bread, Kaiser Rolls, or Wraps and Two Salads of Your Choice. Served with Housemade Potato Chips, Cookies for Dessert, and Canned Soda or Ice Water*

### THE CLASSIC

Black Forest Ham and Swiss Cheese

### OLD FASHIONED

Home-style Tuna Salad

### THE TRADITIONAL

Slow-roasted Turkey and Provolone Cheese

### RETRO

Roast Beef and Swiss Cheese

### THE ORIGINAL

Gourmet Egg Salad Sandwich

### CHIVEY CHICKEN

Sliced Chicken Breast and Applewood Smoked Bacon topped with Arugula, Heirloom Tomatoes, and Chive Aioli

### THE BIG BEEF

Slow Roasted Beef Layered on a French Baguette and Topped with Caramelized Onions, Watercress, Fire Roasted Tomatoes, and Aged Balsamic Mustard

### HURRY CURRY WRAP

Grilled Curry Chicken with Celery Relish, Watercress, and "Yum" Aioli

### PRATT CLUB

Slow-roasted Turkey with Applewood Smoked Bacon, Pepper Jack Cheese, and Avocado

### CRAN SLAM

Cranberry Chicken Salad and Crisp Romaine on Multigrain Bread

### BARLETT AND BRIE

Slow-roasted Turkey Layered on French Baguette Topped with Sliced Bartlett Pears, Brie Cheese and Honey Mustard (seasonal offering)

### SALAD SELECTIONS

Pasta Salad, Classic Caesar Salad, Potato Salad, Mediterranean Lentil Salad, Tabbouleh, Barley Salad Garden Salad

## VEGAN AND VEGETARIAN SANDWICHES

### THE PESTO PANINI

Pesto, Fresh Mozzarella, and Tomatoes on Flatbread

### SPINACH AND FETA

Fresh Spinach with Feta Cheese and Caramelized Onions

### MARINATED VEGETABLES

Roasted Vegetables in Balsamic Dressing with Goat Cheese

### THE GREEN GODDESS PORTOBELLO

Roasted Portobello Mushroom, Hummus and Caramelized Onions on Vegan Bread

### ROASTED VEGETABLE

Hummus with Roasted Vegetables on a Spinach, Tomato, or Whole Wheat Wrap

### LA FLEUR WRAP

Roasted Sweet Potatoes, Quinoa, Black Beans, Roasted Red Peppers, and Guacamole

## SANDWICH AND WRAP BOXES

### DELI BOXED LUNCH

Choose from our Boars Head Meat, Vegetarian, or Vegan Selection on Sliced Bread or Kaiser Rolls. All Choices are Available with or without Cheese and Also Include Whole Fruit, Potato Chips, Cookies and 8oz Bottled Water

### CHOICES

#### THE CLASSIC

Black Forest Ham and Swiss Cheese

#### THE TRADITIONAL

Slow-roasted Turkey and Provolone Cheese

#### RETRO

Roast Beef and Swiss Cheese

#### THE ORIGINAL

Gourmet Egg Salad Sandwich

#### CHIVEY CHICKEN

Sliced Chicken Breast and Applewood Smoked Bacon topped with Arugula, Heirloom Tomatoes, and Chive Aioli

#### THE BIG BEEF

Slow Roasted Beef Layered on a French Baguette and Topped with Caramelized Onions, Watercress, Fire Roasted Tomatoes, and Aged Balsamic Mustard

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Grilled Curry Chicken with Celery Relish, Watercress, and "Yum" Aioli

#### PRATT CLUB

Slow-roasted Turkey with Applewood Smoked Bacon, Pepper Jack Cheese, and Avocado

### CRAN SLAM

Cranberry Chicken Salad and Crisp Romaine on Multigrain Bread

### SPINACH AND FETA

Fresh Spinach with Feta Cheese and Caramelized Onions

### MARINATED VEGETABLES

Roasted Vegetables in Balsamic Dressing with Goat Cheese

### THE GREEN GODDESS PORTOBELLO

Roasted Portobello Mushroom, Hummus and Caramelized Onions on Vegan Bread

### ROASTED VEGETABLE

Hummus with Roasted Vegetables on a Spinach, Tomato, or Whole Wheat Wrap

### LA FLEUR WRAP

Roasted Sweet Potatoes, Quinoa, Black Beans, Roasted Red Peppers, and Guacamole

### DELUXE BOXED LUNCH

Choose from our Deli Sandwiches, featuring Boars Head Meat, Vegetarian, or Vegan Selections on Sliced Bread or Kaiser Rolls. All Choices are Available with or without Cheese and also include Fresh Fruit Cups, Potato Chips, Cookies and 8oz Bottled Water

### EXECUTIVE BOXED LUNCH

Choose from our Deli Sandwiches, featuring Boars Head Meat, Vegetarian, or Vegan Selections on artisan breads. All choices are available with or without Cheese and also include Fresh Fruit Cup, Garden Side Salad, your choice of dessert, and 8oz Bottled Water  
Dessert Choices: Brownies, Cookies, or Lemon Bars



## SANDWICH BOXES

# CUSTOM SALADS



## CREATE YOUR OWN SALAD BUFFET

### GREENS

Mixed Greens or Mesclun Greens

### VEGETABLE TOPPINGS (SELECT FIVE)

Shredded Carrot, Red Onion, Tomato Wedges, Avocado, Cucumber, Red Bell Pepper, Green Bell Pepper, Celery, Corn, Snow Peas, Black Olives, Sliced Mushrooms, Roasted Yellow Squash, Roasted Butternut Squash, Roasted Zucchini, Roasted Eggplant, Roasted Button Mushrooms, Lentils, Bugler Wheat, Almonds, Sunflower Seeds, Dried Cranberries, Quinoa, Black Beans or Garbanzo Beans

### CHEESE (SELECT ONE):

Mozzarella, Cheddar, Feta, Asiago or Blue Cheese Crumbles

### PROTEIN (SELECT TWO)

Julienne Strips of Beef, Chicken, or Salmon

### DRESSING (SELECT ONE)

Italian, Balsamic, Ranch, Honey Mustard, Oil & Vinegar, Bleu Cheese, Southwestern Ranch

*Add Cup of Soup du Jour for 2.50 per person*

### ALSO INCLUDES

Assorted Cookies and Brownies  
Canned Soda or Ice Water



# SIGNATURE SALADS



## SIGNATURE SALAD BUFFETS

### DELUXE SALAD BUFFET

Mixed or Mesclun Greens with Strips of Beef and Chicken, Hard-boiled Eggs, Cucumbers, Tomato Wedges, Red Onion, Peppers, and House-Made Croutons. Includes Choice of Two Salad Dressings. Served with Lemonade and Iced Tea.

### COBB SALAD BUFFET

Mixed Greens or Chopped Iceberg Lettuce, Julienne Turkey Breast, Crisp Bacon, Tomato Wedges, Sliced Cucumbers, Sliced Red Onion, Sliced Boiled Eggs, Avocados, Crumbled Bleu Cheese. Choice of Two Salad Dressings, Assorted Cookies and Brownies, Ice Water or Canned Soda

### CAESAR SALAD BUFFET

Crisp Romaine Lettuce, Tomato Wedges, Parmesan Cheese, Home-Style Croutons, Choice of Julienne Strips of Beef or Chicken Breast, Caesar Dressing, Assorted Cookies and Brownies, Canned Soda or Ice Water

### SALAD DRESSINGS

Ranch, Italian, French, Caesar, Bleu Cheese, Balsamic Vinaigrette, Oil and Vinegar or Red Wine Vinaigrette

All Salad Buffets Include Fresh Baked Rolls with Butter and Assorted Cookies and Brownies Substitute with Salmon for an Additional Charge

*Grilled Steak, Shrimp or Salmon may be substituted for any protein for an additional charge.*

# LUNCHEON BUFFETS



## HOT LUNCHEON BUFFETS

### VEGETARIAN PASTA BUFFET

Garlic Bread, Classic Caesar Salad, Penne Pasta sautéed with Sun-Dried Tomatoes, Artichokes and Fresh Basil with Roasted Garlic and Olive Oil, Cheese Tortellini with Marinara Sauce, Chef selection of Roasted Vegetables, Choice of Dessert, Choice of Ice Water or Canned Soda

### FAJITA BAR

Two Choice of Fajitas with onions and peppers (Select Chicken, Beef, Shrimp, Vegetable or Fish), Traditional toppings including Salsa, Shredded Cheese, Guacamole, Sour Cream and Diced Tomato, Flour Tortillas, Spanish Rice and Roasted Corn, Red Beans or Black Beans, Cookies, Brownies, or Raspberry Bars, Choice of Ice Water or Canned Soda

### THE CARIBBEAN

Mixed Green Salad with Mango Vinaigrette, Jerk Chicken, Vegan Stew, Sweet Plantains, Rice and Red Beans, Homemade Cookies, Choice of Ice Water or Canned Soda

### NORTHERN INDIAN BUFFET

North Indian Salad of Onion, Tomato, Cucumber, Lettuce and Seasonal Vegetables with Mint Yogurt Dressing, Chicken Tikka, Palak Paneer, Mixed Vegetable Pakora, Basmati Rice, Grilled Garlic and Herb Naan, Kheer (Rice cooked with Milk and Sugar), Unsweetened Iced Tea, Ice Water, Coffee, Decaffeinated Coffee and Hot Tea Service

### FLAVORS OF THAILAND

Sapphire Peanut Salad, Massaman Curry Chicken, Pad Kung Beef, Panang Tofu, Thai Fried Rice, Sticky Rice and Mango, Unsweetened Iced Tea, Ice Water, Coffee, Decaffeinated Coffee and Hot Tea Service

### BBQ BUFFETS

#### BASIC BBQ

Grilled Hamburgers, Hot Dogs, Veggie Burgers, Buns and Rolls, Lettuce, Tomatoes, Sliced Cheese, Onions, Pickles, Mayonnaise, Mustard, Ketchup, Relish, Baked Beans, Homemade Chips, Pasta or Macaroni Salad, Watermelon and Cookies, Unsweetened Iced Tea, Sweetened Tea, Ice Water and Canned Soda

#### BACKYARD BBQ

Hamburgers or Garden Burgers (available upon request), Traditional Burger Fixings, All Beef Hot Dogs, Classic Garden Salad with an Assortment of Dressings, Corn on the Cobb, Maple and Brown Sugar Baked Beans, Watermelon Wedges, Freshly Brewed Iced Tea and Lemonade, Iced Water and Assorted Canned Soda

#### SOUTHERN BBQ

BBQ Pork Ribs with Sweet Bourbon BBQ Sauce, Grilled Marinated Chicken with Golden Mustard BBQ Sauce, Corn on the Cobb, Roasted Potato Salad, Cucumber and Red Onion Salad, Corn Bread with Honey Butter, Selection of All American Pies, Southern Style Sweet Tea and Lemonade, Iced Water and Assorted Canned Soda





# FIRST TIER BUFFETS



## FIRST TIER BUFFETS

CAN BE SERVED PLATED OR BUFFET STYLE AT YOUR REQUEST

### ITALIANO DINNER

Tossed Garden Salad or Caesar Salad, Meat or Vegetarian Lasagna, Chicken Caprese, Sautéed Green Beans and Roasted Red Skin Potatoes, Garlic Bread, New York Style Cheesecake, Unsweetened Iced Tea or Lemonade, Ice Water, Coffee, Decaffeinated Coffee and Hot Tea Service

### HOLIDAY DINNER

Oven Roasted Turkey Breast and Honey Glazed Ham, Garlic Whipped Potatoes and Sage Dressing, Gravy, Roasted Corn and Cranberry Sauce, Rolls with Butter and Two Seasonal Pies, Egg Nog (Seasonal), Sparkling Apple Cider, Ice Water and Can Soda

### CHICKEN PARMESAN

Breaded Breast of Chicken served over a bed of Linguine and topped with Marinara Sauce and Provolone Cheese. Includes choice of Salad, choice of one Side Dish, choice of Bread, Dessert, Coffee and Lemonade

### LEMON CHICKEN

Seared Chicken Breast baked in Lemon Butter and garnished with Capers. Includes Choice of Salad, Choice of Two Side Dishes, Choice of Bread, Dessert, Coffee and Lemonade

### ASIAGO CRUSTED CHICKEN

Pan seared Breaded Chicken Breast with Asiago Cheese and Fresh Basil. Includes Choice of Salad, Choice of two Side Dishes, Choice of Bread, Dessert, Coffee and Lemonade

### CHICKEN BRUSCHETTA

Balsamic Marinated Grilled Chicken Topped with Roasted Tomatoes, Fresh Mozzarella and Basil. Includes Choice of Salad, Choice of Two Side Dishes, Choice of Bread, Dessert, Coffee and Lemonade

### ROAST TOP SIRLOIN OF BEEF

Top Sirloin seasoned with Herbs and Spices, Roasted Until Tender and Served with Port Sauce. Includes choice of Salad, Choice of Two Side Dishes, Choice of Bread, Dessert, Coffee and Lemonade

### GRILLED FLANK STEAK WITH ITALIAN HERB SAUCE

Flank Steak Seasoned with Herbs and Spices, Grilled with Mushrooms and Served with an Herbed Butter Sauce. Includes Choice of Salad, Choice of Two Side Dishes, Choice of Bread, Dessert, Coffee and Lemonade

### SMOKEY BEEF BRISKET

Oven Roasted Brisket of Beef Served with Texas Style BBQ Sauce. Includes Choice of Salad, choice of Two Side Dishes, Choice of Bread, Dessert, Coffee and Lemonade

### STUFFED ROASTED PORK CHOP

Pork Loin Chop Stuffed with Cornbread and Cranberry Stuffing Baked in Apple Cider Gravy. Includes Choice of Salad, Choice of two Side Dishes, Choice of Bread, Dessert, Coffee and Lemonade

### ROASTED PORK LOIN

Pork Loin roasted with Fresh Herb Crust (Rosemary, Thyme, Garlic, and Cracked Pepper). Includes Choice of Salad, Choice of Two Side Dishes, Choice of Bread, Dessert, Coffee and Lemonade

### PARMESAN CRUSTED COD

Parmesan Crusted Cod baked until flaky and served with Cream Sauce and Lemon Wedges. Includes choice of Salad, choice of two Side Dishes, choice of Bread, Dessert, Coffee and Lemonade

### BAKED PASTA PRIMAVERA

Al dente Pasta Mèlange with Italian Garden Vegetables, Herbs, Spices, Marinara Sauce and Topped with Mozzarella Cheese. Includes Choice of Salad, Choice of Side Dish, Choice of Bread, Dessert, Coffee and Lemonade

### SPINACH LASAGNA

Layered Lasagna with Spinach, Marinara Sauce, Ricotta and Mozzarella. Includes Choice of Salad, Choice of Side Dish, Choice of Bread, Dessert, Coffee and Lemonade

## SECOND TIER BUFFETS

CAN BE SERVED PLATED OR BUFFET STYLE AT YOUR REQUEST

### CHICKEN BREAST WITH SPINACH, ARTICHOKE, ROASTED TOMATOES AND FONTINA CHEESE

Tossed Fontina Crusted Chicken Breast served atop Sautéed Spinach and Artichokes served with Roasted Tomato Sauce. Includes choice of Salad, choice of two Side Dishes, choice of Bread, Dessert, Coffee and Lemonade

### CHICKEN SCALLOPINI WITH HAZELNUT CREAM SAUCE

Oven Pan Seared Chicken baked in a Hazelnut Cream Sauce. Includes Choice of Salad, Choice of Two Side Dishes, Choice of Bread, Dessert, Coffee and Lemonade

### ROASTED BEEF TENDERLOIN

Herb Crusted Tenderloin Roasted to Medium and Served with Green Peppercorn Demi. Includes Choice of Salad, Choice of Two Side Dishes, Choice of Bread, Dessert, Coffee and Lemonade

### ANDOUILLE AND GRILLED SHRIMP KEBAB

Grilled Shrimp and Andouille Sausage with Smoky Honey Lime BBQ Sauce. Includes Choice of Salad, Choice of Two Side Dishes, Choice of Bread, Dessert, Coffee and Lemonade

### HORSERADISH CRUSTED BEEF TENDERLOIN

Tenderloin Filets Crusted with Horseradish and Romano Cheese, Served with Demi-Glace. Includes Choice of Salad, Choice of Two Side Dishes, Choice of Bread, Dessert, Coffee and Lemonade

### GORGONZOLA BUTTER FILLET

Seared Filet Mignon Served with a California Cabernet Sauce and Topped with Gorgonzola Butter. Includes Choice of Salad, Choice of Two Side Dishes, Choice of Bread, Dessert, Coffee and Lemonade

### PRIME RIB OF BEEF

Succulent Beef Rib roasted to medium, served with Au Jus and Horseradish Sauce. Includes choice of Salad, choice of two Side Dishes, choice of Bread, Dessert, Coffee and Lemonade

### CARIBBEAN PORK TENDERLOIN

Marinated Sliced Pork Tenderloin served with Mango, Pineapple, Black Bean Salsa and Caribbean BBQ Sauce. Includes Choice of Salad, Choice of Two Side Dishes, Choice of Bread, Dessert, Coffee and Lemonade

### GRILLED SALMON

Herb Grilled Salmon with Smoky Cherry Sauce. Includes Choice of Salad, Choice of Two Side Dishes, Choice of Bread, Dessert, Coffee and Lemonade

### SHRIMP PISCA

Jumbo Shrimp Sautéed with fresh Herbs and White Wine Sauce, Served on Fettuccine or Fluffy Rice. Includes Choice of Salad, Choice of Two Side Dishes, Choice of Bread, Dessert, Coffee and Lemonade

### PORTOBELLO NAPOLEON

Layered Grilled Marinated Portabellas, Eggplant, Yellow Squash, Zucchini, Summer Tomatoes and Fresh Mozzarella, Served with Roasted Red Pepper Coulis. Includes Choice of Salad, Choice of Two Side Dishes, Choice of Bread, Dessert, Coffee and Lemonade

### PARMESAN HERBED SPINACH PORTOBELLO

Portobello Mushroom Stuffed with Creamed Spinach and Orzo, Topped with Parmesan Herb Crust. Includes Choice of Salad, Choice of Two Side Dishes, Choice of Bread, Dessert, Coffee and Lemonade





# HORS D'OEUVRES

## HORS D'OEUVRE DISPLAYS

### MINIATURE SANDWICHES

Roast Beef with Herb Cheese and Caramelized Onion Jam, Tarragon Chicken Salad, Lemon and Herb Hummus with Cucumber, and Ham and Brie with Spicy Honey-Mustard Sandwiches

### ELIA DISPLAY

Hummus, Baba Ghanoush, Greek Olives, Feta Cheese served with Toasted Pita

### FLAVORS OF INDIA

Curried Chicken Skewers, Grilled Garlic and Herb Naan, Mint Chutney and Tamarind Yogurt Sauce

### FRENCH CHEESE DISPLAY

Warm Brie, Sharp NY Cheddar, Smoked Gouda, Boursin and Maytag Bleu Cheese all Served with Grapes, Sliced Baguettes and Crackers

### SEASONAL GRILLED VEGETABLE PLATTER

Seasonal Grilled Vegetable Platter with Chipotle Aioli

### SEASONAL CRUDITÉS

Seasonal Crudités Accompanied by Roasted Red Pepper Hummus or Tangy House Ranch

### 8 LAYER MEXICAN DIP

Layered Vegetarian Refried Beans, Guacamole, Sour Cream, Salsa, Cheddar Cheese, Tomatoes, Lettuce and Olives served with Tortilla Chips. 3 lbs. per order

### TORTILLA CHIPS WITH GUACAMOLE AND SALSA

Crisp Flour Tortilla Chips Served with Guacamole and Fresh Garden Salsa. 3 lbs.. per order

### MEDITERRANEAN PLATTER

Marinated Grilled Eggplant, Artichoke Hearts, Olives, Roasted Red Pepper Hummus and Toasted Pita Chips

### ARTICHOKE AND CRAB DIP

Assorted Cheeses, Artichokes, Crab and Green Chiles blended with a Tabasco Sauce. Served Warm and Accompanied by Toasted Pita Chips

### BROCCOLI DIP WITH TORTILLA CHIPS

Sharp Cheddar Cheese Fondue with Broccoli, Green Chiles and Fresh Tomatoes served with Tortilla Chips

### GOURMET CHEESE TRAY

Domestic and Imported Cheeses Served with an assortment of Crackers

### FRESH FRUIT TRAY

Fresh Sliced Seasonal Fruits

### ROASTED MARINATED VEGETABLE TRAY

Fresh Sliced Seasonal Vegetables Roasted and Drizzled with a Balsamic Vinaigrette

## COLD APPETIZERS

ACCOMMODATES 25 PEOPLE

To Domestic Cheese with Crackers  
International Cheese with Crackers  
Fresh Vegetable Tray with Ranch Dip  
Fresh Vegetable Tray with Dill Dip  
Sliced Seasonal Fresh Fruit Display

Roasted Marinated Vegetable Tray with Fresh Sliced  
Seasonal Vegetables Roasted and Drizzled  
with Balsamic Vinaigrette

Roasted Garlic Hummus with Pita Triangles

Egg Salad Finger Sandwiches  
Tuna Salad Finger Sandwiches  
Hummus Finger Sandwiches  
Chicken Salad Finger Sandwiches

Tortilla Pinwheels made with Flour Tortillas filled with  
Herbed Cream Cheese and Red Peppers, rolled and  
sliced Tortilla Pinwheels made with Spinach

Tortillas filled with Herbed Cream Cheese and Red  
Peppers

Tortilla Pinwheels made with Tomato Tortillas filled  
with Herbed Cream Cheese and Red Peppers

Goat Cheese Crostini Topped with Pesto and  
Sun-Dried Tomatoes

Tomato Pomodoro Crostini with Fresh Marinated  
Roma Tomatoes, Parmesan Cheese and Basil

Chiffonade Served on Toasted French Baguettes

Salmon Pinwheels  
Smoke Salmon Canapés  
Tequila Lime Shrimp in Phyllo Cups  
Beef Canapés Crostinis

## HOT APPETIZERS

ACCOMMODATES 25 PEOPLE

BBQ Cocktail Meatballs  
Sweet & Sour Cocktail Meatballs  
Swedish Cocktail Meatballs

Mini Beef Wellington  
Teriyaki Chicken Wings  
Herbed Chicken Wings

Buffalo Chicken Wings  
BBQ Chicken Wings  
Chicken Tenders with Ranch, Honey Mustard,  
or Buffalo Sauce on the side

Chicken Satay with Peanut Sauce

Vegetable Spring Rolls  
Chesapeake Blue Crab Cakes

Spanikopita

Mozzarella Cheese Sticks with Marinara

Spinach and Cheese Stuffed Mushrooms  
Spinach and Artichoke Dip with Tortilla Chips

Buffalo Chicken Dip with Tortilla Chips

Flatbread Mini White Pizzas

Assorted Miniature Quiche

Grilled Chicken Quesadillas

Miniature Franks

Jalapeno Poppers

Curried Chicken in Phyllo Cups

Vegan Veggie Fritters with Tomato Compote

Jumbo Lump Maryland Crab Cake

Tuna Tartare on a Rice Crisp with Wasabi Aioli

Kofta Meatball on a Pita Crisp with Mint Gremolata

# APPETIZERS BY 25



## GOURMET PIZZA

ALL PIZZAS SERVED WITH ICED TEA, ICE WATER OR CANNED SODA

### SPECIALTY PIZZAS

16-inch pizza cut into 8 slices

Cheese Pizza

Pepperoni Pizza

Buffalo Chicken Pizza

Supreme Pizza

Vegetable Ranch Pizza

Vegan Pizza

### MAKE-YOUR-OWN PIZZA

Toppings Include:

Peppers

Extra Cheese

Pepperoni

Mushrooms

Sausage

Olives

Onions

Pineapple

## GOURMET PIZZA





# SNACKS & DESSERTS

## SNACK TIME

Potato Chips with Dip  
Housemade Vegetable Chips  
Tortilla Chips with Dip  
Pretzels  
Mixed Nuts  
Tortilla Chips with Salsa  
Vegetable Crudité with Red Pepper Hummus

## PREMIUM DESSERTS

### ICE CREAM SOCIAL

Vanilla and Chocolate Ice Cream Served with Chocolate Sauce, Caramel Sauce, Strawberry Topping, Sprinkles, Chopped Nuts, Cherries and Whipped Cream. Served with Lemonade, Iced Tea or Coffee

### CHOCOHOLIC

Chocolate Dip Served with Seasonal Fruit (Strawberries, Pineapple and Melon), Marshmallows, Pretzel Rods and Pound Cake served with Iced Tea and Coffee

### COFFEE HOUSE BREAK

Biscotti, Chocolate Truffles, Tiramisu, Mini Cupcakes, Coffee and Hot Tea Service

### A TEASER

Assorted Petit Fours, Miniature Cheese Cake, Mini Cookies and Mini Crème Puffs

## DECORATIVE CAKES & CUPCAKES

10 Inch NY Cheesecake  
10 Inch Specialty Cheesecake  
9 Inch Round Double Layer Cake  
Quarter Sheet Cake  
Half-Sheet Cake  
Sheet Cake

## GOURMET DESSERTS BY THE DOZEN

Cookie Monster: Freshly Baked Cookies and Brownies  
Jumbo Cookies  
Fudge Brownies  
Mini Cupcakes  
Regular Cupcakes  
Blondie with Walnuts  
Assorted Dessert Bars  
Marshmallow Crispies  
Assorted Biscotti  
Mini Cannoli  
Chocolate Covered Strawberries  
Mini Fruit Tart  
Mini Apple Tarts with Pecan Crumble  
Sweet Treats Bars  
Mini Chocolate Strudel Cheesecakes  
Chocolate Mousse  
Italian Rainbow Cookies

## ALCOHOL PACKAGES

### ALCOHOL PACKAGE 1

White wine, red wine, soda, and bottled water

### ALCOHOL PACKAGE 2

White wine, red wine, beer, soda, and bottled water

### ALCOHOL PACKAGE 3

Prosecco, soda, and water

### ALCOHOL PACKAGE 4

Prosecco, white wine, red wine, beer, soda,  
and bottled water

## WINES BY THE BOTTLE

### REDS

Ruta 22 Malbec

Josh Pinot Noir

Josh Merlot

Barone Fini Merlot

Robert Mondavi Cabernet Sauvignon

### WHITES

Ruffino Pinot Grigio

Brancott Estate Sauvignon Blanc

Cypress Vineyards J Lohr Chardonnay

Chateau STE. Michelle Riesling

## DOMESTIC BEERS

10 In Domestic Beer by the Bottle or Can

Lagunitos IPA

Stella Artois

Corona

Sam Adams

## LOCAL AND CRAFT BEERS

Local craft Beer by Bottle or can

Kelso Mosaic IPA

Sixpoint "The Crisp" Pilsner, Lager

Graft "Farm Flor" Cider

Greenport Brew "Light Work", Pale Ale

## SOFT DRINK PACKAGE

Assorted canned sodas, canned sparkling waters,  
and Ice Water

## ASSORTED BEVERAGES

Unsweetened Iced Tea

Cranberry Juice

Apple Juice

Orange Juice

Ice Water

Infused Water

Canned Assorted Seltzer

Assorted Canned Soda

Sparkling Apple Cider

Hot Apple Cider

Perrier Sparkling Water

Hot Chocolate



# BEVERAGES



# ORDERING GUIDELINES

## OFFICE HOURS

Monday through Friday 8:00 AM - 4:30 PM

## CATERING TEAM

Jennifer Hamilton | 718.636.3483 | [jhamilton@avifoodsystems.com](mailto:jhamilton@avifoodsystems.com)

## PRICING GUIDELINES

Prices on our menus and website may be subject to change due to market price fluctuation and product availability. Substitutions and additions on any menu will reflect price changes on the final invoice. We recommend clients request a new price quote if there are any additions or substitutions.

Price changes may vary

## GET THE ATTENTION YOU DESERVE

For major events, we advise that you meet with our catering department well in advance of the event. For smaller events, we suggest contacting us a minimum of 2 BUSINESS DAYS ahead of the event. Standard orders are considered drop off catering and include disposable plates, serving utensils and cutlery in the price of our menu offerings. The Pratt Culinary Services team will return to pick up equipment for event orders that do not have service personnel assigned to the event. Otherwise, all standard event orders are considered disposable and complete upon delivery

## DELIVERIES

Delivery times are accommodated on a first-come, first-serve basis. After hours and Weekend catering events may be subject to additional delivery or staffing charges

## ORDERING REQUIREMENTS

We ask for a minimum of five business days for all catering orders. Last minute orders are welcome upon availability with an additional fee

## PAYMENT OPTIONS

We accept department budget codes, credit card, and check as forms of payment for catering orders

## DINING PREFERENCE AND ALLERGEN DISCLAIMER

We prepare all items in the same kitchen. Although we take careful measures to avoid cross-contamination, we do not have a certified allergen and preference free kitchen and Pratt Culinary Services is not liable for any illness associated with our offerings. Please inquire about making selections with any allergy requirements before placing your order

## CANCELLATION POLICY

We require 48 hours notice to cancel a catering order. Orders cancelled within 48 hours are subject to a 25% cancellation fee

## SPECIALTY LINEN, RENTAL EQUIPMENT, FLOWERS AND DECOR

Please ask about how we can enhance your event. Specialty linens, rented flowers, and decor are available upon request

