# CATERING MENU

Catering orders must be submitted at least two days prior to event

orders@sawdustcatering.com

775.847.0789, 775.843.8503

• Our capabilities are by no means limited to the following items.

• Some items are available with minimal notice, but others may require a 24 to 72 hour notice. Please ask.

• MasterCard/Visa/Corporate PO's accepted.

• A deposit may be required on larger orders.

• We respectfully ask for a 24 hour cancellation. Thank you.

• All prices include delivery and setup. Service available at an extra charge.

• All prices include foam plates, plastic utensils and napkins. China, linen, tables and personal touches available at an extra charge. Prices do not include sales tax (7.25%).

• Prices subject to change without notice

**Parties priced per person are available by request & tailored to individual needs!**

**Individual Orders:** Choose from our regular deli menu. We offer a wide variety of deli and specialty sandwiches and specials.

## "Mega" Wiches:

| Size | Serves | Regular* | Custom** |
|---|---|---|---|
| 2 foot | 5 - 8 | $11.95 | $13.95 |
| 3 foot | 7 -10 | $17.95 | $20.95 |
| 4 foot | 10 -15 | $22.95 | $26.95 |
| 5 foot | 12 - 18 | $27.95 | $31.95 |
| 6 foot | 15 - 22 | $32.95 | $36.95 |

*****Choice of 2 meats, 2 cheeses, 1 bread (depending on size), mayo, mustard, lettuce, tomato, onion, vinegar, oil & black pepper. Pickles & peppers on side.

****** Combination of veggie, turkey, ham, pastrami, salami, roast beef, tuna, chicken & egg salad (depending on size), 5 cheeses, 3 breads (depending on size) mayo, mustard, lettuce,

tomato, onion, vinegar, oil & black pepper. Pickles & peppers on side.

## Box, Bag* & Group ** Lunches:

| | |
|---|---|
| Basic - 6" Sandwich, chips & cookie or soda | $4.95 |
| Basic Plus - 6" Sandwich, Deli salad or fruit & cookie or soda | $5.25 |
| Deluxe - 6" Sandwich, Deli salad or fruit, cookie & soda | $5.75 |
| Deluxe Plus - 6" Sandwich, Deli salad or fruit, chips, soda & a “killer” brownie | $6.95 |

** Box/Bag lunches are individually packaged. ** Group lunches are served on trays or packaged together. All include napkins, forks or plates if necessary.*

## Picnic Baskets:

| | |
|---|---|
| **Casual:** Assorted meats, cheeses, fresh fruit, bread, condiments, spreads & sodas | For 2 -$15.95 |
| Each Additional Person | $7.95 |
| Add wine - per Bottle | $10.00 |
| **Gourmet:** Assorted gourmet meats, cheeses, pate, fresh fruit, bread & crackers. Gourmet condiments may includes Kalamata olives, marinated mushrooms & artichoke hearts, petite dills, pepperoncinis & savory spreads. Basket includes one bottle of Chardonnay, Cabernet, Sparkling Wine or Martinellis Sparkling Cider | For 2 - $32.95 |
| Each Additional person | $16.95 |

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## Deli Party Trays:

| | Small 8-12 | Medium 10-15 | Large 15-20 |
|---|---|---|---|
| **Sandwich Tray:** Assorted meats, cheeses & breads w/mayo, mustard, lettuce, tomato, onion, vinegar, oil & black pepper. Pickles & peppers on side | $33.50 | $42.00 | $57.50 |
| **Meat & Cheese Tray:** Roast beef, turkey, ham, cheddar& swiss with pickles, olives, and/or pepperoncini garnish | $36.00 | $46.75 | $60.00 |
| **Gourmet Meat & Cheese Tray:** Roast Beef, Roasted turkey, proscuitto, salami, provolone, Swiss, smoked cheddar & pepper jack. With pickles, Pepperoncini and/or olive garnish | $48.00 | $62.50 | $81.50 |
| **Meat Tray:** Roast beef, turkey, salami & ham | $36.00 | $46.75 | $60.00 |
| **Cheese Tray:** Provolone, Swiss, cheddar & pepper jack with pickles, pepperoni and/or olive garnish | $24.00 | $31.25 | $40.75 |
| **Fresh Fruit Tray:** Seasonal fresh fruit may include honeydew, cantaloupe, watermelon, pineapple, kiwi, strawberries or grapes | $33.50 | $42.00 | $57.50 |
| **Fresh Fruit & Cheese Tray:** Seasonal fresh fruit and Provolone, swiss&cheddar cheeses | $42.00 | $54.00 | $72.00 |

| | | | |
|---|---|---|---|
| **Fresh Veggies & Dip:** Fresh carrots, celery, broccoli, cauliflower, cucumbers and tomatoes w/blue cheese or ranch dressing | $24.00 | $31.25 | $43.25 |
| **Condiment Tray:** Lettuce, tomatoes, onions, sprouts, pepperoncinis,pickles, mayo and mustard | $14.50 | $18.00 | $24.00 |
| **Antipasto Tray:** Salami, ham, pepperoni, provolone, Kalamata olives, pepperoncinis, red onions and capers | $46.75 | $62.50 | $81.50 |
| **Gourmet Relish Tray:** Kalamata olives, marinated mushrooms and artichoke hearts, hearts of palm, pepperoncinis, baby gerkins, kidney and garbanzo beans | $33.50 | $42.00 | $57.50 |
| **Gourmet Spread Tray:** Garlic mayo, Dijon mustard, assorted chutneys and jalapeno ranch | $24.00 | $30.00 | $40.75 |

**Bread Tray:** (See Soups, Salads & Breads)

## Pizzas: (16" Pizzas) Available after 3:00 p.m.. Minimum 4 pizzas unless prior arrangements are made.

| | |
|---|---|
| **Cheese:.....** | $13.00 |
| **Cheese & Pepperoni:.....** | $15.50 |
| **Cheese & Italian Sausage:.....** | $15.50 |
| **Vegetarian: Cheese, onion, tomato, bell pepper, mushroom, olives.....** | $18.00 |
| **Combo: Cheese, pepperoni, sausage, bell pepper, onion, mushroom & olives .....** | $18.00 |
| **Hawaiian: Cheese, ham & pineapple.....** | $18.00 |
| **Greek: Mozzarella & Feta cheese, Kalamata olives, onions & tomatoes .....** | $18.00 |
| **Ragin Cajun: Louisiana hot links, bell peppers, onions & pepperoncinis.....** | $18.00 |
| **Garlic Chicken: Simple. Lots of garlic, chicken and cheese.....** | $18.00 |
| **BBQ Chicken: Chicken & cheese in spicy BBQ sauce.....** | $18.00 |

# Breakfast

**Fresh Fruit Tray:** Seasonal sliced fresh fruit (*see Deli Trays*)

**Bagels:** Sliced and toasted served with individual cream cheese — Each $1.75-Per dozen $18.00

| | |
|---|---|
| **Large Blueberry Muffins:** | Each $1.50-Per dozen $15.00 |
| **Fruit Danish:** | Per dozen $15.00 |
| **Biscuits:** Served with butter, jelly and honey | Per dozen $9.00 |
| **Biscuits & Country Sausage Gravy:** | Per dozen $12.00 |
| **Pastry Tray:** Bagels & bite size muffins, and/or danish, cream cheese, butter, jelly & honey. | Serves 8-10 .....$14.50<br>Serves 10-15.....$21.50<br>Serves 15-25..... $32.50 |
| **Fruit & Pastry Tray:** The pastry tray and fresh fruit tray put together | Serves 8-10.....$24.00<br>Serves 10-15.....$36.50<br>Serves 15-20.....$48.00 |
| **Fruit Flavored Yogurt:** | Each $1.50- Per dozen $15.00 |
| **Loaf Cakes:** Pound cake, cranberry orange, banana nut, pumpkin | 10-12 Slices-per loaf $7.25 |
| **Continental Breakfast:** Fresh fruit, yogurt, muffins, bagels, dry or hot cereal, juice and coffee. Cream cheese, butter, jelly, cream and sugar included | Minimum 8-Per person $8.25 |
| **Hot Continental Breakfast:** Scrambled eggs, ham, bacon or sausage, biscuits & country gravy and coffee or juice, Ketchup, butter, jelly, honey, cream and sugar included | Minimum 8- Per person $8.25 |
| **Coffee & Tea Service:** | Minimum10 - Per person $1.25 |
| **Champagne & Mimosa Service:** | Minimum10 -Per person $300 |
| **Espressos, Lattes, Mochas, Cappuccino:** (*Available singly*) | $1.25 - $3.00 |
| **Juice Service:** Apple, orange, grapefruit, V-8 | Per<br>1/2gallon.....$4.25<br>5.5 oz. can.....$.75<br>11 oz. can..... $.1.25 |

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## Hot Breakfast Buffet: (*Minimum 25 people*)

**Choose 1**

| | |
|---|---|
| Scrambled eggs | $10.75 |
| Scrabbled eggs with cheese and green onions | $10.75 |
| Eggs Benedict | $12.00 |

Eggs Florentine $12.00

**Choose 1** (*add 50¢ per person for 2 meats*)
Ham
Bacon
Sausage

**Choose 2**
French Toast
Biscuits & Gravy
Bagels & Cream Cheese
Blueberry Muffins

**Also includes:**
Home fries
Fresh Fruit
Yogurt
Juice
Coffee & Tea

Add Champagne & Mimosas: $2.00 per person. Buffet includes ketchup, butter, jelly, syrup, cream cheese, salt, pepper, cream, sugar and lemon

## Cold Hors d'oeuvres: (*Price per piece or serving - minimum 12 pieces unless otherwise marked*)

| | |
|---|---|
| **6" Fresh Fruit Brochettes** (Depending on season) | $1.50-$3.00 |
| **Canapés:** Garlic crostinis with your choice of toppings below | |
| **Brushetta:** tomato, basil & mozzarella marinated in olive oil | $1.25 |
| **Smoked salmon** cream cheese, capers & red onions | $2.00 |
| **Assorted meat** & cheese w/mayo & mustard | $1.25 |
| **Assorted veggies** and/or avocado with ranch | $1.25 |
| **Assorted combo of meat**, veggie & cheese w/ranch | $1.25 |
| **Lobster**, cucumber dill dressing & lemon twist | Market |
| **Capriattas:** Marinated white beans, tomatoes, basil, escarole & mozzarella | $1.50 |
| Eggplant, roasted bell peppers and Gorgonzola spread | $1.75 |
| **Sun-dried tomatoes**, kalamata olives and cucumber sour cream spread | $1.50 |
| **Porcini mushrooms**, pine nuts & gorgonzola spread | $2.00 |
| **"High Roller" Wraps:** Rolled & sliced | |
| • Cucumber, cream cheese, avocado and watercress | $.90 |
| • Turkey, cream cheese, avocado and sprouts | $.90 |

- Roast beef, horseradish cream cheese, red onion & tomatoes $.95
- Ham, pineapple cream cheese and green bell peppers $.90
- Avocado, cream cheese, tomatoes, onion, cucumbers, onions and sprouts $.90
- Salami, pastrami, oregano cream cheese, pepperoncinis, lettuce and onions $.95
- Turkey, ham, bacon, cream cheese and lettuce $1.25
- Avocado, salsa, cream cheese, jalapeños and lettuce $.90

**Pate Choux (shoo):** Puff pastry filled with your choice of salads

- Egg salad $.90
- Tuna salad $.90
- Chicken salad $.90
- Seafood salad $1.50

**Deviled Eggs:** $ .90

**Bay Shrimp over Cream Cheese & Chili Sauce:** Serves 8 - 10 $30.00
Served with assorted crackers Serves 20 - 25 $72.00

**Bay Shrimp Cocktail:** Servedover lettuce with fresh lemon and cocktail saucePer person $3.00

**Chilled Prawns:** *(Size -13 and under)* Served with cocktail sauce & fresh lemon $2.00

**Fresh Homemade Ceviche:** Whitefish marinated in lime with tomatoes, onions, jalapeños, cilantro, garlic and spices Per person $5.75

**Caviar:** Served with chopped egg, red onion, cream cheese, capers and crostinis
Domestic - per oz. $72.00
Beluga - per oz. $108.00

**Smoked Salmon:** Servedwith cream cheese, red onion, capers and assorted crackersPer person $5.75

**Prosciutto Wrapped Melon:** $2.00

**Crisp Chilled Celery Filled with Gorgonzola, Cream Cheese and Pine Nuts:** $1.50

**Smoked Salmon or Prosciutto Wrapped Asparagus** (*Seasonal*) $2.00

**Smoked Salmon Crepes:** Homemade crepes w/cream cheese, smoked salmon, red onions and capers served with chutney $2.75

## Cold Hors d'oeuvres: (*Price per piece or serving - minimum 12 pieces unless otherwise marked*)

**Chicken Liver Pate:** Served with assorted crackers & fresh fruit.....serves 6- $36.00

**Chilled Fannie Bay Oysters in Half Shell:** Served with minuet, cocktail sauce and fresh lemon $1.75

**Chilled Artichoke Bottoms:** (*seasonal*) Stuffed with seafood&drapedwith a cucumber dill dressingMinimum 6 - Each $6.25

**Chilled Seafood Sampler:** Prawns (size 13 and under), bay shrimp, crab claws and oysters served with fresh lemon and cocktail sauce.....Per person $9.00

**Eggplant "Caviar":** Eggplant,bell peppers, onions, garlic, tomatoes and olive oil finely chopped,sautéed,then chilled Served withgarlic crostinisServes 10 - 15 $24.00

**Tepenade&RoastedGarlic Combo:**A robust spread made with black olives,anchovies, Dijon horseradish, olive oil, lemon and spices, servedchilled, along with whole bulbs of warm roasted garlic, Served withbread sticks&French bread.....Serves20-25 $60.00

**Humus Dip:** A garbanzo, tahini and lemon dip served with fresh veggies and pita bread strips..... Serves 10- 15 $46.75

**8 Layer Mexican Dip:** Pinto beans, sour cream, guacamole, cheese, tomatoes, olives, onions & salsa. Served with tortilla chips Serves 20-25 $48.00

**Herbed Tofu Dip:** Silken tofu, yogurt, scallions, cilantro, garlic and spices served with carrots, celery, bell peppers & pita bread strips Serves 10 - 15 $46.75

**Spinach Dip:** Served in a sourdough bread bowl with the cubed sourdough bread for dipping.....Serves 10 - 15 $24.00

## Hot Hors d'oeuvres: *(Price per piece or serving - minimum 12 pieces unless otherwise marked*)

**Baked Pistachio Encrusted Brie:** Served with fresh fruit, crackers & chutney Serves 10 - 15 $72.00

**Brie & Pate Combo:** Served with fresh fruit, crackers & chutney.....Serves 10-15 $84.00

**Prawns:** (Size 13 and under) **Your choice:** Cajun, spicy Jamaican, garlic, butter & herb or sweet-n-sour, skewered & broiled. Served over lettuce with fresh lemon. $2.00

**Seafood Stuffed Mushrooms:** Draped with creamed hollandaise & Parmesan $3.00

**Seafood Cakes:** Lobster, crab, shrimp and greenonions Served with hollandaise and fresh fruit salsaMinimum 6-Each $5.50

**Bacon Wrapped Prawns:** (Prawns -Size 13 and under) broiled and served over lettuce with fresh fruit salsa $2.75

**Oysters Casino:** Oysters sautéed with butter, shallots, bell peppers, bacon, white wine and bread crumbs. Baked in the shell and served with fresh lemon. $2.00

**Angels on Horseback:** Bacon wrapped oysters, broiled and served on garlic crostini. $2.00

**Escargot Garlic:** Snails simmered in garlic and burgundy wine 'til tender, then sautéed in butter, garlic and parsley, .....Per Dozen $7.25

**Escargot Roquefort:** Snails simmered in garlic and burgundy wine 'til tender, then finished with a brown Roquefort sauce. .....Per dozen $9.00

**Rumaki:** Chicken livers marinated in soy sauce & water chestnuts with port wine both wrapped in bacon and broiled 'til crispy. $1.75

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**Hot Puff Pastry Appetizers:**

- Crab-n-chive cream cheese $1.50
- Spinach-n-Feta $1.50
- Teriyaki beef-n-water chestnuts $1.50
- Sun-dried tomatoes -n-mozzarella $1.50
- Escargot garlic-n- blue cheese $1.50

**DuckDumplings:**Served with spicy red currant sauce.....$1.50

**Apple Stuffed Sausage En Croute:** Wrapped and baked in puff pastry and sliced. Serves 8-10 .....$18.00

**Quiche:** Traditional French Custard Pie. (*Per each – cut in 8 or 10 pieces*)

- Bacon, onion and Swiss "Lorraine" $18.00
- Spinach and Feta $18.00
- Porcini Mushrooms and Gorgonzola $26.50
- Shrimp, green onion and Swiss $21.50
- Asparagus (seasonal), crab and Swiss $26.50
- Or tell us your favorite

## Hot Hors d'oeuvres: (*Price per piece or serving - minimum 12 pieces unless otherwise marked*)

**Italian Sausage:** Served with Mozzarella and marinara $1.50

**Italian Meatballs:** Served with Mozzarella & marinara (4 oz. each) $1.25

**Cocktail Meatballs:** Beef or Turkey available (2 oz. each) $.75

**Your choice:** Swedish with a sour cream brown sauce; Tofu meatballs, with mozzarella and marinara; Oriental with sweet-n-sour sauce and BBQ'd meatballs

**Cocktail Franks:** Smoked franks served with Dijon mustard Per person $1.25

**6" Beef or Chicken Brochettes:** Top sirloin, or chicken breast skewered with pineapple & bell peppers and roasted with your choice of teriyaki or BBQ sauce $2.00

**Chicken Wings:** Baked not fried and served with ranch or blue cheese dressing and celery sticks.....**Your choice:** Plain, Buffalo, Honey BBQ, Teriyaki Ginger $.75

**Egg Rolls:** Served with sweet-n-sour sauce and Dijon mustard $1.25

**Spareribs:** BBQ or sweet-n-sour Per lb. $5.50

**Taquitos:** Shredded chicken Taquitos served with salsa, sour cream and homemade guacamole $1.25

**Hot Artichoke Dip:** Served with tortilla chips or crostini sServes 10 - 15 $24.00

**Hot Crab & Cream Cheese Dip:** Served with French bread or assorted crackers Serves 10 - 15 $42.00

## Soups, Salads & Breads:

| **SALADS** | **Small 10-15** | **Medium20-25** | **Large** |
|---|---|---|---|
| **Homemade Potato or Macaroni Salad:** | $22.75 | | $36.00 |
| **Lobster Potato Salad:** An "Emeril Live" creation. | $54.00 | | $90.00 |
| **Tortellini Salad:** Small cheese filled pastas. Olive oil, balsamic vinegar, tomatoes, basil, Parmesan, artichoke hearts and black olives. | $36.00 | | $54.00 |
| **Farfalle Ensalata;** Bow Tie Pasta; Tangy Italian dressing, mozzarella, sun-dried tomatoes, artichoke hearts, parsley and pine nuts | $39.50 | | $60.00 |
| **Couscous:** tiny morrocan pastas | | | |
| **Your choice:** Sun dried tomatoes, cucumbers, herbs, Parmesan, pine nuts, olive oil and vinegar | $39.00 | | $60 |
| **Your choice:** Garlic, herbs, Feta cheese, kalamata olives, lemon, olive oil and pistachios | | | |
| **Tabouli:** Cracked wheat bulgur; Parsley, fresh mint, onions, tomatoes, lemon and olive oil | $22.75 | | $36.00 |
| **Mixed Green Salad:** Served with your choice of dressings; Tomatoes, onion, cucumbers, bell peppers | $30.00 | | $42.00 |

| | | |
|---|---|---|
| **Spinach:** Served with walnut vinaigrette, Cucumbers, tomatoes, bacon, blue cheese crumbles | $46.75 | $62.50 |
| **Traditional Caesar:** Romaine, homemade croutons, Parmesan and Caesar dressing | $30.00 | $42.00 |
| **Greek Salad:** Mixed greens, cucumbers, tomatoes, onions, kalmata olives, Feta cheese, lemon and olive oil dressing | $43.25 | $62.50 |
| **Very Veggie Salad:** Served with your choice of dressing; Mixed greens, cucumbers, tomatoes, onions, kidney and garbanzo beans, sprouts, cheese, avocado and homemade croutons | $43.25 | $62.50 |
| **Oriental Tofu Salad:** Served with sweet-n-sour ginger dressing; Mixed greens, tofu, bean spouts, tomatoes, onions, mandarin oranges, water chestnuts, pine nut and crispy noodles | $46.75 | $66.00 |
| **Marinated Tomato, Cucumber, Mushroom and Onion Salad:** | $30.00 | $42.00 |
| **Fresh Fruit Salad Bow:** Served without dip/ with dip | $42.00/ $48.00 | $60.00/ $67.00 |
| **Waldorf Salad:** Fresh apples, celery, grapes and walnuts in a pineapple mayo dressing | $42.00 | $60.00 |

**SOUPS**

| | |
|---|---|
| **Homemade Soups**** Served with crackers-- Per gallon- Serves 16 | $14.50-$21.50 |
| **Homemade Chili:** With meat & beans; Served with cheese, onions & crackers; Serves 16--Per gallon | $18.00 |

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** A few ideas: Potato leek, chicken noodle or rice, vegetable beef barley, minestrone, French onion, lentil, navy bean & bacon, cream of mushroom, cream of asparagus, creamy chicken & rice, pasta e fagioli, gazpacho (cold Spanish soup), vichysoisse (cold potato leek).

## Breads Basket: (*per dozen*) Rolls & foccacia include butter pats.

| | |
|---|---|
| Assorted 3" Rolls - includes French, Sourdough, Dutch Crunch, Whole Wheat | $5.50 |
| Dinner Rolls - Whole Wheat, French, Rye, sourdough, Dutch crunch or squaw | $7.25 |
| Garlic Bread | $7.25 |

Foccacia $725

Assorted Cracker Basket Small 10 - 15 $9.50 ---Large 15 - 20 $14.50

## Chips and Dip:

Chips: potato, pretzels, tortilla Per lb. $4.75

Mixed nuts and/or holland gourmet mints Per lb. $9.00

Crostinis — Butter and garlic or Olive oil and Parmesan Per lb. $4.25

Dips: Ranch, Blue Cheese, French Onion, Jalapeño Ranch, Salsa .....Per lb. $8.50
. Homemade
Guacamole Per lb. $24.00

Fruit Dips.....Per lb. $8.50

Note: On our hors d'oeuvre menu, we have several dip and "chip" trays.

**Quick Select Menus:** Prices are per person. Minimum of 50 people unless otherwise specified.

| Entree | Sides | Location | Price |
|---|---|---|---|
| **1. Hamburgers & hot dogs** | **2 sides** | **on-site** | **$7.25** |
| **2. Chicken, hamburgers & hotdogs** | **3 sides** | **on-site** | **$9.95** |
| **3. Tri-tip & chicken** | **3 sides** | **on-site** | **$12.95** |
| One extra meat add $2 per person | | | |
| **4. Chicken & roast beef** | **3 sides** | **on-site** | **$9.95** minimum 100 people |
| Drop-off.....$9.95 minimum 25 people | | | |
| **5. NY strip steak & salmon** | **3 sides** | **on-site** | **$15.95** |

Note: Groups over 125 people get a 10% discount! Side dishes selected from below as well as select salads from previous page.

**Sides:** Prices on sides are per serving. (*Minimum 12*)

**Potatoes:**

•Garlic Mashed perlb$1.25

• Roasted Reds perlb$1.25

• Au Gratin per doz$2.00

- Home fries perqt$1.25
- Baked Potatoes with butter and sour cream per qt$1.50
- Twice Baked Potatoes perqt$2.00

**Rice:**

- White $.60
- Spanish $.75
- Wild Rice Pilaf (blend) .....$1.2
- Chicken Broth & Herbed Rice .....

**Pastas & Polentas:**

- Couscous — garlic, olive oil, sun-dried tomato & pine nut. .....
- Mostaccioli — with marinara $1.25
- Fettuccini — with creamy Parmesan $2.50
- Polenta —

Traditional hot out of the pot with ma rinara$1.00

Casserole Style baked with spinach, mushrooms and gorgonzola .....

Chilled and cut, then sautéed with spices, herbs and Parmesan . .....

**Beans:**

- Pintos $.60
- Baked Beans .....
- Chili Beans with meat.....$1.25

**Veggies:** The possibilities are endless!

- Fresh Steamed .....
- Fresh Sautéed with herbs, lemon and butter .....
- Green Beans A.....n
- Baked Parmesan Tomatoes .....
- Ratatouille $2.00

- Asparagus Tips & Hollandaise (*seasonal*) .....

## Entrees:

**Italian:**

**Homemade Lasagna** — ½ pan serves 10 - 12

| | |
|---|---|
| Beef | $42.00 |
| Italian Sausage | $42.00 |
| Combo | $45.50 |
| Vegetarian with garlic Parmesan sauce | $45.50 |
| **Eggplant Parmesan:** Thinly sliced eggplant dipped in egg and fried, layered with marinara, mozzarella and Parmesan.....½ pan serves 10 - 12 | $42.00 |
| **Manicotti:**Withcheese or spinach and cheese, 1/2 pan serves10-12 | $36.00 |
| **Cheese or Mushroom Ravioli** 1/2 pan serves 10-15 With marinara and parmesan | $30.00 |
| **Tofu Spinach Parmesan-.....**1/2 pan serves 10-15 Layered breaded Tofu, fresh spinach, marinara, mozzarella and Parmesan cheese | $36.00 |
| **Italian"Bar":-**Caesar salad, homemade lasagna, choice of pasta,choice of sauce, garlic bread.....per person | $13.00 |
| **Pastas:** See appetizers for accompaniments. (*Minimum 10 persons*) Per person | $5.00 |

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**Choose 1**

Capellini (angel hair)

Farfalle (bow ties)

Mostaccioli

Fettuccini

Spaghetti

Rotelli (springs)

Tortellini (cheese filled pasta)

**Choose 1**

Marinara

Creamy Parmesan (*add .75¢ per person*)

Garlic, olive oil, Parmesan & herbs

**Mexican:**

**Homemade Tamales:** Pork or chicken with enchilada sauce, cheese, salsa, & sour cream. .....Minimum 12 Each $2.50

**Enchiladas Verdes:** Pork or chicken with green sauce, cheese. .....Minimum 12 each $2.50

**Fajita "Bar":** Chicken and beef sautéed with peppers, onion, tomatoes Minimum 12 Served with tortillas, cheese, rice, beans, salsa, sour cream and guacamole Per person $9.00

**Burrito "Bar":** Chicken and pork with rice, beans,sauce, cheese, tortillas, salsa and sour cream Minimum12 Per person $7.75

**Taco "Bar":** 12Chicken and pork withlettuce, tomatoes, onion, cheese, salsa, sour cream, rice and beansMinimum 12 Per person $7.75

**Combo "Bar":** Fajitas, burritos & Tacos with salsa, guacamole, sour cream and tortilla chips.Minimum 12 Per person $10.25

**Homemade Ceviche:** See cold hors d'oeuvres.

**Seafood:** (*Prices are per piece or serving. Minimum 12*)

**Prawns:** (13 and under) (*Lightly breaded and baked*) $2.00
**Your choice:** Teriyaki, Spicy Jamaican, Cajun, BBQ, Butter, Garlic, Lemon and Herb, or Parmesan**.....**

**Bacon Wrapped Prawns or Sea Scallops:** Broiled and served with fresh fruit salsa $2.75

**Live Main Lobsters or Tails**: Poached or baked served with lemon and drawn butter Market price

**Brochettes**: Sea Scallops and Prawns skewered with peppers, onions, tomatoes and mushrooms, then brushed with butter and lemon $10.75

**Fresh Salmon Filets:** 8 ounce filet broiled and served with your choice of sauces $7.75

**Fresh Catch:** Seasonal Halibut, Swordfish, Ahi, Seabass broiled with your choice of sauces Market Price

**Louisiana Pan Roast:** Prawns, Scallops, fish, crab and mussels simmeredin a tomato cream sauce with horseradish and sherry $19.25

## Entrees: **(continued)**

**Chicken:** (*Price per piece or serving. Minimum 12 pieces*)

**Picatta:** Boneless breast sautéed with shallots, cream, white wine, lemon and capers $4.25

**Scallopini:** Boneless breast simmered with tomatoes, mushrooms, onions, sherry and spices $4.50

**Cacciatore:** Whole Fresh chicken stewed with tomatoes, mushrooms, onions, bell peppers 1/4...$2.50.....1/2 $5.00

**Parmesan:** Boneless breast lightly breaded, baked and smothered with mozzarella and mari nara $4.25

**Jamaican:** Boneless breast brushed with a habenero, garlic & lemon spice and baked.. Addpineapple slices on request $4.25

**Cajun:** Boneless breast brushed with a cayenne Cajun spice and baked $395

**Teriyaki:** Boneless breast brushed with a teriyaki glaze and baked $3.95

**Oscar:** Boneless breast topped with asparagus spears and crab meat, draped with béarnaise sauce $6.50

**Cordon Blue:** Boneless breast topped with ham and Swiss cheese $4.25

**Chicken & Brie:** Boneless breast baked and laid over a bed of fresh spinach, topped with melted brie and blueberry port sauce $5.00

**Brochettes:** Boneless breasts cubed & skewered with bell peppers, onions, tomatoes & mushrooms $5.75

**Greek Chicken:** Whole fresh chicken marinated&roasted with olive oil, lemon, garlic,oregano, salt&pepper1/4 ....$3.00....1/2 $5.00

**BBQ Chicken:** Roastedchicken with barbecue sauce.... ..(*For on site BBQ see "Barbecues"*) $4.75
.....1/4....$2.50.....1/2

**Sweet-n-Sour:** Cubed chicken breast, bell peppers, onions & pineapples sautéed and topped with sweet-n-sour sauce $5.00

**Garlic Thai Chicken:** Cubed chicken breast, garlic, sesame oil .cayenne & crushed peppers sautéed together. $4.75

## Beef, Game, Poultry & Pork:

**Entricot of Beef (NY Strip):** Served with au jus Serves 10-15 $150.00

**Prime Rib:** Served with au jus and horseradish Serves 15 - 20 $210.00

**Filet:** Served with béarnaise Serves 6 - 10 $180.00

| | | |
|---|---|---|
| **Buffalo Strip:** Served with wild mushroom or green peppercorn sauce | Serves 6-10 | $210.00 |
| **Wild Boar Tenderloin:** Served with wild mushroom sauce Minimum 12 | Each | $15.00 |
| **Rack of Lamb:** Served with Provencale sauce or mint jelly Minimum 12 | Each | $18.00 |
| **Cornish Hens:** Stuffed with wild rice pilaf.....Minimum 12 | Each | $7.25 |
| **Roasted Duck:** Served with fruit sauce.....Minimum 12 | ½ Duck- $10.50 | Breast- $15.25 |
| **Pork Tenderloin:** Served with natural gravy.....Minimum 12 | Each | $9.00 |
| **Meatloaf:** Served with mushroom gravy.....2 loafs | Serves 10-12 | $30.00 |
| **Beef Stroganoff:** Served with egg noodles...Minimum 12 | Per serving | $9.00 |
| **Tri-Tip:** Served with BBQ sauce or mushrooms and onions..... ..... Minimum 12 | 6 oz.- $5.00 | 12 oz.-9.50 |
| **Top Sirloin:** Serve dwith mushrooms and onionsMinimum 12 | 6 oz.- $7.75 | 12 oz.- $15.00 |
| **Virginia Baked Ham:** (*whole*) Served with fruit sauce | Serves 25 - 30 | $96.00 |
| **Whole Roasted Turkey:** Served with dressing, cranberry sauce and gravy | Serves 20 - 25 | $96.00 |
| **Pheasant Breast-** Served with wild mushroom sauce .....Minimum 12 | Each | $15.00 |
| . **Brochette:** Top Sirloin skewered with mushrooms, onions, tomatoes and peppers | | $11.50 |

## BBQ's: **On site BBQ.** (*Minimum 50 people*)

| | | | | | | |
|---|---|---|---|---|---|---|
| **Hamburgers or Turkey Burgers** | 1/4 lb | $2.50 | 1/3 lb | $3.25 | 1/2lb | $5.00 |
| **Hot Dogs** | 1/4 lb. | $2.00 | | | | |
| **BBQ Chicken** | 1/4 lb. | $2.50 | 1/2 lb | $4.75 | Breast | $3.50 |
| **Herb Chicken** | 1/4lb | $2.50 | 1/2 lb | $4.75 | Breast | $3.50 |

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|---|---|---|
| **Beef Ribs** | 3 Fingers | $9.50 |
| **Spareribs** | 6 Fingers | $7.25 |

## Steaks:

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|---|---|---|
| Top Sirloin | 8 oz. | $ 8.75 |
| NY | 10 oz. | $13.50 |
| Filet | 8 oz. | $19.25 |
| Tri-Tip | 8 oz. | $ 7.50 |
| Boar | 8 oz. | $15.00 |
| Buffalo Strip | 10 oz. | $19.25 |
| Elk Chops | 10 oz. | $15.00 |
| Buffalo Burgers | 1/3 lb. | $6.00 |

## Intimate Dinners for Two:

| | Prepared and brought to your home **Service not included** | Prepared & Served at your home **Full Service up to 3 hours** |
|---|---|---|
| Chateaubriand with Béarnaise | $132.00 | $180.00 |
| Beef Wellington with Périgueux sauce | $132.00 | $180.00 |
| Salmon En Croute with blueberry port and lemon bur Blanc | $96.00 | $180.00 |
| Pheasant Souveroff | $96.00 | $180.00 |
| Roasted Duck a la orange | $96.00 | $180.00 |
| Rack of Lamb Provencale | $108.00 | $180.00 |

Meals include entree, caesar salad, potatoes or rice, vegetables, dessert and coffee. Appetizers or wine available for extra fee. See appetizer list. Special requests always considered. China, linen and personal touches available for an extra charge. Service $15.00 per hour. Small private affairs available, ask for quote.

## Desserts:

| | | |
|---|---|---|
| **Homemade Chocolate Truffles:** | Per dozen | $14.50 |
| **Homemade Cookies:** Chocolate chip or Oatmeal Raisin | Per dozen | $9.50 |
| **Killer (Ghiradelli) Brownies:** Bite size | Serves 10-15 | $12.00 |
| **Dessert Tray:** A combo with cookies, pirouettes, brownie bites & truffles | Serves 10 - 15 | $30.00 |
| **Awesome Apple Cake:** | Serves 10-12 | $9.50 |
| **Loaf Cakes:** Banana Nut, Cranberry Orange, Pound Cake, Date Nut | Per loaf | $7.25 |

| | | |
|---|---|---|
| **Strawberry Shortcake:** | Minimum 12 Each | $ 4.25 |
| **Carrot Cake:**.....1/4 sheet $21.50.....1/2 sheet $43.00 | Full Sheet | $84.00 |
| **Sheet Cakes:** Many flavors to choose from..... .....1/4 sheet $21.50.....1/2 sheet $43.00 | Full Sheet | $84.00 |
| **Chocolate Éclairs:** | Per Dozen | $36.00 |
| **Fresh Fruit Tarts:** Individuals | Per Dozen | $28.75 |
| **Bread Pudding:** Served with rum sauce | Serves 12-15 | $48.00 |
| **Cheese Cakes:** Mocha, Plain, Seasonal Berry, Gran Marnier. | Serves 12-16 | $30.00 |
| **Chocolate Decadence:** Served with English crème | Serves 12-16 | $30.00 |
| **Chocolate Mousse:** Country French Style, very rich | Minimum 12 Each | $1.75 |
| **Almond Cup:** Served with fresh berries, Gran Marnier and truffle | Minimum 12 Each | $7.25 |
| **Crepes:** Filled with jelly, sprinkled with powdered sugar | Per Dozen | $11.50 |
| **Gelatin Molds:** Served with assorted fruit with many flavors to choose from | Each | $9.00 |
| **Cobblers:** (Seasonal peach, berry) | Serves 12-16 | $42.00 |
| **Apple Petivier:** Sautéed apples and almond paste wrapped and baked in puff pastry | Serves 8 | $30.00 |
| **Baked Stuffed Pears:**.....Minimum 12 | Each | $3.00 |
| **Tiramisu:** | Serves 12-16 | $42.00 |
| **Chocolate Dipped Strawberries:** Served with liquor | Per dozen | $21.50 |
| **Baklava:** | Per dozen | $21.50 |
| **Coffee and Tea Service:** ( See Breakfast Menu) | . | |