

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 \$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 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]

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]

BYO Breakfast Tacos \$17PP

Includes: Flour & Corn Tortillas, Scrambled Eggs, Choice of Filling [Bacon, Turkey Bacon, Sausage, Turkey Sausage or Black Beans], Shredded Cheese, Pico de Gallo, Sour Cream

+ Guacamole [+ \$4PP]

[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



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

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

HOUSE-ROASTED BEEF

Caramelized Onions, Asiago Cheese, Horseradish Sauce

CHICKEN SALAD

Lettuce, Tomatoes

CHICKEN & FIG

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

CHUNK LIGHT TUNA SALAD

Lettuce, Tomatoes

GRILLED VEGETABLE & HEIRLOOM TOMATO (V)

(Not available gluten-free)

GOURMET VEGAN SPECIAL (V)

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

(Not available gluten-free)

SWEET POTATO & APPLE WRAP (VG)

Roasted Sweet Potatoes, Mixed Greens, Goat Cheese, Granny Smith Apples, Maple Cider Dressing

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 - Chicken Caesar Salad Wrap

Tuesday - Grilled Flat Iron with Chimichurri, Peppers & Onions

Wednesday - Turkey Gobbler

Thursday - Chicken Banh Mi

Friday - Smoked Salmon & Cream Cheese

Weekend - Tuna Hoagie

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

SMASHED YUKON POTATO SALAD (GF)

Yukon Gold Potatoes, Feta Cheese, Red Onion, Dill Pickles, Dijon Mustard

BASMATI RICE SALAD (GF/V)

Autumn Spiced Basmati Rice, Roasted Root Vegetables, Maple Cumin 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

MINESTRONE

FARMHOUSE 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, 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

FALAFEL SALAD (VG)

Falafel, Cucumber, Lettuce, Tomato, Tahini Drizzle, Tzatziki & Hummus (on the Side), Served with Pita Bread

[Vegan Without Tzatziki]

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 (GF)

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

SALMON GRAIN BOWL (GF)

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

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*

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

BEEF STROGANOFF

Egg Noodles, Peas, Mushroom Cream Sauce

BRAISED SHORT RIBS (GF)

Tomato Demi-Glace

PRIME MEATLOAF

House-Made Gravy

BABY BACK RIBS

Carolina Barbeque Sauce

Seafood

LEMON GRILLED SALMON (GF)

Cucumber-Dill & Onion Tzatziki

MAPLE SAGE SALMON (GF)

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

CARROT & PARSIP CURRY (GF)

Parsnips, Carrots, Basmati Rice, Cilantro Mint Chutney, Tzatziki Sauce (on the Side)

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

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 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

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

1.5PP

HOUSE-ROASTED BEEF

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, 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

VEGETABLE EMPANADA (V)

Fire-Roasted Tomato Salsa

MAC & CHEESE BITE

EDAMAME POT STICKER (V)

Plum-Ginger Dip

SWEET CHILI "MEATBALLS" (V)

Sweet Chili Sauce, Plant-Based Protein

FALAFEL FILLED MUSHROOM CAPS

Labneh

FRENCH ONION SOUP BOULE

EGGPLANT TOMATO CRISPS

THAI GREEN CURRY PHYLLO STAR (V)

Tamarind Chutney

One Bite Appetizers

Room Temperature

\$6 Per Appetizer (1.5 Servings Per Person)

Minimum of 3 Selections

Beef

TERIYAKI BEEF SKEWER

BEEF CHURRASCO SKEWER (GF)

Chimichurri Sauce

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

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

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 Pastries Display \$8PP

2PP

Chef's Seasonal Selection

Mini Cupcake Bar \$8PP

2PP

Vegan Options Available / Seasonal Flavors

Mini Parfaits \$13PP

Minimum of 15 People, 1.5 Parfaits per Person

Choose Three

CARAMEL APPLE PIE

Cinnamon Toast Crumb

PUMPKIN CHEESECAKE

Chinese 5 Spice Pumpkin Cheesecake Filling & Oat Streusel Base

BANOFFEE

Graham Streusel, Sliced Bananas, Dulce De Leche, Whipped Cream

BLACK FOREST

Chocolate Cake, Cherry Compote, Whipped Cream, Chocolate Garnish

BUTTER CAKE

Rich Vanilla Cake, Seasonal Berries, Diplomat Cream

S'MORES

Graham Streusel, Milk Chocolate Mousse, Meringue Topping

VEGAN CHOCOLATE PUDDING (V)

Tahini Caramel & Halva Crumble

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

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

