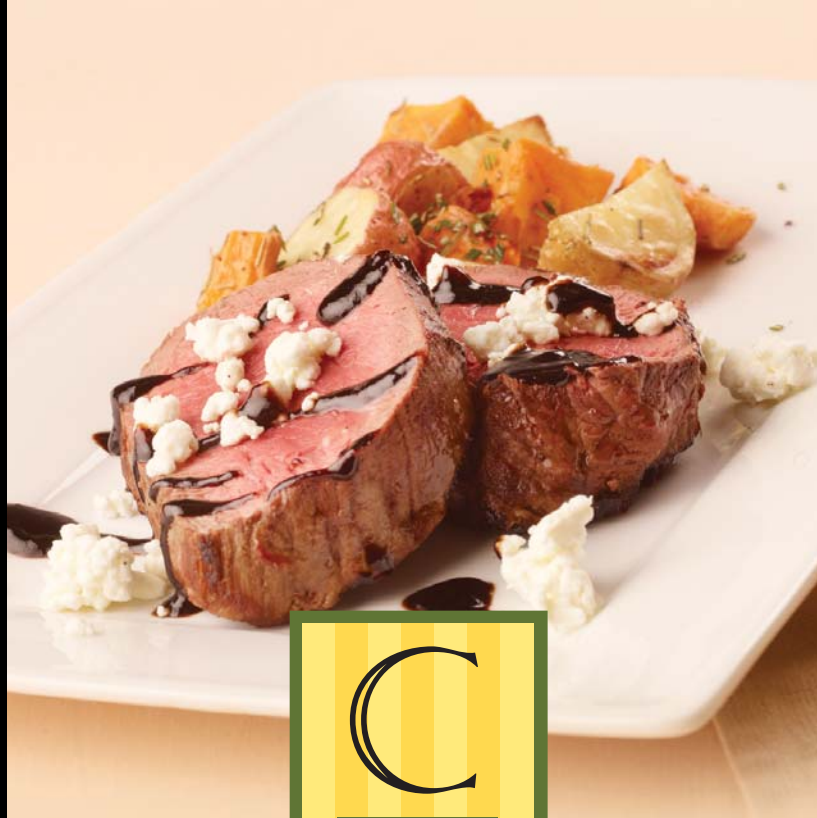


Catering Menu



CHRISTINA'S
E P I C U R E

Contents

Breakfast	2-3
Platters	4
Appetizers	5
Salads & Soups	6
Heroes, Wraps & Sandwiches	7
Pasta Entrées	8-9
Poultry Entrées	10
Beef, Veal & Pork Entrées	11
Seafood Entrées	12-13
Vegetable, Potato & Grain Sides	14
Cold Side Salads	15
Desserts	16
Sandwich Lunch Package	17
Hot Buffet Package	18
Services	19

Breakfast

Start your day off right.

Rise 'n Shine Breakfast Platter	Small	Large
	\$129	\$199

Simple yet elegant, our continental-style breakfast platter includes an assortment of freshly baked miniature bagels, muffins, Danish and scones accompanied by sweet creamy butter, rich cream cheese and fruit preserves. Garnished fresh berries complete the meal, along with freshly brewed coffee, regular or decaffeinated.

Bagel Platter	\$49	\$79
----------------------------	------	------

Your choice of mini or regular size bagels in your favorite varieties – plain, sesame, pumpernickel, cinnamon raisin, everything. They come with butter, preserves and cream cheese.

Quiches (9")	\$28.99 ea.
---------------------------	-------------

A crisp pastry crust filled with eggs and mixed cheeses with your choice of:
 - Spinach and mushroom
 - Broccoli
 - Artichoke
 - Asparagus
 - Ham
 - Bacon
 - Plain

Egg Strata

A hearty breakfast casserole layered with eggs, bread, cream and mixed cheeses.

	Small	Large
- Vegetable	\$69	\$115
- Bacon	\$69	\$115
- Sausage	\$69	\$115

Scrambled Eggs	\$59	\$99
-----------------------------	------	------

Country fresh eggs gently beaten then cooked up the way you like them, from soft to firm.

Frittata (9")	\$29.99 ea.
----------------------------	-------------

- Mediterranean; with artichoke hearts, olives, spinach and feta
 - Vegetable
 - Bacon
 - Ham

Mini Crepes (6" folded)	\$8.99 ea.
--------------------------------------	------------

- Nutella and strawberries
 - Nutella and bananas
 - Nutella and walnuts
 - Peanut butter and honey

French Toast Sticks	\$59	\$99
----------------------------------	------	------

Made of bakery fresh white Pullman loaf bread and cut into sticks so you can eat with your fingers. Served with real maple syrup and whipped butter.

French Toast	\$59	\$99
---------------------------	------	------

Made of bakery fresh white Pullman loaf bread and cooked golden brown. Served with real maple syrup and whipped butter.



Small Serves 8-12
Large Serves 15-20



	Small	Large
Buttermilk Pancakes	\$55	\$85
Served with maple syrup and butter.		
Home Fries	\$55	\$99
That All-American breakfast side of sautéed cubed potatoes, peppers and onions, with a dash of salt and pepper.		
Applewood Smoked Bacon	36 SLICES \$79	60 SLICES \$119
Everyones favorite. Cooked to perfection with just the right amount of crispness.		
Sausage Links	36 LINKS \$65	60 LINKS \$99
Prime sausage meat mixed with a touch of brown sugar and spices.		

Egg & Cheese Sandwich on English Muffin (minimun 10) **\$5.99 ea**
with choice of bacon or ham **\$8.99 ea**

Breakfast Egg Burritos
(minimun 10) **\$11.99 ea**
- Ham & cheese, - Bacon & cheese,
- Vegetables & cheese

Yogurt & Granola
Choice of strained Greek yogurt or vanilla yogurt. Served with granola.
3 lbs (serves 8-10) **\$40**
5 lbs (serves 12-15) **\$60**

Individual Yogurt Parfaits **\$7.99 ea**
Choice of strained Greek yogurt or vanilla yogurt. Served with granola and fresh fruit preserves (choice of blueberry, cherry, peach, raspberry.)

BEVERAGES

Regular Coffee (Serves 12-15) ... **\$29.99**
Freshly brewed 100% Colombian coffee. Includes milk, half & half, sugar, sweeteners and hot cups.

Decaf Coffee (Serves 12-15) **\$32.99**
Freshly brewed 100% Colombian coffee. Includes milk, half & half, sugar, sweeteners and hot cups.

Tea (Serves 12-15) **\$28.99**
Hot water with assorted tea bags. Includes milk, half & half, sugar, sweeteners and hot cups.

Fresh Squeezed Orange Juice **\$17.99 qt.**

Fresh Squeezed Grapefruit Juice **\$21.99 qt.**

Platters

Vegetable Crudité Platter

It's easy to please a crowd with our fresh vegetable and dip platter. We offer a tantalizing selection of fresh vegetables (celery, baby carrots, cauliflower, broccoli, cucumbers, cherry tomatoes, peppers, and zucchini) cut into easy dipping spears.

Served with buttermilk ranch dipping sauce.

Small (serves 10 to 15) \$59
Large (serves 18 to 24) \$99

Traditional Cheese Platter

Holland gouda, NY cheddar, Jarlsburg swiss, Monterey jack, pepper jack. Garnished with fresh berries, grapes and table water crackers.

Small (serves 10 to 15) \$89
Large (serves 18 to 24) \$139

Imported Cheese Platter

Imported Italian Parmigiano-Reggiano, Spanish manchego, aged gouda, Switzerland gruyère, Italian asiago. Garnished with fresh berries, grapes and table water crackers.

Small (serves 10 to 15) \$119
Large (serves 18 to 24) \$169

Custom Cheese Platter & Boards

Inquire within for more information

Baked Brie Platter

A perennial favorite, our baked Brie makes any special occasion even more special. Our Brie is baked in puff pastry with orange marmalade, pecans, cranberries and golden raisins. It's further garnished with fresh berries and table water crackers.

Serves 25 \$129

Smoked Salmon Platter

Thinly sliced silky smoked salmon with sliced ripe tomatoes, diced red onion and capers. Elegant simplicity.

Served with pumpernickel bread.

Small (serves 8 to 12) \$119
Large (serves 15 to 20) \$189

Poached Salmon Platter

Fresh Atlantic Salmon poached, chilled and garnished with fresh dill and cherry tomatoes. Served with sliced cucumber and creamy dill sauce on the side.

Serves 10 market price

Jumbo Shrimp Cocktail Platter

We steam fresh jumbo shrimp to perfection then chill and serve with lemon wedges and our own piquant cocktail sauce.

Priced per dozen \$40 dz
(minimum 2 dz order)

Fresh Mozzarella and Tomato Platter

Fresh, creamy mozzarella is layered with vine ripe tomatoes and fresh basil. Served with extra virgin olive oil and balsamic vinegar on the side.

Small (serves 8 to 12) \$69
Large (serves 15 to 20) \$99

Dips And Chips Platter

What's a party without dips & chips? Choose from hummus, cheese spreads and more. Served with pita chips or our famous Those Chips.

Serves 15: choice of 3 \$79

Italian Style Antipasto Platter

This savory combination of aged Italian provolone, marinated bocconcini mozzarella, roasted peppers, Genoa salami, sopressatta, prosciutto, pepperoni, cappy ham, marinated artichoke hearts and imported marinated olives could inspire an aria. Served with fresh focaccia bread.

Small (serves 10 to 15) \$99
Large (serves 18 to 24) \$159

Bruschetta Platter

Our fresh homemade bruschetta is made with only the freshest chopped tomatoes combined with extra-virgin olive oil, minced garlic, parsley, basil and a touch of balsamic vinegar. So simple, so savory, so spectacular. Served with round garlic toast.

Serves 15 \$69

Sesame Crusted Big Eye Tuna Platter

Fresh from the sea and quickly seared. Served with a soy wasabi aioli sauce

market price Approx 8 - 10 pieces per pound
(minimum 4 lb. order)

Tortilla Basket

A true south of the border treat. Tortilla chips in a basket served with our homemade chunky salsa and guacamole. Your choice of spicy or regular. Ole!

Serves 15 \$69

Mediterranean Platter

Bring the exotic flavors of the Middle East to your table with our homemade hummus, babaganoush, feta spread, grape leaves, and assorted marinated olives. Served with fresh pita bread.

Serves 15 \$119

Sushi Platters

Our own, on-site sushi masters let you experience the true taste of Japan. Order your own assortment of these delicacies.

Each sushi platter has an assortment of rolls: dragon, shrimp tempura, tuna avocado, salmon avocado, spicy tuna, California, spicy shrimp and spicy crab.

Sushi is also available with brown rice upon request.

Small (64 pieces)
Medium (96 pieces)
Large (120 pieces)

Inquire within for pricing



Appetizers

There's no tastier way to start your next cocktail party or special event. (minimum 1 dz)

Asian Beef Pinwheel\$40 dz

Thinly sliced, perfectly cooked flank steak filled with julienne cut carrots and cucumbers, then rolled. *Served with soy sauce.*

Asparagus Wrapped Prosciutto and Brie\$40 dz

Tender-crisp asparagus wrapped with Brie and imported prosciutto di Parma and garnished with shaved Parmigiana-Reggiano cheese.

Baked Stuffed Clams\$20 dz

Chopped clams mixed with seasoned bread crumbs, baked to a golden brown.

Buffalo Wings\$20 dz

A great appetizer for watching any sport or any time you want a classic snack.

Served with blue cheese dressing for dipping.

Boneless Chicken Bites\$15 dz

Honey glazed, buffalo, bourbon glazed

Served with blue cheese dressing for dipping.

Mini Buffalo Chicken Lollipops ...\$24 dz

on celery stick. *Served with blue cheese.*

Mini Chicken or Vegetable Dumplings\$18 dz

Enjoy the subtle Asian flavor of these dumplings

Served with a soy or teriyaki sauce for dipping.

Ciliegine Mozzarella and Cherry Tomato Skewers\$30 dz

Rich appetizer-sized mozzarella and sweet cherry tomatoes are perfectly placed on mini skewers.

Served with a balsamic vinaigrette for dipping.

Coconut Shrimp\$40 dz

Plump shrimp are dipped in panko and coconut flakes and fried to a sizzling perfection.

Served with mango dipping sauce.

Filet Mignonettes on Crostini\$48 dz

Slices of crostini are topped with

perfectly grilled filet mignon.

Served with creamy horseradish sauce.

Coconut Chicken\$24 dz

Tender chicken breast are dipped in panko and coconut flakes and fried to a sizzling perfection.

Served with orange dipping sauce.

Mozzarella Sticks\$15 dz

Lightly breaded on the outside, melted mozzarella on the inside. *Served with our famous marinara dipping sauce.*

Pigs'n Blanket\$15 dz

A classic. Mini franks wrapped in puff pastry.

Served with deli style mustard.

Philly Cheesesteak Rolls\$24 dz

Thinly sliced flank steak is grilled with mixed peppers and sautéed onions and topped with pepper jack cheese.

Vegetable Spring Rolls\$20 dz

Asian style vegetable spring rolls are a light, flavorful choice for any gathering.

Served with a tangy duck sauce for dipping.

Southwest Chicken Taquitos\$24 dz

A true south of the border treat. Baked rolled corn tortillas with spicy shredded chicken and cheese.

Served with salsa for dipping.

Mini Fried Ravioli\$18 dz

Crisp-fried mini ravioli.

Served with spicy marinara sauce.

Mini Rice Balls\$24 dz

We offer 2 kinds of mini rice balls.

Choose from perfectly cooked rice filled with:

- Wild mushrooms and fontina cheese

- Chopped meat, peas, cheese and marinara sauce

Mini Mac and Gouda Cheese Bites\$15 dz

Meatball Parmesan Sliders\$36 dz

Served with marinara sauce.

Buffalo Chicken Sliders\$36 dz

Served with blue cheese.

Sliders\$36 dz

Your choice of 3 slider classics:

- Chicken with sundried tomato & feta,

- Sirloin beef

- Sirloin beef with cheddar and bacon

Mini Meatballs\$24 dz

Mini meatballs baked in our own marinara sauce.

Grandma's recipe has never tasted better!

Puff Pastry with Brie Cheese\$30 dz

The perfect alternative to Brie en Croute. Bite-sized pieces of puff pastry are filled with imported baked Brie, chopped pecans, cranberries and raisins.

Mini Spanakopita\$20 dz

Delicate phyllo dough triangles stuffed with spinach and feta cheese.

Mini Greek Cheese Pies\$20 dz

Delicate phyllo dough triangles stuffed with feta cheese.

Mini Pastry Cups\$30 dz

With roasted pine nut hummus.

Lamb Bites\$48 dz

Served on rosemary sprig.

Served with tzaziki.

Mini Empanadas\$30 dz

Served with sour cream.

- Vegetable

- Beef

- Buffalo chicken

- Chicken



Cocktail hour is a great add on for any event. Inquire within for waitstaff, rentals and many more passed appetizers for your next event.

	X-Small	Small	Large
Greek Salad	\$39	\$49	\$79

Romaine lettuce, cucumber, green and yellow peppers, ripe tomato, Kalamata olives, stuffed grape leaves, and feta cheese served with red wine vinegar and extra virgin olive oil. Our family's version of a classic.

Gorgonzola Salad	\$39	\$49	\$79
-------------------------------	-------------	-------------	-------------

Mesclun greens with crumbled Gorgonzola cheese, sweet cranberries and pecans served with balsamic vinaigrette. Crisp, crunchy, salty and sweet.

Tossed Salad	\$39	\$49	\$69
---------------------------	-------------	-------------	-------------

A mix of romaine and iceberg lettuce with shaved carrots, tomatoes, peppers, cucumbers and red onions served with Italian dressing. A home-style salad made better.

Goat Cheese Salad with Pear	\$45	\$55	\$79
--	-------------	-------------	-------------

Mesclun greens with crumbled goat cheese, walnuts and sweet pear served with a balsamic vinaigrette. Crisp, fruity and satisfying.

Caesar Salad	\$39	\$45	\$65
---------------------------	-------------	-------------	-------------

Romaine lettuce with parmesan cheese shavings and croutons served with creamy Caesar dressing. The classic with our own touch.

Southwestern Salad ...	\$45	\$55	\$79
-------------------------------	-------------	-------------	-------------

Get a little taste of New Mexico with romaine lettuce, corn, black beans, Monterey jack cheese, peppers, cherry tomatoes and chipotle ranch dressing.

X-Small Serves 6-8
Small Serves 10-15
Large Serves 18-24

	X-Small	Small	Large
Italian Salad	\$45	\$55	\$79

Mixed greens with shaved parmesan cheese, artichoke hearts, roasted red peppers, bocconcini mozzarella with a balsamic vinaigrette.

Strawberry Spinach Salad	\$45	\$55	\$79
---------------------------------------	-------------	-------------	-------------

Fresh baby spinach with fresh strawberries, toasted sliced almonds with our special strawberry vinaigrette.

Cranberry Goat Cheese Salad	\$45	\$55	\$79
--	-------------	-------------	-------------

Crisp, colorful mesclun greens, goat cheese, walnuts, cranberries with balsamic dressing.

Kale Salad	\$69	\$99	
-------------------------	-------------	-------------	--

Kale, quinoa, pecans, cranberries, avocado, tomatoes, feta, served with honey vinaigrette.

The Shaved Salad	\$69	\$99	
-------------------------------	-------------	-------------	--

All fresh vegetables shaved, Brussel sprouts, radishes, endive and shaved parmesan cheese served with lime cilantro vinaigrette.

Hearty Homemade Soups

Liquid heaven in a bowl. A welcome addition to any menu and an excellent complement to our sandwiches and wraps. All soups are served in a 16 oz. or 32 oz. container.

- Butternut squash with thyme and Marsala
- Tomato bisque
- Chicken noodle
- Chicken dumpling
- Chicken and rice
- Cream of turkey
- Turkey and rice
- Cream of asparagus
- Wild rice and Brie
- Black bean and chorizo
- Cream of wild mushroom
- And many, many more

Salads & Soups



Add grilled Chicken to any Salad:
X-Small \$15
Small \$20
Large \$40

Add grilled Shrimp to any Salad:
Per Dozen \$30

All Salads can be chopped upon request

Heroes, Wraps & Sandwiches

Super Heroes

All our heroes are "Super Heroes" because they're freshly prepared with the finest ingredients. We don't call them "Super" for nothing.

Italian Combination

Prosciutto di Parma, mortadella, sopressatta, cappicola ham, pepperoni, roasted red peppers, basil, provolone cheese, and balsamic vinaigrette on the side.

American Combination

Roast beef, turkey, deluxe ham, American cheese, lettuce, tomato and mayo on the side.

Grilled Vegetarian Hero

An assortment of grilled vegetables and fresh mozzarella with balsamic vinaigrette on the side.

Grilled Italiano Hero

Grilled chicken, fresh mozzarella, lettuce, tomato and balsamic vinaigrette on the side.

Chicken Cutlet Hero

Breaded chicken cutlet, American or cheddar cheese, lettuce, tomato, mayo and Russian dressing on the side.

Italian Chicken Cutlet Hero

Breaded chicken cutlet, fresh mozzarella, roasted red peppers and balsamic dressing

Italian Eggplant Hero

Breaded and pan fried eggplant, fire roasted red peppers, fresh mozzarella served with balsamic vinaigrette

**CUSTOM HEROES ALSO AVAILABLE,
PLEASE INQUIRE WITHIN**

3-Foot Hero	\$75
(serves 12 to 15 people)	
with 4 lbs of sides	\$100
4-Foot Hero	\$100
(serves 16 to 20 people)	
with 6 lbs of sides	\$140
6-Foot Hero	\$150
(serves 24 to 30 people)	
with 8 lbs of sides	\$200

Hero packages come with choice of:

- Macaroni salad
- Potato salad
- Coleslaw

Sandwich & Wrap Platters

Lunchtime meetings are a snap with our sandwich platters. A selection of fresh, made-to-order sandwiches and wraps created to your specifications are tastefully arranged around a center of gourmet chips.

Wrap Platter **\$11.99 each**

Create your own platter of wraps with your choice of fillings. Fabulous.

Lettuce Wraps **\$14.99 each**

Kaiser Roll Platter **\$11.99 each**

Baguette Platter (14") **\$14.99 each**

Finger Sandwich Platter **\$12.99 each**

Choose from fresh-baked white, whole wheat, rye, or 15 grain bread which is then sliced just right to make these delectable delights.

Croissant Platter **\$13.99 each**

These elegant, flaky and fresh croissants make a beautiful platter.

Panini Platter **\$12.99 each**

Grilled to perfection for a crispy sandwich.

Focaccia Platter **\$12.99 each**

Fresh Italian focaccia makes for a delightfully different sandwich. The focaccia is made with herbs and olive oil, is a little crusty and a little chewy and is the perfect bread for a truly savory sandwich.

Pretzel Stick Platter **\$6.99 each**

A tasteful alternative to the finger sandwich. Each is made on fresh baked pretzel sticks. They're soft and make any sandwich just a little more special.

Assorted Pinwheel Platter **\$14.99 each**

Approx 10-12 pieces

Pick your favorites from our flavorful wrap selection. We make them fresh, then slice them to make irresistible pinwheels that are as delicious as they are colorful.

Deli Platters **\$14.99 per person**

(minimum 10 people)

This wonderful assortment of deli meat and cheese is perfect for a larger group. Carefully sliced and tastefully arranged. Garnished with olives, served with mayo, mustard and balsamic dressing on the side. Includes choice of dinner rolls, Kaiser rolls, rye or whole wheat bread.

Choice of 4 meats and 2 cheeses:

- Oven gold turkey
- Honey turkey
- Smoked turkey
- Deluxe ham
- Black forest ham
- Storemade roast beef
- Genoa salami
- Swiss cheese
- Monterey jack cheese
- Provolone
- American cheese
- Muenster
- Alpine lace

With a diverse offering of wraps, sandwiches and finger sandwiches, we aim to please. Ask to see our special sandwich menu for ideas (including tasty dips and spreads!) And if there's something you don't see, just ask us - we'd be happy to help you create your own unique sandwiches.





Pasta

Enjoy our endless pastabilities.



	Half Tray	Full Tray
Penne alla Vodka	\$69	\$99
Penne cooked al dente with freshly made pink vodka sauce, sprinkled with grated Parmigiano-Reggiano cheese.		
Baked Ziti	\$69	\$99
Baked ziti with our own fresh marinara sauce, mozzarella and ricotta cheese.		
Mac & Cheese	\$69	\$99
Choice of traditional, buffalo, truffle, cheeseburger, or fully loaded.		
Baked Mac & Cheese	\$79	\$119
With switzerland gruyere and bread crumbs.		
Rigatoni Bolognese	\$79	\$119
Rigatoni cooked with homemade meat sauce and topped with grated Parmigiano-Reggiano cheese.		
Penne with Broccoli Rabe and Garlic and Oil	\$69	\$99
A simple and delicious dish of penne with sautéed broccoli rabe, garlic and olive oil.		
Cheese Ravioli	\$69	\$99
Fresh meat or cheese ravioli topped with a marinara sauce, a little grated Parmigiano-Reggiano cheese and fresh basil leaves.		
Baked Stuffed Shells	^{12 pieces} \$45	^{24 pieces} \$75
Choose from our original with ricotta cheese and marinara sauce or try a delicious alternative with mascarpone cheese, sausage and a vodka sauce.		
Baked Pasta Carbonara	\$69	\$99
Fresh spaghetti with minced pancetta, onion and mixed cheeses in a light creamy white sauce.		
Rigatoni Florentine	\$79	\$119
Rigatoni with spinach, mozzarella cheese, with a vodka sauce. Our contemporary take on an Italian classic.		
Pasta Primavera	\$79	\$119
Fresh mixed seasonal vegetables sautéed and cooked in a white cream sauce. Served with a plum tomato sauce on the side.		

Half Tray Serves 8-12
Full Tray Serves 15-20

Meat Lasagna	\$79 (Half Tray)
Fresh homemade lasagna layered with ricotta cheese, homemade meat sauce and fresh mozzarella cheese. Baked to perfection.	
Spinach Lasagna	\$79 (Half Tray)
Another family favorite with a twist. Lasagna noodles layered with creamy fresh ricotta, lightly sautéed spinach and crumbly Greek feta cheese.	
Vegetable Lasagna	\$79 (Half Tray)
Homemade lasagna noodles layered with diced green and yellow squash, carrots, sweet peas, eggplant, ricotta cheese, marinara and fresh mozzarella.	
Caprese Lasagna Rollatini	\$8.99 ea
Homemade lasagna noodles rolled with ricotta cheese, then topped with marinara and fresh mozzarella.	
Pastichio	\$79 (Half Tray)
A savory Greek casserole made of fresh long noodles with ground sirloin, onion, parmesan cheese and topped with a béchamel sauce.	

	Half Tray	Full Tray
Orecchiette with Broccoli Rabe and Sausage	\$79	\$119
"Ear" shaped pasta with sautéed broccoli rabe in garlic and oil with seasoned sausage meat.		
Rigatoni with Portabello Mushrooms and Grilled Chicken	\$79	\$119
With roasted red peppers and tossed with garlic, extra virgin olive oil, spices with a dash of balsamic vinegar.		
Szechuan Sesame Noodles	\$69	\$99
Asian noodles tossed with sesame oil, teriyaki sauce, chili garlic sauce, and scallions.		
Lo Mein with Vegetables	\$69	\$99
Asian spaghetti-like noodles mixed with diced vegetables.		
Lo Mein with Chicken	\$79	\$119
Asian spaghetti-like noodles mixed with teriyaki marinated chicken.		



**whole wheat
and gluten free
pasta available for
additional charge,
inquire within**

Poultry

	Half Tray	Full Tray
Chicken Parmigiana	\$89	\$149
Our delicious chicken cutlet pounded thin, topped with fresh pomodoro tomato sauce and fresh mozzarella baked to perfection.		
Chicken Marsala	\$89	\$149
Boneless and skinless chicken breast, lightly floured and sautéed in Marsala wine sauce with sliced mushrooms.		
Chicken Francese	\$89	\$149
Boneless and skinless chicken breast lightly floured and sautéed with white wine and butter.		
Chicken Piccata	\$89	\$149
Pieces of fresh chicken are first sautéed, then baked with white wine, lemon and capers. A true taste of Italy.		
Deluxe Chicken Piccata	\$89	\$149
Pieces of fresh chicken are first sautéed, then baked with artichoke hearts, green cracked olives, white wine, lemon and capers.		
Chicken Marengo	\$89	\$149
Plump pieces of chicken are sautéed then baked with Portabello mushrooms, shallots, thyme, olive oil, garlic, red wine and plum tomatoes. A Mediterranean masterpiece.		
Chicken with Sundried Tomato Sauce	\$89	\$149
Boneless and skinless chicken breast, lightly floured and sautéed, then topped with our own sundried tomato sauce and baked to perfection.		
Chicken Cordon Bleu	\$89	\$149
A breaded and rolled chicken cutlet stuffed with Swiss cheese and ham served with a creamy sauce.		
Tuscan Chicken	\$89	\$149
Chicken cutlets stuffed with spinach, cranberries, raisins, pine nuts, parmesan cheese, garlic, scallions and spices.		

Half Tray Serves 8-12
Full Tray Serves 15-20

	Half Tray	Full Tray
Grilled Chicken Teriyaki, Lemon or Balsamic	\$89	\$149
Chicken breasts marinated in teriyaki, lemon or balsamic vinaigrette sauces grilled until tender.		
Sesame Chicken with Vegetables	\$89	\$149
Bite-size pieces of chicken are floured and pan fried, with mixed peppers, baby corn, snow peas and teriyaki sauce. It's our own delicious version of an Asian classic.		
Grilled Chicken Bruschetta	\$89	\$149
Grilled chicken, fresh mozzarella, tomatoes, red onion, garlic, balsamic vinegar, olive oil, salt and pepper.		
Boneless Chicken Cacciatore	\$89	\$149
Tender chicken breast simmered in white wine sauce and a plum tomato sauce with peppers, onions, Sicilian olives and celery.		
Chicken Meatballs in Tomato Sauce	\$89	\$149
Seasoned ground chicken mixed with onions, and baked in a our own tomato sauce. Light and luscious.		

	Half Tray	Full Tray
Chicken Primavera	\$89	\$149
Tender pieces of chicken breast lightly floured and sautéed with mixed vegetables, extra virgin olive oil, garlic and spices.		
Chicken and Broccoli	\$89	\$149
Chicken breast sautéed in white wine, garlic and olive oil. Choice of teriyaki or white wine sauce on the side.		
Chicken Strips	\$89	\$149
Traditional, Coconut or Southern Fried Savory chicken tenders breaded and pan-fried to a golden brown.		
Southern Fried Chicken	\$79	\$139
Chicken marinated in buttermilk and cayenne pepper floured and fried. It's Southern cooking right here.		
Chicken Chili	\$16.99 qt	
Fresh ground chicken and kidney beans simmered in tomato sauce and spices. This is one heck of a chili.		



Beef, Veal & Pork

	Half Tray	Full Tray
Beef and Broccoli	\$129	\$189

Tender flank steak sautéed with broccoli then baked. *Served with a savory beef sauce.*

Pepper Steak	\$129	\$189
---------------------------	-------	-------

Thin slices of top round London broil with mixed peppers and onion, baked with pomodoro tomato sauce.

Asian Flank Steak	\$159	\$249
--------------------------------	-------	-------

Thinly sliced and marinated flank steak perfectly grilled and topped with Asian-style sauce, garnished with scallions.

Teriyaki Skirt Steak	\$199	\$299
-----------------------------------	-------	-------

Marinated skirt steak grilled and sliced. *Served with teriyaki sauce.*

Grilled Hanger Steak	\$159	\$249
-----------------------------------	-------	-------

BBQ or Teriyaki - marinated hanger steak perfectly grilled then sliced. *Served with choice of sauce.*

Brisket	\$179	\$269
----------------------	-------	-------

First cut brisket is rubbed with garlic and olive oil and braised in beef broth and spices. *It's served sliced with our special sauce.*

London Broil with Grilled Portabello Mushrooms	\$129	\$189
---	-------	-------

Our top round London broil cut of beef is grilled, sliced and served with grilled portabello mushrooms and a light mushroom sauce.

Filet Mignon Roast with Mushroom Gravy	(raw weight) market price
---	---------------------------

(filet roasts are priced at pre-cooked raw weight)
Prime filet mignon cooked to your liking. *Served with a portabello and oyster mushroom gravy.*

Filet Mignon Roast with Goat Cheese and Balsamic Reduction	(raw weight) market price
---	---------------------------

(filet roasts are priced at pre-cooked raw weight)
An epicurean delight. Prime filet mignon is roasted and served with goat cheese and aromatic balsamic reduction sauce on the side.

	Half Tray	Full Tray
Steak Pizzaiola	\$129	\$189

Prime beef slowly simmered in a fresh plum tomato sauce with red wine, onions, garlic and basil.

Meatballs in Marinara Sauce	\$89	\$149
--	------	-------

Hand-formed meatballs of ground beef, onions and spices baked in our own tomato sauce.

Sliced Roast Beef and Beef Gravy	\$129	\$189
---	-------	-------

Seasoned, slow cooked roast beef the old fashioned way.

Beef Wellington	(Individual) market price
------------------------------	---------------------------

Seared filet mignon with sautéed portabello mushrooms and spinach are wrapped in puff pastry and baked. *Served with a rich beef gravy.*

Beef Chili	\$16.99 qt
-------------------------	------------

Fresh ground sirloin and kidney beans are simmered in tomato sauce and spices. This is one heck of a chili.

Stir Fry Beef	\$129	\$189
----------------------------	-------	-------

Tender flank steak strips sautéed with onions, baby corn, peppers and Asian spices.

Veal Parmigiana	\$139	\$199
------------------------------	-------	-------

Our own tender veal cutlet Milanese topped with fresh pomodoro tomato sauce and fresh mozzarella, baked to perfection.

Veal Marsala	\$139	\$199
---------------------------	-------	-------

Juicy pieces of breaded veal, sautéed in Marsala wine sauce with sliced mushrooms, perfectly finished in the oven.

	Half Tray	Full Tray
Veal Francese	\$139	\$199

Tender pieces of breaded veal, pan fried with white wine and butter, then baked for a true classic taste.

Veal with Creamy Sundried Tomato Sauce	\$139	\$199
---	-------	-------

Pieces of fresh veal floured and sautéed, baked with chopped sundried tomatoes, garlic, heavy cream, chicken broth, and white wine, which makes it's own creamy sauce. Unforgettable.

Sausage and Peppers	\$89	\$149
----------------------------------	------	-------

A delectable combination of sweet and hot sausage sautéed with mixed peppers and onions, baked in a tomato sauce.

Loin of Pork with Gravy	\$89	\$149
--------------------------------------	------	-------

Loin of pork baked with spices and served with natural pork gravy.

Baby Back Ribs in BBQ sauce	\$89	\$149
--	------	-------

Our baby back ribs are big on taste. Slow cooked in our homemade BBQ sauce.

BBQ Pulled Pork	\$99	\$169
------------------------------	------	-------

Our own version of this Southern specialty. Boneless pork butt slow cooked then tossed in our special BBQ sauce. *Served with cornbread.*

Half Tray Serves 8-12
Full Tray Serves 15-20





Seafood

One taste and you'll be hooked.

	Small	Large
Shrimp Parmesan	\$149	\$229
Jumbo shrimp baked with fresh mozzarella, parmesan cheese and our homemade marinara sauce.		
Shrimp Scampi	\$149	\$229
Jumbo shrimp sautéed in a sauce of white wine, lemon and butter. <i>Served with your choice of linguini or white rice.</i>		
Spicy Shrimp Sauté	\$149	\$229
Succulent shrimp sautéed with red pepper flakes, sesame oil, tomato sauce and spices. <i>Served with asian noodles.</i>		
Cajun Blackened Shrimp	\$149	\$229
Sautéed with cajun spices. <i>Served with choice of rice or pasta.</i>		
Shrimp Oreganata	\$149	\$229
Jumbo shrimp with seasoned breadcrumbs, baked with a light white wine and lemon flavor.		
Calamari	\$99	\$149
Marinated with buttermilk, our tender calamari is breaded and fried until golden brown. <i>Served with our own marinara dipping sauce.</i>		

Grilled Salmon-Teriyaki, Lemon or Dijon **priced to market**
Tender, flaky grilled salmon with choice of lemon, teriyaki or Dijon mustard sauce.

Grilled Salmon with Cilantro Pesto **priced to market**

Bruschetta Salmon **priced to market**
Plum tomatoes, red onion, cilantro, white balsamic vinegar and extra virgin olive oil top perfectly roasted salmon.

Salmon with Dijon and Panko **priced to market**
Grilled salmon with creamy dijon dressing and a sprinkle of panko breadcrumbs.

Baked Filet of Sole **priced to market**
Delicate filet of sole is baked to perfection with lemon sauce and dill.

Stuffed Filet of Sole **priced to market**
Rolled filet of sole stuffed with crab meat or our famous wild rice, cranberries, slivered almonds and golden raisins.

Filet of Sole Francese **priced to market**
Delicate filet of sole is lightly floured and sautéed with white wine and butter.

Grilled Swordfish Steaks **priced to market**
Grilled to seal in flavor, then baked with a lemon and parsley sauce.

Teriyaki Tuna **priced to market**
Enjoy the Asian flavor of grilled tuna steaks in a sweet and savory teriyaki sauce.

Tilapia Oreganata **priced to market**
Filet of tilapia with oreganata seasoning baked in a white wine sauce.

Chilean Seabass with Mango Salsa **priced to market**
Grilled, fresh sea bass topped with our signature chunky mango salsa made of mango, pineapple, red onion, orange juice and lime juice, cilantro, salt and pepper.

Chilean Seabass with Teryaki Glaze **priced to market**
We give our sea bass an Asian twist with spices and a sesame teriyaki glaze.

Seafood fra diavolo **\$199** (half tray)
(serves 12-16 people)
An Italian sea classic with kick: lobster, calamari, shrimp, scallops, mussels and clams in a zesty tomato sauce. *Served with side of pasta.*

Seafood Paella **\$149** (half tray)
Our twist on a Spanish tradition: shrimp, baby scallops, clams, mussels, chicken and andouille sausage in a saffron rice.

Small Serves 8-12
Large Serves 15-20



Vegetable, Potato & Grain Sides

	Half Tray	Full Tray
Lemon Asparagus	\$55	\$89
Always an elegant option. Served with lemon olive oil dressing and topped with sliced almonds.		
Grilled Asparagus with Pancetta	\$55	\$89
Crispy pancetta and shaved Parmigiano-Reggiano top our perfectly grilled asparagus.		
String Beans Almondine	\$55	\$89
Fresh string beans sautéed with garlic and olive oil and topped with sliced almonds.		
Asian String Beans	\$55	\$89
Fresh string beans sautéed with sesame oil, soy sauce and topped with sesame seeds.		
Assorted Vegetables: Sautéed, Grilled and Steamed	\$55	\$89
Enjoy fresh and flavorful vegetables cooked the way you like them.		
Balsamic Roasted Vegetables	\$55	\$89
An assortment of vegetables marinated in balsamic vinegar and spices then roasted.		
Roasted Brussel Sprouts	\$55	\$89
Sweet & Spicy Brussel Sprouts	\$55	\$89
With teriyaki and sriracha.		
Roasted Brussel Sprouts with Crispy Pancetta	\$55	\$89

	Half Tray	Full Tray
Broccoli and Cauliflower Oreganata	\$55	\$89
Roasted broccoli and cauliflower topped with oreganata seasoning and parmesan cheese and baked.		
Steamed or Sautéed Broccoli	\$49	\$79
Please let us know if you'd like your broccoli simply steamed or sautéed with garlic and olive oil.		
Creamed Spinach	\$24.99	quart
Fresh spinach, fresh cream along with shallots and spices make this steak-house specialty, our specialty. And your pleasure.		
Stuffed Peppers	\$69	\$119
Ground sirloin is simmered in a plum tomato sauce then mixed with rice and spices.		
Roasted Butternut Squash	\$59	\$99
Butternut squash with cranberries and honey cooked until the flavors blend perfectly.		
Spinach Pie	\$55	(12 piece tray)
A classic Mediterranean dish of flaky pastry filled with a mixture of spinach, leeks, onions, feta cheese and spices, baked until golden brown.		
Eggplant Parmigiana	\$79	(half tray)
Thinly sliced eggplant is lightly breaded then layered with ricotta, marinara sauce and mozzarella cheese and baked to bubbling perfection.		
Eggplant Rollatini	\$59	\$99
Breaded eggplant cutlets stuffed with ricotta and mozzarella cheeses, topped with our marinara sauce. Baked with mozzarella and Parmigiano-Reggiano cheese sprinkled on top.		

	Half Tray	Full Tray
Greek Mousaka	\$79	(half tray)
Thinly sliced eggplant and potatoes layered with a rich meat sauce and topped with a béchamel sauce.		
Grilled Tofu Teriyaki with Mushrooms and Baby Corn	\$79	(half tray)
For a wonderful taste of Asia, try our firm tofu grilled with portabello mushrooms, baby corn and topped with teriyaki glaze.		
Mashed Potatoes	\$49	\$99
Idaho potatoes cooked, mashed then seasoned with light cream, salt and butter. Always a favorite.		
Sweet Mashed Potatoes	\$49	\$99
The finest sweet potatoes cooked until soft, then mashed with brown sugar, honey and butter.		
Lemon Roasted Potatoes	\$49	\$89
Thick Idaho potato slices baked with lemon, oregano, garlic and a sprinkle of olive oil.		
Red Roasted Potatoes with Rosemary & Lemon	\$49	\$89
Baby red potatoes are halved then baked with rosemary, lemon, parsley, oregano and just a touch of olive oil.		
Mixed Roasted Potatoes, with Garlic, Oil & Spices	\$49	\$89
Potato paradise: a delicious medley of Idaho potatoes, sweet potatoes and new potatoes, baked with garlic, olive oil and spices.		
Potatoes Au Gratin	\$69	(half tray)
A French classic: potatoes, heavy cream, parmesan cheese, butter and salt.		
Saffron Rice	\$45	\$85
Cooked rice delicately seasoned with saffron and light spices. A gourmet delight!		
Yellow Rice Pilaf	\$45	\$85
Spanish yellow rice mixed with diced carrots, onions and green peas.		
Vegetable Fried Rice	\$55	\$89
Finely diced seasonal vegetables, mixed with rice, vinegar, teriyaki glaze, sesame oil, salt and pepper – an Asian delight.		



Half Tray Serves 8-12
Full Tray Serves 15-20

Cold Side Salads

	Small	Large		Small	Large		Small	Large
Bow Tie with Gorgonzola	\$55	\$85	Coleslaw	\$49	\$79	Southwestern Quinoa	\$69 (Small)	
Bow tie pasta, sun dried tomatoes, Gorgonzola cheese, oil and spices.			Cabbage, shredded carrots, vinegar and mayonnaise, it's an all-time favorite.			Healthy quinoa with black beans and corn.		
Greek Bow Tie Pasta Salad	\$55	\$85	Asian Slaw	\$49	\$79	Cranberry Cilantro Quinoa	\$69 (Small)	
Bowtie pasta with feta cheese, tomatoes, scallions and spices			So full of flavor with a kick. Red and green cabbage, carrots, scallions, jalapeño peppers, raisins and roasted peanuts.			White quinoa, red peppers, scallions, cilantro, cranberries and almonds.		
Tuscan Pasta Salad	\$55	\$85	Health Slaw	\$49	\$79	Wild Rice Salad	\$69 (Small)	
Rigatoni with artichoke hearts, prosciutto, sundried tomatoes, basil, arugula, pine nuts, sliced black olives and balsamic vinaigrette.			A fantastic side dish that tastes amazing. Cabbage, carrots, yellow and green squash, mixed peppers, celery and light mayo.			Wild rice mixed with cranberries, golden raisins, sliced almonds, parsley, scallions, sugar, sesame oil, olive oil and garlic.		
Tortellini Salad	\$55	\$85	Potato Salad	\$49	\$79	Mixed Bean Salad	\$49	\$79
Tri color cheese tortellini, paired with grape tomatoes, fresh Ciliegine mozzarella, sliced black olives, basil, mixed peppers, olive oil and balsamic vinegar.			Original - Idaho potatoes, onions, parsley, mayonnaise and vinegar.			Mixed red, black and cannelloni beans with corn, chickpeas, cilantro, olive oil, lemon juice and spices.		
Macaroni Salad	\$49	\$79	German - Idaho potatoes with bits of bacon, vinegar and parsley (generally served warm).			Corn Salad	\$49	\$79
Tender cooked elbow macaroni tossed with diced mixed peppers, onion, mayonnaise and seasoned to perfection.			Dill Potato - Idaho potatoes, dill weed and mayonnaise. A true family tradition.			Sweet corn enlivened with parsley, olive oil and lemon juice.		
Penne with Bocconcini Mozzarella	\$55	\$85	Red Skin Potato - red potatoes, mayonnaise, vinegar, onions salt, sugar and black pepper combined into an amazing treat.			Black Bean and Corn Salad	\$49	\$79
Penne pasta mixed with bocconcini mozzarella, cherry tomatoes, garlic, olive oil and fresh basil.			Tuscan Quinoa	\$69 (Small)		A simple and savory combination of black beans and corn mixed with lemon juice, olive oil, cilantro and spices.		
BLT Pasta Salad	\$55	\$85	Quinoa (pronounced keen-wah) is one of the most ancient and healthful of grains. It's cooked perfectly then mixed with feta, Kalamata olives, sundried tomatoes, scallions, parsley and jalapeño peppers. Healthy with a kick.			Three Bean Salad	\$49	\$79
Al dente cooked pasta shells mixed with ranch dressing, tomatoes and bacon.			Multi Color Quinoa	\$69 (Small)		Black, red and Cannellini beans, olive oil, parsley and lemon juice.		
Spicy Cold Sesame Noodles	\$49	\$79	As colorful as it is healthy: black, white and red quinoa with red, yellow and green peppers, scallions, toasted sliced almonds and spices. A feast for the eyes and mouth.			Chick Pea Salad	\$49	\$79
Cooked, chilled Asian noodles tossed with soy sauce, sesame oil, sesame seeds, coriander and Thai chili peppers. It's cold and a little hot, too. Has a little teriyaki glaze.			Tabouli Quinoa Salad	\$69 (Small)		Garbanzo beans tossed with olive oil, lemon juice and cilantro.		
Toasted Orzo Salad with Feta	\$49	\$79	A healthy Mediterranean favorite combining quinoa, crushed garlic, lemon juice, fresh mint and parsley, scallions and diced ripe tomatoes.			Summer Chick Pea Salad	\$49	\$79
Toasted orzo tossed lightly with scallions, feta cheese and olive oil.						Garbanzo beans, black beans, corn, green peppers, scallions, red onion, lemon juice and olive oil. It simply says summer.		
Greek Orzo Salad	\$49	\$79						
Orzo pasta mixed with shaved carrots, scallions, feta cheese and walnuts. It's all flavored with dill, then tossed with an olive oil and garlic dressing.								
Orzo Florentine	\$49	\$79						
Orzo with steamed spinach, olive oil, Parmigiano-Reggiano cheese, and feta cheese.								

**Small Serves 8-12
Large Serves 15-20**



All Pasta Salads are available with Whole Wheat.

Desserts

	Small	Large
Dessert Platter	\$79	\$139

Scrumptious assortment of cookies, chocolate covered pretzels and crumcakes.

Cookie Platter	\$55	\$85
-----------------------------	-------------	-------------

For those in the mood to share, this is a great option. A scrumptious assortment of our fresh rainbow cookies, chocolate lace cookies, chocolate chip cookies, oatmeal cookies, brownie cookies and Linzer cookies.

Fresh Fruit Platter	\$59	\$89
----------------------------------	-------------	-------------

Picked at the height of freshness, our fruit includes pineapple, watermelon, cantaloupe, honeydew, grapes and fresh berries, artfully arranged to please both the eye and the palate.

Fruit Skewers Platter	\$79 (20 pieces)
------------------------------------	-------------------------

Assorted seasonal fruit served with a vanilla dip.

Small Serves 8-12
Large Serves 15-20

Sheet Cakes

Available for all occasions. Inquire within for more information.

Bakery Fresh Round Cakes

(10 inch & 12 inch)

- Red Velvet Cake
- Tiramisu
- Chocolate Mousse
- Strawberry Shortcake
- Chocolate Truffle Cake

Also Available

- Our Own Cheesecake with Graham Cracker Crust
- Our Own Cheesecake with Graham Cracker Crust and Fresh Berries
- Mascarpone Cheesecake with Graham Cracker Crust
- Our Own Pumpkin Cheesecake with Graham Cracker Crust

Key Lime Pie	\$29.99
---------------------------	----------------

With graham cracker crust.

Chocolate Covered Strawberries	market price
---	--------------

Pecan Bread Pudding	\$65 half tray
----------------------------------	-----------------------

With caramel sauce on the side.

Banana Fosters Bread Pudding	\$65 half tray
---	-----------------------

With caramel sauce on the side.

We carry Jericho Cider Mill 10 inch Pies, Apple Crisps and Apple Cider.



Sandwich Lunch Package

\$21.99 per person
minimum 30

Assorted Gourmet Sandwiches and Wraps

A selection of fresh, made-to-order sandwiches and wraps created to your specifications.

CHOICE OF 1 GREEN SALAD

Tossed Salad

A mix of romaine and iceberg lettuce with shaved carrots, tomatoes, peppers, cucumbers and red onions served with Italian dressing. A home-style salad made better.

Gorgonzola Salad

Mesclun greens with crumbled Gorgonzola cheese, sweet cranberries and pecans served with balsamic vinaigrette. Crisp, crunchy, salty and sweet.

Caesar Salad

Romaine lettuce with parmesan cheese shavings and croutons served with a creamy Caesar dressing. The classic with our own touch.

Italian Salad

Mixed greens with shaved parmesan cheese, artichoke hearts, roasted red peppers, bocconcini mozzarella with a balsamic vinaigrette.

CHOICE OF 2 SIDE SALADS

Potato Salad

- Original
- German
- Dill Potato
- Red Skin Potato

Coleslaw

Macaroni Salad

Mixed Bean Salad

Three Bean Salad

Toasted Orzo Salad with Feta

Penne with Bocconcini Mozzarella

Broccoli and Pesto Pasta Salad

Tortellini Salad

Greek Bowtie Pasta Salad

ORDER ALSO INCLUDES

Cookie Platter

A scrumptious assortment of our fresh rainbow cookies, chocolate lace cookies, chocolate chip cookies, oatmeal cookies, brownie cookies and Linzer cookies.

Fresh Fruit Platter

Picked at the height of freshness, our fruit includes pineapple, watermelon, cantaloupe, honeydew, grapes and fresh berries, artfully arranged to please both the eye and the palate.

Water & Soda Set Up

2 ltr. chilled bottles of soda and water, ice, and ice bucket

Basic Paper Goods and Serving Utensils

Inquire within for rentals and waitstaff



Hot Buffet Package

Great for lunch, dinner,
corporate events and
large gatherings.

\$32.99 per person
minimum 30

Also Available:

- Beverage packages
- Coffee and tea set up
- Desserts
- Waitstaff and bartenders
- Rentals

*price does not include rental equipment
or waitstaff - please inquire within



CHOICE OF 1 GREEN SALAD

Tossed Salad

A mix of romaine and iceberg lettuce with shaved carrots, tomatoes, peppers, cucumbers and red onions served with Italian dressing. A home-style salad made better.

Italian Salad

Mixed greens with shaved parmesan cheese, artichoke hearts, roasted red peppers, bocconcini mozzarella with a balsamic vinaigrette.

Gorgonzola Salad

Mesclun greens with crumbled Gorgonzola cheese, sweet cranberries and pecans served with balsamic vinaigrette. Crisp, crunchy, salty and sweet.

CHOICE OF 2 SIDE DISHES

Red Roasted Potatoes

Lemon Roasted Potatoes

Mashed Potatoes

Mashed Sweet Potatoes

Assorted Grilled Vegetables

Served hot or room temperature

Grilled Asparagus with lemon

Roasted Brussel Sprouts

Saffron Rice

Vegetable Fried Rice

Rice Pilaf with carrots and peas

CHOICE OF 1 CHICKEN ENTREE

Chicken Piccata

Pieces of fresh chicken are first sautéed, then baked with white wine, lemon and capers. A true taste of Italy.

Deluxe Chicken Piccata

Pieces of fresh chicken are first sautéed, then baked with artichoke hearts, green cracked olives, white wine, lemon and capers.

Chicken Francaise

Boneless and skinless chicken breast lightly floured and sautéed with white wine and butter.

Chicken Marsala

Boneless and skinless chicken breast, lightly floured and sautéed in Marsala wine sauce with sliced mushrooms.

Chicken Marengo

Plump pieces of chicken are sautéed then baked with Portobello mushrooms, shallots, thyme, olive oil, garlic, red wine and plum tomatoes. A Mediterranean masterpiece.

Chicken with a Sundried Tomato Sauce

Boneless and skinless chicken breast, lightly floured and sautéed, then topped with our own sundried tomato sauce and baked to perfection.

CHOICE OF 1 BEEF ENTREE

Asian Flank Steak

Thinly sliced and marinated flank steak is perfectly grilled and topped with an Asian-style sauce, garnished with scallions.

Grilled Hanger Steak

BBQ or Teriyaki - marinated hanger steak perfectly grilled then sliced. *Served with your choice of sauce.*

London Broil with Grilled Portobello Mushrooms

Our top round London broil cut of beef is grilled, sliced and served with grilled portobello mushrooms and a light mushroom sauce.

Steak Pizzaiola

Prime beef is slowly simmered in a fresh plum tomato sauce with red wine, onions, garlic and basil.

ALSO INCLUDED

- Fresh Fruit Platter
- Fresh Cookie Platter
- Dinner Rolls, Butter, Salt & Pepper
- Paper Plates, Spoons, Forks, Knives and Napkins
- Disposable Racks and Sternos
- Plastic Serving Utensils

Services



Our friendly and knowledgeable staff can accommodate any gathering, from small casual parties to large corporate events. Heck, we will even deliver to your boat at the marina. Just call us today and let us help you select the perfect fare for your next gathering.

Party Planning:

Let us plan your event from, finalizing menu, staffing, rentals.

Catering Services We Provide:

Corporate events, bagged lunches, holiday and themed menus, BBQs, luncheons, and many more.

Service Staff: Waitstaff, bartenders, event coordinator, chefs.

Rentals: Everything you need for your event: tables, linens, chairs, dinnerware, cutlery, glassware, tents and much more.

Elegant Disposable Place Settings:

Including large plate, small plate, fork, knife, spoon, cup and linen like napkins. **Plus disposable serving utensils for your food.**
\$4.99 per person

Basic Disposable Paper Goods

Including large plate, small plate, fork, knife, spoon, tumbler, napkin. **Plus disposable serving utensils for your food.**
\$1.50 per person

Disposable Rack and Tray Set Up:

For your hot food trays.

- 1 disposable rack
- 1 water tray
- 2 sternos

\$19.99 each

Corporate Accounts Welcomed.

We accept Mastercard, Visa and American Express.

Catering orders are accepted seven days a week. 10am to 6pm.
A 48 hour advance notice required for all large orders.

Inquire within for full service catering.
Waitstaff, servers, bartenders and party rentals.

*Prices subject to change.



CHRISTINA'S
E P I C U R E



Eat Better

Open seven days a week. 8am to 8pm.

1015 Oyster Bay Road, East Norwich, New York, 11732

Main Line: 516.922.5500 Catering Line: 516.922.0500

ChristinasEpicure.com

February 2025