

## brunch

<b>fresh baked quiche</b> (spinach feta, tomato goat cheese or chicken enchilada)	\$24	<b>fresh fruit &amp; berry platter</b> (min 10) (season's finest sliced fruit and berries)	\$3.50pp
<b>classic frittata</b> (bacon yukon gold, sausage & pepper, tomato feta or grilled veggies)	\$24	<b>fresh baked muffins</b> (min 24 per type) (blueberry, banana nut, cranberry walnut)	\$1.25ea

## family casseroles

serves 4-6 in ready to heat aluminum pans

<b>classic chicken or brisket enchiladas</b>	\$20	<b>grilled veggie &amp; goat cheese enchiladas</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

## desserts

<b>large seasonal cut out cookies</b> (min 24) ***prices vary per design	\$3.95-\$5.95	<b>mini fruit tarts</b> (min 24)	\$2.25
<b>signature dessert bars</b> (min 12)	\$.85	<b>chocolate dipped strawberries</b> (min 24)	\$1.50
<b>gourmet cookies</b> (min 12)	\$1.50	<b>petite fours</b> (min 24)	\$1.95
<b>mini chocolate pecan tarts</b> (min 24)	\$2.25	<b>cake balls</b> (min 24) (white chocolate, red velvet or coconut)	\$1.75
<b>mini french &amp; italian pastries</b> (min 24)	\$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!



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## appetizers

minimum 24 per type

<b>mini antipasti skewer</b> (cherry tomato, mozzarella, roasted pepper, prosciutto)	\$2.25	<b>rumaki</b> (chicken or apricot jalapeno)	\$2.25
<b>twice baked baby new potatoes</b> (cheddar, green onion, bacon)	\$1.75	<b>flautas</b> (chicken, brisket or veggie with salsa)	\$2.00
<b>classic crab cakes</b> (served with remoulade sauce)	\$2.25	<b>empanadas</b> (blackened chicken or shrimp)	\$1.85
<b>citrus snow pea shrimp</b>	\$2.25	<b>tortilla wrap</b> (lime cilantro chicken, slow roasted brisket or grilled veggies)	\$2.50
<b>satays</b> (rosemary chicken, beef chimichurri, portabella red bell pepper)	\$1.95	<b>classic tapas</b> (fontina and fig, salami and gherkin)	\$2.25
<b>classic southern style devilled eggs</b>	\$1.75	<b>classic tapas</b> (prosciutto and melon ball)	\$2.75
<b>lemon parmesan artichoke bottoms</b>	\$2.00		

## trays and platters

<b>jumbo cocktail shrimp</b> (min 2 lb) (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)	\$110	<b>provençal platter</b> (serves 25-35) 5 domestic cheeses, grilled vegetables, fruit, olives, cured meats, pickled vegetables, green olive feta dip, & 2 bags of house made crostinis	\$120
<b>whiskey cured salmon</b> (serves 12) (caper crème fraiche, brown bread & butter)	\$120	<b>mediterranean platter</b> (serves 25) 5 domestic cheeses, hummus, seasonal veggies, fruit, olives, dolmas, artichokes & 2 bags of house made pita chips	\$120
<b>golden baked brie cheese</b> (serves 20) (grapes, berries and crackers)	\$59	<b>artisanal charcuterie platter</b> 5 chef selected artisan cheeses, 3 cured meats, seasonal veggies, fruit & 2 bags of house made crostinis (serves 25)	\$140
<b>fruit &amp; cheese platter</b> (min 10) (grapes, berries, crackers) *add chef selected artisan cheeses	\$3.95pp +\$1.50pp		
<b>vegetable platter</b> (min 10) (caramelized shallot dip)	\$3.00pp		

## dips

### 32oz deli containers

<b>baba ghanoush</b> (fire roasted eggplant)	\$19	<b>blackened pineapple salsa</b>	\$20
<b>caramelized shallot and bacon</b>	\$20	<b>spinach artichoke</b>	\$18
<b>classic hummus</b>	\$18	<b>jalapeno ranch</b>	\$18
<b>roasted red bell pepper hummus</b>	\$19	<b>coconut curry</b>	\$20
<b>lemon rosemary feta</b>	\$19	<b>queso de casa</b> (best served warm/hot)	\$18
<b>roasted corn pecan pimento</b>	\$20	<b>classic crab</b> (best served warm/hot)	\$22
<b>sundried tomato artichoke</b>	\$20		

## sandwiches & salads

<b>mini cocktail sandwiches</b> (min 24/type)		<b>signature salads</b> (32oz )	
roasted shiitake mushroom and watercress	\$1.75	brocolini, radicchio, parmesan & drunken raisins	\$18
honey orange turkey medallion	\$1.95	grilled asparagus, roasted corn & cherry tomatoes	\$18
espresso beef & arugula	\$2.25	roasted corn and black bean	\$18
<b>premium cocktail sandwiches</b> (min 24/type)		grilled veggie quinoa	\$18
rosemary grilled chicken, field greens & herb mayo	\$2.25	sundried tomato orzo	\$18
fresh mozzarella, roasted red pepper & basil	\$2.00	signature pasta	\$18
pepper beef tenderloin & horseradish cream	\$2.50	fruit salad	\$18
<b>finger sandwiches</b> (min 24/type)	\$1.75	regular pimento or jalapeno pimento cheese	\$18
dill chicken salad		twice backed potato (contains bacon)	\$18
regular pimento or jalapeno pimento cheese		curry chicken	\$21
tuna salad		southwest chicken	\$21
egg salad		lemon tarragon chicken	\$21
cream cheese cucumber		egg salad	\$18
tomato basil		classic dill chicken (regular or low fat)	\$21
smoked salmon	\$2.00	classic tuna (regular or low fat)	\$21

## chips & rolls

<b>silver dollar herb rolls</b> (min 24)	\$ .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)	\$3.95
<b>tortilla chips</b> (10oz bag)	\$5.50		

## mains

<b>beef tenderloin</b> (avg 5lb sliced or whole) (peppered, garlic herb or espresso rubbed served with horseradish crème and dijon mustard)	\$35/lb	<b>grilled chicken breast</b> (avg 6oz, min 6) (blackened, citrus or honey rosemary served with lemon herb demi glace sauce)	\$6.95ea
<b>beef tenderloin filet</b> (6oz) (served with sundried cherry or wild mushroom demi)	\$13.50	<b>roast turkey breast</b> (avg 4lb) (sage & rosemary or black pepper maple served with lemon herb demi glace sauce)	\$16.95/lb
<b>crispy chicken tenders</b> (min 24) (coconut, potato chip or diablo served with ranch or honey mustard dip)	\$2.50ea	<b>king salmon</b> (avg 6oz, min 6) (grilled, blackened or citrus dill served with herb butter)	\$9.00ea
<b>stuffed chicken breast</b> (min 6) (sundried tomato artichoke or spinach & feta served with hose made marinara sauce)	\$8.95ea		

## family sides

serves 4-6 in ready to heat aluminum pans

<b>lemon olive oil grilled broccoli</b>	\$20	<b>garlic roasted brussel sprouts</b>	\$18
<b>honey rosemary roasted rainbow carrots</b>	\$22	<b>smoked gouda cauliflower</b>	\$19
<b>mashed yukon golds</b>	\$20	<b>queso mac &amp; cheese</b>	\$18
<b>brown sugar mashed sweet potatoes</b>	\$18	<b>green beans, roasted red bell pepper, corn &amp; toasted pecans</b>	\$20
<b>sundried cranberry wild rice</b>	\$19	<b>grilled &amp; roasted seasonal veggies</b>	\$18

## green salads

add grilled chicken +2.95pp

<b>signature green</b> (min 10) (seasonal greens, oranges, bleu cheese, berries, nuts & a raspberry vinaigrette)	\$3.95pp	<b>gorgonzola spinach</b> (min 10) (spinach, arugula, tomatoes, grapes, toasted quinoa, pink peppercorn & a raspberry vinaigrette)	\$3.95pp
<b>mediterranean</b> (min 10) (seasonal greens, tomatoes, olives, pepperoncini, red onions, bell peppers, & a basil vinaigrette)	\$3.95pp	<b>caesar salad</b> (min 10) (romaine, radicchio, parmesan and croutons)	\$3.95pp