

Catering Menu

Breakfast Minimum 8 Persons

SizzEx Platter **\$4.49 Per Person**
An assortment of Croissant, Danish, Bagels, Muffin with Butter, Cream Cheese and Jam.

Bagel Platter **\$2.99 Per Person**
Fresh Assorted Sliced Bagels. Served Plain, With Vegetable and raspberry cream Cheese.

Add Smoked Salmon With Garnishes
\$6.49 Per Person

Traditional Sandwiches

Ham, Turkey, Chicken Salad/ Tuna Salad. Roasted Beef on assorted bread and tray with Lettuce, Tomatoes, Pickles, and bowl of Pasta Salad or Chips.

Minimum 8 Persons \$6.99 Per Person

Signature Sandwiches

Italian Hoagie, Veggie Wraps & Triple-Décor Clubs accompanied by Lettuce, Tomato, Pickles, and bowl of Pasta Salad or Chips.

Minimum 8 Persons \$8.59 Per Person

Lunch Box

Choose from Traditional Sandwiches including Chips, Cookie, small bowl of Fruit Salad and Bottle Water.

Minimum 8 Persons \$8.59 Per Person

Specialty Salad Packages

	Small (8-10)	Large (15-20)
• Caesar Salad	\$20.00	\$35.00
• Greek Salad	\$20.00	\$35.00
• Tabbouleh (Couscous parsley w/Tomato)	\$20.00	\$35.00
• Caprese (Tomato Basil & Fresh Mozzarella)	\$25.00	\$40.00
• Mixed Field Greens	\$20.00	\$35.00
• Chicken Curry Salad	\$20.00	\$35.00
• Chef's Choice Pasta	\$25.00	\$45.00
• Mediterranean Pasta	\$20.00	\$35.00

**Add Grilled Chicken or Cajun Shrimp \$2.50/person
(Your choice of any special salad can be arranged upon request)**

Appetizers

Chicken Wings	\$1.25 p/2pieces
Spicy Chicken Wings	\$1.25 p/2pieces
Chicken Tenders	\$1.25 p/piece
Spring Rolls	\$1.25 p/piece
Quesadilla	\$1.25 p/piece

Minimum 15 persons

	Half tray	Full tray
Vegetable Dumpling	\$35.00	\$55.00
Fried Shrimp	\$35.00	\$55.00
Fried Wonton	\$35.00	\$55.00
Fried Scallops	\$35.00	\$55.00
Mini Corndogs	\$30.00	\$45.00
Mac & Cheese	\$30.00	\$45.00



Design Your Own Buffet

(Minimum 6 Persons per selection)

ENTREES (Priced per person) MEAT

- Grilled Marinated flank steak \$7.75
- Meat loaf with mushroom gravy \$5.75
- Roasted Lamb with Green curry sauce \$8.25
- Honey Glazed Pork Loin \$7.50

SEAFOOD

- Seared Salmon with Teriyaki sauce \$8.95
- Lemon Caper Shrimp \$7.50
- Thai Style Shrimp and Scallops \$7.50
- Maryland Crab Cakes with Lemon Caper Remoulade \$14.95

POULTRY

- Herb – Grilled chicken breast with pesto cream sauce \$6.75
- Chicken Marsala with Mushroom and Marsala wine \$6.75
- Herb Roasted Turkey Breast \$5.75
- Grilled chicken with Sun – dried Tomatoes and Artichoke \$7.25
- Spicy buffalo wings \$2.95

VEGETABLES AND ACCOMPANIMENTS

(PRICED PER PERSON)

- Ratatouille \$3.00
- Mediterranean Grilled Vegetables \$3.00
- Garlic Mashed potatoes \$1.75
- Roasted potatoes with Garlic and Rosemary

\$2.55

- Green Beans Amandine \$2.15

- Braised Vegetable Medley \$2.75

RICE AND PASTA (Price per person)

- Pesto pasta with Shrimp or Chicken \$6.25
- pasta primavera \$4.95
- Baked Penne with Italian Sausage Mushrooms and Marinara \$6.45
- Saffron Rice (Risotto Milanese) \$2.50
- Spanish Rice \$2.15

Party Platters

Crudite (Vegetable)

A bountiful selection of fresh vegetables beautifully presented with your choice of 2 dips - Blue Cheese, Spinach, Spicy Chipotle, and Onion.

- Small (8 – 10 Persons) \$30.00
- Large (15 – 20 Persons) \$50.00

Cheese Display

A selection of Tillamook Cheddar, Saga Blue Dilled Havarti, Brie, Herb, Smoked Gouda served with Cracker and Baguette.

- Small (8 – 10 Persons) \$45.00
- Large (15 – 20 Persons) \$75.00

Fresh Fruit

A luscious selection of Melons, Pineapples, Berries with a touch of exotic fruit garnishes.

- Small (8 – 10 Persons) \$35.00
- Large (15 – 20 Persons) \$65.00

Fruit Salad

Chunks of variety seasonal fruits mixed with delicious fruit juice.

- Small (8 – 10 Persons) \$30.00
- Large (15 – 20 Persons) \$55.00

Marinated Grilled Vegetable Display

A kaleidoscope of delectable grilled Eggplant, Portobello Mushrooms, Carrots, Zucchini, Yellow Squash, Peppers accompanied by Saffron Aioli and Spinach Dip Crusty Bad.

- Small (8 – 10 Persons) \$35.00

Large (15 – 20 Persons) \$65.00

Deli Meat and Cheese

Virginia Baked Ham, Turkey, Roasted Beef, Swiss, Cheddar and Provolone Cheese with Lettuce, Tomato, Pickles, assorted Bread, Chipotle Mayo, Dijon Mustard.

Small (8 – 10 Persons) \$45.00

Large (15 – 20 Persons) \$80.00

Specialty Platters

Grilled Southwestern Flank Steak

We marinate, grill, slice and artfully present with grilled Onion and Portobello Mushrooms, Saffron Aioli and Chili Salsa.

Serves 15-20 Persons \$190.00

Tender Loin Steak

Marinated, grilled and deliciously seasoned with grilled Onion and Portobello Mushrooms, Saffron Aioli.

Serves 15-20 Persons \$150.00

Poached Salmon Display

A whole Poached Atlantic Salmon sporting Cucumber or Carrot Scales accompanied by Cucumber, Onion Salad creamy Dill Sauce.

Serves 15-20 Persons \$175.00

Herb Roasted Turkey

Herb marinated and roasted. We slice and display it with cranberry, couscous or Dilled Potato Salad. Honey Mustard Sauce, Horseradish Sauce.

Serves 20-30 Persons \$130.00

Grilled Tequila Shrimp

Jumbo Shrimp Cocktail display – Garnished with Lemon, Lime, Cocktail Sauce and Zesty Mango Relish.

Serves 20-30 Persons \$175.00

Sushi Platter

Made to order Sushi available.

Thank you for your Business.



Dessert Platter

Cookie and Brownie Tray (displayed with fruit decoration) Small \$18.00 Large \$35.00

Rice Pudding \$20.00

Bread Pudding \$25.00

Cobbler (cherry, apple) \$25.00

Choice of Specialty Whole Cakes: Chocolate Fudge, Lemon Coconut, Devil's Food Cheesecake, Carrot Cake, Vesivius Cake, Tiramisu, Bailey's Irish Cream, German Chocolate, Chocolate Truffle, etc.

Medium \$34.95 Large \$44.95

(Please order these cakes at least 48 hours in advance)

Sizzix Policy

*** Our Knowledgeable Catering staffs are always available to assist you to plan your parties and any special dietary needs.**

- * **Please give us sufficient time (more than 48 hours) to prepare the freshest and finest cater.**
- * **Delivery Charge is \$25 within 5 mile Radius.**
- * **50% deposit is Mandatory when placing an order.**
- * **Cancellation requires 48 hours for Full Refund of Deposit.**

