

SIGNATURE PLATTERS

DISPLAYED PRESENTATIONS

WHOLE HERBED & ROASTED BEEF TENDERLOIN

with Creamy Horseradish, Chipotle Chili Marmalade, Pommery Mustard & Caramelized Onions, Paired with Fresh Baked Rolls

Small \$250.00 Serves 8-10 Entrées / Large \$325.00 Serves 16-20 Entrées

CHARDONNAY & DILL POACHED SALMON

with Traditional Garni of Red Onion, Black Olives, Chopped Egg, Tomato, Capers, Parsley, & Roasted Red Pepper Boursin with Traditional French Remoulade & Pumpernickel Toast Points

1 Side \$225.00 / 2 Sides \$275.00

ANCHO CHILE & COFFEE RUBBED PORK LOIN

with Mango & Pineapple Chutney, Pommery Mustard & Chipotle Chile Marmalade, Paired with Fresh Baked Rolls

Small \$125.00 Serves 12-14 Entrees / Large \$200.00 Serves 20-25 Entrees

BLACK CHERRY GLAZED VIRGINIA HAM

with Cranberry Mayo, Pommery Mustard & Chipotle Chili Marmalade, Paired with Fresh Baked Rolls

Small \$150.00 Serves 12-15 Entrees / Large \$200.00 Serves 20-25 Entrees

TUSCAN TARRAGON CHICKEN BREAST

Sliced Tarragon Chicken Breast on a Bed of Fennel & Artichoke Ragout with Yellow & Green Squashes, Topped with Crumbled Feta Cheese & Kalamata Olives

Small \$150.00 Serves 12-15 Entrées / Large \$200.00 Serves 15-20 Entrees



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SANTA FE CHICKEN BREAST

Sliced Santa Fe Seasoned Chicken Breast with Smoked Corn,
Cherry Tomato & Black Bean Relish

Small \$150.00 Serves 12-15 / Large \$200.00 Serves 15-20

HERB ROASTED TURKEY BREAST

with Cranberry Mayo, Chipotle Chili Marmalade & Pommery Mustard,
Paired with Fresh Baked Rolls

Small \$125.00 Serves 12-14 / Large \$175.00 Serves 20-25

FRUIT & CHEESE PLATTERS

ARTISAN CHEESE SAMPLER

Chef's Selection of Imported & Artisan Cheeses Displayed
with Dried Fruits & Nuts Presented with Sliced Baguette & Gourmet Crackers

Small \$95.00 / Medium \$125.00 / Large \$200.00

FRUIT & CHEESE DISPLAY

Domestic & Imported Cheeses Artistically Displayed with Fresh Seasonal Fruits, Melons,
Berries, & Grapes Presented with Sliced Baguette & Gourmet Crackers

Small \$95.00 / Medium \$125.00 / Large \$200.00

WHEEL OF BRIE

Imported Brie Wheel Topped with Dried Fruits & Candied Walnuts with Choice of Raspberry
Preserves, Orange Marmalade, Apricot Jam or Fig Preserves,
Presented with Sliced Baguette & Gourmet Crackers

Small \$45.00 / Large \$75.00

SIGNATURE PLATTERS

FRUIT PLATTER OR SALAD

FRESH SEASON FRUIT PLATTER

A Beautiful Display of Fresh, Seasonal Fruits, Melons, Berries, Sliced
& Artfully Arranged with Fresh Bunched Grapes
Small \$45.00 12" Platter / Large \$95.00 16" Platter

TROPICAL FRUIT BOWL

5 lb Medley of Fresh Cut, Bite Size Chunks of Seasonal Tropical Fruits & Berries
\$50.00 Serves 16-20

ALA CARTE MINI SANDWICH SELECTIONS

All Priced Per 25 Pieces

TIER ONE

Corn Beef Reuben on Dark Party Rye

Roasted Vegetable Pinwheels with Boursin Cheese

BLT on a Soft Potato Roll

Turkey Reuben on Light Party Rye

\$87.50 / \$1.75 per item

TIER TWO

Turkey & Smoked Gouda with Jalapeño Peach Jam on a Knot Roll

Tarragon Chicken Salad on a Mini Croissant with Lettuce

Dilled Egg Salad on Mini Croissant with Lettuce

SIGNATURE PLATTERS

Grilled Portobello on Baguette with Greens, Roasted Red Peppers & Parmesan

Carolina Pulled Pork on a Potato Roll Topped with Cafe Cole Slaw

\$100.00 / \$2.00 per item

TIER THREE

Hot Cuban: Roasted Pork, Swiss, Ham, Pickles & Pommery Mustard on Focaccia Roll

BLT with Avocado on Mini Croissant with Lettuce

Avocado, Bacon, & Brie on Mini Croissant with Lettuce

Herb Roasted Beef Tenderloin & Cheddar with Creamy Horseradish on Soft Roll

\$112.50 / \$2.25 per item

SIGNATURE EVENT PLATTERS

ANTIPASTI PLATTER

Sopresetta, Spicy Capicola & Salami Served with Grilled Prosciutto-Wrapped Asparagus, Artichoke Hearts, Hearts of Palm, Olive & Pepper Medley, Tapenade, Parmegiano Reggiano, Asiago & Marinated Mozzarella Cheese with Sliced Baguette

Small Serves 15-20 \$85.00 / Large Serves 25-30 \$150.00

SMOKED SALMON PLATTER

Lox Style Salmon, Sliced & Garnished with Diced Red Onion Capers, Chopped Egg, Tomato, Parsley, Black Olives, & Red Pepper Boursin, Served with Toasted Pumpernickel Rounds

Small Serves 10 \$75.00 / Large Serves 15-20 \$150.00

SIGNATURE PLATTERS

MEDITERRANEAN PLATTER

Greek Dolmas: Rice Stuffed Grape Leaves, Marinated Mushrooms, Artichoke Hearts, Kalamata Olives, Seasoned Feta Cubes, Pickled Cucumber, Roasted Fennel & Red Onion, Served with Cucumber Tzatziki and Garlic Hummus, Served with House Fried Pita Chips

Small Serves 15-20 \$85.00 / Large Serves 25-30 \$150.00

ROASTED VEGETABLE PLATTER

Seasonal Vegetables Roasted with Olive Oil & Herbs, Includes Asparagus, Green Beans, Summer Squashes, Portobello & Button Mushrooms, Baby Carrots, Cherry Tomato, Red Onion, Fennel & Eggplant

Small Serves 10-15 \$65.00 / Large Serves 16-25 \$120.00

CLASSIC AMERICAN MEATS PLATTER

An Assortment of Smoked Turkey, Roasted Beef & Virginia Ham with Sliced Cheddar & Swiss Cheeses, Served with Condiments of Leaf Lettuce, Roma Tomatoes & Pickles with Pommery Mustard, Creamy Horseradish & Mayo, Presented with Sliced Fresh Baked Rolls

Small Serves 10-12 \$65.00 / Large Serves 16-20 \$100.00

ITALIAN DELI PLATER

A Selection of Genoa Salami, Spicy Capicola, Pepperoni Slices & Sopresetta with Sliced Provolone & Pepperoncini, Served with Lettuce, Roma Tomato, Sliced Onion & Pickles with Whole Grain Mustard & Mayo with Sliced Italian Bread or Fresh Baked Rolls

Small Serves 10-12 \$75.00 / Large Serves 16-20 \$120.00

SIGNATURE PLATTERS

CLASSIC GARDEN VEGETABLE PLATTER

A Bountiful Display of Fresh Garden Vegetables Including Asparagus, Summer Squashes, Baby Carrots, Celery, Pepper Strips, Cherry Tomatoes, Button Mushrooms, Green Beans, & Fennel, Served with Buttermilk Ranch & House Fried Pita Chips

Small Serves 12-14 \$45.00 / Large Serves 16-24 \$65.00

SANDWICHES, WRAPS, & DELI PLATTERS

Includes Choice of Side: State Fair Potato Salad, Blue Cheese Cole Slaw, Bow Tie Pasta Salad, Fresh Garden Salad or Individual Bags of Potato Chips

"SALAD" SANDWICH PLATTER

A Fabulous Platter of Our Homemade "Cold" Salad Sandwiches, *Choose 3 of the Following:*

Tarragon Chicken Salad

Dilled Egg Salad

Classic Tuna Salad

Virginia Ham Salad

All on a Mini Croissant with Lettuce & Tomato & Displayed with Bunched Grapes & Pickles

\$8.99 per person / 8 person minimum

GOURMET MINI SANDWICH PLATTER

A Remarkable Platter of Our Distinctive Mini Sandwiches, Artfully Displayed with Bunched Grapes & Pickles, *Choose 3 of the Following:*

Corn Beef Reuben on Dark Party Rye

Turkey Reuben on Light Party Rye

SIGNATURE PLATTERS

Hot Cuban on Focaccia

BLT on a Soft Roll

Smoked Turkey & Gouda with Jalapeño Peach Jam on a Knot Roll

Herb Roasted Tenderloin with Cheddar & Creamy Horseradish on a Soft Roll

Roasted Vegetable Pinwheels with Boursin Cheese

Avocado Bacon Brie on Mini Croissant

Pulled Pork Slider Topped with Cafe Cole Slaw

Grilled Portobello on Baguette with Greens, Roasted Red Peppers & Parmesan

\$9.49 per person / 8 person minimum

TORTILLA WRAP PLATTER

Filled with Lettuce & Roma Tomato, Served on Flavored Tortilla Wraps, Displayed with Bunched Grapes & Pickles, *Choose 3 of the Following:*

Smoked Turkey, Swiss, Maple Bacon & Buttermilk Ranch

Smoked Turkey & Gouda with Jalapeño Peach Jam

Virginia Ham, Maple Bacon, Swiss & Mayo

Herb Roasted Beef Tenderloin with Cheddar & Mayo

Roasted Vegetable with Provolone & Boursin Cheeses

Grilled Chicken with Brie & Avocado

Greek Chicken with Cucumber, Feta and Tzatziki Sauce

\$9.49 per person / 8 person minimum / Serves 1 Wrap per person

SIGNATURE PLATTERS

ITALIAN SANDWICH PLATTER

A Tasty Assortment of Our Choice Tuscan-Style Sandwiches,
Displayed with Bunched Grapes & Pickles

Italian Deli Sub with Genoa Salami, Capicola, Ham, Pepperoni,
& Provolone with Northern Italian Dressing

Sicilian Focaccia with Fresh Mozzarella, Roma Tomato, Red Onion, Basil Pesto
& Romaine Lettuce on Rosemary Focaccia

Panini with Prosciutto, Parmesan with Basil Pesto

\$9.49 per person / 8 person minimum

DELUXE SANDWICH PLATTER LUNCHES

GOURMET MINI SANDWICH LUNCH:

Cafe Salad:

Mixed Greens with Cherry Tomatoes, Crumbled Blue Cheese, Candied Walnuts, & Dried
Cranberries with Raspberry Walnut Vinaigrette & Buttermilk Ranch on the Side

Fresh Fruit Platter with Fresh Sliced Seasonal Fruits, Melons, Berries, & Grapes
Selection of 3 of the Following Mini Sandwiches

Corn Beef Reuben on Dark Party Rye

Turkey Reuben on Light Party Rye

Hot Cuban on Rosemary Focaccia

Tarragon Chicken Salad on Mini Croissant with Lettuce

Smoked Turkey & Gouda with Jalapeño Peach Jam on a Knot Roll or Rosemary Focaccia

Herb Roasted Tenderloin with Cheddar & Creamy Horseradish on a Majestic Roll

Roasted Vegetable Pinwheels with Boursin Cheese

SIGNATURE PLATTERS

Grilled Portobello on Baguette with Greens, Roasted Red Peppers & Parmesan

Selection of Our Mini Sweets

\$15.50 per person

ROASTED MEATS PLATTER

Cafe Salad:

Mixed Greens with Cherry Tomatoes, Crumbled Blue Cheese, Candied Walnuts & Dried Cranberries with Raspberry Walnut Vinaigrette & Buttermilk Ranch on the Side

Fresh Fruit Platter

with Fresh Sliced Seasonal Fruits, Melons, Berries & Grapes

Roasted Vegetable Display:

Seasonal Vegetables Roasted with Olive Oil & Herbs, Includes: Asparagus, Green Beans, Summer Squashes, Portobello & Button Mushrooms,

Baby Carrots, Cherry Tomato, Red Onion, Fennel & Eggplant

Sliced Roasted Meats:

Herb Roasted Beef Tenderloin, Roasted Turkey Breast, Grilled Tarragon Chicken Breast or Roasted Pork Tenderloin

Sliced Cheeses:

Swiss & Cheddar

Toppings Platter:

Leaf Lettuce, Roma Tomato, Red Onion & Pickles

Condiments:

Creamy Horseradish, Pommery Mustard, Mayo & Chipotle Chili Marmalade

Sliced Luncheon Rolls with Butter for Salad or to Make Sandwiches

Selection of Mini Sweets

\$18.95 per person for 2 Meats / \$22.95 per person for all