

**BREAKFAST SELECTIONS**



**CONTINENTAL BREAKFAST**

*(\$6.95 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

**MORNING BREAKFAST PLATTER**

*(\$7.95 per person)*

Free-Range Scrambled Eggs, Home-Style Potatoes, Country Smoked Bacon, Assorted  
Breads & Sweet Creamery Butter, Cream Cheese & Jam

**GOOD MORNING STARTER**

*(\$12.95 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**

*(\$6.95 per person)*

With Spinach, Mushrooms, Tomatoes, Peppers, & Aged Cheddar  
(Other Selections Available Upon Request)

**BREAKFAST PLATTER**

*(\$11.95 per person)*

With House Smoked Salmon, Capers, Red Onions, Cream Cheese, Sliced Cheese,  
Beefsteak Tomatoes & Assorted Bagels

**FRESH FRUIT SALAD**

*(\$3.50 per person)*

**HOMEMADE GRANOLA WITH ASSORTED FLAVORED YOGURT**

*(\$2.95 per person)*

**WHOLE FRUIT INCLUDING APPLES, BANANAS, ORANGES, PEARS**

*(\$1.25 per person)*

**INDIVIDUAL YOGURT IN ASSORTED FLAVORS**

*(\$1.75 per person)*

## ENTREES

*All Entrees Are Served with a Choice of two of the Following:  
(1) Rice, Pasta or Potato, (1) Vegetable or (1) Tossed Green Salad  
With Our Famous Homemade Dressings  
Several Entrees are Served with a Side as Indicated and Do Not Include an  
Additional Selection. Includes Artisanal Rolls and Butter  
Minimum of 10 Servings Per Item*

## HOT CHICKEN ENTREES

*(\$12.95 per person)*

### Chicken Marsala

*Pan Seared Chicken Breast with Shallots  
and Sauté Mushrooms with Marsala Wine  
& Homemade 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  
Topped with An Herbed Beefsteak Tomato*

### Lemon-Basil Chicken

*Tender Chicken Served In a Pan Sauce  
with Fresh Lemon, Lemon Zest,  
Homemade Chicken Stock & Fresh Basil*

### Yucatan Marinated Chicken Breast

*With Grilled Red, Yellow & Green Peppers*

### Grilled Chicken Pomodoro

*Marinated & Grilled Chicken Breast  
Served With a Sauce of Fresh Plum  
Tomatoes, Roasted Garlic & Fresh Basil*

### Saffron Chicken

*Slow Roasted Chicken with  
Tomatoes, Olives & Potatoes Seasoned  
with Saffron & Lemon Zest  
(Selection Complete)*

### Coq au Vin

*Classic French Dish With Bacon, Pearl  
Onions, Carrots & Mushrooms Along with  
Fresh Herbs In A Red Wine Sauce*

### Chicken With Peppers And Mangoes

*Asian Inspired Dish With Ripe Mangoes  
And Tri Colored Peppers Flavored with  
Rice Vinegar And Ginger & Quickly Stir  
Fried*

### Tarragon Chicken

*Grilled Chicken Breast Topped With  
Mushrooms And Onions  
& Served In A Rich Tarragon Cream Sauce*

### Southern Barbecued Chicken

*Classic Southern Barbecue Sauce Rich  
with Jack Daniel's, Brown Sugar,  
Tomatoes & Vinegar*

## HOT CHICKEN ENTREES continued

Chicken Stuffed with Prosciutto & Fontina  
*Served With a Rich Pan Sauce With Garlic,  
Shallots, White Wine & Fresh Herbs*

Tangerine, Honey & Chipotle Glazed  
Chicken  
*Marinated & Grilled to Perfection*

Grilled Herbed Chicken Breast  
*With Fresh Corn & Burst Tomato Salsa*

Turkey in Apple Cider Brandy Sauce  
*With Leeks And Oven Roasted Apples*

Balsamic Chicken  
*Pan Seared Chicken Breast with Cherry  
Tomatoes, Artichoke & Niçoise Olives with  
Balsamic Reduction Sauce*

Moroccan Chicken  
*With Roasted Root Vegetables & Couscous  
(This Selection is Complete)*

Sesame Chicken  
*Served With Plum Dipping Sauce*

Stuffed Chicken Breast  
*With Spinach And Ricotta*

## HOT SEAFOOD ENTREES

*(\$14.95 per person)*

Tilapia  
*With Orange Glaze & Pecan Crust*

Pan-seared Jumbo Shrimp  
*With Peppers, Olives,  
Tomatoes And Feta With Fresh Oregano*

Yucatan Baked Salmon  
*With Achiote Marinade  
Served On Banana Leaves*

New England Seafood Bake Flounder  
*With Butter And Lemon And Barbecued  
Shrimp Served with Boiled Red Bliss  
Potatoes & Corn on the Cob*

Grilled Salmon  
*With Fresh Fruit Salsa*

Moroccan Grouper  
*With Green Olives & Preserved Lemons*

Miso-ginger Salmon  
*Served with Edamame, Corn & Asparagus  
Stir Fry*

Grilled Ahi Tuna  
*With Ginger-Soy Marinade & Served With  
Toasted Sesame Seeds (Mkt. Price)*

Flounder Provencal  
*Fresh Flounder Filet Served  
In A Sauce Of Tomatoes, Capers, Olives  
And Fresh Garlic with White Wine*

Cedar-Plank Salmon  
*With Maple Sage Rub*

## HOT MEAT ENTREES

*(\$13.95 per person)*

### Beef and Pepper Steak

*Tender Sirloin Strips Cooked with Tri-Colored Peppers & Onions Served in Brown 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*

**Pork Roast**  
*Stuffed with Pesto, Spinach & Roasted Red Peppers & Served with Red Wine Demi-Glace*

**Baby Back Ribs**  
*Slow Cooked In Our Famous Barbecue Sauce*

**Pork Chile Verde**  
*Classic Mexican Stew with Tender Seared Pork, Fresh Green Chiles, Peppers, Fresh Corn & Tomatillos Seasoned with Cilantro And Lime*

**Rosemary Citrus Flank Steak**  
*With Grilled Scallions*

### Teriyaki Steak

*Beef Sirloin in Classic Asian Marinade, Grilled with Pineapples & Toasted Sesame Seeds*

**Cuban Steak**  
*Marinated with Garlic, Lime & Beer and Served with Crusty Latin Rolls*

**Herb Crusted Pork Tenderloin**  
*Tender Pork Rubbed In Basil, Thyme & Rosemary & Drizzled With Honey, Served With Oven Roasted Sweet Potatoes*

**Jamaican Pork Tenderloin**  
*Jerk Style Marinade with Fresh Ginger, Allspice, Cumin, Cinnamon & Brown Sugar, Slow Roasted & Cooked Until Tender*

**Oven Roasted Beef Brisket**  
*Classic Brisket Cooked with Onions, Carrots & Potatoes & Slow Roasted with Fresh Herbs*

**Cowboy Chile Rojo**  
*Braised Beef Cooked with Bacon, Potatoes, Carrots And Celery Simmered In A Broth With Beer, Chimayo, Red Chilis, Tomatoes & Red Kidney Beans*

**Orange Dijon Pork Tenderloin**  
*Served with Tropical Fruit Salsa*

**PASTA DISHES**  
*(\$12.95 per person)*

Santa Fe Chicken And Pasta  
*Marinated Chicken with Tri Color Peppers  
& Penne Pasta Tossed in a Tomato Chile  
Sauce with Grated Cotija Cheese*

Grilled Shrimp & Asparagus Bowtie Pasta  
*With Basil-Parmesan Pesto Cream Sauce  
with Toasted Pine Nuts*

Grilled Italian Sausage, Roasted Peppers,  
Broccoli Rabe with Penne Pasta  
*With Infused Red Chile Olive Oil  
& Roma Tomatoes*

Baked Ziti  
*Penne Noodles Mixed with Romano,  
Ricotta, Parmesan And Mozzarella &  
Fresh Tomato-Basil Sauce Baked  
Till Bubbly*

Radiatore Pasta With Grilled Chicken  
*Boursin, Tomatoes & Mushrooms*

Wild Mushroom & Ricotta Cheese Ravioli  
*Served In Tomato Blush Sauce*

Pasta Primavera  
*Seasonal Fresh Vegetables Tossed with  
Cavatelli Noodles & Served in a Creamy  
Parmesan Sauce*

Grilled Chicken & Portobello Mushrooms  
Over Pasta  
*Fresh Spinach, Roasted Garlic &  
Sundried Tomatoes with Shaved Romano*

Three Cheese Tortellini  
*With Grilled Chicken, Asparagus, & Red  
Peppers In Alfredo Cream Sauce*

Spaghetti & Meatballs  
*Hearty Pasta Dish Served with Homemade  
Sauce, Shredded Parmesan & Home Made  
Meatballs*

Ravioli Marinara  
*Homemade Three Cheese  
Ravioli with Slow Simmered Marinara  
Sauce & Shaved Parmesan*

**HOT SIDES** *Choose 1*  
(*\$3.25 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 (Min.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*  
(*\$3.25 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*

## **SALAD BAR EXTRAVAGANZA!**

*Choose 6 Salads (\$19.95 per person)*

*Make a Selection of Our Delicious Salads For A Delightful & Unusual*

*Make-Your-Own Salad Selection*

*These Selections Vary Daily & Are Based On The Freshest Produce Of The Season.*

*Each Additional Salad Costs \$3.25 More Per Person.*

***This Selection Requires a 20-Guest Minimum***

### **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*

### **CHOOSE 2 OF THE FOLLOWING SALADS:**

Tri-Color Pasta Salad

*With Roasted Peppers And Broccoli In Basil-Parmesan Pesto*

Roasted Sweet Potato, Red Bliss

& Yukon Gold Potatoes

*With Roasted Red Peppers In Balsamic Dressing*

Moroccan Roasted Red Beets & Tangerine Salad

*In Toasted Cumin-Honey Vinaigrette*

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*

French Potato Salad

*With Spinach, Peas & Hard-Boiled Eggs In Creamy Dijon Dressing*

## COCKTAIL RECEPTION

*passed or displayed*

*Choose 6 (\$14.95 per person)*

*Choose 8 (\$19.95 per person)*

*Choose 10 (\$22.95 per person)*

Sesame Chicken

*With sweet and sour dipping sauce*

Chicken Pot Stickers

*With ginger soy dipping sauce*

Spinach Feta Phyllo Triangles

Chicken Adobo Quesadillas

Wild Mushroom Quesadillas

*In chile cream sauce*

Brie and Mango Quesadillas

Mini Crab Cakes

*With caper dill aioli*

Roasted Vegetable & Aged Cheddar Mini Quiche

Barbecued Chicken and Smoked Gouda Quiche

Scallops

*Wrapped in bacon*

Filet Teriyaki Skewers

Salmon Teriyaki Skewers

*On chopsticks*

Asian Spring Rolls

*With chile sauce*

Maine Smoked Salmon

*On black bread with cucumber dill sauce*

Wild Mushroom & Gruyere

*In puff pastry*

Traditional Pigs-in-a-Blanket

*With mustard sauce*

Southwest Achiotte Shrimp Wrap

*With guacamole*

Pan Seared Ahi Tuna Skewers

*With wasabi dipping sauce*

Jumbo Shrimp

*With homemade cocktail sauce*

Coconut Shrimp Skewers

*With passion fruit dip*

Warm Crab and Artichoke Dip

*With toasted flat bread*

Roasted Red Pepper and White Bean Dip

*With herbed focaccia*

Tomato Basil Bruschetta

*On toasted baguettes*

Cocktail Swedish Meatballs

Mini Cocktail Sandwiches

Smoked Salmon

*With herbed cheese and cucumber on black bread*

Hand - Carved Filet

*With herbed goat cheese on potato cakes*

Grilled Jumbo Pesto Shrimp Skewers

Baby Lamb Chops

*With herb crust*

Asian Shrimp Skewers

*With snow peas & orange ginger marinade*

Grilled Chicken Satay Skewers

*With peanut dip*

California Rolls

*With ginger soy dipping sauce*

Greek Chicken Mini Wraps

*With lemon chicken, hummus and feta cheese*

New England Cocktail Wrap  
*With lobster salad*

Italian Hoagie Mini Wrap  
*With genoa salami, provolone and ham*

Cocktail Grilled Chicken Burritos

Cocktail Pork Adobo Burritos

Cocktail Grilled Vegetable Burritos

Cocktail Make-Your-Own Steak Sandwiches  
*With fried onions, mushrooms, and cheese*

Cocktail Cuban Sandwiches  
*With roast pork, ham & swiss on pressed Latin rolls*

Ricotta, Spinach and Pine Nuts Tarts

Spiced Indian Potato and Cheese Samosas  
*With tamarind chutney*

Barbecued Beef Empanadas  
*With salsa rojo*

Southern Pecan Chicken Skewer  
*With peach glaze*

Jerk Shrimp  
*With mango-mint salsa on plantain round*

Curried Lobster Salad  
*On endive leaves*

Turkey Sausage & Smoked Mozzarella Brochette

Cold Gazpacho Shooters  
*Served in a demi glass & garnished with  
A green olive skewer*

Mini Ham and Cheese Turnovers  
*In flaky pastry*

Shrimp Summer Rolls  
*With fresh mint in spring roll wrappers*

Mini Kobe Burgers  
*On little sesame seed buns*

Miso Salmon Skewers  
*On chopsticks*

Saffron Chicken Brochette

Thai Pork Meatballs  
*With Asian dipping sauce*

Cashew Chicken Spring Rolls  
*With plum dipping sauce*

Butter Pecan Shrimp with Mango Chutney

Cajun Skewers  
*With andouille sausage, jumbo shrimp &  
peppers*

Hawaiian Grilled Chicken  
& Pineapple Skewers  
*With guava glaze*

Mini Pizzettes  
*With roma tomatoes, fresh mozzarella,  
basil & pine nuts*

Antipasto Skewers  
*Marinated olives, fresh mozzarella,  
artichoke hearts, grape tomatoes & button  
mushrooms*

Mini Chicken Pot Pie  
*In flaky pastry*

## COLD APPETIZER PLATTERS

### **Classic Torte \$4 per person**

Layered cheese spread with delicious toppings. Savory mix with fresh chevre and cream cheese topped with basil-parmesan pesto, toasted pine nuts and olive tapenade served with country breads

### **Charcuterie Board \$8 per person**

Bountiful selection of country pate, prosciutto, smoked turkey, chorizo sausage, and smoked European ham served with farmhouse mustard & crusty baguettes

### **Festive Roasted Meats Platter \$8 per person**

Fresh roasted turkey breast and honey glazed spiral ham served with cranberry chutney, grainy Dijon mustard, dried fruit, nuts and crusty rolls

### **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

### **Jumbo Shrimp chilled & served with cocktail sauce \$5 per person**

We artfully display jumbo prawns and serve with house made spiced cocktail sauce and lemon wedges (Serves 3 per person)

### **Spanish Tapas Platter \$8 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

### **Mini Roll-ups Platter \$3.50 per person**

Homemade flour tortillas wrapped around savory fillings and artfully displayed. Smoked salmon and chive cream cheese, Honey baked ham and swiss with grainy mustard, Grilled vegetable-tomato-mozzarella with pesto

### **Crudités Platter \$2.95 per person**

Crisp, freshly cut vegetables artfully arranged with our homemade shallot sour cream dip

### **Assorted Finger Sandwiches \$5 per person**

Hand carved roast beef with horseradish cream on cocktail onion rolls, filet with grilled scallions and boursin on a sesame bun, grilled vegetables with pesto mayo on whole-wheat roll

### **California Rolls Platter**

**66 Pieces \$99**

**100 pieces \$125**

This platter includes an assortment of crab and avocado rolls and shrimp and avocado rolls wrapped in seaweed and rolled in sesame seeds and served with wasabi and soy dipping sauces

### **Warm Crab and Artichoke Dip \$4 per person**

Served with toasted flat breads and baguettes—A warm and creamy dip with lump crabmeat, diced tomatoes, green onions and our special spices mixed with cream cheese and parmesan and heated until bubbly and lightly browned

### **Mexican Seven Layer Dip \$5 per person**

Our famous layered dip with our award winning guacamole, refried beans, salsa, chile con queso, sour cream, shredded lettuce, and black olives served warm with our tri-color red, yellow and blue corn chips

### **Mediterranean Platter \$6 per person**

Our homemade garlicky hummus, smoky baba ganoush, stuffed grape leaves and marinated olives, served with herbed pita crisps & assorted flatbreads

### **Imported and Domestic Cheeses, Fruit & Crackers \$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

### **Chips & Dip Station \$4.95 per person**

Our signature homemade guacamole & fresh tomato salsa with fresh corn tortilla chips, artfully displayed

## **DELI AT CANTINA CATERING**

*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 Deli Platters Are Served With A Choice Of Two Sides:

Our Famous Potato Salad, Pasta Salad with Basil Parmesan Pesto, Coleslaw, or a Seasonal Tossed Salad with Homemade Dressing

Each Platter Also Includes Deli Pickles, Potato Chips and All Classic Condiments

### **SIGNATURE DELI SANDWICHES**

*(\$9.95 per person)*

We Prepare an Assortment of our own Oven Roasted Meats, Grilled and Marinated Chicken Breast, Grilled Vegetables, Fresh Mozzarella and Homemade Salads Including Chicken Waldorf, Tarragon Chicken, Tuna, Egg, and Classic Chicken Salad  
Served on a Selection of Croissants, Rolls and Artisanal Breads

### **SPECIALTY SANDWICH PLATTERS**

*(\$12.95 per person)*

Grilled Filet with Horseradish Cream on Onion Rolls, Smoked Turkey & Brie with Honey Mustard on Cibiatta, Grilled Parmesan Pesto Chicken Breast with Roasted Peppers & Fresh Mozzarella on Focaccia, Grilled Vegetable & Heirloom Tomato with Aged Cheddar on Sesame Wheat and Hand Carved Roast Beef with Asiago on a Crusty Baguette

### **WRAP SANDWICHES**

*(\$10.95 per person)*

Our Homemade Tortillas Offered in an Assortment of Fillings Including:  
Our 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)*

We Present an Artful Display 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**

*(\$10.95 per person)*

We Offer A Selection of our Homemade Sandwiches, a Side Salad, Chips, a Piece of Whole Fruit, and Either a Jumbo Homemade Cookie or a Brownie, In a Customized Box

## **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 COOKIE TRAY**

With Brownies, Blondies and Lemon Bars

### **MINI ITALIAN PASTRIES**

Including Éclairs, Cannolis, Carrot Cupcakes and Cream Puffs

### **MINI PASTRIES**

Including Fruit Tarts, Chocolate Opera Cake, Lemon Tarts and Cheesecake

### **TRAY OF HOMEMADE BARS**

Including Pecan Squares, Cheesecake Squares, Peanut Butter Bars, Fudge Bars, M&M Bars, Caramel Bars and Coconut Squares

### **ASSORTED CAKES DISPLAY**

Including:

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

### **ASSORTED HOMEMADE BISCOTTI**

Including Lemon Poppy, Chocolate Chip, Dark Chocolate Cherry & Chocolate Dipped

## **AFTERNOON SNACKS**

### **MEXICAN**

*(\$5 per person)*

Homemade Award-Winning Guacamole, Chips & Fresh Tomato Salsa

### **PHILLY**

*(\$5 per person)*

Warm Soft Pretzels with Mustard, Assorted Tastykakes  
& Goldberg Peanut Chews

### **CHOCOHOLICS**

*(\$6 per person)*

Decadent Fudge Brownies with Double Fudge Icing, Assorted Chocolate Candies and  
Chocolate Dipped Strawberries

### **HEALTHY**

*(\$6 per person)*

Granola Bars and Power Bars, Fresh Fruit Skewers with Yogurt Dip

## OUR FAMOUS MEXICAN MENUS

*Serving award winning Mexican cuisine for over 27 years!*

### CLASSIC FAJITA BUFFET

*Choose 1 (\$12.95 per person)*

*Choose 2 (\$15.95 per person)*

*Choose 3 (\$19.95 per person)*

Choose from the following options and get a full selection of fillings for a fun and festive make your own fajita buffet:

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

*\$12.95 per person*

Select 2 of our Delicious Enchilada Fillings and We Will Prepare Them 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

Shredded Pork Enchiladas

Beef & Cheese

Wild Mushroom in Chile Cream

### TRADITIONAL MEXICAN FARE

*Choose 1 (\$15.95 per person)*

*Choose 2 (\$19.95 per person)*

*Choose from our proven winners for any special occasion*

Yucatan Chicken Breast Topped with Grilled Peppers and Onions

Oven Roasted Turkey Breast in Classic Molé Sauce with Caramelized Onions

Shrimp and Salmon Veracruz

Lime-Tequila Marinated Flank Steak

Chicken Breast Stuffed with Spinach and Roasted Red Peppers Served in Rich Red Chile Sauce

*This Selection Includes Mexican Rice, Seasonal Vegetable Sauté and a Mexican Tossed Salad with Balsamic Chipotle Vinaigrette*

*Served with Fresh Tortillas, Fresh Tomato Salsa and Homemade Guacamole.*

# 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**

12<sup>th</sup> 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 12<sup>th</sup> Street Catering staff present to ensure their care & return. The Client is liable for any lost or damaged rental or 12<sup>th</sup> 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.

# EVENT AND MEETING PLANNING GUIDE & GUIDELINES

## FULL SERVICE CATERED EVENTS

### **MINIMUM & FINAL GUEST COUNT GUARANTEES - FULL SERVICE CATERING**

We require a final minimum guest count for larger events one (1) week prior to the event. We cannot decrease this number after that time. We can increase the order up to three (3) days prior to an event, but increases at this time may be subject to menu restrictions.

The Client is responsible for providing minimum guest counts prior to the deadline. If the Client does not confirm final guest count three (3) days prior to the event, the previously estimated count will be used for final billing purposes.

### **DEPOSITS & FINANCIAL TERMS – FULL SERVICE CATERING**

A confirmation deposit of \$200 is due immediately to hold the date. This deposit is non-refundable. Thirty (30) days prior to your event, a non-refundable deposit of 50% of the final bill is due. One (1) week prior to your event, the final balance is due in full. Any changes in guest count after final payment will be billed or refunded to the Client accordingly. Acceptable payment terms include: Cash, Check, Credit Card or an established University Purchase Order. A 2.5% processing fee will be charged to the Client for the use of a credit card.

### **RENTAL & EQUIPMENT GUIDELINES**

12<sup>th</sup> 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 12<sup>th</sup> Street Catering staff present to ensure their care & return. The Client is liable for any lost or damaged rental or 12<sup>th</sup> Street Catering-owned equipment at full replacement cost.

### **EVENT OVERTIME**

There will be a charge of \$50 per hour, per staff person, if the event goes over scheduled end time. The charge will automatically show on your final bill.

### **IMPORTANT BOOKING DEADLINES:**

#### **\$200 deposit (non-refundable)**

Due immediately in order to book event

#### **50% deposit (non-refundable)**

Due 30 days prior to your event

#### **Minimum Count Guarantee**

1 week prior to your event

#### **Balance of your event invoice due**

1 week prior to your event