



PREMIER
caterers

*Corporate and
Private Party
Menus*

Wedding Package Menus Available...Please Ask!

17 South 35th Street • Camp Hill, PA 17011 • 717-761-2700 ~ www.premier-caterers.com

Established 1989



PREMIER caterers

BREAKFAST

\$100 minimum food order

BEVERAGES

(All beverages will come with plastic cups and ice if required.)

BUILD YOUR OWN BREAKFAST

Quiche.....	2.75
Scrambled Eggs.....	2.75
Croissant Egg Sandwich	3.95
Breakfast Burrito	3.95
Waffles or French Toast.....	2.75
Home Fries	2.50
Cheezy Potato Casserole.....	3.00
Baked Oatmeal.....	1.75
Sausage or Bacon (add both for 2.95)	2.00
Fresh Fruit Tray	2.75
Whole Fruits.....	1.00
Assorted Dry Cereal & Milk	2.75
Yogurt & Granola.....	1.75
Assorted Bagel & Danish Tray	3.50
Warm Sticky Buns	1.50

EXPRESS BREAKFAST

Drop and Go

Served on disposable platters/containers with black plasticware

- Coffee & Tea
- Fresh Fruit Tray
- Bagel & Danish Tray

\$5.50 + \$30.00 Delivery

(Available 8 am - 10 am • Minimum 20 people)

Chef-Manned Stations Available
Omelettes, Crepes

Snacks

Pretzels & Dips	1.25
Party Snack Mix	1.00
Cheese Cubes with Olives	2.25
Poundcake Cubes with Chocolate Dip	2.00

ADD ON BEVERAGES

2 Liter Style Served Sodas	80¢
Canned Soda & Bottled Water	1.25
Coffee & Tea Service	1.75
Iced Tea & Lemonade	1.15
Punch in a Punch Bowl.....	1.35
Half Pints Milk.....	80¢
2 - Juices in Pitchers	1.25
Bottled Juices	1.65
Hot Sipping Chocolate.....	1.65
Mulled Apple Cider.....	1.65

• Non-alcoholic mixers for bar includes:

plastic cups, bar fruits, garnishes, stirrers, cocktail napkins, orange, grapefruit, pineapple & cranberry juices, tonic, club soda and milk. \$2.00/person (does not include sodas).

• **Ice Delivery:** for large volume bars is 50¢ per person and we will bring ice bowls.

TERMS & CONDITIONS

- All prices are **per person** plus 6% sales tax and a 20% service charge (unless package chosen has a specified delivery fee.)
- The minimum delivery or service charge fee is \$30.00
- The 20% service charge includes delivery, setup of buffet, buffet linens, tear down and black plasticware (unless upgraded to china).
- Pricing is subject to market fluctuation.
- Food items must be ordered for entire guest count.

ADDITIONAL SERVICE:

Preset Guest Tables - \$1.50 per person
Served Meal \$1.50 per person
Bartenders - \$25.00 per hour (4 hr. minimum)
Servers - \$20.00 per hour (4 hr. minimum)
Dishwasher - \$15.00 per hour
Service hours will need to factor set up & clean up times

FINAL COUNTS

Private Parties - 3 days prior.....	\$200 non-refundable
Corporate - 48 hours.....	N/A
Banquet - 3 days prior.....	\$200.....
Weddings - 9 days prior	\$200 non-refundable

DEPOSITS

PAYMENT DUE

FEES FOR CANCELLATION

3 Days Prior	} 100% day of	
Credit Card or Net 10 Approval.....		} 50% 24 hours
3 Days Prior		
3 days prior	No refund	

*Please plan in the event of bad weather

Monday-Friday Minimum Food Delivery \$100.00 (unless noted)

Saturday Minimum Food Delivery \$300.00

Sunday Minimum Food Delivery \$700.00

*Friday night through Sunday may require a server at an additional fee.

RENTALS/LINENS

Chairs (white folding)	\$2.50 plus add. delivery/setup fee
Tables.....	\$12.00 plus add. delivery/setup fee
Linen Tablecloths (cream/white) ...	\$4.95
Linen Napkins (cream/white).....	\$0.50
Table Skirting	\$20.00 per 8 ft. table
Specialty to-the-floor linens	\$18.00
Colored Napkins	\$0.75
Colored Tablecloths	\$9.00
Tent.....	\$250.00 and up

OPTIONS:

GLASSWARE/CHINA SERVICE

Appetizers	\$0.75
Dinner Service	\$1.50
Dessert/Cake Service	\$0.50
Wine Glasses	\$0.30
Water Glasses	\$0.30
Total Glass Bar Service	\$2.00
Champagne Glasses	\$0.50
Martini Glasses	\$0.50

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LUNCH PACKAGES

All are **\$8.75 per person** plus \$30.00 delivery fee and 6% Sales Tax. **10 person minimum.** Includes black plasticware, buffet line, delivery & pickup

Choose One Entree Salad or Sandwich:

*(Cold Assortments include: turkey, roast beef, ham, tuna, chicken and egg salad, and assorted cheeses)

"Make Your Own" Deli Tray*

Overstuffed Assorted Sandwiches*

Trio Entree Salad

Mixed Greens, Topped with Tuna Salad, Egg Salad, Chicken Salad & Diced Tomatoes

Assorted Submarine Sandwiches*

The Upper End Entree Salad

Grilled Diced Chicken, Assorted Greens, Diced Apples, Cranberries, Candied Pecans & Bleu Cheese

Assorted Croissants*

Assorted Wraps*

Out On The Ranch Entree Salad

Chopped Romaine, Diced Tomatoes, Grilled Corn, Black Beans, Diced Grilled Chicken & Crispy Fried Onions

Assorted Pretzel Rolls*

Assorted Paninis*

The Country Entree Salad

Grilled Diced Chicken, Hard Boiled Eggs Bacon, Mixed Lettuces, Diced Tomatoes & Diced Provolone

Sloppy Joes

Pulled Pork

Slow Roasted and Seasoned with BBQ Sauce

Hamburgers & Hot Dogs

All Beef Served with Rolls, Cheese and Condiments

The Italian Entree Salad

Diced Ham, Diced Salami, Diced Provolone, Mixed Lettuces, Tomatoes, Artichokes & Peppers

Grilled Chicken & Smoked Gouda

- served on French rolls

Choose Two Side Options:

Add 3rd option for \$2.25, 4th option for \$1.75)

Tossed Salad

Garden Greens topped with Chick Peas, Diced Tomatoes, Sunflower Seeds & Raisins

Mixed Salad

Assorted Lettuces mixed with Diced Tomatoes, Shredded Carrots, Parmesan Cheese & Provolone

Bacon Smoked Cheddar Potato Salad

Red Potatoes, Bacon, Cheddar tossed in a Sour Cream Dressing

Thai Noodle Salad

Linguini Noodles w/ Julienne Carrots, Tomatoes, Water Chestnut, Bamboo Shoots, Crushed Peanuts in an Asian Vinaigrette

Fresh Fruit Tray

Seasonal Fresh Fruit Sliced and Arranged on a Platter

Italian Pasta Salad

Penne, Diced Fresh Vegetables, Cubed Salami, Cubed Cheddar & Olives in a Vinaigrette

Broccoli Bacon Salad

Broccoli, Cheddar Cheese, Bacon & Diced Onions in our Slightly Sweet Creamy Dressing

Caesar Salad

Chopped Romaine, Homemade Croutons, Parmesan Cheese & Caesar Dressing

House Specialty

Mixed Greens Piled with Bleu Cheese, Roasted Pecans, Craisins and Diced Apples

New Vegetable Salad

Green Beans, Tomatoes, Cucumbers, Apples, Edamame, Romaine, Mesclun & Cheddar

Deviled Egg Macaroni Salad

Macaroni, Hard Boiled Eggs, Celery & Carrots Tossed in a Creamy Mayonnaise Dressing

Greek Salad

Chopped Romaine topped with Feta, Black Olives, Tomatoes, Mushrooms and Cucumbers

Santa Fe Pasta Salad

Penne, Corn, Black Beans, Cubed Cheddar & Tomatoes Served in a Peanut-Cilantro Vinaigrette

Grilled Vegetable Pasta Salad

Cavatappi with Diced Grilled Vegetables in an Italian Vinaigrette

Red Potato Salad

House Specialty

Vegetables & Dip

Seasonal varieties served with 2 dips

Greek Cavatappi Salad

Cavatappi Pasta, Feta, Onions, Cucumbers, Black Olives & Tomatoes in Greek Dressing

Chicken Corn Soup

Vegetable Beef Soup

Taco Soup

Cream of Tomato Soup

Chicken & Wild Rice Soup

Chili

Chicken Noodle Soup

Vegetable Soup

Soup of the Week (please ask)

Cookies & Brownies

Cake of the Week (please ask)

Pie of the Week (please ask)

Assorted 2-Bite Dessert Tray

Fresh Fruit Tray

Assorted Brownies

Assorted Bar Desserts

(Special Orders Welcome)

Extras: Add Lettuce, Tomato, Pickles \$1.00

Add Chips & Pretzels \$1.25

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HOT LUNCHES & DINNERS

Includes freshly baked assorted rolls & butter

Salads

CHOOSE ONE:

- Tossed Garden Salad
- Greek Salad (add \$.55) • Caesar Salad
- House Specialty (add \$.55)
(with roasted pecans, diced apples,
crumbled bleu cheese & craisins)

Side Dishes

CHOOSE ONE VEGETABLE & ONE STARCH: (add second choice \$1.75)

Vegetables

- Julienne Steamed Vegetables
- Grilled Vegetables
- Stirfry Broccoli with Sesame & Ginger
- Buttered Sweet Corn with Red Peppers
- Green Beans w/ Caramelized Onions & Mushrooms
- Grilled Asparagus w/ Shaved Parmesan
& Roasted Pinenuts (\$.55 - seasonal)
- Steamed Broccoli with Roasted Almonds
- Carrots Glazed with Brown Sugar and Dill
- Green Beans with Roasted Cashews
- Corn Souffle

Starches

- Smashed Potatoes & Gravy
- Cheese Fondue Hash Browns
- Macaroni & Cheese w/ Crushed Goldfish Topping
- Rosemary Roasted Red Potatoes
- Sweet Potato Souffle
- Gratin Potatoes
- Grilled Yukon Potatoes w/Thyme & Garlic
- Parsley Olive Oil Penne (add side marinara \$.80)
- Asian Fried Rice
- Pecan Rice Pilaf
- Wild Rice
- Carribean Rice & Beans
- Mini Pasta Bar (add \$2.20)
- Baked Potatoes
- Baked Potato Bar (add \$1.10)
- Side Order of Mini Meatballs in Marinara
- Roasted Garlic & Sour Cream Smashed Potatoes
- Dutch Stuffing

Hot Entree Choices

Chicken

- Dijon Chicken
- Pistachio Crusted Chicken
- Chicken Marsala
- Romano Crusted Chicken
- Chicken Piccata • Chicken Saltimbocca
- Fried Chicken • Chicken Parmesan
- Grilled Chicken (2-sauce option)
- Grilled Chicken & Goat Cheese
- Almond Crusted Chicken w/Asian Citrus Glaze
- Orange Citrus Glazed Grilled Chicken
- Chicken Wellington

Pasta

- **Lasagna** - With or Without Meat
- **Pasta Leonardo** - Penne, Sauteed Chicken,
Mushrooms, Caramelized Onions in a
Madeira Wine Sauce
- **Baked Penne** - Penne, Ricotta Filling, Marinara
- **Twisted Baked Penne** - Penne, Broccoli,
Oven Dried Tomatoes, Artichokes, Black Olives,
Roasted Pinenuts and Parmesan Cheese
- **Grilled Vegetable White Lasagna** - Layers of
Ricotta, Grilled Vegetables and Our Alfredo Sauce

Pork & Turkey

- Tom Turkey
- Parmesan Crusted Pork Loin
- Pesto Roasted Pork Loin • BBQ Ribs (1.10)
- Honey & Orange Ham

Seafood (add \$3.00)

- Herb Crusted Salmon
- Lemon Butter Halibut
- Shrimp & Scallop Scampi • Crabcakes
- Shrimp & Crabcake Tower
- Shrimp Kabobs

Beef

- Grilled Tender Beef Tips
- Oven Braised Beef • Beef Kabobs
- Bacon Wrapped Filet (add \$2.75)
- Beef at a Carving Station (add chef \$85)
- Beef Wellington (\$3.00)

Luncheon & Dinner Combination Suggestions

TRADITIONS

- Tossed Greens or Caesar Salad
- Assorted Rolls & Butter
- Fresh Steamed Vegetables
- Roasted Red Potatoes
- Grilled Chicken Breast
- Oven Roasted Beef

Lunch \$12.95 • Dinner \$19.95

SUNDAY BY THE FIRE

- Vegetables & Dip
- French Loaves and Butter
- Green Beans Almondine
- Carved Roast Beef with Horsey Sauce
- Chicken Dijon • Fettucine
- Brownie Explosion

Lunch \$12.95 • Dinner \$19.50

THE TURKEY TROT

- Fall Salad
- Rolls & Butter
- Sweet Buttered Corn
- Homemade Mashed Potatoes
- Stuffing, Gravy
- Honey Baked Ham
- Roasted Tom Turkey

Lunch \$12.95 • Dinner \$19.95

CROWN JEWEL

- Mixed Greens topped with Diced Red & Green
Apples, Crumbled Bleu Cheese and Roasted
Pecans served with a Zinfandel Vinaigrette
- Freshly Baked Artisan Rolls & Butter
- Parmesan Roasted Broccoli w/ Pinenuts
- Crabcakes with Roumalade Sauce
- Oven Roasted Prime Rib w/ Horseradish Sauce
- Provençal Potato Gratin

Lunch \$17.50 • Dinner \$24.75

1 Entree Lunch - \$10.95 (11 am - 1:30 pm) • 1 Entree Dinner \$17.95

(Lunch prices not available for weddings)

Add 2nd entree \$2.75 • Add 3rd entree \$2.25

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ACTION STATIONS

Option: 2 Hour Chef Fee - \$85.00

CARVING STATION

Oven Beef, Filet, Turkey, Turkey Breast, or Ham served with Accompanying Sauces & Little Rolls

FRENCH FRY STATION

Waffle, Curly & Shoe String Fries, Bleu Cheese Sauce, Cheddar Sauce, Chili, Bacon Bits, Sauteed Diced Onions, Ketchup, Cilantro Mayo & Mustard

BRUSCHETTA BAR

Grilled Crostini, Diced Seasoned Tomatoes, Mozzarella, Pesto, Olive Tapenade, Diced Sundried Tomatoes, Chevre, Parmesan, Flavored Goat Cheese & Caponata

KANSAS CITY

Brisket, Pulled Pork, Pulled Chicken, Mini Rolls, Relish, BBQ Sauces, Cheddar Corn Bread, Baked Beans & Coleslaw & Baskets Included

MASHED "TINI"

Mashed Red Potatoes & Sweet Potatoes, Sauteed Onions, Sauteed Mushrooms, Peas, Bacon, Ham, Chives, Cheddar Cheese, Parmesan Cheese, Roasted Pecans, Butter, Sour Cream, Brown Sugar, Cinnamon Butter

ITALIAN STATION

3 Pastas, 3 Sauces, Parmesan, Roasted Garlic, Diced Broccoli, Peas, Mushrooms, Peppers, Shrimp, Diced Chicken, Ground Beef, Dried Peppers, Diced Ham & Sauteed Diced Onions

PANINI & CHOWDER STATION

(Minimum Count 50 people)

Smoked Turkey, Honey Ham, Buffalo Chicken, Salami, Mozzarella, Brie, American, Havarti, Cheddar, Apples, Tomatoes, Toasted Almonds, 3 Breads, Tomato Soup, Manhattan Clam Chowder & Chicken Chowder

ASIAN STATION

Julienned Chicken, Beef & Shrimp, Peppers, Onions, Broccoli, Mushrooms, Scallions, Edamame, Bamboo Shoots, Water Chestnuts, Crushed Peanuts, White Rice, LoMein, Pad Thai, Hoison, Soy, Teriyaki and Roasted Garlic

MINI PIZZAS STATION

Marinara, Fresh Mozzarella, Sausage, Pepperoni, Chicken, Goat Cheese, Caramelized Onions, Parmesan, Mushrooms, Diced Peppers, Black Olives, Feta, Shredded Provolone, Pesto, Roasted Pinenuts, Bleu Cheese & Hot Sauce

MEXICAN STATION

Fritos, Nachos, Flour Tortillas, Corn Tortillas, Lettuce, Tomatoes, Jalapenos, Avocados, Onions, Ground Beef, Teriyaki Beef, Spicy Chicken, Refried Beans, Spanish Rice, Sour Cream, Salsa, Creamy Cheddar Cheese, Shredded Cheese

PICNIC/BBQ PACKAGES

ALL AMERICAN

Cheeseburgers and Hot Dogs
Potato or Macaroni Salad • Baked Beans
Fruit in a Watermelon Basket
Assorted Cookies or Brownies
\$9.75

COUNTRY FARE

Mesquite Grilled Chicken
Sliced Beef in BBQ Sauce with Rolls
Baked Beans • Potato Salad
Fresh Fruit in a Watermelon Basket
Choice of Green Salad or Corn on the Cob
Lemon Bars and Brownies
\$16.00

SOUTHERN BBQ

Cheeseburgers and Hot Dogs
Pulled Pork BBQ • Baked Beans
Potato or Macaroni Salad
Fresh Fruit in a Watermelon Basket
\$12.00

WESTERN BBQ

Mesquite Grilled Beef Tri-Tip • Mesquite Grilled Chicken
Baked Beans • Corn on the Cob • Potato Salad
Corn Bread Muffins and Honey Butter
Warm Apple Crisp & Ice Cream
\$18.50

MEXICAN BARBECUE

Chicken Fajitas • Beef Taco Meat
Flour and Corn Tortillas • Mexican Rice
Homemade Black, Refried, or Pinto Beans
Homemade Tortilla Chips
Salsa, Sour Cream and Guacamole
Southwestern Caesar Salad
Key Lime Pie
\$15.00

LUAU BEACH PARTY

(choice of 2 entrees)
Mesquite Grilled Tri-Tip of Beef
Teriyaki Chicken Kabobs
Kalua Pulled Pork
Baby Greens with Mandarin Oranges and Raspberries
Polynesian Rice Pilaf • Grilled Vegetables
Fruit Skewers • Hawaiian Rolls & Butter
\$21.50

ON A BUDGET IDEAS

HOT CHEF'S CHOICE LUNCH

(Mon. thru Fri.)

Chef's Selection Luncheon with Dessert,
Iced Tea & Lemonade

\$7.95 plus \$30.00 delivery (15 person minimum)

BUONO

• Tossed Salad • Rolls & Butter • Penne Pasta
• Marinara Sauce • Italian Meatballs • Iced Tea & Lemonade

Lunch \$8.50/Dinner \$10.00

(20 person minimum) plus \$30.00 delivery

MONTHLY LUNCHEON SPECIAL

(Mon. thru Fri.)

Please call for current month's selection

\$8.50 plus \$30.00 delivery (15 person minimum)

EVERYONE LOVES CHICKEN

• Tossed Salad • Rolls & Butter • Mashed Potatoes
• Marinated Grilled Chicken • Iced Tea & Lemonade

Lunch \$8.25/Dinner \$10.40

(20 person minimum) plus \$30.00 delivery

THE "DROP & GO" LUNCH

Choice of • Platter of Overstuffed Sandwiches OR
• The Italian Entree Salad

Choice of House Garden, Potato Salad or Italian Pasta
Choice of Assorted Cookies & Brownies or Fresh Fruit.

Includes Canned Sodas & Waters

\$8.50 plus \$15.00 delivery (10 person minimum)

served on disposable platters & black plasticware

IT'S IN THE BAG

Assorted Sandwiches on Martins Potato Rolls
Individual Chips • Piece of Fruit • Brownie

\$6.75 plus \$5.00 delivery

5 person minimum delivery

BOXED MEAL

**CHOOSE ONE OR
SPLIT HALF & HALF:**

• Assorted Sandwiches • Grilled Chicken Sandwich
• Italian Entree Salad (our twist of a chef salad) • Fried Chicken

CHOOSE ONE:

• Italian Pasta • Fruit Salad • Red Potato Salad

CHOOSE ONE:

Cookies ~ Brownies ~ Fruit Salad
\$8.25 plus \$10.00 delivery

5 person minimum delivery

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APPETIZERS

MUSHROOM CAPS

- Spicy Sausage & Cheese
- Bleu Cheese & Pistachio
- Crab Meat • Cheddar & Chicken
- Pesto & Pine Nuts

BAKED BRIES

- Cherries & Toasted Almonds
- Raspberry Pecan
- Apple Almonds & Rum

ON SPOONS

- Yankee Pot Roast
- Caprese Spoon
- Salmon, Dill & Caper
- Prosciutto & Bleu Cheese
- Melon Wrapped with Prosciutto

DIPS & FONDUES

- with Bread Cubes or Crackers
- Hot Spinach Artichoke • Crab Fondue
 - Bacon Swiss • Buffalo Chicken
 - Italian Hoagie Dip in Bread Bowl

WRAPPED IN BACON

- Seasoned Chicken Strips
- Scallops • Shrimp
- Date Stuffed with Almond

ROOM TEMP SKEWERS

• **SALAMI & CHEESE**
Fresh Salami, Sweet Mustard, Wrapped around a Cube of Jack Cheese and Skewered with a Pepperoncini

• **ANTIPASTO**
Marinated Mazzarella Ball, Salami Cube, Kalamata Olive, Artichoke Heart and Grilled Pepper

• **TORTELLINI**
Olive Oil & Herb Marinated Cheese Tortellini Skewered with Fresh Mozzarella and a Cherry Tomato

• **FRUIT**
Cantelope, Honeydew, Pineapple and a Halved Strawberry (seasonal fruits)

CHICKEN SATAY

- Curried & Rolled in Sesame Seeds with Chutney Sauce
- Asian Grilled with a Peanut Sauce
- Coconut Coated with Orange Marmalade
- Pecan Crusted, Thyme, Cumin, Oregano
- Chicken & Andouille Sausage with Bayou Rub

TURNOVERS

- Spinach & Feta
- Spicy Beef & Cheddar

MINI CREPES

- Parmesan, Spinach & Ratatouille
- Spinach, Monterey Jack & Sour Cream

SPRING ROLLS

- Thai Vegetabile • Steak & Cheese
- Szechuan Beef

BEEF SATAY

- Asian Marinated & Grilled
- Hawaiian Style • Stroganoff Style

POLENTA TOPPED WITH

- Olive Tapenade & Fresh Tomato Salsa
- Roasted Red Peppers & Tomato Coulis

SHOOTERS

- (in a shot glass)
- Shrimp w/Cocktail Sauce
 - Smoked Salmon w/Dill Sauce & a Bagel Chip
 - Lobster Shooter

MEATBALLS

- Swedish • Honey & Oange
- Sweet 'n Sour • Italian Marinara

CHICKEN "TWO BITES"

- Piccatta with Lemon Caper Sauce
- Pretzel Crusted with Whole Grain Mustard Sauce
- Breaded Buffalo Style with Bleu Cheese Dip
- Kentucky Fried Style with Ranch
- Cashew Crusted with Ginger Orange Sauce

MINI CALZONES

- Chorizo Sausage, Jack Cheese, Sweet Onions, Chili & Salsa
- Prosciutto, Plum Tomatoes, Ricotta, Basil & Garlic
- Smoked Chicken, Goat Cheese & Parsley

MINI PIZZA-ETTES

- Sausage Goat Cheese Rosemary
- Traditional Pepperoni
- Chorizo Sausage & Jack Cheese
- Mushrooms, Fontina & Thyme

SEAFOOD

- Mini Crabcakes • Crab Rangoons
- Coconut Shrimp
- Shrimp Skewered with Pineapple

GRILLED QUESADILLA TRIANGLES

- Served with Salsa & Sour Cream
- Three Cheese & Chili
 - Smoked Chicken, Cheddar, Cream Cheese & Herb

NEW STYLE "MINI QUICHE"

- Shepherd Pie • Chicken Pot Pie
- Goat Cheese, Calamata Olives & Artichokes
- Mushrooms, Swiss & Chives
- Asparagus & Gruyere Cheese
- Bacon, Fresh Tomato & Swiss
- Buffalo Chicken & Bleu Cheese

"EN CROUTE" MINIS

- Beef Wellingtons
- Stilton & Cranberry
- Chicken Wellingtons
- Spinach, Parmesan, Fresh Basil & Walnuts
- Crab, Cream Cheese & Seasonings
- Spicy Sausage & Mustard
- Dijon Chicken

MINI REPLICAS

- (2 bite size)
- Philly Cheese Steaks • Cheeseburger Sliders
 - Haute Dogs • Cubanitas Grilled
 - Mini Beef Empanadas
 - Mini Chicken Empanadas

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APPETIZERS

BABY BRIOCHES WITH CHICKEN SALAD

- Mini Brioche Rolls Stuffed with Chicken Cashew Salad and Smoked Bacon

SMOKED SALMON ON BLACK BREAD

- Black Bread Square Topped with Smoked Salmon and Dill Creme Fraiche

ASIAN SHRIMP SALAD IN A FILO TARTLETT

- Grilled Shrimp, Slivered Almonds, Mandarin Oranges, Scallions & Peppers in a Sesame Soy Glaze Served in a Filo Tartlett

ITALIAN ANTIPASTO DISPLAY

- Salami, Pepperoni, Prosciutto, Mozzarella Balls, Cubed Provolone, Grilled & Fresh Vegetables, Artichoke Hearts, Olives, Pepperoncini, Penne in a Balsamic with Cherry Tomatoes, and Served with Dips, Mustards and Wedges of Focaccia & Crackers

FRESH VEGETABLE DISPLAY

- Crisp Garden Fresh Vegetables with Cuisine Savory Dip

COCKTAIL PARTY ROLL SANDWICHES

- Mini Martin Potato Party Rolls Stuffed with Chicken Cashew Salad, Turkey & Brie, Smoked Ham and Swiss Cheese

HERB CRUSTED PRIME RIB ON TOASTED BAGUETTE

- Prime Rib of Beef on Garlic Toasted Baguette with Carmelized Onions & Piped with Horseradish Cream

FRESH FRUIT DISPLAY

- An Elaborate Display of Fresh Seasonal Fruits with Colorful Garnish

GRILLED VEGETABLE DISPLAY

- Fresh Seasonal Vegetables Lightly Marinated, Grilled and Served with Dips

DOMESTIC & IMPORTED CHEESE DISPLAY

- with Fruit Garnish and Fresh Party Crackers

TAPENADE WITH FLATBREAD

- A Provençal Tapenade with Finely Chopped Olives, Capers & Olive Oil on Flatbread

MAKE YOUR OWN BRUSCHETTA

- Grilled Garlic Bread Rounds Served with an Olive Tapenade, Tomato Mozzarella & Thinly Sliced Prosciutto

MARINATED GRILLED CHICKEN & SMOKED GOUDA ON A MINI PRETZEL ROLL

- Served with Honey Mustard and Basil Aioli

TORTE OF SUNDRIED TOMATO & PESTO

- A House Favorite Served with Crackers

WHOLE DRESSED SALMON

- A poached whole salmon, dressed with thinly sliced cucumbers, served with a dill dip and crackers (50 person minimum)

COCKTAIL PARTY IDEAS

(Not available for dinner between 4:00 - 7:00)

MEX & MINGLE

Chef's Selection of Classic Cheese & Fruit Array

A fine selection of cheeses accompanied by grapes, strawberries, pineapple pieces, dried fruits and fancy assorted crackers.

Mexican Martini

A non-meat layered Mexican dip presented in a jumbo martini glass served with multi-color nacho chips.

Honey & Orange Meatballs

Chicken Skewers with Fire Roasted Pepper Sauce

Shrimp Wrapped Bacon

\$14.75

COCKTAIL SOCIAL MIXER

Mini Cubanitos

Grilled Vegetables with three dips

Apple Almond Baked Brie

Asian Spring Rolls

Shrimp Skewers with thai pepper dip

\$15.25

THE ENTERTAINER

Sundried Tomato Pesto Pate with crackers • Fresh & Grilled Vegetables with dip

Cheeseburger Sliders • Chicken Satay with peanut dip

\$12.00

HAPPY HOUR

Crab Cocktail Ball with crackers

Fresh Vegetables and three dips

Buffalo Chicken Dip with nachos

Mini Haute Dogs

Italian Mini Meatballs

\$10.75

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DESSERTS

(Price Per Person)

CHEESECAKES

- Plain (toppings add \$.55)
 - Banana Cream
 - Caramel Apple
 - Key Lime
 - Cookies & Cream
- Fudge Peanut Butter Ripple
 - Tiramisu
- Chocolate Fudge
 - Pumpkin

\$3.00

SPECIALTY DESSERTS

- Peanut Butter Brownie Explosion - \$2.75
- Strawberry Brownie Explosion - \$2.75
- Gourmet Dessert Station - \$4.50

MISCELLANEOUS DESSERTS

- Angel Food Cake - \$1.65
- Apple Cobbler - \$2.00
- Ice Cream - \$1.50
- Peanut Butter S'mores - \$1.65
- Molten Lava Cake (served warm) - \$3.00

CAKES

- Death by Chocolate
- Chocolate Peanut Butter
- Caramel Banana Cream
- Lemon Raspberry Whipped Cream
 - Cannoli Cake
 - Almond Joy
- Caramel Apple Walnut
 - S'more Cake
- White Chocolate Raspberry
 - Coconut Cream
 - Orange Creamicle
- Strawberry Whipped Cream
 - Caramel Pecan Turtle
 - Chocolate Monkey
- Pumpkin Pecan Cake
 - Carrot Cake

\$3.00

**Ask about ordering whole cakes
for picking up!**

Ask about weekly & seasonal specialties

PIES

- Peanut Butter - \$2.75
 - Oreo - \$2.75
- Apple Pie - \$2.00
- Pumpkin - \$2.00
- Chocolate Chip - \$2.00
 - Pecan Pie - \$2.45
- Banana Cream - \$2.45

ASSORTED DESSERT TRAYS

- Cookies & Brownies - \$2.25
- Assorted Bar Desserts - \$2.75
 - Mini Cupcakes - \$1.50
 - Two Bite Sweets - \$2.75
 - Mini Parfaits - \$2.25
- Gourmet Mini Desserts - \$3.50
- Assorted Individual Pies - \$2.45

DESSERT BARS & STATIONS

COOKIE BAR

(Minimum 50 people)

Peanut Butter Fudge, Chocolate Chip, Sugar, Macaroons, Snicker Doodles, Homemade Turtle Candy, English Toffee, Oatmeal Raisin, Pecan Tassies, Mountain Cookies & Holiday/Party Jordan Almonds
(please ask about theme decor to match your party)

FLAMBE STATION

(Chef Required)

Cherries Jubilee, Bananas Flambe & Apples on Fire
Served with Vanilla Ice Cream and Choice of Whipped Cream & Caramel Sauce

COBBLER BAR

Warm Apple Cobbler, Bread Pudding, Blueberry Cobbler, Vanilla Cream Sauce, Ice Cream, Roasted Pecans, Caramel Sauce, Granola

SUGAR COOKIE STATION

Naked Sugar Cookies

Butter Cream Icing, Cream Cheese Icing, Strawberry Whipped Cream, Mini M&Ms, Chocolate Chips, Strawberry Glaze, Cinnamon Red Hots, Sprinkles

ICE CREAM BAR

Chocolate & Vanilla Ice Cream served with Peanut Butter, Chocolate & Strawberry Sauces, Whipped Cream, Cherries, Crushed Nuts, Sprinkles, M&Ms, Chocolate Chips, Oreo Pieces and Bananas

CUPCAKE BAR

Vanilla and Chocolate Naked Cupcakes served with Pastry Bags of Chocolate, Peanut Butter and Whipped Cream Icings and Toppings - Sprinkles, Mini Chocolate Chips, M&Ms & Crushed Peanut Butter Cups

CHOCOLATE FOUNTAIN

Chocolate fountain with white, milk, or dark chocolate; a server to maintain it, linens, and your choice of six items for dipping. \$5.00 per person, minimum party of 100 people (2 hour period). Call for prices of custom parties or more dipping items.

Pineapple	Apples
Strawberries	Sugar Cookies
Pears	Animal Crackers
Angel Food	Marshmallows
Pound Cake Cubes	Brownies
Pretzels	Bananas
Caramels	Rice Krispy Treats
Graham Crackers	Mini Cream Puffs
Candy Canes	

CANDY BAR STATION

A beautifully presented table dressed in your choice of colors and theme. Served with little white bags and glass jars of candies to match your event.