

12th St
Catering

Delivered Cuisine Menu

CORPORATE FUNCTIONS / PETITE CELEBRATIONS / SOCIAL GATHERINGS



Things of Note

While we always try to accommodate last-minute requests, please give at least three business days' notice for any order.

Our delivery minimums are \$150 food & beverage cost and 10 guests per item.

Every order includes standard signage. Elevated signage is available upon request for an additional fee.

We aim to arrive approximately 30 minutes before your starting time, with a 15-minute window on each side of that to account for unforeseen delays.

Everything we provide is disposable. Our delivery team will not return to clean up. If you do require clean up services, there is a \$75 fee.

Cancellations made less than 48 hours prior to your event will require full or partial payment.



Order

1. Choose from a wide range of creatively inspired dishes for all tastes and preferences.
2. Provide detailed order information, including delivery address and location, guest count, meal start time, and site contact phone number.
3. Order directly at 215-386-8595 x 1 or at delivered@12stcatering.com

Delivery Fees

BEFORE 3:30 PM	\$45
3:30-5:30 PM	\$60
AFTER 5:30 PM AND WEEKENDS	\$85

Sunday orders require a food and beverage minimum of \$2500

Deliveries to areas outside Center City area may incur an additional fee

Breakfast

Morning Bakery Tray \$9PP

Homemade Breakfast Breads, Muffins, Danishes, Bagels, Cream Cheese, Butter, Jam, Peanut Butter

[GF/V options available upon request]

Breakfast Pastries Display \$11PP

May Include: French Breakfast Puffs, Strawberry Mascarpone Danishes, Brown Butter Honey Buns, Pain au Chocolat, Chocolate Marble Banana Bread, Cheesy Corn-Jalapeño Muffins, Cinnamon-Swirl Streusel Coffee Cake, Peach-Brown Sugar Muffins

[GF/V options available upon request]

Hudson Bakery NY Bagels \$10PP

Cream cheese, Butter, Jam, Peanut Butter

[GF option available upon request]

Smoked Salmon Platter \$17PP

Capers, Red Onions, Cream Cheese, Sliced Cheese, Beefsteak Tomatoes, Assorted Bagels

+ Whitefish Salad [+ \$9PP]

Morning Breakfast \$17PP

Scrambled Eggs, Homestyle Potatoes, Bacon, Turkey Bacon, Pork Sausage, or Turkey Sausage Patties

+Breakfast Breads, Butter, Jam [+ \$1.25PP]

[Vegan Tofu Scramble available upon request]

Breakfast Burritos \$11PP

Minimum of 5 per type

Wrapped in a Flour Tortilla, Scrambled Eggs, Roasted Peppers, Onions, Potatoes, Monterey Jack

Bacon, Turkey bacon, Turkey Sausage, or Sausage

Includes: Pico de Gallo, Sour Cream

[Vegan Tofu Scramble available upon request]



Breakfast Sandwiches \$9PP

Minimum of 5 per type

Eggs, American Cheese

Bacon, Turkey Bacon, Turkey Sausage Patty, or Sausage Patty

[Vegan Tofu Scramble available upon request]

Frittatas \$11PP

Minimum of 5 per type

Egg, Roasted Vegetables, Potatoes, Onions, Mozzarella

Egg, Bacon, Gruyere, Caramelized Onions

Egg, Ham, Bell Peppers, Broccoli, Onions, Potatoes, Cheddar

Vegan Tofu Scramble, Roasted Vegetables, Potatoes

+Breakfast Breads, Butter, Jam [+ \$1.25PP]

Breakfast

**Thick-Cut Brioche
French Toast Casserole \$10PP**

**Individual Thick-Cut Brioche
French Toast Casserole \$10PP**

Maple Syrup, Butter

Whole Fruit \$4PP

Fresh Fruit Salad \$9PP

Fruit-Flavored Chobani Yogurts \$5.50PP

+ Granola (+ \$1PP)

+ Honey Packets (2PP) (+ \$1PP)

DIY Yogurt Bar \$10PP

Vanilla Yogurt, House-Made Granola, Dried Cranberries,
Toasted Coconut, Toasted Almonds, Seasonal Berries

Yogurt Parfait \$8PP

Vanilla Yogurt, Mixed Berries, House-Made Granola

Overnight Oats \$7PP

Blueberries, Chia Seeds, Sliced Almonds, Soy Milk

Strawberries, Flax Seeds, Coconut, Soy Milk

Homemade Biscotti \$8PP

Seasonal varieties such as Pistachio Cherry, Fig & Walnut,
Orange-Rosemary, Chocolate Chip

Granola Bar Assortment \$4PP

Kind, Cliff, Nature Valley



Brunch

Curated Brunch Menu \$41PP

DEEP DISH BAKED QUICHE

Choice of Lorraine, Spinach & Tomato, Spinach & Artichoke

WHOLE-SMOKED SALMON PLATTER

Crispy Bagel Chips, Homemade Everything Cream Cheese

SLICED ROSEMARY-CRUSTED PETITE FILET

Sourdough Rolls, Horseradish Mayo, Crispy Straw Onions, Baby Spinach

TUSCAN PASTA SALAD

Cavatappi, EVOO, Parsley, Lemon, Dried Oregano, Crushed Pepper Seeds, Lemon-Garlic Vinaigrette

BABY ARUGULA CAPRESE SALAD (GF)

Baby Mozzarella, Micro Basil, Pesto Dressing

FINGERLING POTATO SALAD (GF)

Green Beans

Build Your Own Avocado Toast Bar \$19PP

15 Person Minimum

Rye Bread

Toppings (Choose Four): Micro Arugula, Radishes, Colorful Chopped Tomatoes, Queso Fresco, Pickled Red Onions, Chopped Hard-Boiled Eggs, Chopped Bacon, Smoked Salmon (+ \$5.95PP), Cucumbers, Everything Bagel Spice, Parmesan Cheese

Southern Biscuit Bar \$17PP

Available Monday-Saturday only

Katie's House-made Fluffy Biscuits, Curried Egg Salad (VG), Chicken Salad, Shrimp Salad with Fresh Dill

Accompanied By: Honey Butter, Apple Butter, Bacon Chive Butter, Sour Cherry Jam, Orange Marmalade, Pimento Cheese Dip



Signature Sandwiches

Choose Your Custom Selection or Request a Chef's Selection

Gluten-Free Bread available for \$1.25 per sandwich (Not available as a vegan option)

Sandwich Platter \$17PP

Includes choice of (1) Side Salad, House-Made Potato Chips, Classic Condiments

Build-a-Bag Sandwich Lunch \$19PP

Choice of Individually Wrapped Sandwiches, Chef's Choice Side Salad, Potato Chips, Dessert, Condiments [Displayed buffet-style]

Boxed Sandwich Lunch \$22PP

Packaged in a Kraft Box, Chef's Choice Side Salad, Potato Chips, Dessert, Condiments

PETITE FILET

Horseradish Cream, Crispy Onion Aioli

ROAST BEEF

Provolone, Lettuce, Tomatoes

ITALIAN HOAGIE

Capicola, Prosciutto, Genoa Salami, Soppressata, Asiago, Provolone, Pesto [nut-free], O&V, Italian Seasoning

HOUSE-ROASTED TURKEY

American Cheese, Lettuce, Tomatoes

OVEN-ROASTED TURKEY BLT

Bacon, Lettuce, Tomatoes, Herb Mayonnaise

CHICKEN SALAD

Lettuce, Tomatoes

CHUNK LIGHT TUNA SALAD

Lettuce, Tomatoes

CAPRESE (VG)

Fresh Mozzarella, Heirloom Tomatoes, Balsamic Glaze, Garlic-Basil Dressing

GRILLED VEGETABLE & HEIRLOOM TOMATO (V)

[Not available gluten-free]

CHOPPED GARBANZO BEAN WRAP (VG)

Feta, Garbanzo Beans, Artichokes, Sun-Dried Tomatoes, Romaine, Arugula, Red Pepper Hummus

[Available vegan, without cheese] [10p minimum]

GOURMET VEGAN SPECIAL (V)

Roasted Red Peppers, Apple Cider & Brown Sugar Cabbage Slaw, Caramelized Fennel Compote

[Not available gluten-free]

FALAFEL PITA SANDWICH

Falafel, Hummus, Cucumber, Lettuce, Tomato, Tahini Drizzle, Side of Tzatziki

CHIPOTLE CHICKEN

Smokey Chipotle Chicken, Havarti Cheese, Chipotle Aioli, Salsa Crudo, Avocado Cream, Lettuce

SPICY CARROT WRAP

Spiced Roasted Carrots, Pickled Cabbage, Fresh Watermelon Radish, Spring Mix, Yogurt Sauce

[Can be made vegan with veganaise sauce]

FRIED CHICKEN WRAP

Fried Chicken, Cheddar Cheese, Bread & Butter Pickles, Slaw, Spicy Ranch

CHICKEN & FIG SANDWICH

Herb Grilled Chicken, Whipped Feta Spread, Fig Jam, Fresh Pear, Arugula

Build Your Own Sandwich Platter \$19PP

Each order includes choice of (1) Side Salad, Potato Chips, Classic Condiments

Oven-Roasted Turkey, Roasted Beef, Herb-Grilled Chicken Breast, Chunk Light Tuna Salad, Classic Chicken Salad, Grilled Vegetables, Assorted Cheese, Lettuce, Tomatoes, Onions, Fresh Breads

Salads

Leafy Side Salads \$7PP

TOSSED GARDEN SALAD (GF/V)

Mixed Field Greens, Shredded Carrot, Cucumbers, Grape Tomatoes, Chef's Choice Vinaigrette, Creamy Ranch Dressing

CLASSIC CAESAR SALAD

Romaine Lettuce, Shaved Parmesan, Garlic Croutons, Creamy Ranch Dressing

BABY SPINACH AND KALE SALAD (GF)

Sun-Dried Tomatoes, Crumbled Feta, Toasted Sunflower Seeds, Dill Vinaigrette

FARMHOUSE SALAD (GF)

Mixed Greens, Dried Cranberries, Crumbled Goat Cheese, Candied Pecans, Balsamic Vinaigrette

AEGEAN GREEK SALAD (GF)

Romaine, Cucumber, Shaved Onion, Black Olives, Garbanzo Beans, Feta, Tomatoes, Fresh Herbs, Greek Dressing

Gourmet Composed Salads \$8PP

TRICOLOR POTATO SALAD (GF)

Roasted Red Bliss, Yukon Gold, Sweet Potatoes, Dijon Dressing

MEDITERRANEAN QUINOA SALAD (GF/V)

Roasted Moroccan Spiced Vegetables, Saffron, Currants

PASTA SALAD (V)

Pasta, Seasonal Vegetables, Fresh Herbs

MEXICAN STREET CORN PASTA SALAD

Ditalini Pasta, Grilled Corn, Feta, Jalapeño, Mixed Peppers, Tajin Mayo Dressing

BROCCOLI FLORET SALAD (GF/V)

Dried Cranberries, Shredded Carrots, Cheddar, Poppy Dressing

RED BEET SALAD (GF)

Fresh Pomegranate Seeds, Pickled Red Onion, Haloumi Croutons, Citrus Vinaigrette

BASMATI RICE SALAD (GF/V)

Basmati Rice, Pomegranate Seeds, Dill, Pistachio Crumble, Scallion, Fresh Mint, Cumin Maple Vinaigrette

SWEET POTATO & KALE SALAD (GF/V)

Tricolored Quinoa, Kale, Sweet Potatoes, Pickled Red Onions, Sunflower Seeds, Fresh Herbs, Orange Citrus Vinaigrette



Salads

BYO Salad Bar \$19PP - \$26PP

15 Person Minimum

Choice of gourmet composed salad or soup on the side

LEAFY GREENS (CHOOSE TWO): Baby Field Greens, Chopped Romaine, Baby Arugula, Baby Spinach

INCLUDES: Grape Tomatoes, Sliced Cucumbers, Julienned Carrots, Red Peppers, Edamame, Shredded Cheddar, Crumbled Goat Cheese, Sun-Dried Cranberries, Herbed Croutons, Artisan Rolls & Butter, Creamy Ranch Dressing, Citrus Vinaigrette

CLASSIC PROTEINS

\$19 [1 protein], \$24 [2 proteins], \$26 [3 proteins]

Herb-Grilled Chicken, Citrus-Grilled Salmon, Grilled Flat Iron Steak, Roasted Vegetables, Falafel

GOURMET PROTEINS

+\$2PP

Seared Ahi Tuna, Grilled Shrimp

Soups

\$7PP

Minimum of 10 per soup type

CREAM OF BROCCOLI

MUSHROOM & LEEK

BUTTERNUT SQUASH

CLASSIC TOMATO CHEDDAR

LENTIL WITH CURRY (V)

FARMHOUSE TOMATO-VEGETABLE (V)



Bowl Lunches

Individual Salad Bowl Lunches (GF) \$16PP

10 bowl minimum, 5 per selection

In a Kraft Bowl, Artisan Roll & Butter On The Side

Choose Herb-Grilled Chicken, Citrus-Grilled Salmon, Steak, Roasted Vegetables for \$5PP

TOSSED GARDEN SALAD (V)

Mixed Field Greens, Shredded Carrots, Sliced Cucumbers, Grape Tomatoes, Balsamic Vinaigrette

GREEK LENTIL SALAD (V)

Lentils, Heirloom Tomatoes, Chickpeas, Kalamata Olives, Cucumbers, Arugula, Red Wine Vinaigrette

SPINACH SALAD

Spinach, Red Onions, Danish Blue Cheese, Cherry Tomatoes, Balsamic Vinaigrette

TUNA NIÇOISE SALAD

Bibb Lettuce, Green Beans, Hard-Boiled Eggs, Marinated Pickled Onions, Olives, Capers, Tomatoes, Dijon Mustard Vinaigrette

COBB SALAD

Romaine Lettuce, Crispy Bacon, Hard-Boiled Eggs, Diced Tomatoes, Green Onions, Crumbled Blue Cheese, Ranch Dressing

GENOVESE CHICKEN SALAD

Mixed Greens, Pesto-Grilled Chicken, Artichokes, Cherry Tomatoes, Green Olives, Citrus Vinaigrette

Build Your Own Grain Bowl \$26PP

15 Person Minimum

Grains: Quinoa, Basmati Rice

Proteins (choose three): Teriyaki Chicken, Herb-Grilled Chicken, Grilled Flat Iron Steak, Citrus-Grilled Salmon, Sesame-Crusted Tuna, Neapolitan Shrimp, Grilled Marinated Tofu, Falafel

Includes: Charred Baby Carrots, Roasted Zucchini, Edamame, Sweet Corn Kernels, Cubed Roasted Sweet Potatoes, Grilled Asparagus, Sunflower Seeds

Served With: Tzatziki, Lemon-Herb Vinaigrette, Garlic Ginger Sauce



Pre-Made Grain Bowl \$29PP

Minimum of 10 per Menu Set and 5 per Type

Grains: Quinoa, Basmati Rice

Proteins (choose one): Teriyaki Chicken, Herb-Grilled Chicken, Grilled Flat Iron Steak, Citrus-Grilled Salmon, Sesame-Crusted Tuna, Neapolitan Shrimp, Grilled Marinated Tofu, Falafel

Includes: Charred Baby Carrots, Roasted Zucchini, Edamame, Sweet Corn Kernels, Cubed Roasted Sweet Potatoes, Grilled Asparagus, Sunflower Seeds

Sauces (choose one): Tzatziki, Lemon-Herb Vinaigrette, Garlic Ginger Sauce

Room Temperature Platters

1 Entrée: \$23PP | 2 Entrées: \$27PP | 3 Entrées: \$29PP

Available as Individual Bowls for \$29PP

Minimum of 10 per Menu Set and 5 per Type

Choose One Menu Set

Comes with Tossed Garden Salad and Dinner Rolls

Latin (GF)

ACHIOTE CHICKEN

Chipotle Pico De Gallo

SPICY SHRIMP

Tropical Fruit Salsa

FLAT IRON STEAK ASADA

Chimichurri

CRISPY CHILI RUBBED TOFU (V)

Salsa Verde

Served With:

BLACK BEAN AND CORN

Lime Vinaigrette, Queso Fresco

ACHIOTE RICE SALAD (V)

Fiesta Peppers

Italian (GF)

GRILLED CHICKEN

Basil-Pesto Emulsion

SICILIAN TUNA STEAK

Red Pepper Relish

TUSCAN STEAK

Balsamic Aioli

GRILLED ITALIAN EGGPLANT (V)

Herb Vinaigrette

Served With:

ROASTED ASPARAGUS (V)

Lemon

BABY TOMATO SALAD

Fresh Mozzarella / Balsamic

French Countryside (GF)

HERB-MARINATED CHICKEN

Grainy Mustard Emulsion

SEARED SALMON

Caper-Dill Sauce

PROVENCAL STYLE STEAK

Sun-Dried Tomato, Green Olive Relish

ROASTED PORTOBELLO (V)

Roasted Garlic Vinaigrette

Served With:

ROASTED BABY CARROTS (V)

Parsley, Lemon

BLACK LENTIL SALAD (V)

Caramelized Leek,
Tarragon Vinaigrette

Curated Hot Buffets

1 Entrée: \$23PP | 2 Entrées: \$27PP | 3 Entrées: \$29PP | 4 Entrées: \$31PP

Choose One Menu Set

Italian Market

CHEESE RAVIOLI (VG)

Creamy Alfredo, Portobello Mushrooms

RIGATONI POMODORO

Mini Beef Meatballs

BAKED MEATBALLS

Mozzarella, Marinara Sauce

CAVATAPPI PRIMAVERA (V)

Zucchini, Peppers, Eggplant, Marinara

Served With: Caesar Salad (VG),
Grilled Vegetable Platter (V)

Includes: Fresh Focaccia, Grated
Cheese, House-Made Pickles

West Philly

SAAG PANEER (VG)

Spinach, Paneer Cheese

CHICKEN TIKKA MASALA

CURRY BEEF STEW

ALOO GOBI (V)

Cauliflower & Potato Curry

Served With: Basmati Rice

Includes: Raita, Mango Salsa, Green
Chutney, Pickled Red Onions, Chopped
Cilantro, Toasted Chopped Peanuts, Hot
Sauce, Pita

South Street

BYO CHEESESTEAK

Chicken, Beef, Veggie

Served With: Pesto Pasta Salad,
House-Made Potato Chips

Includes: Amoroso Rolls, American
Cheese, Provolone, Warm Cheese Sauce,
Chopped Onions, Sweet Peppers, Hot
Peppers, Sautéed Onions, Pickles, Mayo,
Mustard, Ketchup

Chinatown

TERIYAKI GRILLED CHICKEN

Teriyaki Glaze

MISO GINGER SALMON

Miso-Ginger Glaze

SOY GRILLED FLANK STEAK

Grilled Scallions

BROCCOLI & TOFU STIR FRY (V)

Served With: Jasmine Rice

Includes:

SESAME GREEN BEAN SALAD

Toasted Sesame Seeds

MANDARIN SALAD

Napa Cabbage, Red Cabbage, Romaine,
Red Peppers, Water Chestnut, Mandarin
Oranges, Sesame-Ginger Vinaigrette

Broad Street

BYO TACO BUFFET

Ancho-Crusted Flat Iron Steak, Achiote
Grilled Chicken, Tequila Lime Shrimp,
Grilled Marinated Vegetables

Served With:

MEXICAN SALAD

Mixed Greens, Jicama, Fresh Corn,
Toasted Pumpkin Seeds, Queso Fresco
on the side, Cilantro-Lime Vinaigrette

[Vegan with cheese on the side]

Includes: Mexican Rice, Refried Beans (VG),
Pico de Gallo, Guacamole, Shredded
Cheese, Sour Cream, Jalapeños, Tortilla
Chips, Corn Tortillas, Flour Tortillas

University City

BYO GYRO

Chicken, Beef, Falafel

Served With:

GREEK SALAD

Romaine, Cucumbers, Red Onion,
Black Olives, Diced Tomatoes,
Garbanzo Beans, Feta, Chopped
Herbs, Greek Dressing

Includes: Tzatziki, Tomato-Cucumber
Relish, Shredded Lettuce, 12th St
Homemade Hot Sauce, Pita

Build Your Own Hot Buffet

1 Entrée: \$23PP | 2 Entrées: \$27PP | 3 Entrées: \$29PP

Includes Two Sides, Tossed Garden Salad, Rolls & Butter

Poultry

CHICKEN MARSALA

Shallots, Sautéed Mushrooms, Marsala Wine Stock

GRILLED CHICKEN POMODORO (GF)

Crushed Plum Tomatoes, Roasted Garlic, Fresh Basil

CHICKEN PICCATA (GF)

Lemon-Caper Butter Sauce

LEMON-ROSEMARY GRILLED CHICKEN (GF)

Cucumber-Yogurt Sauce

BALSAMIC CHICKEN (GF)

Cherry Tomatoes, Artichokes, Niçoise Olives, Balsamic Reduction

BLACKENED CHICKEN

Peach Bourbon Barbeque Glaze

Seafood

LEMON GRILLED SALMON (GF)

Cucumber-Dill & Onion Tzatziki

ASIAN GRILLED SALMON

Miso-Ginger Glaze

SESAME-CRUSTED AHI TUNA (RT)

Ginger-Garlic Glaze

CORNMEAL CRUSTED CATFISH (GF)

Creole Sauce

MEDITERRANEAN BARRAMUNDI (GF)

Fennel-Tomato Relish

SHRIMP SAUTÉ (GF)

Tricolor Peppers, Grilled Red Onions

Beef/Pork

CHAR-GRILLED BRAZILIAN FLAT IRON STEAK (GF)

Garden Chimichurri

PAN-SEARED FLAT IRON STEAK AU POIVRE (GF)

Peppercorn-Brandy Demi Sauce

BRAISED SHORT RIBS (GF)

Tomato Demi-Glace

COFFEE-RUB BRAISED BRISKET (GF)

Red Wine Demi-Glace

BABY BACK RIBS

Carolina Barbeque Sauce

Vegetarian

BAKED ZITI

Penne Pasta, Ricotta, Parmesan, Mozzarella, Tomato-Basil Sauce

EGGPLANT ROLLATINI

Breaded Eggplant, Herbed Ricotta, Marinara, Mozzarella

MEDITERRANEAN CAVATAPPI

Sun-Dried Tomatoes, Olives, Feta, Pesto Cream

SPINACH TORTILLA CASSEROLE

Jack Cheese, Fresh Salsa

FUSILLI PASTA

Roasted Butternut Squash, Leeks, Walnuts

POLENTA LASAGNA (GF)

Roasted Vegetables, Mozzarella, Pomodoro Sauce

[Available vegan upon request]

Vegan

CHICKPEA & CAULIFLOWER CURRY (GF)

Creamy Coconut Broth, White Rice

QUINOA STUFFED ROASTED PORTOBELLO (GF)

Smoked Paprika-Tomato Reduction

SEARED TOFU STIR FRY

Broccoli, Red Peppers, Carrots, Ginger

STUFFED BELL PEPPERS (GF)

Impossible Meat, Rice, Mushrooms, Red Peppers, Pomodoro Sauce

CHICKPEA BOLOGNESE

Rigatoni, Roasted Tomatoes

ROASTED VEGETABLE PAELLA (GF)

Roasted Vegetables, Saffron-Infused Rice

Side Dishes

Vegetables

GRILLED ASPARAGUS (GF/V)

Olive Oil, Sea Salt

CHARRED BABY RAINBOW CARROTS (GF/V)

SAUTÉED SUMMER SQUASH (GF/V)

Zucchini, Tomatoes

EDAMAME, CORN & ASPARAGUS STIR-FRY (V)

SEASONAL ROASTED VEGETABLES (GF/V)

GREEN BEANS (GF/V)

Lemon Zest, Olive Oil

CHARRED CAULIFLOWER (GF/V)

Sultana Raisins, Capers, Toasted Almonds

ROASTED BRUSSELS SPROUTS (GF/V)

Caramelized Shallots

OVEN-ROASTED BROCCOLI (GF/V)

Olive Oil, Lemon

VEGETABLE RATATOUILLE (GF/V)

Tomatoes, Squash, Eggplant, Onions, Herbs, Cannellini Beans



Potatoes and Starches

CREAMY YUKON GOLD MASHED POTATOES (GF)

SMASHED RED BLISS POTATOES (GF)

ROASTED TRICOLOR POTATOES (GF/V)

Herbs, Olive Oil

ROASTED SWEET POTATOES (GF/V)

MAC & CHEESE

Grains

COUSCOUS & LENTILS (V)

Moroccan Spices

JASMINE RICE (GF/V)

TRADITIONAL FRIED RICE (V)

Tofu, Carrots, Scallions, Peas

RICE PILAF (GF/V)

Hors D'Oeuvres Displays

Imported & Domestic Cheese \$15PP

Fresh & Dried Fruits, Assorted Crackers & Flatbreads

Cheese & Charcuterie \$19PP

May Include: Prosciutto, Chorizo Sausage, European Hams, Variety of Cheeses, Farmhouse Mustard, Pickled Vegetables, Olives, Marinated Mushrooms, Crusty Baguettes & crackers

Mini Stuffed Tortilla Roll-Up Platter \$10PP

2PP

Smoked Salmon & Chive Cream Cheese, Chicken Caesar Salad, Chopped Salad with Garbanzo Beans, Tomato, Cucumber, Arugula

Cocktail Sandwich Platter \$10PP

1PP

Honey Turkey, American Cheese, Honey Mustard, Classic Chicken Salad with Watercress, Tomato, Mozzarella, Basil-Pesto Aioli

Focaccia Bar \$13PP

Rosemary Manchego Focaccia, Sun-dried Tomato & Roasted Garlic Focaccia, Niçoise Olive & Espelette Pepper Focaccia

Served With: Basil Pesto, Whipped Feta, Roasted Pepper & Tomato Puree

Bruschetta Bar \$12PP

Fresh Tomato-Basil-Garlic Bruschetta, Tuscan White Bean Dip, Roasted Eggplant Relish, Savory Herbed Italian Croutons

Mediterranean Coast \$12PP

Homemade Hummus, Roasted Red Pepper Hummus, Tzatziki Dip, Stuffed Grape Leaves, Grilled Long-Stem Artichokes, Marinated Olives, Savory Herbed Italian Croutons & Pita Wedges

Hand Rolled Sushi \$12PP

Minimum 30 people, 3.5 pieces per person

California Roll, Spicy Tuna Roll, Sweet Potato Roll, Wasabi, Ginger, Soy Sauce

Jumbo Shrimp Cocktail \$12PP

Three pieces per person

Garden Crudité Platter \$10PP

Rainbow Carrots, Broccoli, Cauliflower, Colorful Peppers, Cherry Tomatoes

Dips (Choose Three): Tzatziki, Green Goddess, Classic Hummus, Red Pepper Hummus



One Bite Appetizers

Hot and Ready to Serve

\$6 Per Appetizer (1.5 Servings Per Person)

Minimum of 3 Selections

Poultry

BUFFALO CHICKEN SPRING ROLL

Blue Cheese Dip

CHICKEN LEMONGRASS POT STICKERS

Garlic-Ginger Dip

PEKING DUCK SPRING ROLL

Pineapple Sweet Chili Sauce

STUFFED BUFFALO CHICKEN MEATBALL

CHICKEN ROPA VIEJA EMPANADA

Salsa Roja

SESAME CHICKEN SKEWER

Cherry-Ginger Garlic Sauce

Beef/Pork

PHILLY CHEESESTEAK SPRING ROLL

Marinara Dip

BACON-WRAPPED SHORT RIB (GF)

ALL BEEF PIGS-IN-A-BLANKET

Deli Mustard

MINI CHEESEBURGER SLIDER

Soft Seeded Bun, Pickle, Ketchup

MINI BEEF WELLINGTON

Horseradish Cream

ANDOUILLE SAUSAGE EN CROÛTE

Creole Mustard

BACON MAC & CHEESE BITES

CLASSIC ITALIAN COCKTAIL MEATBALLS

Marinara

Seafood

SHRIMP POT STICKERS

Garlic-Ginger Dip

SHRIMP SHUMAI

Sesame Garlic Sauce

SEAFOOD PAELLA BITES

Smoked Paprika Aioli

PAN-SEARED SCALLOP (GF)

Wrapped in Smoked Bacon

SHRIMP SPRING ROLL

Sweet Chili Dip

MINI CRAB CAKE

Caper-Dill Aioli

Vegetarian

MUSHROOM ARANCINI

Marinara Dip

GOAT CHEESE & ARTICHOKE TART

VEGETABLE EMPANADA

Fire-Roasted Tomato Salsa

MAC & CHEESE BITE

VEGETABLE SAMOSA (V)

Tamarind Dip

EDAMAME POT STICKER (V)

Plum-Ginger Dip

SWEET CHILI "MEATBALLS" (V)

Sweet Chili Sauce, Plant-Based Protein

MINI QUICHE

One Bite Appetizers

Room Temperature

\$6 Per Appetizer (1.5 Servings Per Person)

Minimum of 3 Selections

Poultry

GRILLED CHICKEN PESTO SKEWER (GF)

Homemade Parmesan Pesto

GRILLED CHICKEN SATAY SKEWER (GF)

Peanut-Chili Sauce

FIVE SPICE CHICKEN SKEWER (GF)

Pineapple Sweet Chili Dip

PISTACHIO-CRUSTED CHICKEN SKEWER (GF)

Pomegranate Dip

GREEK CHICKEN MINI WRAP

Lemon Chicken, Hummus, Feta

SESAME CHICKEN SKEWER

Cherry-Ginger Garlic Sauce

Beef

TERIYAKI BEEF SKEWER

BEEF CHURRASCO SKEWER (GF)

Chimichurri Sauce

Seafood

SMOKED SALMON NAPOLEON

Herbed Cheese, Black Bread, Fresh Dill

PAN-SEARED AHI TUNA SKEWER (GF)

Wasabi Dip

JERK SHRIMP SKEWER (GF)

Red Onion Marmalade

TERIYAKI SHRIMP SKEWER

LIME-TEQUILA SHRIMP SKEWER (GF)

Vegetarian

VEGETARIAN GREEK SALAD SKEWER (GF)

Artichokes, Olives, Tomatoes, Red Onions, Persian Cucumbers, Feta, Arugula Pesto Dip

VEGAN GREEK SALAD SKEWER (GF)

Artichokes, Olives, Tomato, Red Onions, Persian Cucumbers, Everything Spiced Hummus Dip

ROOT VEGETABLE SKEWER (GF/V)

Carrots, Beets, Sweet Potatoes, Parsnips, Beet Hummus Dip





Snacks

Guacamole, Chips, & Salsa \$13PP

Homemade Guacamole, Pico de Gallo Salsa,
House-Made Seasoned Tortilla Chips

Spinach & Artichoke Dip \$10PP

Choose: Hot or Room Temperature Sliced Baguettes
or Black Bread

Mediterranean Dips \$10PP

Homemade Garlic-Lemon Hummus, Tzatziki Dip,
Herbed Pita Crisps

Cheese Cups \$10PP

Dried Fruit, Assorted Crackers

Philly Snack \$10PP

Tastykakes, Philly Soft Pretzels with Mustard,
Goldberg Peanut Chews

Soft Pretzels \$4PP

Individually Wrapped

Mustard Packets

Gourmet Mustards (+ \$3.50pp)

12th St. Signature Trail Mix \$7PP

15 Person Minimum Required

Desserts

Fresh-Baked Cookie Tray \$6PP

2PP

Seasonal Variety: Chocolate Chunk, Oatmeal Raisin, Double Chocolate, Peanut Butter, Snickerdoodle

Homemade Bars Tray \$7PP

2PP

Seasonal Variety: Brownies, Blondies, Shortbread Bars, Pecan, Rocky Road, Lemon, Cheesecake Bites

Mini Cupcake Bar \$8PP

2PP

Vegan Options Available / Seasonal Flavors

Cookies & Bars Tray \$7PP

2PP

Mini Pastries Display \$8PP

2PP

Chef's Seasonal Selection

Chocoholics Tray \$9PP

2PP

Double Fudge Brownies, Assorted Chocolate Candies, Chocolate-Dipped Strawberries

House-Made Snack Cakes \$7PP

1.5PP

Vanilla with Vanilla Crème, Banana with Salted Caramel Crème, Chocolate with Peanut Butter Crème, Red Velvet with Cream Cheese

Chocolate Dipped Pretzel Rods \$7pp

3PP



Mini Parfaits \$13PP

Minimum of 15 People, 1.5 Parfaits per Person

Choose Three

MALTED MILK CHOCOLATE MOUSSE

Salty Pretzel Streusel, Whipped Cream

LUXE BUTTERSCOTCH PUDDING

Chocolate Cookie Crumble, Brown Sugar Chantilly

STRAWBERRY SHORTCAKE

Balsamic-Roasted Strawberries, Vanilla Chiffon

KEY LIME PIE

Graham Cracker Streusel, Fluffy Meringue

CARAMEL APPLE PIE

Cinnamon Toast Crumb

VEGAN CHOCOLATE PUDDING (V)

Tahini Caramel, Halva Crumble

Cakes

Can Include Custom Message and/or Logo

Bundt Cakes \$30PP

Serves 12-16 People, 10" Cake

DEVIL'S FOOD

Decadent Chocolate Glaze, Raspberry Coulis

CIAMBELLONE

Italian Mascarpone Pound Cake, Citrus Glaze, Whipped Cream, Berries

APPLE CIDER DONUT

Caramel Whipped Cream

SOUR CHERRY ALMOND

Amaretto Cream

VANILLA BUTTERMILK

Earl Grey Glaze, Lavender Whipped Cream

Sheet Cakes

\$95 Half (Serves 40-45) | \$45 Quarter (Serves 15-20)

Round Cakes

**\$65 12" (Serves 25-30) | \$45 10" (Serves 15-20)
\$25 8" (Serves 8-10)**

Flavors

VANILLA CHIFFON

Pastry Cream Filling, Vanilla Buttercream

DECADENT CHOCOLATE

CARROT CAKE

Cream Cheese Frosting

STRAWBERRY SHORTCAKE

TIRAMISU

CLASSIC COCONUT

VANILLA RASPBERRY

Raspberry Jam, Diplomat Cream, Almond Buttercream

OLIVE OIL CAKE

Lemon Curd, Citrus Buttercream



Drinks

Freshly Brewed Coffee & Tea \$3.50PP

Regular & Decaf, Half & Half, Sugar and Sugar Alternatives,
Variety of Teas and Honey

[Soy/Oat Milk +\$5 per container]

Sparkling Mineral Water \$4PP

Assorted La Croix Sparking Water \$2.50PP

Assorted Sodas \$3PP

Coke, Diet Coke, Ginger Ale, 7-Up

Canned Still Water \$3.50PP

Assorted Bottled Juices \$3PP

Orange, Cranberry, Grapefruit, Apple

Assorted Snapples \$3.50PP

Joe's Teas \$4PP

Beverage Assortment \$4PP

Sodas, Water, La Croix, Snapple

