

*12<sup>th</sup> 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](mailto: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 \$8PP

*One Bagel per Person*

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]

## Deep Dish Baked Quiche \$11PP

Lorraine

Spinach & Tomato

Spinach & Artichoke

# 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)

**Accompanied By:** Honey Butter, Apple Butter, Sour Cherry Jam, 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 Kettle 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, Provolone, O&V, Italian Seasoning

### HOUSE-ROASTED TURKEY

American Cheese, Lettuce, Tomatoes

### OVEN-ROASTED TURKEY BLT

Bacon, Lettuce, Tomatoes, Herb Mayonnaise

### CHICKEN SALAD

Lettuce, Tomatoes

### CHIPOTLE CHICKEN

Smokey Chipotle Chicken, Havarti Cheese, Chipotle Aioli, Salsa Crudo, Crema, Lettuce

### 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)

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

[10p minimum]

### GOURMET VEGAN SPECIAL (V)

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

[Not available gluten-free]

## 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, Fresh Breads

## Daily Sandwich Special

**Monday** - Falafel Pita (V)

**Tuesday** - Steak BBQ Sandwich

**Wednesday** - Fried Chicken Wrap

**Thursday** - Chicken Bahn Mi

**Friday** - Smoked Whitefish Salad Bagel

**Weekend** - Exotic Mushroom Wrap (VG)

*No Substitutions*

# 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

### TRI-COLOR POTATO SALAD (GF)

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

### MEDITERRANEAN QUINOA SALAD (GF/V)

Cucumber, Tomato, Red Onion, Herbs, Lemon Dressing

### PASTA SALAD (V)

Pasta, Seasonal Vegetables, Fresh Herbs

### MEXICAN STREET CORN PASTA SALAD

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

### MARBLE POTATO SALAD (GF)

Roasted Marble Potatoes, Cherry Tomatoes, Arugula, Roasted White Onion, Lemon, Fresh Herbs, Dijon Mustard Dressing

### BURST TOMATO & CORN SUMMER SALAD (GF & VG)

Sweet Corn, Burst Cherry Tomatoes, Pickled Red Onion, Fiesta Peppers, Cilantro, Chimichurri Sauce

### 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:** Tomatoes, Cucumbers, Shredded Carrots, Shredded Cheddar, Chickpeas, Croutons, Balsamic Vinaigrette, Chef's Choice Dressing

### 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**

**MINISTRONE**

**CHICKEN TORTILLA**

# 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, Falafel, 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

### 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

+\$5PP

### TUNA NIÇOISE SALAD

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

+\$5PP

## Pre-Made Grain Bowl \$29PP

Minimum of 10 per Menu Set, No Substitutions

### CHICKEN GRAIN BOWL

Basmati Rice, Herb Grilled Chicken, Cubed Roasted Sweet Potatoes, Grilled Asparagus, Sunflower Seeds, Tzatziki (on the side)

### SALMON GRAIN BOWL

Quinoa, Citrus Grilled Salmon, Charred Baby Carrots, Roasted Zucchini, Sweet Corn Kernels, Lemon-Herb Vinaigrette (on the side)

### TOFU GRAIN BOWL

Basmati Rice, Grilled Marinated Tofu, Edamame, Sweet Corn Kernels, Charred Baby Carrots, Garlic Ginger Sauce (on the Side)

## 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

# 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

## Mediterranean Grazing Table

### CHICKEN

### BEEF

### SHRIMP

### PORTOBELLO

### Includes:

Pita, Hummus, Tzatziki

### Served With:

Lemon-Dill Rice Pilaf & Aegean Greek Salad

*\*Please note this option does not include the tossed garden salad and dinner rolls*

# 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, Achote  
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

## 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

## 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

## 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

### 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

## Grains

### COUSCOUS & LENTILS (V)

Moroccan Spices

### JASMINE RICE (GF/V)

### TRADITIONAL FRIED RICE (V)

Tofu, Carrots, Scallions, Peas

### RICE PILAF (GF/V)

## 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

## 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



# 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

### PETITE FILET

Pickled Red Onions, Horseradish Cream, Crispy Onion Aioli

### SMOKED SALMON SALAD

Cream Cheese, Cucumber, Dill

### HUMMUS (VG)

Roasted Vegetables

## 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 & Ready to Serve

**\$6 Per Appetizer (1.5 Servings Per Person)**

*Minimum of 3 Selections*

## 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

### CLASSIC ITALIAN COCKTAIL MEATBALLS

Marinara

### KOREAN BEEF POTSTICKER

Gogughang Kewpie Aioli

### PORK BBQ CORNBREAD CUPS

### ANTIPASTO SPRING ROLL

Pesto Aioli

## Poultry

### BUFFALO CHICKEN SPRING ROLL

Blue Cheese Dip

### CHICKEN LEMONGRASS POT STICKERS

Garlic-Ginger Dip

### STUFFED BUFFALO CHICKEN MEATBALL

### CHICKEN ROPA VIEJA EMPANADA

Salsa Roja

## Seafood

### SHRIMP POT STICKERS

Garlic-Ginger Dip

### SHRIMP SHUMAI

Sesame Garlic Sauce

### PAN-SEARED SCALLOP (GF)

Wrapped in Smoked Bacon

### MINI CRAB CAKE

Caper-Dill Aioli

### LOBSTER BISQUE BOULE

## Vegetarian

### GOAT CHEESE & ARTICHOKE TART (V)

### VEGETABLE EMPANADA (V)

Fire-Roasted Tomato Salsa

### MAC & CHEESE BITE (V)

### EDAMAME POT STICKER (V)

Plum-Ginger Dip

### SWEET CHILI "MEATBALLS" (V)

Sweet Chili Sauce, Plant-Based Protein

### FALAFEL FILLED MUSHROOM CAPS (VG)

Labneh

### FRENCH ONION SOUP BOULE

### EGGPLANT TOMATO CRISPS

### DAL BEGGARS PURSE

Tamarind Chutney

# 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

## Cookies & Bars Tray \$7PP

2PP

## Homemade Bars Tray \$7PP

2PP

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

## 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

## Chocoholics Tray \$9PP

2PP

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

## 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

## Mini Pastries Display \$8PP

2PP

Chef's Seasonal Selection

## Mini Cupcake Bar \$8PP

2PP

Vegan Options Available / Seasonal Flavors

# Cakes

*Can Include Custom Message and/or Logo*

## Bundt Cakes \$40

*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

\$110 Half (Serves 40-45) | \$55 Quarter (Serves 15-20)

## Round Cakes

\$75 12" (Serves 25-30) | \$55 10" (Serves 15-20)  
\$40 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 Sparkling 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

