



CORPORATE DELIVERY MENU

12th Street Catering

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Philadelphia, PA 19104

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BREAKFAST SELECTIONS

CONTINENTAL BREAKFAST \$7.95 per person
homemade breakfast breads, muffins, danish & bagels
served with regular & light cream cheese, butter, jams & peanut butter
freshly brewed regular & decaf coffee, hot water, assorted fine teas & fresh squeezed orange juice

BAGEL BAR \$6.50 per person
assorted bagels with peanut butter, jams, creamy butter and light & regular cream cheese; includes freshly brewed regular & decaf coffee, hot water, assorted fine teas & fresh squeezed orange juice

MORNING BREAKFAST PLATTER \$8.95 per person
free-range scrambled eggs, home-style potatoes, country smoked bacon, assorted breads & sweet creamery butter, cream cheese & jam

GOOD MORNING STARTER \$13.95 per person
full hot breakfast & full continental breakfast
our best value & a great way to start the day!

BREAKFAST BURRITOS \$6.95 per person
scrambled eggs, ham, roasted peppers, potatoes
& monterey jack cheese wrapped in a flour tortilla
and served with fresh tomato salsa & sour cream

VEGETARIAN BREAKFAST BURRITO \$6.95 per person
scrambled eggs, roasted peppers, mushrooms, potatoes &
monterey jack cheese wrapped in a flour tortilla & served with
fresh tomato salsa and sour cream

THICK CUT BRIOCHE FRENCH TOAST CASSEROLE \$14.95 per person
served with fresh maple syrup, scrambled eggs, bacon & home fries
includes freshly brewed regular & decaf coffee, hot water, assorted fine teas & fresh squeezed orange juice

BREAKFAST QUICHE \$7.95 per person
lorraine, seasonal vegetable, mushroom & cheese

LOX BREAKFAST DISPLAY \$12.95 per person
with house smoked salmon, capers, red onions, cream cheese, sliced cheese, beefsteak tomatoes & assorted bagels

POWER WRAPS \$5 per roll
(each roll yields 4 pieces)
peanut butter, sliced banana, honey & granola in a whole wheat wrap

DELICIOUS ADDITIONS...

FRESH FRUIT SALAD

\$3.50 per person

HOMEMADE GRANOLA WITH ASSORTED FLAVORED YOGURT

\$2.95 per person

BASKETS OF POWERBARS & HOMEMADE GRANOLA BARS

\$2.95 per person

WHOLE FRUIT INCLUDING APPLES, BANANAS, ORANGES, PEARS

\$1.25 per person

INDIVIDUAL YOGURT IN ASSORTED FLAVORS

\$1.75 per person

CINNAMON RAISIN OATMEAL

\$3.95 per person

THE 12TH STREET CATERING DELI

All of our signature sandwiches are prepared using the freshest ingredients. We search far and wide for the best breads, the most wholesome ingredients, and the season's freshest produce to create our high quality sandwiches that truly set us apart from the competition

All of the below sandwich & wrap platters come with your choice of 2 salads:

classic potato salad
tri color potato salad with creamy dijon dressing
firecracker coleslaw
pasta salad with fresh basil parmesan pesto & seasonal vegetables
tossed garden salad with homemade balsamic vinaigrette

Each platter also includes sliced deli pickles, potato chips and classic condiments

SIGNATURE DELI SANDWICHES

\$10.95 per person

baskets of assorted sandwiches including our house-roasted turkey, roast beef, honey smoked ham & corned beef, herb grilled chicken breast, grilled vegetables with fresh mozzarella and homemade salads including chicken waldorf, tarragon chicken, tuna, egg, and classic chicken salad, all served on artisan breads & rolls

SPECIALTY SANDWICH PLATTERS

\$13.95 per person

grilled filet with horseradish cream, smoked turkey & brie with honey mustard, grilled parmesan pesto chicken breast with roasted peppers & fresh mozzarella, grilled vegetable & heirloom tomato with aged cheddar and shrimp salad with fresh dill, all served on assorted gourmet breads & rolls

WRAP SANDWICHES

\$11.95 per person

spinach, roasted pepper and flour tortillas offered in an assortment of fillings including:
southwest style wrap with grilled yucatan chicken, roasted peppers & chipotle mayo; grilled chicken caesar salad wrap; grilled vegetable with fresh tomatoes & mozzarella with herbed dressing; yellow fin tuna salad with fresh dill & roasted shallot mayo; and honey tavern ham with provolone & roma tomatoes with ranch dressing

BUILD-YOUR-OWN DELI SANDWICH PLATTER

\$12.95 per person

an artful presentation of our own oven roasted meats and salads served with leaf romaine, assorted cheeses, sliced vine ripened tomatoes and a selection of fresh breads along with our signature pesto mayo, creamy honey-dijon spread and herbed cheese spread

BOXED LUNCHES

\$11.95 per person

we offer a selection of our homemade signature deli sandwiches, a side salad, an individual bag of chips, a piece of whole fruit, and either a jumbo homemade cookie or a brownie, in a customized box

LUNCH & DINNER ENTREES

Choose One Entrée & Two Side Dishes \$13.95 per person

Choose Two Entrée & Two Side Dishes \$16.95 per person

...each meal includes artisanal rolls and butter

POULTRY

CHICKEN MARSALA

pan-seared chicken breast with shallots & sauté mushrooms, served in a rich homemade sauce with Marsala wine & chicken stock

CHICKEN IN WILD MUSHROOM SAUCE

served in a sauce with crimini, shitake & portobello mushrooms, shaved parmesan cheese & cream with fresh thyme

OAXACAN CHICKEN MOLÉ

classic Mexican dish made with chiles, nuts & chocolate served over tender chicken breast with caramelized onions

MUSTARD-GINGER CHICKEN

pan-seared chicken breast marinated in fresh ginger & dijon mustard and topped with an herbed beefsteak tomato

GRILLED CHICKEN POMODORO

marinated & grilled chicken breast served with a sauce of crushed plum tomatoes, roasted garlic & fresh basil

SAFFRON CHICKEN

slow roasted chicken with tomatoes, olives & potatoes, seasoned with saffron & lemon zest (choose a vegetable or salad to complete this meal)

COQ AU VIN

classic French dish with bacon, pearl onions, carrots & mushrooms along with fresh herbs in a red wine sauce

CHICKEN WITH PEPPERS & MANGOES

Asian-inspired dish with ripe mangoes and tri colored peppers, flavored with rice vinegar and ginger then quickly stir fried

LEMON BASIL CHICKEN

marinated chicken served in a pan sauce with fresh lemon, lemon zest, homemade chicken stock & fresh basil

POULTRY con'd...

TARRAGON CHICKEN

grilled chicken breast topped with mushrooms and onions & served in a rich tarragon cream sauce

YUCATAN MARINATED CHICKEN BREAST

with grilled red, yellow & green peppers

CHICKEN STUFFED WITH SPINACH AND ROASTED RED PEPPERS

served in roasted red pepper cream sauce

CHICKEN STUFFED WITH PROSCIUTTO & FONTINA

served with a rich pan sauce with garlic, shallots, white wine & fresh herbs

CHICKEN STUFFED WITH SPINACH & RICOTTA

Served with sauté mushroom & pan gravy and fresh basil

BALSAMIC CHICKEN

pan-seared chicken breast with cherry tomatoes, artichoke & niçoise olives with balsamic reduction sauce

TANGERINE, HONEY & CHIPOTLE GLAZED CHICKEN

marinated & grilled to perfection

MOROCCAN CHICKEN

with roasted root vegetables & couscous (this dish is complete- there is no need to choose a vegetable or a starch with this dish)

SANTA FE CHICKEN AND PASTA

marinated chicken with tri color peppers & penne pasta tossed in a tomato chile sauce with grated cotija cheese (choose a vegetable or salad to complete this meal)

GRILLED CHICKEN & PORTOBELLO MUSHROOMS OVER PASTA

fresh spinach, roasted garlic & sundried tomatoes with shaved romano (choose a vegetable or salad to complete this meal)

GRILLED HERBED CHICKEN BREAST

with fresh corn & burst tomato salsa

THREE CHEESE TORTELLINI

with grilled chicken, asparagus, & red peppers in alfredo cream sauce (choose a vegetable or salad to complete this meal)

TURKEY IN APPLE CIDER BRANDY SAUCE

with leeks and oven roasted apples

SEAFOOD

TILAPIA

with orange glaze & pecan crust

MOROCCAN GROUPEL

with green olives & preserved lemons

GRILLED SHRIMP & ASPARAGUS BOWTIE PASTA

with basil-parmesan pesto cream sauce with toasted pine nuts (choose a vegetable or salad to complete this meal)

PAN-SEARED JUMBO SHRIMP

with peppers, olives, tomatoes, feta cheese & fresh oregano

MAHOGANY GLAZED HALIBUT *subject to market price

served over baby bok choy

JUMBO LUMP CRAB CAKES

with tartar sauce and cocktail sauce

ORANGE GINGER MAHI MAHI

with grilled oranges

NEW ENGLAND SEAFOOD BAKE FLOUNDER *subject to market price

served with barbecued shrimp, boiled red bliss potatoes & corn on the cob
(this meal is complete- there is no need to choose a vegetable or a side with this dish)

FLOUNDER PROVENCAL *subject to market price

fresh flounder filet served in a sauce of tomatoes, capers, olives and fresh garlic with white wine

GRILLED SALMON

with fresh fruit salsa

CEDAR-PLANK SALMON

with maple sage rub

MISO-GINGER SALMON

served with edamame, corn & asparagus stir fry

YUCATAN BAKED SALMON

with achiote marinade

BEEF, STEAK & PORK

BEEF AND PEPPER STEAK

tender sirloin strips cooked with tri-colored peppers & onions served in brown sauce

BRAZILIAN STYLE FLANK STEAK

with Chimichurri sauce

SOUTHWEST STYLE MARINATED FLANK STEAK

with lime, chiles & soy sauce, grilled and served with peppers & onions

CLASSIC FRENCH FLANK STEAK

marinated with rosemary, red wine & shallots & hand carved in thin slices au jus

ROSEMARY CITRUS FLANK STEAK

with grilled scallions

LIME-TEQUILA MARINATED FLANK STEAK

CUBAN STEAK

marinated with garlic, lime & beer and served with crusty latin rolls & fried plantains

OVEN ROASTED BEEF BRISKET

classic brisket cooked with onions, carrots & potatoes & slow roasted with fresh herbs (this dish is complete- there is no need to choose a vegetable or a starch with this dish)

HERB CRUSTED PORK TENDERLOIN

tender pork rubbed in basil, thyme & rosemary & drizzled with honey, served with oven roasted sweet potatoes (choose a vegetable or salad to complete this meal)

PORK ROAST

stuffed with pesto, spinach & roasted red peppers & served with red wine demi-glace

JAMAICAN PORK TENDERLOIN

jerk style marinade with fresh ginger, allspice, cumin, cinnamon & brown sugar, slow roasted & cooked until tender

GRILLED ITALIAN SAUSAGE, ROASTED PEPPERS, BROCCOLI RABE WITH PENNE PASTA

with infused red chile olive oil & roma tomatoes (choose a vegetable to complete this meal)

SPAGHETTI & MEATBALLS

hearty pasta dish served with homemade sauce, shredded parmesan & homemade meatballs (choose a vegetable or salad to complete this meal)

VEGETARIAN

(choose a vegetable or salad to complete these meal)

PASTA PRIMAVERA

seasonal fresh vegetables tossed with cavatelli noodles & served in a creamy parmesan sauce

BAKED ZITI

penne noodles mixed with romano, ricotta, parmesan and mozzarella & fresh tomato-basil sauce... baked till bubbly

WILD MUSHROOM & RICOTTA CHEESE RAVIOLI

served in tomato blush sauce

RAVIOLI MARINARA

three cheese ravioli with slow simmered marinara sauce & shaved parmesan

POLENTA STACK

homemade polenta rounds stacked & layered with grilled seasonal vegetables, creamy goat cheese and fresh herbs, served with a rustic rosemary pomodoro sauce

WILD MUSHROOM, GRUYERE & ASPARAGUS TART

in flaky Phyllo pastry shell with a creamy mushroom sauce

TOFU STIR FRY

sugar snap peas, watercress, carrots, baby corn & wilted spinach quickly stir fried in a wok with soy ginger sauce, served with aromatic jasmine rice (there is no need to choose a side with this dish)

SIDE DISHES TO ACCOMPANY YOUR ENTREES...

HOT SIDES Choose 1

\$2.95 Extra For an Additional Side

yukon gold mashed potatoes
orzo pilaf with parmesan cheese
oven-roasted tri color potatoes
whipped sweet potatoes
old fashioned baked macaroni
& cheese (minimum 15 guests)
mediterranean couscous with dried apricots,
almonds, olives & pine nuts
jasmine rice with grilled scallions
kasha and bowties
maple-glazed roasted sweet potatoes
cuban rice & beans
coconut rice
oven roasted creamer potatoes with fresh thyme
refried black beans
israeli couscous with mushrooms & tomatoes
saffron rice pilaf

HOT VEGETABLES Choose 1

\$2.95 Extra For an Additional Side

oven-roasted asparagus
oven-roasted red & green peppers
grilled cippolini onions with fresh basil
broccoli with petite carrots
oven-roasted broccoli with herbed bread crumb
topping
sauté of green & yellow squash with fresh chives
string beans almondine
cauliflower with roasted peppers
haricot vert with caramelized shallots
oven-roasted vegetables
carrots with maple glaze
seasonal vegetable medley with fresh herbs
sweet corn with red pepper confetti
edamame, corn & asparagus stir fry

OUR FAMOUS MEXICAN MENUS

Serving award winning Mexican cuisine for over 28 years!

CLASSIC FAJITA BUFFET

Choose 1 \$13.95 per person

Choose 2 \$16.95 per person

Choose 3 \$19.95 per person

GRILLED CHICKEN FAJITAS

GRILLED STEAK FAJITAS

GRILLED SHRIMP FAJITAS

GRILLED VEGETABLES IN ROASTED GARLIC & CORN SALSA

this buffet includes Mexican rice, refried beans, guacamole, sour cream, jalapenos, fresh tomato salsa, handmade tortillas, and a Mexican tossed salad with fresh greens, jicama, fresh corn & toasted pumpkin seeds, as well as our fresh corn tortilla chips

ENCHILADA BUFFET

Select 2 \$12.95 per person

we will prepare your selections with our creamy refried beans, mexican rice, mexican tossed salad, along with homemade guacamole, fresh tomato salsa and our fresh corn tortilla chips

CHEESE & GREEN CHILE ENCHILADAS

CHICKEN ENCHILADAS

GRILLED VEGETABLE ENCHILADAS

BEEF & CHEESE

WILD MUSHROOM IN CHILE CREAM

SALAD BAR EXTRAVAGANZA!

\$19.95 per person

choose 6 salads / 20 guest minimum / each additional salad costs \$3.25 per person
includes artisan rolls & sweet creamery butter

choose 4 of the following salads:

THAI SALMON SALAD

with rice noodles, broccoli, red peppers & sesame seeds with miso ginger dressing

ITALIAN CHOPPED SALAD

with salami, ham, provolone, peppers, celery & basil

ACHIOTE MARINATED CHICKEN SALAD

with fresh mangoes & red & yellow peppers

YUCATAN SHRIMP & MANGO SALAD

SOUTHWEST STYLE GRILLED STEAK SALAD

with peppers & red onions

GRILLED CHICKEN SALAD

with white peaches & ensalata ricotta

CAJUN SPICED CHICKEN SALAD

with spiced nuts

SMOKED TURKEY WALDORF SALAD

with grapes, walnuts & celery

GRILLED STEAK SALAD

with grilled pears & goat cheese

GRILLED SHRIMP AND ASPARAGUS SALAD

with watercress & cherry tomatoes

MAPLE GLAZED CHICKEN SALAD

with candied walnuts & red grapes

BRAZILIAN FLAT IRON STEAK SALAD

flat iron with Chimichuri, grape tomatoes, tri color peppers & red onions

choose 2 of the following salads:

MOROCCAN ROASTED RED BEETS & TANGERINE SALAD

in toasted cumin-honey vinaigrette

TRI COLOR POTATO SALAD

roasted sweet potato, red bliss & yukon gold potatoes in honey dijon dressing

TRI-COLOR PASTA SALAD

with roasted broccoli in basil-parmesan pesto

FIRECRACKER COLE SLAW

GRILLED VEGETABLE SALAD

with goat cheese

COUSCOUS SALAD

with dried apricots, cranberries & candied almonds

GREEK ORZO SALAD

with feta, cherry tomatoes & black olives in lemon oregano dressing

WILD RICE SALAD

with dried cranberries, toasted pine nuts and herb vinaigrette

ETHIOPIAN CUCUMBER & MANGO SALAD

thinly sliced cucumbers & diced mango with red peppers & sweet chili vinaigrette

FRENCH POTATO SALAD

with spinach, peas & hard-boiled eggs in creamy dijon dressing

AFTERNOON SNACKS

MEXICAN \$4.95 per person
homemade award-winning guacamole, fresh tomato salsa
& corn tortilla chips

PHILLY \$4.95 per person
warm soft pretzels with mustard, assorted tastykakes
& goldberg peanut chews

CHOCOHOLICS \$5.95 per person
decadent fudge brownies with double fudge icing, assorted chocolate candies &
chocolate dipped strawberries

HEALTHY \$5.95 per person
granola bars and power bars, fresh fruit salad with yogurt dip

BEVERAGES

ASSORTED SODAS \$1.50 per person

BOTTLED SPRING WATER \$1.50 per person

ASSORTED BOTTLED JUICES \$1.95 per person
Including OJ, apple juice, grape juice & cranberry juice

BOTTLED NESTEA ICED TEA \$1.95 per person
Regular & diet

ASSORTED SNAPPLES \$1.95 per person

FRESHLY BREWED COFFEE \$1.95 per person
& assorted fine teas

NON-ALCOHOLIC BAR SET UP

One Hour \$2.95 per person

Two or more Hours \$3.95 per person

Including assorted sodas, bottled spring water & Pellegrino, ice & fresh fruit
garnishes

COCKTAIL RECEPTION

Choose 6	\$15.50 per person
Choose 7	\$20.50 per person
Choose 8	\$22.00 per person

POULTRY

SESAME CHICKEN

with sweet and sour dipping sauce

CHICKEN POT STICKERS

with ginger soy dipping sauce

CHICKEN ADOBO QUESADILLAS

COCKTAIL GRILLED CHICKEN BURRITOS

SOUTHERN PECAN CHICKEN SKEWER

with peach bourbon glaze

TURKEY SAUSAGE & SMOKED

MOZZARELLA BROCHETTE

GRILLED CHICKEN SATAY SKEWERS

with peanut dip

GREEK CHICKEN MINI WRAPS

with lemon chicken, hummus and feta cheese

CASHEW CHICKEN SPRING ROLLS

with plum dipping sauce

MINI CHICKEN POT PIE

in a coin-sized flaky pastry pie crust

SAFFRON CHICKEN BROCHETTES

HAWAIIAN GRILLED CHICKEN &

PINEAPPLE SKEWERS

with guava glaze

SEAFOOD

PAN SEARED AHI TUNA SKEWERS

with wasabi dipping sauce

COCONUT SHRIMP SKEWERS

with passion fruit dip

SMOKED SALMON

with herbed cheese and cucumber on black bread

GRILLED JUMBO SHRIMP SKEWERS

with homemade basil parmesan pesto

SHRIMP SUMMER ROLLS

with fresh mint in spring roll wrappers, served with sweet Hoisin peanut sauce

ASIAN SHRIMP SKEWERS

with snow peas & orange ginger marinade

CURRIED LOBSTER SALAD

with Belgian endive

MINI CRAB CAKES

with caper dill aioli

SCALLOPS

wrapped in bacon

SALMON TERIYAKI SKEWERS

on chopsticks

MAINE SMOKED SALMON

on black bread with cucumber dill sauce

JERK SHRIMP

with mango-mint salsa on plantain round

COCKTAIL RECEPTION... continued

VEGETARIAN

SPINACH FETA PHYLLO TRIANGLES

WILD MUSHROOM QUESADILLAS
in chile cream sauce

BRIE AND MANGO QUESADILLAS

MINI QUICHE
with roasted vegetable & aged cheddar

ASIAN SPRING ROLLS
with chile sauce

ROASTED RED PEPPER & WHITE BEAN DIP
with herbed focaccia

TOMATO BASIL BRUSCHETTA
on toasted baguettes

WILD MUSHROOM & GRUYERE
in puff pastry

CALIFORNIA ROLLS
with ginger soy dipping sauce

MINI GRILLED VEGETABLE BURRITOS

RICOTTA, SPINACH & PINE NUTS TARTS

SPICED INDIAN POTATO & CHEESE
SAMOSAS
with tamarind chutney

MINI PIZZETTES
with roma tomatoes, fresh mozzarella,
basil & pine nuts

COLD GAZPACHO SHOOTERS
served in a demi glass & garnished with
a green olive skewer

BEEF, FILET & PORK

FILET TERIYAKI SKEWERS

COCKTAIL SWEDISH MEATBALLS

HAND - CARVED FILET
with herbed goat cheese on potato cakes

BABY LAMB CHOPS
with lavender syrup for dipping

TRADITIONAL PIGS-IN-A-BLANKET
with mustard sauce

MINI HAM & CHEESE TURNOVERS
in flaky pastry

MINI KOBE BURGERS
on little sesame seed buns

THAI PORK MEATBALLS
with asian dipping sauce

COCKTAIL PORK ADOBO BURRITOS

COCKTAIL CUBAN SANDWICHES
with roast pork, ham & swiss on pressed latin rolls

BARBECUED BEEF EMPANADAS
with salsa rojo

CAJUN SKEWERS
with andouille sausage, jumbo shrimp & peppers

COLD APPETIZER PLATTERS

- CRUDITÉS PLATTER** \$2.95 per person
Crisp, freshly cut vegetables artfully arranged with our housemade roasted shallot dip
- MINI ROLL-UPS PLATTER** \$3.50 per person
Homemade flour tortillas wrapped around savory fillings : Smoked salmon & chive cream cheese, Honey baked ham & swiss with grainy mustard, Grilled vegetable-tomato-mozzarella with basil parmesan pesto
- WARM CRAB & ARTICHOKE DIP** \$4.95 per person
A warm and creamy dip with lump crabmeat, diced tomatoes, green onions & our special spices mixed with cream cheese & parmesan and heated until bubbly. Served with toasted flat breads and baguettes
- GOURMET CHEESES BOARD** \$4.95 per person
An artfully displayed assortment of imported & domestic cheeses, fresh seasonal fruit and candied nuts, served with assorted artisanal crackers and flat breads
- MEXICAN SEVEN LAYER DIP** \$4.95 per person
Our famous layered dip with guacamole, refried beans, salsa, chile con queso, sour cream, shredded lettuce, and black olives served with stone ground corn tortilla chips
- JUMBO SHRIMP COCKTAIL** \$4.95 per person
jumbo shrimp served over ice with house made spiced cocktail sauce and lemon wedges
(Serves 3 per person)
- CHIPS & DIP STATION** \$5.95 per person
Our signature homemade guacamole, tomatillo salsa verde & fresh tomato salsa with fresh corn tortilla chips
- FINGER SANDWICHES** \$5.50 per person
Hand carved roast beef with horseradish cream, filet with grilled scallions and Boursin & grilled vegetables with pesto aioli
- MEDITERRANEAN PLATTER** \$5.95 per person
Our homemade garlicky hummus, smoky baba ganoush, stuffed grape leaves and marinated olives, served with herbed pita crisps
- ASIAN ROLLS TRAY** \$4.95 per person
This platter includes an assortment of California rolls and shrimp Vietnamese shrimp summer rolls served with wasabi, pickled ginger & soy sauce
- SPANISH TAPAS PLATTER** \$7.95 per person
Manchego cheese, Serrano ham, cured olives, Spanish omelet with potatoes and mushrooms and roasted red peppers served with flat breads and crusty Latin rolls
- ROASTED MEATS PLATTER** \$7.95 per person
Fresh roasted turkey breast & honey glazed spiral ham served with cranberry chutney, grainy Dijon mustard, dried fruit, nuts & crusty rolls
- CHARCUTERIE BOARD** \$7.95 per person
Bountiful selection of country pate, prosciutto, smoked turkey, chorizo sausage, and smoked European ham served with farmhouse mustard & crusty baguettes
- NEW ENGLAND SEAFOOD PLATTER**
\$14 per person
House smoked salmon, spiced prawns, maple cured salmon and smoked trout served with herbed cream cheese and assorted breads

DESSERTS

Choose 1 \$3.95 per person

Choose 2 \$6.95 per person

**All of our desserts are homemade using the freshest ingredients
Please ask us about seasonal selections**

HOMEMADE COOKIES & BARS TRAY

with assorted freshly baked double fudge, oatmeal raisin, white chocolate macadamia nut, chocolate chip & peanut butter cookies AND brownies, blondies and lemon bars, pecan squares, cheesecake squares, peanut butter bars, fudge bars, m&m bars, caramel bars and coconut squares

TRAY OF HOMEMADE BARS

including pecan squares, cheesecake squares, peanut butter bars, fudge bars, m&m bars, caramel bars and coconut squares

ASSORTED HOMEMADE BISCOTTI

including lemon poppy, chocolate chip, dark chocolate cherry & chocolate dipped

MINI CUP CAKE BAR

Carrot Cake with Cream Cheese Icing

Black Forest with Raspberry Cream

Old Fashioned Pound with Vanilla Butter Cream

Boston Cream Cupcakes

Dark Chocolate with Chocolate Ganache

Lemon with Lemon Cream

MINI PASTRIES DISPLAY \$4.95 per person

including fruit tarts, chocolate opera cake, lemon tarts, éclairs, cannolis, carrot cupcakes and cream puffs and cheesecake bites

JUMBO FRESHLY BAKED COOKIES only \$3.25 per person

Including assorted freshly baked double fudge, oatmeal raisin, white chocolate macadamia nut, chocolate chip & peanut butter cookies

ASSORTED CAKES DISPLAY

Choose 1 of the following \$3.95 per person

Choose 2 of the following \$5.95 per person

iced lemon pound cake, jewish apple cake, chocolate pecan pie

deep-dish apple pie, carrot spice cake, decadent chocolate cake

fruit-topped cheesecake, chocolate turtle crunch cheesecake, chocolate mousse cake,

tiramisu & key lime tart

EVENT AND MEETING PLANNING GUIDE & GUIDELINES

FOR DROP OFF CATERING

Whether your event is a small office breakfast or a formal gathering for your most important guest, we are here to assist in every detail. Our experienced staff will work with you to ensure that all of our catering services exceed your expectations

MENU & DELIVERY POLICIES

Due to product availability and seasonal fluctuations, prices are subject to change without notice. Menu variations may occur due to product availability. We must receive all drop-off orders by 1 PM for the following day. We will attempt to accommodate all special requests and late orders but we cannot guarantee your order if placed after this time. Calling in all orders as far in advance as possible will ensure that your needs are met.

We cannot guarantee making the delivery at exactly the time you have requested. We do agree to deliver your order 30-45 minutes prior to service.

CANCELLATION POLICIES & FEES

We charge a fee of \$10 for each delivery & set up before 4.00 PM. We charge an additional evening delivery fee of \$35 for all deliveries after 4 PM. An additional weekend delivery fee of \$55 will be charged to all orders delivered on Saturday & Sunday. Deliveries outside of the immediate Center City area may be charged an additional fee based on distance.

12th Street Catering has a 24-hour cancellation policy for drop-off catering. Any order cancelled after that time will be billed for the full amount. Final guest counts must be confirmed by the Client 24 hours before delivery.

RENTAL & EQUIPMENT GUIDELINES

12th Street Catering is responsible for payment of all rental bills secured by them on behalf of the client unless stated otherwise. Rental items will not be lent to Client without 12th Street Catering staff present to ensure their care & return. The Client is liable for any lost or damaged rental or 12th Street Catering-owned equipment at full replacement cost. Any equipment left with client must be kept in a secure location until we are able to pick it up.