

W. Millar & Co.



C A T E R I N G

2012 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 White Platters. 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 mini-bagels, cream cheese, Dickinson's® preserves and whipped butter
- Fresh fruit salad
- Florida's Natural® orange juice and Ocean Spray® cranberry juice

\$8.75 per person

(Upgrade to Sliced Fruit for \$1.00 per person)

BAKER'S MEDLEY

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

\$7.50 per person

FARMHOUSE BREAKFAST

- Scrambled eggs
- Seasoned breakfast potatoes
- Choose one meat: Crisp bacon; pork sausage links; or turkey sausage links (choose an additional meat for \$2.00 more per person)
- Assorted homemade breakfast pastries and sliced mini-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

\$14.95 per person

(Upgrade to Sliced Fruit for \$1.00 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:

- Assorted homemade breakfast pastries and sliced mini-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

(Upgrade to Sliced Fruit for \$1.00 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
\$25.00/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

\$54.95 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)

CHALLAH FRENCH TOAST

With Vermont maple syrup, berry compote, whipped butter and powdered sugar

\$6.95 per person

SANTA FE BREAKFAST BURRITOS

Warm flour tortillas rolled with breakfast potatoes, scrambled eggs, green chilies and sausage

- Also available Western style (vegetarian)

\$6.95 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

\$6.95 per person

BACON TWISTS

Our signature breakfast accompaniment. Golden baked bread sticks spiraled with country bacon

\$19.95 Baker's dozen

HAM & GRUYERE POPOVERS

Flaky ham & cheese croissants with fresh thyme

\$24.95 Baker's dozen

INDIVIDUAL STONYFIELD® FARM YOGURTS WITH GRANOLA

\$3.95 each (5-person minimum)

YOGURT PARFAITS

Vanilla yogurt layered with fresh berries and homemade fruit coulis, topped with crunchy granola and presented in individual cups

\$4.95 per person

INDIVIDUAL KASHI® CEREALS

With fat-free fat milk

\$3.50 each (minimum 5)

LOTS O' LOX

Norwegian smoked salmon presented with sliced mini-bagels, dill cream cheese, slivered red onion, tomatoes, capers and diced chives

\$99.95 (serves 10)

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 (from page 12)

SIGNATURE SANDWICH SELECTIONS:

Turkey & Cranberry Chutney
Turkey, Arugula & Cheddar
Chipotle Turkey & Pepper Jack

Curried Chicken Salad (NEW)
BBQ Chicken Wrap (NEW)
Chicken & Brie (NEW)
Chicken Ranchero
Grilled Chicken Pesto
Parmesan Chicken with Tomato Compote

Reuben Wrap (NEW)
Roast Beef with Horseradish
The Italian Hoagie

Dilled Albacore Tuna Salad
Grilled Salmon with Chili-Lime Mayonnaise

Greek Veggie Wrap (NEW)
Tuscan Veggie

SANDWICH OF THE MONTH

(visit 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 &
Bar Desserts (from page 12)

CLASSIC SANDWICH SELECTIONS

Turkey & Swiss
Turkey Club
Homemade Chicken Salad
Roast Beef & Provolone with Whole Grain Mustard
Ham & Swiss
Garden Patch with Hummus
Caesar's Steak Wrap
Chicken Cobb Wrap
Tarragon Egg Salad

Also available a la carte for \$7.25 each

DELI PLATTER

Build your own sandwiches, \$8.95 per person.

Choose 4 from the following:

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

\$15.95 each

SANDWICH MUST-HAVES

(8-person minimum unless otherwise stated)

ROUTE 11® POTATO CHIPS

\$1.75 per bag (5-person minimum)

FRESH FRUIT SALAD

\$4.25 per person

SLICED FRESH FRUIT

\$4.95 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
 - White chocolate-dipped pretzels
 - Chocolate-covered espresso beans
 - Pistachio brittle
 - Roasted almonds
- \$60.00 (serves up to 15)

CRUDITÉS WITH HUMMUS (NEW)

Vibrant vegetable crudités with garlicky hummus

\$33.00 (serves 15-20)

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

SIDE SALADS

SIGNATURE SIDE SALADS

“BAKED” POTATO SALAD (NEW)

Fluffy baked potatoes folded with shredded cheddar, crumbled bacon and a sour cream & chive dressing

CITRUS SPINACH SALAD (NEW)

Baby spinach and mesclun, with orange and grapefruit segments; tossed with slivered almonds, Bermuda onion and goat cheese; served with a citrus vinaigrette

PASTA & STEAK SALAD (NEW)

Penne pasta, slivered flank steak, mushrooms, julienned spinach, Bermuda onion, and toasted sesame seeds with a soy dressing

TUSCAN SALAD

Arugula and mesclun mix with torn basil, oven-roasted tomatoes, fresh mozzarella 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

FLAME-KISSED VEGETABLES

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

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

EARTH'S BEST SALAD

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

Signature Side Salads also available a la carte at \$4.25 per person (8-person minimum)

SMOKED CHICKEN & PASTA SALAD

Shell pasta with smoked chicken, blue cheese, bacon, sun-dried tomatoes and baby spinach in a sherry-shallot vinaigrette

SALAD OF THE MONTH

Visit www.WMILLAR.com to view our current selection

CLASSIC SIDE SALADS

CAVATAPPI PRIMAVERA (NEW)

Colorful variety of cherry tomatoes, broccoli florettes, baby spinach, julienned carrots, baby peas, and spring onions tossed in a light creamy dill dressing

CRISP GARDEN SALAD

Iceberg, hearts of romaine, red and green leaf lettuce; tossed with shredded carrots, crisp cucumbers, garden tomatoes, Holland 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

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

Buttermilk Ranch

Caesar

Cracked Pepper & Parmesan

Creamy Cucumber

Creamy Vidalia

Dijon Sherry Vinaigrette

Ginger Soy

Strawberry-Sherry Vinaigrette

Classic Side Salads also available a la carte at \$3.75 per person (8-person minimum)

ROOM-TEMPERATURE ENTREES

(8-person minimum)

Per Person Price Includes

- Any One Room-Temperature Entree
- Any One Classic Side Salad (from page 6) or upgrade to a Signature Side Salad for \$1.00 more
- 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 CHEF'S SALAD (NEW)

- Char-grilled chicken breasts, ham, turkey
- Bacon crumbles, hard-cooked eggs, grated cheese
- Romaine, broccoli florettes, tomatoes, cucumbers, jumbo croutons

\$15.95 per person

BUILD-YOUR-OWN NICOISE SALAD*

Choose two of the following three meats:

- Pepper-seared tuna steaks
- Lemon-dill salmon filets
- Gremolata chicken breasts

Includes baby spinach, arugula and frisee, potatoes, hard-cooked eggs, 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 garden tomatoes, lemon-marinated avocado, sharp cheddar, salty tortilla "croutons"
- Cumin vinaigrette

\$16.95 per person

MILLAR'S "CREATE-A-SALAD" ENTREE

Choose any one of the following meats:

- * Char-grilled chicken
- * Flame-kissed salmon
- * Marinated flank steak
- * Parmesan chicken breasts
- * Lemon-peppered shrimp (add \$4.50)
- * Black pepper-seared tuna filets

Pick any green Side Salad (from page 6)

Select any two salad dressings (from page 6)

\$15.95 per person

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

CHICKEN ENTREES

CHICKEN TRIFECTA (NEW)

- Tarragon Mustard Chicken
 - Citrus Chicken
 - Pesto Chicken
- Accompanied by a chunky cherry-tomato "salsa"
- \$15.95 per person

SAMPLER ENTREES

SEASONAL MIXED GRILL (NEW)

Bombay Sample - Available through April 30, 2012

- Tandoori-style Salmon
- Chicken Tikka Filets
- Salad of house-pickled vegetables

Accompanied by tamarind-mango chutney and cucumber-yogurt sauce

\$15.95 per person

SOUTHWESTERN SAMPLER (NEW)

- BBQ Chicken
- Fajita Flank
- Spice-Rubbed Salmon

Accompanied by avocado lime crème and shoe peg corn

\$16.95 per person

ALL AMERICAN MIXED GRILL

- Beef tenderloin medallions studded with rosemary
- Gremolata chicken breasts
- Lemon-dill salmon filets
- 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

\$18.95 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

\$18.95 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

- ROASTED VEGETABLE QUICHE (NEW)
- 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)
- Crisp Garden Salad or Caesar Salad. Or choose a different salad for \$1.00 more.
- 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**BEEF STROGANOFF (NEW)**

Tender beef tips simmered in red wine with earthy mushrooms and finished with a swirl of sour cream
\$18.95 per person

ANNAPOLIS CRAB CAKES

Lump crab cakes broiled to perfection, garnished with homemade funions and served with Old Bay remoulade
\$18.95 per person

MAMA MILLAR'S ITALIAN LASAGNA

Seasoned beef in garlicky tomato sauce
\$15.95 per person

GARDEN VEGETABLE LASAGNA

In creamy béchamel sauce
\$15.95 per person

CHICKEN ENTREES**APRICOT-GINGER CHICKEN (NEW)**

Grilled Curried Chicken Breasts basted with an Apricot-Ginger Glaze and Garnished with Fresh Cilantro
\$16.95 per person

MOJO-MEMPHIS BBQ FILETS

Smoky boneless chicken filets, smothered in sauce, served over fried onions
\$16.95 per person

CHICKEN PARMESAN

Topped with chunky marinara and presented with ratatouille and aged Parmesan
\$15.95 per person

JACK CHICKEN BREAST

Marinated grilled chicken, topped with mushrooms and Monterey Jack cheese
\$15.95 per person

CHICKEN PICCATA

Golden sautéed chicken breasts married with a rich sauce of lemons, capers and buttery white wine
\$15.95 per person

CHICKEN FONTINA

Pan-sautéed chicken breasts topped with slow-roasted tomatoes, fresh sage, oregano and bubbly browned Fontina
\$15.95 per person

{ Hot Entree selection continue on next page! }

HOT STARCH SELECTIONS

Mashed Potatoes with Garlic
Roasted Lemon-Garlic Potatoes
Wild Mushroom Farfalle
Mac N'Cheese
Cilantro-Lime Rice
Herbed Basmati Rice
Jasmine Scented Rice
Buttered Egg Noodles

HOT VEGETABLE SELECTIONS

Green Beans with Toasted Almonds
Seasonal Vegetable Medley
Asparagus with Lemon
Steamed Broccoli with Light Butter Sauce
Mélange of Grilled Vegetables
Cumin-scented Black Beans
Grilled Yellow Squash & Zucchini

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

SAMPLER ENTREES

TUSCAN MEDLEY (NEW)

Balsamic – Glazed Chicken
Plump chicken breasts marinated and pan-seared, then roasted with cherry tomatoes and garlic in a balsamic vinegar and red wine reduction; garnished with fried basil leaves

-And-

Lemon & Artichoke Salmon

Atlantic Salmon filets baked with a pesto of artichokes, capers, lemon zest and parsley; finished with a simple white wine sauce
\$17.95 per person

PUEBLO SAMPLER (NEW)

Chicken Mole

Braised chicken breasts covered in Mexican mole sauce and sprinkled with toasted pepitas

-And-

Grilled Salmon with Wild Mushrooms

Flame-kissed filets smothered in a wild-mushroom & tequila cream sauce

\$17.95 per person

CAJUN COMBO (NEW)

Bayou Chicken

Plump chicken breasts dusted with our blend of Cajun spices, then grilled over an open flame; finished in a sherry-Dijon cream sauce

-And-

Blackened Redfish

Red snapper is dredged in flour and blackening seasonings then paned; served over a warm Creole tomato sauce

\$18.95 per person

CHERRY BLOSSOM DUET

Our newest surf 'n' turf combination to include:

- * Lemon cilantro salmon filets
- * Grilled flank steak with cherry-port reduction

\$17.95 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

\$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 (see below)
- Any one Hot Vegetable (see below)
- Crisp Garden Salad or Caesar Salad. Or choose a different salad for \$1.00 more
- Freshly Baked Bread Board
- Assorted Homemade Cookies & Bar Desserts
- Or substitute Chef's Specialty Sweets for an additional \$2.00 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

\$18.95 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

\$17.95 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

PLATO'S PAIRING

A sampling of our favorite Greek flavors

- *Athenian Chicken Roulade stuffed with spinach & feta, paired with a mushroom wine sauce
- *Red Snapper in dill cream sauce over a bed of pearl couscous

\$17.95 per person

HOT STARCH SELECTIONS

Mashed Potatoes with Garlic

Roasted Lemon-Garlic Potatoes

Wild Mushroom Farfalle

Mac N'Cheese

Cilantro-Lime Rice

Herbed Basmati Rice

Jasmine Scented Rice

Buttered Egg Noodles

HOT VEGETABLE SELECTIONS

Green Beans with Toasted Almonds

Seasonal Vegetable Medley

Asparagus with Lemon

Steamed Broccoli with Light Butter Sauce

Mélange of Grilled Vegetables

Cumin-scented Black Beans

Grilled Yellow Squash & Zucchini

RECEPTION PLATTERS

HOT RECEPTION PLATTERS

Reception Platters available after 1:00pm

“SLIDERS” (IMMATURE CHEESEBURGERS)

\$95.00 (25 pieces)

MINI MARYLAND CRAB CAKE SANDWICHES

\$100.00 (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

\$90.00 (40 pieces) or \$100.00 (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

\$90.00 (60 pieces)

FIESTA DISPLAY

Includes:

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

\$95.00 (serves up to 35)

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

\$89.00 (50 pieces)

TEX-MEX QUESADILLAS

Choice of:

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

Served with salsa and rose sour cream

\$80.00 (70 pieces) or \$90.00 (for combination of two)

CRISPY TAQUITOS

Choice of:

- Chicken
- Beef
- Veggie, Bean & Cheese

\$89.00 (60 pieces) or \$94.00 (for combination of both)

HAM & GRUYERE POPOVER MINIS

Served with dijonnaise dip

\$80.00 (80 pieces)

ROCK SHRIMP RISOTTO FRITTERS

With lemon zest & horseradish dip

\$89.00 (80 pieces)

FONTINA RISOTTO BALLS

With roasted red pepper puree

\$89.00 (80 pieces)

COCKTAIL MEATBALLS

Choice of:

- BBQ
- Sweet and Sour
- Guinness

\$75.00 (100 pieces)

ZESTY CHICKEN DRUMETTES

Choice of:

- Buffalo Style
- BBQ Style
- Jerk'd
- Garlic Parmesan

\$89.00 (80 pieces)

GOLDEN CHICKEN TENDERS

With honey mustard and BBQ sauce

\$80.00 (60 pieces)

DUO OF DYNAMITE DIPS

- Chesapeake Crab Dip
 - Hot Spinach & Artichoke Dip
- With Garlic-Brushed Pita Points

\$95.00 (serves up to 35)

SCALLOPS WRAPPED IN BACON

Rosemary Dijon dip

\$145.00 (100 pieces)

MEZE COMBO

- Spanikopita (40 pieces)
 - Petite Falafel Cakes (40 pieces)
- With creamy cucumber dip and lemon-tahini sauce
- \$85.00

RAVIOLI FRITTOS

- Portobello & Italian Cheese Blend
 - Savory ground beef & Ricotta
- Served with sides of vodka marinara dip and pesto sauce
- \$85.00 (80.00 pieces)

CRISPY VEGGIE SPRING ROLLS

Sweet & sour dip

\$85.00 (60 pieces)

ROOM-TEMPERATURE RECEPTION PLATTERS

Reception Platters available after 1:00pm

CRUDITÉS WITH HUMMUS (NEW)

Vibrant vegetable crudités with garlicky hummus
\$33.00 (serves 15-20)

MID-DAY BREAK

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

\$60.00 (serves up to 15)

MELON STICKS WRAPPED WITH FINE PROSCIUTTO

Served with sides of horseradish cream and minted yogurt
\$49.00 (40 pieces)

DUET OF ASPARAGUS SPEARS

Gently wrapped with:

- Thinly sliced prosciutto
- Smoked Norwegian Salmon

With lemon-chive aioli

\$69.00 (50 pieces)

BRUSCHETTA BAR WITH GARLIC TOASTS

Includes:

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

\$60.00 (serves up to 25)

HUMMUS DISPLAY WITH PITA CRISPS AND SPICED OLIVES

\$55.00 (serves up to 20)

HERBED BEEF TENDERLOIN DISPLAY

With Dijon, Boursin and horseradish cream; accompanied by silver-dollar rolls | \$95.00 (serves up to 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 up to 35)

ANTIPASTO DISPLAY

An assortment of fine Italian meats, cheeses and gourmet olives
\$89.00 (serves up to 20)

MYKANOS MEZE PLATTER

Hummus, baba ghanoush, roasted red pepper hummus and other Middle Eastern treats | \$79.00 (serves up to 20)

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)

\$55.00 (serves up to 20)

MINI CRESCENT SANDWICHES

To include:

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

\$89.00 (24 pieces)

MINIATURE HOAGIE BITES

Soprassata, Italian salami, mortadella, aged provolone and sweet peppers on focaccia bread

\$69.00 (50 pieces)

MINI PRIMAVERA HOAGIE BITES

Grilled zucchini, yellow squash and eggplant with roasted red peppers, Swiss cheese and pesto aioli on focaccia bread

\$69.00 (50 pieces)

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 up to 20)

GRILLED VEGGIE & CHEESE ANTIPASTO

Grilled veggies with creamy gorgonzola dip presented with cubed cheeses & marinated mozzarella balls; accompanied by goat cheese-stuffed cherry peppers and gourmet crackers
\$90.00 (serves up to 20)

DEVEILED EGGS WITH DIJON & CHIVE

\$45.00 (30 pieces)

ASSORTMENT OF HOMEMADE BABY QUICHE

\$45.00 (30 pieces)

CAJUN CRAB BALLS

With cayenne remoulade | \$95.00 (50 pieces)

JUMBO SHRIMP COCKTAIL, CHILLED OR GRILLED

\$1.95 each (40-piece minimum)

BASKET OF GARDEN VEGETABLES

With silky ranch dip | \$55.00 (serves up to 20)

CUBE-TASTIC CHEESE BOARD

\$65.00 (serves up to 25)

IMPORTED AND DOMESTIC CHEESE ARRANGEMENT

\$90.00 (serves up to 25)

FRUIT & CHEESE DISPLAY

\$95.00 (serves up to 15)

SUNBURST FRUIT DISPLAY

\$85.00 (serves up to 20)

WHOLE CAKES

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

COCONUT CAKE (NEW)

Yellow cake with lofty white icing and shaved coconut

CHOCOLATE GANACHE CAKE (NEW)

Chocolate cake layered with chocolate mousse and topped with chocolate Ganache

BUTTER PECAN CAKE (NEW)

Brown sugar cake with salted caramel icing and sugared pecans

CLASSIC 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 crumbs and baked with an Oreo crust

GERMAN CHOCOLATE CAKE

Deep dark chocolate cake with layers of coconut-pecan icin

STRAWBERRY LEMONADE CAKE

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

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

Pastries baked daily
by our own pastry chef!

AFTERNOON DELIGHTS

COOKIE & BAR TRAY

\$3.25 per person (2 pieces per person)

Homemade Cookies

Chocolate Chip
Chocolate Mocha
Ginger Snap
Oatmeal Raisin
Ambrosia
Snickerdoodle

Cookie of the Month

Assorted Bar Desserts

Blondies
Carrot Cake Squares
Fudge Brownies
Lemon Bars
Pecan Bars
Rice Krispie Treats
Raspberry Coconut 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)

MINI CHEESECAKE BITES

A trio of pop-in-your-mouth treats

\$3.95 per person (2 per person)

CHOCOLATE-DIPPED STRAWBERRIES

\$1.75 each

FRUIT

(8-person minimum unless otherwise stated)

FRESH-SLICED SEASONAL FRUITS AND BERRIES

\$4.95 per person (10 person minimum)

FRESH FRUIT SALAD

\$4.25 per person

WHOLE FRESH FRUIT

\$1.50 each

SNACKS

ROUTE 11 POTATO CHIPS

\$1.75 per bag (5-person minimum)

MID-DAY BREAK

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

\$60.00 (serves up to 15)

CRUDITÉS WITH HUMMUS

Vibrant vegetable crudités with garlicky hummus

\$65.00 (serves up to 20)

5 & DIME ENHANCERS

Affordable nibbles no lunch should be without
(Each item sold separately and serves approximately 8 people.)

\$5 BOWLS OF FUN

- * Dill Pickle Tray
- * Homemade Pistachio Brittle
- * Bowl of Mints

\$10 SERVINGS OF TASTY GOODNESS

- * Olive Medley
- * Sugar & Spiced Nut Mix
- * Chocolate Covered Pretzels

BEVERAGE SERVICE

All beverages include cups and ice

FRESH-SQUEEZED LEMONADE

\$16.00/gallon

CHERRY BLOSSOM LEMONADE

\$16.00/gallon

TROPICAL FRUIT PUNCH

\$12.00/gallon

ICED TEA

Sweetened or Unsweetened

\$12.00/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
\$25.00/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