

# Foods To Go Menu & Information

**Minimum Food Purchase of \$950.00**  
(not including delivery & sales tax)



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## How are Foods To Go Items Packaged?

- Room temperature items come on a plastic platter, garnished & ready to go.
- Dips & sauces come in plastic containers.
- Items that need re-heating are sent in tin foil pans, complete with instructions.

## Delivery

\$75.00

(except Holidays)

## Disposables

Each set consists of two sizes of plates, two sizes of napkins, all cutlery (double on forks), plastic tumbler & a coffee cup. Each set of disposables is \$3.50 per person.

## Desserts

We also have a complete bakery department offering an assortment of cakes, breads, muffins, cookies & a variety of other sweets.

## Staffing

For staffing assistance, we refer our clients to outside staffing agencies that work with us on a regular basis & are very familiar with our menu & its proper presentation. Phone numbers are on the last page.

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\*Please place your order at least 10 days in advance of your event\*

If after reviewing the enclosed, you would like some suggestions or help with quantities & pricing, please feel free to call us at 818-343-5151.

**Thank you for thinking of us & we look forward to speaking with you soon!**



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## - PLATTERS -

Beautifully garnished & ready to serve

### Fresh Seasonal Fruit Platter

Serves approximately 40 guests - \$120.00

Serves approximately 20 guests - \$65.00

### Crisp Crudité & Dip Platter

Serves approximately 50-75 guests - \$85.00

Serves approximately 35-50 guests - \$55.00

with spinach dip & artichoke dip

### Cheese & Cracker Platter

Serves approximately 75-100 guests - \$145.00

Serves approximately 40-60 guests - \$95.00

imported & domestic cheeses with gourmet crackers

### Italian Antipasto

Serves approximately 20 guests - \$85.00

prosciutto, Genoa salami, roasted red peppers, artichoke hearts,  
assorted olives, marinated mozzarella balls & tomatoes

### Steamed Asparagus Platter

Large Platter (200 pieces) - \$130.00

Small Platter (100 pieces) - \$65.00

with raspberry vinaigrette

### Grilled Vegetable Platter

Serves approximately 40 guests - \$200.00

Serves approximately 25 guests - \$150.00

carrots, red, yellow & green peppers, green onions,  
eggplant, zucchini, yellow squash, asparagus & mushrooms  
brushed with olive oil & fresh herbs

### Focaccia Bread Platter

Serves approximately 50 guests - \$75.00

**\*please select variation from the following\***

- sweet basil pesto, sliced roma tomatoes & mozzarella
- sweet caramelized onion, garlic, chevre, herbs de provence & walnuts
- rosemary, onions, garlic & extra virgin olive oil



**Turkey Pinwheel Platter**

**75 pieces - \$131.25**

**40 pieces - \$70.00**

Jarlsberg cheese, tomatoes,  
pepperoni, avocado & mayonnaise

**Israeli Pinwheel Platter**

**75 pieces - \$131.25**

**40 pieces - \$70.00**

hummus, diced roma tomatoes, assorted peppers,  
cucumbers, green onions & chopped parsley

**Southwestern Pinwheel Platter**

**75 pieces - \$131.25**

**40 pieces - \$70.00**

jumbo flour tortillas with roasted chipotle sour cream,  
black beans, avocado & roasted bell peppers

**Vegetarian Pinwheel Platter**

**75 pieces - \$131.25**

**40 pieces - \$70.00**

garlic herb aioli, grilled marinated eggplant,  
zucchini, avocado, tomatoes & jack cheese

**Sliced Filet Mignon on a Crostini**

**75 pieces - \$150.00**

**40 pieces - \$80.00**

with onion marmalade, chopped chives & horseradish cream

**Sliced Filet Mignon with Assorted Rolls**

**Serves approximately 20 guests - \$150.00**

with creamed horseradish & onion marmalade

**Chicken Tender Platter**

**75 pieces - \$95.00**

**40 pieces - \$55.00**

baked & served with BBQ Sauce & Ketchup

**Grilled Chicken Scallion Skewer Platter**

**50 pieces - \$150.00**

drizzled with tangerine chili sauce

**Grilled Jumbo Asian Shrimp Skewer Platter**

**75 pieces - \$243.75**

**40 pieces - \$130.00**

with citrus dipping sauce



**Grilled Shrimp Skewer Platter**

**75 pieces - \$243.75**

**40 pieces - \$130.00**

with tangerine chili dipping sauce

**Snow Pea Wrapped Jumbo Shrimp Platter**

**75 pieces - \$243.75**

**40 pieces - \$130.00**

with Oriental dipping sauce

**Jumbo Shrimp Cocktail Platter**

**75 pieces - \$243.75**

**40 pieces - \$130.00**

with traditional cocktail sauce

**Caviar Torte**

**8" serves approximately 20-35 guests - \$60.00**

**10" serves approximately 50+ guests - \$75.00**

layers of egg salad and guacamole topped with cream cheese  
with Caviar (on the side) and gourmet crackers

**\*caviar is sent on the side\***

**Smoked Salmon Torte**

**8" serves approximately 20-35 guests - \$60.00**

**10" serves approximately 50+ guests - \$75.00**

layers of egg salad & guacamole topped with smoked salmon mousse  
with gourmet crackers

**Sweet Pepper Torte**

**Serves approximately 50+ guests - \$75.00**

A three layer dip consisting of:

1<sup>st</sup> layer- a combination of cheeses including parmesan & romano

2<sup>nd</sup> layer- a savory mix of herbs & spices including cilantro, cumin, roasted garlic & jalapenos

3<sup>rd</sup> layer- roasted red peppers, smokey dried tomatoes & chili powder  
with sliced baguettes & gourmet crackers

**Pesto Torte**

**Serves approximately 50+ guests - \$75.00**

layers of cream cheese & parmesan cheese resting on a base of garlic & basil pesto  
topped with minced & dried red tomatoes with sliced baguettes & gourmet crackers

**Spinach Salmon Roulade Platter**

**40 pieces - \$160.00**

salmon filet rolled with steamed spinach



**Hummus & Homemade Herbed Pita Chips**  
serves approximately 25 - \$50.00

**Blue & Yellow Tortilla Chips with Guacamole & Homemade Salsa**  
serves approximately 25 - \$65.00

**Cold or Hot Spinach & Artichoke Dip**  
serves approximately 25 - \$65.00  
with sliced baguettes

**Bruschetta Platter**  
40 pieces - \$80.00  
80 pieces - \$160.00  
grilled, sliced baguette with herb olive oil  
**served on the side:**  
tomato basil panzanella, spicy eggplant tapenade & kalamata olive tapenade

**\*2 DOZEN MINIMUM ORDER FOR BELOW ITEMS\***

**Garlic Shrimp Skewers**  
\$3.75 each  
with orange tangerine chili sauce

**Caprese Skewers**  
\$2.50 each  
fresh mozzarella, mini sweet tomatoes & basil with garlic oil

**Lettuce Cups**  
\$2.50 each  
with spiced Asian chicken

**Leek, Onion & Gruyere Tartlets**  
\$2.00 each



## - HOT HORS D'OEUVRES -

\*2 DOZEN MINIMUM ORDER PER SELECTION\*

### Brie en Croute

Approximately 40 servings - \$75.00 (one size)

\*Optional: add brown sugar & pecans - \$85.00 (one size)\*

imported Brie cheese baked inside a light, flaky pastry crust  
served warm with French baguettes

### Wild Mushroom Ravioli

\$2.00 each

with a robust tomato chutney

### All Beef Mini Hot Dogs Baked in Puff Pastry

\$2.00 each

served with sweet hot mustard

### Mini Potato Pancakes

\$2.00 each

served with sour cream & applesauce

### Crab Rangoon

\$2.75 each

deep-fried & served with an apricot sauce & an Oriental dipping sauce

### Chicken Won Ton

\$2.00 each

served with an Oriental soy dipping sauce

### Turkey Sui Mai

\$2.00 each

served with an apricot sauce & an Oriental soy dipping sauce

### Agradolce

\$2.00 each

tidbits of chicken breast blended with onion, red peppers, cilantro,  
grated fontina & mozzarella cheese, wrapped in puff pastry & baked until golden  
served with our homemade salsa

### Walnut Chicken in Filo

\$2.00 each

lightly seasoned with a blend of Eastern spices  
served with a peach chutney



**Mini Potato Skins**

**\$2.00 each**

topped with sour cream, bacon bits, chopped black olives, cheese, salsa & chopped onions

**Spinach Pine Nut Mushrooms**

**\$2.00 each**

stuffed with a blend of pureed fresh spinach, pine nuts, parmesan, cream cheese & sherry

**Chicken Sate Skewers**

**\$2.50 each**

with Asian peanut sauce

**Spanekopitas**

**\$2.00 each**

fresh spinach & seasonings folded in flaky filo triangles  
brushed with butter & baked

**Tyropitas**

**\$2.00 each**

cheese & select seasonings folded in flaky filo triangles  
brushed with butter & baked

**Jumbo Scallop Wrapped in Bacon**

**\$4.50 each**

sautéed in garlic & grilled

**Crab Cakes**

**\$3.25 each**

deep-fried and served with a tangy remoulade sauce

**Mini Soft Duck Tacos**

**\$3.25 each**

mini crepes spread with tangy hoisin sauce, then filled with slivered duck  
& garnished with scallions

**Vegetable Pot Stickers**

**\$2.00 each**

served with a sweet hot mustard dipping sauce

**Breaded Baby Artichoke Hearts**

**\$2.50 each**

baked & served with homemade curry dip

**Beef & Vegetable Empanadas**

**\$2.00 each**

served with homemade salsa





**Bastilla**

**\$2.00 each**

chicken, almonds, parsley & Middle Eastern spices  
baked in filo pastry & dusted with powdered sugar

**Brie & Walnut Quesadillas**

**\$2.50 each**

served with mango papaya salsa

**Moroccan Cigarros**

**\$2.25 each**

spicy meat rolled in puff pastry

**Mushroom Artichoke Strudel**

**\$2.00 each**

sautéed oyster, shitake and button mushrooms with sliced  
artichoke hearts and feta cheese baked in puff pastry

**Mini Gourmet Pizzas**

**\$3.75 each**

**\*2 dozen piece minimum per each variation\***

- BBQ Chicken & Red Onion
- Plum Tomato & Basil
- Grilled Vegetable
- Gorgonzola & Caramelized Onion



## - COLD MAIN DISHES & SIDES -

**\*MINIMUM ORDER 3 POUNDS PER SELECTION\***

**Suggested quantity - 4 guests per pound**

### **Poached Salmon**

**\$20.00 per pound**

poached in white wine, herbs & spices, portioned & plattered  
with caper mustard dill sauce & yogurt cucumber dill sauce

### **Traditional Tuna Salad**

**\$12.00 per pound**

Albacore tuna mixed with homemade mayonnaise, celery & greens onions

### **Traditional Egg Salad**

**\$12.00 per pound**

### **Crunchy Mustard Chicken Salad**

**\$16.00 per pound**

chunks of poached chicken breast with cucumber, celery, red onion  
& slivered cornichons in a dijon mustard vinaigrette

### **Shredded Chicken Salad**

**\$16.00 per pound**

with sweet red and yellow peppers, Italian parsley, toasted almonds, capers & parmesan  
served on top of butter lettuce cups with a red wine vinaigrette

### **Chicken Curry Salad**

**\$16.00 per pound**

white meat, apples, golden raisins, chutney, coconut & sweet curry

### **Chunky Waldorf Chicken Salad**

**\$16.00 per pound**

chopped chicken, walnuts, diced apples, red grape halves & chopped celery

### **Chinese Chicken Salad**

**\$16.00 per pound**

chicken breast, Napa cabbage, toasted sesame seeds,  
fried Maifong noodles, fried wonton strips &  
chopped green onions with an Oriental vinaigrette

### **Santa Fe Chicken Salad**

**\$16.00 per pound**

Grilled Mesquite chicken breasts with baby mixed greens, papaya, pine nuts, avocado,  
red onion, pink grapefruit salsa & a balsamic vinaigrette



**Traditional Cobb Salad**

**\$16.00 per pound**

sliced tomatoes, bacon, sliced chicken breast, chopped egg, avocado,  
crumbled blue cheese served with blue cheese dressing

**Tomatoes & Fresh Mozzarella di Bufala**

**\$4.50 per serving**

**\*two slices of each per serving\***

slices of ripe beefsteak tomatoes alternated with fresh water mozzarella  
& topped with chopped basil, garlic oil & salt & pepper

**Thai Noodle Salad**

**\$14.00 per pound**

Chinese vermicelli with red peppers, green onions & cilantro  
tossed with a sherry soy chili vinaigrette & garnished with roasted peanuts & bean sprouts

**Thai Noodle Salad Twirled on Chopstix**

**\$3.75/each - 15 piece minimum**

The same delicious ingredients from our original Thai Noodle Salad above,  
but twirled onto chopstix for an eye-catching presentation!

**Fusilli with Vegetables**

**\$14.00 per pound**

corkscrew pasta tossed with fresh vegetables & a light Italian vinaigrette

**Bowtie Pasta**

**\$14.00 per pound**

with artichoke hearts & sun-dried tomatoes  
tossed in a sun dried tomato basil vinaigrette

**Tortellini**

**\$14.00 per pound**

tossed with sun-dried tomatoes, toasted pine nuts,  
freshly grated parmesan & basil pesto sauce

**Southwestern Pasta Salad**

**\$14.00 per pound**

with roasted peppers, fresh corn, roma tomatoes & artichoke hearts  
tossed in a roasted chipotle chili vinaigrette

**Chicken Tortellini**

**\$14.50 per pound**

With chopped spinach, baby artichoke hearts, roasted red peppers & chopped red onion  
tossed with lemon, olive oil & vinegar



**Mini Penne with Grilled Shrimp**

**\$16.50 per pound**

with button mushrooms, assorted peppers & onion  
tossed with roasted red pepper pesto sauce

**Marinated Cucumbers**

**\$8.50 per pound**

European hot house cucumbers thinly sliced & marinated  
in rice wine vinegar, sugar, fresh dill & chopped green onions

**Quinoa Salad**

**\$13.50 per pound**

asparagus, apples pears & meyer lemon vinaigrette

**Israeli Salad**

**\$9.50 per pound**

diced roma tomatoes, assorted peppers, cucumbers, green onions & chopped parsley  
tossed with olive oil & lemon juice

**Roasted Corn & Zucchini Salad**

**\$9.50 per pound**

roasted corn, zucchini & roma tomatoes in a fresh basil vinaigrette

**Traditional Potato Salad**

**\$10.00 per pound**

**Herb Potato Salad**

**\$11.00 per pound**

thinly sliced baby new potatoes tossed in a fresh lemon chive vinaigrette

**Baby New Potato Salad**

**\$11.00 per pound**

baby new potatoes with Haricot Vert & tossed with a mustard dill vinaigrette

**Rice Salad**

**\$10.00 per pound**

white rice with toasted almonds, spinach, green onions, celery & mandarin oranges  
tossed with a citrus vinaigrette

**Tabbouleh**

**\$9.50 per pound**

cracked wheat, parsley, red onions, tomatoes, cucumbers, zucchini, assorted bell peppers, garlic & lemon

**Sri Lanka Rice Salad**

**\$9.50 per pound**

white & wild rice with celery & green onions  
garnished with sesame seeds & cashews tossed in an orange soy vinaigrette



## **- COLD SANDWICHES -**

### **Grilled Chicken Sandwich on Focaccia Bread**

**\$8.50 each**

spread with herbed aioli, wild greens, sliced roma tomatoes & provolone

### **Rare Roast Beef Sandwiches on Kaiser Rolls**

**Mini- \$3.50 each**

**Full Size- \$5.50 each**

with boursin herb cheese & creamy horseradish sauce on the side

### **Turkey Sandwiches on Kaiser Rolls**

**Mini- \$3.50 each**

**Full Size- \$5.50 each**

with sweet hot mustard & whole grain mustard on the side

### **Smoked Ham Sandwich on Kaiser Rolls**

**Mini- \$3.50 each**

**Full Size- \$5.50 each**

with whole grain mustard on the side

### **Sandwich Sides Platter**

**\$1.50 per portion**

Lettuce - Tomato - Red Onion - Pickle Rounds

### **Vegetarian Sandwich on Kaiser Rolls**

**Mini- \$3.50 each**

**Full Size- \$5.50 each**

grilled seasonal vegetables including zucchini, yellow squash, bell peppers and red onions with provolone cheese, spread with artichoke aioli

### **Barbecued Chicken Wrap**

**\$8.50 each**

**\*also available vegetarian - \$7.00 each\***

jumbo tortilla with sliced barbecue chicken, avocado, chopped lettuce, roasted corn, chopped tomatoes, jicama, chopped green onion, drizzled with barbeque sauce and ranch dressing

### **Asian Chicken Wrap**

**\$8.50 each**

with lettuce, green onion, sprouts, shredded carrots and won ton crisps & drizzled with oriental vinaigrette



**Kids Cut-Out Sandwiches**

**\*Circle, Square, Heart & Triangle shapes available\***

**\*Order in increments of 12...1 selection per 12 sandwiches\***

**\$1.50 each**

White or Wheat Bread

Traditional Tuna - Egg Salad - Peanut Butter & Jelly - Turkey & Cheese - Ham & Cheese



**- DINNER FIRST COURSE MENU -**  
**MINIMUM OF 10 PORTIONS PER SELECTION**

**Orange, Kiwi & Jicama Salad**

**\$7.00 per guest**

with thinly sliced red onion and Boston lettuce leaves with walnut oil & lime dressing

**Caesar Salad**

**\$6.00 per guest**

with croutons and freshly grated parmesan cheese

**Mexican Caesar Salad**

**\$7.00 per guest**

with chopped tomatoes, Pepitos (Mexican seasoned pumpkin seeds), tortilla strips, shredded Monterey jack cheese & croutons served with roasted tomatillo vinaigrette

**Mixed Five Green Salad**

**\$7.00 per guest**

with assorted bell peppers, hot house cucumbers, cherry tomatoes, red onions & mushrooms served with raspberry vinaigrette

**Wild Baby Greens Salad**

**\$7.00 per guest**

with mushrooms, yellow pear tomatoes, julienne cucumbers, assorted bell peppers & red onions served with raspberry vinaigrette

**Pear & Goat Cheese Salad**

**\$8.00 per guest**

butter lettuce with fanned pears & spicy walnuts served with a pear balsamic vinaigrette

**Mixed Baby Greens with Radishes & Walnuts**

**\$6.00 per guest**

with shredded gruyere tossed in a dijon mustard-walnut oil vinaigrette

**Chopped Antipasti Salad**

**\$7.00 per guest**

romaine, salami, garbanzo beans, shredded mozzarella, chopped tomatoes, chopped mushrooms, pepperoncini, chopped red onions & chopped carrots with an Italian dressing

**Baby Field Greens Salad**

**\$7.00 per guest**

With spicy pecans & sprinkled with crumbled feta cheese served with a cranberry port wine vinaigrette



**- DINNER ENTREE MENU -**  
**MINIMUM 6 PORTIONS PER SELECTION**

**Chicken Stuffed Under the Skin**

**\$12.00 per guest**

Baked, seasoned chicken stuffed with zucchini, yellow squash, parmesan cheese & ricotta cheese

**Grilled Chicken with Basil & Garlic**

**\$12.00 per guest**

boned chicken breasts rubbed under the skin with minced garlic & basil leaves then marinated in a sauce of white wine, garlic, finely chopped basil & seasonings with tomato basil sauce & roasted corn salsa

**Grilled Citrus Chicken with Papaya Mango Salsa**

**\$12.00 per guest**

**Chicken Piccata**

**\$12.00 per guest**

boned, skinless chicken breasts lightly sautéed in butter, capers & lemon juice with a splash of white wine

**Grilled Chicken with Three-Mustard Sauce**

**\$12.00 per guest**

served with a Creole, Pommery & Dijon mustard sauce

**Chicken Roulade Romagna**

**\$12.00 per guest**

stuffed with toasted pine nuts, spinach, Asiago Cheese, Pecorino Romano Cheese, onion & garlic served in a roasted red-pepper cream sauce

**Chicken Marsala**

**\$12.00 per guest**

seasoned chicken breasts sautéed with a Marsala mushroom sauce

**Chicken Dijonaise**

**\$12.00 per guest**

sautéed skinless chicken breasts served with sauce made of Dijon mustard, whole grain mustard, white wine & fresh herbs

**Supremes de Volaille en Phyllo**

**\$14.00 per guest**

skinned, boned chicken stuffed with Duxelles of mushrooms, herbs & spices wrapped in a phyllo dough & served with a mushroom Madeira sauce





**Barbecue Chicken (1/4 chicken)**

**\$12.00 per guest**

marinated in our homemade barbeque sauce

**Cornish Game Hens**

**\$15.00 per guest**

whole Cornish game hens stuffed with wild rice & sautéed onions

**Chicken Wellington**

**\$13.00 per guest**

boneless, skinless chicken breasts stuffed with a savory herb & mushroom mixture, wrapped in flaky puff pastry & baked served with a mushroom Cabernet sauce on the side

**Individual Beef Wellington**

**\$22.00 per guest**

filet mignon covered with a thin layer of pate, wrapped in a puff pastry then baked & served with Marsala sauce

**Filet Tenderloin**

**\$25.00 per guest**

individual filet served with garlic parsley shallot sauce

**Sliced Strip Steak**

**\$15.00 per guest (8 oz. portion)**

barbequed slices of New York strip  
grilled & served with Madeira barbeque sauce

**Baby Back Pork Ribs**

**\$13.00 per guest (6 ribs)**

grilled & served with homemade barbeque sauce

**Grilled Salmon**

**\$14.00 per guest**

**\*choice of one sauce\***

- pesto
- maple garlic soy glaze
- roasted corn salsa
- tomato basil sauce

**Salmon or Whitefish en Croute**

**\$14.00 per guest**

topped with fresh mushroom duxelles,  
wrapped in delicate puff pastry & baked

**Whitefish Pescatore**

**\$14.00 per guest**

seared whitefish fillets served with a sauce of olives, capers & roma tomatoes



## - ENTRÉE BY THE PAN -

### Turkey Meatloaf

**\$50.00 - 10 portions per pan**

ground turkey breast meat, mushrooms, & onions  
baked together & served with a wild mushroom espagnole sauce

### Grandma Brown's Mac N' Cheese

**\$45.00 per pan**

**Serves 10-12 adults or 15-18 children**

Grandma Brown's secret recipe "it's not just for kids!"

### Truffle Mac N' Cheese

**\$60.00 per pan**

### Meat, Chicken or Vegetable Lasagna

**\$50.00 - 10-12 portions per pan**

with ricotta cheese & Italian red sauce

### Vegan Lasagna

**\$65.00 - 10-12 portions per pan**

### Porcini Mushroom & Potato Lasagna

**\$60.00 - 10-12 portions per pan**

with ricotta cheese

### Wild Mushroom & Spinach Lasagna

**\$60.00 - 10-12 portions per pan**

with ricotta cheese & béchamel sauce

### Lasagna-Style Eggplant Parm

**\$60.00 - 10-12 portions per pan**

layers of thinly sliced, breaded eggplant parmesan & mozzarella cheese baked in marinara sauce

### Baked Penne Arabiata

**\$40.00 - 10-12 portions per pan**

spicy Italian marinara sauce with ricotta cheese,  
& parmesan cheese topped with mozzarella cheese

### Mushroom Artichoke Strudel

**\$12.50 per guest**

sautéed mixed oyster, shitake & button mushrooms with  
sliced artichoke hearts & feta cheese baked in puff pastry



**Grilled Chicken Penne Pasta**

**\$45.00 - 15 portions per pan**

assorted julienne bell peppers & artichoke hearts  
tossed in a light sauce made with sautéed roma tomatoes, garlic, fresh basil & white wine

**Chicken Enchiladas**

**\$40.00 - 10 portions per pan**

topped with shredded cheese & our Mexican red sauce

**Turkey, Vegetarian or Beef Chili**

**\$55.00 - 10-12 portions per gallon**

our famous old fashioned chili with shredded cheddar cheese, chopped red onion & sour cream



## - ACCOMPANIMENTS -

### Steamed Fresh Broccoli

**\$35.00 - 10-12 guests per pan**  
with an herbed butter sauce

### Steamed Asparagus Bundles

**\$54.00 - 12 bundles per pan**  
served with a light lemon butter  
**\*subject to seasonal availability\***

### Buttered Green Beans with Cashews

**\$35.00 - 10-12 guests per pan**  
sautéed in a mild butter sauce

### Mélange of Steamed Seasonal Vegetables

**\$35.00 - 10-12 guests per pan**  
a variety of peppers, carrots, green zucchini, yellow squash, broccoli & cauliflower

### Grilled Garden Vegetables

**\$45.00 - 10-12 guests per pan**  
brushed with olive oil

### Grilled Skewered Garden Vegetables

**\$3.00 each**  
**\*minimum 15 per order\***  
brushed with olive oil & fresh herbs

### Julienned Garden Vegetables Sauté

**\$30.00 - 10-12 guests per pan**  
green zucchini, yellow squash & carrots  
lightly sautéed with garlic & parsley

### Apricot Glazed Carrots

**\$30.00 - 10-12 guests per pan**  
paper thin slices of carrots cooked with an apricot glaze

### Corn, Mild Green Chili or Spinach & Corn Timbales

**\$3.50 each**  
**\*minimum 15 per order\***  
individual soufflés served with a tomato coulis

### Oven Roasted Potatoes

**\$35.00 - 10-12 guests per pan**  
small potatoes rolled in sweet butter, olive oil & seasonings



**Lemon Parmesan Potatoes**

**\$35.00 - 10-12 guests per pan**

oven roasted baby new potatoes with olive oil, lemon juice & lemon zest topped with parmesan cheese

**Roasted Garlic Whipped Potatoes**

**\$35.00 - 10-12 guests per pan**

**Smashed Yukon Potatoes**

**\$35.00 - 10-12 guests per pan**

flavored with mild horseradish

**Pommes Gratin Provencal**

**\$40.00 - 10-12 guests per pan**

thinly sliced potatoes, arranged in layers with grated Gruyere cheese, chopped tomatoes, basil, thyme & garlic then baked

**Scalloped Potatoes with Goat Cheese & Herb de Provence**

**\$40.00 - 10-12 guests per pan**

**Orzo**

**\$40.00 - 10-12 guests per pan**

rice shaped pasta served with caramelized onions

**Apricot & Marcona Almond Quinoa Salad**

**\$65.00 - 10-12 guests per pan**

**Confetti Rice**

**\$30.00 - 10-12 guests per pan**

with diced onions & red & yellow peppers

**Wild Rice**

**\$30.00 - 10-12 guests per pan**

baked with celery, onions & carrots then laced with pecans

**Saffron Basmati Rice**

**\$30.00 - 10-12 guests per pan**

with roasted bell peppers

**Mexican Green Rice**

**\$30.00 - Serves 10 - 12 guests per pan**

with cilantro, tomatoes & assorted spicy seasonings

**Spanish Rice**



**\$30.00 - Serves 10 - 12 guests per pan**  
with tomatoes, garlic, onions & assorted peppers

**Rice Pilaf**

**\$30.00 - Serves 10 - 12 guests per pan**  
with garlic & spices

**Refried Beans**

**\$30.00 - Serves 10 - 12 guests per pan**  
topped with a combination of jack & cheddar cheese

**Artisan Rolls & Butter**

**\$12.00 per dozen**

**Garlic Rolls**

**\$15.00 per dozen**

**Old Fashioned Biscuits & Butter**

**\$14.00 per dozen**

**Traditional Corn Bread & Butter**

**\$25.00 - 12 pieces per pan**

**Southwestern Corn Bread**

**\$25.00 - 12 pieces per pan**  
with shredded sharp cheddar cheese,  
fresh roasted green chilies & fresh corn kernels



## - BRUNCH -

### Blintzes

\$36.00/dozen

\*minimum 2 dozen\*

served with strawberry preserves, blueberry preserves, cinnamon sugar & sour cream

### Home-style Frittata

\$35.00/pan - 10 portions/pan

sautéed green & yellow squash, onions, mushrooms, tomatoes, peppers, cheddar, mozzarella & jack cheese

### Country Frittata

\$35.00/pan - 10 portions/pan

seasoned potatoes, onions & cheddar cheese

### Greek Frittata

\$35.00/pan - 10 portions/pan

baby spinach, halved grape tomatoes & feta cheese

### Bistro Frittata

\$35.00/pan - 10 portions/pan

artichoke hearts, red peppers, sundried tomatoes & goat cheese

### Southwestern Frittata

\$35.00/pan - 10 portions/pan

roasted green & red peppers, whole kernel yellow corn, & red onion

### Quiche

\$35.00 each

Choice of:

- Goat Cheese & Sundried Tomatoes
- Spinach & Broccoli
- Mushroom, Tomato & Jack Cheese

### Assorted Bagels & Cream Cheese

\$8.00/guest

\*minimum 12 portions\*

served with sliced tomatoes, cucumbers, capers & red onions

### Sliced Lox

\$4.00 per guest

\*minimum 12 portions\*



**Fresh Baked Muffins**

**Muffins - \$30.00 per dozen / Mini Muffins - \$18.00 per dozen**

**\*1 flavor per dozen\***

Banana Nut - Blueberry - Chocolate Chip

Cranberry Orange - Lemon Poppy - Bran

**Scones**

**\*minimum 2 dozen\***

**\$30.00/dozen**

Chocolate Hazelnut - Cranberry Orange - Bacon Cheddar - Blueberry

**Sticky Buns**

**\*minimum 2 dozen\***

**\$42.00/dozen**





# - CAKES - PIES - CHEESECAKES - TARTS -

All cakes, pies, tarts, and cheesecakes are a standard 10”  
Serves 14 – 16 guests - \$55.00 each

## CAKES

Carrot - Strawberry Short Cake - Black Forest - Oreo  
Lemon Poppy - Tiramisu - Coconut Passion - Berry Cloud  
Blue Velvet - Red Velvet - PB&J

## PIES

Apple - Banana Cream - Chocolate Pecan - Key Lime  
Chocolate Cream - Pumpkin - Salted Caramel - Cherry - Banana Toffee  
Chocolate Peanut Butter - Coconut Cream

## CHEESECAKES

New York - Lemon Raspberry - Strawberry - Apple Caramel  
Oreo - Blueberry - White Chocolate Raspberry  
Pumpkin (seasonal) - Chocolate Cranberry (seasonal)

## TARTS

Fresh Fruit - Blueberry Coconut - Chocolate Hazelnut  
Raspberry Ganache - Peach Blackberry - Raspberry Almond



## - DESSERTS -

### Dessert Fantasy

\$7.50/guest

\*3 pieces per serving\*

A bite-size assortment that will include Mini Fruit Tartlets, Chocolate Ganache Brownies, Lemon Bars, Sea Salted Peanut Chews, Cheesecake Bites, & Chocolate Covered Strawberries

### Homemade Apple, Mixed Berry or Peach Cobbler

Approximately 10 portions per pan - \$35.00

### Chocolate Brownie Bread Pudding

Approximately 10 portions per pan - \$45.00

### Assorted Rugelach

\$18.00 per pound

### Assorted Cookies

\$16.00 per dozen

chocolate chip, coconut macaroon, oatmeal raisin, snickerdoodle, rainbow sprinkle, black and whites, & peanut butter

**\*INDIVIDUAL DESSERTS ARE 3 DOZEN MINIMUM ORDERS\***

### Assorted Colored Macarons

Mini- \$16.00/dozen

Full Size- \$26.00/dozen

### Mini Fruit Tartlets

\$30.00/dozen

### Chocolate Ganache Brownies

\$30.00/dozen

### Lemon Bars

\$30.00/dozen

### Chocolate Covered Strawberries

\$30.00/dozen

### Sea Salted Peanut Chews

\$30.00/dozen

### Cheesecake Bites

\$30.00/dozen



## - REFERRALS -

### Rentals

Classic Party Rents

310.202.0011

Town & Country Rentals

818.908.4211

### Staffing

Total Success Staffing Agency

310.318.9037

Argyle Event Staffing

323.462.8280

### Liquor, Flowers, Music & Photography

Referrals made upon request

