



Paul Evans Catering aka., Tibbles

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HORS D'OEUVRES

HOT AND COLD FOR PASSING

(*) Parts will be supplied with final assembly prior to serving.

DUMPLINGS:

Steamed or fried Szechwan dumplings	\$16.95	dz
Chinese take-out containers with sesame noodles	\$19.95	dz
Vegetable filled mini spring rolls	\$16.95	dz
Shrimp filled mini spring rolls	\$22.95	dz

PANCAKES:

Mini potato and onion pancakes	\$12.95	dz
Asparagus & wild rice pancakes with fruit salsa	\$15.95	dz
Yukon gold potatoes pancakes with tomato tartar*	\$15.95	dz
Coconut-ginger pancakes with mango chutney	\$15.95	dz

EMPANADAS:

Spinach, scallion and feta filled empanadas	\$12.95	dz
Spicy meat filled empanadas	\$12.95	dz
Columbian chicken and mushroom empanadas	\$12.95	dz
Columbian chicken and black bean empanadas	\$12.95	dz

TRADITIONAL:

Franks in jackets	\$12.95	dz
Mini knishes	\$12.95	dz
Asparagus wrapped in prosciutto	\$19.95	dz
Grilled cheese sandwich miniatures	\$14.95	dz
Mini meatballs pommodori	\$16.95	dz
Baked new potato skins, cheddar, chives, bacon	\$18.95	dz
Baked potato skins, garlic mashed & gruyere	\$18.95	dz
Stuffed mushrooms with cheese	\$12.95	dz
Stuffed mushrooms with crabmeat	\$24.95	dz

PIZZA:

California spa style miniature pizza	\$14.95	dz
Feta and tomato pizzette	\$15.95	dz
Tuscan broccoli rabe, sausage pizzette	\$15.95	dz
Grilled pineapple-cilantro, chicken pizzette	\$15.95	dz

MINI TARTS:

Mini quiches (ham, spinach, mushroom, etc.)	\$15.95	dz
Caramelized apple, onion and cheese tartlets	\$16.95	dz
Wild mushroom and gruyere tartlets	\$15.95	dz
Ricotta, apricot and chestnut tartlets	\$17.95	dz
Marscarpone and sun dried tomato tartlets	\$17.95	dz
Lobster, asparagus and gruyere tartlets	\$27.95	dz
Spanish olive, cheese and pine nut tart	\$23.95	dz
Boneless braised short ribs with wonton cups*	\$24.95	dz
Crab, papaya and cilantro filled wonton cups*	\$24.95	dz

TOSTITOS:

Cheddar, jalapeno and cilantro tostitos	\$12.95	dz
Zucchini and roasted pepper tostitos	\$12.95	dz
BBQ duck and wild mushroom tostitos	\$26.95	dz

FRITATTA & RISOTTO:

New potato, shallot, wild mushroom frittata squares	\$23.95	dz
Wild mushroom and fresh herb risotto triangles	\$23.95	dz

CHICKEN & DUCK:

Boneless chicken fingers	\$13.95	lb
Sesame chicken fingers	\$14.95	lb
Buffalo chicken wings	\$12.95	dz
Lemon and onion marinated chicken wings	\$13.95	dz
Coconut lollipop chicken with sweet & sour sauce	\$14.95	dz
Sourdough chicken lollipops, chipotle gorgonzola	\$16.95	dz
Peking duck wrap with cucumber and scallion	\$24.95	dz

RIBS, BEEF & BURRITOS:

BBQ baby back riblettes	\$26.95	dz
Asian style baby back riblettes with peanut sauce	\$26.95	dz
Beef negamaki rolls - scallions, peppers, teriyaki	\$24.95	dz
Cocktail size burritos (chicken, beef or vegetable)	\$18.95	dz

HORS D'OEUVRES

CRABCAKES:

Maryland crab cakes	\$16.95	dz
Plantain crusted crab cakes with fruit salsa	\$18.95	dz

SEAFOOD:

Chopped baked clams on the half shell	\$18.95	dz
Capellini with white clam sauce on the half shell	\$18.95	dz
Salmon roulade, leeks & wild mushrooms	\$28.95	dz

TOASTS:

Mini salmon burgers, toasted brioche with ginger*	\$24.95	dz
Peppercorn sirloin, toasted brioche - horseradish*	\$24.95	dz
Miniature reuben sandwiches	\$18.95	dz
Croque monsieur miniatures	\$18.95	dz
Eggplant napoleon on black bread with pesto*	\$24.95	dz

SHRIMP & SCALLOPS:

Coconut shrimp with sweet and sour sauce	\$16.95	dz
Firecracker butterfly shrimp with wasabi dip	\$16.95	dz
Jumbo scallops wrapped in bacon	\$25.95	dz

ENDIVE:

Endive - fig, marscarpone and candied pecans	\$24.95	dz
Endived filled with lobster and montrachet	\$28.95	dz
Endive filled with crab and confetti vegetables	\$28.95	dz

VEAL & LAMB:

Veal roulade with figs, apricot, raisins and nuts	\$28.95	dz
Rack of baby lamb chops parseilles*	\$32.95	ea

CHICKEN PINWHEELS

Spinach & mushroom/Prosciutto & sun dried tomato	\$14.95	lb
Cornbread & sausage/Broccoli rabe, pepper, pine nut	\$14.95	lb
Eggplant, roasted pepper and wild mushroom	\$14.95	lb
Broccoli rabe, roasted pepper and pine nuts	\$14.95	lb
Figs, apricot, raisins and nuts	\$18.95	lb

MINI SANDWICHES, MINI BURGERS & MINI WRAPS

MINIATURE SANDWICHES

Traditional miniature Maine lobster roll	\$39.95	dz
Shrimp or crab filled English tea sandwiches	\$26.95	dz
Smoked salmon & watercress English tea sandwich	\$26.95	dz
Chicken and brie English tea sandwiches	\$18.95	dz
Turkey with bacon English tea sandwiches	\$18.95	dz
Tuna salad or egg salad English tea sandwiches	\$18.95	dz
Cranberry, pecan, montrachet tea sandwiches	\$18.95	dz
Mini brioche - grilled honey chicken and brie	\$25.95	dz
Mini brioche - seared peppercorn salmon	\$30.95	dz
Mini brioche - swordfish, arugula and mango salsa	\$34.95	dz
Mini brioche - filet mignon & roasted peppers	\$36.95	dz
Horseradish crusted beef sirloin on mini onion roll	\$36.95	dz
Miniature brioche - corned beef and grain mustard	\$30.95	dz
Blackened salmon, citrus-yogurt sauce mini brioche	\$30.95	dz

MINIATURE BURGERS AND SLIDERS

(*) Parts will be supplied with final assembly prior to serving.

Pulled duck sliders, Szechwan sauce and Asian slaw	\$34.95	dz
Miniature hamburgers with the works*	\$26.95	dz
Miniature Cuban sliders with grilled red onion*	\$26.95	dz
Miniature hamburgers mushrooms & goat cheese*	\$26.95	dz
Miniature hamburgers with gorgonzola and figs*	\$26.95	dz
Miniature hamburgers with green chilies & cheddar*	\$26.95	dz
Miniature veal burgers with mustard caper sauce*	\$29.95	dz
Miniature lamb burgers with tsatsiki*	\$29.95	dz

MINI TORTILLA WRAPS

Seared artichoke, asparagus, pepper and humus	\$12.95	dz
Smoked turkey, brie, cucumber, honeycup mustard	\$14.95	dz
Grilled flank steak, French bean, tomato & corn	\$18.95	dz
Peppercorn tuna, French beans & pickled red onion	\$20.95	dz
Garlic shrimp, avocado, sprouts and roasted carrot	\$20.95	dz

HORS D'OEUVRES

JUMBO SHRIMP:

Jumbo shrimp wrapped in snow peapods	\$25.95	dz
Jumbo shrimp with cocktail sauce	\$25.95	dz
Jumbo shrimp with garlic and fresh herbs	\$25.95	dz
Jumbo borwn chili glazed shrimp	\$25.95	dz
Jumbo spicy Thai style shrimp	\$25.95	dz
Spicy Louisiana BBQ jumbo shrimp	\$25.95	dz
Jumbo sambuca-rosemary wrapped in prosciutto	\$26.95	dz

COCKTAIL SIZE CREPES:

Spinach and wild mushroom	\$16.95	dz
Cranberry and pecan	\$16.95	dz
Fig, cabernet and gorgonzola	\$19.95	dz
Chicken and sun dried tomato	\$19.95	dz
Smoked turkey and caramelized apple	\$19.95	dz
Salmon and wild mushroom	\$25.95	dz
Shrimp with spring vegetables	\$28.95	dz
Braised duck breast and apples	\$28.95	dz
Lobster with oyster mushrooms	\$35.95	dz

SKEWERS AND SATAYS:

Sesame tahini chicken	\$13.95	dz
Honey pecan chicken	\$13.95	dz
Lime-tequila chicken	\$13.95	dz
Blackened chicken	\$13.95	dz
Sugar & salt chicken, dried cherry reduction	\$13.95	dz
Asian BBQ shrimp	\$17.95	dz
Brown chili and ginger shrimp	\$17.95	dz
Sesame tahini shrimp	\$17.95	dz
Thai style shrimp skewers with scallion	\$17.95	dz
Spicy grilled shrimp with grilled cantaloupe	\$17.95	dz
Tequila lime shrimp	\$17.95	dz
Grilled vegetable kebobs	\$18.95	dz
Fresh mozzarella, grape tomato, artichoke heart	\$18.95	dz
Fresh mozzarella, figs, prosciutto - balsamic drizzle	\$18.95	dz
Ginger-teriyaki flank steak	\$19.95	dz
Peppercorn sirloin of beef	\$24.95	dz
Macadamia encrusted sirloin of beef	\$24.95	dz
Rosemary grilled lamb loin	\$24.95	dz
Moroccan olive crusted lamb loin	\$24.95	dz
Macadamia encrusted lamb	\$24.95	dz
Peppercorn Dijon salmon	\$23.95	dz
Brown chili and ginger glazed salmon	\$23.95	dz
Mango glazed salmon skewers with fresh cilantro	\$23.95	dz
Peppercorn ahi tuna with wasabi	\$24.95	dz
Sesame ahi tuna with wasabi	\$24.95	dz
Tequila-lime grilled swordfish skewers	\$24.95	dz
Italian style grilled swordfish skewers with tomato	\$24.95	dz

SOUTHWEST QUESADILLAS:

Roasted pepper and eggplant with basil	\$12.95	dz
Cheddar, cilantro and jalapeno	\$12.95	dz
Roasted corn, zucchini, cilantro and pepper jack	\$12.95	dz
Spicy chicken, eggplant, red onion and pepper jack	\$14.95	dz
Grilled chicken, papaya, cilantro and pepper jack	\$15.95	dz
Smoked salmon and fresh dill	\$20.95	dz
Shrimp, cheddar and cilantro	\$22.95	dz
Fire roasted shrimp, red onion and roasted corn	\$22.95	dz
Lobster with oyster mushrooms	\$28.95	dz

CRUDITÉS, CHEESES, FOCACCIA & DIPS

CRUDITÉS:

Fresh crudites basket, bleu cheese (serves to 25)	\$50.00	ea
Poached baby vegetables, mustard dip (serves to 20)	\$65.00	ea
Grilled vegetable kebobs	\$18.95	dz

ANTIPASTO & CHEESE:

Italian antipasto platter (serves up to 20)	\$70.00	ea
International cheese platter (serves up to 20)	\$55.00	ea
Fresh mozzarella, tomato, peppers (serves to 20)	\$55.00	ea
Whole baked brie wrapped in puff pastry	\$55.00	ea
Brie layered, strawberries, caramel & pecans	\$55.00	ea
Fresh mozzarella, tomato, artichoke skewer	\$18.95	dz
Fresh mozzarella, fig, prosciutto skewer	\$18.95	dz

CRUDITÉS, CHEESES, FOCACCIA & DIPS

FOCACCIA & CROSTINI:

Focaccia - portobello mushroom, sun dried tomato	\$13.95	dz
Focaccia - asparagus and gruyere	\$13.95	dz
Crostini - prosciutto, fontina, roasted peppers	\$13.95	dz
Crostini - cheddar and wild mushrooms	\$13.95	dz

SALSAS, DIPS, RELISHES, TAPENADES AND DRESSINGS

SALSA & GUACAMOLE:

Salsa rosa	\$6.50	pt
Black bean salsa	\$6.50	pt
Roasted corn and avocado salsa	\$8.50	pt
Guacamole verde	\$9.50	pt

ITALIAN DIPS:

White bean and garlic dip	\$6.50	pt
Eggplant caponata	\$6.50	pt
Olive tapenade	\$7.50	pt
Micro-dice ratatouille	\$7.50	pt

RELISH & TAPENADES:

Roasted fennel and olive tapenade	\$7.50	pt
Roasted beet and gorgonzola relish	\$7.50	pt
Roasted tomato relish	\$7.50	pt
Onion marmalade	\$7.50	pt
Curried squash tapenade with walnuts	\$7.50	pt
Caramelized apple and bacon tapenade	\$7.50	pt
Raspberry dipping sauce	\$7.50	pt
Roasted garlic humus	\$4.95	pt
Cranberry, pineapple and walnut relish	\$4.95	pt
Homemade chunky applesauce	\$4.95	pt

DIPS & DRESSINGS:

Horseradish sauce	\$4.95	pt
Cucumber dill	\$4.95	pt
Roasted pepper cream	\$4.95	pt
Bleu cheese dip	\$4.95	pt
Lemon mustard dip	\$4.95	pt
Caesar salad dressing	\$4.95	pt
Balsamic vinaigrette	\$4.95	pt
Honey vinaigrette	\$4.95	pt
Pear vinaigrette	\$4.95	pt
Raspberry vinaigrette	\$4.95	pt
Fresh fruit salsa	\$5.95	pt

DINNER & LUNCH MAIN DISHES

ITALIAN SPECIALTIES (1/2 TRAYS FEED 8-12)

Baked ziti with cheese	\$45.00	ea
Lasagna Bolognese with meat	\$50.00	ea
Zucchini, spinach , mushroom vegetarian lasagna	\$50.00	ea
Sausage and peppers with tomato and onions	\$60.00	ea
Chicken parmigiana	\$65.00	ea
Stuffed pork loin, spinach & mushrooms (whole loin)	\$80.00	ea
Stuffed pork loin, spinach & mushrooms (half loin)	\$45.00	ea
Veal, grilled eggplant, tomato & mozzarella	\$80.00	ea
Veal parmigiana	\$80.00	ea
Eggplant parmigiana	\$50.00	ea
Eggplant rollatine with cheese	\$45.00	ea
Stuffed shells with cheese (half pan)	\$35.00	ea
Stuffed shells with cheese (Full pan)	\$60.00	ea
Penne ala vodka	\$50.00	ea
Penne with sauteed spinach and artichoke hearts	\$50.00	ea
Fusilli with chunky tomato basil sauce	\$50.00	ea
Pasta with herbs and colorful primavera vegetables	\$50.00	ea

BREAD BASKETS:

Assorted onion, tomato and rosemary focaccia	\$2.25	pp
Assorted French rolls and currant walnut bread	\$1.75	pp

DINNER & LUNCH MAIN DISHES

CHICKEN MAIN DISHES (boneless cutlets cut party size)

Francese - lemon, white wine sauce	\$14.95	lb
Veronique - orange, honey sauce	\$14.95	lb
Tuscan pepper - spicy sauce, garlic, roasted pepper	\$14.95	lb
Marsala - rich brown sauce with mushrooms	\$14.95	lb
Light tomato, onion and garlic broth	\$14.95	lb
Chasseur - Chardonnay sauce, basil and pecans	\$14.95	lb
Mirabella - Chardonnay sauce, mushrooms & garlic	\$14.95	lb
Balsamic vinegar sauce - mushrooms and peppers	\$14.95	lb
Lemon pepper - sauteed spinach and portobellos	\$15.95	lb
Chicken Scarpariello - roasted potatoes & peppers	\$15.95	lb
CHILDREN'S Chicken fingers with ketchup	\$13.95	lb

GRILLED, FRIED, ROASTED & BBQ CHICKEN

Grilled honey-lemon chicken with asparagus	\$15.95	lb
Grilled teriyaki chicken with tri-color peppers	\$15.95	lb
Grilled garlic chicken, grilled tomato, montrachet	\$15.95	lb
Boneless southern fried chicken	\$15.95	lb
Old fashioned southern fried chicken	\$13.95	ea
Lemon-onion marinated southern fried chicken	\$13.95	ea
Herb roasted chicken cut in 1/8ths	\$13.95	ea
Smokey barbecued chicken cut in 1/8ths	\$13.95	ea

POULTRY

Cornish game hens stuffed with wild rice	\$13.95	ea
Baked chicken breast with spinach and mushrooms	\$9.95	ea
Whole roast stuffed turkey with stuffing (raw weight)	\$6.50	lb
Boneless turkey breast, traditional bread stuffing	\$69.95	ea
Crispy duck a l'orange (1/4's or 1/2's)	\$25.95	ea
Duck breast farfalle - shitake mushrooms	\$18.95	lb

VEAL MAIN DISHES

Francese - lemon, white wine sauce	\$27.95	lb
Port wine - rich sauce, pearl onions & mushrooms	\$27.95	lb
Marsala - rich brown sauce with mushrooms	\$27.95	lb
Light tomato, onion and garlic broth	\$27.95	lb
Chasseur - Chardonnay sauce with basil and pecans	\$27.95	lb

BEEF MAIN DISHES

Grilled flank steak, French beans and red onion	\$20.95	lb
Traditional sliced brisket of beef	\$24.95	lb
BBQ sliced brisket of beef	\$24.95	lb
Filet mignon stuffed with leeks	\$30.95	lb
Sliced filet mignon with wild mushrooms	\$30.95	lb
Whole filet mignon - horseradish sauce	\$130.00	ea

PORK and LAMB MAIN DISHES

Stuffed loin of pork with spinach and mushrooms (whole loin)	\$80.00	ea
Stuffed loin of pork with spinach and mushrooms (half loin)	\$45.00	ea
Stuffed loin of pork with dried fruit (whole loin)	\$80.00	ea
Stuffed loin of pork with dried fruit (half loin)	\$45.00	ea
Glazed spiral cut ham with brown sugar	\$59.95	ea
BBQ baby back ribs	\$30.00	ea
Asian style BBQ ribs with peanut sauce	\$30.00	ea
Grilled loin of lamb sliced, onion marmalade	\$27.95	lb
Whole rack of lamb parseilles	\$32.95	ea

SEAFOOD MAIN DISHES

Poached salmon with cucumber and dill sauce	\$23.95	lb
Pan seared Dijon salmon with julienne vegetables	\$23.95	lb
Brown chili glazed salmon with julienne vegetables	\$23.95	lb
Pan seared peppercorn tuna with tropical fruit salsa	\$24.95	lb
Sesame encrusted tuna with ginger-leek vegetables	\$24.95	lb
Grilled swordfish with tomato, olives and capers	\$29.95	lb
Grilled lime swordfish with mango salsa	\$29.95	lb
Chilean sea bass, light tomato, onion, garlic broth	\$33.95	lb
Balsamic glazed Chilean sea bass	\$34.95	lb
Mango glazed Chilean sea bass	\$34.95	lb
Jumbo butterfly shrimp scampi, sauteed spinach	\$29.95	dz

DINNER & LUNCH MAIN DISHES

SEAFOOD MAIN DISHES

Traditional Paella: shrimp, scallop, mussels, clams, chicken, sausage & rice	\$16.95	portion
Seafood Paella : shrimp, scallops, mussels, clams, crab, rice, peppers and peas	\$20.95	portion
Seafood Jambalaya: scallops, shrimp, crawfish, tasso, andouille & rice	\$16.95	portion
Seafood Mariscada: lobster, shrimp, scallops, mussels and clams	\$26.95	portion
Traditional Bouillabasse: salmon, shrimp, scallops, mussels and clams	\$24.95	portion
Jumbo Butterfly Shrimp: scampi sauce and sauteed spinach	\$29.95	dz

LUNCHEON SALADS

Chicken salad with walnuts and dill	\$11.95	lb
Chicken salad with peapods and cashews	\$11.95	lb
Chicken salad with zucchini and peppers	\$11.95	lb
Chicken salad with celery	\$11.95	lb
Southwest chicken salad with corn and beans	\$11.95	lb
Lemon basil chicken salad	\$11.95	lb
Egg salad with celery and onion	\$9.95	lb
Egg salad with mushrooms and onions	\$9.95	lb
Tuna salad with diced veggies	\$12.95	lb
Italian tuna salad, caramelized onions and olives	\$12.95	lb
Fresh seared tuna nicoise salad platter	\$24.95	lb
Poached salmon salad with cucumber and dill	\$22.95	lb
Poached halibut salad with celery and onion	\$33.95	lb
Shrimp salad with diced vegetables and Dijon	\$29.95	lb
Lobster salad with diced vegetables and Dijon	\$45.95	lb

LUNCH AND DINNER SIDE DISHES & SALADS

RICE AND POTATO SIDE DISHES

Confetti rice with diced vegetables	\$9.95	lb
Rice pilaf with peas, almonds and scallions	\$9.95	lb
Rice with sauteed spinach and pine nuts	\$10.95	lb
Wild rice with almonds and scallions	\$10.95	lb
Wild, brown rice, wheat berry, lemon and chives	\$10.95	lb
Wild, brown rice and wheat berry with dried fruit	\$10.95	lb
Roasted garlic mashed potatoes	\$9.95	lb
Striped roasted new potatoes with fresh herbs	\$9.95	lb
Oven browned potato noisettes (melon ball potatoes)	\$10.95	lb
Country roasted vegetables	\$13.95	lb
Traditional bread stuffing	\$9.95	lb
Chestnut bread stuffing	\$14.95	lb

MACARONI AND CHEESE SIDE DISHES

Kid's style macaroni and cheese (1/4 pan)	\$19.95	ea
Kid's style macaroni and cheese (1/2 pan)	\$39.95	ea
Gourmet 5-Cheese macaroni and cheese (1/4 pan)	\$24.95	ea
Gourmet 5-Cheese macaroni and cheese (1/2 pan)	\$49.95	ea

VEGETABLE SIDE DISHES

Steamed garden vegetable medley	\$10.95	lb
Green beans with toasted almonds and garlic	\$10.95	lb
Sauteed zucchini and carrot sticks	\$10.95	lb
Burnt broccoli with sesame seeds	\$13.95	lb
Roasted cauliflower with garlic	\$13.95	lb
Brussel sprouts with bacon	\$13.95	lb
French green beans with caramelized shallots	\$15.95	lb
French beans, baby carrots, caramelized shallots	\$15.95	lb
Grilled vegetables medley	\$13.95	lb
Roasted vegetables (potato, fennel, onion and carrot)	\$13.95	lb
Poached baby vegetables (carrot, asparagus, patti-pan)	\$20.95	lb
Poached asparagus with mustard sauce	\$20.95	lb
Grilled asparagus with mustard sauce	\$20.95	lb
Burnt asparagus with sesame seeds	\$22.95	lb

VEGETABLE SALAD, COLE SLAW & POTATO SALAD

COLD PASTA SALADS

Penne with sauteed spinach and artichoke hearts	\$9.50	lb
Penne with broccoli rabe, peppers and garlic	\$9.50	lb
Penne with grilled vegetables	\$9.50	lb
Penne, broccoli, tomato, carrot and yellow pepper	\$9.50	lb
Fusilli with sun dried tomato and basil	\$9.50	lb
Fusilli with primavera vegetables	\$9.50	lb
Fusilli with tomato, onion, basil & fresh mozzarella	\$9.50	lb
Fusilli with tomato, onion basil and ripe brie	\$9.50	lb
Bowtie pasta with wild mushrooms	\$9.50	lb
Bowtie pasta with broccoli, tomato, black olives	\$9.50	lb
Orzo with feta, tomato and peas	\$9.50	lb
Orzo with caramelized onions and asparagus	\$9.50	lb
Couscous, roast eggplant and sun dried tomatoes	\$9.50	lb
Couscous with sun dried fruit and pecans	\$9.50	lb
Wheat berry, brown, wild rice, lemon and chives	\$10.50	lb
Wheat berry, brown, wild rice, dried fruit & pecans	\$10.50	lb
Quinoa with cucumber and feta cheese	\$11.50	lb
Quinoa with roasted vegetables	\$11.50	lb
Quinoa with corn, tomato and zucchini	\$11.50	lb

VEGETABLE SALAD:

Tomato and cucumber salad with red onion	\$7.95	lb
Green bean, potato, mushroom, vinaigrette	\$7.95	lb
Southwest green bean, corn and pepper salad	\$7.95	lb
Chunky Greek salad - feta, tom., onion, olive, pepper	\$8.50	lb
Sassy cole slaw	\$5.50	lb
Buttermilk cole slaw	\$5.50	lb
Red potato salad Dijon	\$5.50	lb
Roasted potato salad with artichokes	\$7.95	lb
Roasted potato salad with wild mushrooms	\$7.95	lb
Smashed potato salad with roasted corn	\$7.95	lb

GREEN SALADS (10 portion minimum)

Caesar salad with homemade croutons	\$1.95	portion
Tossed salad - balsamic vinaigrette	\$1.95	portion
Tri-color salad with honey vinaigrette	\$1.95	portion
Tri-color salad with marinated tomatoes	\$2.25	portion
Arugula , endive, radicchio salad, marinated tomatoes	\$2.95	portion
Spinach salad with chopped egg, bacon and mushrooms	\$2.95	portion
Baby spinach salad with orange, dried cherries & pecans	\$2.95	portion
Baby spinach , jicama, orange, goat cheese pecans - poppy vin.	\$2.95	portion
Mesclun greens , gorgonzola, cranberries and walnuts	\$2.95	portion
Layered Greek salad with romaine, feta cheese and grilled zucchini	\$3.95	portion

SANDWICHES

PANINI ON FRENCH BAGUETTE (cut 8, 10 or 12 pcs.)

Fresh mozzarella, basil and sun dried tomato	\$25.95	ea
Black forest ham and brie with pommery mustard	\$30.95	ea
Italian: Genoa, prosciutto, pepperoni, provolone	\$30.95	ea
Lemon pepper chicken, spinach & portobellos	\$30.95	ea
Smoked turkey with brie and honey cup mustard	\$30.95	ea
Roast filet mignon with roasted peppers	\$40.95	ea
Roast filet mignon with wild mushrooms	\$40.95	ea

SANDWICHES ON EGG TWIST ROLLS:

Grilled honey Dijon chicken with red onion	\$42.95	dz
Grilled garlic chicken, Montrachet, roasted peppers	\$42.95	dz
Smoked turkey with brie	\$42.95	dz
Fresh turkey with lettuce and tomato	\$42.95	dz
Tuna salad with diced vegetables	\$42.95	dz
Black forest ham and brie	\$42.95	dz

SANDWICHES & WRAPS

LUNCH SIZE TORTILLA WRAPS:

Artichoke, asparagus, grilled tomato with humus	\$6.95	ea
Grilled chicken with avocado	\$7.95	ea
Smoked turkey with brie	\$7.95	ea
Grilled flank steak, French beans, roasted peppers	\$8.95	ea
Brown chili salmon, julienne vegetables and capers	\$9.95	ea
Grilled shrimp Caesar salad	\$10.95	ea

MINIATURE SANDWICHES:

Traditional miniature Maine lobster roll	\$39.95	dz
Shrimp or crab filled English tea sandwiches	\$26.95	dz
Smoked salmon, watercress English tea sandwiches	\$26.95	dz
Chicken & brie or turkey & bacon tea sandwiches	\$18.95	dz
Tuna salad or egg salad English tea sandwiches	\$18.95	dz
Cranberry, pecan, Montrachet tea sandwiches	\$18.95	dz
Mini brioche - grilled honey chicken and brie	\$25.95	dz
Mini brioche - seared peppercorn salmon	\$30.95	dz
Mini brioche - swordfish, arugala and mango salsa	\$34.95	dz
Mini brioche - filet mignon and roasted peppers	\$36.95	dz
Horseradish crusted beef sirloin, miniature onion roll	\$36.95	dz
Pulled duck sliders, Szechwan sauce and Asian slaw	\$34.95	dz
Miniature brioche - corned beef and grain mustard	\$30.95	dz
Blackened salmon, citrus-yogurt sauce, mini brioche	\$30.95	dz

SANDWICH PLATTERS

VARIETY BAGUETTES (cut into 1/8ths)

Fresh mozzarella baguette, sun dried tomato and basil	
Black forest ham & brie baguette, pommery mustard	
Authentic Italian hero style baguette, marinated tomatoes	
Prosciutto and provolone baguette, eggplant & peppers	
Grilled flank steak baguette with fire roasted tomatoes	

CHICKEN & TURKEY BAGUETTES (cut into 1/8ths)

Lemon pepper chicken baguette with grilled portobellos		
Turkey and jarsberg baguette with lettuce and tomato		
Smoked turkey baguette with brie and honeycup mustard		
Garlic chicken baguette with zucchini and roasted peppers		
Small	\$65.00	ea
Medium	\$90.00	ea
Large	\$125.00	ea

FILRT MIGNON BAGUETTES (cut into 1/8ths)

Filet mignon baguette with roasted peppers, horseradish		
Filet mignon baguette with wild mushrooms and garlic		
Filet mignon baguette, garlic & pepperoncini peppers		
Small	\$85.00	ea
Medium	\$125.00	ea
Large	\$175.00	ea

LUNCH SIZE WRAP PLATTERS

CHICKEN & TURKEY WRAPS:

Grilled chicken Caesar	
Turkey with brie, avocado and radish sprouts	
Smoked turkey with caramelized apples	
Grilled honey chicken with julienne vegetables	

VEGETABLE WRAPS:

Grilled vegetables with sprouts		
Seared artichoke, asparagus and humus		
Grilled mushrooms and sun dried tomatoes		
Smoked mozzarella with sun dried tomatoes		
Small (6)	\$45.00	ea
Medium (9)	\$65.00	ea
Large (12)	\$95.00	ea

STEAK & SEAFOOD WRAPS:

Grilled flank steak with French beans		
Brown chili salmon and julienne vegetables		
Seared tuna nicoise with French beans		
Grilled shrimp Caesar		
Small (6)	\$65.00	ea
Medium (9)	\$90.00	ea
Large (12)	\$115.00	ea

BREAKFAST & BRUNCH

BREAKFAST FARE:

Baked Quiche: broc., spinach, mushroom, ham	\$16.95	ea
Frittata: tomato & leek, spinach & mushroom or zucchini & pepper (serves 6-8)	\$18.95	ea
Frittata: potato, bacon and onion (serves 6-8)	\$20.95	ea
Frittata: eggs, lox and onion (serves 6-8)	\$30.95	ea
Breakfast Egg Burritos - your choice: asparagus & gruyere, mushroom & gruyere, bacon & cheddar, prosciutto & roasted peppers	\$4.95	ea
Home Fried Potatoes peppers and onions	\$9.95	lb
Brioche French Toast , strawberry sauce & syrup	\$1.95	ea

BREAD BASKETS:

Breakfast Basket: country breads, apple & choc. crumb cake	\$3.50	pp
Breakfast Bagel & Bread Basket: muffins, danish, croissants and mini bagels (includes cream cheese, butter and jam)	\$4.50	pp
Homemade Breads: banana, zucchini or pumpkin	\$5.95	ea
Old fashioned corn bread (half sheet)	\$20.00	ea
Old fashioned corn bread (quarter sheet)	\$10.00	ea
Bread Basket: French rolls & currant walnut bread	\$1.75	pp
Focaccia Basket: onion, tomato and rosemary	\$2.25	pp

BRUNCH SALADS AND APPETIZER PLATTERS:

Smoked Salmon Platter with capers and lemon (includes sliced tomato, onion, cucumber and olives)	\$33.95	lb
Poached Salmon Platter - cucumber and dill sauce	\$23.95	lb
Poached Salmon Salad with cucumber and dill	\$23.95	lb
Poached Halibut Salad with celery and onion	\$33.95	lb
Egg Salad with celery and onion	\$9.95	lb
Egg Salad with mushrooms and onions	\$9.95	lb
Egg White Salad with spinach and onion	\$10.95	lb
Egg White Salad with yellow pepper, chive, fresh dill	\$10.95	lb
Tuna Salad with diced veggies	\$12.95	lb

BREAKFAST SPECIALTIES:

Whole Baked Brie wrapped in puff pastry	\$55.00	ea
Brie & Strawberries walnuts, caramel drizzle	\$55.00	ea
Yogurt Parfaits fresh berries and granola	\$3.95	ea
PBJ: Peanut butter & jelly on banana bread	\$1.50	ea
Mini Crepe filled with caramelized apples	\$16.95	dz
Mini Crepe with dried cherries, pecans & monrchet	\$16.95	dz
Miniature Quiche Tarts with assorted fillings	\$15.95	dz
Caramelized Apple & Onion Tarts with gruyere	\$16.95	dz
Smoked Salmon and dill quesadilla	\$20.95	dz
Sweet Noodle Pudding (serves 6-8)	\$19.95	ea

FRESH FRUIT

Fresh Sliced Fruit Platter (serves up to 10)	\$35.00	ea
Fresh Sliced Fruit Platter (serves up to 20)	\$50.00	ea
Fresh Sliced Fruit Platter (serves 20-40)	\$70.00	ea
Fresh Fruit Kebobs with raspberry sauce	\$17.95	dz
Strawberries dipped in dark chocolate	\$13.95	dz
Fresh Fruit Salad	\$8.95	qt
Poached Pears in red wine	\$3.95	ea
Oranges marinated in Grand Marnier	\$3.95	ea

DESSERTS

DESSERT PLATTERS:

An assortment of cookies, brownies & pecan bars		
Our incredible cheesecake brownies squares		
Chocolate dipped linzer hearts cookies		
Chocolate, coconut & pistachio-ginger biscotti		
Homemade cheesecake square miniatures		
Chocolate ganache cake square miniatures		
Mini cannolis and chocolate eclairs		
Small serves up to 15	\$45.00	ea
Medium serves 15-30	\$75.00	ea
Large serves 30-50	\$110.00	ea

DESSERTS

HOMEMADE COOKIES, BROWNIES AND BARS

COOKIES, BISCOTTI & RUGELACH: Chocolate chip cookies	\$13.95	lb
Old fashioned oatmeal raisin cookies	\$13.95	lb
Butterscotch pecan cookies	\$13.95	lb
Peanut butter cookies	\$13.95	lb
Almond shortbread cookies	\$13.95	lb
Pecan sandies	\$13.95	lb
Raspberry linzer heart cookies	\$14.95	lb
White chocolate macadamia nut cookies	\$14.95	lb
Poppy seed thumbprint cookies with jelly	\$14.95	lb
Coconut icebox cookies	\$14.95	lb
Chocolate dipped raspberry linzer hearts	\$14.95	lb
Chocolate dipped pistachio logs	\$14.95	lb
Chocolate dipped walnut-chocolate biscotti	\$14.95	lb
Traditional rugelach	\$16.95	lb

BROWNIES & BARS

Rich fudge brownies	\$13.95	lb
Incredible Blondies	\$13.95	lb
Cheese cake brownies	\$14.95	lb
Caramel pecan squares	\$14.95	lb

HOMEMADE TARTS AND PIES:

Old fashioned pecan pie	\$18.95	ea
Rich chocolate pecan pie	\$18.95	ea
Pumpkin pie	\$15.95	ea
Tart green apple pie	\$20.95	ea
Juicy apple crumb pie	\$20.95	ea
Blueberry-cranberry pie	\$20.95	ea
Apple gallette tart (half sheet)	\$45.95	ea
Miniature pumpkin pie tartlets	\$16.95	dz
Miniature pecan pie tartlets	\$16.95	dz
Miniature raspberry crumb tartlets	\$16.95	dz
Mini fresh fruit and custard tartlets	\$18.95	dz
Miniature homemade cheesecake squares	\$18.95	dz
Miniature chocolate ganache squares	\$18.95	dz
Miniature cannoli or chocolate eclairs	\$18.95	dz

DESSERTS BY THE BOWL

Chocolate mousse	
Lemon mousse	
Lime mousse	
Italian tiramisu	
Fresh berry-misu	
Chocolate-misu	
English trifle	
Caramelized banana trifle	

Bowl Serves 10 \$25.95 ea

DELICIOUS CAKES FOR ANY OCCASION

Chocolate mousse cake	
Lemon mousse cake	
Yellow cake with chocolate fudge	
Chocolate fudge cake	
Peanut-butter butter cream cake	
Lemon butter cream cake	
Small serves 10-15	\$34.95 ea
Medium serves 15-30	\$49.50 ea
Large serves 30-55	\$85.00 ea

SPECIALTY CAKES FOR ANY OCCASION

Chocolate ganache layer cake	
Praline butter cream crunch cake	
Butterfinger crunch layer cake	
Coconut layer cake	
Lemon butter cream cake with fresh strawberries	
Small serves 10-15	\$39.95 ea
Medium serves 15-30	\$59.50 ea
Large serves 30-55	\$105.00 ea

HORS D'OEUVRES PLATTERS

Choose from the following selections

Fancy crudité vegetable basket, bleu cheese dip
Ig. Includes bleu cheese + mustard dip
sm. serves up to 15 \$ 35.00
med. serves 15-25 \$ 50.00
lg. serves up to 50 \$ 95.00

Grilled vegetable kebobs with fresh basil pesto
Poached baby vegetable platter with asparagus
Japanese style crudités with sesame noodle bundles
Choose One
sm. serves 8-12 \$ 45.00
med. serves 12-20 \$ 65.00
lg. serves 20-35 \$ 100.00

Guacamole and salsa with nacho chips
Eggplant caponata and hummus, pita chips
SMALL: Choose One ~ LARGE: Choose Two
sm. serves 8-12 \$ 35.00
med. serves 12-20 \$ 55.00
lg. serves 20-40 \$ 75.00

Italian antipasto platter with garlic rusks
Eggplant Napoleon with monrchet & basil
Choose One
sm. serves 8-12 \$ 50.00
med. serves 12-20 \$ 70.00
lg. serves 20-30 \$ 95.00

International cheese and fruit platter with crackers
Fresh mozzarella and tomato platter with garlic rusks
Fresh mozzarella, tomato and artichoke skewers
Choose One
sm. serves up to 20 \$ 55.00
med. serves 20-30 \$ 80.00
lg. serves 30-45 \$ 110.00

Whole brie wrapped in puff pastry
Brie layered with strawberries, walnuts, caramel drizzle
Choose One
serves up to 20 \$55.00

Focaccia topped with grilled portobello mushrooms
Asparagus focaccia with roasted peppers
Includes cheddar and parmesan twists
SMALL: Choose One ~ LARGE: Choose Two
sm. serves 8-12 \$ 45.00
med. serves 12-20 \$ 65.00
lg. serves 20-35 \$ 95.00

Jumbo shrimp wrapped in snow pea pods
Jumbo shrimp cocktail
Jumbo brown chili glazed shrimp
Jumbo garlic and herb shrimp
Jumbo spicy Louisiana shrimp
Jumbo Thai style shrimp
SMALL: Choose One ~ LARGE: Choose Two
sm. serves 8-12 \$ 65.00
med. serves 12-20 \$ 90.00
lg. serves 20-30 \$ 150.00

Shrimp skewers with peanut sauce
Shrimp skewers with papaya-cilantro glaze
Shrimp skewers with garlic and fresh herbs
Shrimp skewers with tangy Asian BBQ sauce
SMALL: Choose One ~ LARGE: Choose Two
sm. serves 8-12 \$ 45.00
med. serves 12-20 \$ 65.00
lg. serves 20-30 \$ 105.00

Sesame encrusted tuna skewers with wasabi
Tequila lime grilled swordfish with mango salsa
Dijon peppercorn salmon skewers
SMALL: Choose One ~ LARGE: Choose Two
sm. serves 8-12 \$ 55.00
med. serves 12-20 \$ 85.00
lg. Serves 20-30 \$ 135.00

HORS D'OEUVRES PLATTERS

Choose from the following selections

Smoked salmon quesadillas with fresh dill
Shrimp cheddar and cilantro quesadillas
SMALL: Choose One ~ LARGE: Choose Two
sm. serves 8-12 \$ 50.00
med. serves 12-20 \$ 75.00
lg. serves 20-30 \$ 110.00

Eggplant and roasted pepper quesadillas
Cheddar-cilantro and jalapeno quesadillas
Jack cheese, red onion and chicken quesadillas
SMALL: Choose One ~ LARGE: Choose Two
sm. serves 8-12 \$ 40.00
med. serves 12-20 \$ 60.00
lg. serves 20-30 \$ 85.00

Sesame tahini chicken skewers
Tequila lime marinated grilled chicken skewers
Honey pecan grilled chicken skewers
SMALL: Choose One ~ LARGE: Choose Two
sm. serves 8-12 \$ 40.00
med. serves 12-20 \$ 60.00
lg. serves 20-30 \$ 85.00

Peking duck mini-wraps with cucumber & peanut sauce
BBQ duck Tostitos with wild mushroom & cheddar
SMALL: Choose One ~ LARGE: Choose Two
sm. serves 8-12 \$ 55.00
med. serves 12-20 \$ 85.00
lg. serves 20-30 \$ 135.00

Chicken pinwheels with spinach and wild mushrooms
Chicken pinwheels, broccoli rabe & yellow pepper
Chicken pinwheels, prosciutto & sun dried tomato
SMALL: Choose One ~ LARGE: Choose Two
sm. serves up to 20 \$ 55.00
med. serves 20-30 \$ 80.00
lg. serves 30-45 \$ 110.00

Boneless chicken fingers with honey mustard
Boneless Japanese chicken fingers, spicy peanut sauce
Buffalo chicken wings, "hot" sauce & bleu cheese
SMALL: Choose One ~ LARGE: Choose Two
sm. serves up to 20 \$ 40.00
med. serves 20-30 \$ 60.00
lg. serves 30-45 \$ 85.00

Smoked salmon, monrchet Napoleon
Includes black bread toast
sm. serves up to 20 \$ 65.00
med. serves 20-30 \$ 95.00
lg. serves 30-45 \$ 140.00

Smoked turkey mini-wraps, avocado & radish sprouts
Garlic chicken mini-wraps, yellow tomato, h. mustard
Grilled artichoke, zucchini & humus mini-wraps
SMALL: Choose One ~ LARGE: Choose Two
sm. serves 8-12 \$ 40.00
med. serves 12-20 \$ 60.00
lg. serves 20-30 \$ 85.00

Brown chili salmon mini-wrap, julienne vegetables
Smoked salmon mini wrap, watercress & monrchet
Garlic shrimp mini wraps, peppers & sun dried tomato
Grilled flank steak and roasted corn mini wraps
SMALL: Choose One ~ LARGE: Choose Two
sm. serves 8-12 \$ 55.00
med. serves 12-20 \$ 75.00
lg. serves 20-30 \$ 105.00

Ginger flank steak skewers with ginger-soy dip
Spicy chili rubbed flank steak with Texas BBQ dip
Peppercorn sirloin skewer with cognac sauce
SMALL: Choose One ~ LARGE: Choose Two
sm. serves 8-12 \$ 50.00
med. serves 12-20 \$ 80.00
lg. serves 20-30 \$ 120.00

HORS D'OEUVRES PLATTERS

Choose from the following selections

Grilled lamb skewers with Vidalia onion marmalade
Moroccan style lamb skewers, rosemary & Greek olives

SMALL: Choose One ~ LARGE: Choose Two	
sm. serves 8-12	\$ 55.00
med. serves 12-20	\$ 85.00
lg. serves 20-30	\$ 135.00

Crepes with dried cranberries, pecans & montrachet
Crepes with smoked turkey & caramelized apple
Crepes filled with grilled chicken and sun dried tomato

SMALL: Choose One ~ LARGE: Choose Two	
sm. serves 8-12	\$ 45.00
med. serves 12-20	\$ 70.00
lg. serves 20-35	\$ 105.00

Salmon with asparagus filled chive crepes
Smoked salmon and fresh dill filled chive crepes
Salmon and wild mushroom filled chive crepes
Salmon pinwheels filled with spinach and mushrooms
Salmon pinwheels with sautéed leeks and mushrooms
Salmon pinwheels filled with shrimp mousse

SMALL: Choose One ~ LARGE: Choose Two	
sm. serves 8-12	\$ 65.00
med. serves 12-20	\$ 95.00
lg. serves 20-35	\$ 140.00

Belgian endive filled with lobster salad
Belgian endive filled with crab salad
Belgian endive filled with poached halibut

SMALL: Choose One ~ LARGE: Choose Two	
sm. serves 8-12	\$ 70.00
med. serves 12-20	\$ 105.00
lg. serves 20-35	\$ 170.00

COCKTAIL SANDWICH PLATTERS

ELEGANT ENGLISH TEA SANDWICHES:

Grilled chicken with brie
Smoked turkey with bacon and arugala
Sun dried cherries and pecans
Cucumber and watercress
Tuna OR Egg salad

Choose Three Varieties	
sm. serves 8-12	\$40.00
med. serves 12-20	\$65.00
lg. serves 20-30	\$95.00

ELEGANT ENGLISH TEA SANDWICHES:

Smoked salmon with watercress and capers
Nicoise tuna with chopped olives and mache
Shrimp salad OR Crab salad with Dijon

Choose Three Varieties	
sm. serves 8-12	\$60.00
med. serves 12-20	\$90.00
lg. serves 20-30	\$120.00

MINIATURE BRIOCHE SANDWICHES:

Variety Brioche

Black forest ham and jarlsberg on mini brioche
Grilled honey Dijon chicken and brie on mini brioche
Fresh mozzarella, sun dried tomato, basil brioche
small (30 pcs.) \$70.00
medium (45 pcs.) \$105.00
large (65 pcs.) \$145.00

Filet Mignon Brioche

Filet mignon mini brioche, peppers & horseradish
Filet mignon mini brioche with wild mushrooms
small (30 pcs.) \$95.00
medium (45 pcs.) \$135.00
large (65 pcs.) \$195.00

COCKTAIL SANDWICH PLATTERS

MINIATURE BRIOCHE SANDWICHES:

Seafood Brioche

Seared tuna with papaya salsa on mini brioche
Grilled swordfish with papaya salsa on mini brioche
Seared salmon, julienne vegetable mini brioche
small (30 pcs.) \$80.00
medium (45 pcs.) \$115.00
large (65 pcs.) \$165.00

LOBSTER "SLIDERS":

Miniature Maine lobster rolls on grilled bun

small (30 pcs.)	\$100.00
medium (45 pcs.)	\$150.00
large (65 pcs.)	\$215.00

DUCK "SLIDERS":

Mini duck "sliders" with Asian slaw sauce

small (30 pcs.)	\$95.00
medium (45 pcs.)	\$135.00
large (65 pcs.)	\$195.00

PANINI ON FRENCH BAGUETTES:

Variety Panini

Lemon pepper chicken panini, Portobellos
Smoked turkey and brie panini with honey mustard
Fresh mozzarella with sun dried tomato and basil
Italian: Genoa, pepperoni, prosciutto, provolone
sm. serves 8-12 \$65.00
med. serves 12-20 \$95.00
lg. serves 20-35 \$140.00

Filet Mignon Panini

Filet mignon panini, roasted pepper & horseradish
Filet mignon panini, wild mushroom & garlic
sm. serves 8-12 \$85.00
med. serves 12-20 \$125.00
lg. serves 20-35 \$180.00

THEME APPETIZERS

French Provencal Platter:

Jumbo garlic shrimp
Chicken pinwheels with spinach and mushrooms
Cabernet-gorgonzola filled crepes
Seared artichoke hearts, nicoise olives and baby vegetables
10 Person Minimum (2/2/1++) \$10.95 per person

Italian Tuscan Platter:

Fresh mozzarella, tomato and artichoke skewers
Jumbo lemon-herb shrimp
Broccoli rabe and pine nut filled chicken pinwheels
Poached asparagus wrapped with prosciutto
10 Person Minimum (1/2/2/1) \$10.95 per person

South of the Border Platter:

Guacamole, salsa and nachos
Cheddar-jalapeno quesadillas
Ancho grilled sirloin skewers
Mini BBQ chicken sliders
10 Person Minimum (dip+2/2/1) \$11.95 per person

Pacific Rim Platter:

Tangy Asian BBQ shrimp skewers
Sesame chicken skewers + Peking duck wraps
Miniature spring rolls
California rolls & Japanese Style vegetables
10 Person Minimum (1/1/1/1/2+) \$11.95 per person

Mediterranean Platter:

Humus, Tzatziki and pitas + Spinach-feta pastries
Sugar/salt encrusted chicken skewers
Grilled salmon skewers with lemon-garlic-mint
Eggplant napoleon
10 Person Minimum (dip+1/2/2/1) \$11.95 per person