

Welcome to Sensational Foods

Founded in 1996, Sensational Foods is one of Boston's Premier corporate and special events caterers.

Serving all of New England, we cater a wide range of events from intimate dinner parties to extravagant weddings and from corporate lunch meetings to themed outings.

Sensational Foods offers a unique quality of food service from planning to presentation. Each menu is custom tailored to the individual client's needs.

We use only the freshest and finest locally sourced ingredients. Our professionally trained staff is committed to serving you in a friendly, courteous manner from start to finish.

You want your event to be perfect and we offer nothing less.

Our Mission

Sensational Foods Catering takes great pride in using only the finest and freshest ingredients available for any and all of our events.

Our professional staff of event managers and chefs will create a memorable menu and experience for you and your guests.

We specialize in events of all sizes and make the menu special for each party. Let us make your event Sensational!

Before placing your order, please inform your server if a person in your party has a food allergy.

*May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your chance of food borne illness, especially if you have certain medical conditions.

BREAKFAST (six person minimum)

Breakfast Platter	\$3.85 pp
An assortment of fresh bagels, muffins, cinnamon rolls, croissants, and danishes; served with assorted cream cheese, butter, and jam <i>Available in full size (1per person) or mini (2per person)</i>	
Bagel and Cream Cheese Platter	\$2.95 pp
An assortment of bagels served with cream cheese, butter, and jam	
Breakfast Sandwiches *	\$6.25 pp
Two eggs and cheese served on a toasted bagel or English muffin With bacon, turkey bacon, ham, sausage or roasted vegetables <i>Healthy Start Sandwich-</i> Two egg whites, cheese and turkey bacon	
Breakfast Burritos *	\$6.75pp
Two eggs, cheddar cheese, Spanish rice and black beans, salsa dipping sauce, with bacon, ham, sausage, or roasted vegetables served in a flour tortilla	
Breakfast Calzones * <i>New Item!!</i>	\$29.95 ea
Scrambled Eggs, and Cheese baked in a crusty dough Western, Meat Lovers, or Vegetarian. Serves 5-6	
Challah French Toast	\$6.25 pp
Challah Bread dipped in Brandy batter. Served with syrup and butter	
Homemade Buttermilk Pancakes (3 pancakes per person)	\$4.95 pp
Plain, Blueberry, or Chocolate Chip served with syrup and butter	
Deep Dish Quiche (serves 6-8)	\$20.95 ea
Lorraine, spinach mushroom, tomato asparagus, vegetable medley, or three cheeses	
Norwegian Smoked Salmon Platter	\$10.95 pp
Thinly sliced smoked salmon served with sliced tomatoes, red onions, English cucumbers, both scallion and regular whipped cream cheese, and assorted bagels (ten person minimum)	

BREAKFAST COMBOS (ten person minimum)

The Continental Breakfast <i>Most Popular!!</i>	\$10.95 pp
Assorted breakfast platter, fresh fruit platter, assorted fruit juices, and Sensational fresh brewed coffee	
The Junior Continental Breakfast <i>Very Popular!!</i>	\$7.45 pp
Assorted breakfast platter, and fresh fruit platter, no beverages	

VIP Hot Breakfast *	\$16.95 pp
Scrambled eggs, choice of one breakfast meat (bacon, sausage, or ham), roasted breakfast potatoes, fresh fruit platter, assorted fruit juices, and Sensational fresh brewed coffee.	
Breakfast Quiche Combo	\$10.50 pp
Assorted Quiche, fresh fruit platter, assorted fruit juices, and Sensational fresh brewed coffee	
Breakfast Sandwich Combo <i>Fan Favorite!!</i>	\$13.50 pp
Assortment of hot breakfast sandwiches, fresh fruit platter, assorted fruit juices, and Sensational fresh brewed coffee	
Healthy Start Breakfast	\$10.50 pp
Seasonal fresh fruit salad, assorted Greek yogurts with crunchy granola, assorted fruit juices, and Sensational fresh brewed coffee	
Breakfast Calzone Combo <i>New Item!!</i>	\$14.50 pp
Assorted Breakfast Calzones, fresh fruit platter, assorted fruit juices, and Sensational fresh brewed coffee.	

ACCOMPANIMENTS (six person minimum)

Fresh fruit platter- <i>Most Popular!!</i>	\$3.95 pp
Fresh fruit salad	\$3.75 pp
Whole fruit bowl	\$1.95 pp
Individual Greek yogurts	\$2.25 pp
add granola on side	\$3.50 pp
Yogurt parfaits with fruit and granola	\$5.95 pp
Coffee Cake (serves 6-8)	\$16.00 ea
Farm fresh scrambled eggs or egg whites	\$3.25 pp
Farm fresh hard boiled eggs	\$1.25 ea
Premium Applewood bacon slices (3)	\$3.25 pp
Crispy turkey bacon slices (3)	\$3.75 pp
Country breakfast sausage links (3)	\$3.25 pp
Grilled maple ham steaks	\$3.75 pp
Roasted breakfast potatoes	\$2.95 pp

BEVERAGES (eight person minimum for all hot beverages)

Sensational Fresh Brewed Coffee, Decaf, or Tea	\$2.15 pp
Dutch Hot Cocoa	\$2.50 pp
Individual juices (10 oz) Apple, Mixed Berry, Orange	\$1.95 ea
Fresh Squeezed Orange Juice Gallon	\$19.00 ea

SANDWICHES & WRAPS (six person minimum)

Traditional Sandwich Platter	\$8.50 pp
A selection of our traditional deli sandwiches served on fresh baked rolls with lettuce, tomato and condiments, including our roasted turkey breast, rare roast beef, black forest ham, rosemary grilled chicken breast, chicken salad, and tuna salad	
Specialty Wrap Platter	\$8.95 pp
An assortment of our specialty deli and vegetarian wraps <i>For a list of options please reach out to our sales team!</i>	
Sensational Specialty Wraps and Traditional Sandwiches Platter	\$8.75 pp
An assortment of our specialty wraps and traditional sandwiches	
Hot Panini Sandwiches	\$9.95 pp
An assortment of our delicious hot deli and vegetarian paninis. <i>For a list of options please reach out to our sales team!</i>	
Build Your Own Platter	\$8.95 pp
A deli platter of roasted turkey breast, rare roast beef, black forest ham, rosemary grilled chicken, assorted cheeses, lettuce, tomato, fresh baked rolls, and condiments	
Finger Sandwiches (two per person)	\$6.50 pp
Roast turkey with honey mustard, roast beef with horseradish, ham and Swiss with dijon, tuna salad, and chicken salad. All with lettuce, tomato on braided challah rolls.	
“On the Go” BOX Lunches (six person minimum)	
<i>The Basic Box:</i>	\$13.25 ea
Sensational sandwich, bag of chips, cookie, and soda/water	
<i>The Executive Box:</i>	\$14.95 ea
Sensational sandwich, pasta salad, brownie, and soda/water	
<i>The Healthy Box:</i>	\$13.95 ea
½ Sandwich, garden salad, whole fruit, sparkling water	
<i>The VIP Box:</i>	\$19.95 ea
Sensational wrap, mesclun salad, pasta salad, brownie, and soda/water	

BEVERAGES & CHIPS

Individual Soda, Sparkling Water, Spring Water	\$1.75 ea
Individual Lemonade, Half and Half, Ice Tea	\$2.50 ea
Cape Cod Potato Chips and Lays Kettle Chips Assorted	\$1.45 ea
Granola Bars, Roasted Nuts, Pretzels, or Smartfood Snack Packs	\$1.50 ea

MIXED PROTEIN PLATTERS *(Hot or Cold)* (ten person minimum)

Mediterranean - Souvlaki beef skewers, rosemary chicken, stuffed grape leaves, kalamata olives, feta cheese, tsatsiki, hummus, and fresh pita wedges \$13.95 pp

Asian - Teriyaki chicken, spicy Thai beef, golden lo-mein, sesame green beans and fried wonton noodles \$13.95 pp

Tex Mex - BBQ chicken breast with black bean & corn salsa, chipotle marinated steak, grilled pineapple salad, & jalapeño corn bread \$13.95 pp

Tuscan- Rosemary thyme chicken and marsala marinated flank steak, roasted cherry tomatoes with kalamata olives, Italian cheese and grapes displayed with fresh toasted crostinis \$13.95 pp

RUSTIC PIZZETTAS (serves four to six)

All pizzettas are cut into 24 pieces for a great lunch option

\$26.00 ea

- ❖ **Portobello Mushroom**, caramelized onions, goat cheese and sun-dried tomato
- ❖ **Fig, gorgonzola**, roasted sweet onions and prosciutto
- ❖ **Grill chicken** with roast peppers, mushrooms, and basil pesto
- ❖ **Sausage**, fresh tomato, basil, spinach and feta cheese
- ❖ **Garlicky Shrimp**, fresh tomato, ricotta cheese, fresh basil and parmesan (white pizza) - \$29.00ea

SENSATIONAL CALZONES (serves 8-10)

\$65.00 ea

- ❖ **Black Forest Ham and Cheddar**
- ❖ **Grilled Chicken** with roasted vegetables
- ❖ **Super Italian** with fresh basil
- ❖ **Garden Vegetable** with fresh herbs
- ❖ **Homemade Meatball** with zesty marinara
- ❖ **Buffalo Chicken** with blue cheese for dipping *New Item!!*
- ❖ **Chicken Parmesan** with zesty marinara
- ❖ **Eggplant Parmesan** with zesty marinara
- ❖ **Steak Bomb*** with roasted peppers & onions - \$72.00ea

***For a Menu of Our Current Seasonal Items Please
Reach Out to Our Sensational Sales Team or
Head to Our Website for More Information!***

SALAD BARS & ENTRÉE SALADS (ten person minimum)

Cobb Salad Bar - Grilled chicken, grilled steak and jumbo shrimp, bacon, avocado, red onion, cherry tomatoes, hard boiled eggs, romaine/iceberg blend, blue cheese and balsamic dressing, and French bread <i>Fan Favorite!!</i>	\$16.50 pp
Caesar Salad Bar - Crisp romaine lettuce with grilled steak, grilled chicken, jumbo shrimp, cherry tomatoes, cucumbers, shredded parmesan, homemade croutons, Caesar dressing, and French bread	\$15.50 pp
Greek Salad Bar - Oregano chicken, souvlaki steak, jumbo shrimp, cherry tomatoes, olives, pepperoncini, cucumber, feta cheese, Greek dressing, romaine/iceberg blend, and fresh pita bread	\$15.50 pp
Mexican Salad Bar - Fajita chicken, chipotle beef, jumbo shrimp, black bean salsa, grilled corn, cherry tomatoes, fried tortillas, red onion, lime-chili vinaigrette, & French bread substitute corn bread for \$1.50 per person	\$15.50 pp
Spinach Salad Bar - Grilled chicken, grilled steak and jumbo shrimp, bacon, parmesan cheese, red onion, cherry tomatoes, hard boiled eggs, baby spinach, lemon vinaigrette dressing, and French bread	\$15.50 pp
Farmers Market Salad Bar - Grilled chicken, pork tenderloin and hard-boiled eggs, carrots, cucumbers, red onion, cherry tomatoes, alfalfa sprouts, romaine/iceberg blend, Italian and ranch dressing, and French bread	\$15.50 pp
Moroccan Salad Bar - Moroccan style seasoned chicken, beef, & shrimp accompanied by diced roasted butternut squash, diced roasted carrots, roasted red beets, dried cranberries, fresh avocado, dried apricots, sliced almonds, and a romaine/iceberg blend served with champagne vinaigrette dressing and French Bread. <i>New Item!!</i>	\$16.50 pp
Lemon Dill Chicken Salad - Lemon & Dill seasoned chicken mixed with cucumbers, red onion, tomatoes, & feta cheese tossed with a champagne vinaigrette served with Mesclun greens	\$10.95 pp
Grilled Salmon Salad - Grilled Salmon mixed with asparagus, peppers, onions, and cherry tomatoes tossed in a lemon vinaigrette served with Mesclun greens	\$13.95 pp

SOUPS & STEWS (48 hour notice & ten person minimum)

Homemade Soups

Chicken vegetable, tomato basil, cream of mushroom, French onion, minestrone, hearty lentil, chilled gazpacho, butternut squash & apple	\$3.75 cup \$5.95 bowl
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Homemade Stews

Hunters beef stew, New England clam chowder, beef and sausage chili, harvest stew, lentil vegetable stew	\$4.95 cup \$9.25 bowl
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SPECIALTY BARS (ten person minimum unless otherwise noted)

Fajita Bar – Chipotle chicken and beef served with sautéed peppers and onions, salsa, guacamole, sour cream, lettuce, tomatoes, shredded cheese and soft tortillas. (vegetarian black bean and corn option available) \$14.95pp

Mexican Taco Bar – Ground chicken and beef served with lettuce, tomatoes, shredded cheese, taco sauce, sour cream, crisp taco shells, and soft tortillas. (vegetarian black bean and corn option available) **Add Guacamole \$1.00 pp** \$11.95pp

Make Your Own Slider Bar (3 sliders per person) \$13.95pp
Choose 3 of the following options for your slider bar: Angus Beef Burgers, Buffalo Chicken, Garden Burgers, BBQ Pulled Pork, Falafel Burgers, or Crab Cake burgers (\$1.00pp upcharge) served with brioche buns and all the fixings. *New Item!!*

Mashed Potato Bar – Buttery mashed potatoes accompanied by cheddar cheese, chives, steamed broccoli, bacon, sour cream and hot gravy \$9.95pp

Make it a meal and add a cup of Chili for \$4.95 pp

Pulled Pork Slider Bar – *Most Popular!!* \$10.95pp
Zesty BBQ pulled pork served with mini brioche rolls, crispy onions and sweet pickles (3pp)

Nacho Bar - Served with chicken, beef (and a veg option of black bean and corn), shredded lettuce, tomatoes, shredded cheese, jalapenos, salsa, sour cream, guacamole, nacho cheese and tortilla chips. *New Item!!* \$12.95 pp

Tater Tot Bar – House fried Tater Tots featuring homemade chili, nacho cheese sauce, chopped bacon, sour cream, chives, and jalapenos (20 person minimum) *New Item!!* \$10.95 pp

GREENS, VEGETABLE, & PASTA SIDES

GREEN SIDE SALADS (six person minimum)

Classic Garden Salad with Italian and ranch dressing	\$3.65 pp
Caesar Salad with parmesan, homemade croutons and dressing	\$3.75 pp
Greek Salad with feta, tomato, cucumbers, pepperoncini, and olives with herb vinaigrette	\$3.75 pp
Baby Spinach Salad with bacon, hard eggs, red onion, parmesan cheese, and tomatoes with lemon vinaigrette	\$4.15 pp
Mesclun Filled Greens with dried cranberries, goat cheese, with balsamic vinaigrette <i>Fan Favorite!!</i>	\$4.15 pp
Mexican Salad with grilled corn, black bean salsa, cherry tomatoes, and crispy tortilla strips with a tangy Mexican dressing	\$4.25 pp
Baby Arugula Salad with parmesan cheese, cherry tomatoes, red onions, and fresh lemon dressing	\$4.25 pp
Asian Salad with mandarin oranges, baby corn, almonds, water chestnuts and bean sprouts with an Asian dressing.	\$4.25 pp
Add Rosemary Garlic Chicken to any salad	\$4.95 pp
Add Cajun Spiced Steak to any salad	\$6.95 pp
Add Lemon Pepper Shrimp to any salad	\$6.95 pp

VEGETABLE SIDES (six person minimum)

Grilled Seasonal Vegetables (<i>Hot or Cold</i>) <i>Most Popular!!</i>	\$3.75 pp
Grilled Corn and Avocado Salad with black beans and cilantro	\$4.75 pp
Caprese Salad with fresh mozzarella, tomato, and basil	\$5.95 pp
English Cucumber, Tomato, and Feta Salad	\$3.95 pp
Sesame Green Bean Salad with Asian vegetables	\$3.75 pp
Red Bliss Potato Salad with vegetable confetti	\$3.50 pp
Fresh Cole Slaw	\$3.25 pp

PASTA & RICE SIDES (six person minimum)

Quinoa Salad with sautéed mushrooms and spinach	\$4.15 pp
Toasted Greek Orzo Salad with feta, tomatoes, olives, and spinach	\$3.95 pp
Israeli Cous Cous Salad with dried fruits and toasted almonds	\$3.95 pp
Pasta Primavera Salad with vegetables & creamy garlic dressing	\$3.65 pp
Asian Lo Mein Noodles with carrots, scallion, red bell pepper	\$3.95 pp
Gemelli Pasta Salad with artichoke hearts, kalamata olives, roasted peppers, parmesan cheese and fresh basil	\$3.95 pp
Pesto Bowtie Salad with tomato, red onion, and yellow pepper	\$3.95 pp
Wild Rice Salad with dried cranberries and toasted almonds	\$3.95 pp

DESSERT TRAYS (six person minimum unless otherwise noted)

Assorted Cookie Tray- Chocolate chip, oatmeal raisin, and seasonal specialty cookies	\$3.25 pp
Brownie and Bars Tray- An assortment of homemade brownies and bars, rotating seasonal selection	\$4.45 pp
Dessert Tray- An assortment of homemade brownies, bars, & cookies	\$3.75 pp
Gluten Free Macaroons – An assortment of our GF macaroons.	\$3.75 pp
Greek Baklava Tray	\$3.95 pp
Italian Cannoli Tray	\$4.45 pp
French Macaroons Tray (10 person minimum)	\$3.75 pp
Whoopie Pie Platter	\$3.95 pp
Cake Square Platter- An assortment of chocolate, lemon and strawberry cakes – <i>GF Option Available!</i>	\$3.95 pp
Cakepop Tray	\$3.95 pp
Mini Pastry Platter- An assortment of miniature French pastries (10 person minimum)	\$4.95 pp
Cupcakes- Seasonal assortment available. (48 hour notice required)	\$3.25 ea
Designer Cupcakes- Custom designs available	\$4.25 ea
Homemade Apple Crisp- with whipped cream (10 person minimum)	\$4.95 pp
Seasonal Crisps with whipped cream (10 person minimum)	\$5.95 pp

Please reach out to our Sales team for this season's crisp!

CAKES & MORE (48 hour notice required)

<u>SIZES</u>	<u>SERVES</u>	<u>PRICES</u>
6"	6-8	\$45
10"	12-15	\$75
12"	20-30	\$100
½ SHEET	30-50	\$125
FULL SHEET	65-100	\$200

Ask about seasonal cake specials and flavors! Larger sizes and special occasion cakes can require more notice, Additional charges may apply for inscriptions and specialty décor

Othello Cake ~ Our vanilla cake batter is gently tempered with macaroon dough for depth, covered in chocolate ganache *Most Popular!!*

Chocolate Pecan Cake ~ A nutty chocolate layer cake with chocolate mousse, topped in ganache crumbled pecans (only available in 6" or 10")

Luscious Lemon Cake ~ Our signature light vanilla layer cake with lemon mousse, topped in vanilla butter cream and decorated with fresh fruit

Sache Torte ~ A European classic: layers of dark chocolate cake, fine apricot preserves, and creamy chocolate mousse - cloaked in marzipan and ganache. *Fan Favorite!!*

APPETIZERS (Two dozen minimum per appetizer)

This is just a sampling of what we offer, please ask your catering representative for more options!

Full Appetizer list also available at www.sensationalfoods.com

Cold and Ready to Serve

Chilled Jumbo Shrimp served with homemade cocktail sauce	\$27 dozen
Grilled Beef Sirloin Roulade* with asparagus, pesto goat cheese, and sweet peppers	\$32 dozen
Sushi Tuna Roulade* with wasabi aioli and scallions	\$38 dozen
Vietnamese Spring Roll Oriental vegetables wrapped in rice paper. A great alternative to fried spring rolls!	\$24 dozen
Mini Lobster Rolls on challah with crisp lettuce and lemon slices	\$36 dozen
Cherry Tomato BLT Bites with bacon, lettuce, and fresh mayo	\$19 dozen
Tarragon Chicken Salad on endive leaves	\$22 dozen
Grilled Vegetable Skewers with sundried tomato aioli	\$22 dozen
Smoked Salmon Roulade with scallion, cucumber & cream cheese	\$30 dozen
Caprese Bites: Fresh mozzarella wrapped with prosciutto, tomato and basil	\$26 dozen

Hot Appetizers (reheating may be required)

Mini Maine Crab Cakes with lemon aioli <i>Most Popular!!</i>	\$28 dozen
Scallops wrapped in applewood Bacon with a maple-orange glaze	\$30 dozen
Grilled Lemon Pepper Shrimp with horseradish aioli	\$27 dozen
Beef Teriyaki Skewers* with fresh pineapple	\$27 dozen
Dumplings; Chicken, Edamame, or Pork with a ginger soy dipping sauce, choose one or a variety!	\$19 dozen
Thai Chicken Tenderloin Satays with sweet thai chili sauce	\$24 dozen
Coconut Chicken Skewers with tropical mango sauce	\$24 dozen
Coconut Jumbo Shrimp with tropical mango sauce	\$28 dozen
Exotic Wild Mushroom Phyllo Triangles	\$22 dozen
Mini Beef Wellington with mushroom duxelle & goose liver pate	\$33 dozen
Spinach and Feta Phyllo Triangles	\$21 dozen
Artichoke Poppers breaded and stuffed with goat cheese	\$24 dozen
Brie & Raspberry Purses	\$26 dozen

PLATTERS, DIPS, & SNACKS (Ten person minimum)

Crisp Vegetable Crudite - A beautiful array of fresh seasonal vegetables with ranch and red pepper dips	\$3.50 pp
Harvest Roasted Crudite - An assortment of roasted root vegetables plattered with a butternut squash dip	\$5.95 pp
Fresh Fruit Platter - A colorful display of seasonal melons, golden pineapple, watermelon, grapes, and berries	\$3.95 pp
International Cheese Board - Cheeses from around the world served with artisan crackers, grapes and mixed berries	\$6.75 pp
VIP Cheese Board - For a more refined taste	\$9.95 pp
ELITE Cheese Board - Our highest quality cheeses	\$14.95 pp
Antipasti Platter - A decorative arrangement of Italian meats and cheeses, marinated vegetables, olives, fresh mozzarella, roasted sweet peppers and grilled crostini	\$7.75 pp
Charcuterie Platter - An assortment of high end dried meats, cheeses, and berries served with crostinis and crackers <i>New Item!!</i>	\$11.95 pp
Satay Display - A stylish arrangement of skewered chicken, beef, and shrimp with dipping sauces (<i>Hot or Cold</i>) - <i>GF Option Available</i>	\$6.95 pp
Middle Eastern Display - Homemade hummus, tabouleh, grape leaves, feta cheese, olives, roasted peppers, tsatsiki, and pita points	\$6.95 pp
Hummus Platter - Homemade hummus garnished with olives and feta cheese, served with pita triangles	\$5.95 pp
Super Shrimp Platter (3pcs) - Jumbo shrimp cocktail, lemon pepper shrimp and spicy tandoori shrimp, served with cocktail sauce, apricot crème fraiche, horseradish aioli and fresh lemons	\$6.95 pp
Spinach and Artichoke Dip - with fresh pita triangles and French bread (<i>Available Hot or Cold</i>)	\$3.75 pp
Mexican Display - Homemade guacamole, salsa, sour cream, fresh lime, and black bean corn, served with tricolored tortilla chips	\$6.95 pp
Ultimate Nacho Layer Dip - Layers of guacamole, salsa, sour cream, olives, shredded cheese, diced tomatoes and lettuce served with assorted tortilla chips	\$4.50 pp
Chicken Wing Party Platter (4 pcs) - Assorted chicken wings; buffalo with blue cheese, teriyaki with honey mustard, and BBQ	\$5.50 pp
<i>Substitute Boneless Chicken Tenders (3 pcs)</i>	\$6.50 pp

ENTREES (Ten person minimum unless otherwise noted)

Sensational Grilled Chicken Medley rosemary garlic, teriyaki and Thai chicken <i>Most Popular!!</i> (six person minimum)	\$7.50 pp
Sensational Grilled Boneless Chicken Breast (six person min)	\$7.50 pp
❖ Teriyaki marinated with honey mustard sauce	
❖ Rosemary garlic with fresh tomato relish	
❖ Thai marinated with spicy peanut sauce	
❖ Zesty BBQ with fresh corn salsa	
❖ Jamaican Jerk with pineapple salsa	
Southern Fried Boneless Chicken	\$8.95 pp
<i>With biscuits, mashed potatoes and home-style gravy</i>	\$15.95 pp
Chicken Parmesan	\$10.95 pp
<i>With penne marinara</i>	\$12.95 pp
Chicken Marsala with wild mushrooms demi glaze	\$11.95 pp
Chicken Piccata with fresh lemon caper white wine sauce	\$11.95 pp
Roasted Statler Chicken with roasted tomato and mushroom	\$13.95 pp
Tuscan Chicken with sundried tomatoes, artichokes, and basil	\$11.95 pp
Chicken Roulade with spinach, goat cheese, sweet peppers and a wild mushroom sauce	\$12.95 pp
Szechuan Chicken Stir Fry with white rice	\$10.95 pp
Chicken Shepard's pie – Loaded with chicken, vegetables, mashed potatoes and gravy	½ pan (serves 10) \$65 ea full pan (serves 20) \$130 ea
Roast Turkey Breast House roasted all-natural sliced turkey breast served with poultry gravy and fresh cranberry relish	\$10.95 pp
Rosemary-Mustard Pork Tenderloin with apple-cranberry chutney	\$11.95 pp
Bacon wrapped Meatloaf with a wild mushroom gravy	\$9.95 pp
Shepard's pie – Loaded with ground beef, vegetables, mashed potatoes and mushroom gravy	½ pan (9-11pp) \$70 ea ¾ pan (16-18pp) \$115 ea full pan (20-24pp) \$140 ea
<i>Try our Lentil Shepard's Pie on page 13</i>	
Texas Style BBQ Baby Back Ribs	\$13.95 pp
Grilled Steak Tips* , Teriyaki or Zesty BBQ, peppers and onions	\$13.95 pp
Marsala Flank Steak* with roasted tomato & white bean ragout	\$13.95 pp
Grilled Sirloin of Beef* with shiitake mushroom demi-glaze	\$18.95 pp
Rosemary Beef Tenderloin* with cabernet demi-glaze	\$23.95 pp
Tortellini Beef Bolognese with sweet peppers & onions	\$10.95 pp

Atlantic Salmon Fillet *	4oz
❖ Citrus Marinated Salmon fillet with fresh topical salsa	\$8.75 pp
❖ Pesto Encrusted Salmon with fresh tomato bruschetta	6oz
❖ Cajun Salmon with fresh avocado salsa	\$12.95 pp
❖ Pan Seared Salmon with fresh herbs and roasted vegetable ratatouille	8oz \$15.95 pp
Spanish Paella - slow cooked with chicken breast, chorizo, shrimp and clams, in saffron rice	\$19.95 pp
Shrimp Scampi with fresh lemon and garlic with linguini	\$19.95 pp

LASAGNAS, RAVIOLIS, & PASTAS

	½ pan (9-11pp)	¾ pan (16-18pp)	Full pan (20-24pp)
Cheese Lasagna	\$60	\$95	\$115
Roasted Vegetable Lasagna	\$65	\$105	\$125
Hearty Beef & Sweet Italian	\$79	\$115	\$149
Sausage Lasagna			
Chicken Broccoli and Ziti with creamy alfredo sauce	\$79	\$115	\$149
Three Cheese Raviolis in homemade marinara, basil and parmesan			\$4.95 Side \$8.50 Entrée
Wild Mushroom Raviolis with shitake mushrooms, spinach in a chardonnay cream			\$6.95 Side \$12.95 Entrée
Butternut Squash Raviolis with roasted root vegetables and maple cream <i>Most Popular!!</i>			\$6.95 Side \$12.95 Entrée
Gemelli pasta with roasted seasonal vegetables and vodka cream sauce			\$3.75 Side \$7.75 Entrée
Penne with Wild Mushrooms , roasted tomatoes and fresh basil			\$4.25 Side \$8.95 Entrée
Stuffed Shells with ricotta, fresh basil and marinara (3pp) Topped with Bolognese			\$8.95 pp \$12.95 pp

MAC & CHEESE	½ pan (9-11pp)	¾ pan (16-18pp)	Full pan (20-24pp)
Homemade Mac & Cheese	\$55	\$80	\$110
Buffalo Chicken Mac & Cheese	\$65	\$90	\$130
Smoked Bacon Mac & Cheese	\$65	\$90	\$130

*Call our Sales Team about turning these into a
Make Your Own Mac & Cheese Bar!*

VEGETARIAN (VEG), VEGAN (V), & GLUTEN FREE (GF) ENTREES (six person minimum unless otherwise noted)

* FOR SEVERE ALLERGIES PLEASE REACH OUT TO OUR STAFF DIRECTLY *

Vegetarian's Dream: (ten person minimum) A seasonal selection of roasted and marinated vegetables served cold & ready to eat V/GF	\$8.50 pp
Grilled Marinated Tofu Stir Fry - Asian vegetables, ginger and scallion V	\$9.95 pp
Portabella Mushroom Napoleon with roasted vegetables, basil pesto, and goat cheese VEG/GF	\$10.95 pp
Grilled Tofu available in a variety of styles to suit any menu V/GF	\$6.95 pp
Quinoa stuffed Portabella Caps with parmesan cheese & tomatoes VEG/GF	\$8.95 pp
Spaghetti Squash with Marinara sauce V/GF	\$8.95 pp
Curried Cauliflower and Chickpeas V	\$8.95 pp
Vegetarian Risotto with roasted vegetables and pecorino Romano VEG/GF	\$8.95 pp
Eggplant Parmesan with homemade & penne VEG	\$9.95 pp
Grilled Eggplant Involttini with butternut squash, ricotta and marinara VEG/GF <i>Most Popular!!</i>	\$8.95 pp
Vegetable Moussaka: eggplant, portabella mushroom, and tomato with béchamel sauce VEG	½ pan (serves 10) \$75
	¾ pan (serves 15) \$125
	full pan (serves 20) \$165
Lentil Shepard's Pie with simmered lentils, vegetables and olive oil mashed potatoes V/GF	½ pan (serves 10) \$65
	¾pan (serves 15) \$105
	full pan (serves 20) \$130
Gluten Free Heartland Pasta Entrees (Call for more options):	
Grilled chicken parmesan with penne marinara	\$12.95 pp
Seared steak with pesto cream and vegetables with penne	\$16.95 pp
Sautéed shrimp scampi with lemon garlic penne	\$19.95 pp

People with dietary restrictions are not limited to these options at all!

Many of our general menu items can be made VG, V, or GF without an issue.

Planning Your Corporate Outing or a Private Party?

Please contact our sales office for great options like Barbeques, Clambakes, Cocktail Hours, and Station Style Parties

HOT ACCOMPANIMENTS (six person minimum)

VEGETABLE SIDES (GF)

Roasted Asparagus with lemon and cracked black pepper	\$4.25 pp
Butternut Squash with parsnips and turnips	\$4.25 pp
Sautéed Green Beans with roasted garlic	\$3.50 pp
Grilled Seasonal Vegetables (<i>Hot or Cold</i>) <i>Most Popular!!</i>	\$3.75 pp
Oven Roasted Seasonal Vegetables	\$3.75 pp
Roasted Cauliflower with parmesan and garlic	\$3.50 pp
Haricot Verts with julienne carrots and a lemon thyme butter	\$4.50 pp
Indian Curried Cauliflower	\$3.75 pp
Roasted Zucchini with cherry tomato and fines herbs	\$3.75 pp
Sweet Carrots pan seared with garlic and honey	\$3.75 pp

POTATO SIDES (GF)

Roasted Red Bliss Potatoes with rosemary and garlic	\$3.75 pp
Traditional Mashed Potatoes/Roasted Garlic	\$3.50 pp
Roasted Sweet Potatoes with dried cranberries	\$3.95 pp
Potatoes Au Gratin Duo with both sweet and white potatoes	\$4.50 pp

PASTA & RICE SIDES

Israeli Cous Cous with fire roasted vegetables, scallion and mint	\$3.50 pp
Potato Gnocchi with basil pesto cream sauce	\$3.95 pp
Cavatappi Pasta with roasted tomatoes and fresh basil	\$3.50 pp
Spanish Rice and Black Beans	\$3.50 pp
Rice Pilaf with confetti vegetables	\$3.50 pp
Wild Mushroom and Lemon Risotto with peas & parmesan (GF)	\$3.95 pp
Basmati Rice with lemon, scallion and pignoli nuts (GF)	\$3.95 pp
Wild Mushroom Rice with roasted sweet onions	\$3.95 pp
Artisan Roll Platter	\$1.95 pp
Garlic Bread or Corn Bread	\$2.25 pp

Before placing your order, please inform your server
if a person in your party has a food allergy.

*May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your chance of food borne illness, especially if you have certain medical conditions.

SENSATIONAL THEMED MENUS

Due to popular demand, this section allows you to pick a theme, call with a guest count and not have to worry about planning a menu. 100% of our menus are customizable but this is a great starting off point for most of our corporate clients that are looking to provide their guests with something delicious that matches.

Prices do not include dessert, drinks, tax, delivery or gratuity. All items come with paper products at no cost.

All Themed Lunches have a ten-person minimum (except the "MO")

The Deli Lunch "The Mo" (six person minimum)	\$19.95 pp
A traditional Deli lunch with sandwiches and wraps, chips, chef choice of salad, dessert tray, sodas and waters. The only themed lunch to come with everything!	
Mexican Themed Lunch	\$26.95 pp
Fajita Bar, Mexican Salad, Corn and Avocado Salad, Rice and Beans. <i>Add Dessert tray for \$3.75 pp</i>	
Italian Parmesan Themed Lunch	\$23.50 pp
Chicken Parmesan, Eggplant Involtinni, Penne Marinara, Caesar Salad, Garlic Bread. Add \$1.00 pp for Marsala or Piccata <i>Add Cannoli tray for \$4.45 pp</i>	
Mediterranean Themed Lunch	\$21.95 pp
Mediterranean Protein Platter (Beef Skewers, Grilled Chicken, Stuffed Grape Leaves, Olives, Feta, Hummus and Tsatsiki with Sauces), Toasted Greek Orzo Salad, and Greek Salad <i>Add Baklava for \$3.95 pp</i>	
Asian Themed Lunch	\$20.95 pp
Teriyaki chicken, spicy Thai beef, golden lo-mein noodles, pan-seared dumplings with ginger soy sauce, sesame green beans, fortune cookies. <i>Add a fruit platter for \$3.95 pp</i>	
Southern Comfort Themed Lunch	\$21.95 pp
Southern Fried Chicken with Buttermilk Biscuits, Roasted Corn on the Cob, Mashed Potatoes, Honey Glazed Carrots and Gravy. <i>Add Strawberry Shortcake for \$6.25 pp</i>	
Indoor BBQ Themed Lunch	\$18.95 pp
BBQ chicken, slow cooked BBQ Ribs, Potato Salad, Cole Slaw, Corn bread. <i>Add Cupcakes for \$3.25 pp</i>	
Sunday Game Day Themed Lunch (ten-person increments)	\$21.45 pp
Chicken Wing Party Platter, Ultimate Nacho Dip, Assorted Calzones, Homemade Mac & Cheese <i>Add a Cookie Platter for \$3.25 pp</i>	
Home Flavors Themed Lunch	\$16.95 pp
Hot Panini Sandwiches, Cup of homemade tomato basil or chicken vegetable, and a side Garden salad. <i>Add Apple Crisp for \$4.95pp</i>	

If budget is a concern, please call our sales team for additional options!