



CATERING MENU

BREAKFAST

THE CONTINENTAL

JUICE: ORANGE, CRANBERRY, GRAPEFRUIT & APPLE
SELECTION OF: MUFFINS, BAGELS, CRUMB CAKES, CROISSANTS & SCONES. SERVED WITH SWEET CREAM BUTTER, FRUIT PRESERVES, CREAM CHEESE, COFFEE, DECAF, TEA SERVICE ADDITIONAL OPTION: ADD FRESH FRUIT SALAD

THE SAVORY BUFFET (20 PERSON MINIMUM)

ASSORTED QUICHE, BAGELS, MUFFINS, CROISSANT & SCONES, APPLEWOOD SMOKED BACON, COUNTRY SAUSAGE, FRESH FRUIT SALAD, ASSORTED JUICE & COFFEE SERVICE

LUNCHES (5 PERSON MINIMUM)

GIVE US 24 HOURS NOTICE & WE WILL SEND YOU BEAUTIFULLY DISPLAYED PLATTERS READY TO SERVE OR CALL FOR A LIST OF OUR DAILY SPECIALS & WE'LL CREATE A MENU JUST FOR YOU.

SANDWICH PLATTERS

GOURMET SANDWICH & WRAP PLATTER

MINIATURE GOURMET SANDWICHES ON LE BUS DINNER ROLLS

GOURMET SANDWICH & GOURMET BABY GREEN SALAD

GOURMET SANDWICH PLATTER WITH FEATURED PASTA SALAD & DELICIOUS FINGER DESSERT TRAY

SIDES & SALADS

CREAMY MASHED POTATOES WITH PESTO, ROASTED GARLIC, CAMELIZED ONION, HORSERADISH CHEDDAR CHEESE OR SOUR CREAM

COUS COUS, SPINACH, DRIED APRICOTS, PINE NUTS

CREAMY PESTO TORTELLINI SALAD

ROASTED ASPARAGUS SPEARS TOPPED WITH CAMELIZED ONION & TRI-COLORED PEPPERS

SAUTÉED HARICOT VERT WITH TOASTED ALMONDS ROASTED VEGETABLE SALAD

PASTA SALAD WITH SAUTÉED SPINACH, ASPARAGUS, SUN-DRIED TOMATOES, CAULIFLOWER & PESTO DRESSING

ORIENTAL NOODLE VEGETABLE SALAD

CLASSIC GREEK PASTA SALAD

RED BLISS POTATO DIJONAISE

CREAMY BALSAMIC WILD RICE SALAD

PENNE PASTA SALAD WITH MOZZARELLA, TOMATO, BASIL SALAD, BALSAMIC VINAIGRETTE

CAESAR SALAD | ADDITIONAL OPTION: WITH GRILLED CHICKEN

BABY GREENS, DRIED FRUIT, SWEET PECANS, GOAT CHEESE SALAD | ADDITIONAL OPTION: WITH GRILLED CHICKEN

BABY SPINACH, PORTOBELLO, ONION, GOAT CHEESE, HARD BOILED EGG, BACON

GRILLED MARINATED VEGETABLES

HORS D'OEUVRES

(SOLD BY THE DOZEN)

PROSCIUTTO DI PARMA WRAPPED ASPARAGUS

* POTATO PANCAKES WITH SOUR CREAM & BACON

* STUFFED RISOTTO BITES WITH DIP

FRESH LUMP CRAB CAKE WITH LIME CILANTRO AIOLI
FRESH MOZZARELLA, PROSCIUTTO & TOMATO ON FOCACCIA

* BLUE CORN CUPS FILLED WITH CHICKEN OR SHRIMP WITH MANGO SALSA

MARINATED MOZZARELLA BITES ON SKEWERS

* THAI CHICKEN CASHEW SPRING ROLL WITH PLUM SAUCE

BLACKENED GRILLED SHRIMP SKEWERS WITH PINEAPPLE GLACE

STUFFED FRIED EGGPLANT

GRILLED STEAK SKEWERS WITH BBQ DIP

* TERIYAKI CHICKEN DUMPLING WITH SOY GINGER

* VEGETABLE SAMOSAS

* BEEF KABOB

* GOLDEN CHICKEN FINGER SKEWERS WITH HONEY MUSTARD DIP

HERBED FALAFEL WITH HUMMUS

* SPRING ROLLS WITH SWEET DIP

CHEESE QUESADILLA WITH APPLEWOOD BACON & CAMELIZED ONION

* BABY LAMB CHOPS WITH TZAZIKI DIP

MINI FOCACCIA WITH ROASTED VEGETABLES, HUMMUS & GOAT CHEESE

CAKES

* REQUIRES SOME ASSEMBLY OR REHEAT, RECOMMENDED WITH STAFFED EVENTS

ENTRÉES

THINLY SLICED FILET MIGNON SERVED WITH CREAMY HORSERADISH SAUCE OR PORTOBELLO BROWN SAUCE (SERVES 10)

POMEGRANATE ROASTED SALMON FILET WITH FRUIT SALSA (SERVES 10)

PIES

CHICKEN FRANCAISE LIGHT BATTERED CHICKEN BREAST TOPPED WITH A VELVET LEMON WHITE WINE SAUCE

PESTO HERB ROASTED SALMON FILET WITH ROASTED TOMATO SALSA (SERVES 10)

PESTO SEARED CHICKEN WITH FRESH MOZZARELLA, YELLOW ROASTED PEPPER AND CREAMY PESTO SAUCE

FRESH PASTA LASAGNA OR EGGPLANT PARMIGIANA (SERVES 18)

PENNE A LA VODKA

CREAMY PESTO RIGATONI WITH SAUTEED CHICKEN

215.230.7883 - PLEASE CALL FOR PRICING

PARTY PLATTERS

GRILLED MARINATED VEGETABLES MOSAIC
WITH BALSAMIC VINAIGRETTE

FRESH SLICED
MOZZARELLA, TOMATO, FRESH BASIL
LEAF ARRANGEMENT

FILET MIGNON WITH CREAMY
HORSERADISH SAUCE & BREADS (SERVES
10 & UP)

VEGETABLE CRUDITÉ A VARIETY OF THE MARKET'S FRESHEST
VEGETABLES SERVED WITH A CHOICE OF OUR DELICIOUS DIPS

FOUR DIPS A SELECTION OF DIPS: HUMMUS, SUN-DRIED
TOMATO, GUACAMOLE, SALSA FRESCA WITH
PITA, OUR JUMBO TORTILLA CHIPS, FRENCH BREAD

IMPORTED CHEESE & FRESH FRUIT ARRANGEMENT
A VARIETY OF CHEESES, BEAUTIFULLY GARNISHED, WITH AN
ARRAY OF STRAWBERRIES, GRAPES, PINEAPPLE, HONEYDEW,
CANTALOUPE, STARFRUIT, KIWI & MORE, SERVED WITH
CRACKERS, DRIED FRUIT (FRUITS ARE SEASONAL)

ANTIPASTO PLATTER GRILLED MARINATED CHICKEN, GENOA SALAMI,
SWEET HAM, IMPORTED PROSCIUTTO, GRILLED MARINATED
VEGETABLES, HUMMUS, ROASTED SWEET PEPPERS, IMPORTED
OLIVES, SUN-DRIED TOMATOES, HEARTY ITALIAN BREADS,
PROVOLONE, AND FRESH MOZZARELLA

CHICKEN FINGER PLATTER BONELESS CHICKEN BREAST STRIPS,
GOLDEN CRISP SERVED ON SKEWERS WITH HONEY MUSTARD SAUCE

DESSERT PLATTER OUR DELICIOUS FRESH BAKED COOKIES
ENHANCED WITH AN ARRAY OF DELECTABLE SWEETS

BARBEQUE

SMOKED BEEF BRISKET
PULLED PORK OR CHICKEN
PORK SPARE RIBS
MAC N' CHEESE
BBQ BEANS
LILLY'S HOUSE SALAD
CORNBREAD WITH HONEY BUTTER
BRIOCHE SLIDER ROLLS
CAROLINA BBQ SAUCE

EARLY EVENING RECEPTION

(50 PEOPLE)

4 DOZEN CRAB SALAD ON WONTON CRISPS
4 DOZEN SMOKED SALMON ON CUCUMBER CHIPS
4 DOZEN CHEESE QUESADILLAS WITH AVOCADO
4 DOZEN PHYLLO CUPS WITH ORIENTAL CHICKEN CASHEW
SALAD
4 DOZEN STEAK TOSTADAS
40 BABY GREENS GOURMET SALAD TOPPED WITH SUN-DRIED
FRUIT, CANDIED PECANS, CREAMY GOAT CHEESE AND BALSAMIC
VINAIGRETTE
30 FORBIDDEN RICE & SEASONAL VEGETABLE
20 SALMON, ASPARAGUS, TOMATO & SPINACH SALAD
20 FINGER-SIZE CHICKEN FRANCAISE
20 BBQ PORK OVER MASHED POTATOES

SMALL GATHERING

(20 PEOPLE)

15 EXOTIC FRUITS & IMPORTED CHEESES SERVED WITH CRACKERS
15 FOUR DIPS PLATTER: A SELECTION OF DIPS INCLUDING
ROASTED PEPPER HUMMUS, SUN-DRIED TOMATO SPREAD,
GUACAMOLE, SALSA FRESCA, PITA POINTS, FRENCH BAGUETTE &
JUMBO TRI-COLORED TORTILLA CHIPS
2 DOZEN BLACKENED CHICKEN MANGO SALSA SERVED IN BLUE
CORN CUPS
3 DOZEN SLICED STEAK CROSTINI TOPPED WITH CHOPPED
CAMELIZED ONION, BUTTERMILK BLUE CHEESE & A DOLLOP OF
CREAMY HORSERADISH
3 DOZEN VEGETABLE SPRING ROLLS SERVED WITH PLUM SAUCE
3 DOZEN STUFFED RISOTTO BITES SERVED A LA VODKA SAUCE
2 DOZEN BLACKENED SHRIMP SKEWERS WITH PINEAPPLE GLACE
2 DOZEN GRILLED CHICKEN SKEWERS SERVED WITH A CURRY AIOLI

DAY AFTER

WEDDING BRUNCH

(60 PEOPLE)

60 PERSON OMELETTE STATION WITH CHOICE OF FILLINGS
- OR -
10 ASSORTED QUICHES
2 SIDES SMOKED SALMON WITH CAPERS, RED ONION, CREAM CHEESE &
TOMATO
50 FRESH FRUIT SALADS WITH YOGURT, GRANOLA
40 LE BUSHBAGELS, SCONES, MUFFINS, CROISSANTS
120 SLICES APPLEWOOD BACON
5 DOZEN POTATO PANCAKES SERVED WITH BACON, SOUR CREAM
25 ASSORTED MEATS & CHEESE SERVED WITH BREADS & SPREADS
8 LBS TUNA SALAD
45 FINGER DESSERTS
60 COFFEE, JUICES, WATERS