

A LA CARTE CATERING MENU

Per Person Pricing

Shrimp Cocktail	5.00
Served with cocktail sauce and lemon wedges	
*Caprese ❶	4.00
Served on a gourmet cracker	
*Cucumber wheels with cream cheese ❶	3.50
Served on a gourmet cracker	
Hummus and Veggies ❶	4.00
Served with assorted raw vegetables	
Assorted Cheese Tray ❶	7.50
Cubed cheese served with dried fruits, nuts and gourmet crackers	
*Assorted Mini Quiches ❶	3.50
Vegetarian	
Spinach and Artichoke Dip ❶	4.50
Served with Pita chips	
Stuffed Mushrooms ❶	3.50
Garlic cheddar stuffed mushrooms	
Chicken Tenders	3.50
Baked crispy chicken tenders served with Ranch and Honey Mustard	
Meatball Lollipops	4.50
Beef and Pork mini meatballs, served with marinara and parmesan	

* Can be passed around
V = Vegetarian

SALADS

Caesar Salad ❶	3.50	House Salad ^{vegan}	3.50
Classic Caesar Salad with garlic herb croutons and parmesan		Mixed greens, cherry tomatoes, carrots served with choice of Ranch or Balsamic Dressing	

ENTRÉES

Sliced Roast Beef	15	Pasta Alfredo with Chicken	11
Served with Assorted dressings and dinner rolls		Creamy alfredo sauce over pasta	
Baked Herb Chicken Breast	8	Chicken Marsala	10
Stripes of freshly baked chicken with herbs and garlic		Chicken cooked in Marsala wine and mushrooms	
Salmon Piccata	12		
Salmon fillet in a white wine, capers sauce served over asparagus			

SIDES

Roasted Potatoes ^{vegan}	3	Steamed Broccoli ^{vegan}	3
Green Beans ^{vegan}	2	Steamed Carrots and Peas ^{vegan}	2
Vegetable Medley ^{vegan}	3	Garlic Mashed Potatoes ❶	3
Rice Pilaf ❶	2	Cole Slaw ❶	2
Fresh Seasonal Fruit ^{vegan}	3		

DESSERTS

Cheesecake	3	Assorted Cake	3	Homemade Tiramisu cups	3
Assorted mini cheesecakes		German Chocolate, Vanilla, Red Velvet, Double Chocolate			

Substitutions are allowed. Please contact the Catering company for assistance. Custom items can also be provided based on availability. Package pricing is available and should be discussed with Catering company. Service and Staff charges are not included in this pricings.