

W. Millar & Co.



C A T E R I N G

2010 CORPORATE CATERING MENU *(PRINTER FRIENDLY VERSION)*

FOR FULL COLOR PRINTED COPY, PLEASE CONTACT US

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ORDERING INFORMATION

MINIMUMS

The minimum order for breakfast: 10 persons
Room temperature and sandwich selections: 8 persons
Hot entrées: 12 persons

ORDERING

We accept orders up until 4:30pm of the prior business day.
As orders are taken on a first-come, first-served basis, we strongly recommend advanced planning.

CANCELLATION

Orders may be cancelled up until 24 hours before your delivery without penalty. Orders may not be canceled or reduced in numbers with less than 24-hour notice.

DELIVERY

The charge for delivery varies depending on your head count and the amount of setup required. Please work with your sales representative to schedule an arrival time that allows ample time for setup. Deliveries are allotted a 30-minute window: between 15 minutes before and 15 minutes after your scheduled arrival time.

Our hours of operation are:

Sales Office - Monday-Friday, 8:00am-5:00pm
Deliveries - Monday-Friday, 6:45am-5:30pm

DISPOSABLES

For an additional charge, we offer a bio-degradable line of Earth-Friendly Paperware.
Black Plasticware is also available. Serving utensils are provided free of charge upon request.

BILLING

All approved credit accounts are due 20 days net. American Express, MasterCard, and Visa are accepted for all other orders.

PRESENTATION

Unless otherwise arranged, all orders will be presented on high-quality disposable platters with pop-off lids. All hot items include chafer, sterno and matches.

Please note: Prices and menu items are subject to change without notice.

Visit www.WMILLAR.com for our latest specials and menu updates.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

BREAKFAST

10-Person minimum applies to all breakfast items unless otherwise stated.

PACKAGES:

CONTINENTAL

- Assorted homemade breakfast pastries and sliced bagels, cream cheese, Dickinson's® preserves and whipped butter
 - Fresh fruit salad
 - Florida's Natural® orange juice and Ocean Spray® cranberry juice
- \$8.50 per person

BAKER'S MEDLEY

- Assorted homemade breakfast pastries and sliced bagels, cream cheese, Dickinson's preserves and whipped butter
 - Florida's Natural orange juice and Ocean Spray cranberry juice
- \$7.25 per person

FARMHOUSE BREAKFAST

- Scrambled eggs
 - Seasoned breakfast potatoes
 - Choose one meat: Crisp bacon; pork sausage links; or turkey sausage links
 - Assorted homemade breakfast pastries and sliced bagels, cream cheese, Dickinson's preserves and whipped butter
 - Fresh fruit salad
 - Florida's Natural orange juice and
 - Ocean Spray cranberry juice
 - Condiment basket of Heinz® ketchup, Tabasco® sauce, salt and pepper
- \$13.95 per person
(Choose an additional meat for \$2.00 more per person)

SUNRISE SANDWICH SPECIAL

- Hot Breakfast Sandwiches (choose two)
- Bacon, Egg and Cheddar on English muffin
 - Ham, Egg and Cheddar on croissant
 - Sausage and Egg on English muffin
 - Egg and Cheese on croissant
- Includes all of the following:
- Coffee cake
 - Fresh fruit salad
 - Florida's Natural orange juice and Ocean Spray cranberry juice
 - Condiment basket of Heinz ketchup, Tabasco sauce, salt and pepper
- \$ 12.95 per person

BREAKFAST BEVERAGES:

Coffee & Tea requires urn rentals @ \$18.00 per day

COFFEE SERVICE

W. Millar & Co.'s House Blend Coffee, Regular or Decaf
\$23.00/gallon

TEA SERVICE

An assortment of Bigelow teas with low-fat milk, sweeteners, lemon, honey, cups and stirrers
\$20.00/gallon

BREAKFAST ENHANCERS:

DEEP DISH BREAKFAST CASSEROLES

Choice of:

- Vegetarian - With layers of garden veggies and three-cheese blend
 - Ham & Gruyere – With artichoke hearts, tomatoes and scallions
- \$49.50 each (serves 20 people)

DELUXE EUROPEAN BREAKFAST

A hearty array of Brie, smoked Gouda, Babybel® and Swiss cheeses with prosciutto, ham, mortadella, salami and sliced egg. Presented with petite croissants, pain au chocolat, sliced pumpernickel and homemade raisin bread. Accompanied by Nutella®, raspberry jam, apricot jelly, whipped butter and whole grain mustard.
\$84.95 (serves 10-12)

COUNTRY FRENCH TOAST

With Vermont maple syrup
\$5.50 per person

BELGIAN WAFFLES

Accompanied by fresh berry compote, homemade whipped cream, Vermont maple syrup and whipped butter
\$6.50 per person

SANTA FE BREAKFAST BURRITOS

Warm flour tortillas rolled with breakfast potatoes, scrambled eggs, green chilies and sausage
- Also available Western style (vegetarian)
\$5.95 per person

BURRITOS DE GUADALAJARA

Fluffy scrambled eggs, shredded grilled flank steak, diced tomatoes, green chile salsa, cheddar and Monterey Jack rolled in warm flour tortillas
\$5.95 per person

HOT OATMEAL

Stirred with maple syrup, raisins, and brown sugar
\$5.50 per person

BACON TWISTS

Golden baked bread sticks spiraled with country bacon
\$16.95 Baker's dozen

HAM & GRUYERE POPOVERS

Flaky ham & cheese croissants with fresh thyme
\$24.95 Baker's dozen

INDIVIDUAL KASHI® CEREALS

With fat-free fat milk
\$3.50 each (minimum 5)

INDIVIDUAL STONYFIELD® FARM YOGURTS WITH GRANOLA

\$3.50 each (5-person minimum)

LOTS O' LOX

Norwegian smoked salmon presented with sliced New York-style bagels, dill cream cheese, slivered red onion, tomatoes, capers and diced chives
\$99.50 (serves 10-12)

SIGNATURE SANDWICH MEAL

\$13.00 per person

- Choose from any of our
Signature or Classic Sandwich Selections
- Salad—choose any one Side Salad (from page 6)
- Dessert—assorted homemade Cookies &
Bar Desserts

SIGNATURE SANDWICH SELECTIONS:

Turkey & Cranberry Chutney
Turkey, Arugula & Cheddar
Chipotle Turkey & Pepper Jack
L.A. Turkey

Grilled Chicken Club
Chicken Ranchero
Grilled Chicken Pesto
Parmesan Chicken with Tomato Compote

Roast Beef with Horseradish
The Italian Hoagie
Ham & Brie

Dilled Albacore Tuna Salad
Grilled Salmon with Chili-Lime Mayonnaise
Portobello & Boursin Sandwich
Tuscan Veggie

SANDWICH OF THE MONTH

(visit [www. WMILLAR.com](http://www.WMILLAR.com) to view our current selection)

Also available a la carte for \$7.95 each

CLASSIC SANDWICH MEAL

\$12.00 per person

- Choose from our Classic Sandwich Selections
- Salad—choose one Classic Side Salad
(from page 6)
- Dessert—assorted homemade Cookies and
Bars (from page 10)

CLASSIC SANDWICH SELECTIONS

Turkey & Swiss
Turkey Club
Homemade Chicken Salad
Roast Beef & Provolone with Whole Grain Mustard
Ham & Swiss
Garden Patch with Hummus
Roasted Chicken Wrap
Caesar's Steak Wrap
Chicken Cobb Wrap
Turkey & Sun-Dried Tomato Wrap

Also available a la carte for \$7.25 each

*Note: All Sandwiches come dressed with mayonnaise.
Please specify if you prefer mayonnaise on the side only.*

DELI PLATTER

Build your own sandwiches, \$8.00 per person.

Choose 4 from the following:

Smoked turkey
Grilled chicken breast
Homemade chicken salad
Roast beef
Virginia ham
Dilled Albacore tuna salad

Includes:

Assorted fresh breads
Sliced cheeses
Lettuce, tomatoes, dill pickles
Mayonnaise and mustard

EXECUTIVE BOXED LUNCHES

Individually labeled boxes include:

One Sandwich. One pasta or potato salad.

A cookie and a bar dessert.

Plasticware pack, and hard candies

\$14.00 each

SANDWICH MUST-HAVES

ROUTE 11® POTATO CHIPS

\$1.50 per bag (5-person minimum)

SNACK MIX

\$10.95 per basket (serves up to 15)

MIXED NUTS

\$11.95 per basket (serves up to 15)

LOOSE POTATO CHIPS

\$10.95 per basket (serves up to 15)

FRESH FRUIT SALAD

\$3.95 per person

SLICED FRESH FRUIT

\$3.95 per person (10-person minimum)

CHEF'S SPECIALTY SWEETS

\$3.95 per person

MID-DAY BREAK

- Homemade granola bars
 - House-baked energy cookies
 - Plump strawberries
 - Yogurt-dipped pretzels
 - Chocolate-covered espresso beans
 - Pistachio brittle
 - Roasted almonds
- \$55.00 (serves up to 15)

(8-person minimum unless otherwise stated)

SIDE SALADS

SIGNATURE SIDE SALADS

TUSCAN SALAD

Arugula and mesclun mix with torn basil, oven-roasted tomatoes, herbed mozzarella balls and grilled yellow peppers

GREEK SALAD

Romaine lettuce tossed with feta cheese, cucumbers, pepperoncini, green peppers, Kalamata olives and tomatoes; served with your choice of dressings

CHERRY BLOSSOM SALAD

Assorted baby greens with sliced strawberries, sun-dried cherries, Gorgonzola cheese and spiced pecans

ORIENTAL SPINACH SALAD

Spinach and mesclun tossed with bean sprouts, shredded carrots, edamame, yellow & red tomatoes and topped with fried wonton crisps

FLAME-KISSED VEGETABLES

A vibrant array of grilled seasonal vegetables presented with our homemade salsa verde (\$2.00 supplement)

SOUTHWEST CORN SALAD

Grilled corn kernels, cilantro, Bermuda onion, bell peppers and diced tomatoes in a zesty vinaigrette

GREEN BEAN & ROASTED POTATO SALAD

Grilled green beans and roasted potatoes tossed with Bermuda onion, parsley and sun-dried tomatoes; dressed with a light garlic aioli

SUN DRIED TOMATO PASTA SALAD

Cavatappi pasta tossed with sun dried tomato pesto, Parmesan, basil, peppers and Kalamata olives, then showered with goat cheese

MEXICAN COUSCOUS

Couscous tossed with diced avocados, Roma tomatoes and cilantro finished with fresh lemon juice and virgin olive oil

TERIYAKI SHRIMP & NOODLE SALAD

Thin noodles with grilled shrimp, carrot slivers, snow peas, bell peppers and toasted sesame seeds, tossed in a teriyaki dressing

PESTO PASTA SALAD

Penne pasta, diced chicken, toasted pine nuts, tomatoes, fresh Parmesan, black olives and julienned spinach tossed with homemade pesto

PASTA SOLEIL

Ziti with grilled asparagus, sun dried tomatoes, yellow corn, Parmesan, parsley, basil and the tang of a Caesar vinaigrette

PARISIAN PASTA SALAD

Orecchiette pasta tossed with grilled radicchio, sautéed purple onion, spinach, lentils, fresh oregano, grated Parmesan and nutty olive oil

EARTH'S BEST SALAD

Quinoa tossed with apricots, almonds, cilantro, carrot slivers, imported pequin peppers, scallions and fresh-squeezed lime juice

SALAD OF THE MONTH

Visit www.WMILLAR.com to view our current selection

CLASSIC SIDE SALADS

CRISP GARDEN SALAD

Iceberg, hearts of romaine, red and green leaf lettuce; tossed with shredded carrots, crisp cucumbers, garden tomatoes and jumbo baked croutons; served with your choice of dressings

CAESAR SALAD

Hearts of romaine, shaved Parmesan, oven-roasted tomatoes and jumbo baked croutons; served with our Caesar dressing

RED-EYE POTATOES WITH FRESH DILL

Baby red-eyes tossed with celery and dill dressing

PASTA GEMELLI SALAD

Gemelli noodles, rosemary, Fontina cheese, tomatoes and fresh basil with a light herbed vinaigrette

BRUSCHETTA PASTA SALAD

Mini shells, red and yellow tomatoes, purple onion, fresh basil and Parmesan cheese tossed in light garlic aioli

CLASSIC MACARONI SALAD

Jumbo macaroni with diced Virginia ham, peas, scallions and tomatoes, tossed in a creamy picnic dressing

PASTINA AL FRESCA

Pearl pasta with a medley of grilled zucchini, yellow squash and asparagus, tossed with lemon juice, extra virgin olive oil and baby arugula

ATHENIAN PASTA SALAD

Shell pasta with cherry tomatoes, crisp cucumbers, Kalamata olives, scallions, feta cheese, fresh thyme and a lemon vinaigrette

ITALIAN PASTA SALAD

Fusilli noodles, red & green peppers, carrots, black olives, broccoli, green peas, scallions, basil and Parmesan cheese tossed in an Italian dressing

SALAD DRESSINGS

Balsamic Vinaigrette

Blue Cheese

Buttermilk Ranch

Caesar

Creamy Cucumber

Creamy Vidalia

French Vinaigrette

Ginger Soy

Strawberry-Sherry

Vinaigrette

Signature Side Salads also available a la carte at \$3.95 per person (8-person minimum)

Classic Side Salads also available a la carte at \$3.50 per person (8-person minimum)

ROOM-TEMPERATURE ENTREES

(8-person minimum)

Per Person Price Includes

- Any One Room-Temperature Entree
- Any One Side Salad (from page 6)
- Freshly Baked Bread Board
- Assorted Homemade Cookies & Bar Desserts
- *Or substitute Chef's Specialty Sweets for an additional \$2.00 per person*
- *Additional Side Salads available a la carte*

SALAD ENTREES

BUILD-YOUR-OWN NICOISE SALAD*

Choose two of the following three meats:

- Pepper-seared tuna steaks
 - Lemon-dill salmon filets
 - Gremolata chicken breasts
 - Baby spinach, arugula and frisee
 - Potatoes, yellow pear tomatoes, haricot verts, nicoise olives
- \$16.95 per person

* *This dish may contain undercooked ingredients*

MEXICALI MEDLEY

Our "Build-Your-Own" Fajita Salad

- Cumin-scented chicken
 - Chili-rubbed flank steak
 - Spring field greens, grilled peppers and onions
 - Diced tomatoes, lemon-marinated avocado sharp cheddar, salty tortilla "croutons"
- \$15.95 per person

MILLAR'S "CREATE-A-SALAD" ENTREE

Choose any one of the following meats:

- * Char-grilled chicken
- * Flame-kissed salmon
- * Marinated flank steak

Pick any green Side Salad (from page 6)

Select any two salad dressings (from page 6)

\$14.95 per person
(Choose an additional meat for \$2.00 more per person)

CHICKEN ENTREES

CITRUS CHICKEN

Roasted chicken breast with orange blossom honey and teardrop tomato garnish served with arugula pesto
\$13.95 per person

PESTO CHICKEN

Tender breast of chicken with basil marinade, grilled and presented with a roasted red pepper coulis
\$13.95 per person

SAMPLER ENTREES

MIAMI SPICE

- Mojito-marinated chicken breast
 - Blackened salmon
 - Sweet chili-barbequed tenderloin
- Accompanied by tangy corn relish and Asian chili sauce
\$16.95 per person

ALL AMERICAN MIXED GRILL

- Beef tenderloin medallions studded with rosemary
 - Gremolata chicken breasts
 - Lemon-dill salmon fillets
 - Marinated broccoli with tomatoes and Italian seasonings
- Accompanied by horseradish-sour cream and salsa verde
\$17.95 per person

WASHINGTONIAN

- Petite fillet mignon, herb-encrusted
 - Eastern Shore crab cakes
 - Char-grilled breast of chicken
 - Garden harvest salad of red bliss potatoes, wax beans, broccoli and cherry tomatoes, lightly dressed
- Accompanied by tarragon remoulade and red wine vinaigrette
\$17.95 per person

BOURBON STREET BOUNTY

- Flame-kissed Gulf shrimp
 - Seared cayenne chicken breast
 - Creole-rubbed flank steak
- Accompanied by citrus cocktail sauce and creamy cucumber
\$16.95 per person

ASIAN MIXED GRILL

- Miso-glazed salmon
 - Hoisin-barbecued chicken
 - Mandarin-grilled flank steak
 - Ginger carrot slaw
- Accompanied by wasabi aioli and teriyaki sauce
\$16.95 per person

INDIVIDUAL VEGETARIAN MEALS

- TERRINE OF ZUCCHINIS WITH TOMATO COULIS
 - ROASTED STUFFED TOMATOES
 - GRILLED PORTOBELLO MUSHROOM CAPS
 - FLAME-KISSED VEGGIE KABOBS
- \$15.95 each

HOT ENTREES

(12-person minimum)

Per Person Price Includes:

- Any one Hot Entrée (from pages 8-9)
- Any one Hot Starch (from below)
- Any one Hot Vegetable (from below)
- Any Green Side Salad (from page 6)
- Freshly Baked Bread Board
- Assorted Homemade Cookies & Bar Desserts
- Or substitute Chef's Specialty Sweets for an additional \$2.00 per person

SIGNATURE HOT ENTREES

ANNAPOLIS CRAB CAKES

Lump crab cakes broiled to perfection, garnished with homemade funions and served with Old Bay remoulade
\$16.95 per person

JAMBALAYA

A savory rice dish brimming with Gulf shrimp, seasoned chicken and Andouille sausage, simmered together in a rich broth
\$14.95 per person

MAMA MILLAR'S ITALIAN LASAGNA

Seasoned beef in garlicky tomato sauce
\$13.95 per person

GARDEN VEGETABLE LASAGNA

In creamy béchamel sauce
\$13.95 per person

CHICKEN ENTREES

MOJO-MEMPHIS BBQ FILETS

Smoky boneless chicken lets, smothered in sauce, served over fried onions
\$15.95 per person

CHICKEN PARMESAN

Topped with chunky marinara and presented with ratatouille and aged Parmesan
\$14.95 per person

LEMON GARLIC CHICKEN

Succulent semi-boneless breasts of chicken roasted until golden and served with rich pan juices
\$15.95 per person

JACK CHICKEN BREAST

Marinated grilled chicken, topped with mushrooms and Monterey Jack cheese
\$14.95 per person

CHICKEN PICCATA

Golden sautéed chicken breasts married with a rich sauce of lemons, capers and buttery white wine
\$14.95 per person

CHICKEN FONTINA

Pan-sautéed chicken breasts topped with slow-roasted tomatoes, fresh sage, oregano and bubbly browned Fontina
\$14.95 per person

SPINACH-STUFFED CHICKEN BREASTS

Golden baked chicken breasts brimming with a blend of spinach and Gruyère cheese, topped with rich pan juices
\$15.95 per person

{ Hot Entree selection continue on next page! }

HOT STARCH SELECTIONS

Mashed Potatoes with Garlic

Herb Roasted Red Eye Potatoes

Wild Mushroom Farfalle

Mac N'Cheese

Spanish Rice

Herbed Basmati Rice

Jasmine Scented Rice

HOT VEGETABLE SELECTIONS

Green Beans with Toasted Almonds

Sautéed Garden Medley

Asparagus with Lemon

Steamed Broccoli with Light Butter Sauce

Mélange of Grilled Vegetables

Creamed Spinach

Cumin-scented Black Beans

Hot Side selections available a la carte at \$3.95 per person (12-person minimum)

HOT ENTRÉES (CONTINUED)

SAMPLER ENTREES

CHERRY BLOSSOM DUET

Our newest surf 'n' turf combination to include:

- * Lemon cilantro salmon filets
 - * Grilled flank steak with cherry-port reduction
- \$16.95 per person

ENCHILADAS RANCHEROS

Baked with homemade sauces and crumbled queso fresco, includes:

- * Shredded chicken & cheese enchiladas with salsa verde
 - * Piquillo pepper & cheese enchiladas (vegetarian) with salsa roja
- \$15.95 per person

VERA CRUZ SAMPLER

Your choice of generously seasoned meats, seared over an open flame and presented with slow-cooked black beans

Choose two from the following:

- * Mojito chicken with big red sauce
- * Seared red snapper with chipotle glaze
- * Yucatán flank steak

\$16.95 per person

MEDITERRANEAN DUO

A harmonious combination; each grilled with aromatic seasonings

- * Chicken Provençal over herbed orzo
- * Italian pepper steak with a red wine reduction

\$16.95 per person

MOROCCAN KABOBS

Your choice of meats skewered and grilled with garden vegetables and presented with homemade tzatziki sauce

Choose two from the following:

- * Marinated tenderloin of beef
- * Seasoned chicken
- * Spice rubbed salmon

\$17.95 per person

HOT ENTREES

(12-person minimum)

Per Person Price Includes:

- Any one Hot Entrée (from pages 8-9)
- Any one Hot Starch (from below)
- Any one Hot Vegetable (from below)
- Any Green Side Salad (from page 6)
- Freshly Baked Bread Board
- Assorted Homemade Cookies & Bar Desserts
- Or substitute Chef's Specialty Sweets for an additional \$2.00 per person

CACTUS PADDLE FAJITAS

Marinated chicken & steak strips over grilled peppers & onions with flour tortillas, guac, cheddar, Tex-Mex salsa, pico and sour cream

\$15.95 per person

(Substitute grilled shrimp for one of the above meats for an additional \$2.00 per person)

PAN ASIAN DUO

A pair of dishes inspired by the Far East, crafted with authentic spices

- * Stir fried beef tenderloin tips with crisp vegetables
- * Bangkok chicken with Thai basil

\$16.95 per person

HOT STARCH SELECTIONS

- Mashed Potatoes with Garlic
- Herb Roasted Red Eye Potatoes
- Wild Mushroom Farfalle
- Mac N'Cheese
- Spanish Rice
- Herbed Basmati Rice
- Jasmine Scented Rice

HOT VEGETABLE SELECTIONS

- Green Beans with Toasted Almonds
- Sautéed Garden Medley
- Asparagus with Lemon
- Steamed Broccoli with Light Butter Sauce
- Mélange of Grilled Vegetables
- Creamed Spinach
- Cumin-scented Black Beans

Hot Side selections available a la carte at \$3.95 per person (12-person minimum)

RECEPTION PLATTERS

HOT RECEPTION PLATTERS

PIZZA ROLL-UPS

Choice of:

- Feta and Spinach
- Pepperoni

\$75.00 (60 pieces) or \$85.00 (for combination of both)

“SLIDERS” (IMMATURE CHEESEBURGERS)

\$90.00 (25 pieces)

PULLED BBQ CHICKEN “SLIDERS”

\$85.00 (25 pieces)

GOLDEN COCONUT SHRIMP

With Mae Ploy sweet chili dip

\$100.00 (80 pieces)

MINI MARYLAND CRAB CAKE SANDWICHES

\$95.00 (25 pieces)

GRILLED SOURDOUGH PANINIS

Choice of:

- Caprese—mozzarella, pesto and oven-roasted tomato
- Italian Trio—salami, provolone and mozzarella with Dijon mustard
- Croque Monsieur—imported ham with sharp cheddar blend and Dijon mustard

\$85.00 (40 pieces) or \$95.00 (for combination of two)

HAND-MADE EMPANADAS AUTENTICOS

Choose two from the following:

- Spicy Beef Monterrey
- Black Beans & Veggie
- Chorizo & Potato

Served with a warm & cool cilantro dip

\$95.00 (80 pieces)

FIESTA DISPLAY

Includes:

- Homemade tortilla chips
- Warm chili con queso
- Chili con carne and a side of crème fraiche

\$85.00 (serves 20-25)

DESIGNER QUESADILLAS

Choose two from the following:

- Cilantro Chicken with caramelized onions and jack cheese
- Baja BBQ Beef with red onions, sweet yellow peppers and cheddar

- Crab & Corn with tres quesos

Served with colorful cherry tomato salsa and avocado-lime dip

\$85.00 (50 pieces)

TEX-MEX QUESADILLAS

Choice of:

- Grilled Chicken
- Steak & Jalapeno
- Black Bean & Veggie

Served with salsa and rose sour cream

\$75.00 (70 pieces) or \$85.00 (for combination of two)

CRISPY TAQUITOS

Choice of:

- Chicken
- Beef

\$85.00 (60 pieces) or \$90.00 (for combination of both)

POTATO SKINZ

Choice of:

- Bacon, Cheddar and Chives
- Broccoli and Cheddar
- Chicken, Cheddar and Scallions

\$80.00 (40 pieces)

HAM & GRUYERE POPOVER MINIS

Served with dijonnaise dip

\$75.00 (80 pieces)

ROCK SHRIMP RISOTTO FRITTERS

With lemon zest & horseradish dip

\$75.00 (80 pieces)

FONTINA RISOTTO BALLS

With roasted red pepper puree

\$75.00 (80 pieces)

COCKTAIL MEATBALLS

Choice of:

- BBQ
- Sweet and Sour
- Guinness

\$85.00 (100 pieces)

ZESTY CHICKEN DRUMETTES

Choice of:

- Buffalo Style
- BBQ Style

\$95.00 (80 pieces)

GOLDEN CHICKEN TENDERS

With honey mustard and BBQ sauce

\$85.00 (60 pieces)

DUO OF DYNAMITE DIPS

- Chesapeake Crab Dip
- Hot Spinach & Artichoke Dip

With Garlic-Brushed Pita Points

\$95.00 (serves 20-25)

Reception Platters available after 1:00pm

ROOM-TEMPERATURE RECEPTION PLATTERS

MID-DAY BREAK

- Homemade granola bars
- House-baked energy cookies
- Plump strawberries
- Yogurt-dipped pretzels
- Chocolate-covered espresso beans
- Pistachio brittle
- Roasted almonds

\$55.00 (serves up to 15)

MELON STICKS WRAPPED WITH FINE PROSCIUTTO

Served with sides of horseradish cream and minted yogurt
\$40.00 (40 pieces)

DUET OF ASPARAGUS SPEARS

Gently wrapped with:

- Thinly sliced prosciutto
- Smoked Norwegian Salmon

With lemon-chive aioli

\$60.00 (50 pieces)

BRUSCHETTA BAR WITH GARLIC TOASTS

Includes:

- Classic Red Tomato
- Yellow Tomato with Basil
- Olive Tapenade

\$60.00 (serves 20-25)

HUMMUS DISPLAY WITH PITA CRISPS AND SPICED OLIVES

\$50.00 (serves 20-25)

CARVED BEEF TENDERLOIN

With an array of gourmet spreads and buttery toast squares
\$95.00 (serves 15-20)

MEDITERRANEAN CHICKEN & BEEF SKEWERS

Seasoned chicken and beef skewers with a creamy feta dip
\$85.00 (80 pieces)

MEXICALI CHICKEN & BEEF SKEWERS

Flame-kissed chicken and beef skewers presented with a creamy avocado whip. \$85.00 (80 pieces)

ITALIAN CHEESE TORTE

Trio of Italian cheeses layered with homemade pesto, olive tapenade and sun-dried tomatoes presented with garlic bread rusks. \$45.00 (serves 20-25)

ANTIPASTO DISPLAY

An assortment of fine Italian meats, cheeses and gourmet olives
\$85.00 (serves 20-25)

MYKANOS MEZE PLATTER

Hummus, baba ghanoush, tabbouleh and other Middle Eastern treats. \$75.00 (serves 20-25)

MINI CRESCENT SANDWICHES

To include:

- Ham & Brie
- Roast Beef & Caramelized Onions with Horseradish
- Cucumber & Boursin
- Turkey & Cranberry Chutney

\$70.00 (24 pieces)

MINIATURE HOAGIE BITES

Sopressata, Italian salami, mortadella, aged provolone and sweet peppers on focaccia bread
\$60.00 (50 pieces)

HOMEMADE TORTILLA CHIPS

Served with your choice of:

- Fresh guacamole, pico de gallo and Tex-Mex salsa
- Authentic 9-Layer Dip and Tex-Mex salsa (add \$5.00)

\$50.00 (serves up to 20)

SAMURAI SKEWERS

Choice of:

- Chicken and Tenderloin Tips \$85.00 (80 pieces)
- Yellow Fin Tuna and Salmon \$90.00 (80 pieces)

STEAMED SUMMER ROLLS

With hoisin-chili Sauce

Choice of:

- Vegetarian
- Shrimp (add \$10.00)

\$85.00 (60 pieces)

CHICKEN BITE SAMPLER

Sesame, Parmesan and blackened chicken served with Asian dipping sauce, sun-dried tomato coulis and honey mustard
\$85.00 (serves 20-25)

DEVILED EGGS WITH DIJON & CHIVE

\$40.00 (25 pieces)

WILD MUSHROOM STRUDEL

\$65.00 (40 pieces)

ASSORTMENT OF HOMEMADE BABY QUICHE

\$45.00 (30 pieces)

CAJUN CRAB BALLS

With cayenne remoulade. \$80.00 (50 pieces)

JUMBO SHRIMP COCKTAIL, CHILLED OR GRILLED

\$1.75 each (50-piece minimum)

SMOKED SALMON MOUSSE WITH CRUDITES

\$65.00 (serves 20-25)

BASKET OF GARDEN VEGETABLES

With silky ranch dip. \$50.00 (serves 20-25)

CUBE-TASTIC CHEESE BOARD

\$55.00 (serves 20-25)

IMPORTED AND DOMESTIC CHEESE ARRANGEMENT

\$85.00 (serves 20-25)

FRUIT & CHEESE DISPLAY

\$75.00 (serves up to 15-20)

SUNBURST FRUIT DISPLAY

\$75.00 (serves 20-25)

Reception Platters available after 1:00pm

WHOLE CAKES

Specialty Cakes are available as 10" round only (serves 10-12).
\$36.95 unless otherwise noted

BIRTHDAY CAKES

Yellow or chocolate cake with your choice of white or chocolate buttercream icing
\$34.95 each (includes limited lettering)

CARROT CAKE

Iced with Grandma's lofty cream cheese frosting

DEATH BY CHOCOLATE CAKE

A chocolate lover's dream

NEW YORK-STYLE CHEESECAKE

Choice of: plain or strawberry topping

OREO® CHEESECAKE

Our creamy New York Cheesecake studded with Oreo crumbles and baked with an Oreo crust

RED VELVET CAKE

Our decadent signature cake, crowned with an airy cream cheese icing

"THE" CLASSIC CHOCOLATE CAKE

Tall glass of milk not included

GERMAN CHOCOLATE CAKE

Deep dark chocolate cake with layers of coconut-pecan icing

STRAWBERRY LEMONADE CAKE

Tangy lemon curd and fresh strawberries with butter cream and our moist yellow cake

CARAMEL POUND CAKE

Rich buttery Bundt cake topped with caramel drizzle

HUMMINGBIRD CAKE

A Southern delight with pecans, banana and pineapple, crowned with velvety cream cheese icing

TRIFLES

\$34.95 each (serves up to 20)

LEMON & BLUEBERRY TRIFLE

Napoleon of moist sponge cake, fresh blueberries, lemon curd, and fresh whipped cream

STRAWBERRY SHORTCAKE TRIFLE

Layers of vibrant strawberries with moist pound cake, homemade custard and freshly whipped cream

AFTERNOON DELIGHTS COOKIE & BAR TRAY

\$2.95 each (2 pieces per person)

Homemade Cookies

Chocolate Chip
Chocolate Mocha
Ginger Snap
Oatmeal Raisin
PB&J
Snickerdoodle

Cookie of the Month

Assorted Bar Desserts

Blondies
Carrot Cake Squares
Fudge Brownies
Lemon Bars
Pecan Bars
Rice Krispie Treats
Turtle Fudge Bar

CHEF'S SPECIALTY SWEETS

A delicious variety of cake slices, tarts, pastries or other creations by our pastry chef. Selections change regularly
\$3.95 each

CUSTOMIZED SHEET CAKES AND HALF-SHEET CAKES

Baked to order – call to inquire about flavors and options

ASSORTED MINIATURE FRENCH PASTRIES

\$4.95 per person (2 pieces per person)

CHOCOLATE-DIPPED STRAWBERRIES

\$1.75 each

FRUIT

(8-person minimum unless otherwise stated)

FRESH-SLICED SEASONAL FRUITS AND BERRIES

\$3.95 per person (10 person minimum)

FRESH FRUIT SALAD

\$3.95 per person

WHOLE FRESH FRUIT

\$1.25 each

SNACKS

ROUTE 11 POTATO CHIPS - \$1.50 per bag (5-person minimum)

SNACK MIX - \$10.95 per basket (serves 15)

MIXED NUTS - \$11.95 per basket (serves 15)

LOOSE POTATO CHIPS - \$10.95 per basket (serves 15)

{ Pastries baked daily by our own pastry chef! }

5 & DIME ENHANCERS

Affordable nibbles no lunch should be without

A\$5 BOWLS OF FUN

- * Carrot Stix & White Bean Dip
- * Dill Pickle Tray
- * Pepperidge Farm® Cheddar Goldfish
- * Freshen Up Bowl o' Mints
- * Rainbow of Gumballs (Individually-wrapped)

\$10 SERVINGS OF TASTY GOODNESS

- * Ode to Olives
- * Sugar n' Spiced Nut Mix
- * Honey Crunch Trail Mix
- * Chocolate Covered Pretzels

Each item sold separately and serves approximately 8 people.

BEVERAGE SERVICE

All beverages include cups and ice

FRESH-SQUEEZED LEMONADE
\$18.00/gallon

CHERRY BLOSSOM LEMONADE
\$18.00/gallon

TROPICAL FRUIT PUNCH
\$14.00/gallon

ICED TEA
Sweetened or Unsweetened
\$14.00/gallon

ASSORTED SODAS
Coke®, Diet Coke, Caffeine-Free Diet Coke,
Coke Zero, Sprite®, Diet Sprite, Fanta® Orange
\$1.50 each

PERRIER®
\$1.75 each

EVIAN®
\$1.75 each

ICE
\$3.95 / 8 lb. Bag

COFFEE SERVICE

W. Millar & Co.'s House Blend Coffee, Regular or Decaf
Includes: cream, sugar, sweetener, paper coffee cups and stirrers
\$23.00/gallon

TEA SERVICE

An assortment of Bigelow® teas
Includes: low-fat milk, sweeteners, lemon, honey and paper
coffee cups
\$20.00/gallon

Coffee and Tea Service requires rental of urns @ \$18.00 per day

DISPOSABLES

EARTH-FRIENDLY PAPERWARE \$2.25 per person
Includes bio-degradable dinner & dessert plates, dinner & cocktail napkins, forks, knives and paper tablecloth

BLACK PLASTICWARE \$1.50 per person
Includes black plastic dinner & dessert plates, dinner & cocktail napkins, forks, knives and paper tablecloth

EXTRA TABLECLOTH \$4.00 each

Serving utensils provided free of charge upon request