



2633 Gaston Ave.

3111 Monticello Ave.

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**brunch**

<b>fresh baked quiche</b> (spinach feta, tomato goat cheese or chicken enchilada)	\$24	<b>fresh fruit &amp; berry platter</b> (min 10) (with yogurt brown sugar dip)	\$3.75pp
<b>classic frittata</b> (bacon yukon gold, sausage & pepper, tomato feta or grilled veggies)	\$24	<b>traditional english scones w/jam</b> (min12) (blueberry, chocolate chip, orange cranberry)	\$2.95ea
<b>french toast casserole</b> (with blueberries and brown sugar streusel)	\$25	<b>fresh baked muffins</b> (min 12 per type) (blueberry, banana nut, lemon poppyseed)	\$1.50ea
		<b>black pepper brown sugar candied bacon strips</b> (minimum 24 slices)	\$1.50ea

**family casseroles**

<b>classic chicken or brisket enchiladas</b>	\$24	<b>roasted veg &amp; black bean enchiladas with tomatillo cream</b>	\$24
<b>chicken pesto lasagna</b>	\$26	<b>tomato basil &amp; mozzarella lasagna</b>	\$24
<b>beef bolognese lasagna</b>	\$26	<b>king ranch casserole</b>	\$26
<b>five cheese lasagna</b>	\$24		

**desserts**

<b>large seasonal cut out cookies</b> (min 24) ***changes with season	\$5.95	<b>mini french &amp; italian pastries</b> (min 24)	\$2.25
<b>assortment signature dessert bars</b> (min 12)	\$0.85	<b>mini fruit tarts</b> (min 24)	\$2.25
<b>chocolate chip cookies</b> (min 12)	\$1.50	<b>chocolate dipped strawberries</b> (min 24)	\$1.75
<b>mini chocolate pecan tarts</b> (min 24)	\$2.25	<b>petite fours</b> (min 24)	\$2.25
		<b>cake balls</b> (min 24 of each) white, chocolate, red velvet or carrot	\$2.25

**details**

We are happy to place our food on your serving pieces. We accept those pieces 48 hour prior to pick up. A 15% service charge is added to all orders for this service with a minimum order of \$25.

**special orders**

To ensure availability, orders are requested 72 business hours prior to pick up. For an additional charge we can arrange for a courier service to deliver your order. All orders guaranteed by credit card. Cancellations are subject to approval 72 business hours prior to pick up. Thank you!

**appetizers**

minimum 24 per type \*\* best served warm

<b>mini antipasti skewer</b> (cherry tomato, mozzarella, roasted pepper, prosciutto)	\$2.25	<b>mini prosciutto and melon</b>	\$2.25
<b>twice baked baby new potatoes</b> * *	\$1.85	<b>lemon parmesan artichoke bottoms**</b>	\$2.25
<b>classic crab cakes</b> ** (served with remoulade sauce)	\$2.25	<b>rumaki</b> ** (chicken or apricot jalapeno)	\$2.25
<b>spinach and ricotta tortellini skewers</b> with roasted red pepper dipping sauce	\$2.25	<b>flautas</b> ** (chicken, brisket or veg, all served with salsa)	\$2.50
<b>satays</b> ** lemon rosemary chicken, porcini beef or portabella red bell pepper	\$2.25	<b>empanadas</b> ** (blackened chicken, shrimp or beef wellington)	\$2.00
<b>classic southern style deviled eggs</b>	\$1.85	<b>tortilla wrap</b> (lime cilantro chicken, slow roasted brisket or grilled vegetable)	\$2.50
		<b>mini frittata bites**</b> (baby portabella mushrooms, roasted peppers and onions, spinach)	\$2.25

**trays and platters**

<b>cocktail shrimp</b> (min 2lb, 60 pieces) (lemons, cocktail sauce, crackers)	\$35/lb	<b>fresh fruit &amp; berry platter</b> (min 10) (season's finest sliced fruit and berries)	\$3.50pp
<b>roasted side of king salmon</b> (avg 3 lb) honey almond or roasted corn, fire roasted red bell peppers and pecans	\$119	<b>provençal platter</b> (serves 30-35) 5 domestic cheeses, 2 cured meats, grilled veg, fruit, olives, pickled veg, green olive feta dip & 2 bags of house made crostini's	\$139
<b>surf and turf platter</b> (serves 25) (3lb cocktail shrimp, 3lb beef tenderloin, horseradish cream, grain dijon, cocktail sauce, lemons, dill, 24 herb rolls, comes on 2 trays)	\$225	<b>mediterranean platter</b> (serves 30-35) 5 domestic cheeses, hummus, seasonal veg, fruit, olives, dolmas, artichokes & 2 bags of house made pita chips	\$139
<b>golden baked brie cheese</b> (serves 20) (grapes, berries and crackers)	\$65	<b>artisanal grand platter</b> (serves 30-35) 5 chef selected artisan cheeses (cut into small chunks), 3 cured meats and vegetables, olives, grapes, berries & 2 bags of house made crostini's	\$159
<b>fruit &amp; cheese platter</b> (min 10) (grapes, berries, crackers)	\$4.50pp		
<b>vegetable platter</b> (min 10) (caramelized shallot dip)	\$3.00pp		

## dips

### 32oz deli containers

<b>salsa rojo</b>	\$14	<b>sundried tomato artichoke</b>	\$22
<b>caramelized shallot and bacon</b>	\$21	<b>blackened pineapple salsa</b>	\$20
<b>classic hummus</b>	\$18	<b>spinach artichoke</b>	\$22
<b>roasted red pepper dip</b>	\$18	<b>tzatziki dip</b>	\$21
<b>lemon rosemary feta</b>	\$19	<b>queso de casa</b>	\$18
<b>jalapeno ranch</b>	\$18	(best served warm/hot)	
<b>roasted corn pecan pimento</b>	\$20	<b>classic crab</b>	\$24
		(best served warm/hot)	

## sandwiches & salads

<b>premium cocktail sandwiches</b> (min 24/type)		<b>signature salads</b> (32oz )	
rosemary grilled chicken, greens, herb mayo	\$2.25	roasted root vegetable	\$18
fresh mozzarella, roasted red pepper & basil	\$2.00	& a side of white balsamic vinaigrette	
pepper beef tenderloin, greens, horseradish	\$2.50	grilled asparagus, roasted corn	\$22
classic b.l.t.	\$2.50	& cherry tomatoes	
honey baked ham, apricot chutney, arugula	\$2.25	roasted corn and black bean	\$18
herb roasted turkey with cranberry chutney	\$2.25	grilled veg quinoa	\$18
poached fresh salmon, cucumber, dill sauce	\$2.50	sundried tomato orzo	\$18
<b>finger sandwiches</b> (min 24/type)	\$1.75	signature pasta	\$18
dill chicken salad		anti pasta salad	\$20
regular pimento or jalapeno pimento cheese		fruit salad	\$18
tuna salad		regular pimento or jalapeno pimento cheese	\$18
egg salad		twice baked potato (contains bacon)	\$18
cream cheese cucumber		curry chicken	\$22
tomato basil (with pesto mayo)		southwest chicken	\$22
smoked salmon	\$2.00	lemon tarragon chicken	\$22
		egg salad	\$18
		classic dill chicken (regular or low fat)	\$22

## chips & rolls

<b>silver dollar herb rolls</b> (min 24) (with 8oz. whipped butter)	\$0.95	<b>baked pita chips</b> (8oz bag)	\$7.95
<b>dill potato chips</b> (8oz bag)	\$7.95	<b>herb crostini</b> (8oz bag)	\$5.50
<b>tortilla chips</b> (10oz bag)	\$5.50	<b>whipped butter</b> (8oz)	\$1.50

## mains

<b>beef tenderloin</b> (sliced or whole, 2lbs min)	\$35lb	<b>king salmon</b> (avg 6oz, min 6)	\$9.00ea
(peppered, garlic herb or espresso rubbed served with horseradish crème and dijon mustard)		(grilled, blackened or citrus dill served with herb butter)	
<b>apricot clove glazed ham</b>	\$19lb	<b>grilled airline chicken breast</b> (min 6)	\$6.95ea
(sliced or whole, 2lb min)		(blackened, citrus or honey rosemary served with lemon herb demi glace sauce)	
served with cranberry chutney and grain dijon			
<b>roast turkey breast</b> (slice or whole 2lb min)	\$17lb	<b>slow cooked short ribs</b> (avg 6oz, min 6)	\$10.95ea
(sage & rosemary or black pepper maple served with lemon herb demi glace sauce)		(boneless beef short ribs with red wine horseradish sauce)	
<b>crispy chicken tenders</b> (min 24)	\$2.50ea	<b>quinoa stuffed heirloom tomato</b> (min 6)	\$6.95ea
(coconut, potato chip or diablo served with ranch or honey mustard)		(fresh herbs, garlic, seasonal veggies)	

## family sides serves 4-6 in ready to heat aluminum pans

<b>lemon parmesan grilled broccoli</b>	\$20	<b>smoked gouda cauliflower cheese</b>	\$22
<b>honey rosemary grilled carrots</b>	\$18	<b>queso mac &amp; cheese</b>	\$19
<b>mashed yukon golds</b>	\$20	<b>green beans, roasted red bell pepper, corn &amp; toasted pecans</b>	\$22
<b>brown sugar mashed sweet potatoes</b>	\$20	<b>grilled &amp; roasted seasonal veggies</b>	\$19
<b>sundried cranberry wild rice</b>	\$20	<b>radiatore pasta</b>	\$16
<b>garlic roasted brussel sprouts</b>	\$20	(buttered noodles, or with marinara sauce)	

## green salads

<b>signature green</b> (min 10)	\$3.95pp	<b>caesar salad</b> (min 10)	\$3.95pp
(seasonal greens, oranges, bleu cheese, berries, nuts & a raspberry vinaigrette)		(romaine, radicchio, parmesan and croutons)	
<b>mediterranean</b> (min 10)	\$3.95pp	<b>kale, spinach, arugula</b> (min 10)	\$3.95pp
(seasonal greens, tomatoes, olives, pepperoncini, red onions, bell peppers, feta & basil vinaigrette)		(eggs, bacon, blue cheese, pickled red onions, honey mustard dressing)	
<b>chopped romaine</b> (min 10)	\$3.95pp	<b>citrus salad</b> (min 10)	\$3.95pp
(cherry tomatoes, green onions, bleu cheese crumbles, radish & a choice of bleu cheese or ranch dressing)		(bibb lettuce, arugula, oranges, grapefruit, toasted almonds and a lemon vinaigrette)	