

BREAKFAST

CONTINENTAL BREAKFAST

South Omaha Continental Breakfast

Includes Herbal Teas, Freshly Brewed Regular and Decaffeinated Coffee, \$7.50

- Seasonal Sliced Fresh Fruit Display
- Selection of Freshly Baked Muffins to include Blueberry, Banana-Nut, and Lemon Poppy Seed
- Assorted Bagels to include Plain, Whole Wheat, Cinnamon Raisin, and Blueberry
- Assorted Flavored Cream Cheeses, Whipped Butter and Preserves
- Juice Bar to include Orange, Apple, Grapefruit and Cranberry

BREAKFAST BUFFETS

Breakfast Buffets Require a Minimum of 20 Guests

Omaha Breakfast Buffet

Includes Herbal Teas, Freshly Brewed Regular and Decaffeinated Coffee, \$11.95

- Seasonal Fresh Fruit Display
- Farm Fresh Scrambled Eggs
- Home Fried Potatoes with Sautéed Onions and Peppers
- Choice of Breakfast Meat to include Apple Wood Smoked Bacon, Homemade Pork Sausage Patties or Sliced Pit Ham
- Freshly Baked Assorted Mini Danishes, Muffins and Cinnamon Rolls
- Juice Bar to include Orange, Apple, Grapefruit and Cranberry

PLATED BREAKFAST

All Plated Breakfasts will be served with Freshly Baked Pastries, Muffins, Chilled Orange Juice, Herbal Teas, Freshly Brewed Regular and Decaffeinated Coffee.

- **Farm Fresh Scrambled Eggs** - With Choice of Meat to include Apple Wood Smoked Bacon, Homemade Pork Sausage Patties or Sliced Pit Ham, Home Fried Potatoes with Sautéed Onions and Peppers, **\$8.50**
- **Banana Nut French Toast** - With Vermont Maple Syrup and Choice of Meat to include of Apple Wood Smoked Bacon, Homemade Pork Sausage Patties or Sliced Pit Ham, Fruit Garnish, **\$10.50**
- **Steak and Eggs** - A 5 oz. Choice Broiled Angus Steak with Tomato Fondue, Farm Fresh Scrambled Eggs O'Brien, Smoked Cheddar Cheese, Home Fried Potatoes with Sautéed Onions and Peppers, **\$14.95**

The Salvation Army Continental Breakfast

Includes Herbal Teas, Freshly Brewed Regular and Decaffeinated Coffee, \$11.95

- Choice of a Mini Croissant Sandwich, Biscuit Sandwich or Breakfast Burritos
- Build your Own Yogurt Parfait Bar - Assorted Yogurts, Dried and Sliced Fresh Fruit and Granola
- Seasonal Sliced Fresh Fruit Display
- Variety of Freshly Baked Scones, Muffins, Cinnamon Rolls, Fruit Danishes with Jellies and Whipped Butter
- Juice Bar to include Orange, Apple, Grapefruit and Cranberry

Buffet Enhancements

- Egg Casserole with Cubed Potatoes, Sautéed Onions, Peppers, Spinach and Cheddar-Jack Cheese, **\$3.00**
- Freshly Baked Buttermilk Biscuits and Homemade Sausage Gravy, **\$2.75**
- Griddled Buttermilk Pancakes with Pure Maple Syrup, **\$3.00**
- French Battered and Griddled Toast with Vermont Maple Syrup, **\$3.50**
- Build your Own Yogurt Parfait Bar - Assorted Yogurts, Dried and Sliced Fresh Fruit and Granola, **\$2.50**
- Breakfast Sandwiches - Choice of Mini Croissant Sandwich, Biscuit Sandwich or Breakfast Burrito, **\$3.50**

BEVERAGES

BEVERAGE SERVICE

Assorted Herbal Teas, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Sodas and Bottled Water

- Half Day Service, **\$6.50 per person**
- Full Day Service, **\$12.00 per person**

À LA CARTE

- Regular and Decaffeinated Coffee, **\$25.00 per gallon**
- Soda (Pepsi products), **\$2.00 each**
- Cider, **\$18.00 per gallon**
- Tea, **\$25.00 per gallon**
- Bottled Water, **\$2.00 each**
- Lemonade, **\$18.00 per gallon**
- Fruit Punch, **\$18.00 per gallon**
- Fruit Juice, **\$15.00 per carafe**
- Milk, **\$15.00 per carafe**

Prices subject to change. Subject to a 15% service charge and applicable taxes. Revised 10/20/10.

BREAKS & SNACKS

■ ONE HOUR SPECIALITY THEMED BREAKS

Speciality Themed Breaks Require a Minimum of 20 Guests

- **Corner Bakery** - Freshly Baked Cookies, Brownies and Assorted Petite Cheesecakes, Soft Drinks, Bottled Water, Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee, **\$7.95**
- **Ball Park Favorites** - Peanuts, Popcorn, Assorted Candy Bars, Pretzels with Cheese Sauce, Soft Drinks, Bottled Water, Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee, **\$7.50**
- **Build Your Own Sundae Bar** - Vanilla and Chocolate Ice Cream with Strawberry, Chocolate and Butterscotch Sauces, Chopped Nuts, M&M's®, Maraschino Cherries, Sprinkles and Whipped Cream, Soft Drinks, Bottled Water, Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee, **\$7.95**
- **The Salvation Army Picnic Basket** - Assorted Cheeses with Sliced Baguette, Fresh Vegetable Crudités with Dill and Tarragon Remoulade, Fresh Seasonal Sliced Fruit, Soft Drinks, Bottled Water, Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee, **\$7.50**

■ À LA CARTE BREAKS & SNACKS

Morning Break

- Assorted Freshly Baked Scones - White Chocolate Raspberry, Blueberry and Apple Cinnamon, **\$28.00 per dozen**
- Assorted Bagels - Plain, Blueberry, Whole Wheat and Cinnamon-Raisin with Assorted Cream Cheeses and Preserves, **\$24.00 per dozen**
- Assorted Freshly Baked Muffins - Blueberry, Chocolate Chip and Banana, **\$18.95 per dozen**
- Assorted Doughnuts, **\$18.00 per dozen**
- Assorted Freshly Baked Breakfast Breads - Lemon Poppy Seed, Cinnamon Streusel, Marble Chocolate Chip or Orange Marmalade, **\$19.50 per selection**
- Cinnamon Rolls or Sticky Buns, **\$19.95 per dozen**
- Apple Cinnamon Coffee Cake, **\$17.50 per cake**
- Seasonal Sliced Fresh Fruit, **\$2.95 per person**
- Whole Fresh Fruits, **\$1.75 per person**
- Assorted Yogurts, **\$2.25 per person**
- Assorted Granola Bars, **\$2.00 each**

Afternoon Break

- Assorted Freshly Baked Cookies - Oatmeal Raisin, Chocolate Chunk, White Chocolate Macadamia, Sugar and Peanut Butter, **\$16.50 per dozen**
- Double Chocolate Brownies, **\$18.95 per dozen**
- Ultimate Dessert Bars - Choice of Caramel, Oatmeal, Lemon Curd, Seven Layers or Raspberry, **\$22.95 per dozen**
- Fancy Mixed Nuts, **\$20.00 per pound**
- Chex Mix, **\$15.00 per pound**
- Vegetable Crudités with Dill and Tarragon Remoulade, **\$1.75 per person**
- Potato Chips with French Onion Dip, **\$2.00 per person**
- Tortilla Chips and Salsa, **\$2.00 per person**
- Freshly Popped Butter Popcorn, **\$1.50 per person**
- Assorted Individual Bags of Potato Chips, **\$2.00 each**

BEVERAGES

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Assorted Herbal Teas, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Sodas and Bottled Water

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- Soda (Pepsi products), **\$2.00 each**
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- Fruit Punch, **\$18.00 per gallon**
- Fruit Juice, **\$15.00 per carafe**
- Milk, **\$15.00 per carafe**

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LUNCH

■ ENTRÉE SALADS

Includes Freshly Baked Rolls and Whipped Butter, Dessert, Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee, \$13.95

- **Classic Caesar Salad** - Your choice of Grilled Marinated Chicken, Tiger Shrimps Brochette or Fresh Herb Roasted Petite Tender atop Mixed Greens and Spinach, Shaved Parmesan, Roma Tomatoes, Croutons and Sliced Radishes tossed in Classic Caesar Dressing
- **Chopped Steak Salad** - Charred Grilled Petite Tenderloin atop Crisp Mixed Greens and Spinach with Avocado, Tomato, Artichoke Hearts, Crisp Bacon, Shaved Red Onion tossed in Creamy Pepper Dressing with Roasted Red Pepper Relish
- **Chicken or Steak Quesadilla Salad** - Mixed Greens tossed with Jicama, Roasted Chiles, Black Beans, Sweet Corn, Ancho-Jack Cheese, Tomatoes in a Poblano/Buttermilk Dressing with Tortilla Fills
- **Kroc Salad** - Your choice of Marinated Grilled Chicken, Tiger Shrimps Brochette or Fresh Herb Roasted Petite Tender atop Mixed Greens and Spinach with Diced Tomatoes, Cheddar and Jack Cheeses, Crisp Bacon, Black Olives and Hard Cooked Egg tossed in Creamy Pepper Dressing or House Vinaigrette

■ COLD SANDWICHES & WRAPS

Choice of up to 2 selections. Includes Pasta Salad or Fresh Fruit, Dessert, Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee \$10.95

- **Cashew Chicken Salad** - With Chopped Cashews, Granny Smith Apples and Grapes on a Buttery Croissant
- **Star-Kist® Tuna Salad** - With Pickle Relish, Chopped Walnuts, Diced Egg and Lemon on a Buttery Croissant
- **Herb Rubbed Roast Beef** - Served on Wheat Berry Bread with Smoked Cheddar Cheese, Lettuce, Tomato, Shaved Red Onion with Creamy Horseradish Spread
- **Italian Grinder** - Thin Sliced Prosciutto, Genoa Salami, Cappicola with Provolone, Shredded Lettuce, Sliced Tomatoes, Red Onions served with House Vinaigrette on a Hoagie Roll
- **Southwestern Turkey Wrap** - Shaved House Smoked Turkey Breast with Pepper Jack Cheese, Romaine Lettuce, Pico de Gallo, Poblano Pesto, wrapped in a Chipotle Chili Tortilla
- **Veggie Wrap** - Grilled Marinated Vegetables with Red Pepper Hummus, Sprouts, Tomato Fondue Crème wrapped in a Spinach Tortilla
- **Black Forest Ham** - Served on Marble Rye Bread with Marinated Red Onions, Baby Swiss, Sliced Tomatoes and Honey Mustard
- **Special Events Club** - Roasted Turkey, Ham, Apple Smoked Bacon, Lettuce, Tomatoes, Mayonnaise on Toasted Sourdough
- **Shaved Chicken** - Served on Homemade Kaiser with Basil, Mayonnaise, Prosciutto, Mozzarella, Tomato Fondue

■ HOT PLATED LUNCHES

Choice of up to 2 entrée selections. All Hot Plated Lunches are served with Freshly Baked Rolls and Whipped Butter, Choice of Salad, Entrée and Vegetable, Dessert, Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee.*

** Selections including more than one entree will be charged at the highest priced entree.*

Salads

- **House Salad** - Crisp Mixed Greens, Tomatoes, Bacon, Cheese, Olives and Herbed Croutons with Creamy Pepper Dressing or House Vinaigrette
- **Caesar Salad** - Crisp Romaine, Herbed Croutons, Shaved Parmesan, Roma Tomatoes, Shaved Radishes and Traditional Dressing

Entrées

- **Chicken Piccata** - Parmesan Battered Breast of Chicken with Fresh Basil, Parsley, Lemon Buerre Blanc, Tomato-Confit Orzo, **\$16.50**
- **Marinated Grilled Chicken Pesto** - Served over Rigatoni Pasta with Asiago-Garlic Bread, **\$16.75**
- **Roasted Chicken Roulade** - Traditional Stuffed Roll with Roasted Red Pepper-Boursin Mousse, Pommery Mustard-Thyme Emulsion, **\$16.50**
- **Cumin and Coriander Rubbed Pork Tenderloin** - Served with Chipotle Cheddar Grits and Roasted Corn-Cilantro Cream, **\$16.95**
- **Teriyaki Glazed Salmon Filet** - Served with Mango-Pineapple Relish, Coconut-Lemongrass Broth, Jasmine-Cashew Rice, **\$18.50**
- **Kroc Center Meatloaf** - Old-fashioned Thick Cut Meatloaf, Mashed Potatoes, Shittake-Fresh Thyme Jus, **\$16.50**
- **Chicken Fried Steak** - Served with Mashed Potatoes and Black Pepper Sausage Gravy, **\$16.50**
- **Oven Roasted Top Sirloin** - Served with Loaded Smashed Potato and a Oyster Mushroom-Tarragon Glacé, **\$20.75**
- **Lasagna** - Homemade Sugo or Vegetarian, Garlic-Parmesan Breadsticks, **\$15.50**

Vegetables

- Roasted Seasonal Vegetables
- Green Bean Almondine
- Sweet Peas with Pearl Onions
- Honey Dill Glazed Carrots
- Corn O'Brien

BEVERAGES

■ BEVERAGE SERVICE

Assorted Herbal Teas, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Sodas and Bottled Water

- Half Day Service, **\$6.50 per person**
- Full Day Service, **\$12.00 per person**

■ À LA CARTE

- Regular and Decaffeinated Coffee, **\$25.00 per gallon**
- Soda (Pepsi products), **\$2.00 each**
- Cider, **\$18.00 per gallon**
- Tea, **\$25.00 per gallon**
- Bottled Water, **\$2.00 each**
- Lemonade, **\$18.00 per gallon**
- Fruit Punch, **\$18.00 per gallon**
- Fruit Juice, **\$15.00 per carafe**
- Milk, **\$15.00 per carafe**

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BUFFETS

Buffets Require a Minimum of 20 Guests

■ THE KROC CENTER DELI BUFFET

Includes Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee, \$10.95

- Soup Du Jour
- Macaroni and Smoked Cheddar Salad
- Red Bliss Loaded Potato Salad
- Sliced Oven Roasted Beef Sirloin, House Smoked Turkey and Sliced Ham
- Assorted Sliced Swiss, American and Jack Cheeses
- Assorted Breads and Condiments
- Potato Chips
- Freshly Baked Assorted Cookies

■ MEMPHIS BBQ BUFFET

Includes Freshly Baked Cheddar Chive Biscuits with Honey Butter, Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee

Lunch Option

Soup plus one item from each additional section below and your choice of one dessert, **\$13.75**

Dinner Option

Soup plus two items from each additional section below and your choice of one dessert, **\$25.25**

Soup

- Braised Pork and White Bean Stew

Salads

- Marinated Grilled Vegetable Salad
- Whole Grain Mustard Trio Potato Salad
- Creamy Three Cabbage Coleslaw
- Smoked Gouda and Macaroni Salad
- Loaded Yukon Gold Potato Salad

Entrées

- Alder Wood Smoked Brisket served with Traditional BBQ Sauce
- Apple Wood Smoked Pork Ribs with Cider BBQ Sauce
- BBQ Chicken
- Slow Smoked Pulled Pork with Honey-Mustard BBQ Sauce
- Braised BBQ Beef with Natural Jus
- Tempura-Corn Meal Crunchy Catfish with Molasses-Maple Remoulade

Sides

- Shredded Potato Casserole with Smoked White Cheddar, Scallions and Bacon
- Home Fried Potatoes with Sautéed Peppers and Onions
- Herb Roasted New Potatoes
- Buttered Corn on the Cob
- Molasses Baked Beans
- Green Beans Almondine

Dessert

See dessert selection on page 7.

■ A TOUR OF VENICE BUFFET

Includes Bread Basket Assortment with Butter, Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee

Lunch Option

Soup plus one item from each additional section below and your choice of one dessert, **\$13.50**

Dinner Option

Soup plus two items from each additional section below and your choice of one dessert, **\$24.50**

Soup

- Zuppa Toscana

Salads

- Marinated Vegetable Salad
- Antipasto Platter
- Caesar Salad with Tomato, Herbed Croutons, Shaved Pecorino and Radishes served with Traditional Dressing
- Venice Pasta Salad
- Garden Salad with Assorted Dressings and Toppings
- Fresh Mozzarella and Tomato Platter with Basil and Olive Oil

Entrées

- Chicken Piccata with Lemon Caper Butter
- Pork Saltimbocca with Sage, Prosciutto, Fontina and Roma Tomato Sauce
- Homemade Sugo or Vegetarian Lasagna
- Rigatoni Primavera with Marinated Broiled Breast of Chicken and Pecorino Toscana-Garlic Cream
- Ziti Pasta with Italian Sausage, Peppers, Onions, Bel Paese-Tomato Sauce
- Chicken Parmesan with Fresh Tomato-Basil Ragù
- Eggplant Parmesan
- Chicken Scallopini with Crimini Mushroom and Tomato-Demi Glacé
- Parmesan Battered Salmon Filet with Basil, Parsley and Citrus Caper Sauce
- Pine Nut Crusted Cod Baked with Sun Dried Tomato Fennel Broth

Sides

- Baked Cavatappi Pasta with a Rich Asiago-Cream Sauce and Lemon-Basil Bread Crumbs
- Orzo Primavera
- Butternut Squash-Truffle Risotto
- Red Pepper Polenta with Oregano Oil and Mascarpone
- Gorgonzola-Chive New Potatoes
- Roasted Seasonal Vegetables with Pesto

Dessert

See dessert selection on page 7.

Buffets continued on next page ➔

BUFFETS

Buffets Require a Minimum of 20 Guests

■ SANTE FE BUFFET

Includes Jalapeño-Jack Corn Bread, Dessert, Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee

Lunch option

Soup plus one item from each additional section below and your choice of one dessert, **\$13.25**

Dinner option

Soup plus two items from each additional section below and your choice of one dessert, **\$24.00**

Soups

- Chicken Tortilla Soup

Salads

- Spicy Orange-Avocado Salad
- Jicama, Watermelon and Poblano Slaw with Key Lime Vinaigrette
- Roasted Corn and Black Bean Salad
- Mixed Green Salad with Assorted Toppings and Creamy Green Chili Dressing
- Jicama-Papaya Slaw with Mango Dressing
- Aztec Pie
- Pinto Bean-Red Rice Salad

Entrées

- Build your own Taco Bar with Shredded Chicken and Seasoned Beef with Soft Flour Tortillas with Assorted Toppings to include Shredded Lettuce, Diced Tomato, Shredded Cheese, Sour Cream, Guacamole, Pico de Gallo
- Chicken, Cheese or Beef Enchiladas with either Salsa Verde or Salsa Roja
- Beef or Chicken Burritos with Cotija Cream and Scallions
- Stuffed Pasilla Peppers with Pulled Pork and Ancho Sauce

Sides

- Spanish Rice
- Refried Bean
- Tri-Colored Tortilla Chips with Picante Sauce
- Green Chile Infused Orzo with Ancho-Jack Cheese

Dessert

See dessert selection on page 7.

■ ALL AMERICAN BUFFET

Includes Fresh Baked Rolls and Butter, Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee

Lunch option

Soup plus one item from each additional section below and your choice of one dessert, **\$13.25**

Dinner option

Soup plus two items from each additional section below and your choice of one dessert, **\$22.95**

Soups

- Chicken Noodle Soup
- Beef Barley Soup

Salads

- Mixed Garden Greens Salad tossed with Creamy Pepper Dressing or House Vinaigrette
- Iceberg Lettuce Wedges and Assorted Toppings with Ranch and Balsamic Vinaigrette
- Loaded Baked Potato Salad
- Smoked Cheddar and Macaroni Salad
- Creamy Three Cabbage Coleslaw
- Broccoli Salad with Fresh Bacon, Sunflower Seeds, Dried Cherries in Sweet-Creamy Dressing
- Cheese Tortellini Salad

Entrées

- Home-Style Chicken Tenderloins with Honey Mustard and Buffalo Dipping Sauces
- Grilled 6 oz. Angus Hamburgers with Assorted Cheeses, Sliced Tomatoes, Shaved Bermuda Onions and Leaf Lettuce
- Grilled Bratwurst and Hot Dogs with Assorted Toppings to include Chili, Diced Onions, Shredded Cheese, Sauerkraut, Sautéed Onions

**Burgers, Bratwurst and Hot Dogs to include mixed condiments:
Smoked Tomato Ketchup, Thyme Dijon, Fresh Mayonnaise*

Sides

- Baked Beans
- Potato Chips

Dessert

See dessert selection on page 7.

BEVERAGES

■ BEVERAGE SERVICE

Assorted Herbal Teas, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Sodas and Bottled Water

- Half Day Service, **\$6.50 per person**
- Full Day Service, **\$12.00 per person**

■ À LA CARTE

- Regular and Decaffeinated Coffee, **\$25.00 per gallon**
- Soda (Pepsi products), **\$2.00 each**
- Cider, **\$18.00 per gallon**
- Tea, **\$25.00 per gallon**
- Bottled Water, **\$2.00 each**
- Lemonade, **\$18.00 per gallon**
- Fruit Punch, **\$18.00 per gallon**
- Fruit Juice, **\$15.00 per carafe**
- Milk, **\$15.00 per carafe**

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DINNER

■ DINNER ENTREES

Served with the Kroc Dinner Salad and your choice of Dessert. (For an additional charge you can upgrade your Kroc Dinner salad, see selections below.) Dinner also includes your choice of Fresh Seasonal Vegetables, Freshly Baked Rolls and Butter, Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee.

Salad

- **Kroc Dinner Salad** - Mixed Greens with Tomatoes, Cheddar Cheese, Carrots, Cucumbers, Croutons and Creamy Pepper Dressing
- **Rustic Salad** - Spring Mix with Roma Tomatoes, Bacon, Goat Cheese, Candied Pecans, Citrus-Basil Vinaigrette, **\$2.25**
- **Baby Arugula and Spinach Salad** - Roasted Tomatoes, Feta Cheese, Cucumbers, Glazed Apples in Lemon Vinaigrette, **\$2.75**
- **Bibb Lettuce Salad** - Sautéed Pears, Blue Cheese, Sweet and Spicy Walnuts tossed in Mustard Dressing, **\$2.75**

Entrées

- **Roasted Breast of Chicken Roulade** - Boursin-Walnut Stuffing, Wild Mushroom Cream, Saffron-Basmati Rice Pilaf, **\$23.50**
- **Char-Grilled Tuscan Chicken Breast** - Topped with Prosciutto and Mozzarella Cheese, Basil Cream and Asiago Polenta, **\$22.25**
- **Chicken Mole** - Served with Rice and Beans, **\$22.50**
- **Charbroiled Angus Filet** - Served with a Stilton Blue Cheese-Walnut Crust, Red Pepper Mashed Potato, Roasted Shallot-Green Peppercorn Sauce, **\$32.00**
- **Broiled New York Strip** - Crimini Mushrooms, Roasted Garlic Demi Glacé, Red Bliss Potato Crisps, **\$30.00**
- **Prime Rib** - 10 oz Cut of Roasted Prime Rib of Beef with Au Jus, Horseradish Cream, Twice Baked Potato, **\$31.00**
- **Honey Mustard Pork Chop** - Frenched Chop with Braised Mushrooms, Balsamic-Tomato Jus and Smashed Sweet Potato, **\$23.50**
- **Cinnamon and Vanilla Glazed Pork Roulade** - Stuffed with Cranberries, Apricots and Sage, Red Onion Marmalade, Apple Cider Reduction, Maple-Squash Puree, **\$22.95**
- **Char Grilled Atlantic Salmon Filet** - Served with a Shitake Mushroom, Pearl Onion, Spinach Ragout and Barley-Wild Rice Pilaf, **\$25.00**
- **Oven Roasted East Coast Cod** - Served with a Sweet Corn-Fennel Risotto, Scallion-Honey Butter Sauce, **\$29.00**

Vegetarian Options

- **Basil and Fontina Crusted Portobello Napoleon** - Charred Bermuda Onion, Roasted Peppers, Chèvre, Cannellini Bean Stew and Tomato Fondue, **\$17.95**
- **Ziti Pasta** - Tossed with Baby Spinach, Shitake Mushrooms, Roasted Garlic, Sweet Peas in a Taleggio Cream Sauce, **\$14.50**
- **Three Cheese Manicotti** - With Oven Roasted Vegetables in a Zesty Arrabiata Sauce, **\$14.25**

Vegetables

- Roasted Seasonal Vegetable
- Green Bean Almondine
- Corn O'Brien
- Sweet Peas with Pearl Onions
- Honey Dill Glazed Carrots

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HORS D'OEUVRES

■ COLD HORS D'OEUVRES

Platters and Displays

- Assorted Seasonal Fruit Platter, **\$2.75 per person**
- Vegetable Crudités with Dill and Tarragon Remoulade, **\$1.95 per person**
- Grilled Vegetables with Pesto, **\$2.25 per person**
- Domestic and Imported Cheese with French Bread, **\$6.95 per person**

\$150 per 100 pieces

- Coronets of Salami with Boursin Cheese
- Deviled Eggs
- Seasonal Melon and Prosciutto
- Assorted Finger Sandwiches

\$200 per 100 pieces

- Prosciutto with Fresh Mozzarella
- Cheese and Fruit Brochettes
- Assorted Pinwheels
- Tortilla Points with Black Bean Relish
- Brushetta with Tomato Relish and Basil Oil

\$250 per 100 pieces

- Cashew Chicken Salad Gougères
- Roasted Sirloin atop Focaccia with Tomato Fondue and Blue Cheese
- Smoked Pork Tenderloin Pico de Gallo, Jalapeño Crème
- Crab Salad Gougères
- Smoked Chicken Mousse and Candied Pecan Tartlets
- Smoked Salmon Tartlets

90-MINUTE UNLIMITED HORS D'OEUVRES BUFFET

Select your own unique combination of hot or cold hors d'oeuvres!
Inquire for details, price dependent on selection.

■ HOT HORS D'OEUVRES

\$175 per 100 pieces

- Vegetable Spring Roll with Ginger-Soy Sauce
- Miniature Frankfurters in Puff Pastry
- Cajun, BBQ or Swedish Meatballs
- Chicken Tenders with Honey Mustard, Sweet and Sour or BBQ Sauce

\$215 per 100 pieces

- Spanakopita
- Toasted Cheese Ravioli with Marinara Sauce
- Chicken Saté with Peanut Sauce
- Beef Saté with Sweet Chili Sauce
- Southwestern Spring Rolls with Avocado Dip
- Chicken Quesadilla with Picante Sauce
- Bacon Wrapped Water Chestnuts
- Chicken or Pork Pot Stickers

\$250 per 100 pieces

- Brie with Raspberry and Almonds in Phyllo
- Beef Duxelles Encroute
- Mini Crab Cakes
- Stuffed Mushrooms with Sausage and Cheese
- Crab Meat Rangoon with Dipping Sauce
- Coconut Shrimp with Plum Sauce
- BBQ Brisket atop Cheddar Chive Biscuit
- Teriyaki Beef Brochettes
- Bacon Wrapped Scallops

■ HOT DIPS

- Brie with Brown Sugar and Toasted Pecans, **\$3.95 per person**
- Crab Dip with Garlic Toast, **\$4.75 per person**
- Black Bean Dip with Tortilla Chips, **\$2.95 per person**
- Spinach and Artichoke Dip with Crispy Wonton Chips, **\$3.95 per person**

DESSERTS

■ DESSERTS

- New York Style Cheesecake with Raspberry Coulis
- Double Chocolate Cake
- Strawberry Shortcake
- Carmel Apple Pie
- Banana Cream Pie
- Chocolate Cream Pie
- Carmel Apple Bread Pudding
- Apple or Cherry Crisp
- Blue Berry or Peach Cobbler
- German Chocolate Cake
- Lemon Layer Cake
- Red Velvet Cake
- Angel Food Cake
- Black Forest Cake
- Chocolate Mint Mousse Cake
- Strawberry Cheesecake
- Tiramisu
- Carrot Cake
- Chocolate Obsession
(Triple Chocolate Cake)
- Assorted Carmel Apple and Bing® Cherry Pies
- Make your own Sundae Bar:
Vanilla Ice Cream with Chocolate, Strawberry and Carmel Sauces, Chopped Nuts, Sprinkles and Whipped Cream