



Corporate Catering

Otterly Gingertastic | 945.394.7040 | otterlygingertastic.com

Corporate Catering Account? Email corporate.catering@otterlygingertastic.com



We deliver **everything**
FRESH
 you need and get it to you
on time!!!

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V Vegetarian | **GF** Gluten Free | **CN** Contains Nuts | **DF** Dairy Free | **VGN** Vegan | **LC** Low Carb

*Every effort has been made with regard to the accuracy of dietary restrictions for the general public. If your allergy/condition is very restrictive, please discuss any issues with your Catering Sales representative for substitutions and solutions. Otterly Gingertastic makes every effort to avoid cross contamination; however, we are not a strictly nut-free, gluten-free kitchen.

All pricing is subject to transportation, current state & local taxes. Prices subject to change based upon market & seasonal availability. In the event of a significant market price change, the client will be notified & offered alternative options.





THE WAKE-UP CALL

Comes with Whipped Butter & Preserves
Choose Three (2 pieces per guest):
PETITE NEW YORK BAGELS |v|
Served with Individual Plain Cream Cheese

ASSORTED MUFFINS |v| |CN

ASSORTED PETITE EUROPEAN DANISH |v|

BAKED OATMEAL |v|

ASSORTED HOUSE-MADE SCONES |v| |CN

ASSORTED HOUSE-MADE TEA BREAD |v| |CN

PETITE CROISSANTS |v|

Accompanied by:

DAYBREAK FRESH FRUIT |v| |GF| |DF| |VGN

8.50/guest

COUNTRY MORNING

FLUFFY SCRAMBLED EGGS |v| |GF

Choose One:

THICKLY SLICED APPLEWOOD SMOKED BACON |GF| |DF

BREAKFAST SAUSAGE LINKS |GF| |DF

TURKEY BACON |GF| |DF

ALL-NATURAL TURKEY SAUSAGE |GF| |DF

Accompanied by:

POTATOES O'BRIEN |v| |GF

Sautéed Onion, Red and Green Bell Pepper

PETITE CROISSANT |v|

Whipped Butter & Preserves

11.00/guest

BUENOS DÍAS

FLUFFY SCRAMBLED EGGS WITH CHIHUAHUA CHEESE |v| |GF

CHILAQUILES VERDES |v| |GF

Lightly Fried Corn Tortillas Simmered in Salsa Verdes
Diced Onion, Queso Fresco & Sour Cream
(Add Chorizo - 2.00/guest additional)

CONCHAS |v|

Mexican Sweet Bread

9.50/guest

IT'S TOASTY

CRÈME BRÛLÉE FRENCH TOAST |v|

Thickly Sliced Caramelized Challah and Apples
with Fresh Strawberry Compote

Choose One:

THICKLY SLICED APPLEWOOD SMOKED BACON |GF| |DF

BREAKFAST SAUSAGE LINKS |GF| |DF

TURKEY BACON |GF| |DF

ALL-NATURAL TURKEY SAUSAGE |GF| |DF

Accompanied by:

DAYBREAK FRESH FRUIT |v| |GF| |DF| |VGN

12.50/guest

EGGCETERA

FRITTATA

Choice of One from Page 4

THICK FRENCH TOAST |v|

Dusted with Powdered Sugar, Whipped Butter and Maple Syrup

Choose One:

THICKLY SLICED APPLEWOOD SMOKED BACON |GF| |DF

BREAKFAST SAUSAGE LINKS |GF| |DF

TURKEY BACON |GF| |DF

ALL-NATURAL TURKEY SAUSAGE |GF| |DF

Accompanied by:

NEW POTATOES |v| |GF| |DF| |VGN

DAYBREAK FRESH FRUIT |v| |GF| |DF| |VGN

14.00/guest

BON GIORNO

GIAMBOTTA |GF

Scrambled Eggs, Oven-Roasted Italian Sausage
Tri-Colored Peppers & Lightly Seasoned Diced Red Potatoes

ZUCCHINI BREAKFAST BREAD |v|

Whipped Butter or Margarine

DAYBREAK FRESH FRUIT |v| |GF| |DF| |VGN

9.50/guest

MOROCCAN SABAH

SHAKSHUKA |v|

Poached Eggs in Spicy Tomato Sauce, Mushroom, Onion
Bell Pepper, Feta Cheese, Cilantro, Served with Fresh Pita

Comes With:

MOROCCAN SEMOLINA PANCAKES with Honey |v| |DF

BATATA HARRA |v| |GF| |DF| |VGN

& DAYBREAK FRESH FRUIT |v| |GF| |DF| |VGN

12.50/guest





QUICHE

10" Whole (Serves 8-10)
24.50

GARDEN |v

Zucchini, Carrots, Spinach, Onions, Mushrooms,
Mozzarella & Parmesan Cheeses

FLORENTINE |v

Spinach & Swiss

ZUCCHINI, RED BELL PEPPER & ONION |v

10" Whole (Serves 8-10)

26.50

QUICHE LORRAINE

Applewood Smoked Bacon, Swiss Cheese, Caramelized Onion

DENVER

Ham, Red & Green Bell Peppers, Sweet Onion, Cheddar Cheese

HAM, BROCCOLI & POTATO

ITALIAN SAUSAGE, ONION & GREEN BELL PEPPER

TURKEY SAUSAGE & RED BELL PEPPER

CHORIZO, POBLANO, ONION & JALAPEÑO JACK CHEESE

APPLEWOOD BACON & CHEDDAR

ASPARAGUS, CARAMELIZED ONION & CREAM CHEESE |v

INDIVIDUAL QUICHE LORRAINE IN BACON BOWL |GF

Applewood Smoked Bacon, Swiss Cheese, Caramelized Onion
Applewood Smoked Bacon Bowl

7.50/each

INDIVIDUAL GARDEN QUICHE IN BACON BOWL |GF

Zucchini, Carrots, Spinach, Onions, Mushrooms
Mozzarella & Parmesan Cheeses, Applewood Smoked Bacon Bowl

7.50/each

INDIVIDUAL CRUSTLESS QUICHE OR FRITTATA |GF

Choose from flavors on this page

5.00/each

FRITTATA

12" Whole (Serves 10-12)
26.50

ZUCCHINI, RED BELL PEPPER & ONION |v |GF

POTATO, BROCCOLI & ONION |v |GF

GRILLED VEGETABLE |v |GF

TORTA ESPANOLA |v |GF

Classic Spanish Potato, Onion & Egg Omelet
Pico De Gallo to the side

RICOTTA, ROASTED RED PEPPERS & POTATO |v |GF

28.50/each

SPINACH, FETA, FRESH DILL & SCALLIONS |v |GF

28.50/each

HAM, BROCCOLI & CHEDDAR |GF

28.50/each

ITALIAN SAUSAGE, ONION, MIXED BELL PEPPERS & POTATO |GF

32.50/each

HAM, GREEN BELL PEPPER, ONION & CHEESE |GF

32.50/each

CHORIZO, ONION, POBLANO & JALAPEÑO JACK CHEESE |GF

32.50/each

APPLEWOOD BACON & CHEDDAR |GF

32.50/each

MUSHROOM, SPINACH, ONION & SWISS |v |GF

33.50/each

TURKEY BACON & CHEDDAR |GF

33.50/each

ASPARAGUS & HAM |GF

34.50/each

MUSHROOM, POBLANO & FETA |v |GF

36.50/each

PESTO, SUN-DRIED TOMATO & TURKEY SAUSAGE |GF

36.50/each



A LA CARTE BREAKFAST ENTRÉES

FLUFFY SCRAMBLED EGGS |v |GF

Plain or topped with Cheddar Cheese

48.50 Plain 52.50 w/Cheese

(Serves 15-20)

BACON, EGG & VEGGIE BREAKFAST STRATA

33.00 (Serves 10-12)

EGG & VEGGIE BREAKFAST STRATA |v

31.00 (Serves 10-12)

SHAKSHUKA |v

Poached Eggs in Spicy Tomato Sauce, Mushroom, Onion Bell Pepper, Feta Cheese, Cilantro, Served with Fresh Pita

34.50 (Serves 8-10)

SILVER DOLLAR PANCAKES |v

Whipped Butter & Maple Syrup

32.00 (Serves 10-12)

CRÈME BRÛLÉE FRENCH TOAST |v

Thickly Sliced, Caramelized Challah and Apples
Fresh Strawberry Compote

43.50 (Serves 10-12)

THICK FRENCH TOAST |v

Whipped Butter & Maple Syrup to the side

40.50 (Serves 10-12)

BELGIAN WAFFLES |v

Powdered Sugar, Whipped Butter & Maple Syrup

34.50 (Serves 10-12)

CHEESE BLINTZ SOUFFLE |v

Strawberry Compote

44.50 (Serves 10-12)

NOODLE KUGEL |v

Egg Noodles, Cream Cheese, Sour Cream, Cinnamon Sugar Topping

29.50 (Serves 10-12)

FRENCH TOAST STICKS |v |CN

Nutella Dip

Each Tray is 40 Sticks & 20oz of Dip

41.50 (Serves 10-12)

BREAKFAST POTATOES

NEW POTATOES |v |GF |DF |VGN

23.50 (Serves 12-16)

RED SKIN POTATOES WITH ONIONS |v |GF |DF |VGN

23.50 (Serves 12-16)

POTATOES O'BRIEN |v |GF

Sautéed Onion, Red and Green Bell Pepper

26.50 (serves 12-16)

DINER-STYLE HASH BROWN POTATOES |v |GF

39.50 (Serves 12-16)

BREAKFAST MEATS

THICKLY SLICED APPLEWOOD SMOKED BACON |GF |DF

48 Pieces 49.50 (Serves 12-16)

BREAKFAST PORK SAUSAGE LINKS |GF |DF

48 Pieces 49.50 (Serves 12-16)

TURKEY BACON |GF |DF

48 Pieces 54.50 (Serves 12-16)

ALL-NATURAL TURKEY SAUSAGE |GF |DF

48 Pieces 54.50 (Serves 12-16)



BREAKFAST SANDWICHES

(Minimum 10 of any one type)

*Gluten-Free Wrap available upon request

Can substitute with Vegan Egg for 1.50 additional

VEGETARIAN BREAKFAST BURRITOS* |V

Scrambled Eggs, Asparagus, Hash Browns, Onion
Red & Green Peppers, Cheddar Cheese & Fresh Cilantro
Accompanied by Fresh Pico de Gallo & Sour Cream
4.50/each

CHORIZO BREAKFAST BURRITOS*

Scrambled Eggs, Chorizo Sausage, Hash Browns
Chihuahua Cheese and Fresh Cilantro
Accompanied by Fresh Salsa Verde & Sour Cream
5.50/each

"CRISPY" ENGLISH MUFFIN

Crispy Applewood Smoked Bacon
Fried Egg & Mild Cheddar Cheese
6.00/each

PEPPER & EGG SANDWICH |V

Scrambled Eggs, Red & Green Peppers
American or Mozzarella Cheese, French Bread
6.00/each

"MEATY" ENGLISH MUFFIN

Crispy Applewood Smoked Bacon, Thinly Sliced Canadian Bacon
Poached Egg & Mild Cheddar Cheese
6.50 each

BREAKFAST BASKETS

THE BAGEL BASKET |V

Plain Petite Bagels
Plain Cream Cheese

Mini	(12 Pieces)	22.50
Small	(24 Pieces)	46.50
Large	(36 Pieces)	67.50

HOUSE-MADE SCONES BASKET |V |CN

Chocolate Chip, Mango Pineapple & Pistachio
Whipped Butter

Mini	(12 Pieces)	17.00	(Choose 1 flavor)
Small	(24 Pieces)	35.00	(Choose 2 flavors)
Large	(36 Pieces)	41.00	(Choose 3 flavors)

HOUSE-MADE TEA BREAD BASKET |V |CN

Strawberry • Strawberry & Pistachio Streusel • Banana
Apple Pie Butterscotch • Sweet Potato & Pecan • Lemon Poppy Seed
Pear & Cardamom • Orange Cranberry • Pumpkin • Zucchini

Mini	(10 Pieces)	16.50	(Choose 1 flavor)
Small	(20 Pieces)	24.50	(Choose 2 flavors)
Large	(30 Pieces)	34.50	(Choose 3 flavors)

EUROPEAN DANISH BASKET |V

Assorted Flavors

Mini	(12 Pieces)	24.50
Small	(24 Pieces)	44.50
Large	(36 Pieces)	64.50

HOUSE-MADE MINI MUFFINS |V |CN

Blueberry • Banana Nut • Lemon Poppyseed
Chocolate Chip • Chocolate Cheesecake • Apple Cinnamon

Mini	(12 Pieces)	12.50	(Choose 1 flavor)
Small	(24 Pieces)	22.50	(Choose 2 flavors)
Large	(36 Pieces)	33.00	(Choose 3 flavors)

BAKED OATMEAL |V

Oats, Applesauce, Brown Sugar & Fresh Fruit

Mini	(12 Pieces)	16.50
Small	(24 Pieces)	33.00
Large	(36 Pieces)	47.50

BISCOTTI BASKET |V |CN

Choose two:

Chocolate • Lemon/Pistachio • Almond • Apricot/Sesame/Honey

Small	(24 Pieces)	21.50
Large	(48 Pieces)	42.50

PETITE CROISSANTS |V

Butter & Jam

Mini	(12 Pieces)	24.50
Small	(24 Pieces)	50.50
Large	(36 Pieces)	72.50

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STEAK & EGG BREAKFAST BURRITOS*

Scrambled Eggs, Marinated Steak, Hash Browns
Chihuahua Cheese and Fresh Cilantro
Accompanied by Fresh Salsa Verde & Sour Cream

6.50/each

*Gluten-Free Wrap available upon request

OATMEAL WAFFLE & FRUIT SANDWICH |V

House-Made Vanilla Yogurt Cheese, Fresh Fruit
7.50 each

SAUSAGE, PEPPER & EGG SANDWICH

Scrambled Eggs, Oven-Roasted Italian Sausage Coins
Red & Green Peppers, Mozzarella Cheese, French Bread
7.50/each

PETITE SMOKED SALMON CROISSANT

Thinly Sliced, Cured Smoked Salmon, Light Cream Cheese Spread
Alfalfa Sprouts, Seedless Cucumber & Plum Tomato
Petite Flaky Croissant

10.00/each

NOVA LOX BAGEL SANDWICH

Ribbons of Lox & Whipped Cream Cheese
Cucumber, Tomato, Red Onion

11.50/each



BREAKFAST PLATTERS

SMOKED SALMON PLATTER

Thinly Sliced Smoked Salmon, Sliced Fresh Roma Tomato
Sliced Cucumber, Sliced Red Onion, Kalamata Olives

Accompanied by:

Petite Bagels & Whipped Plain Cream Cheese

125.00 (Serves 10)

NOVA LOX PLATTER

Thinly Sliced Nova Lox, Sliced Fresh Roma Tomato
Sliced Cucumber, Sliced Red Onion, Kalamata Olives

Accompanied by:

Petite Bagels, Whipped Plain Cream Cheese

135.00 (Serves 10)

DAYBREAK FRESH FRUIT PLATTER |V |GF |DF |VGN

A Selection of Melons, Citrus & Berries

Mini	(Serves 12)	30.50
Small	(Serves 25)	54.50
Large	(Serves 50)	103.50

FRESH 6" FRUIT KABOBS |V |GF |DF |VGN

Mini	(15 - 6"Kabobs)	32.00
Small	(30 - 6"Kabobs)	62.00
Large	(60 - 6"Kabobs)	122.00



THE HEALTHY CORNER

(Minimum of 48 Hours Notice)

(Minimum order of 6 of any one kind)

YOGURT, FRUIT & GRANOLA PARFAIT |V|CN

12 oz. Low-Fat, Creamy Yogurt and All-Natural Granola Layered with Compote

Fresh Seasonal Berries Compote 6.50/each

Mango/Pineapple/Coconut Compote 6.50/each

VANILLA CHIA PUDDING |V|GF|DF|VGN

Chia Seeds Mixed with Oat Milk, Agave and Vanilla

Topped with Fruit Coulis

5.00/each

FRESH SEASONAL FRUIT SALAD CUP |V|GF|DF|VGN

4.00/guest (Minimum order of 10)

AVOCADO DEVEILED EGGS |V|GF|DF

17.50/dozen

BLOODY MARY DEVEILED EGGS |V|GF|DF

Mayonnaise, Horseradish, Celery, Tomato, Old Bay, Tabasco

20.00/dozen

MUFFULETTA DEVEILED EGGS |GF|DF

Genoa Salami, Capicola, Provolone Cheese, Black Olives

Mayonnaise, Oregano, Green Onion

21.50/dozen

CHIA, QUINOA & BANANA GRANOLA BARS |V|GF|DF|VGN|CN

Oats, Quinoa, Chia Seeds, Salt, Cinnamon, Banana, Vanilla

Almonds, Pecans, Dark Raisins, Creamy Coconut Oil & Agave

23.50/dozen

CHERRY CHOCOLATE COCONUT BARS |V|GF|DF|VGN|CN

Dried Cherries, Coconut, Dates, Almonds, Cashews

Flaxseeds, Cocoa Powder, Agave

23.50/dozen

KETO "BAGELS" |V|GF|LC

Baked Scrambled Eggs, Cheddar Cheese & Everything Bagel Topping

26.50/dozen

WHITE CHOCOLATE TRAIL MIX |V|GF|CN

Almonds, Cashews, Coconut, Sunflower Seeds, Pepitas

Dried Cranberry, Dark Chocolate Morsels, Pretzels

White Chocolate/Powdered Sugar Coating

27.50/dozen (Individual Containers)

SAVORY CAJUN TRAIL MIX |V|GF|DF|VGN|CN

Pine Nuts, Walnuts, Sunflower Seeds, Almonds, Golden Raisins

Pretzels, EVOO, Maple Syrup, Cajun Spices, Salt

27.50/dozen (Individual Containers)

CARROT CAKE BREAKFAST COOKIE |V|GF|DF

Carrot, Oats, Oat Flour, Flax, Apples, Raisins, Honey

28.50/dozen

BLUEBERRY VANILLA OAT GRANOLA BARS |V|GF|DF|CN

Oats, Rice Cereal, Coconut, Almonds, Chia Seeds, Salt

Creamy Coconut Oil, Honey, Vanilla, Dried Blueberries

32.50/dozen

SUPERFOOD CHOCOLATE BARK |V|GF|CN

Dark & White Chocolate, Matcha, Blueberry, Goji Berries

Almonds, Pistachios, Pepitas, Chia & Sunflower Seeds

35.50/pound

AVOCADO & CUCUMBER TOAST |V|DF|VGN

On Multi Grain Toast

37.50/24 triangles

RICOTTA, PEAR, WALNUT & HONEY TOAST |V|CN

On Multi Grain Toast

37.50/24 triangles



BREAKFAST STATIONS

GOURMET BISCUIT BAR

(Minimum of 20 Guests)

BISCUITS

Two pieces per guest

Buttermilk, Sweet Potato |V

SPREADS Choose Three:

Vanilla-Honey-Peach Butter • Garlic Butter • Cranberry

Pomegranate w/Cabernet • Vanilla Bean Mascarpone

Orange • Cayenne Goat Cheese

FIXINS Choose Two:

Southern Fried Chicken • Country Ham

Chopped Candied Bacon • Sausage Gravy

DRIZZLES Choose Two:

Maple Mustard • Bourbon Butterscotch • Mesquite Honey

8.00/guest

BREAKFAST STATIONS WITH STAFF

OMELET STATION

Chef Preparing Omelets & Egg White Omelets to Order

(Minimum of 50 Guests - Increase in increments of 5)

Choice of Fillings:

Sautéed Mushrooms, Onions, Green Bell Peppers

Tomatoes, Swiss, Cheddar

Choose One:

Diced Ham • Salami

8.00/guest - Staff & Rental Equipment Additional

PANCAKE/BELGIAN WAFFLE FRENCH TOAST STATION

Chef Preparing items to order

(Minimum of 50 Guests - increase in increments of 5)

Guest's Choice of Toppings:

Chocolate Chips, Maple Syrup, Butter, Powdered Sugar & Whipped Cream

5.50/guest - Staff & Rental Equipment Additional

GOURMET PANCAKE/BELGIAN WAFFLE FRENCH TOAST STATION

Chef Preparing items to order

(Minimum of 50 guests - Increase in increments of 5)

Guest's Choice of Toppings:

Fresh Berries, Banana Foster Topping, Chocolate Chips

Maple Syrup, Butter, Powdered Sugar & Whipped Cream

9.00/guest - Staff & Rental Equipment Additional





HOT BEVERAGES

Disposable Beverage Box (12 Servings)

COLUMBIAN REGULAR & DECAFFEINATED COFFEE

Includes Cream, Sugar, Sweet' n low, Cups & Stirrers

28.50/each

HOT WATER, DECAFFEINATED & REGULAR HERBAL TEA BAGS

Includes Cream, Sugar, Sweet' n low, Lemon Wedges, Cups & Stirrers

28.50/each

COLD BEVERAGES

CANNED SOFT DRINKS

COKE • DIET COKE • SPRITE • ICED TEA • ROOT BEER

Disposable Glass & Ice Included

1.75/each

JUICE BOTTLES 10 oz. **2.75/each**

ORANGE • CRANBERRY • APPLE

WATER BOTTLES

16 oz. BOTTLED STILL WATER **1.50/each**

16 oz. BOTTLED SAN PELLEGRINO SPARKING WATER **2.75/each**

22lb. BAG OF ICE **7.50/bag**

SPECIALTY HOUSE-MADE BEVERAGES

(Served in 1 gallon disposable, totable containers)

WATERMELON LEMONADE

22.50/gallon

MOJITO LEMONADE

22.50/gallon

MANGO GREEN TEA LEMONADE

22.50/gallon

STRAWBERRY LEMONADE

24.50/gallon

STRAWBERRY HIBISCUS TEA

29.50/gallon

WATERMELON & MINT AGUA FRESCA

29.50/gallon

BLUEBERRY GINGER COOLER

29.50/gallon

BEVERAGES BY THE GALLON

Hot & Cold beverages by the gallon can also be delivered in plastic "Cambro" containers, which require pick-up. If you prefer to have hot and/or cold beverages delivered in disposable beverage containers, there will be an additional charge of 6.00 for one-gallon and 10.00 for three-gallon container. Disposable cups and/or mugs are not included with beverages by the gallon but may be ordered.





TWO-HANDED CLASSIC & GOURMET SANDWICHES

Accompanied by Signature Salad (page 14), Sweet of the Day & 1oz bag of Regular Chips
Displayed on Platters or Individually Boxed.

CLASSIC

Minimum 6 of Any One Type of Classic Sandwich

CHICKEN PICCATA |DF

Chicken Breast Piccata, Plum Tomatoes & Lemon-Caper Mayo
Long Ciabatta Roll

CHICKEN BRUSCHETTA

Chicken Breast with Plum Tomato, Fontinella Cheese & Basil Relish
Gourmet Roll

CLASSIC ALBACORE TUNA SALAD |DF

Diced Celery, Pickle Relish, Crisp Lettuce, Classic Mayo
Onion Kaiser Roll

HARVEST CHICKEN |DF |CN

Chunky Chicken Salad, Red Grapes, Raisins, Walnuts, Lettuce
Onion Kaiser Roll

BLOCK & BARREL HAM & SWISS

Baked Ham, Swiss Cheese, Lettuce, Tomato & Dijon Mustard
Pretzel Roll

SMOKED TURKEY CLUB |DF

Roasted Turkey Breast, Crisp Bacon, Lettuce, Tomato & Mayo
Long Ciabatta Roll

SMOKED TURKEY BREAST |DF

Layers of Sliced Turkey Breast, Lettuce, Tomato, Cucumber
Cranberry Chutney on Onion Kaiser Roll

BARON OF BEEF

Roast Sirloin of Beef, Caramelized Onion, Cheddar Cheese
Lettuce, Tomato & Horseradish Mayonnaise on Square Ciabatta Roll

GRILLED VEGETABLE |V |DF

Grilled Red Peppers, Zucchini, Yellow Squash, Carrots & Lettuce
Balsamic Mayo on Tomato Focaccia Roll

ITALIAN SUB

Italian Meats, Provolone, Crisp Lettuce, Tomato, Red Onion
Pepperoncini on French Bread with Italian Vinaigrette to the side

AMERICAN SUB

Sliced Turkey Breast, Baked Ham, Roast Beef, Swiss Cheese
Lettuce, Tomato, Cucumber, Dill Pickle & Mayo on French Bread

16.50/guest

GOURMET

Minimum 6 of Any One Type of Gourmet Sandwich

APPLE AND BRIE |V

Sliced Granny Smith Apples, Creamy Brie Cheese
Guajillo Berry Sauce, Arugula on Long Ciabatta Roll

CALIFORNIA CHICKEN

Grilled and Chilled Chicken Breast and a Flavorful Combination
of Mayonnaise, Lime Juice, Crispy Bacon, Diced Jalapeño
Fresh Cilantro, Sliced Avocado, Plum Tomato & Alfalfa Sprouts
Long Ciabatta Roll

MESQUITE ROASTED TURKEY

Smoked Turkey Breast, Garlic Basil Mayo, Fresh Baby Spinach
Black Cherry/Caramelized Sweet Onion Sauce
Fire-Roasted Red Bell Pepper & Crumbled Aged Gorgonzola
Long Ciabatta Roll

ROASTED ROSEMARY BUTTERNUT SQUASH |V

Roasted Butternut Squash seasoned with Rosemary and
Smoked Paprika, Roasted Sweet Potato, Tomato Ginger Jam
Caramelized Onion, Smoked Gouda Cheese, Mayonnaise
Grilled Romaine Lettuce on Herb & Cheese Ciabatta Roll

LONDON BROIL ROAST BEEF

Sliced Roast Beef, Smoked Gouda,
House Cabbage and a Combination of Shredded Iceberg
Red Onion and Fresh Italian Parsley in Truffle Oil
Dried Cranberry Mostarda
Herb & Cheese Ciabatta Roll

BLACK FOREST HAM MUFFULETTA

Thinly Hand-Sliced Ham and Italian Provolone
Spread of Black and Kalamata Olives, Celery, Giardiniera
Tossed in White Balsamic and Sundried Aioli Bloomed in EVOO
Herb & Cheese Ciabatta Roll

FALAFEL SANDWICHES (2 Per Box) |V |DF |VGN

Ground Chickpeas, Parsley & Spices
fried to Golden Brown Pita Bread, Lettuce, Tomato
Tahini Sauce & Chili Sauce to the side

17.50/guest



PETITE COLD SANDWICHES

OVEN-ROASTED TURKEY BREAST |DF

Lettuce, Tomato, Cranberry Chutney on a Pretzel Roll

SMOKED HAM & CHEDDAR

Lettuce, Tomato, Honey Mustard on a Multi-Grain Roll

CLASSIC ALBACORE TUNA SALAD |DF

Lettuce on a Brioche Roll

ROAST SIRLOIN of BEEF |DF

Lettuce, Tomato, Horseradish Mayo on a Brioche Roll

HARVEST CHICKEN SALAD |DF |CN

Lettuce & Tomato on a Raisin & Walnut Roll

ITALIAN

Italian Meats, Provolone, Crisp Lettuce
Tomato & Sweet Red Onion
Italian Vinaigrette on a French Roll

EGG SALAD |v

Pita Pocket

GRILLED VEGETABLE |v |DF

Grilled Zucchini, Roasted Red Peppers, Carrots
Yellow Squash, Lettuce, Balsamic Mayo on Tomato Focaccini

Small 86.50 (24 Sandwiches - Please Choose 2)

Medium 126.50 (36 Sandwiches - Please Choose 3)

Large 168.50 (48 Sandwiches - Please Choose 4)

PARTY SUBS

Served on Crusty French Bread

GRILLED VEGETABLE |v |DF

Grilled Zucchini, Roasted Red Peppers, Carrots
Yellow Squash, Lettuce, Balsamic Mayo

39.50/sub

CLASSIC ALBACORE TUNA SALAD |DF

White Albacore Tuna, Diced Celery, Onions, Relish
Lettuce & Sliced Tomato

41.50/sub

ITALIAN

Italian Meats, Provolone, Crisp Lettuce, Tomato
Sweet Red Onion, Pepperoncini, Italian Vinaigrette

49.50/sub

GRILLED CHICKEN CLUB |DF

Bacon, Lettuce & Tomato, Roasted Sesame Mayo

51.50/sub

AMERICAN

Sliced Turkey Breast, Baked Ham, Roast Beef, Swiss Cheese
Lettuce, Tomato, Cucumber, Pickle & Mayo

56.50/sub

IT'S A WRAP*

*Gluten-Free Wraps available upon request

CLASSIC ALBACORE TUNA SALAD WRAP |DF

White Albacore Tuna, Diced Celery, Onions, Relish

CHICKEN & MANGO WRAP |DF

Grilled Chicken Breast, Fresh Baby Spinach & Mango Salsa

SOUTHWESTERN-GRILLED CHICKEN WRAP |DF

Chili-spiced Grilled Chicken, Romaine Lettuce, Charred Corn
Cotija Cheese, Black Beans & Chipotle Mayo

TURKEY CLUB WRAP |DF

Bacon, Lettuce, Tomato & Mayonnaise

ROAST SIRLOIN of BEEF WRAP |DF

Lettuce & Tomato with Sundried Tomato Mayonnaise

CAESAR'S PALACE WRAP

Grilled Chicken, Crisp Romaine Lettuce, Croutons & Tomatoes
Creamy Caesar Dressing

CAPRESE WRAP |v

Tomato, Basil, Fresh Mozzarella, Touch of Olive Oil

ZEN VEGGIE WRAP |v |DF |VGN

Thinly Sliced Grilled Carrots, Zucchini, Asparagus
Yellow Squash & Red Pepper, Classic Hummus Spread

Small 88.00 (24 - 3" Wraps - Please Choose 2)

Medium 124.50 (36 - 3" Wraps - Please Choose 3)

Large 162.50 (48 - 3" Wraps - Please Choose 4)

GOURMET WRAPS

MOROCCAN-SPICED GRILLED TOFU WRAP |v |DF |VGN

Moroccan Spiced Grilled Tofu, Cumin-Roasted Carrot Spread, Romaine Lettuce
Pickled Red Onion, Ras El Hanout Dressing, Tomato Wrap

43.50/dozen

ROASTED ROSEMARY BUTTERNUT SQUASH WRAP |v

Roasted Butternut Squash seasoned with Rosemary & Smoked Paprika
Roasted Sweet Potato, Caramelized Onion, Smoked Gouda Cheese
Tomato Ginger Jam, Tomato Wrap

43.50/dozen

CHAR SIU CAULIFLOWER WRAP |v |DF |VGN

Purple Jasmine Rice, Romaine Lettuce, Pickled Carrots, Scallions
Char Siu Sauce, Ginger Wrap

43.50/dozen

THAI SHRIMP WRAP |DF |CN

Cilantro/Mint/Basil/Lime Jasmine Rice, Red Cabbage
Mango, Cucumber & Thai Peanut Dressing, Ginger Wrap

52.00/dozen



CLASSIC BOXED HOT SANDWICHES

Served with Tater Tots or Baked Mac & Cheese and Cookie of the Day

(Minimum 6 of any one type)

MARINATED GRILLED CHICKEN

Lettuce, Tomato, Onion
Chipotle Mayo or Avocado Aioli
Gourmet Bun

EGGPLANT PARMIGIANA |V

Lightly Sautéed Sliced Eggplant, Marinara Sauce
Topped with Mozzarella & Parmesan Cheeses
French Bread

MILD ITALIAN SAUSAGE |DF

Pomodoro Sauce or Seasoned Au Jus, French Bread

GRILLED CHEESEBURGERS

American Cheese, Lettuce, Sliced Tomato, Onion, Pickle
Ketchup & Mustard, Gourmet Bun

JUMBO HOT DOG

Relish, Diced Onion, Diced Tomato, Ketchup & Mustard

(Add a second "dog" for 4.50)

13.00/guest



GOURMET BOXED HOT SANDWICHES

Served with Tater Tots or Baked Mac & Cheese and Cookie of the Day

(Minimum 6 of any one type)

CHIPOTLE CHICKEN

Grilled Chicken, Tomato, Onion, Guacamole
Bacon, Chipotle Mayo, Gourmet Bun

APPLE, HAM & BRIE PANINI

Granny Smith Apple, Smoked Ham, Brie Cheese
Honey Mustard, French Bread

CHICKEN PARMIGIANA

Lightly Breaded Topped with Pomodoro Sauce & Mozzarella Cheese
French Bread

REUBEN

Corned Beef, Swiss Cheese, Sauerkraut Slaw
Thousand Island, Marble Rye

ITALIAN-STYLE ROAST BEEF |DF

Thinly Sliced Roast Beef in Italian-Seasoned Au Jus Served with
Oven-Roasted Green Peppers & Giardiniera, French Bread

"OUR FAMOUS" ITALIAN MEATBALL SANDWICH

Large House-Made Meatballs in our Rich Pomodoro Sauce
French Bread

GRILLED VEGGIE BURGERS |V |DF |VGN

Lettuce, Tomato, Onion, Ketchup & Mustard, Gourmet Bun

14.00/guest

HOT SLIDERS

(Minimum 2 dozen of any one kind)

CHEESY BEEF SLIDER

Caramelized Onions, American Cheese, Brioche Bun

38.00/dozen

VEGAN BBQ JACKFRUIT SLIDER |V |DF |VGN

Apple Cider Coleslaw, Vegan Bun

38.00/dozen

BLACK & RED BEAN SLIDER |V |DF

Arugula, Avocado Aioli, Fried Jalapeño Garnish, Vegan Bun

40.00/dozen

CUBAN SLIDER

Sliced Ham, Roasted Pork, Swiss Cheese, Pickle Mustard, French Roll

44.00/dozen

TURKEY & PESTO SLIDER

Turkey Burger, Pesto Spread, Brioche Bun

48.00/dozen

CHICKEN PARMESAN SLIDER

Mozzarella Cheese, House-Made Marinara, French Roll

53.50/dozen

WHITE FISH PO' BOY SLIDER

Cajun Slaw, Remoulade Sauce, French Roll

63.00/dozen

BOXED HOT SLIDERS

2 Sliders per Meal

Served with Tater Tots or Baked Mac & Cheese and Cookie of the Day

(Minimum 12 of Any One Type)

CHEESY BEEF SLIDER

Caramelized Onions, American Cheese, Brioche Bun

13.00/box

TURKEY & PESTO SLIDER

Turkey Burger, Pesto Spread, Brioche Bun

14.00/box

BLACK & RED BEAN SLIDER |V |DF

Arugula, Avocado Aioli, Fried Jalapeño Garnish, Vegan Bun

13.00/box



GRAB & GO PROTEIN BOWLS

Enjoy Room Temperature or Cold
(Minimum order of 4 of any one type)

FALAFEL & FETA BOWL |v

Quinoa, Shredded Kale, Grape Tomato, Cucumber
Red Onion, Carrots, Pita Croutons & Tahini Dressing
14.50/guest

MOROCCAN-SPICED GRILLED TOFU BOWL WITH MOROCCAN BARLEY SALAD |v |DF |VGN |CN

Grilled Tofu, Tuxedo Barley with Chickpeas, Cumin-Roasted Carrot
Pistachio, Dried Apricot, Scallions & Pickled Red Onion
Ras El Hanout Dressing
14.50/guest

GRILLED VEGETABLE FAJITA BOWL |v |GF

Cilantro & Lime Brown Rice, Black Beans, Grape Tomatoes
Pickled Red Onion, Charred Corn, Cotija Cheese
Corn Tortilla Chips, Jalapeño/Lime Vinaigrette
14.50/guest

GRILLED CHICKEN FARRO CAESAR BOWL

Farro, Parmesan Cheese, Grape Tomato, Kalamata Olives
Cannellini Beans, Roasted Red Peppers
Creamy Lemon-Dill-Garlic Dressing
15.50/guest

CHAR SIU CAULIFLOWER BOWL |v |GF |DF |VGN

Purple Jasmine Cilantro Rice, Yu Choy Greens, Pickled Carrots
Scallions, Vegan Omelet, Char Siu Sauce
15.50/guest

FISH TACO BOWL |GF |DF |LC

Seasoned Tilapia, Broccoli Slaw & Spicy Red Pepper Miso Dressing
15.50/guest

THAI SHRIMP BOWL |GF |DF |CN

Cilantro/Mint/Basil/Lime Jasmine Rice, Red Cabbage, Mango
Cucumber, Carrot, Edamame & Scallions & Thai Peanut Dressing
16.50/guest

STEAK & EGG BIBIMBAP BOWL |GF |DF |LC

Julienned Carrot & Cucumber, Seared Mushrooms
Cauliflower "Rice"
17.00/guest

GRILLED STEAK FAJITA BOWL |GF

Cilantro & Lime Brown Rice, Black Beans,
Grape Tomatoes, Pickled Red Onion, Charred Corn, Cotija Cheese
Corn Tortilla Chips & Jalapeño/Lime Vinaigrette
17.00/guest

CHIMICHURRI SALMON BOWL |GF

Wild Rice Blend, Roasted Chayote, Radish, Grape Tomato
Grilled Red Pepper & Avocado Ranch Dressing
18.50/guest



SOUPS (Serves 16)

SPINACH EGG DROP |GF |DF

39.50/gallon

CREAM OF CHICKEN WITH WILD RICE

CLASSIC CHICKEN NOODLE |DF

42.50/gallon

BEEF BARLEY |DF

MINISTRONE |v |DF

47.50/gallon

VEGAN TORTILLA |v |GF |DF |VGN

CHICKEN TORTELLINI

48.50/gallon

VEGAN CREAMY TOMATO BASIL |v |GF |DF |VGN |CN

53.50/gallon

PORTOBELLO MUSHROOM & HARVEST GRAIN |v |DF |VGN |CN

56.50/gallon

TOMATO BASIL |v

62.00/gallon

VEGETARIAN CORN CHOWDER |v

64.50

WILD MUSHROOM |v |GF

77.00/gallon

Seasonal:

BUTTERNUT SQUASH SOUP |v

SPICED PUMPKIN |v

48.50/gallon

Accompanied by: Oyster Crackers

HOUSE-MADE CHILI (Serves 16)

HOUSE-MADE CHILI TRADITIONAL |GF |DF

67.50/gallon

VEGAN |v |GF |DF |VGN

66.50/gallon

Accompanied by: Oyster Crackers, Diced Onions
Sour Cream & Shredded Cheddar



GREEN SALADS

MIXED GREEN SALAD |V|GF|DF|VGN

Iceberg & Romaine, Red Onions, Tomatoes, Cucumbers & Carrots

Please Select Two Dressings:

Creamy Herb |V|GF • 1000 Island |V|GF|DF

French |V|GF|DF|VGN • Italian |V|GF|DF|VGN

Raspberry Champagne Vinaigrette |V|GF|DF|VGN

Lemon White Wine Vinaigrette |V|GF|DF

3.50/serving

CAESAR SALAD

Romaine, Grape Tomatoes, Grated Parmesan, House-Made Croutons
Classic Caesar Dressing

4.50/serving

MEDITERRANEAN SALAD |V|GF

Romaine Lettuce, Red Onion, Tomato, Cucumber, Red Cabbage
Shredded Carrots, Kalamata Olive, & Feta Cheese
Italian Vinaigrette to the side

4.50/serving

CHOPPED SALAD

Chopped Greens, Feta Cheese, Bacon, Scallions
House-Made Croutons, Grape Tomatoes
Raspberry Champagne Vinaigrette

4.50/serving

WINTRY SALAD |V|GF|CN

Chopped Crisp Romaine, Spinach, Poached Pears
Candied Walnuts, Dried Cranberries, Touch of Gorgonzola
Raspberry Champagne Vinaigrette

5.50/serving

SPINACH SALAD |V|GF|DF|CN|VGN

Spinach & Mixed Greens, Sliced Strawberries, Mandarin Oranges
Scallions, Toasted Almonds with Toasted Sesame Vinaigrette

5.50/serving

SWEET AND SAVORY SALAD |V|GF|CN

Field Greens, Strawberries, Wafer-Thin Sliced Red Onion
Mild Cayenne Candied Pecans & Crumbled Goat Cheese
White Balsamic Vinaigrette

5.50/serving

NAPA & RAMEN SALAD |V|DF|VGN

Napa Cabbage & Spinach, Edamame, Carrot
Cucumber, Scallions, Toasted Ramen

Choice of:

Ginger Vinaigrette |V|GF|DF|CN • Kimchi Vinaigrette |GF|DF

5.50/serving

SHAVED BRUSSEL SPROUT SALAD |V|GF|CN

Shaved Brussel Sprouts, Feta Cheese, Red Onion,
Dried Cranberry, Pistachios, Citrus Pistachio Dressing

6.50/serving

BROCCOLI, BLUEBERRY & GREENS SALAD |V

Field Greens & Romaine, Feta Cheese, Chow Mein Noodles
Savory Shortbread, Blueberry Vinaigrette

7.00/serving



INDIVIDUAL ENTRÉE SALADS

Served with Fresh Roll* & Sweet of the Day*
(Minimum 4 of any one type)

NAPA & RAMEN SALAD |V|DF|VGN

Napa Cabbage & Spinach, Edamame, Carrot
Cucumber, Scallions, Toasted Ramen
Choice of Ginger Vinaigrette or Kimchi Vinaigrette

13.50/guest

PICCATA SALAD |V|DF|VGN|CN

Field Greens, Romaine, Farro, Lemon-Marinated Mushrooms
Scallions, Almonds, Fried Capers, Carrot Chips, Grilled Lemon
Preserved Lemon Vinaigrette

16.00/guest

CHICKEN CAESAR SALAD

Grilled Chicken, Romaine Lettuce, Grape Tomatoes, Grated Parmesan
House-Made Croutons & Classic Caesar Dressing to the side

16.50/guest

CHICKEN CHOPPED SALAD

Grilled Chicken, Chopped Greens, Feta Cheese, Bacon, Scallions
House-Made Croutons, Grape Tomatoes, Raspberry Champagne Vinaigrette

17.00/guest

GRILLED PESTO SHRIMP SALAD |GF|CN

Mixed Greens, Seasonal Tomatoes, Red Onions
Fresh Mozzarella, Pine Nuts, Capers & Pesto Vinaigrette

17.50/guest

CRAB CAKE SALAD

Mixed Greens & Arugula, Red Onions, Cucumbers, Grilled Mango
Chipotle Ranch Dressing

17.50/guest

MANDARIN CHICKEN SALAD |GF|CN

Grilled Chicken, Spinach & Romaine Lettuce, Mandarin Oranges
Sliced Strawberries, Scallions & Toasted Almonds
Toasted Sesame Vinaigrette

18.00/guest

SWEET & SAVORY WITH CHICKEN SALAD |GF|CN

Grilled Chicken, Field Greens, Strawberries,
Wafer-Thin Sliced Red Onion, Mild Cayenne-Candied Pecans
Crumbled Goat Cheese, White Balsamic Vinaigrette

19.50/guest

LEMON-HERB SALMON NIÇOISE SALAD |GF|DF

Lemon-Herb Roasted Salmon, Iceberg & Romaine Lettuce
Haricot Vert, Golden Potatoes, Grape Tomatoes, Hard Boiled Eggs
Kalamata Olives, Capers & Lemon Vinaigrette to the side

21.00/guest

SHAVED BRUSSEL SPROUT & ARUGULA SALAD

WITH ORANGE-HERB SALMON |GF|CN

Orange-Herb Roasted Salmon, Shaved Brussel Sprouts & Arugula
Feta Cheese, Red Onion, Pistachio, Cranberries, Orange
Pistachio Vinaigrette

22.00/guest

GRILLED AHI TUNA SALAD |GF|DF

Mixed Greens, Tamarind Red Onions, Avocado, Cucumbers
Grilled Mango, Yuzu Vinaigrette

23.00/guest

*GF Roll & Sweet can be substituted for 1.50 additional





SIGNATURE SIDE SALADS

Sold by the pound - Minimum 2 pounds

HOUSE-MADE COLE SLAW |V |GF |DF

Classic Creamy Dressing

4.50/pound

ASIAN SLAW |V |GF |DF |VGN

Julienned Red Peppers, Yellow Squash, Zucchini Celery, Red Cabbage, Poppy Seed Dressing

5.00/pound

RED SKIN POTATO SALAD |V |GF |DF

Chopped Celery & Onions, Mustard Mayo

5.00/pound

EGG SALAD |V |GF |DF

6.00/pound

ROTINI SPRING PASTA SALAD |V |DF

Julienned Red, Yellow & Green Peppers, Sweet Red Onions & Celery in an Herb-Infused Olive Oil

7.50/pound

SICILIAN PASTA SALAD |V

Garden Vegetables, Provolone Cheese, Signature Herb Dressing

7.50/pound

ROASTED RED SKIN POTATO & VEGETABLE SALAD |V |GF |DF

Cucumbers & Tomatoes, Dijon & Sherry Vinaigrette

7.50/pound

WHITE & BLUE POTATO SALAD WITH PESTO AIOLI |V |GF

7.50/pound

DILLED ISRAELI COUSCOUS SALAD |V |DF

Cucumber, Tomato, Dill, Parsley, Dijon Vinaigrette

8.00/pound

LATIN COUSCOUS SALAD |V |DF

Corn, Grape Tomatoes, Cumin & Lemon

8.00/pound

BLACK BEAN, JICAMA, RED PEPPER & CORN SALAD

|V |GF |DF |VGN

Fresh Lime & Orange Vinaigrette

8.50/pound

ROASTED SWEET POTATO & QUINOA SALAD |V |GF

Can be a breakfast salad too!

Pepitas, Goji Berries, Feta, Lime Vinaigrette

9.00/pound

ASIAN RICE SALAD |V |GF |CN

White & Wild Rice, Scallions, Mandarin Oranges Dried Cranberries, Toasted Pecans, Sesame Oil

9.50/pound

FARRO SALAD WITH SNAP PEAS & HARICOT VERT |V

Parsley & Dill Vinaigrette

10.50/pound

CUCUMBER & SOUR CREAM SALAD WITH DILL |V |GF

10.50/pound

GRILLED VEGETABLE ORZO SALAD |V |CN

Feta Cheese & Toasted Pine Nuts in a Lemon Vinaigrette

11.00/pound

MOROCCAN BARLEY SALAD WITH CHICKPEAS |V |DF |VGN |CN

Tuxedo Barley with Chickpeas, Cumin-Roasted Carrots Pistachios, Dried Apricots, Green Onion

11.00/pound

RAINBOW VEGETABLE SALAD |V |GF

Red Cabbage, Carrot, Cucumber, Edamame, Corn, Goat Cheese Pomegranate Seeds, Honey, Creamy Tahini Dressing

11.50/pound

QUINOA & VEGETABLE SALAD |V |GF |DF |VGN |CN

Carrot, Jicama, Asparagus, Red Bell Pepper, Citrus Pistachio Dressing

13.50/pound

ASIAN NOODLE & VEGETABLE SALAD |V |GF |DF |VGN

Glass Noodles, Ginger Soy Dressing

13.50/pound

SUMMER RICE SALAD WITH CUCUMBER, FETA & MINT |V |GF

Grape Tomatoes, Citrus Dressing

13.50/pound

CLASSIC ALBACORE TUNA SALAD |GF |DF |LC

Diced Celery, Onions, Relish, Classic Mayo

13.50/pound

JALAPEÑO POPPER CHICKEN SALAD |GF |LC

Bacon, Scallions, Jalapeño, Cheddar, Cream Cheese, Mayo

13.50/pound

LIME TUNA SALAD |GF |DF |LC

Jalapeño, Tomato, Scallions, Lime Vinaigrette

13.50/pound

HARVEST CHICKEN SALAD |GF |DF |CN |LC

Red Grapes, Raisins, Walnuts, Classic Mayo

14.50/pound



PLEASING PLATTERS

GARDEN FRESH CRUDITÉ |v |GF

Broccoli & Cauliflower Flowerets, Julienne-Cut Carrots
Red Bell Pepper, Celery, Zucchini, Radish Rosettes

Choice of One:

House-Made Creamy Herb |v |GF • Hummus |v |GF |DF |VGN

Spinach |v |GF • Tzatziki |v |GF • Caramelized Onion |v |GF

Mini 21.50 (Serves 12)

Small 40.00 (Serves 25)

Large 80.00 (Serves 50)

MARINATED GRILLED & CHILLED VEGETABLE DISPLAY |v |GF

Asparagus Spears, Carrots, Zucchini, Yellow Squash
Red Peppers, Mushrooms, Balsamic Glaze

Accompanied by:

Roasted Red Pepper Garlic Dip |v |GF

Mini 42.50 (Serves 12)

Small 82.50 (Serves 25)

Large 148.50 (Serves 50)

ASIAN GRILLED & CHILLED VEGETABLE DISPLAY |v |GF

Baby Bok Choy, Asian Eggplant, Daikon, Endive
Snow Peas, Beech Mushrooms

Accompanied by: Kimchi Dip |GF |DF

Mini 45.50 (Serves 12)

Small 88.50 (Serves 25)

Large 170.50 (Serves 50)

CRUDITÉ AND HARVEST BREAD BOWL |v

Sourdough Bread Round Filled with House-Made Dip

Choose One:

Spinach |v |GF • Caramelized Onion |v |GF

Accompanied by:

Broccoli & Cauliflower Flowerets, Julienne-Cut Carrots
Celery, Zucchini, Radish Rosettes

49.50 (Serves 20-25)

HOT ARTICHOKE & SPINACH DIP IN HARVEST BREAD BOWL |v

Crostini

64.00 (Serves 20)

CLASSIC CHEESE BOARD |v

Provolone, Fontinella, Mild Cheddar, Swiss, Pepper Jack
Red Grapes, Strawberries

Accompanied by:

Assorted Crackers & Flatbread

Mini 53.00 (Serves 12)

Small 98.00 (Serves 25)

Large 197.50 (Serves 50)

IMPORTED CHEESE BOARD* |v

Manchego, Red Dragon Cheddar, Gouda, Brie, Gorgonzola
Fresh Berries & Red Grapes

Accompanied by:

Assorted Crackers, Flat Breads & Fig Jam

267.50 (Serves 20-25)

*Cheeses subject to change based on availability

CARLOS' GUACAMOLE |v |GF

House-Made Guacamole, Pico De Gallo &
Stone Ground Tortilla Chips

68.50 (Serves 25)

MEDITERRANEAN SPREADS

House-Made Hummus, Baba Ghanoush |v |GF |DF |VGN

Roasted Red Pepper Garlic Dip |v |GF

Accompanied by:

House-Made Toasted Pita Triangles & Crostini

Mini 39.00 (Serves 12)

Small 70.50 (Serves 25)

Large 135.50 (Serves 50)

ADD CRUDITÉ

Carrots, Celery, Red Pepper, Zucchini

Mini 45.50 (Serves 12)

Small 82.50 (Serves 25)

Large 159.50 (Serves 50)

ANTIPASTO |CN

Genoa Salami, Capicola, Mortadella, Pepperoni, Prosciutto
Fontinella & Provolone Cheese, Marinated Artichoke Hearts
Roasted Red Peppers, Olive Salad, Peppercornini
Sliced Campagnolo Bread

Mini 59.50 (Serves 12)

Small 108.00 (Serves 25)

Large 216.00 (Serves 50)

SHRIMP COCKTAIL |GF |DF

Poached & Chilled Fantail Shrimp
Zesty Cocktail Sauce & Fresh Lemon

Mini 48.00 (24 Shrimp)

Small 92.50 (48 Shrimp)

Large 178.00 (96 Shrimp)

SUBSTITUTE TEQUILA LIME COCKTAIL SAUCE

Mini 52.00 (24 Shrimp)

Small 96.50 (48 Shrimp)

Large 182.00 (96 Shrimp)

SHRIMP CEVICHE PLATTER |GF

House-Made Shrimp Ceviche & Stone Ground Tortilla Chips

72.00 (Serves 10-12)

CHILLED WHOLE-POACHED SALMON

Tilapia Stuffing, Sliced Cucumber, Diced Red Onion, Cream Cheese
Thinly Sliced Lemon, Dill Sauce, Gourmet Wafers & Flat Bread

One Size 322.00 (Serves 30-40)

SMOKED SALMON

Thinly Sliced Smoked Salmon, Sliced Fresh Roma Tomato,
Sliced Cucumber, Red Onion, Kalamata Olives

Accompanied by: Toast Points, Whipped Plain & Chive Cream Cheese

147.00 (Serves 15-20)

GRILLED & CHILLED BEEF TENDERLOIN

Thinly Sliced Tenderloin of Beef Beautifully Presented
Whipped Horseradish Aioli & Balsamic Mayonnaise

Accompanied by: Freshly Baked Gourmet Rolls (2 dozen)

Market Price (Serves 15-20)



PLEASING PLATTERS CONT.

BAKED BRIE EN CROUTE |V|CN

Choice of One Flavor:

Fig Jam & Toasted Cashew Pieces |V|CN

Apricot Preserves & Sliced, Toasted Almonds |V|CN

Dried Fruit & Candied Walnuts |V|CN

Raspberry Preserves |V

Accompanied by: Wheat Crackers

96.50 (Serves 12)

MÉLANGE OF FRESH FRUIT |V|GF|DF|VGN

A Selection of Melons, Tropicals and Berries

Mini 33.50 (Serves 12)

Small 61.50 (Serves 25)

Large 112.00 (Serves 50)

CLASSIC CHARCUTERIE BOARD |CN

Prosciutto, Capicola, Sopressata, Fair Oaks Smoked Swiss,

Cotton River Cheddar, Asiago Flatbread & Assorted Crackers

Whole Grain Mustard, Seasonal Jam, Cornichons

Pepperoncini, Grape & Goat Cheese Lollipops & Strawberries

150.50 (Serves 20)

MEXICAN CHARCUTERIE BOARD

Ham, Mexican Chorizo Meatballs, Manchego Cheese, Queso Fresco

Shrimp Ceviche, Mango Salsa, Avocado Deviled Eggs, Grilled Jicama

Nopales Salad, Fresh Mango, Grilled Banana Peppers, Tortilla Chips

160.00 (Serves 20)

SPANISH TAPAS BOARD |CN

Serrano Ham, Asparagus, Spanish Chorizo, Manchego Cheese

Drunken Goat Cheese, Romesco Sauce, Garlic Mushrooms

Torta Espanola Cubes, Garlic Shrimp Skewers, Quince Paste

Kalamata Olives, Marcona Almonds, Crostini Slices

200.00 (Serves 20)

GREEK CHARCUTERIE BOARD |CN

Thinly sliced Lamb Tenderloin, Loukaniko Meatballs

Chicken/Feta/Spinach Sausage, Baked Lemon Ricotta,

Drunken Goat Cheese, Baked Honey Feta & Olives, Tzatziki Dip

Falafel, Dolmades, Lemon Potato Skewers, Pasteli Sesame Sticks

Phyllo Custard & Pistachio Rolls, Dried Apricots, Crostini Slices

200.00 (Serves 20)

HOUSE-MADE SWEET POTATO CHIP |GF

Choice of Two Dips:

House-Made Creamy Herb |V|GF • Chipotle Ranch |V|GF

Kimchi Dip |GF|DF • Caramelized Onion |V|GF • Dill Pickle Dip |V|GF

45.50 (Serves 20)

HOUSE-MADE CHIP TRIO |GF

Taro, Sweet Potato & Beet

Choice of Two Dips:

House-Made Creamy Herb |V|GF • Chipotle Ranch |V|GF

Kimchi Dip |GF|DF • Caramelized Onion |V|GF or

Dill Pickle Dip |V|GF

49.50 (Serves 20)

DIPS BY THE PINT

(Minimum Order of 2 pints)

CANNELINI BEAN HUMMUS |V|GF|DF|VGN 6.50/pint

SPICY RED LENTIL DIP |V|GF|DF|VGN 6.50/pint

CREAMY HERB |V|GF 6.50/pint

CARAMELIZED ONION |V|GF 7.50/pint

DILL PICKLE DIP |V|GF 8.50/pint

CHIPOTLE RANCH DIP |V|GF 8.50/pint

TOMATO BRUSCHETTA |V|GF 9.50/pint

HOUSE-MADE HUMMUS |V|GF|DF|VGN 10.50/pint

BABA GHANOUSH |V|GF|DF|VGN 11.50/pint

SPINACH |V|GF 12.50/pint

BUFFALO CHICKEN DIP |GF 12.50/pint

ROASTED RED PEPPER GARLIC DIP |V|GF 14.50/pint

KIMCHI DIP |GF|DF 14.50/pint

INDIVIDUAL SNACK PACKS

(Minimum 5 of any one type)

SALSA |V|GF|DF|VGN

Multi-colored Stone Ground Corn Tortilla Chips

3.50/each

HUMMUS |V|DF|VGN

House-Made Pita Chips

4.00/each

HOUSE-MADE SWEET POTATO CHIPS

& CHIPOTLE RANCH DIP |V|GF

4.00/each

HOUSE-MADE POTATO CHIPS & BEER CHEESE DIP |V

5.00/each

HOUSE-MADE GUACAMOLE |V|GF

Multi-colored Stone Ground Corn Tortilla Chips

4.50/each

VEGETABLE CRUDITÉ, PITA CHIPS & DIP |V

Choose One:

House-Made Hummus |V|GF|DF|VGN

Roasted Red Pepper Garlic Dip |V|GF

5.00/each

ITALIAN MEAT & CHEESE

Prosciutto, Provolone, Marinated Artichoke Hearts

Roasted Red Peppers & Sliced Campagnolo Bread

6.50/each

CHEESE, FRUIT & NUTS |V|GF|CN

7.50/each



POULTRY ENTRÉES

Order includes (10) 4 oz. pieces (Serves 5-10)

CHICKEN PARMIGIANA

Lightly Breaded and Topped with Mozzarella & Pomodoro Sauce

35.50

CHICKEN TENDERS

Ketchup

38.50 (20 pieces per tray)

BBQ PULLED CHICKEN |DF

Slow Roasted in Zesty BBQ Sauce

Accompanied by:

Two Dozen Slider Rolls |V

49.00 (Serves 12-15)

CHICKEN FONTINELLA BRUSCHETTA |GF

Fresh Tomatoes, Basil & Extra Virgin Olive Oil

49.50

TROPICAL GRILLED CHICKEN |GF |DF

50.50

CHICKEN BREAST VESUVIO |GF

Italian Herbs & Spices, Red Onions & White Wine

52.50

CHICKEN PROVENÇAL |GF

Sautéed Fresh Tomato, Fresh Garlic, Black Olives
Basil & Dry White Wine

53.50

CHICKEN QUESO |GF

Parmesan Cheese Crust, Avocado & Mango Relish

55.50

CHICKEN MARSALA |GF

Sautéed Fresh Mushrooms & Marsala Wine

55.50

CHICKEN LIMONE |GF

Extra Virgin Olive Oil, Lemon, Butter, Provolone Cheese

57.00

CHICKEN FRANÇAISE |GF

Extra Virgin Olive Oil, Lemon, Butter, Capers & White Wine

59.50

CHICKEN PICCATA |GF

Sautéed Fresh Mushrooms, White Wine, Capers & Lemon Sauce

59.50

CITRUS-GLAZED CHICKEN BREAST |GF |DF

House-Made Chutney to the side

61.00

PERUVIAN CHICKEN |GF

Aji Verde Sauce (Peruvian Green Yogurt Sauce)

61.00

CHICKEN STIR FRY |GF |DF

Breast of Chicken Strips, Pea Pods, Tri Colored Bell Peppers
Bean Sprout & Water Chestnut

64.00 (Serves 10-15)

SLICED, HERB-ROASTED TURKEY BREAST |GF

Fresh Herbs, Turkey Gravy

137.50 (Serves 12-15)

STUFFED POULTRY ENTRÉES

Order includes (20) 2 oz. pieces (Serves 5-10)

PESTO-STUFFED TURKEY ROULADE |GF |CN

Pesto & Fresh Spinach Stuffing

55.00

POLLO PUEBLA |GF

Stuffed with Roasted Poblano Peppers, Fresh Tomato
Cilantro, Onion & Queso Fresco, Salsa Verde

62.00

PROSCIUTTO-WRAPPED CHICKEN BREAST |GF

Stuffed with Asparagus, Spinach & Red Peppers

62.00

CHICKEN MASCARPONE DI LOMBARDY |GF

Parmesan Crusted, Stuffed with Mascarpone Cheese
Artichokes Hearts & Roasted Red Peppers

63.50

PANKO-CRUSTED STUFFED CHICKEN BREAST

Stuffed with Baby Spinach, Roasted Red Peppers
Smoked Gouda, Lemon-Thyme Cream Sauce

71.50

RICOTTA-STUFFED CHICKEN BREAST |GF

Ricotta Cheese, Portobello Mushrooms, Spinach
Dijon Mustard Sauce

77.00

SMOKED MOZARELLA-STUFFED CHICKEN |GF

Sun Dried Tomato Cream Sauce

98.50

ON-THE-BONE CHICKEN ENTRÉES

Order includes 20 pieces (Serves 10-15)

OVEN-ROASTED CHICKEN |GF |DF

Bone-In Chicken & Blend of Classic Seasonings

40.00

BUTTERMILK FRIED CHICKEN

42.50

GRECIAN CHICKEN |GF |DF

Fresh Garlic, Lemon & Grecian Seasoning

43.00

SOUTHERN FRIED CHICKEN |DF

43.50

BBQ CHICKEN |DF

Tangy BBQ Sauce

45.50

CHICKEN VESUVIO |GF

Italian Herbs & Spices, Red Onions, White Wine

55.50

MEDITERRANEAN CHICKEN |GF |DF

Fresh Mushrooms, Tomatoes, Sweet Onions
White Wine & Lemon Sauce

62.00

MEAT & PORK ENTRÉES

HOUSE-MADE MEATLOAF WITH GRAVY

35.00 (Serves 10-12)

ITALIAN SAUSAGE, PEPPERS & POTATOES |GF|DF

Oven-Roasted Italian Sausage, Tri-Colored Peppers & Baby Red Potatoes

62.50 (Serves 15-20)

HERB-ROASTED PORK LOIN

Panko, Parmesan & Herb Crust
Parsley-Scallion Sauce

64.50 (Serves 15-20)

TRADITIONAL ROASTED PORK LOIN

Pork Gravy, Applesauce

67.50 (Serves 15-20)

BBQ PULLED PORK |DF

Zesty BBQ Sauce

65.50 (Serves 10-12)

VIENNA CORNED BEEF & CABBAGE |GF

Carrots, Potatoes

71.00 (Serves 10-12)

MILD ITALIAN SAUSAGE |GF

(24) 3" Pieces per Pan

Choose One Sauce:

Pomodoro Sauce or Seasoned Au Jus

Accompanied by: (24) 3" French Rolls

75.50 (Serves 15-20)

PHILLY CHEESESTEAK PORTOBELLO MUSHROOM |GF|LC

Tri Tip Steak, Sour Cream, Cream Cheese
Provolone, Mozzarella, Onion, Green Pepper

88.50 (10 pieces per tray)

BEEF STIR FRY |GF|DF

Marinated Sirloin of Beef Strips, Pea Pods
Tri-Colored Bell Peppers, Bean Sprout & Water Chestnut

92.00 (Serves 10-15)

TRADITIONAL POT ROAST |GF|DF

Carrots, Onions

93.50 (Serves 10-12)

"SIMPLY THE BEST" PEPPER STEAK |GF

Green Bell Peppers, Sweet Onions, Mushrooms & Merlot Wine

104.50 (Serves 10-15)

BOEUF BOURGUINON

Red Wine, Brandy, Carrots, Mushrooms, Onion & Bacon

110.50 (Serves 10-15)

ITALIAN-STYLE ROAST BEEF |GF|DF

3 lbs. of Thinly Sliced Roast Beef in Italian-Seasoned Au Jus
Oven-Roasted Green Peppers & Onions, Giardiniera

Accompanied by: (24) 3" French Rolls

116.50

SMOKED BRISKET |GF|DF

Texas Coleslaw

95.00 (Serves 8-10)

BEEF BRISKET

Sautéed Mushrooms, Caramelized Onions & Natural Gravy

132.00 (Serves 10-12)

ROASTED TOP SIRLOIN of BEEF |GF

Choose One Sauce:

Cabernet Reduction |GF|DF • Natural Au Jus |GF|DF

197.50 (Serves 15-20)

STOUT-BRAISED SHORT RIBS |DF

Slow-Braised, Tender, Boneless Short Rib

276.00 (Serves 10-12)

WHOLE BEEF TENDERLOIN* |GF

Choose One Sauce:

Cabernet Reduction |GF|DF • Port Wine |GF

Natural Au Jus |GF|DF

Market Price (Serves 10-15)

*For best results, Chef recommends that the client carve the tenderloin when served.

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MEATBALLS

"OUR FAMOUS" ITALIAN MEATBALLS

Large, House-Made Meatballs in Rich Pomodoro Sauce

45.50 (30 Meatballs)

GERMAN MINI MEATBALLS

Beef Meatballs, Fresh Mushrooms, Sour Cream & Caraway Sauce

72.50 (100 Mini Meatballs)

KABOBS

10 Kabobs per Tray

VEGAN KOEFTA KABOBS |V|DF|VGN

Bulgur, Chopped Vegetables, Middle Eastern Spices
Red Pepper Coulis on the side

25.00

GRILLED VEGETABLES |V|GF|DF|VGN

Carrot, Grilled Zucchini, Yellow Squash & Red Bell Peppers
Balsamic Glaze

25.00

TERIYAKI CHICKEN |DF

Onion, Red Bell Pepper, Zucchini, Mushroom

37.50

GRECIAN CHICKEN |GF|DF

Lemon, Garlic & Herbs

38.00

BBQ CHICKEN & PINEAPPLE |DF

38.00

CHICKEN SHAWARMA KABOBS |GF

Greek Yogurt, Lemon, Middle Eastern Spices

45.50

MARGARITA PORK |GF|DF

Tequila Marinade, Red Bell Pepper, Salsa Verde

45.50

VIETNAMESE SHRIMP KABOBS |GF|DF

Tamarind, Fish Sauce, Garlic, Ginger

58.00

LAMB KOEFTA KABOBS |DF

Ground Lamb, Middle Eastern Spices

59.50

TERIYAKI BEEF |DF

Onion, Red Bell Pepper, Zucchini, Mushroom

73.50

CHILI-LIME SALMON KABOBS |GF|DF

Sweet Chili Sauce, Lime Juice, Ginger

85.50

With your Kabob tray you might consider...

DILL BASMATI RICE |V|GF|DF|VGN 21.50



SEAFOOD ENTRÉES

Order includes (10) 4 oz. pieces (Serves 5-10)

TILAPIA PICCATA |GF

Fresh Mushrooms, White Wine, Capers & Lemon Butter Sauce
60.50

OVEN-ROASTED TILAPIA |GF |DF

Mango & Papaya Pico De Gallo
65.00

WHITEFISH CHIMICHURRI |GF |DF

Parsley, Cilantro, EVOO, Garlic & Flaked Red Peppers
103.00

PARMESAN-CRUSTED WHITEFISH |GF

118.00

OVEN-ROASTED SALMON FILLET |GF |DF

Lemon, Fresh Herbs, EVOO
99.50

ITALIAN-GRILLED SALMON |GF |CN

Basil Pesto & Roasted Grape Tomatoes
104.50

GRILLED SALMON FILLET |GF |DF

Pomegranate Gastrique, Lemon Zest & Fresh Chives
105.00

ANCHO CHILI-GLAZED SALMON |DF

Crispy Wontons
106.50

SPINACH & CREAM CHEESE STUFFED SALMON |GF

Parmesan, Garlic & Lemon
107.50

MISO-GLAZED SALMON |GF |DF

Crispy Shredded Beets
108.50

TOMATO CURRY COD |GF |DF

Grape Tomatoes, Coconut Milk, Ginger, Garlic, Basil, Spices
113.00

VEGETARIAN BUFFET ENTRÉES

SWEET & SPICY ROASTED CAULIFLOWER |V |DF

Panko, Honey, Chili Garlic Sauce, Soy, Scallions
65.50 (Serves 10-12)

EGGPLANT PARMIGIANA |V |GF

Lightly Sautéed Sliced Eggplant, Marinara Sauce
Mozzarella & Parmesan Cheeses
40.50

EGGPLANT & SPINACH ROLLATINI |V |GF

Sautéed Sliced Eggplant stuffed with Spinach
Ricotta & Parmesan, Mozzarella Cheese, Marinara Sauce
71.00

STUFFED PORTOBELLO MUSHROOMS |V

Fresh Mushroom, Sweet Onion, Artichoke Hearts
De Jonghe Breadcrumbs, Roasted Red Pepper, Wilted Spinach
82.00 (10 pieces per tray)

ZUCCHINI & MUSHROOM ROLLATINI |V |GF

Sliced Zucchini Stuffed with Mushroom
Ricotta & Parmesan, Mozzarella Cheese, Marinara Sauce
83.50

VEGAN BUFFET ENTRÉES

VEGAN TANDOORI, LENTIL-STUFFED EGGPLANT |V |GF |DF |VGN

Grilled Japanese Eggplant, Brown Lentils, Tandoori Sauce
52.00 (10 pieces per tray)

CAULIFLOWER STEAK |V |GF |DF |VGN

Italian Herb Marinade, Asparagus, Wilted Spinach
Roasted Tomato Concassé
58.00 (10 pieces per tray)

RED CURRY TOFU |V |GF |DF |VGN

Vegan Thai Red Curry, Coconut Milk, Pea Pods, Broccoli
Carrots, Red Pepper, Thai Eggplant, Bok Choy
Kaffir Lime Leaves, Lemongrass & Thai Basil
60.50 (Serves 10-12)

GRILLED VEGETABLE & POLENTA |V |GF |DF |VGN

Portobello Mushroom, Bell Peppers
Zucchini, Polenta, Bed of Spinach
72.00 (Serves 10-12)

VEGAN STUFFED PORTOBELLO MUSHROOMS |V |GF |DF |VGN

Fresh Mushroom, Sweet Onion, Artichoke Hearts & Quinoa
Roasted Red Pepper, Wilted Spinach
79.50 (10 pieces per tray)

VEGAN BBQ JACKFRUIT |V |DF |VGN

Apple Cider Coleslaw
82.50 (Serves 10-12)
Add Vegan Rolls – **13.00/dozen**



BAKED PASTA by the TRAY

As an Entrée (Serves 12) | As a side dish (Serves 15-20)
Served with Grated Romano Cheese

BAKED RIGATONI |v

Marinara Sauce, Ricotta, Mozzarella & Parmesan Cheese
32.50

SPINACH LASAGNA |v

Fresh Pasta Sheets Layered with Spinach & Ricotta Cheese
Mozzarella & Marinara Sauce
65.50

TRADITIONAL LASAGNA

Fresh Pasta Sheets Layered with Bolognese Sauce
Ricotta Cheese and Topped with Mozzarella Cheese
69.50

STUFFED SHELLS |v

Shells Stuffed with Ricotta Cheese
Mozzarella & Marinara Sauce
50.00

SPINACH STUFFED SHELLS |v

Shells Stuffed with Spinach & Ricotta Cheese
Mozzarella & Marinara Sauce
54.50

MAC & CHEESE

As an Entrée (Serves 10-15) | As a side dish (Serves 15-20)

BAKED MAC & CHEESE |v

Cavatappi Pasta, Cheddar & Mozzarella Cheese Sauce
Grated Parmesan, Panko Breadcrumbs
35.50

WHITE MAC & CHEESE with FRESH HERBS |v

Cavatappi Pasta, Béchamel Sauce
Melted Smoked Gouda, White Cheddar & Mozzarella
Fresh Oregano, Rosemary, Parsley & Thyme
36.50

CAJUN VEGGIE MAC & CHEESE |v

Cavatappi Pasta, Cheddar Cheese Sauce, Broccoli
Cauliflower, Carrot, Celery, Onion, Cajun Spices
44.00

BAKED BAYOU MAC & CHEESE

Cavatappi Pasta, Andouille Sausage
Panko Breadcrumbs, Cheddar & Mozzarella
47.50

SUN-DRIED TOMATO & BASIL MAC & CHEESE |v

Cavatappi Pasta, Panko Breadcrumbs with Cheddar
Gruyere & Parmesan Sauce
55.00

FILLED PASTA TRAY

As an Entrée (Serves 12) | As a side dish (Serves 20)

TRI-COLORED CHEESE TORTELLINI |v

Filled with Savory Ricotta Cheese Marinara Sauce
48.50

CHEESE RAVIOLI |v

Filled with Savory Ricotta Cheese, Marinara Sauce
36.50 (60 pieces/tray)

MEAT RAVIOLI

Filled with Ground Sirloin & Ricotta Cheese, Pomodoro Sauce
41.50 (60 pieces/tray)

BUTTERNUT SQUASH RAVIOLI |v

Brown Butter & Sage
75.50 (60 pieces/tray)



PASTA TRAY

As an Entrée (Serves 10-15) | As a side dish (Serves 15-20)
Served with Grated Romano Cheese

Choose your Pasta:

ROTINI • RIGATONI • CAVATAPPI • PENNE

Choose your House-Made Sauce:

MARINARA |v |DF

27.50

POMODORO

Tomato Sauce Made with Hearty Beef Bones
29.00

ALA ROSA SAUCE |v

A Creamy Marinara Sauce
33.00

BROCCOLI AGLIO OLIO |v |DF

Broccoli Sautéed with Fresh Garlic & Herbs
38.50

PRIMAVERA SAUCE |v |DF

Fresh Vegetables Sautéed with Fresh Garlic & Herbs
39.50

BOLOGNESE

Pomodoro Sauce with Ground Beef
37.50

PESTO ALA CRÈME SAUCE |v

A Blend of Alfredo & Pesto
42.00

VODKA SAUCE |v

42.00

ADD TO TRAY:

MUSHROOMS	8.00/tray
SUN-DRIED TOMATOES	9.00/tray
QUARTERED ARTICHOKEs	9.00/tray
ROASTED RED PEPPER	9.00/tray
SAUSAGE COINS (24 OZ.)	17.00/tray
GRILLED SHRIMP (30)	18.75/tray
GRILLED CHICKEN BREAST (24 OZ.)	20.00/tray

SAUCES SOLD A LA CARTE BY THE PINT

(Minimum order of 2 pints)

MARINARA |v **6.50/pint**

POMODORO **6.50/pint**

BOLOGNESE **9.50/pint**



SIDE DISHES

Each tray serves 20-25

MEDITERRANEAN POTATOES |V |GF |DF |VGN
Red Onion, Oregano & EVOO
24.00

RISSOLE POTATOES |V |GF |VGN
Roasted Baby Red Potatoes, Herb Butter & Parsley
24.00

OVEN-ROASTED FINGERLING POTATOES |V |GF |DF |VGN
Fresh Oregano, Rosemary, Thyme, Sea Salt & Cracked Black Pepper
38.50

CLASSIC REDSKIN MASHED POTATOES |V |GF
39.00

ROASTED GARLIC REDSKIN MASHED POTATOES |V |GF
40.50

VERTICAL DOUBLE-STUFFED POTATO |V |GF
Cheddar Mashed Potato, Paprika
43.50 (12 Pieces/Tray)

DILL BASMATI RICE |V |GF |DF |VGN
21.50

ROSEMARY-INFUSED JASMINE RICE |V |GF |DF |VGN
23.50

RICE PILAF |V |GF |DF |VGN
Onions, White Wine & Vegetable Stock
27.50

SAVORY WILD RICE BLEND |V |GF |DF |VGN
White & Wild Rice with Herbs & Vegetable Stock
29.50

SPANISH RICE PILAF |V |GF |DF |VGN
Diced Onions, Red Peppers, Sweet Corn & Vegetable Stock
32.00

VEGETARIAN FRIED RICE |V
Scallions, Peas, Carrots and Scrambled Eggs
35.50

HERBED COUSCOUS |V |DF |VGN
Diced Grilled Vegetables
32.00

CREAMY LEMON ORZO |V
Fresh Arugula
44.50

PARMESAN TRUFFLE ORZO |V
Creamy & Lightly Infused
51.50

BUTTERED SPÄTZLE |V
German Egg Noodle, Scallions, Parmesan Cheese
White Wine & Parsley
38.50

VEGETABLES

Each tray serves 15-20

SWEET PEAS, MUSHROOMS & ONIONS |V |GF |DF |VGN
EVOO & Herbs
27.50

MÉLANGE of SUMMER VEGETABLES |V |GF
Carrots, Squash & Broccoli, Chive-Shallot Butter
28.50

THAI SWEET CHILE GREEN BEANS |V |GF |DF |VGN
Sweet Chili Sauce, Garlic, Soy Sauce
32.00

ELOTES (MEXICAN CORN) |V |GF
Queso Cotija, Mayo, Lime, Chili Powder
32.50

BROCCOLI FLORETS with BIAS-CUT CARROTS |V |GF
34.50

GREEN BEANS with YELLOW SQUASH |V |GF
Parsley-Herb Butter
35.00

OVEN-ROASTED ROOT VEGETABLES |V |GF |DF |VGN
Assorted Seasonal Root Vegetable Mix
35.50

BROCCOLI |V |GF
Roasted Red Peppers
38.00

GREEN BEANS ALMONDINE |V |GF |CN
Brown Butter & Toasted Sliced Almonds
38.00

SNAPPY WHOLE GREEN BEANS |V |GF
Julienned Roasted Red Peppers
39.50

ASIAN SENSATION |V |GF |DF |VGN
Snow Peas, Carrots, Red Bell Pepper
42.00

ROASTED BROCCOLI & CAULIFLOWER FLORETS |V
Lemon Parmesan Breadcrumbs
43.50

ROASTED BRUSSEL SPROUTS & CAULIFLOWER FLORETS |V
Lemon Parmesan Breadcrumbs
45.50

GRILLED VEGETABLES SKEWER |V |GF |DF |VGN
Carrot, Zucchini, Yellow Squash, Red Bell Peppers & Balsamic Glaze
45.00 (20 - 4" Skewers)

OVEN-ROASTED CANDIED BRUSSELS SPROUTS |GF
Fresh Garlic, Crisp Bacon & Blue Cheese
54.50

ROASTED CAULIFLOWER TOPPED with CRISPY CHICKPEAS
|V |GF |DF |VGN
Roasted Leeks, Dijon Vinaigrette
69.00

GRILLED ASPARAGUS with YELLOW PEPPERS |V |GF |DF |VGN
EVOO & Kosher Salt
70.50

HEARTH BAKED ROLLS

Artistically Arranged Served with Individual Butter Packets

French Rolls **10.50/dozen**

SoG Wheat Rolls **13.00/dozen**

Brioche Rolls **13.50/dozen**

Pretzel Rolls **14.00/dozen**

Indv. Wrapped Gluten-Free Rolls **2.00/each**



BUILD YOUR OWN BUFFET!

Gives you the opportunity to build a custom buffet for your corporate or social function. Select your salad, entrée and side dishes, let us know your guest count and we will provide the appropriate amount of food.

*When ordering two entrées, most expensive entrée will be main entrée.

ENTRÉES: Choice of One | **SIDE DISHES:** Choice of Two | **SALAD:** Choice of One

ENTRÉES

Minimum 10 of Any One Protein - Increase in Multiples of 5
Choice of One:

POULTRY ENTRÉES 17.00/guest

For Descriptions - See page 17

- Chicken Mascarpone Di Lombardy | **GF**
- Panko-Crusted Stuffed Chicken Breast
- Pollo Puebla | **GF**
- Chicken Limone | **GF**
- Chicken Marsala | **GF**
- Chicken Française | **GF**
- Citrus-Glazed Chicken Breast | **GF** | **DF**
- Tropical Grilled Chicken | **GF** | **DF**
- Chicken Queso | **GF**
- Chicken Fontinella Bruschetta | **GF**
- Grecian Chicken Kabob | **GF** | **DF**
- Teriyaki Chicken Kabob | **DF**
- Herb Roasted Turkey Breast
- Oven-Roasted Turkey Breast

BEEF ENTRÉES 18.50/guest

For Descriptions - See page 18

- Roasted Top Sirloin of Beef | **GF** (Add 4.00 to price above)
- "Simply the Best" Pepper Steak | **GF**
- Teriyaki Beef Kabob | **DF**
- Meatloaf
- Pot Roast | **GF** | **DF**

PORK ENTRÉES 15.25/guest

For Descriptions - See page 18

- Roast Pork Loin with Apple Apricot Chutney
- Herb-Roasted Pork Loin

SEAFOOD ENTRÉES 19.50/guest

For Descriptions - See page 19

- Miso-Glazed Salmon | **GF** | **DF**
- Oven-Roasted Salmon Fillet | **GF** | **DF**
- Grilled Salmon Fillet | **GF** | **DF**
- Chili-Lime Salmon Kabobs | **GF** | **DF**
- Oven-Roasted Tilapia | **GF** | **DF**
- Tilapia Piccata | **GF**

VEGETARIAN ENTRÉES 16.00/guest

For Descriptions - See page 19

- Eggplant & Spinach Rollatini | **V** | **GF**
- Cauliflower Steak | **V** | **GF** | **DF** | **VGN**
- Stuffed Portobello Mushrooms | **V**
- Zucchini & Mushroom Rollatini | **V** | **GF**
- Spinach Lasagna | **V**

SIDE DISHES

Choice of Two:

For Descriptions - See page 21

- Snappy Whole Green Beans | **V** | **GF**
- Green Beans Almondine | **V** | **GF** | **CN**
- Mélange of Summer Vegetables | **V** | **GF**
- Oven-Roasted Root Vegetables | **V** | **GF** | **DF** | **VGN**
- Broccoli with Bias-Cut Carrots | **V** | **GF**
- Broccoli Roasted Red Peppers | **V** | **GF**
- Sweet Peas, Mushrooms & Onions | **V** | **GF** | **DF** | **VGN**
- Mediterranean Potatoes | **V** | **GF** | **DF** | **VGN**
- Classic Redskin Mashed Potatoes | **V** | **GF**
- Rissolle Potatoes | **V** | **GF** | **VGN**
- Rice Pilaf | **V** | **GF** | **DF** | **VGN**
- Dill Basmati Rice | **V** | **GF** | **DF** | **VGN**
- Penne Pasta Marinara | **V** | **DF**
- Baked Mac & Cheese | **V**
- Bread Stuffing

ADD SIDE DISH:

- Starch 2.00/guest
- Vegetable 2.50/guest

SALADS Choice of One:

For Descriptions - See Page 13

- Mixed Green Salad | **V** | **GF** | **DF** | **VGN**

Please Select Two Dressings:
Creamy Herb | **V** | **GF** • 1000 Island | **V** | **GF** | **DF**

- French | **V** | **GF** | **DF** | **VGN** • Italian | **V** | **GF** | **DF** | **VGN**
- Raspberry Champagne Vinaigrette | **V** | **GF** | **DF** | **VGN**
- Lemon White Wine Vinaigrette | **V** | **GF** | **DF**

- Caesar Salad
- Mediterranean Salad | **V** | **GF**
- Spinach Salad | **V** | **GF** | **DF** | **VGN** | **CN**

GREAT ADDITIONS

Choose from the desserts below and add 2.50 per guest (2 pieces/guest)

For Descriptions - See pages 28-29

- Double Chocolate Brownie | **V**
- Cocoa Cow Cheesecake Brownie | **V**
- English Toffee Brownie | **V** | **CN**
- Brown Butter Blondies | **V**
- Classic Lemon Bar | **V**
- Raspberry Streusel Bars | **V**
- Chocolate Chip Cookie | **V**
- Sugar Cookie | **V**
- Oatmeal Raisin Cookie | **V**
- Snickerdoodle Cookie | **V**

*ADD SECOND ENTREE:

CHICKEN 7.50/guest | **BEEF 9.00/guest** | **BEEF SIRLOIN 12.00/guest** | **PORK 6.00/guest** | **SEAFOOD 10.00/guest** | **VEGETARIAN 6.50/guest**

AROUND TOWN STATIONS

(Minimum of 10 guests/station - Increases in multiples of 5)

CHINATOWN

Choose One:

BEEF STIR FRY |GF|DF

Marinated Strips of Beef, Pea Pods, Tri-Colored Bell Peppers
Bean Sprout & Water Chestnut

CHICKEN STIR FRY |GF|DF

Breast of Chicken, Pea Pods, Tri Colored Bell Peppers
Bean Sprout & Water Chestnut

Accompanied By:

VEGETABLE FRIED RICE |V|GF|DF

Scallions, Peas, Carrots & Scrambled Eggs

ASIAN SLAW |V|GF|DF|VGN

Julienned Red Peppers, Yellow Squash, Zucchini
Celery, Red Cabbage, Poppy Seed Sesame Dressing

CHINESE ALMOND COOKIE |V|CN

14.50/guest

GREEK TOWN

Choose One:

GRECIAN CHICKEN KABOB |GF|DF

Lemon, Garlic & Herbs

GRECIAN BEEF KABOB |GF|DF

Lemon, Garlic & Herbs

LAMB KOEFTA KABOB |DF

Ground Lamb, Middle Eastern Spices

Choose One:

GREEK LEMON POTATOES |V|GF|DF|VGN

Oven-roasted wedges with Lemon, EVOO & Herbs

CREAMY LEMON ORZO |V

Fresh Arugula

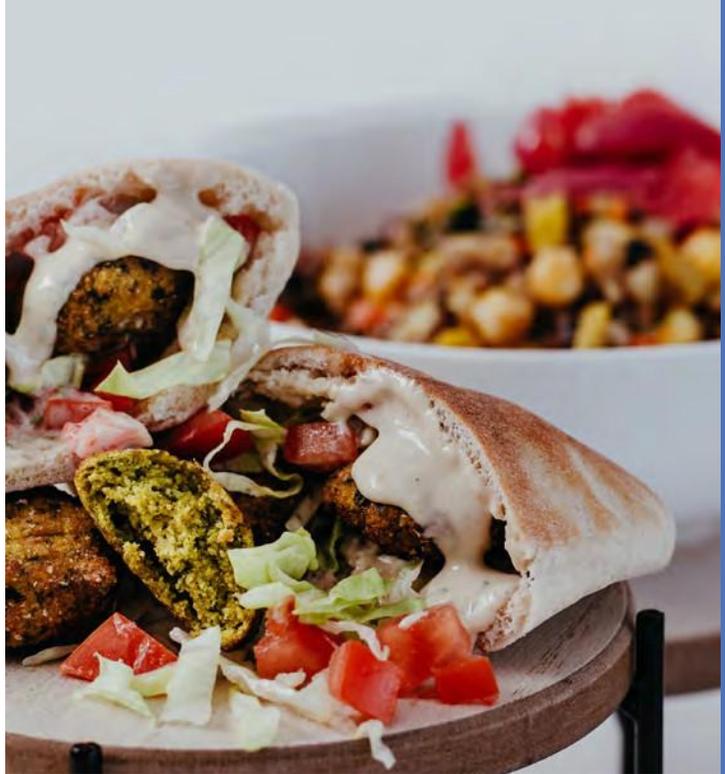
GREEK GREEN BEANS |V|GF

Stewed Tomato, Oregano & Feta Cheese

Accompanied By:

Pita Triangles & Tzatziki Sauce |V|GF to the side

17.50/guest



ALBANY PARK VEGETARIAN BAR

FALAFEL SANDWICHES (2) |V|DF|VGN

Ground Chickpeas & Parsley fried to Golden Brown
Pita Bread, Lettuce, Tomato & Tahini Sauce

MEDITERRANEAN SPREADS |V|GF|DF|VGN

Hummus & Baba Ghanoush

Accompanied By:

PITA TRIANGLES & CROSTINI

MOROCCAN BARLEY & CHICKPEA SALAD |V|DF|VGN

Tuxedo Barley, Cumin-Roasted Carrots, Chickpeas, Lemon & EVOO

15.50/guest

SOUTH ASIA BAR

VIETNAMESE SHRIMP KABOBS |GF|DF

Tamarind, Fish Sauce, Garlic, Ginger

PAD THAI |V|GF|DF

Rice Noodles, Scallions, Carrots, Bean Sprouts & Scrambled Eggs

Choose One Protein: Chicken or Tofu

THAI SWEET CHILE GREEN BEANS |V|GF|DF|VGN

Sweet Chili Sauce, Garlic, Soy Sauce

ROSEMARY-INFUSED JASMINE RICE |V|GF|DF|VGN

17.50/guest

SMOTHERED BAKED POTATO BAR

Minimum 20 Guests - Increase in multiples of 5

CREATE-YOUR-OWN STUFFED IDAHO BAKED POTATOES

Toppings: Bacon Bits • Broccoli • Salsa • Scallions

Sour Cream • Cheddar Cheese • Butter

TRADITIONAL |GF|OR|**VEGAN CHILI** |V|GF|DF|VGN

13.50/guest



AROUND TOWN STATIONS

(Minimum of 10 guests/station - Increases in multiples of 5)

26TH STREET BAR

Choose One:

CHICKEN FAJITAS |GF|DF

Breast of Chicken Strips, Fresh Tomato Onions & Green Peppers

STEAK FAJITAS |GF|DF

Strips of Beef Sautéed with Fresh Tomato, Onions & Green Peppers

VEGAN FAJITAS |V|GF|DF|VGN

Sautéed Mushrooms, Poblano Peppers, Tomato, Cilantro Red, Green, & Yellow Bell Peppers, Zucchini & Onions

SHRIMP FAJITAS |GF|DF

Shrimp Sautéed with Fresh Tomato, Onions & Green Peppers

Additional Fajita Choice: **5.50**

Accompanied By:

Flour Tortillas*, Miguel's Guacamole
Sour Cream, Pico De Gallo

*Corn tortillas available upon request.

SPANISH RICE |V|GF|DF|VGN

& VEGETARIAN REFRIED BEANS |V|GF

Garnished with Shredded Cheese

15.50/guest

Chicken or Vegetarian

17.50/guest

Steak or Shrimp

BURRITOS

Choose One:

CHICKEN BURRITO

Seasoned Shredded Chicken, Rice, Lettuce, Tomato, Refried Beans & Cheese

GROUND BEEF BURRITO

Seasoned Ground Beef, Rice, Lettuce, Tomato, Refried Beans & Cheese

VEGETARIAN BURRITO |V

Seasoned & Sautéed Vegetables, Rice, Lettuce, Tomato, Refried Beans & Cheese

Accompanied By:

Sour Cream, Pico De Gallo

FIESTA CORN |V|GF

& HOUSE-MADE GUACAMOLE |V|GF

Multi-colored Stone Ground Corn Tortilla Chips

17.00/guest

STEAK BURRITO

Seasoned & Sautéed Steak, Rice, Lettuce, Tomato, Refried Beans & Cheese

Accompanied By:

Sour Cream, Pico De Gallo

FIESTA CORN |V|GF

& HOUSE-MADE GUACAMOLE |V|GF

Multi-colored Stone Ground Corn Tortilla Chips

19.50/guest



TACO TUESDAY

3 Tacos per guest

Choose One:

SEASONED GROUND BEEF • SHREDDED ASADA CHICKEN

Accompanied By:

Shredded Lettuce, Diced Tomato, Shredded Monterey Jack & Cheddar Cheeses, Sliced Jalapeño, Sour Cream & Salsa

SPANISH RICE |V|GF|DF|VGN

VEGETARIAN REFRIED BEANS |V|GF

Garnished with Shredded Cheese

FLOUR TORTILLAS |V

*Corn tortillas available upon request.

14.50/guest

BEVERLY IRISH-STOUT TACOS

3 Tacos per Guest

IRISH STOUT-BRAISED PORK TACOS |DF

SOFT FLOUR TORTILLAS |V

DUNMURRY RICE |V|GF

Mushrooms, Onions, Tomato/Parmesan/Breadcrumb Topping

BAILEY'S SUGAR COOKIES |V

Accompanied By:

Cilantro/Lime Crema, Green Cabbage, Queso Fresco

14.50/guest

SLOW-BRAISED LATIN MEATS

CONCHINITA PIBIL (Pork slow cooked in banana leaves) |DF and

BARBACOA |DF

Accompanied By:

WHOLE BLACK BEANS |V|GF|DF|VGN

LATIN-ROASTED POTATOES |V|GF|DF|VGN

Latin Spices

ROASTED TOMATO SALSA |V|GF|DF|VGN

SOFT FLOUR TORTILLAS |V

19.50/guest

AROUND TOWN STATIONS

(Minimum of 10 guests/station - Increases in multiples of 5)

STOCK YARDS BBQ

BBQ PULLED CHICKEN |DF
& **BBQ PULLED PORK** |DF

Accompanied By:

CREAMY COLE SLAW |V |GF
Classic Creamy Dressing

RED SKIN POTATO SALAD |V |GF |DF
Chopped Celery & Onions Tossed with Mustard Mayo

CORN ON THE COBB |V |GF |DF |VGN
Served in Halves, Butter to the side

SLICED WATERMELON |V |GF |DF |VGN
Accented with Orange Wheels

FRESHLY BAKED BUNS
15.50/guest

SAM'S BURGER STAND

Choice of 1 Type:

GRILLED HAMBURGERS OR CHEESEBURGERS
American Cheese, Lettuce, Sliced Tomato, Onion, Pickle
Ketchup & Mustard, Gourmet Bun

JUMBO HOT DOG
Relish, Diced Onion, Diced Tomato, Ketchup & Mustard

BBQ CHICKEN SANDWICH
Lettuce, Sliced Tomato, Onion, Pickle, Gourmet Bun

Accompanied By:

CREAMY COLE SLAW |V |GF
Classic Creamy Dressing

SLICED WATERMELON |V |GF |DF |VGN
Accented with Orange Wheels

BAG OF POTATO CHIPS |V |GF |DF |VGN
14.00/guest

CHICAGO STYLE

MIXED GREEN SALAD |V |GF |DF |VGN
Iceberg & Romaine, Red Onions, Tomatoes, Cucumbers & Carrots

Please Select Two Dressings:

Creamy Herb |V |GF • 1000 Island |V |GF |DF |DF
French |V |GF |DF |VGN • Italian |V |GF |DF |VGN
Raspberry Champagne Vinaigrette |V |GF |DF |VGN
Lemon White Wine Vinaigrette |V |GF |DF

Choose One:

ITALIAN-STYLE ROAST BEEF |GF |DF
Thinly Sliced Roast Beef Served in Italian Seasoned Au Jus

LA PASTA-RIA FAMOUS MEATBALLS
House-Made Meatballs in Rich Pomodoro Sauce

MILD ITALIAN SAUSAGE |GF
Served with Your Choice of Pomodoro or Seasoned Au Jus Sauce

Accompanied By:

Roasted Green Peppers, Hot Giardiniera

HOUSE-MADE RIGATONI |V
Gently Tossed with Marinara Sauce
Grated Romano Cheese on the side

OVEN-ROASTED GRECIAN CHICKEN (BONE-IN) |GF |DF

FRENCH ROLLS |V |DF |VGN
17.50/guest





SHOOTERS

Priced per dozen - Minimum 2 dozen per item

BLUEBERRY-BLACK RICE PUDDING SHOOTER |v |GF

Blueberry Soda-Infused, Whipped Cream, Poached Berries

20.50/dozen

BANANA CREAM PIE SHOOTER |v

Whipped Cream

20.50/dozen

LEMON MERINGUE PIE SHOOTER |v

21.50/dozen

VANILLA CREAM FRUIT PARFAIT |v |GF

Vanilla Pastry Cream, Fresh Berries, Whipped Cream

25.50/dozen

VANILLA PANNA COTTA |v |GF

Fresh Berry Coulis

25.50/dozen

CHICAGO CARMEL CORN PARFAIT |v

Corn Sponge Cake, Salted Caramel Mousse
Cream Cheese Mousse, Caramel Corn Brittle
Chopped Caramel Corn

25.50/dozen

EARL GREY SHOOTER |v |GF |CN

Gluten-free Earl Grey Chocolate Cake
Earl Grey White Chocolate Mousse

28.00/dozen

BANANA BREAD TIRAMISU |v

Banana Bread, Mascarpone Cream, Caramel Crunch Pearls

28.50/dozen

CANNOLI SHOOTER |v |CN

Cannoli Crème, Chocolate & Pistachio Chips, Crisp Cannoli Shell

29.50/dozen

WHIMSICAL TREATS

Priced per dozen - Minimum 2 dozen per item

MINI FLAN |v |GF

Fresh Berry, Whipped Cream

22.00/dozen

HOUSE-MADE CREAM PUFFS |v |CN

Mousse-filled pâte à choux topped in white or dark chocolate

Choose Flavor:

Pistachio • Grand Marnier • Kahlua
Blackberry • Passionfruit • Nutella • Vanilla

22.50/dozen - Minimum 2 dozen of any one flavor

CARMELITA BROWNIES |v

Fudgy Brownies, House-Made Caramel, Fudge Sauce
Whipped Cream

24.00/dozen

MINI CHURROS |v

Caramel Sauce

25.00/tray (4 dozen per tray)

GREEK CUSTARD & PISTACHIO ROLLS |v |CN

Phyllo Dough

26.00

APPLE OR RASPBERRY STRUDEL BITES |v

26.00

KEY LIME TARTLET |v

Fresh Berries

26.00/dozen

CRÈME BRÛLÉE TARTLET |v |GF

Vanilla Custard, Caramel Sauce

26.00/dozen

CHOCOLATE TULIP CUP |v

Chocolate Mousse, Whipped Cream, Chocolate Drizzle

48.00/dozen

RASPBERRY CHOCOLATE TULIP CUP |v

Chocolate Mousse, Whipped Cream, Raspberry Sauce
Fresh Raspberry Garnish

48.00/dozen

STANDARD CUPCAKES

Priced per dozen - Minimum 2 dozen of any one flavor

VANILLA |v

Chocolate Buttercream

CHOCOLATE |v

Raspberry Buttercream

22.50/dozen

CARROT |v |cn

Cream Cheese Frosting

RED VELVET |v

Cream Cheese Frosting

24.50/dozen

GOURMET CUPCAKES

Priced per dozen - Minimum 2 dozen of any one flavor

MARGARITA |v

Lime Cupcake, Lime Curd, Tequila Buttercream

Candied Lime Garnish

HONEY & LAVENDER |v

Honey Cupcake, Lavender Buttercream Filling

Lavender Buttercream

ROASTED BLUEBERRY |v

Vanilla Cupcake, Roasted Blueberries, Vanilla Buttercream

Frosted Blueberry Garnish

CHOCOLATE STOUT & WHISKEY BUTTERCREAM |v

Chocolate Stout Cupcake, Whiskey Buttercream

Chocolate Bark Garnish

LEMON MERINGUE |v

Lemon Cupcake, Lemon Curd Filling, Toasted Meringue Frosting

ROSE AND PISTACHIO |v |cn

Rose Cupcake, Pistachio Mousse Filling, Rose-Vanilla Buttercream

30.00/dozen

MIMOSA |v

Orange Cupcake, Orange Curd Filling

Champagne Buttercream, Champagne Crunch Pearls

S'MORES |v

Chocolate Cupcake, Graham Cracker Crumbs

Toasted Marshmallow Frosting, Chocolate Drizzle

ROASTED BERRY & CHOCOLATE |v

Chocolate Cupcake, Chocolate Buttercream, Roasted Berry Jam

Chocolate Drizzle, Blackberry Crunch Garnish

39.00/dozen

PETITE CUPCAKES

13.50/dozen - Minimum 2 dozen of any one flavor

VANILLA |v

Chocolate Buttercream

CHOCOLATE |v

Raspberry Buttercream

CARROT |v |cn

Cream Cheese Frosting

RED VELVET |v

Cream Cheese Frosting



CHOCOLATE DIPPED

Priced per dozen - Minimum 2 dozen of any one item

DARK CHOCOLATE-DIPPED BANANA COIN |v |GF

Creamy Cheesecake Dollop, Fudge Drizzle

23.50/dozen

DARK CHOCOLATE-DIPPED BANANA COIN |v |GF |CN

Peanut Butter Mousse

23.50/dozen

THE OPULENT CHOCOLATE MOUSSE STRAWBERRY |v

Large Halved Strawberry dipped in White Chocolate

30.00/dozen

THE DECADENT CHEESECAKE STRAWBERRY |v |GF

Large Halved Strawberry dipped in Dark Chocolate

30.00/dozen

JUCY RIPE STRAWBERRIES |v |GF

36.00/dozen





BITE-SIZE BROWNIES & BLONDIES

Priced per dozen - Minimum 2 dozen per item

DOUBLE CHOCOLATE BROWNIE |v

COCOA COW CHEESECAKE BROWNIE |v
Brownie Base with Marble Cheesecake

ENGLISH TOFFEE BROWNIE |v |CN
Toffee & Chocolate Chips

BROWN BUTTER BLONDIES |v
Roasted Caramel Chips
12.00/dozen

SNICKERS BROWNIE |v |CN
Chocolate Chips, Caramel, Peanuts

CHOCOLATE PEANUT BUTTER BROWNIES |v |CN
Chocolate Brownie, Peanut Butter Frosting & Chocolate Drizzle

STRAWBERRY LEMONADE BLONDIES |v
Lemon Blondie, Strawberry Swirl

PISTACHIO & MINT BLONDIES |v |CN
Pistachio & Vanilla Blondie Base, Mint Mousse Topping
14.00/dozen

ROCKY ROAD BROWNIE |v |CN
Pecans, Chocolate Chips & Marshmallows
15.00/dozen

GOURMET BITE-SIZE BARS

16.50/dozen - Minimum 2 dozen per item

VOLUPTUOUS BAR |v
Cookie Dough, Cheesecake, Oreo, Whoppers

SALACIOUS BITE |v |CN
Chocolate Chip Cookie Dough • Peanut Butter Cup
Oreo • Rice Krispy • Chocolate Ganache

CHOCOLATE PANNA COTTA BROWNIE BARS |v
Chocolate Brownie Base, Chocolate Panna Cotta Topping

BLACK FOREST BROWNIE BARS |v
Chocolate Brownie Base, Cherry Topping, Chocolate Ganache

SPECIAL DIET BITE-SIZE BROWNIES & BARS

16.50/dozen - Minimum 2 dozen per item

VEGAN DOUBLE CHOCOLATE BROWNIE |v |DF |VGN
GLUTEN-FREE DOUBLE CHOCOLATE BROWNIE |v |GF
GLUTEN-FREE STRAWBERRY STREUSEL BAR |v |GF
GLUTEN-FREE RASPBERRY STREUSEL BAR |v |GF

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BITE-SIZE BARS

Priced per dozen - Minimum 2 dozen per item

CLASSIC LEMON BAR |v

Lemon Curd, Shortbread Crust,
Powdered Sugar Dusting

RASPBERRY STREUSEL BARS |v
Raspberry Preserves, Butter Crumb Crust
12.00/dozen

TAFFY APPLE |v |CN
Taffy Apple Topping, Butter Crumb Crust

HIBISCUS LIME BAR |v
Hibiscus Lime Curd, Shortbread Crust, Powdered Sugar Dusting

MANGO BAR |v
Mango Curd, Shortbread Crust, Powdered Sugar Dusting

BLUEBERRY STREUSEL BARS |v
Blueberry Preserves, Butter Crumb Crust

SALTED CARAMEL BUTTER BARS |v
Vanilla Shortbread Crust, Salted Caramel Topping
14.00/dozen

SEVEN LAYER BAR |v |CN
Graham Cracker Crust, Coconut, Chocolate Chips
Butterscotch Chips, Walnuts

PECAN PIE MAGIC BARS |v |CN
Pecans, Brown Sugar Cake

S'MORES BARS |v |CN
Chocolate Cake, Graham Cracker Crust,
Marshmallow, Pecan, Chocolate Ganache Drizzle
15.00/dozen

CHEF'S CHOICE BAR & BROWNIE TRAY

CHEF SELECTED ASSORTMENT - 36 pieces
39.50/tray



UNCONVENTIONAL POPS

Priced per dozen - Minimum 2 dozen of any one flavor

RICE KRISPY POPS |v |GF

Dipped in White Chocolate

18.00/dozen

DECADENT BROWNIE CUBE |v

Dark Chocolate Dipped, White Chocolate Drizzles

CHEESECAKE LOLLIPOPS |v |GF

White & Dark Chocolate

CREAM PUFF POPS |v

Vanilla Cream Puffs Dipped in White or Dark Chocolate
Contrasting Chocolate Drizzle Accents

LAMINGTON POPS |v

Chocolate, Coconut

20.00/dozen

WHOOPIE PIES

Priced per dozen - Minimum 2 dozen of any one flavor

ROASTED BERRY & FUDGE |v

Dark Chocolate Mousse

26.50/dozen

PISTACHIO & CARDAMOM |v |CN

Rosewater Buttercream

MINT MOJITO |v

Coconut & Lime Mousse

TIRAMISU |v

Mascarpone Mousse, Espresso Dust

24.50/dozen

COOKIES

Priced per dozen - Minimum 2 dozen of any one flavor

DROP COOKIES |v

Chocolate Chip • Double Chocolate Chip • M&M Chocolate Chip
English Toffee |CN • Sugar • Oatmeal Raisin • Snickerdoodle

12.50/dozen

BISCOTTI

Triple Chocolate |v • Orange Cranberry |v

14.50/dozen

Apricot, Sesame & Honey |v • Lemon Pistachio |v |CN

15.50/dozen

CARLOS' MARSHMALLOW BITES |v

Chocolate Cookie, Passion Fruit Marshmallow
Chocolate Ganache Drizzle

16.00/dozen

GREEK SESAME PASTELI |v |DF |CN

16.00/dozen

SHAPED COOKIES |v

Chocolate Half-Dipped Butter Cookies • Lemon/Lime Basil Shortbread
Rugelach (Chocolate Chip or Cinnamon Sugar)

Lemon Lavender Shortbread • Chinese Almond |CN

17.50/dozen

COCONUT MACAROONS |v

Chocolate Dipped Bottoms

17.50/dozen

CUSTOM SHAPED & DECORATED BUTTER COOKIES

Priced per dozen - Minimum 3 dozen

Call for Quote



FRESH FRUIT

MÉLANGE OF FRESH SEASONAL FRUIT |v |GF |DF |VGN

A Selection of Melons, Tropicals & Berries

Mini 33.50 (Serves 12)

Small 61.50 (Serves 25)

Large 112.00 (Serves 50)

FRESH 6" FRUIT KABOBS |v |GF |DF |VGN

Stemming from a Melon Base

Mini 32.00 (15 Kabobs)

Small 62.00 (30 Kabobs)

Large 122.00 (60 Kabobs)

FRESH SEASONAL FRUIT SALAD |v |GF |DF |VGN

Cubed Fresh Seasonal Fruit

11.50/pound (5 pound minimum)

Chef Carved Watermelon Basket 20.00 Additional

DESSERT SAUCES FOR DIPPING |v |GF

Decadent Chocolate • Pina Colada • Raspberry • Lime

11.50/pint

SEASONAL FAVORITES

Minimum 2 dozen of any one flavor

PUMPKIN CHEESECAKE BARS |v

Pumpkin Bread Base, Pumpkin Cheesecake Top

PEAR STREUSEL BARS |v

Pear Compote, Butter Crumb Crust

CHOCOLATE PEPPERMINT BROWNIES |v

Chocolate Brownie, Peppermint Mousse Topping

16.50/dozen

GINGERBREAD WHOOPIE PIES |v

Egg Nog Mousse

24.50/dozen



HORS D'OEUVRES

HOT AND COLD HORS D'OEUVRES

GROUP 1

SELECT SIX TYPES OF HORS D'OEUVRES

Price Based on Six Pieces/Guest

20.50/guest

GROUP 2

SELECT FIVE TYPES OF HORS D'OEUVRES

Price Based on Five Pieces/Guest

17.50/guest

GROUP 3

SELECT FOUR TYPES OF HORS D'OEUVRES

Price Based on Four Pieces/Guest

14.50/guest



COLD HORS D'OEUVRES

Priced per dozen - Minimum 2 dozen per item

SEAFOOD

SMOKED SALMON MOUSSE |GF

Cucumber Boat

18.00/dozen

SMOKED SALMON PUMPERNICKEL CANAPE

Smoked Salmon Rosette, Lemon Crème Fraîche

18.00/dozen

CALIFORNIA MAKI ROLL |GF |DF

Sushi Rice, Cucumber, Avocado, Imitation Crabmeat & Sesame Wasabi, Pickled Ginger & Soy Sauce

25.00/dozen

GRILLED & CHILLED PESTO SHRIMP SKEWER

Sweet Red Pepper Dipping Sauce

25.50/dozen

TERIYAKI SHRIMP in SNOW PEA |DF

Black & White Sesame Seeds

25.50/dozen

WRAPPED ASPARAGUS |GF

Smoked Salmon & Chive Cream Cheese

27.50/dozen

SHRIMP SHOOTER |GF |DF

Steamed & Chilled Shrimp, Tequila Cocktail Sauce, Lime Wedge

27.50/dozen

MEAT

ANTIPASTO SKEWER |GF

Genoa, Capicola, Mortadella, Fresh Mozzarella
Pepperoncini, Red Wine Vinaigrette

18.50/dozen

BURRATA CROSTINI

Prosciutto, Tomato, Balsamic Drizzle

19.00/dozen

HERB-ENCRUSTED SIRLOIN of BEEF CROSTINI |DF

Horseradish Aioli, Flat Leaf Parsley

20.00/dozen

BABY BELLS |GF

Fire Roasted Peppers, Herbed Goat Cheese, Bacon, Scallions

24.50/dozen

MOROCCAN LAMB CROSTINI |DF

Preserved Lemon Chutney, Garlic Hummus, Pita Chip

25.50/dozen





CHICKEN

LOMBARDY CHICKEN CROSTINI

Mascarpone Cheese, Artichoke, Roasted Red Peppers

23.50/dozen

SOUTH OF THE BORDER CHICKEN WRAP

Flour Tortillas, Grilled Chicken, Cream Cheese, Roasted Red Bell Pepper Jalapeño Cheese, Tomato, Fresh Cilantro & Sliced Scallions

23.50/dozen

WILD MUSHROOM & GOAT CHEESE CHICKEN CROSTINI

25.00/dozen

BABY BRIOCHE BUNS

Fillings:

HARVEST CHICKEN SALAD |CN

Red Grapes, Raisins & Walnuts

21.00/dozen

THE BEST TUNA SALAD

21.00/dozen

CAPRESE |V

Tomato, Mozzarella & Fresh Basil Vinaigrette

24.00/dozen

TURKEY BREAST

Cranberry Chutney

24.50/dozen

ROAST SIRLOIN of BEEF

Whipped Horseradish Sauce

24.50/dozen

VEGETARIAN

SOUTH OF THE BORDER WRAP |V

Flour Tortillas, Cream Cheese, Roasted Red Bell Peppers Jalapeño Cheese, Tomato, Fresh Cilantro & Sliced Scallions

18.00/dozen

CAPRESE SKEWER |V |GF

Tomato, Fresh Mozzarella, Basil Vinaigrette

18.00/dozen

BLUEBERRY & GOAT CHEESE CROSTINI |V

Crisp Apple, Honey

32.00/dozen

VEGAN CALIFORNIA ROLL |V |GF |DF |VGN

Sushi Rice, Cucumber, Carrots, Avocado Red Cabbage, Wasabi, Pickled Ginger & Soy Sauce

25.00/dozen

WATERMELON, FETA & GRAPE TOMATO SKEWER |V |GF

Mint Vinaigrette

18.00/dozen

GRAPE & GOAT CHEESE LOLLIPOP |V |GF |CN

Crushed Pistachio

26.50/dozen

FRESH SUMMER ROLL |V |GF |DF |VGN

Carrot, Scallion, Cucumber, Red Pepper, Rice Noodles Rice Paper Sweet Chili Dipping Sauce

29.00/dozen

ASIAN NOODLE & VEGETABLE SALAD |V |GF |DF |VGN

Presented in a Chinese "To-Go" containers with chopsticks Glass Noodles, Ginger Soy Dressing

40.00/dozen

AVOCADO DEVILED EGG |V |GF |DF

17.50/dozen

BLOODY MARY DEVILED EGGS |V |GF |DF

Mayonnaise, Horseradish, Celery, Tomato, Old Bay, Tabasco

20.00/dozen

MUFFULETTA DEVILED EGGS |GF |DF

Genoa Salami, Capicola, Provolone Cheese Black Olives, Mayonnaise, Oregano, Green Onion

21.50/dozen



HOT HORS D'OEUVRES

Priced per dozen - Minimum 2 dozen per item

QUESADILLAS

VEGGIE & POBLANO QUESADILLA |V

Flour Tortilla, Scallions, Poblano Peppers, Zucchini
Red Bell Peppers, Chihuahua Cheese, Cilantro & Salsa Rojo
15.00/dozen

GRILLED CHICKEN & CHEESE QUESADILLAS

Flour Tortilla, Chihuahua Cheese, Caramelized Onions & Salsa Rojo
18.00/dozen

CARNE ASADA QUESADILLA

Flour Tortilla, Tri-Colored Bell Peppers
Red Onions, Chihuahua Cheese & Salsa Rojo
20.00/dozen

POULTRY

TERIYAKI CHICKEN & VEGETABLE SKEWER |DF

19.50/dozen

TANGERINE CHICKEN SKEWER |DF

Panko Crust, Citrus Soy Sauce, Sweet Chile
19.50/dozen

CHICKEN & PINEAPPLE SKEWER |GF |DF

Sweet & Sour Dipping Sauce
19.50/dozen

THAI CHICKEN SATAY |GF |DF |CN

Peanut Dipping Sauce
19.50/dozen

JERK CHICKEN SKEWERS |GF |DF

Warm Mango Salsa
19.50/dozen

DUCK EGGROLL |DF

Spinach, Red Pepper, Green Onion, Sesame Oil, Blackberry Jam
26.00/dozen

CHICKEN POBLANO |GF

Bacon-wrapped, Queso Fresco, Chipotle Sauce, Crema Ranchero
28.50/dozen

MUSHROOMS

RED PEPPER STUFFED MUSHROOMS |V

Red Bell Peppers, De Jonghe Breadcrumbs & Sherry Wine
18.00/dozen

SAUSAGE STUFFED MUSHROOMS

Mild Italian Sausage, Seasoned Breadcrumbs & Parmesan Cheese
20.00/dozen

GULF COAST STUFFED MUSHROOMS

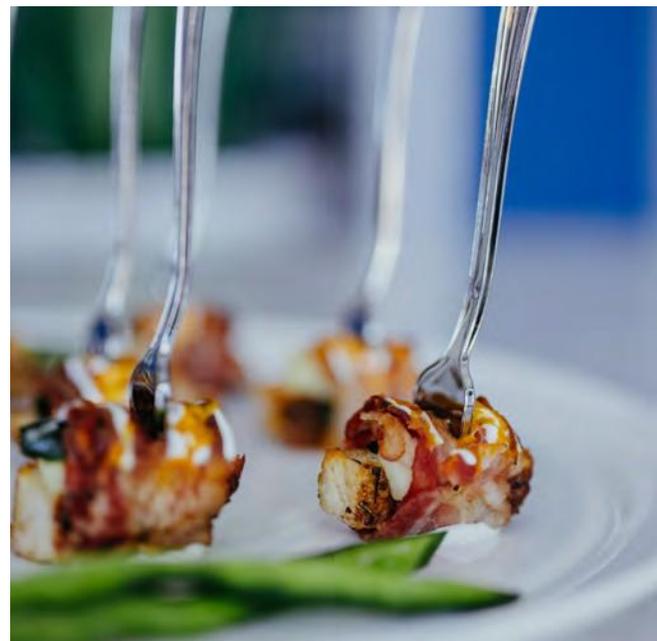
Shrimp, Crab, Herbed Breadcrumbs, Parmesan Cheese
22.00/dozen

ARTICHOKE & SPINACH STUFFED MUSHROOM |V |LC

Artichoke, Spinach, Cream Cheese, Sour Cream
22.00/dozen

PHILLY CHEESESTEAK MUSHROOM |GF |LC

Onion, Green Pepper, Sour Cream, Mayo, Cream Cheese, Provolone
24.00/dozen





EMPANADAS

VEGETABLE EMPANADAS |V

Mushroom, Zucchini, Yellow Squash, Red Bell Pepper, Garlic
20.00/dozen

PLANTAIN & MANGO EMPANADAS |V

20.00/dozen

SWEET POTATO & BLACK BEAN EMPANADAS |V

Chipotle Pepper, Onion, Garlic
20.00/dozen

BEEF & CHEDDAR EMPANADAS

Potato, Onion, Garlic
22.00/dozen

CHICKEN & CHEDDAR EMPANADAS

Mixed Bell Peppers, Tomato, Garlic
22.00/dozen

BRATWURST & SAUERKRAUT EMPANADAS

Onion, Red Bell Pepper
22.00/dozen

SPANISH CHORIZO & BUTTERNUT SQUASH EMPANADAS

Caramelized Onion, Smoked Paprika, Sage
22.00/dozen

SEAFOOD

COCONUT SHRIMP |DF

Sweet & Spicy Apricot Dipping Sauce
25.50/dozen

NOLA SHRIMP & VEGGIE SKEWER |GF

Grilled with Cajun Butter
25.50/dozen

CHESAPEAKE BAY CRAB CAKE

Fresh Jumbo-Lump Crabmeat, Herbs & Spices, Chipotle Mayo
33.50/dozen

SHRIMP POBLANO |GF

Bacon-wrapped, Queso Fresco, Chipotle Sauce, Crema Ranchero
33.50/dozen

SEA SCALLOPS WRAPPED IN BACON |GF

Parmesan & Herb Crust
38.50/dozen



MEAT

MINI MEATBALLS

Priced per dozen - Minimum 2 dozen per item
 Served with Pretzel Sticks to the Side

TANGY BBQ BEEF

12.50/dozen

GERMAN BEEF

12.50/dozen

ITALIAN POMODORO

12.50/dozen

SWEET & SOUR BEEF

13.50/dozen

SWEDISH BEEF

13.50/dozen

TAMARIND BEEF

13.50/dozen

BAKED ORANGE CHICKEN

14.00/dozen

LEMONGRASS PORK

14.00/dozen

Green Curry

BAKED WILD SALMON

18.00/dozen

Sesame

PUPS IN SLEEPING BAGS

All-Beef Cocktail Dog, Puff Pastry, Ketchup, Mustard
16.50/dozen

SAUSAGE & PEPPER SKEWER |GF |DF

Mild Italian Sausage, Tri-Colored Bell Peppers
16.50/dozen

SMOKED SAUSAGE SKEWERS |GF |DF

Roasted Potatoes, Horseradish Dip
16.50/dozen

QUICHE LORRAINE

with Bacon & Swiss Cheese
18.00/dozen

GOURMET ALL-BEEF COCKTAIL FRANK

Rosemary & Thyme Puff Pastry, Stone Ground Mustard
18.50/dozen

BACON-WRAPPED WATER CHESTNUTS |GF

Soy Sauce Glaze & Parmesan Herb Crust
23.50/dozen

TERIYAKI BEEF & ROASTED VEGETABLE SKEWER |DF

24.50/dozen

BABY CHEESY BEEF BURGER

Caramelized Onions, Brioche Bun
24.50/dozen

BACON-WRAPPED DATE |GF |DF

Chorizo Filled
26.50/dozen

THAI BEEF SATAY |GF |DF |CN

Peanut Dipping Sauce
26.50/dozen

MIDDLE EASTERN LAMB PUFF |CN

Spiced Ground Lamb, Pine Nuts, Puff Pastry
 Tzatziki Dipping Sauce
27.50/dozen



VEGETARIAN

CAULIFLOWER QUINOA FLATBREAD |v|gf
Broccoli Pesto, Roasted Cauliflower

15.50/dozen

QUICHE FLORENTINE |v|
Spinach & Swiss Cheese Baked in a Flaky Pastry Shell

18.00/dozen

ARTICHOKE HEARTS AU GRATIN |v|gf
Savory Mascarpone & Parmesan Cheese

22.00/dozen

BRIE & APRICOT TARTLET |v|cn
Puff Pastry, Brown Sugared Almonds

23.50/dozen

VEGAN EGG ROLL |v|df|vgn
Bok Choy, Bean Sprouts, Carrots & Celery
Sweet & Sour Sauce Dipping Sauce

23.50/dozen

PORTOBELLO MUSHROOM TARTLET |v|cn
Puff Pastry, Gruyere Cheese

25.00/dozen

MUSHROOM & WALNUT TARTLET |v|cn
Goat Cheese, Truffle Oil

27.50/dozen

SPANAKOPITA |v|
Spinach, Onions, Cream Cheese & Feta in Flaky Phyllo Pastry

29.50/dozen

ASPARAGUS WITH ASIAGO |v|cn
Asiago Cheese, Phyllo

33.50/dozen

RASPBERRY BAKED BRIE |v|cn
Preserves, Puff Pastry, Toasted Almonds

40.00/dozen



FAMILY-SIZE PAN PIZZAS

Serves 12-15 as an Appetizer (Cut into 30 pieces)

THE CHEESE STANDS ALONE |v|
Mozzarella Cheese & La Pasta-Ria Special Sauce
23.50/each

BIANCO PIZZA |v|
Crust Brushed with Garlic-Infused EVOO
Topped with Four-Cheese Blend
23.50/each

GOURMET CASALINGA PIZZA |v|
Fresh Tomatoes, Mozzarella Cheese, Herbs & Spices
26.50/each

PRIMAVERA |v|
Crust Brushed with Garlic-Infused EVOO
Topped with Four-Cheese Blend, Tomatoes, Broccoli
Artichoke Hearts & Herbs
26.50/each

SAUSAGE or PEPPERONI
Mozzarella Cheese & La Pasta-Ria Special Sauce
27.50/each

All Pizzas Accompanied by:
Grated Parmesan Cheese, Crushed Red Pepper, Oregano

FLATBREAD PIZZAS

Serves 2-4 as an Appetizer (Cut into 10 pieces)

MARGHERITA |v|
Fresh Mozzarella, Basil, Sliced Roma Tomatoes
14.00/each

BALSAMIC CARAMELIZED GARLIC & ZUCCHINI |v|
Arugula Pesto & White Cheddar
14.50/each

SPICY ITALIAN SAUSAGE
Marinara, Provolone, Crumbled Italian Sausage
15.50/each

POTATO, FENNEL & GOUDA |v|
16.50/each

GRILLED CHICKEN & PESTO
Marinated Chicken Breast, House-Made Pesto, Shaved Asiago Cheese
16.50/each

SPINACH, MUSHROOM & ARTICHOKE |v|
Fresh Sliced Vegetables, Marinated Artichoke Hearts
Gruyere, Mascarpone & Parmesan Cheeses
19.50/each

PROSCIUTTO, FIG & CARAMELIZED ONION |df|
20.50/each

SHRIMP SCAMPI
Garlic Butter Shrimp, Bechamel Sauce
Red Pepper Flake, Mozzarella & Parmesan Cheese
26.00/each

All Flatbreads Accompanied by:
Grated Parmesan Cheese, Crushed Red Pepper, Oregano



COLD BEVERAGES

CANNED SOFT DRINKS

COKE • DIET COKE • SPRITE
ICED TEA • ROOT BEER

Disposable Glass & Ice Included **1.75/each**

10oz. JUICE BOTTLES

ORANGE • CRANBERRY • APPLE

2.75/each

WATER BOTTLES

16oz. BOTTLED STILL WATER

16oz. BOTTLED SAN PELLEGRINO SPARKING WATER

22lb. BAG OF ICE

1.50/each

2.75/each

7.50/bag

Served in 1-gallon disposable, totable containers

FRUIT PUNCH 17.00/gallon

PINK LEMONADE 17.00/gallon

ICED TEA 17.00/gallon

HOT

Disposable Beverage Box (12 Servings per box)

COLUMBIAN REGULAR & DECAFFEINATED COFFEE

Includes Cream, Sugar, Sweet' n low, Cups & Stirrers

28.50/each

HOT WATER, DECAFFEINATED

& REGULAR HERBAL TEA BAGS

Includes Cream, Sugar, Sweet' n low, Lemon Wedges
Cups & Stirrers

24.50/each

HOT CHOCOLATE

22.00/each

HOT CHOCOLATE W' BABY MARSHMALLOWS

22.50/each

HOT APPLE CIDER

28.50/each

SPECIALTY HOUSE-MADE BEVERAGES

(Served in 1-gallon disposable, totable containers)

WATERMELON LEMONADE 22.50/gallon

MOJITO LEMONADE 22.50/gallon

MANGO GREEN TEA LEMONADE 22.50/gallon

STRAWBERRY LEMONADE 24.50/gallon

STRAWBERRY HIBISCUS TEA 29.50/gallon

WATERMELON & MINT AGUA FRESCA 29.50/gallon

BLUEBERRY GINGER COOLER 29.50/gallon

BEVERAGES BY THE GALLON

Hot & Cold beverages by the gallon can also be delivered in plastic "Cambro" containers, which require pick-up. If you prefer to have hot and/or cold beverages delivered in disposable beverage containers, there will be an additional charge of 6.00 for one-gallon and 10.00 for three-gallon container. Disposable cups and/or mugs are not included with beverages by the gallon but may be ordered.



Developed specifically with our corporate clients in mind, Otterly Gingertastic focuses on the needs of businesses and busy professionals. By offering high quality, timely food and services we have set the standard for award-winning corporate catering.

At Otterly Gingertastic we are most proud of our long-term relationships with so many corporate and philanthropic organizations. We realize that businesses are looking for a caterer that consistently offers a high-quality product, provides on-time service, and provides a variety of menu options to suit the needs of busy professionals. For that reason, we offer menus and services in a wide range of formats and menu concepts to suit every style of meeting, conference, seminar, training class, corporate event, or gala.

As a client of Otterly Gingertastic, our efficient catering and events team allows you to focus on your mission and provide everything you need to help you reach the goals of your event, while being assured to receive personalized and consistent service that you can rely on and enjoy.

Our Green Commitment: More Than Just Words

LOCAL & SUSTAINABLE

As much as possible, we shop locally and utilize organic and locally produced foods and culinary products. Our commitment to sustainability and reducing the carbon footprint of our company extends to the food purveyors and growers associations that we purchase from. We are also vigorously watchful of the safe harvest and sustainability of the seafood that we serve.

IT'S ONLY NATURAL

We have built a reputation for great food by using traditional cooking methods. From making pastries by hand to slowly cooking our savory dishes, we make all our dishes by hand, using fresh local ingredients whenever possible rather than frozen ingredients. This sets our operation apart from our local competition.

