

## 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)	\$2.95ea
<b>house made biscuits and gravy</b> (min 12)	\$2..50ea	<b>fresh baked muffins</b> (min 12 per type) (blueberry, banana nut, cranberry walnut)	\$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>grilled veg &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
<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>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!



2633 Gaston Ave.

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## appetizers

minimum 24 per type \*\* best served warm

<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)	\$1.85	<b>flautas **</b> (chicken, brisket or veg, all served with salsa)	\$2.50
<b>classic crab cakes **</b> \$2.25(served with remoulade sauce)		<b>empanadas **</b> (blackened chicken, shrimp or beef wellington)	\$2.00
<b>citrus snow pea shrimp</b>	\$2.25	<b>tortilla wrap</b> (lime cilantro chicken, slow roasted brisket or grilled veg)	\$2.50
<b>satays **</b> lemon rosemary chicken, porcini beef or portabella red bell pepper)	\$2.25	<b>medjool spiced date and bacon **</b> (dates stuffed with spicy mango chutney, wrapped in applewood smoked bacon)	\$2.50
<b>classic southern style deviled eggs</b>	\$1.85	<b>mini prosciutto and melon skewer</b>	\$2.25
<b>lemon parmesan artichoke bottoms</b>	\$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>limoncello cured salmon</b> (serves 25) (tarragon aioli, 2 bags crostini)	\$119	<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, 3 cured meats, seasonal fruit and veg, olives, grapes, berries & 2 bags of house made crostini's	\$159
<b>fruit &amp; cheese platter</b> (min 10) (grapes, berries, crackers)	\$3.95pp		
<b>vegetable platter</b> (min 10) (caramelized shallot dip)	\$3.00pp		

## dips

### 32oz deli containers

<b>salsa rojo, salsa verde</b> (16oz of each)	\$16	<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 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>jalapeno ranch</b>	\$18	<b>classic crab</b> (best served warm/hot)	\$24
<b>roasted corn pecan pimento</b>	\$20		

## sandwiches & salads

<b>premium cocktail sandwiches</b> (min 24/type)		<b>signature salads</b> (32oz )	
rosemary grilled chicken, greens, herb mayo	\$2.25	kale, carrots, pecans, goats cheese	\$18
fresh mozzarella, roasted red pepper & basil	\$2.00	& a side of maple vinaigrette	
pepper beef tenderloin, greens, horseradish	\$2.50	grilled asparagus, roasted corn	\$18
espresso rubbed beef and arugula	\$2.50	& cherry tomatoes	
honey baked ham, apricot chutney, arugula	\$2.25	roasted corn and black bean	\$18
maple bourbon turkey medallion, greens	\$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		fruit salad	\$18
regular pimento or jalapeno pimento cheese		regular pimento or jalapeno pimento cheese	\$18
tuna salad		twice baked potato (contains bacon)	\$18
egg salad		curry chicken	\$22
cream cheese cucumber		southwest chicken	\$22
tomato basil		lemon tarragon chicken	\$22
smoked salmon	\$2.00	egg salad	\$18
		classic dill chicken (regular or low fat)	\$22
		classic tuna (regular or low fat)	\$21

## chips & rolls

<b>silver dollar herb rolls</b> (min 24)	\$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		

## 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>stuffed red bell pepper</b> (each, min 6)	\$6.95
(coconut, potato chip or diablo served with ranch or honey mustard)		(yellow rice, golden raisins, almonds, herbs)	

## 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>roasted garlic and herb rigatoni pasta</b>	\$16
<b>garlic roasted brussel sprouts</b>	\$20		

## green salads (add chicken \$3.25pp)

<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>gorgonzola spinach</b> (min 10)	\$3.95pp	<b>grapefruit feta</b> (min 10)	\$3.95pp
(spinach, arugula, tomatoes, grapes, toasted quinoa, pink peppercorn & a raspberry vinaigrette)		(red leaf, spinach, baby arugula, grapes, berries, sunflower seeds, feta cheese and a white balsamic vinaigrette)	