



We don't want this to be complicated. Here is just a taste of what we can bring to your event. Don't see what you are looking for? Our sales team is always available to customize a menu perfect for your event. Need a second protein or additional side dishes? Just ask! Our menu changes seasonally so check back often to see what we are up to.

## **CORPORATE MENU**

Available for events Monday through Friday from 6 am to 4 pm (some minimums required).

### *ORDERING INFORMATION FOR CORPORATE CATERING TYPES OF DELIVERY AND SERVICE*

#### **Drop Off Only:**

Food is delivered in disposable pans/platters and containers. Disposable serving utensils are included. Soft drinks, if ordered, will be chilled. Disposable plates, napkins and cutlery are also available for \$1.50 per person. We offer compostable ware for an additional fee.

#### **Standard Buffet Set Up**

Our standard buffet equipment includes chafing dishes, nice serving platters, bowls, serving utensils along with minimal décor. Our standard buffet service requires a 45 minute set up time (may vary depending on guest count) and we will return 30 minutes after your event ends to retrieve the equipment and clean up.

Professional staff is available for any event. We recommend one or more attendants on events with an excess of 50 guests. Please inquire for rates and availability.

China, flatware and glassware are available for an additional charge.

**Minimum food and beverage order is \$500.00. All orders subject to a delivery fee. Delivery charges are based on date, time and location of delivery. Delivery rates start at \$50. Multiple deliveries in one day will incur multiple delivery charges.**

## **BREAKFAST**

*The Executive Chef is always available for consultation regarding special requests. Please feel free to ask for your favorite if it is not listed.*

#### **The Complete Brunch Buffet \$20.00 per person**

Crepes filled with ham and cheese topped with a Dijon Béchamel sauce. Freshly baked pastries and bagels. Served with smoked salmon, sweet Vidalia onions, cream cheese and

capers. Accompanied by Hickory smoked bacon, scrambled eggs and a fresh seasonal fruit salad.

### **Breakfast Bites**

**\$20.00 per person**

Deviled eggs, assorted mini quiches, baked mini cinnamon rolls on a stick, maple bacon skewers, mini pancake poppers, breakfast potato skins with egg, cheese & bacon, & a freshly baked bagel assortment with cream cheese. Served with a fresh seasonal fruit salad.

### **Quiche Buffet**

**\$17.00 per person**

Spinach, Wild Mushroom and Gouda Cheese Quiche, Artichoke, Sundried Tomato and Fontina Cheese Quiche, Bacon and Tomato Quiche, Ham, Broccoli and Gouda Quiche served with roasted potatoes, and a fresh seasonal fruit salad.

### **Belgium Waffle Bar**

**\$15.00 per person**

Belgium waffles served with whipped cream, maple syrup & berry compote. Served with sausage patties, scrambled eggs, roasted potatoes, and a fresh seasonal fruit salad.

### **Pancake Bar**

**\$15.00 per person**

Pancakes served with whipped cream, maple syrup & berry compote. Served with sausage patties, scrambled eggs, roasted potatoes, and a fresh seasonal fruit salad.

### **Vanilla and Cinnamon Croissant French Toast Bar**

**\$15.00 per person**

Croissants served with whipped cream, maple syrup & berry compote. Served with sausage patties, scrambled eggs, roasted potatoes, and a fresh seasonal fruit salad.

### **Build-Your-Own Bagel Sandwich Bar**

**\$15.00 per person**

Included options: scrambled eggs, Canadian bacon, sausage patties, grilled veggie display, assorted cream cheeses, avocado, sliced tomato, sweet Vidalia onions, capers & assorted cheeses. Served with a fresh seasonal fruit salad.

### **Sunrise Special Buffet**

**\$14.00 per person**

Fluffy scrambled eggs, sizzling hickory smoked bacon, sausage patties and roasted potatoes, ketchup and hot sauce. Served with a fresh seasonal fruit salad.

Add chicken apple sausage for \$2.00 pp.

### **Build-Your-Own Breakfast Burritos**

**\$14.00 per person**

Included options: Hickory smoked bacon, sausage, ham, scrambled eggs, roasted potatoes, cheddar cheese, roasted salsa, sour cream & tortillas. Served with a fresh seasonal fruit salad.

### **VIP Continental**

**\$13.00 per person**

Freshly baked Danish and mini croissants, bagels, cream cheese, butter and jam. Served with a fresh fruit display.

## **Yogurt Bar**

**\$12.00 per person**

Greek and Vanilla yogurt with fresh berry compote, crushed granola, golden raisins, cinnamon, nutmeg. Zucchini and Lemon Poppy Seed breakfast breads. Served with a fresh seasonal fruit salad.

## **LUNCH: EXECUTIVE SANDWICH and SALAD MENU**

**Select up to 3 Varieties for Up to 25 Guests**

**Select up to 4 Varieties for Up to 50 Guests**

**For more than 50 guests please inquire about selections**

**\$15.00 per person for displayed sandwiches**

**\$16.00 per person for individually boxed sandwiches with label. Includes utensils and napkin.**

### **SANDWICHES**

*All Sandwiches are served with a Piece of Fruit and a Cookie; along with Pasta Salad OR Individual Bag of Chips. Please feel free to ask for your favorite if it is not listed.*

#### **Turkey**

- ✂ Turkey, House Pesto & Sun-Dried Tomatoes with provolone cheese & fresh baby spinach on a seeded baguette.
- ✂ Turkey & Applewood Smoked Bacon with lettuce, tomato, dill Havarti cheese & brown mustard aioli on ciabatta.
- ✂ Charbroiled White Turkey Meat with herb dressing, Swiss cheese, baby spinach, cucumbers, red bell peppers and alfalfa sprouts rolled in a savory tortilla wrap.
- ✂ Grilled Turkey & Avocado with tomato and spicy roasted pepper aioli in a Greek pita.

#### **Roast Beef**

- ✂ Roast Beef & Sharp Cheddar Cheese with arugula, tomato, pickles, bbq aioli on an onion Kaiser roll.
- ✂ Roast Beef Lavosh Rolls with barbecue sauce, cream cheese, pumpkin seeds, arugula, Gouda cheese, and tomato rolled in savory tri-color wraps.
- ✂ Thin Sliced Deli Corned Beef with sauerkraut, Russian dressing, dill pickles, whole grain mustard, Swiss cheese, lettuce, tomato on sliced sourdough.

#### **Chicken**

- ✂ Pan-Seared Chicken Breast with lemon caper aioli, arugula, tomatoes whole grain mustard, marinated red onions on a focaccia roll.
- ✂ Lemon Chicken Salad with lemon rosemary aioli, celery, sliced almonds, red flame grapes, romaine lettuce, dill pickles on a Kaiser roll.
- ✂ Marinated and Grilled Chicken Breast with roasted tomato salsa, grilled sweet onions and red pepper, mango slices, lime aioli, jack cheese on French baguette.

- 🍴 Grilled Chicken Breast Salad with toasted almonds, scallions, lemon zest aioli, and romaine lettuce on an onion Kaiser roll.

## Pork

- 🍴 Sliced Ham, Genoa Salami and Mortadella with bacon, buffalo mozzarella, provolone cheese, pickled vegetable/olive/caper spread on a seeded torpedo roll.
- 🍴 Thick Cut Country Ham with whole grain mustard, aioli, bibb lettuce, sliced tomato, dill pickles, sliced extra sharp cheddar on a sliced white bread.
- 🍴 Pulled BBQ Pork with apple cider cole slaw, crispy onion strings on a Kaiser bun.

## Seafood

- 🍴 White-meat Tuna with cream cheese, crisp Granny Smith apples, scallions, and celery on fresh whole wheat.
- 🍴 Tongo Curry Salad with extra sharp cheddar cheese, cornichons pickles, sprouts, tomatoes on sliced sourdough bread.
- 🍴 Grilled Salmon with jasmine rice, daikon sprouts, cucumber, avocado, sesame seeds and wasabi vinaigrette rolled in a savory spinach wrap. (Minimum order of 5)

## Vegetarian

- 🍴 Grilled Portobello Mushrooms with goat cheese, pesto aioli, fresh baby spinach, and roasted red bell peppers on a Dutch crunch torpedo.
- 🍴 Sun-dried Tomato Hummus with sliced tomato, pepper jack cheese, cucumber, red onion, and alfalfa sprouts in a Greek pita.
- 🍴 Marinated Yellow and Red Tomatoes and Artichokes with buffalo mozzarella, pesto, fresh basil, balsamic gastrique and sweet Vidalia onions on a ciabatta roll.
- 🍴 Roasted Pears & Brie with arugula, cranberries, and a creamy apple vinaigrette on ciabatta.
- 🍴 Marinated Grilled Tofu with julienne carrots, grated daikon radish, Sriracha aioli, cilantro sprigs, sliced cucumbers, and crispy onions on a bahn mi roll.

## SALADS

*All salads are served with a piece of fruit, a cookie & a bread roll.*

*Please feel free to ask for your favorite if it is not listed.*

### 🍴 **Balsamic Caesar**

Romaine hearts with sun-dried tomatoes, roasted garlic, shaved Asiago cheese, rye croutons and balsamic Caesar dressing.

### 🍴 **Spanish Style Caesar Salad**

Romaine hearts, cilantro, roasted red peppers, pumpkin seeds, shavings of Manchego cheese and chili infused Caesar dressing.

### 🍴 **Thai Chili Caesar**

Spicy Thai infused Caesar dressing over crisp romaine with Parmigiano-Reggiano, coconut prawns, wonton crisps peppery greens, fresh pansies, blue cheese crumbles, toasted pecans and honey-tabasco vinaigrette.

🍴 **Asian Chicken Salad**

Grilled chicken, daikon sprouts, toasted almonds, rice noodles, red cabbage, romaine lettuce and soy balsamic vinaigrette.

🍴 **The Greek**

Grilled chicken breast, feta cheese, Kalamata olives, red onions, cucumbers, tomatoes with Tzatziki Vinaigrette.

🍴 **Chef Justin Salad**

Fresh garden greens, crispy prosciutto, turkey, Cambozola, pepper jack, sliced egg, tomato wedges, black olives and English cucumbers. Served with pesto ranch, balsamic Caesar, and honey-tabasco dressings.

🍴 **Baby Spinach**

Heirloom tomatoes, grilled Portobello mushrooms, pine nuts, bacon crumbles, and balsamic vinaigrette.

🍴 **Confetti Salad**

Romaine, black beans, jicama, radish, and cucumber with a roasted chili-lime vinaigrette.

🍴 **Citrus Salad**

Bibb lettuce, seasonal citrus, avocado, toasted walnuts and rosemary-citrus vinaigrette.

🍴 **Squash Salad**

Roasted Squash bites, Pomegranate, Caramelized Onions, Fresh Corn, Pancetta Crisps, Roasted Garlic Meyer Lemon Vinaigrette.

## **CORPORATE OPTIONS MENU**

*The Executive Chef is always available for consultation regarding special requests. Please feel free to ask for your favorite if it is not listed. We can accommodate vegetarian, vegan, gluten-free or other special dietary requirements. A second protein can be added to any menu at an additional cost.*

**All Corporate Options Menu Selections are priced on the following sliding scale:**

**15-50 guests**

**\$16.95 per person**

**51-100 guests**

**\$15.95 per person**

🍴 **Option 1**

Tuscan Chicken Roulade with Dijon Mustard Sauce

Vegetarian: Focaccia Stuffed Red Pepper with Balsamic Drizzle

Whipped Mashed Potatoes with Leeks

Garlicky Sautéed Broccoli

Mixed Green Salad with Carrots, Red Onions, Tomatoes, Cucumbers and Parmesan

Rolls and Butter

🍴 **Option 2**

Chicken Piccata with Lemon Caper Sauce

Vegetarian: Three Cheese Ravioli with Creamy Pesto Sauce

Sun Dried Tomato Rice Pilaf Sautéed Seasonal Vegetables

Sautéed Seasonal Vegetables

Baby Spinach with Pancetta Salad with Italian Dressing  
Rolls and Butter

 **Option 3**

Feta and Basil Topped Chicken Breast with Roasted Red Pepper Sauce  
Vegetarian: Eggplant Caprese Stacks  
Wild Rice Pilaf  
Sautéed Squash  
Arugula, Fennel and Orange Salad with Citrus Vinaigrette  
Rolls and Butter

 **Option 4**

Grilled Chicken with Citrus Artichokes  
Vegetarian: Vegetable Stuffed Portobello Mushrooms  
Fruit and Herb Wild Rice  
Steamed Broccoli with Lemon and Sea Salt  
Strawberry, Red Onions, Feta Cheese and Toasted Almonds with a Champagne Vinaigrette  
Rolls and Butter

 **Option 5**

Chicken Marsala with Sautéed Mushrooms  
Vegetarian: Spinach Stuffed Tomatoes  
Herb Roasted Potatoes  
Sautéed Seasonal Vegetables  
Mixed Green Salad with Balsamic Dressing  
Rolls and Butter

 **Option 6**

Chicken Parmesan  
Vegetarian: Eggplant Parmesan  
Pasta with Marinara Sauce  
Sautéed Green Beans with Red Peppers  
Spinach Salad with Bleu Cheese, Walnuts and Two Dressings  
Garlic Bread

 **Option 7**

Quartered Herb Roasted Chicken  
Vegetarian: Vegetable Ratatouille  
Aged cheddar Potatoes Au Gratin  
Seasonal Vegetables  
Arugula and Roasted Fennel Salad with Pomegranate Balsamic Vinaigrette  
Rolls and Butter

 **Option 8**

Marinated Flank Steak with Mustard Caper Sauce  
Vegetarian: Spicy Wild Rice Stuffed Red Peppers  
Roasted Garlic Mashed Potatoes  
Sautéed Seasonal Vegetables  
Mixed Green Salad with a Peppered Asiago Vinaigrette  
Rolls and Butter

 **Option 9**

Marinated Grilled Tri-Tip with a Mushroom Demi Reduction

Vegetarian: Caramelized Fennel Orzo Stuffed Eggplant  
Herb Roasted Potatoes  
Glazed Carrots  
Green Salad with Two Dressings  
Rolls and Butter

 **Option 10**

Santa Maria Sliced Tri-Tip  
Vegetarian: Wild Mushroom Risotto Stuffed Red Bell Peppers  
Sautéed Vegetables  
Macaroni Salad  
Chop Salad with Ranch and Balsamic Dressings  
Rolls and Butter

 **Option 11**

Braised Short Ribs  
Vegetarian: Rigatoni Casserole  
Parmesan Roasted Squash Boats  
Kale and Cheddar Strata  
Apple Cider Faro Salad with Fresh Vegetables  
Rolls and Butter

 **Option 12**

Garlic and Ginger Beef Broccoli  
Vegetarian: Vegetable Stir Fry  
Ginger Soy Noodles  
Spicy Asparagus Spears with Toasted Peanuts  
Green Salad with Honey Wasabi Vinaigrette  
Rolls and Butter

 **Option 13**

Three Meat Lasagna  
Vegetarian: Butternut Squash and Wild Mushroom Lasagna  
Seasonal Vegetables  
Arugula Salad with Goat Cheese and Pecans with Raspberry Vinaigrette  
Garlic Bread

 **Option 14**

Penne Pasta with Chicken and Creamy Pesto  
Vegetarian: Penne Pasta with Portobello Mushrooms and Red Peppers with Spicy  
Marinara Sauce  
Seasonal Vegetables  
Classic Caesar Salad  
Garlic Bread

 **Option 15**

Chicken Florentine with Baby Spinach and Tomatoes  
Vegetarian: Cheese Tortellini Milanese  
Smoked Chili Potato Gratin  
Roasted Squash 1/2 moons with Sage Walnut Brown Butter  
Apple and Sunflower Seed Salad  
Garlic Bread

**Option 16**

Cranberry and Spinach Pork Loin with Dried Fruit Reduction  
Vegetarian: Portobello Stacks  
Green Onion and Dried Apricot Wild Rice  
Sautéed Asparagus with Diced Red Peppers  
Bleu Cheese and Walnut Salad with Cherry Citronette  
Rolls and Butter

**Option 17**

Grilled Salmon with Moscato or Vodka Cream Sauce  
Vegetarian: Polenta Caprese Stacks  
Parmesan and Truffle Risotto  
Sautéed Vegetables  
Arugula Salad with Champagne Vinaigrette  
Rolls and Butter

**Option 18**

Grilled Salmon with Lemons and Dill  
Vegetarian: Spinach and Mushroom Casserole  
Sautéed English Peas with Pearl Onions  
Cranberry and Almond Wild Rice Pilaf  
Arugula, Roasted Fennel and Parmesan Salad with Balsamic Vinaigrette  
Rolls and Butter

**Option 19**

Grilled Salmon with Summer Corn and Tomato Relish  
Vegetarian: Quinoa and Green Chili Bake  
Pesto Rice Pilaf  
Steamed Asparagus with Lemon Vinaigrette  
Mixed Green Salad with Balsamic Dressing  
Rolls and Butter

**Option 20**

Pan Seared Sole with Lemon Beurre Blanc  
Vegetarian: Tofu Rigatoni Casserole  
Sautéed Baby Carrots, Pearl Onions and Snap Peas  
Celery Root Whipped Potatoes  
Romaine, Cucumber and Radish Salad with Russian Dressing  
Rolls and Butter

**Option 21**

Grilled Chicken, Bacon and Sautéed Seitan  
Jumbo Baked Potatoes  
Sautéed Asparagus  
Broccoli, Sautéed Mushrooms, Roasted Corn, Salsa and Chili  
Caramelized Onions and Peppers  
Whipped Butter, Sour Cream, Green Onions, Cheddar Cheese  
Spinach Salad with Red Onions, Mushrooms and Eggs with Red Wine Vinaigrette  
Rolls and Butter

**Option 22**

Chicken Enchiladas with Salsa Rojo  
Vegetarian: Cheese Enchiladas with Salsa Verde



Sour Cream and Salsa  
Roasted Corn  
Vegetarian Black Beans  
Pico de Gallo  
Tortilla Chips  
Mexican Chop Salad with 2 Dressings

 **Option 23**

Beef Carne Adovada  
Vegetarian: Black Bean and Quinoa Enchilada Bake  
Beans a la Charra  
Green Chili Corn Rice  
Salsas and Tortillas  
Spanish Caesar Salad  
Tortilla Chips

 **Option 24**

Braised Pork Cooked in Orange, Milk, Beer and Coke  
Vegetarian: Grilled Fajita Style Vegetables  
Epazote Black Beans  
Mexican Quinoa Pilaf and Spanish Rice  
Flour Tortillas, and Lettuce Cups  
Sour Cream and Cheese  
Watercress, Spinach, Avocado and Grilled Pineapple Salad with Cider Vinaigrette

 **Option 25**

Marinated and Grilled Flank Steak with Oyster Mushroom Sauce  
Vegetarian: Tofu Vegetable Cake with Teriyaki Drizzle and Green Onions  
Vegetable Fried Rice  
Sautéed Bok Choy, Carrots and Bamboo Shoots  
Daikon Root and Sesame Seed Salad with Creamy Soy Vinaigrette  
Rolls and Butter

 **Option 26**

Spicy Shrimp and Coconut Chili Stir-Fry  
Vegetarian: Green Vegetable Curry  
Vegetable Pad Thai  
Fried Shallot Rice  
Thai Cucumber and Peanut Salad with Spicy Thai Vinaigrette  
Rolls and Butter

 **Option 27**

Sweet and Sour Chicken  
Vegetarian: Snow Pea Tofu Vegetable Delight  
Chili Vegetable Stir Fry (Light Sauce)  
Green Pea and Egg Fried Rice  
Napa Cabbage Asian Vinegar Slaw  
Rolls and Butter

 **Option 28**

Shoyu Chicken  
Vegetarian: Honey Sriracha Tofu with Stir Fry Bean Sprouts  
Sautéed Baby Bok Choy and Carrots

Glass Noodles with Vegetables  
Korean Cucumber Kimchi Salad  
Rolls and Butter

 **Option 29**

Mediterranean Beef Moussaka  
Vegetarian: Aegean Vegetarian Stuffed Zucchini  
Couscous, Feta and Tomato Salad with Marjoram Vinaigrette  
Briami Baked Eggplant, Portobello, Peppers and Tomatoes  
Greek Marinated Salad  
Rolls and Butter

 **Option 30**

Indian Tandoori Chicken  
Vegetarian: Tofu Coconut Keema  
Biryani Rice  
Cauliflower Allo Gobi  
Indian Cole Slaw  
Rolls and Butter

 **Option 31**

Thai Peanut Braised Beef and Noodles  
Vegetarian: Green Curry Tofu and Vegetables  
Basmati Rice and Quinoa Pilaf  
Thai Style Long Beans and Baby Corn  
Basil and Chili Salad with Mung Beans and Edamame Beans  
Rolls and Butter

 **Option 32**

Grilled Hawaiian Chicken  
Vegetarian: Sesame Crusted Tofu with Shiso Ginger Sauce  
Island Style Fried Rice  
Hawaiian Glazed Vegetables  
Okinawa Sweet Potato Tropical Salad with Pineapple Vinaigrette  
Rolls and Butter

## **Build Your Own Buffet Bars**

**\$18.00 priced per person**

 **Build Your Own Pasta Bar:**

Penne Pasta, Linguini, and Cheese Tortellini  
Gorgonzola Sauce, Pomodoro Sauce and Pesto Sauce  
House Made Meatballs and Italian Sausage  
Sautéed Peppers and Onions  
Parmesan and Mozzarella  
Caesar Salad  
Garlic Toast

 **Build Your Own Pita Bar:**

Sautéed Kale and Roasted Carrots  
Roasted Mediterranean Potato Wedges

Greek Pitas and Lettuce Cups  
Hummus, Marinated Beans, Lettuce, Tomato, Cucumbers, Sweet Onions, Broccoli,  
Spinach, Pepperoncini's, Olives, Roasted Peppers and Sprouts  
Feta and Jack Cheese  
Grilled Chicken and Vegetarian Falafels  
Greek Salad with Lemon Herb Vinaigrette

🍴 **Build Your Own "Mexican Theme Bar"(pick 1):**

- A. Tacos: Spicy Ground Beef, Pulled Chicken Breast
- B. Fajitas: Grilled Steak, Chicken Fajitas
- C. Burritos: Spiced Ground Beef, Chicken
- D. Tostadas: Braised Shredded Spiced Beef, Green Chili Shredded

Vegetarian: Grilled Vegetables

Spanish Rice OR Tomatillo Rice

Refried Beans OR Black Beans

Condiments: Shredded Lettuce, Diced tomatoes, Diced Onions, Cheddar Cheese, Sour  
Cream and Fresh Roasted Tomato Salsa

Roasted Corn and Black Bean Salad

Flour Tortillas OR Crunchy Corn Tortilla Shells OR Crispy Tostada Shells

🍴 **Deli Bar**

Boars Head Turkey Breast, Roast Beef and Black Forest Ham

Lemon Chicken Salad and Egg Salad

Grilled Seasonal Vegetables

Sliced Tomatoes, Lettuce, Pickles, Pepperoncini, Sprouts and Red Onion

Brown and Yellow Mustards, Mayonnaise and Pesto

Assorted Sliced Breads, Rolls and Wraps

*SERVED WITH:*

Green Salad, Chips and Cookies

🍴 **Salad Bar**

Mixed Greens, Romaine Lettuce and Spinach

(Kale available upon request)

Boar' Head Black Forest Ham, Turkey and Grilled Chicken Breast

Parmesan, Bleu Cheese and Cheddar Cheese

Hard Boiled Eggs, Mushrooms, Red Bell Peppers, Sprouts, Broccoli, Green Onions,  
Tomatoes,

Cucumbers, Garbanzo Beans, Kidney Beans, Shredded Carrots, Black Olives, Bacon Bits,  
Corn

Croutons and Sunflower Seeds

Caesar, Ranch and House Made Balsamic Dressings

*SERVED WITH:*

Green Salad, Fruit Salad and Cookies

## **HORS D'OEUVRES: DISPLAYS**

*Please feel free to ask for your favorite if it is not listed. Ask us about passed appetizers  
for a more formal event.*

**Fruit display:  
person**

**\$7.50 per**

A Colorful Display of Assorted Fresh Seasonal Fruit, Berries, and Melons

- Cheese Display:** **\$7.50 per person**  
An Assortment of Swiss, Brie and Gouda Cheeses; Served with Sliced French Baguette and Assorted Crackers
- Fresh Crudité with Pesto Buttermilk Aioli:** **\$6.50 per person**  
Baby Carrots, Mushrooms, Zucchini, Red Peppers, English Cucumbers, Cherry Tomatoes and Other Seasonal Vegetable Delights
- Giardinera:** **\$6.50 per person**  
Fresh Grilled Zucchini, Yellow Squash, Asparagus, Portobello Mushrooms, and Eggplant with Balsamic Red Pepper Drizzle
- Italian Antipasti Display: (Minimum Order of 10)** **\$8.50 per person**  
Grilled and Marinated Mushrooms, Eggplant, Red Bell Peppers, Roasted Garlic, Assorted Olives, Peppers, Meats, Provolone Cheese and Vegetables; Accompanied by Sliced Baguette and Crackers
- Turkey Display: (Minimum Order of 15)** **\$8.50 per person**  
House Roasted Turkey Sliced and Displayed with Brown Mustard Aioli, Pesto Spread and Cranberry Spread; Accompanied by Assorted Rolls (room temp)
- Turkey and Ham Display: (Minimum order of 15)** **\$8.50 per person**  
House Roasted Turkey and Honey Glazed Ham Sliced and Displayed with Brown Mustard Aioli, Pesto Spread and Cranberry Spread; Accompanied by Assorted Rolls (room temp)
- Chinese Style BBQ Pork Display: (Minimum Order of 15)** **\$8.50 per person**  
Roasted Chinese BBQ Pork Slices Served with Sweet and Spicy Mustard Sauce, and Crispy Rice Paper Chips
- Classic Prawn Display: (Minimum Order of 10)** **\$12.00 per person**  
Court-Bouillon Poached Prawns Served with Traditional Cocktail Sauce
- Seared Ahi Tuna: (Minimum Order of 10)** **\$12.00 per person**  
Seared and Marinated Ahi Tuna Displayed with Tobiko Caviar, Marinated Sweet Onions and Daikon Sprouts
- Salmon-Rice Paper Spring Rolls: (Minimum Order of 15)** **\$9.50 per person**  
Grilled Salmon, Nori, Avocado, Sesame Seeds, Sprouts and Sliced Cucumber; Rolled in a Rice Paper Roll and then Drizzled with Wasabi Soy Sauce
- Smoked Salmon: (Minimum Order of 15)** **\$10.50 per person**  
Smoked Salmon Display with Capers, Lemon Slices, Shaved Red Onion, Cream Cheese, and Toasted Crostini

### **Party Dips:**

**Small Serves 20 Guests**

**\$75.00 each**

**Large Serves 40 Guests**

**\$125.00 each**

\*Warm Crab and Parmesan Dip Accompanied by Sliced Baguette and Crackers

\*Warm Artichoke Dip Accompanied by Sliced Baguette and Crackers

\*Sun Dried Tomato and Hummus Dip Accompanied by Crispy Pita Chips

\*Roasted Garlic, Walnut and Feta Dip with Grilled flat Bread

\*Fresh Guacamole, Black Bean Dip and salsa with Tri-Color Tortilla Chips

\*Buffalo Chicken Dip Accompanied by Sliced Baguette and Crackers

### **Brie Wheels: (Serves 20)**

**\$70.00 each**

\*Brie topped with roasted Garlic and Champagne Caramelized Onions, Wrapped in Decorated Puff Pastry and Served with Sliced Baguette, Crackers and Red Grapes

\*Brie Topped with Arugula Pesto and Sun Dried Tomatoes, Wrapped in Decorated Puff Pastry and Served with Sliced Baguette, Crackers and Red Grapes

\*Brie Topped with Cranberries and Pistachios Wrapped in Decorated Puff Pastry and Served with Sliced Baguette, Crackers and Red Grapes

\*Brie Topped with Apricots and Champagne Caramelized Onions, Wrapped in Decorated Puff Pastry and Served with Sliced baguette, Crackers and Red Grapes

### **BEVERAGES**

\*Assorted Sodas \$3.00 per person

\*Bottled Water (Still) \$3.00 per person

\*Bottled Water (Sparkling) \$3.00 per person

### **DESSERTS**

\*Chef Selection of Cookies and Bars \$3.00 per person

\*Chef Inspired Seasonal Dessert Bites \$6.00 2 bites per person

\$9.00 3 bites per person

Looking to host a Happy Hour for your group? We bring the bar to you! Ask us about our full bar, beer & wine options or even host a mixology event. We provide the beverages, staff, glassware and a fully insured liquor license for your event.

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