



## CATERING MENU

### BREAKFAST

#### THE CONTINENTAL

JUICE: ORANGE, CRANBERRY, GRAPEFRUIT & APPLE  
SELECTION OF: MUFFINS, BAGELS, CRUMB CAKES, CROISSANTS & SCONES. SERVED WITH SWEET CREAM BUTTER, FRUIT PRESERVES, CREAM CHEESE, COFFEE, DECAF, TEA SERVICE ADDITIONAL OPTION: ADD FRESH FRUIT SALAD

#### THE SAVORY BUFFET (20 PERSON MINIMUM)

ASSORTED QUICHE, BAGELS, MUFFINS, CROISSANT & SCONES, APPLEWOOD SMOKED BACON, COUNTRY SAUSAGE, FRESH FRUIT SALAD, ASSORTED JUICE & COFFEE SERVICE

### LUNCHES (5 PERSON MINIMUM)

GIVE US 24 HOURS NOTICE & WE WILL SEND YOU BEAUTIFULLY DISPLAYED PLATTERS READY TO SERVE OR CALL FOR A LIST OF OUR DAILY SPECIALS & WE'LL CREATE A MENU JUST FOR YOU.

#### SANDWICH PLATTERS

GOUREMET SANDWICH & WRAP PLATTER  
MINIATURE GOUREMET SANDWICHES ON LE BUS DINNER ROLLS  
GOUREMET SANDWICH & GOUREMET BABY GREEN SALAD  
GOUREMET SANDWICH PLATTER WITH FEATURED PASTA SALAD & DELICIOUS FINGER DESSERT TRAY

### SIDES & SALADS

CREAMY MASHED POTATOES WITH PESTO, ROASTED GARLIC, CARAMELIZED ONION, HORSERADISH CHEDDAR CHEESE OR SOUR CREAM

COUS COUS, SPINACH, DRIED APRICOTS, PINE NUTS  
CREAMY PESTO TORTELLINI SALAD  
ROASTED ASPARAGUS SPEARS TOPPED WITH CARAMELIZED ONION & TRI-COLORED PEPPERS  
SAUTÉED HARICOT VERT WITH TOASTED ALMONDS ROASTED VEGETABLE SALAD  
PASTA SALAD WITH SAUTÉED SPINACH, ASPARAGUS, SUN-DRIED TOMATOES, CAULIFLOWER & PESTO DRESSING  
ORIENTAL NOODLE VEGETABLE SALAD  
CLASSIC GREEK PASTA SALAD  
RED BLISS POTATO DIJONNAISE  
CREAMY BALSAMIC WILD RICE SALAD  
PENNE PASTA SALAD WITH MOZZARELLA, TOMATO, BASIL SALAD, BALSAMIC VINAIGRETTE  
CAESAR SALAD | ADDITIONAL OPTION: WITH GRILLED CHICKEN  
BABY GREENS, DRIED FRUIT, SWEET PECANS, GOAT CHEESE SALAD | ADDITIONAL OPTION: WITH GRILLED CHICKEN  
BABY SPINACH, PORTOBELLO, ONION, GOAT CHEESE, HARD BOILED EGG, BACON  
GRILLED MARINATED VEGETABLES

### HORS D'OEUVRES

(SOLD BY THE DOZEN )

PROSCIUTTO DI PARMA WRAPPED ASPARAGUS  
\* POTATO PANCAKES WITH SOUR CREAM & BACON  
\* STUFFED RISOTTO BITES WITH DIP  
FRESH LUMP CRAB CAKE WITH LIME CILANTRO AIOLI  
FRESH MOZZARELLA, PROSCIUTTO & TOMATO ON FOCACCIA  
\* BLUE CORN CUPS FILLED WITH CHICKEN OR SHRIMP WITH MANGO SALSA  
MARINATED MOZZARELLA BITES ON SKEWERS  
\* THAI CHICKEN CASHEW SPRING ROLL WITH PLUM SAUCE  
BLACKENED GRILLED SHRIMP SKEWERS WITH PINEAPPLE GLACE  
STUFFED FRIED EGGPLANT  
GRILLED STEAK SKEWERS WITH BBQ DIP  
\* TERIYAKI CHICKEN DUMPLING WITH SOY GINGER  
\* VEGETABLE SAMOSAS  
\* BEEF KABOB  
\* GOLDEN CHICKEN FINGER SKEWERS WITH HONEY MUSTARD DIP  
HERBED FALAFEL WITH HUMMUS  
\* SPRING ROLLS WITH SWEET DIP  
CHEESE QUESADILLA WITH APPLEWOOD BACON & CARAMELIZED ONION  
\* BABY LAMB CHOPS WITH TZAZIKI DIP  
MINI FOCCACCIA WITH ROASTED VEGETABLES, HUMMUS & GOAT CHEESE  
\* REQUIRES SOME ASSEMBLY OR REHEAT, RECOMMENDED WITH STAFFED EVENTS

### ENTRÉES

THINLY SLICED FILET MIGNON SERVED WITH CREAMY HORSERADISH SAUCE OR PORTOBELLO BROWN SAUCE (SERVES 10)  
POMEGRANATE ROASTED SALMON FILET WITH FRUIT SALSA (SERVES 10)  
CHICKEN FRANCAISE LIGHT BATTERED CHICKEN BREAST TOPPED WITH A VELVET LEMON WHITE WINE SAUCE  
PIES  
PESTO HERB ROASTED SALMON FILET WITH ROASTED TOMATO SALSA (SERVES 10)  
PESTO SEARED CHICKEN WITH FRESH MOZZARELLA, YELLOW ROASTED PEPPER AND CREAMY PESTO SAUCE  
FRESH PASTA LASAGNA OR EGGPLANT PARMIGIANA (SERVES 18)  
PENNE A LA VODKA  
CREAMY PESTO RIGATONI WITH SAUTEED CHICKEN

## PARTY PLATTERS

GRILLED MARINATED VEGETABLES MOSAIC  
WITH BALSAMIC VINAIGRETTE

FRESH SLICED  
MOZZARELLA, TOMATO, FRESH BASIL  
LEAF ARRANGEMENT

FILET MIGNON WITH CREAMY  
HORSERADISH SAUCE & BREADS (SERVES  
10 & UP)

**VEGETABLE CRUDITÉ** A VARIETY OF THE MARKET'S FRESHEST  
VEGETABLES SERVED WITH A CHOICE OF OUR DELICIOUS DIPS

**FOUR DIPS** A SELECTION OF DIPS: HUMMUS, SUN-DRIED  
TOMATO, GUACAMOLE, SALSA FRESCA WITH  
PITA, OUR JUMBO TORTILLA CHIPS, FRENCH BREAD

**IMPORTED CHEESE & FRESH FRUIT ARRANGEMENT**  
A VARIETY OF CHEESES, BEAUTIFULLY GARNISHED, WITH AN  
ARRAY OF STRAWBERRIES, GRAPES, PINEAPPLE, HONEYDEW,  
CANTALOUPE, STARFRUIT, KIWI & MORE, SERVED WITH  
CRACKERS, DRIED FRUIT (FRUITS ARE SEASONAL)

**ANTIPASTO PLATTER** GRILLED MARINATED CHICKEN, GENOA SALAMI,  
SWEET HAM, IMPORTED PROSCIUTTO, GRILLED MARINATED  
VEGETABLES, HUMMUS, ROASTED SWEET PEPPERS, IMPORTED  
OLIVES, SUN-DRIED TOMATOES, HEARTY ITALIAN BREADS,  
PROVOLONE, AND FRESH MOZZARELLA

**CHICKEN FINGER PLATTER** BONELESS CHICKEN BREAST STRIPS,  
GOLDEN CRISP SERVED ON SKEWERS WITH HONEY MUSTARD SAUCE

**DESSERT PLATTER** OUR DELICIOUS FRESH BAKED COOKIES  
ENHANCED WITH AN ARRAY OF DELECTABLE SWEETS

## BARBECUE

SMOKED BEEF BRISKET  
PULLED PORK OR CHICKEN  
PORK SPARE RIBS  
MAC N' CHEESE  
BBQ BEANS  
LILLY'S HOUSE SALAD  
CORNBREAD WITH HONEY BUTTER  
BRIOCHE SLIDER ROLLS  
CAROLINA BBQ SAUCE

## SMALL GATHERING

(20 PEOPLE)

15 EXOTIC FRUITS & IMPORTED CHEESES SERVED WITH CRACKERS

15 FOUR DIPS PLATTER: A SELECTION OF DIPS INCLUDING  
ROASTED PEPPER HUMMUS, SUN-DRIED TOMATO SPREAD,  
GUACAMOLE, SALSA FRESCA, PITA POINTS, FRENCH BAGUETTE &  
JUMBO TRI-COLORED TORTILLA CHIPS

2 DOZEN BLACKENED CHICKEN MANGO SALSA SERVED IN BLUE  
CORN CUPS

3 DOZEN SLICED STEAK CROSTINI TOPPED WITH CHOPPED  
CARAMELIZED ONION, BUTTERMILK BLUE CHEESE & A DOLLOP OF  
CREAMY HORSERADISH

3 DOZEN VEGETABLE SPRING ROLLS SERVED WITH PLUM SAUCE

3 DOZEN STUFFED RISOTTO BITES SERVED A LA VODKA SAUCE

2 DOZEN BLACKENED SHRIMP SKEWERS WITH PINEAPPLE GLACE

2 DOZEN GRILLED CHICKEN SKEWERS SERVED WITH A CURRY AIOLI

## EARLY EVENING RECEPTION

(50 PEOPLE)

4 DOZEN CRAB SALAD ON WONTON CRISPS  
4 DOZEN SMOKED SALMON ON CUCUMBER CHIPS  
4 DOZEN CHEESE QUESADILLAS WITH AVOCADO  
4 DOZEN PHYLLO CUPS WITH ORIENTAL CHICKEN CASHEW  
SALAD  
4 DOZEN STEAK TOSTADAS  
40 BABY GREENS GOURMET SALAD TOPPED WITH SUN DRIED  
FRUIT, CANDIED PECANS, CREAMY GOAT CHEESE AND BALSAMIC  
VINAIGRETTE  
30 FORBIDDEN RICE & SEASONAL VEGETABLE  
20 SALMON, ASPARAGUS, TOMATO & SPINACH SALAD  
20 FINGER-SIZE CHICKEN FRANCAISE  
20 BBQ PORK OVER MASHED POTATOES

## DAY AFTER WEDDING BRUNCH

(60 PEOPLE)

60 PERSON OMELETTE STATION WITH CHOICE OF FILLINGS

- OR -

10 ASSORTED QUICHES

2 SIDES SMOKED SALMON WITH CAPERS, RED ONION, CREAM CHEESE &  
TOMATO

50 FRESH FRUIT SALADS WITH YOGURT, GRANOLA

40 LE BUSBAGELS, SCONES, MUFFINS, CROISSANTS

120 SLICES APPLEWOOD BACON

5 DOZEN POTATO PANCAKES SERVED WITH BACON, SOUR CREAM

25 ASSORTED MEATS & CHEESE SERVED WITH BREADS & SPREADS

8 LBS TUNA SALAD

45 FINGER DESSERTS

60 COFFEE, JUICES, WATERS