

# C a n a p é s



CORPORATE  
CATERING



CORPORATE  
EVENTS



PRIVATE  
EVENTS



BBQ, PICNIC &  
HOME-STYLE



550 Highland Street, Suite 103 | Frederick, MD 21701 | 301.663.8220

[canapescatering.com](http://canapescatering.com)

## GENERAL INFORMATION

Canapés is a full-service catering firm. Our talented staff is delighted to work with you on your menu to suit your needs. Please inquire about additional items that may not appear on our menu lists.

The content of this menu package is designed for corporate catering & events as well as informal private catering & events. Canapés 550 Grab&Go Café menu and Canapés Weddings package can be located on our website, [www.canapescatering.com](http://www.canapescatering.com).

Inform your sales consultant of your dietary and allergy needs. Whether you require the entire menu to be **vegetarian, vegan, dairy-free** and/or **gluten-free** or just personal portions prepared, it is our pleasure to assist you in making all your guests feel attended to. Some dietary requests and substitutions may result in a pricing surcharge.

When placing an order from Canapés Corporate & Casual Catering Package, kindly notify our office at least 24 hours in advance by calling 301.663.8220. The cut-off time for next day orders served prior to 8am is noon the day before. All other next day orders will need to be placed by 3pm. Should you find yourself in a last minute bind, please do not hesitate to call—we will make every effort to accommodate your needs.

Cancellation requires a 24-hour notice. After this time, cancellations will incur fees due to the customized nature of our food product.

If severe weather conditions should affect a scheduled event, pick up or delivery, the cancellation and rescheduling fees will be determined on a case by case basis.

In the event that a product or ingredient is unavailable, we reserve the right to substitute for similar items of equal or greater quality.

Minimum orders are indicated under each category. For orders not meeting the minimum, a surcharge may be incurred.

The menus in this package are designed and based on luncheon sized portions. Deliveries after 5pm will be charged dinner portion prices.

## DELIVERIES & PICK UPS

### Delivery:

Minimum delivery order \$100.

Delivery fees assessed are based on distance, event requirements and time of day.

Additional fees may apply for delivery prior to 8am and after 5pm.

Your delivery is scheduled 30 minutes prior to your event's start time.

When placing an order, please inform our event consultant what time your event will be served, the event location with specific directions and the contact person's name and telephone number responsible for accepting the delivery. Upon delivery, the responsible party will be required to sign the delivery invoice.

### Pick Ups:

Items ordered from Canapés Corporate & Casual Catering Package being picked up must be pre-arranged with your consultant. The individual responsible for picking up may be required to sign-off on the invoice indicating the acceptance of the order.

Canapés is located at Highland Tech Park, 550 Highland Street, Suite 103, Frederick, MD 21701

Our physical location faces Monroe Street and not Highland Street.

## PRESENTATION

Cold menu items are presented on disposable buffet-style platters or tissue lined boxes ready to serve.

Warm menu items are presented in aluminum containers warmed and ready to serve.

Disposable platters, disposable chafing dishes, and guests' disposables are subject to a small fee. Upgraded disposables are available.

Canapés offers several presentation options. Our event consultants can assist you with the best delivery and service option.

## ADDITIONAL EQUIPMENT

To enhance your event, please inquire about pricing for upgraded disposables, linens, china, silverware, glassware, serving utensils, chafing dishes, etc.

## SERVICE PERSONNEL

Canapés employs a professional service and culinary staff. Please inquire with our event coordinators to assist with your personnel needs and availability of our staff for your event.

## PAYMENT

Canapés accepts cash, checks and credit cards. We accept MasterCard, Visa, Discover & American Express.

*Credit Card Payments will be subject to a 2% convenience fee to all credit card purchases from \$500.00 to \$999.99. A 5% convenience fee added to all credit card purchases \$1,000.00 plus.*

All invoices/events must be paid in full unless an approved corporate account has been established.

Invoices not paid within 30 days will be assessed an 18% per annum interest fee.

State sales tax is applied to all orders. Tax exempt organizations must provide certification.

## CONSUMER WARNING

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## SYMBOLS

O = Organic

Applies to the USDA guidelines for certified organic products.

V = Vegetarian

No animal proteins, but includes eggs and dairy.

Vv = Vegan

No animal proteins or byproducts.

GF = Gluten-Free

Contains no gluten.

DF = Dairy-Free

Contains no dairy or byproducts

**"FOOD IS OUR COMMON GROUND.  
A UNIVERSAL EXPERIENCE."**

*-James Beard*

C a n a p é s



CORPORATE & CASUAL  
CATERING



## CAFÉ DELI PLATTERS

Minimum order: 10 guests

Gluten-free bread & rolls are available - fees will apply.

### **The Gathering .....\$12 | person**

smoked turkey, honey ham & tuna salad  
cheddar & swiss  
lettuce, tomatoes & onion  
mayo, yellow & dijon mustard  
deli breads  
bagged chips & dill pickle spears

### **The Traditional .....\$19 | person**

grilled beef loin, smoked turkey & honey ham  
swiss, provolone & cheddar cheese  
lettuce, tomatoes, & dill pickle spears  
mayo, horseradish cream, yellow & dijon mustard  
deli breads & rolls  
caraway coleslaw & traditional potato salad

### **The West Coast .....\$20 | person**

smoked turkey, grilled chicken breast, honey ham  
lettuce, sprouts, tomatoes, roasted tomatoes,  
red onion, avocado  
dill havarti, cheddar cheese  
mayo, pesto mayo, tomato aioli, honey cup mustard  
whole grain rolls, ciabatta, pita  
seven grain salad  
bagged chips & dill pickle spears

### **The Classico .....\$19 | person**

honey ham, capicola ham, mortadella, prosciutto,  
salami, pepperoni  
provolone, pepper jack & mozzarella  
lettuce, tomatoes, banana & jalapeño peppers  
mayo, pesto mayo, yellow & dijon mustard, Italian vin  
ciabatta & tomato herb focaccia  
garden slaw  
bagged chips & dill pickle spears

### **The Goddess .....\$19 | person**

albacore tuna, chicken & egg salads  
grilled vegetable & whole grain pasta salad  
seasonal green salad & dressings  
refreshing fruit salad (mint & lime zest)  
crudité & hummus  
dill pickle spears, gherkins, artichokes & olives  
pita chips, flat breads, lettuce cups

## CANAPÉS SANDWICH BUFFETS

All sandwiches are assembled with greens, tomatoes & condiments. Please advise if you wish to note any special instructions. Gluten-Free breads & rolls are available-fees will apply. Minimum order: 10 guests

### **CSB Quarters\* .....\$14 | person**

\*sandwiches/wraps are cut into quarters...perfect for a light fare luncheon (please advise if you want breads toasted)

tuna salad | whole wheat bread, tuna salad, greens, & tomato  
ham | soft white bread, shaved ham, swiss, dijonaise, greens, & tomato  
turkey | herb wrap, herb mayo, shaved turkey, swiss, greens, & tomato  
grilled veg | spinach wrap, tzatziki, grilled veg, provolone, greens, & tomato  
assorted bagged chips & dill pickle spears  
cookies & brownies

### **CSB Menu I .....\$14 | person**

turkey club | toasted wheat, turkey, bacon, cheddar, l, t, & herb mayo  
tuna salad | spinach wrap, tuna salad, greens, & tomato  
grilled veg | grilled pita, hummus, grilled veg, greens, & tomato  
assorted bagged chips & dill pickle spears  
cookies & brownies

### **CSB Menu II .....\$15 | person**

cold cut | tomato focaccia, cold cuts, l, t, & herb mayo (ask for hots or vin)  
grilled chicken club | wheat wrap, shaved grilled chicken, lemon herb  
aioli, cheddar, bacon, greens, & tomato  
roast beef | brioche bun, shaved beef, dill havarti, l, t, & horseradish cream  
assorted bagged chips & dill pickle spears  
cookies & brownies

### **CSB Menu III .....\$18 | person**

turkey club | toasted seedless marble rye, turkey, bacon, cheddar, l, t, &  
herb mayo  
cubano | ciabatta panini, pork loin, ham, peppadews, dill pickles, & yellow  
mustard  
egg salad | herb wrap, egg salad, greens, & tomato  
side salad of the day  
fruit salad  
dill pickle spears  
cookies & brownies

### **CSB Menu IV .....\$18 | person**

honey ham | cheddar biscuit, honey ham, honeycup mustard, & greens  
chicken salad | soft bread knot, chicken salad, greens, & tomato  
blt | chipolte wrap, lemon caper herb aioli, bacon, greens, & tomato  
reuben slider | brioche slider, shaved corned beef, 1000island, sauerkraut, & swiss  
side salad of the day  
fruit salad  
dill pickle spears  
cookies & brownies

## CAFÉ SANDWICH & WRAP MENU BOARD

Canapés CAFÉ SANDWICH & WRAP selection is designed for those who just want a basic simply good sandwich.

• Canapés CAFÉ SANDWICH & WRAP selections may be ordered **A la Carte, Plattered, Bagged, Basic or Gourmet Boxed.** Fees may apply.

Minimums Apply.

• Please advise your consultant if you prefer your condiments on the side.

• If labels are needed, please forward your order list and assignments to your sales consultant.  
Food only printed labels are \$0.25 per box; Food & recipient labels are \$0.50 per box.

### Protein & Vegetable Selections

**\$5.00** grilled cheese

**\$6.50** blt, chicken salad, tarragon chicken salad, grilled sliced chicken, honey ham, ham salad, smoked turkey, egg salad, albacore tuna salad, grilled vegetables

**\$8.50** roast beef, corned beef, cold cut

### Bread Selection

#### standard deli breads:

country white, 15-grain, sourdough, marble rye

**wraps:** plain, spinach, wheat, chipotle, garlic herb

**other:** pita, brioche bun

#### upgrade breads:

baguette, bagels, ciabatta,

tomato focaccia..... +\$0.75

croissants .....+\$1.25

**gluten-free:** wrap or bread ..... +\$1.50

### Accoutrements

lettuce, tomato, shaved onion, grilled onion, caramelized onion, romaine, spring mix, spinach, jalapeño peppers, banana peppers, hot peppers

hummus .....+\$1.50

avocado.....+\$2.00

bacon ..... +\$3.50

### Condiments

**mustard:** yellow, dijon, dijonnaise, mustard seed, honeycup

**mayo:** plain, pesto, sriracha, horseradish cream, old bay remoulade, tartar

**aioli:** lemon caper herb aioli, tomato aioli

**other:** 1000 island, tzatziki, vinaigrette, oil & vinegar, horseradish

### Cheese Selections

#### standard:

american, cheddar, swiss, jalapeño jack, provolone, smoked gouda

#### upgrade:

fresh mozzarella .....+\$2.00

dill havarti .....+\$0.50

boursin .....+\$2.00

chèvre .....+\$2.00

### CANAPÉS BOXED LUNCHES

#### +\$2.75 | box

sandwich, wrap or flatbread selection chips & pickle

fresh baked cookie

craft box & napkin

add a 12 oz canned soda or bottled water

to any bagged or box lunch for.....\$1.50

add whole fruit for.....\$1.50

### CANAPÉS GOURMET BOXED LUNCHES

#### +\$7.00 | per box

sandwich, wrap or flatbread selection

two chef's selection side salads

gourmet brownie

upscale black plastic clear lidded four

compartment container, utensils & napkins

## CANAPÉS GOURMET SANDWICHES & WRAPS

Canapés Gourmet Sandwiches & Wraps are priced by the sandwich.

Canapés Gourmet Sandwiches & Wraps selections may be ordered **A la Carte, Plattered, Bagged, or Boxed (Basic, Window Box or Gourmet)**. Fees will apply.

**Be your own chef.** If you want to substitute or change anything in your selection- just tell us! Please advise your consultant if you prefer your condiments on the side.

### Labels |

- If labels are needed, please forward your order list and assignments to our sales consultant.
- Food only printed labels are \$0.25 per box.
- Food & recipient labels are \$0.50 per box.
- Minimums apply.

**Entertaining tip:** If you are feeding a crowd or serving a late afternoon snack, request that our chefs cut the sandwiches into smaller sections.

\*Denotes re-warming is suggested.

### ADD ONS

3.5oz grilled, blackened, jamaican jerk, or crispy chicken .....	+\$3.50
3.5oz southwest seasoned ground beef.....	+\$4.00
3.5oz grilled beef .....	+\$4.50
4-16/20ct grilled, blackened or crispy shrimp .....	+\$6.50
3.5oz grilled or blackened salmon .....	+\$9.50
3.5oz chicken, tuna or egg salad scoop .....	+\$3.50
egg, any-style .....	+\$1.50
bacon.....	+\$3.50

### Caesar Salad Wrap .....\$6.50

garlic herb wrap, crisp greens, creamy caesar dressing, shredded parm, mini croutons

### Mediterranean Salad Wrap .....\$7.50

garlic herb wrap, crisp greens, lemony oregano vin, tomato, bell pepper, cucumber, red onion, olives, artichokes, pepperoncini & feta

### Grilled Veg Fajita Wrap Panini .....\$7.50

chipotle tortilla wrap, jalapeño spiced cream cheese, seasoned bell pepper & onion sauté, pico de gallo, scallion, avocado & cheddar cheese, southwest ranch side sauce

### Taco Salad Wrap Panini .....\$7.50

tortilla wrap, jalapeño spiced cream cheese, cuban black bean & rice salad, greens, tomato & cheddar, cilantro salsa & guacamole side sauces

### Buffalo Chicken Wrap Panini .....\$9.50

chipotle wrap, crisp greens, cool ranch carrot celery slaw, blue cheese crumbles, crispy buffalo chicken

### Grilled BBQ Chicken Flatbread .....\$9.25

grilled pita, flame-grilled bbq chicken, red onion, cilantro, confetti slaw

### Chicken Cobb Salad Wrap .....\$9.00

tortilla wrap, mixed greens, grilled chicken, bacon, avocado, hard-boiled egg, tomato & blue cheese, creamy ranch dressing

### Baja Chicken Wrap .....\$9.50

grilled tortilla wrap, cilantro lime marinated grilled chicken, pickled red onion & jalapeño, bahn mi slaw, creamy spiced baja sauce (for crunch, try this with our crispy chicken)

### Gaucha Chicken Wrap .....\$9.75

grilled tortilla wrap, mixed greens, grilled blackened spiced chicken, roasted red pepper, red onion, tomato & corn, black beans, avocado, cheddar, spicy southwest ranch

### Chef's Salad Wrap .....\$9.00

wrap of your choice, crisp greens & spring mix, turkey, ham, cheddar, swiss, hard-boiled egg, tomato, cucumber & carrot...select your favorite dressing for dipping or instruct our chefs to pre-toss before wrapping

## GOURMET SANDWICH & WRAP SELECTION

*Canapés Gourmet Sandwiches & Wraps are priced by the sandwich.  
Minimums apply.*

### **Crispy Comeback Chicken .....\$9.50**

warm brioche bun, golden panko chicken filets, slaw, pickled watermelon relish, southern comeback sauce

### **Chicken Cheese Steak.....\$10.00**

oven-warmed ciabatta, herb mayo, shaved grilled chicken, onion & pepper sauté, american & provolone cheeses, lettuce & tomato

### **Tuscan Chicken.....\$10.00**

oven-warmed tomato herb focaccia, golden panko encrusted chicken breast, caesar greens, marinara, provolone, mozzarella, basil pesto

### **Rachel Panini.....\$10.00**

marble rye swirl, 1000 island dressing, swiss, roasted turkey, sauerkraut

### **Triple Tower Turkey Club .....\$10.00**

triple-tower, griddled or toasted bread of your choice, herb mayonnaise, shaved turkey, crisp bacon, cheddar, sliced tomato & fresh greens  
variation: mix it up...ham, ham & turkey or chicken salad

### **Raspberry Turkey Flatbread .....\$9.00**

warm pita, shaved turkey, sprouts, arugula, tomato jam, raspberry bbq side sauce

### **West Coast Smoked Turkey .....\$10.50**

oven-warmed multi-grain ciabatta, dijonaise, shaved smoked turkey, dill havarti, avocado, shaved apple, greens

### **Holiday Turkey Comfort .....\$10.50**

panini-grilled challah, cranberry mayo, roasted turkey, old fashioned stuffing, greens, gravy sauce side  
add smashed taters to this tower for..... +\$1.50 more

### **Frederick Sloppy.....\$11.25**

triple griddled marble rye, 1000 island, slaw, smoked turkey, honey ham & corned beef, swiss, greens & tomato

### **Carnegie Triple Threat Club .....\$11.25**

triple panini-grilled marble rye, herb mayo, roasted beef loin, smoked turkey & honey ham, bacon, cheddar, brie, greens & tomato

### **Grilled Beef .....\$11.25**

oven warmed herb focaccia, roasted beef loin, dill havarti, grilled red onion, greens & balsamic grilled tomato, horseradish dijonaise

### **French Dip Sliders .....\$11.00**

three brioche sliders, pesto mayo, shaved grilled beef loin, swiss, bourbon caramelized onions, au jus side sauce

### **Steak & Cheese .....\$10.50**

oven warmed ciabatta, herb mayo, shaved grilled beef, onion & pepper sauté, american & provolone cheeses, greens & tomato

### **Meatloaf Panini .....\$12.00**

buttery griddled challah, house made meatloaf, bbq ketchup & mustard sauce, bacon, cheddar, greens & crispy onions

### **Marinara Meatball Panini.....\$10.25**

oven warmed ciabatta, house made meatballs, zesty marinara, provolone, pepper relish

### **Monte Cristo Panini .....\$10.25**

griddled challah french toast, turkey, ham, swiss & dijonaise ... add a fried egg for +\$1

### **Totally Tweaked BLT .....\$9.25**

griddled brioche bun, quick grilled thick-cut marinated tomato, applewood smoked bacon, shredded romaine, shaved red onion & lemon caper herb aioli

### **Big Daddy BLT.....\$10.25**

triple tower of panini-grilled seedless marble rye, tomato aioli, arugula, grilled marinated tomato & smoked bacon

### **Chicken Cordon Bleu.....\$10.50**

ciabatta, golden chicken breast fritters, shaved honey ham, swiss cheese, honeycup mustard dijonaise & arugula

### **Reuben Panini .....\$10.00**

seedless marble rye, 1000 island dressing, swiss, shaved corned beef, sauerkraut

### **Muffaletta .....\$10.00**

oven warmed ciabatta, capicola, mortadella, salami, pepperoni, mozzarella, provolone, greens, roasted tomatoes, pimento, caper & olive relish, herb vin drizzle

### **Cuban Panini .....\$10.25**

ciabatta, yellow mustard, swiss, pickles, roasted pork & honey ham

## GOURMET SANDWICH & WRAP SELECTION

*Canapés Gourmet Sandwiches & Wraps are priced by the sandwich.  
Minimums Apply.*

### **Bahn Mi .....\$10.25**

oven warmed ciabatta, shaved asian bbq pork loin,  
pickled cucumber, red onion, carrot & jalapeño slaw,  
cilantro sprigs, sriracha mayo

### **Pulled Pork BBQ.....\$10.00**

grilled brioche bun, slow braised roasted pork, shaved  
sautéed onion, bahn mi slaw  
select side sauces: rich barbecue sauce,  
carolina bbq sauce, horseradish  
add slaw +\$2

### **Gyro Tweaked..... \$9.50**

grilled pita, seasoned lamb meat, shaved onion &  
pepper sauté, cucumbers, greens, tomato & feta,  
tzatziki sauce

### **Wham Bam Shrimp Wrap.....\$11.50**

excellent as a wrap or as a sandwich...we suggest  
a chipotle wrap or brioche bun, seasoned crispy shrimp,  
shredded lettuce, diced tomato and a bang bang sauce  
drizzle

### **The.Best.Shrimp.Salad.Sandwich.Ever! .....\$15.00**

simply the best to impress, buttery croissant filled  
with 7oz plump jumbo shrimp & crisp celery tossed in  
a robust old bay mayo, greens & tomato

### **Canapés Crab Cake .....\$MP**

grilled brioche bun, golden old bay rich lump  
crab cake, rémoulade, greens & tomato

### **Albacore Tuna Melt .....\$9.25**

griddled ciabatta, open faced, fresh albacore tuna  
salad (celery, red onion, relish & mayo), tomato slices,  
provolone cheese

### **West Coast Tuna .....\$15.00**

oven warmed herb focaccia, sliced grilled marinated  
ahi tuna, avocado, roasted tomatoes, cheddar cheese  
& greens

### **Beer Battered Fish Po'Boy .....\$10.50**

toasted ciabatta, crispy battered cod, shredded  
lettuce, tomato, bahn mi slaw, pickled watermelon  
rind aioli

### **Everything Lox .....\$14.00**

toasted everything bagel, whipped herb cream  
cheese, smoked cured salmon, red onion, greens,  
tomato, capers

### **Valley Vegetarian .....\$6.75**

grilled pita, vegetable sauté, avocado, sprouts,  
provolone, greens, tzatziki sauce

### **Caprese Panini ..... \$9.25**

panini-grilled tomato focaccia, pesto mayo, provolone,  
fresh mozzarella, bruschetta, tomato & fresh basil

### **Falafel ..... \$8.75**

grilled pita flat bread, golden falafel, greens,  
cucumber salad, roasted red pepper, tomatoes,  
olives, hummus, sriracha tzatziki

### **Eggplant & Quinoa Melt Sliders.....\$9.25**

golden panko & parmesan crusted eggplant (bun),  
seasoned quinoa patties, caramelized onions, bruschetta  
& gruyère

### **Vegan "Taco" Wrap .....\$9.25**

seasoned & slow roasted cauliflower, tomato &  
walnut "taco" meat, vegan cheese shreds, lettuce,  
cuban rice & black bean salad, lettuce, salsa,  
scallions, vegan sour cream

## CANAPÉS COCKTAIL SANDWICHES

*Canapés Cocktail Sandwiches are hand crafted, averaging 2" in size and are priced by the piece. Please advise your consultant if you prefer your condiments on the side.*

*Minimums Apply.*

### **Chicken..... \$3 | each**

**shaved chicken, shaved jerk chicken,  
chicken salad, tarragon chicken salad**

- onion dill bread knot, tarragon chicken salad, greens
- pumpernickel bread knot, shaved chicken breast, avocado, dill havarti, greens, herb mayo
- mini croissants, chicken salad, greens ... (+0.75each)
- banana muffin, shaved jerk chicken, caramelized onion, greens, apple butter

### **Turkey ..... \$3 | each** **rosemary roasted turkey, smoked turkey, turkey salad**

- carrot muffins, shaved turkey, greens, cranberry mayo
- challah bread knot, shaved smoked turkey, smoked gouda, greens, cranberry mayo
- grain bread knot, rosemary turkey breast, bacon, tomato, greens, herb mayo

### **Beef .....\$4-\$4.50 | each** **shaved roasted beef, bbq beef, corned beef**

- onion dill bread knot, beef, greens, herb mayo
- challah bread knot, beef, brie, arugula, grain mustard aioli
- cheddar herb biscuits, shaved beef, greens, horseradish cream
- parker house rolls, shaved corned beef, swiss cheese, sauerkraut, 1000 island
- brioche slider buns, shaved beef, bourbon glazed onions, swiss & au jus ... (+\$0.25each)

### **Ham ..... \$3 | each** **shaved honey ham, shaved country ham, ham salad**

- cheddar biscuits, shaved honey ham, cucumber, honey cup mustard
- buttermilk biscuits, mayo & butter spread, shaved country ham
- sweet cornbread muffins, shaved honey ham, confetti slaw, honey mustard
- sweet cornbread muffins, shaved county ham, pickled jalapeño apple slaw
- tomato herb bread knot, shaved honey ham, swiss cheese, greens, mustard seed aioli
- cold cut wrap: ham, capicola ham, salami, pepperoni, provolone, hots, mayo, greens
- mini onion dill knot, murph's ham salad & greens

### **Seafood ..... \$4.75 | each** **shrimp salad, seafood salad, crab cake, smoked salmon**

- sweet cornbread muffin, 1 oz crab cake, greens, rémoulade
- croissants, shrimp salad, greens ... (+\$0.75 each)
- shrimp roll: split potato roll, shrimp salad, shredded lettuce
- brioche slider, seafood salad & greens
- pumpernickel knot, smoked salmon, cucumber, tomato, caper onion cream cheese
- herb wrap, smoked salmon, red onion, tomatoes, capers, chèvre, greens, honey mustard

### **Egg ..... \$3 | each** **egg salad**

- challah bread knot, egg salad, greens
- brioche slider, herbed egg salad, crispy bacon, grilled marinated tomato, greens

### **Vegetable ..... \$1.75 | each**

- vegetable wraps: roasted tomato & herb cheese, sautéed vegetables, greens
- benedictine: soft white bread rounds, creamy cucumber, green onion cheese spread, chives

### **Assorted Tea Canapés: .....\$1.25 | each**

open face canapés of light bread rounds, creamy honey mustard or a pesto mayo, cucumber, carrot, bell pepper, tomato, egg & dill toppings

### **Assorted Tea Sandwiches .....\$2.75+ | each**

two bite biscuits, bun bites, and assorted fresh trimmed breads encase a variety of fillings: chicken salad, ham salad, smoked salmon & lemon caper butter, seafood salad, asparagus & herb cheese, apple butter & brie, etc.



## CANAPÉS SALADS

Canapés Specialty Salad can be ordered **A la Carte, (half or full size) or Boxed (Basic, Window or Gourmet).**

\*Full salads are served with our signature bread knot & butter.

\*Be your own chef. If you want to substitute or change anything in your selection - just tell us!

\*Dressings are served in separate containers.

\*If labels are needed, please forward your order list and assignments to our sales staff. Food only printed labels are \$0.25per box. Food & Recipient labels are \$0.50 per box.

\*Please advise if your bread knot, and croutons need to be gluten-free.

### CANAPÉS GOURMET BOXED SALADS

**+\$5.50 | box**

gourmet salad selection & dressing selection

fresh seasonal fruit salad

fresh baked bread knot & butter

gourmet brownie

four compartment container, utensils & napkins

#### Dressings & Vinaigrettes

complimentary vinaigrettes & dressings

are included in the salad price

\*additional dressings & vinaigrettes may be purchased.....+\$0.75 | each

#### Dressings

ranch, spicy southwest ranch, creamy italian, french, creamy caesar, honey mustard, 1000 island, blue cheese, citrus yogurt, vegan curry

#### Vinaigrettes

warm bacon, balsamic, honey basil, caesar, sesame ginger, raspberry

#### Other

extra virgin olive oil (evoo.), red wine, rice wine, white balsamic & balsamic vinegar, lemon, lime or orange wedges, s&p

#### ADD ONS

3.5oz grilled, blackened, jamaican jerk  
or crispy chicken.....+\$3.50  
3.5oz southwest seasoned ground beef.....+\$4.00  
3.5oz grilled beef.....+\$4.50  
4-16/20ct grilled, blackened or crispy shrimp .....+\$6.50  
3.5oz grilled or blackened salmon .....+\$9.50  
3.5oz chicken, tuna or egg salad scoop.....+\$3.50  
egg, any-style.....+\$1.50  
bacon.....+\$3.50

## CANAPÉS SPECIALTY SALADS

### Tossed

spring green mix, tomato, cucumber, carrot, & croutons

Half .....\$4.50

Full .....\$8.00

### Caesar Salad

crisp romaine, grated parmesan, & buttery croutons

Half .....\$4.50

Full .....\$8.00

### Mediterranean Salad

crisp seasonal greens, tomato, bell pepper, cucumber, red onion, olives, artichokes, pepperoncini, & feta

Half .....\$5.50

Full .....\$10.00

add a scoop of hummus or tabbouleh

& pita chips.....+\$2.50

### Cobb Salad

mixed greens, bacon, avocado, hard-boiled egg, tomato, & blue cheese

Half .....\$6.00

Full .....\$11.00

### Canapés Wedge

iceberg wedge, chopped bacon, tomato, hard-boiled egg, avocado & crumbled blue cheese

Half .....\$6.00

Full .....\$11.00

### Nuts n' Berries

spinach, dried cranberries & cherries, berries, candied pecans, toasted almonds, pine nuts, cranberry stilton

Half .....\$6.50

Full .....\$12.00

### Canapés Bistro Salad Tweaked

mixed greens, cabernet poached pear, red grapes, candied pecans & crumbled blue cheese

Half .....\$6.00

Full .....\$11.00



## CANAPÉS SPECIALTY SALADS

### Farmhouse Spinach Salad

baby spinach, herb encrusted chèvre, crispy prosciutto, roasted tomatoes, rosemary roasted new potatoes, hard-boiled egg, red onion

**Half** ..... \$6.50

**Full** ..... \$12.00

### Sweet Kale Harvest Salad

kale, cabbage, chicory, radicchio, broccoli, brussels sprouts, roasted beets, dried cranberries, apples, pepitas, sunflower seeds, citrus yogurt dressing

**Half** ..... \$6.00

**Full** ..... \$11.00

### Grazie

arugula, shaved parmesan, blanched & seasoned asparagus chips, edamame, croissant croutons... perfect with our caesar vin

**Half** ..... \$6.50

**Full** ..... \$12.00

### Caprese & Panzanella Fusion

mixed greens, roasted, hot house & grape tomatoes, rainbow bell peppers, red onion, cucumber, kalamata olives, mini mozzarella balls, mint, basil, parsley, croutons, honey basil vin

**Side** ..... \$6.50

**Full** ..... \$12.00

### ADD ONS

3.5 oz grilled, blackened, jamaican jerk or crispy chicken..... +\$3.50

3.5oz southwest seasoned ground beef.....+\$4.50

or grilled beef.....+\$4.50

4-16 | 20ct. grilled, blackened or crispy shrimp ....+\$6.50

3.5oz grilled or blackened salmon.....+\$9.50

3.5oz chicken, tuna or egg salad scoop.....+\$3.50

egg, any-style .....+\$1.50

**Chef Salad** ..... \$11.00

crisp greens & spring mix, turkey, ham, cheddar, swiss hard-boiled egg, tomato, cucumber & carrot

**Taco Salad** ..... \$13.00

select from special seasoned ground beef or seasoned ground turkey, golden flour tortilla bowl, cuban rice & black bean salad, lettuce, cheddar, tomato, scallion, salsa, guacamole, herb sour cream

**Gaucha Beef** ..... \$13.00

crisp greens & spring mix, blackened beef, corn, black beans, roasted red pepper, roasted tomato, grilled red onion, avocado, cheddar, crispy seasoned corn strips, spicy southwest ranch

**Pacific Rim** ..... \$13.00

crispy greens & spring mix, pacific rim bbq beef, crunchy ramen noodle salad, crispy brussels sprouts, mandarin orange sections

**Pecan Chicken** ..... \$13.00

crisp greens, & spring mix, crispy pecan coated chicken, apples, red grapes, dried cranberries & cherries, candied pecans, crumbled cranberry stilton

**Asian Chicken** ..... \$13.00

spring greens, crisp spring shell, thai peanut chicken salad, orange supremes, edamame, scallion, celery & carrot, sesame ginger dressing

**Salad Niçoise** ..... \$13.00

spinach & spring greens, seared ahi tuna, steamed green beans & new potatoes, hard-boiled egg, tomatoes & olives, honey basil vin



## CANAPÉS SOUPS

Canapés soups & chili are off the charts delicious and made in-house daily.

Call ahead for our selections of the day or pre-order your favorite.

Daily 550 Grab & Go selections are sold by the cup & quart - minimums need not apply

All other selections are sold by the quart - 3 quart minimum

Please inquire about other soup, stew and chili selections. Minimums Apply.

### Vegetable .....\$16 | quart

*vegan versions are available given notice*

creamy asparagus & spinach  
triple bean  
black bean  
escarole & white bean  
carrot vichy  
butternut squash bisque  
curried butternut squash  
southwest corn chowder  
roasted red pepper & smoked gouda  
exploding potato  
potato & leek  
creamy broccoli & cheddar  
creamy mushroom  
tomato basil bisque  
gazpacho  
onion gratinee  
vegetable minestrone  
old fashioned vegetable  
thai curry  
curry sweet potato  
miso

### Poultry .....\$16 | quart

old fashioned chicken noodle  
asian ramen  
chicken & corn chowder  
chicken tortilla  
creamy chicken & mushroom  
chicken & dumpling  
chicken pot pie  
chicken & rice  
turkey & rice  
chicken chili  
southwest chicken chili  
turkey chili

### Beef .....\$19 | quart

minestrone  
italian meatball & rigatoni  
Italian wedding  
hearty beef stew  
beef & barley  
chili & red bean  
pho & accoutrements  
caribbean oxtail (+\$1.50)

### Ham & Pork .....\$16 | quart

split pea & ham  
ham & navy bean  
lentil

### Seafood: Broth Based .....\$23 | quart

maryland crab soup  
bermuda fish chowder  
louisiana gumbo  
spanish paella

### Seafood: Cream Based ..... \$30 | quart

ml's cream of crab  
crab chowder  
creamy new england clam chowder  
shrimp bisque

## CANAPÉS SPUDS

**Baked Potatoes..... \$5.50 each**

**with Chili ..... \$7.50 each**

*select your spud:* (choose one)

hot foil wrapped yukon gold, russet or sweet potatoes

*select your toppings:* (select three)

butter, sour cream, ranch sour cream, cheddar, bacon,  
caramelized onion, scallion, salsa, banana peppers,  
jalapeño peppers, brown sugar pecan crumble &  
marshmallows

## CANAPÉS GRILLED CHEESE SAM'ITCHES

*Canapés Grilled Cheese Sam'itches are modest ooey, gooey panini cheesiness!*

- Canapés Grilled Cheese Sam'itches are fabulous on their own or paired with one of our fresh made soups.
- Canapés Grilled Cheese Sam'itches can be ordered **A la Carte, Plattered, Bagged, Basic or Gourmet Boxed**, but are best served warm buffet-style. Fees may apply.
- Be your own chef. If you want to substitute or change anything in your selection, just tell us!
- If labels are needed, please forward your order list and assignments to our sales consultant.

Entertaining tip: If you are feeding a crowd or serving a late afternoon snack, request that our chefs cut the sandwiches into smaller sections.

**Good Ole'merican-Style ..... \$5.00**  
hearty white bread, american cheese

**Cheesey Cheese ..... \$6.00**  
hearty white parmesan crusted, sharp cheddar, fontina, garlic butter

**Rise & Shine ..... \$6.00**  
seedless marble rye, fried egg, speck, fontina, arugula

**Bistro Beef ..... \$7.00**  
ciabatta, grilled pacific rim glazed beef, shaved onion & grilled pear, saga blue

**Buffalo Chicken..... \$6.00**  
ciabatta, honey hot sauce glazed chicken, pickled jalapeño, veggie schmear, jack & blue cheese

**BBQ Chicken.....\$6.00**  
sourdough, grilled chicken, pepper jack & cheddar, bbq baste, grilled red onion, blue cheese ranch

**Chicken Cordon Bleu .....\$6.50**  
seedless marble rye, swiss & fontina, shaved honey ham, sliced roasted chicken, dijon sauce

**Spring Turkey ..... \$7.50**  
wheat baguette, seared green apple, turkey, swiss, sprouts, cranberry-citrus mayo

**Twisted BLT..... \$7.50**  
cinnamon swirl bread, sliced grilled apple, honey ham, creamy chèvre, brie

**Torro ..... \$8.00**  
ciabatta, quince paste, manchego, serrano ham & arugula

**RMC ..... \$7.50**  
cinnamon swirl bread, fig jam, canadian bacon, fontina, brie

**Cubano ..... \$7.50**  
hearty white, roast pork, ham, swiss cheese, dill pickles, yellow mustard sauce

**Cheesy Mac & Pork BBQ..... \$7.00**  
challah, mac & cheese, cheddar, house pork bbq

**Crabby ..... \$mp**  
challah, creamy crab dip, cheddar, spinach, old bay butter

**Salmon Carpaccio ..... \$14.00**  
seedless marble rye, salmon carpaccio, shaved red onion, tomato & arugula, citrus, shallot, caper & basil schmear

**Caprese ..... \$6.50**  
tomato herb focaccia, basil aioli, provolone & mozzarella, tomato, fresh basil leaves, bruschetta



## CANAPÉS LUNCHEON BUFFET MENUS

Please inquire about chafing dish rental or disposable chafing dish purchase. Pricing subject to change according to event requirements. Luncheon Size Portions Only. (Dinner Size Portions are available...please inquire.) Please see our extensive CANAPÉS A la Carte list for additional options.

Minimum Order: 10 guests

(Due to the increase expense of disposables, there is surcharge of \$2 per person for black plastic disposables & napkins and \$2.50 per person for clear disposables & napkins.)

### CHICKEN..... \$19 | person

**Crisp Maryland Fried Chicken:** golden fried honey batter dipped chicken breasts, thighs & legs

**Old Fashioned Potato:** boiled white potatoes, celery, onion & egg, mayonnaise dressing, seasonings, celery seed

**Tossed Salad:** crisp greens & spring mix, tomato, cucumber, carrot, croutons

**Cheddar Biscuits:** whipped butter

**Grilled BBQ Chicken:** flame-grilled, house dry rubbed, bbq basted bone-in, skin-on chicken breasts, thighs & legs (boneless chicken breast is available to substitute)

**Cucumber & Tomato Salad:** mixed greens, garden fresh tomatoes, onion & cucumber, herbs & citrus vinaigrette

**Cole Slaw:** shredded green & red cabbage, carrot & caraway seeds, sweet & sour slaw dressing

**Grilled Jerk Chicken:** flame-roasted, jamaican jerk wet & dry rubbed, basted bone-in, skin-on chicken breasts, thighs & legs (boneless chicken breast is available to substitute)

**Jamaican Red Beans & Yellow Rice:** red kidney beans, garlic, saffron, turmeric, coconut milk, cilantro, herbs & seasonings

**Plantains:** rum-glazed

**Grilled Huli Huli Chicken:** hawaiian influence huli huli sauce basted bone-in, skin-on chicken breasts, thighs & legs (boneless chicken breast is available to substitute)

**Grilled Pineapple Salad:** fresh spinach, grilled ripe pineapple, avocado, grilled red onion & tomato, lime zest & fresh mint...served with a citrus vinaigrette

**Jasmine & Basmati Rice Pilaf:** steamed, curried coconut & green onion

**Cheddar Green Onion Waffles & SW Chicken:** white cheddar & green onion corn meal waffles & crispy sw chicken chipotle, cilantro, lime & jalapeño bbq

**Refreshing Fruit Salad:** fresh cut seasonal fruit, lime zest & fresh mint

**Garden Slaw:** zucchini, squash, colorful bell pepper, broccoli, cauliflower, rice wine vin

**Chicken Pot Pie:** golden pastry crust, tender chicken, sherried cream sauce, mirepoix, peas, broccoli, potatoes

**Fresh Seasonal Greens:** mesclun, romaine, carrot, cucumber, tomato, croutons, honey basil vin

**Buttered Egg Noodles:** simple, delicious & buttery egg noodles

**Spicy Chicken Lettuce Wraps:** bibb lettuce cups, asian spiced chicken sauté, bell pepper, green onions, water chestnuts, mushrooms, glass noodles, ginger garlic sauce

**Peanut Noodles:** al dente noodles, carrot, celery, scallion, toasted sesame seeds, mildly spicy thai peanut sauce

**Sesame Greens:** spring greens, carrots, snap peas, scallion, orange sections, spring crisps, sesame ginger vin

**Crispy Orange Chicken:** crispy chicken pieces, sweet & savory citrus brown sugar glaze

**Stir Fry Rice:** white rice, ginger, garlic, onion, scallion, carrots, peas, egg & seasoned soy sauce

**Szechuan String Beans:** ginger, garlic, soy, chiles, sesame seeds

**Herb Chicken Lasagna:** pasta layers, ricotta, mozzarella, creamy herb parmesan sauce, sautéed spinach & chopped chicken sausage

**Mixed Green Salad:** spring mix & romaine, asparagus, toasted pepitas, tomato, parmesan, lemon garlic vin

**Garlic Bread Knots:** house-made, whipped butter

### Peruvian Chicken

moist brine & chargrilled chicken, soy, lemon, garlic, cumin, oregano, paprika, s&p, aji verde & aji amarillo sauces

**Peruvian Fried Rice & Red Beans:** vegetarian, red kidney beans, steamed rice, onion, celery, bell pepper, spices

**Plantains:** rum-glazed, hint of cinnamon & sugar



## CANAPÉS LUNCHEON BUFFET MENUS

**Roasted Chicken:** moist roasted chicken, butter, rosemary, thyme, sage, seasonings, light sherry accented gravy

**Rosemary and Garlic Roasted Potatoes:** yukon & red potatoes, olive oil, rosemary, garlic, seasonings

**Haricot Verts:** butter, sautéed & seasoned

**Southern Sautéed Chicken & Bourbon Pecan Sauce:**

pan-seared boneless chicken breast, savory sweet bourbon pecan sauce

**Harvest Festival Rice Pilaf:** wild & brown rice, toasted almonds, cranberries, apple, pecans, scallion, honey, rice wine vin

**Steamed Broccoli:** broccoli, seasoned steaming stock

**Raspberry Citrus Marinated Breast of Chicken:**

grilled boneless chicken breast, raspberry & citrus glaze

**Wild Rice Pilaf:** wild & brown rice, orzo, garlic, scallion, onion, dried cherries, candied pecans, herbs

**Sweet Kale Salad:** kale & broccoli slaw, brussels sprouts, dried cranberry, pepitas, toasted almonds, citrus yogurt

**Chicken Francaise:** pan-seared, dusted & egg dipped chicken cutlets, lemon, wine, stock, roux & parsley

**Creamy Lemon Pasta:** penne, light cream sauce, lemon & parsley, toasted panko, lemon zest, herb & bacon topping

**Caesar Salad:** crisp romaine, grated parmesan, buttery croutons

**Chicken Marbella:** flame-grilled, marinated boneless chicken breast, sweet prunes, olives, capers, roasted tomatoes, cilantro, brown sugar, garlic, white wine, bay leaves & coriander

**Stone Ground Polenta:** creamy, stock, herb, pecorino

**Fresh Seasonal Greens:** mesclun, romaine, carrot, cucumber, tomato, croutons, honey basil vin

**Chicken Milanese:** boneless chicken breast, herbs & panko crust, pan-fried, basil marinara

**Tuscan Pappardelle:** house-made noodles, garlic, onion, stock, spinach, roasted tomatoes, vine ripe tomatoes, basil, fine herb chardonnay sauce, parmigiano-reggiano

**Broccoli:** olive oil, garlic, lemon, seasonings

**Curry Chicken:** flame-roasted, skin-on breasts & thighs, potatoes, mild thai yellow curry sauce

**Vegetable Biryani:** basmati rice, red onion, golden raisins, vegetables, peas, cinnamon, cardamom & saffron

**Naan:** grilled, cilantro chutney

**TURKEY ..... \$20 | person**

**Rosemary Roasted Turkey:** carved, moist brined roasted turkey, sweet butter, fresh rosemary, thyme, sage & seasonings, gravy & cranberry chutney

**Cornbread Stuffing:** savory cornbread, garlic butter, onion, stock, herbs & seasonings

**Rosemary Garlic Whipped Potatoes:** whipped yukon potatoes, rosemary garlic scented buttery cream

**Green Beans:** buttery steamed & seasonings

**Turkey Scallopini:** seasoned flour dusted boneless turkey breast, pan-seared, herb marsala sauce

**Harvest Wild Rice Pilaf:** wild & brown rice, orzo, garlic, onion, scallion, dried cherries, candied pecans, herbs

**Holiday Bistro Greens:** field greens & buttery spinach, toasted almonds, roasted spiced pepitas, cabernet poached pears, dried cranberries, cranberry stilton, balsamic raspberry vinaigrette

**BEEF ..... \$25.00 | person**

**Grilled Beef:** flame-grilled, beef shoulder loin, house seasoned, bbq basted, port-demi sauce & horseradish cream

**Rosemary Garlic Whipped Potatoes:** whipped yukon potatoes, rosemary garlic scented buttery cream

**Sautéed Vegetable Medley:** zucchini, squash, carrots, asparagus, mushroom & fresh spinach

**Pacific Beef Loin:** flame-grilled, marinated beef loin, korean bbq glaze

**Bistro Salad:** field greens, romaine, candied pecans, blue cheese, cabernet poached pears, honey basil vin

**Garden Vegetables & Roasted Potatoes:** colorful sauté, zucchini, squash, red onion, bell pepper, asparagus, broccoli, tomatoes, yukon & red bliss potato wedges, herbs & seasonings



## CANAPÉS LUNCHEON BUFFET MENUS

**Texas BBQ Brisket:** slow braised, fall-off-the-bone tender, herbs & seasonings, wine, stock, mirepoix

**Baked Potatoes:** foil wrapped yukon gold, red or sweet potatoes...butter, sour cream, chives

**Harvest Kale Salad:** kale, cabbage, chickory, radicchio, broccoli, brussels sprouts, dried cranberry, pepitas, toasted almonds, citrus yogurt dressing

### **Beef Kebabs:**

skewered marinated beef morsels, garden vegetables, garlic butter basted or balsamic basting (note: chicken, veg, fish, shrimp, scallop also available, please inquire)

**Couscous:** fluffy, cilantro, sautéed pearl onions, prunes, dried apricots, pomegranate seeds

**Fresh Seasonal Greens:** mesclun, romaine, carrot, cucumber, tomato, croutons, honey basil vin

**Meatloaf:** traditional, beef, herbs & seasonings, bbq ketchup drizzle, bacon lattice

**Signature Rosemary Garlic Whipped Potatoes:** whipped yukon potatoes, rosemary garlic scented buttery cream

**Glazed Carrots & Haricot Verts:** carrot julienne & baby green beans, buttery honey glaze

**Fresh Baked Bread Knots:** whipped butter

**Beef & Sausage Lasagna:** layered pasta, sweet italian sausage, ground beef, marinara sauce, ricotta, mozzarella, & parmesan (note: beef, sausage, chicken, seafood and vegetarian variations are available, please inquire)

**Caesar Salad:** crisp romaine, grated parmesan, buttery croutons

**Garlic Bread:** grilled ciabatta, garlic butter, parmesan

### **PORK ..... \$23 | person**

**Braised Pork Barbecue:** flame-grilled slow braised pork, gently pulled, shaved onion, brioche buns, rich barbecue sauce, carolina bbq sauce, horseradish

**Mac n' Cheese:** four cheese fondue, macaroni, golden panko topping

**Canapés Confetti Corn Slaw:** shredded green cabbage, red radicchio, carrots & celery, diced red bell pepper, scallion, corn, slaw dressing

**Honey Baked Ham:** cured, oven finished, praline mustard glaze

**Au Gratin Potatoes:** golden baked, thinly sliced potatoes, cream, cheddar, butter, seasonings

**Succotash:** sautéed, lima beans, corn, red bell pepper, sweet butter, herbs & seasonings

**Cheddar Biscuits:** whipped butter

**Stromboli:** pizza dough bundles, marinara sauce, shaved ham, genoa salami, pepperoni, provolone, parmesan, basil, marinara side sauce

**Cacio e Pepe:** spaghetti, butter, cracked black pepper, kosher salt, parmesan

**Chopped House Salad:** romaine & iceberg lettuce, cucumber, onion, tomato, green pepper, olives, banana peppers, parmesan vin

### **LAMB ..... \$25 | person**

**Gyros:** shaved flame-grilled lamb roast, E.V.O.O., lemon, garlic, herbs & seasonings, grilled soft pita, greens, tomatoes, bell pepper & onion sauté, crumbled feta, tzatziki sauce

**Saffron Orzo:** orzo, peas, pinenuts, basil, mint, saffron vin

**Mediterranean Salad:** crisp greens, feta, tomato, cucumber, red onion, kalamata olives, red wine vin

**Shepherd's Pie:** tender lamb, mirepoix, parsnips, potatoes, peas, beef & tomato stock, whipped potato topping

**Saffron Orzo "Risotto":** saffron, herbs, stock, cream, orzo, parmesan

**Spinach & Roasted Beet Salad:** spinach, red & golden herb roasted beet wedges, citrus vin



## CANAPÉS LUNCHEON BUFFET MENUS

### SEAFOOD..... \$29 | person

**Beer Battered Cod:** golden light crisp beer battered cod, pickled watermelon rind rémoulade, cider vin

**Roasted Potato Wedges:** yukon, red & sweet potato wedges, olive oil, rosemary, garlic, seasonings

**Panzanella:** fresh greens, colorful bell peppers, tomatoes, red onion, cucumber, olives, mint, basil, parsley, crisp cornbread croutons, sherry vin

**Brioche Slider Buns:** warmed, whipped butter

**Seafood Strudel:** buttery phyllo roll, savory seafood filling, crab, scallops, white fish, mirepoix, bell pepper, newberg style sauce

**Simple Rice Pilaf:** white rice, orzo, garlic, onion, celery, stock, herbs & seasonings

**Savory Vegetable Medley:** sprouts, bell pepper, onion, zucchini, squash, carrots, haricot verts & asparagus

**Cedar-Plank Salmon** ..... (+\$2.00 | person):  
flame-grilled, sweet & smoky seasoned fresh salmon, citrus butter

**Nuts n' Berries:** spring greens, candied walnuts, pine nuts, dried cranberries & cherries, fresh berries, chèvre, honey basil vin

**Seven Grain Salad:** quinoa, wheat berries, white & wild rice, bulgar, barley, couscous, herbs, seasonings & lemony vin

**Jambalaya:** shrimp, chicken, andouille sausage, the trinity, creole seasonings

**Cajun Red Beans & Rice:** red kidney beans, garlic, celery, green pepper, thyme, seasonings

**Cornbread:** grilled, whipped butter

**Scampi & Angel Hair:** al dente angel hair pasta, herb coated jumbo shrimp, garlic butter, white wine, roasted & fresh tomatoes, basil, parmesan

**Grazie:** arugula, shaved parmesan, blanched & seasoned asparagus chips, edamame, croissant croutons...perfect with our caesar vin

**Three Cheese Pizza:** garlic infused olive oil, fresh herbs, asiago, grana padano, mozzarella

### VEGETARIAN..... \$17 | person

**Dan's Spinach Pie:** golden deep dish pizza crust, Greek & Italian influenced spinach & cheese filling, marinara side sauce

**Mediterranean Salad:** crisp seasonal greens, tomato, bell pepper, cucumber, red onion, olives, artichokes, pepperoncini & feta

**Vegetable Lasagna:** layered pasta, marinara, roasted vegetables, ricotta, parmesan, mozzarella

**Chopped House Salad:** romaine & iceberg lettuce, cucumber, onion, tomato, green pepper, olives, parmesan vin

**Soft Parmesan Bread Sticks:** evoo, balsamic vin, cracked pepper

**Eggplant Parmesan:** baked, golden herb breadcrumb encrusted eggplant, savory marinara, mozzarella, basil

**Chopped House Salad:** romaine & iceberg lettuce, cucumber, onion, tomato, green pepper, olives, parmesan vin

**Grilled Garlic Bread:** grilled ciabatta, garlic butter, parmesan

**Quiche:** Our quiche is a decadently generous baked deep dish egg custard in a flaky pastry crust. Because we bake it fresh tell your sales consultant your preferred ingredients.

**Arugula II:** arugula, parmesan, grape tomatoes, lemon garlic vin

**Southern Potato Salad:** roasted yukon, red & sweet potatoes, red onion, celery, scallion, creamy southwestern dressing

## CANAPÉS BUILD YOUR OWN

*Designed to be served buffet style but can be ordered A la Carte or Boxed. Be your own chef. If you want to substitute or change anything in your selection, just tell us! If labels are needed, please forward your order list and assignments to our sales consultant.*

**BYO Taco Bar .....\$18 | person**  
seasoned ground beef & mojito chicken

**BYO BAJA Taco Bar.....\$20 | person**  
crispy fish or crispy shrimp

**BYO Fajita Bar .....\$21 | person**  
seasoned flame-grilled beef & mojito chicken, sautéed onions & pepper

**Vegetarian Alternative:** assorted grilled peppers, jicama slaw, cauliflower crumble or crispy tofu

**Each BYO Bar includes your shell selection, accoutrement selection and side selection:**

**Shells (select two):** crispy corn shells, grilled corn tortillas, grilled flour tortillas, crispy yellow corn tortilla chips, crispy white corn tortilla chips

**Accoutrements (select seven):** salsa, pico de gallo, guacamole, sour cream, ranch sour cream, southwest ranch, aji verde, aji amarillo, bang bang sauce, refried beans, cheddar, lettuce, baja slaw, tomatoes, pickled onions, sautéed onions, diced onion, green onion, fresh jalapeño slices, pickled jalapeños

**Sides (select one):**

**Southwest Black Bean Salad:** spanish rice, black beans, red onion, bell pepper, scallion, tomato, cilantro, cumin vin

**Caribbean Rice:** basmati & jasmine rice blend, saffron, turmeric, coconut, green onion

**Fresh Seasonal Greens:** mixed greens, carrot, cucumber, tomato, croutons, dressing of your choice

## BURGER'LICOUS YOUR WAY

*Select your burger, select your bun, then select all the toppings for your perfect creation.  
(price includes one hamburger & one hot dog for the per person price...for custom quantities, please inquire)*

**Build-A-Burger & Dogs\*\* ..... \$24.00 | person**  
grilled lean all-beef burgers and all-beef franks ready to stack, included toppings & sauces: lettuce, sliced tomato, sliced red onion, chopped white onion, relish,sauerkraut, mayonnaise, ketchup, yellow & dijon mustard

**Build-a-Burger: Turkey ..... \$24.00 | person**  
grilled lean turkey burgers and ready to stack, included toppings & sauces: lettuce, tomato, onion & pickles, mayo & dijon

**Build-a-Burger:**

**Choose from the following and get ready to create...**

**burger buns:** choose one: lettuce caps, kaiser buns, potato buns, brioche buns, english muffins, wheat buns

**hot dog buns:** choose one: standard, potato, (or pretzel buns +\$1.50/person)

**cheese:** choose two: american, cheddar, provolone, swiss, jalapeño jack, smoked gouda, dill havarti, blue cheese, chèvre

**special toppings:** choose two: bacon, fried egg, fried green tomato, thick-cut marinated tomato, crispy onions, mushrooms, grilled apple, slaw, jalapeños & banana peppers, roasted green chiles, avocado, guacamole, salsa

**special sauces:** choose two: cranberry citrus mayo, dijonnaise, tzatziki, bbq sauce, sriracha aioli, curry ketchup, gravy

**side dish:** choose two: potato chip variety, chips & salsa, crispy coat fries, sweet potato fries, onion rings, old fashioned potato salad or pasta salad

\*\*Arrange with your event consultant if you wish to have your selection grilled to order on-site.



## CANAPÉS SIDE SALADS

*Price Per Pound. Inquire for additional side salad selections and check out our A la Carte menu list.*

### COLD SIDE SALADS

**Fruit Salad .....** **\$11.00**  
fresh cut seasonal fruit, berries & grapes

**Refreshing Fruit Salad .....** **\$11.50**  
fresh cut seasonal fruit, berries & grapes, lime zest & mint accent

**Old Fashioned Potato .....** **\$8.00**  
boiled white potatoes, celery, onion & egg, mayonnaise dressing, seasonings, celery seed

**New Potato Vinaigrette .....** **\$9.50**  
roasted new potato wedges, sautéed onion, scallion, red wine vin

**New Potato Vinaigrette with Bacon .....** **\$10.00**  
roasted new potato wedges, sautéed onion, scallion, bacon, red wine vin

**Baked Potato Salad .....** **\$10.00**  
baked yukon potatoes, diced, sautéed red onion, scallion, bacon, cheddar, smooth sour cream ranch

**Southern Potato Salad .....** **\$11.00**  
roasted yukon, red & sweet potatoes, red onion, celery, scallion, creamy southwestern dressing

**Old Fashioned Macaroni .....** **\$8.00**  
macaroni pasta, red onion, red bell pepper, celery & carrot, creamy sweet & sour dressing

**Mediterranean Pasta .....** **\$9.50**  
small shells, red onion, red, green bell pepper, tomato, black olive & feta, red wine vin

**Tortellini Pasta .....** **\$11.75**  
cheese filled tortellini, sautéed red onion, colorful bell pepper, artichoke hearts, scallion, tomatoes, mini mozzarella balls, romano, herbs & seasonings, balsamic vin

**Pasta Primavera .....** **\$9.50**  
sautéed colorful bell pepper, zucchini, squash, broccoli, tomatoes, herbs & seasonings, tomato basil mayonnaise dressing

**Caprese Pasta.....** **\$9.50**  
bruschetta, parmesan, mozzarella, basil

**Tuscan Couscous Pasta .....** **\$10.00**  
large kernel toasted couscous pasta, sautéed sliced mushrooms, red bell pepper, sun-dried tomatoes, red onion, tomato, scallion, romano, red wine vin

**Couscous .....** **\$9.50**  
fluffy couscous, red onion, cucumber, tomato, scallion, lemon herb vin

**Curry Couscous .....** **\$11.00**  
fluffy, onion, golden raisins, pinenuts, peas, carrots, scallion, garlic, curry, turmeric

**Saffron Orzo.....** **\$11.00**  
orzo, peas, pinenuts, basil, mint, saffron vin

**Rice Noodle Salad .....** **\$11.00**  
ramen, cabbage, carrot, scallion, toasted almond, sesame seeds, peanuts, rice wine vin

**Drunken Noodles.....** **\$11.00**  
spicy thai rice noodle salad, tomatoes, onion, green onion, chiles, thai basil & tofu

**Tabbouleh .....** **\$10.50**  
bulgur, tomato, spring onion, parsley, mint, cucumber, roasted garlic vinaigrette

**Crimson Quinoa Salad: .....** **\$11.00**  
white quinoa, red & golden beets, colorful bell pepper, zucchini, squash, asparagus, scallion, herbs, basil vinaigrette

**Moroccan Quinoa Pilaf .....** **\$11.00**  
red quinoa, spices, shallots, carrots, golden raisins, apricots, pistachios, mint, basil, parsley

**Mediterranean Quinoa.....** **\$11.00**  
white quinoa, orzo, roasted red pepper, roasted tomatoes, pearl onions, artichokes, olives, garbanzo beans, feta, herbs

**Sesame Noodles .....** **\$11.75**  
al dente noodles, carrot, celery, scallion, toasted sesame seeds, mildly spicy thai peanut sauce

**Cuban Black Bean Salad .....** **\$11.50**  
black beans, spanish rice, red onion, bell pepper, scallion, tomato, corn & cilantro, cumin vin

**Wild Rice Salad .....** **\$12.50**  
long grain wild rice, white rice, red onion, bell pepper, scallion, parsley, melon, candied nuts, papaya seed vin



## CANAPÉS SIDE SALADS

*Price Per Pound. Inquire for additional side salad selections and check out our A la Carte menu list.*

### CANAPÉS SIDE SALADS

**Seven Grain Salad.....\$12.00**

quinoa, wheat berries, white & wild rice, bulgur, barley, couscous, herbs & seasonings  
favorite dressings: lemon zest vin, citrus asian, curry vin

**Green & Beans.....\$12.00**

asparagus, broccoli, fava beans, peas, cucumber, zucchini, mint, ten beans, basmati, citrus vin

**Broccoli & Bacon Salad.....\$11.75**

broccoli florets, shredded cheddar, red onion & bacon, sweet & sour dressing

**Caraway Coleslaw.....\$9.00**

shredded green & red cabbage, carrot & caraway seeds, sweet & sour slaw dressing

**Canapés Confetti Corn Slaw.....\$9.50**

shredded green cabbage, red radicchio, carrots & celery, diced red bell, scallion, corn slaw dressing

**Garden Slaw.....\$9.00**

zucchini, squash, colorful bell pepper, broccoli, cauliflower, rice wine vin

**Asian Slaw.....\$10.50**

napa cabbage, bok choy, carrots, snap peas, scallion, crunchy noodles, peanuts, sesame ginger dressing

**Cucumber Salad.....\$10.50**

seedless cucumbers, shaved white onion, seasonings, balsamic vin

**Cuc&Tom Salad.....\$10.75**

cucumbers, tomatoes, red onion, white balsamic vin

**Caprese Tweaked.....\$13.00**

grape, roasted & hot house tomatoes, red pearl onions, kalamata olives, mini mozzarella balls, basil chiffonade, honey basil vin, balsamic drizzle

**Corn Salad.....\$13.50**

sweet corn, colorful fire roasted bell pepper, scallion, cumin vin

### CANAPÉS WARM SIDES

Inquire for additional side salad selections and check out our **A la Carte** menu list.

**Mac n' Cheese.....\$13.00**

four cheese fondue, macaroni, golden panko topping

**Southwest Cornbread Stuffing.....\$12.00**

savory cornbread, garlic butter, onion, chorizo, poblano peppers, cilantro, seasonings

**Jamaican Red Beans & Yellow Rice.....\$12.00**

red kidney beans, garlic, saffron, turmeric, coconut milk, cilantro, herbs & seasonings

**Broccoli Au Gratin.....\$14.00**

broccoli, onion, garlic, creamy cheese custard sauce, cheese (cheddar, gruyère or gouda), herbs & seasoning, golden panko topping

**Esquites.....\$14.00**

elote sheared off the cob whole sweet corn, cilantro, cayenne & lime basting, flame-grilled, crumbled cojita anejo cheese

**Maple Spiced Roasted Vegetables.....\$12.00**

maple syrup & chipotle spiced coated sweet, gold & red potatoes, carrots & onion, roasted

**Sautéed Vegetable Medley.....\$12.00**

zucchini, squash, carrots, asparagus, mushroom & fresh spinach

**Salt Potatoes.....\$12.00**

peewee potatoes, salt water boiled, butter, cracked pepper & sea salt



## CANAPÉS SNACKS & BREAKS

This is just a small sampling from our massive made from scratch hors d'oeuvres list. For additional ideas, please check out our amazing Canapés Hors d'Oeuvres list.  
Minimum Order: 5 Orders | Per Person Pricing Shown

### **Fresh Seasonal & Grilled Crudité .....\$4.25**

seasonal & grilled vegetables, roasted potato wedges, carrots, celery, bell pepper, broccoli, cucumber, tomato, zucchini, squash, asparagus, haricot verts, & cremini mushroom...choice of dip (creamy ranch, southwest ranch, or blue cheese)

### **Salsa & Guacamole ..... \$8.50**

house-made salsa & guacamole, corn chips

### **Domestic Cheese Display ..... \$6.50**

cheddar, swiss, port wine, jalapeño jack, colby jack, grapes & crackers

### **Gourmet Cheese Display ..... \$9.&up**

sharp cheddar, swiss, dill havarti, gouda, brie, chèvre, mozzarella, red dragon, harlach, fruited stilton, roasted tomatoes, grapes, berries, crostini

### **Charcuterie & Cheeses .....\$14.&up**

assorted chef selected artisanal meats & cheeses, candied almonds, cornichons, capers, truffled honey, mustard seed & dijon

### **Fresh Seasonal Fruit Display ..... \$4.75**

round array of fresh fruits, melon & berries  
choice of dip (plain or flavored yogurt dip, flavored chantilly cream, or piña colada dip)

### **Shrimp Cocktail .....\$26 |lb**

steamed old bay spiced 16/20ct jumbo shrimp, lemon wheels, chile & cocktail sauce

### **Kettle Chips, Pretzel Bread & Onion Dip.....\$7.50**

seasoned kettle chips, fresh baked pretzel breadsticks, & mom's newlywed dip

### **Maryland Crab Dip .....\$9.50**

4oz creamy blend of crab & mild seasonings, baked cheddar topping, lump crab topping, warm pretzel bread

### **Dip Trio ..... \$9.00**

hummus (3oz), olive tapenade (2oz), creamy spinach & artichoke (3oz), pita crisps & crudité

### **Turkish Dips & Pita ..... \$9.50**

house-made hummus (3oz), lebaneh evoo & zatar (2oz), & muhammara (2oz) served with grilled pita garnished with olives, red bell pepper, carrot chips & pepperoncini

### **Hummus & Vegetables ..... \$4.75**

house-made hummus, creamy ranch dip, fresh cut veg (carrots, celery, bell pepper, cucumber & grape tomato)

### **Pop Corn..... \$6.50**

select two: kettle, old bay, white cheddar, ranch, garlic herb, rosemary parm, white truffle & parm, buffalo, cajun, za'atar, curry, bbq, peanut butter, chocolate speckled, rocky road, caramel

### **Soft Pretzel's ..... \$6.50**

house-made soft pretzels...choose a flavor & choice a sauce

pretzels: salted, not salted, rosemary garlic parmesan, jalapeño cheddar, bacon, basil & roasted tomato, cinnamon sugar  
dipping sauces: yellow mustard, dijon mustard, cheese sauce, garlic butter, french onion, chocolate ganache, caramel

### **Snack Packs .....\$1.50&up**

customizable assorted sweet & savory packaged snacks



## CANAPÉS SWEETS

### **Friandese .....starting @ \$1-\$1.50 | piece**

our pastry chef's daily selection of house-made miniature sweets garnished with fresh berries & mint

### **Cookies .....\$.75 | cookie**

chocolate chip, oatmeal raisin, s'mores, sugar, snickerdoodle

### **Gourmet Cookies .....\$.90-\$1.00 | cookie**

white chocolate macadamia nut, lemon blueberry, peanut butter blossom, chocolate chocolate pecan, butter pecan, linzer

### **Brownies .....\$2.00-\$2.50 | brownie**

chocolate, chocolate chunk, white chocolate chunk, chocolate walnut, peanut butter, chocolate mint, turtle, or flavor of the week

## SHEET CAKES

Want to save money? Perhaps order a smaller event cake and supplement with a sheet cake. Sheet cakes are decorated with a simple scallop edge. Pricing for sheet cakes start at \$2.50 per person. Additional decorating fees assessed on an individual basis. Your sales consultant can assist you with pricing your selection.

Full Sheet serves 100

Half Sheet serves 50

Quarter Sheet serves 25

## CUPCAKES

The sky is the limit on flavor and design. See our flavors list for the more popular combinations.

Minimum order: one dozen of each flavor.

Mini Cupcakes start at \$1 and range to \$1.75 each

Basic Cupcake & American Frosting start at \$2 each

Gourmet Cupcakes start at \$3.25 each

Standard Cupcakes start at \$2 and range to \$3.50 each

## BEVERAGES

### HOT BEVERAGES

**Coffee & Decaf .....\$2 | each**  
fresh brewed, cream, sugar, sweeteners

**Tea & Hot Water .....\$2 | each**  
assorted teas, sugar, sweeteners

#### Coffee, Decaf & Hot Tea:

**Event Service .....\$3.50&up | person**  
freshly brewed coffee, decaf & hot water  
gourmet & herbal teas, sugars, sweeteners, lemon  
& cream

\*pricing is based on the duration that this service  
is required.

\*rental of service equipment may apply

\*disposable boxes are available for purchase

**Hot Cocoa .....\$3.50 | each**

fresh milk, cocoa, sugar & vanilla  
add fresh whipped cream .....+\$1 | person

**Hot Spiced Cider.....\$2 | each**

clove studded orange wheels & cinnamon  
accented

### COLD BEVERAGES

#### Juices

bottled: orange, cranberry,  
grapefruit, apple .....\$3 | each  
fresh squeezed: orange juice .....\$30 | quart

#### Sodas

12oz can: coke®, coke zero®, coke cherry zero®,  
diet coke®, diet coke lime®, sprite®, sprite zero®,  
ginger ale .....\$1.50 | each

16.9oz bottle: coke®, coke zero®, coke cherry zero®,  
diet coke®, diet coke lime®, sprite®, sprite zero®,  
ginger ale .....\$2 | each

#### Water

16.9oz bottled dasani® .....\$2 | each  
bottled perrier® .....\$3 | each

#### Iced Tea

fresh brewed: sugar, sweeteners & lemon....\$1.50 | each  
gold peak®, bottled: zero sugar sweet, diet,  
unsweetened, sweet, x-tra sweet, peach,  
raspberry, green.....\$3 | each

#### Lemonade

country time® traditional.....\$1.50 | person  
strawberry infused .....\$1.65 | person  
fresh-made old fashioned .....\$3.50 | person

#### Iced Tea & Lemonade:

**Event Service .....\$3.50&up | person**

fresh brewed iced tea, lemonade & citrus water,  
lemon, sugar & sweeteners, spouted apothecary urn,  
ice bowl, ice scoop, straws

#### Milk

whole, skim, 2% .....\$2 | each

#### Ice

ice, container & scoop .....\$0.75 | person  
20lb bag .....\$8 | bag