

Foods To Go Menu & Information

Minimum Food Purchase of \$950.00
(not including delivery & sales tax)



How are Foods To Go Items Packaged?

- Room temperature items come on a plastic platter, garnished & ready to go.
 - Dips & sauces come in plastic containers.
- Items that need re-heating are sent in tin foil pans, complete with instructions.

Delivery

\$75.00

(except Holidays)

Disposables

Each set consists of two sizes of plates, two sizes of napkins, all cutlery (double on forks), plastic tumbler & a coffee cup. Each set of disposables is \$3.50 per person.

Desserts

We also have a complete bakery department offering an assortment of cakes, breads, muffins, cookies & a variety of other sweets.

Staffing

For staffing assistance, we refer our clients to outside staffing agencies that work with us on a regular basis & are very familiar with our menu & its proper presentation. Phone numbers are on the last page.

Please place your order at least 10 days in advance of your event

If after reviewing the enclosed, you would like some suggestions or help with quantities & pricing, please feel free to call us at 818-343-5151.

Thank you for thinking of us & we look forward to speaking with you soon!



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- PLATTERS -

Beautifully garnished & ready to serve

Fresh Seasonal Fruit Platter

Serves approximately 40 guests - \$120.00

Serves approximately 20 guests - \$65.00

Crisp Crudité & Dip Platter

Serves approximately 50-75 guests - \$95.00

Serves approximately 35-50 guests - \$65.00

with spinach dip & artichoke dip

Cheese & Cracker Platter

Serves approximately 75-100 guests - \$155.00

Serves approximately 40-60 guests - \$105.00

imported & domestic cheeses with gourmet crackers

Italian Antipasto

Serves approximately 20 guests - \$95.00

prosciutto, Genoa salami, roasted red peppers, artichoke hearts,
assorted olives, marinated mozzarella balls & tomatoes

Steamed Asparagus Platter

Large Platter (200 pieces) - \$130.00

Small Platter (100 pieces) - \$65.00

with raspberry vinaigrette

Grilled Vegetable Platter

Serves approximately 40 guests - \$200.00

Serves approximately 25 guests - \$150.00

carrots, red, yellow & green peppers, green onions,
eggplant, zucchini, yellow squash, asparagus & mushrooms
brushed with olive oil & fresh herbs

Focaccia Bread Platter

Serves approximately 50 guests - \$75.00

please select variation from the following

- sweet basil pesto, sliced roma tomatoes & mozzarella
- sweet caramelized onion, garlic, chevre, herbs de provence & walnuts
- rosemary, onions, garlic & extra virgin olive oil



Turkey Pinwheel Platter

75 pieces - \$225.00

40 pieces - \$120.00

Jarlsberg cheese, tomatoes,
peperoncino, avocado & mayonnaise

Israeli Pinwheel Platter

75 pieces - \$225.00

40 pieces - \$120.00

hummus, diced roma tomatoes, assorted peppers,
cucumbers, green onions & chopped parsley

Southwestern Pinwheel Platter

75 pieces - \$225.00

40 pieces - \$120.00

jumbo flour tortillas with roasted chipotle sour cream,
black beans, avocado & roasted bell peppers

Vegetarian Pinwheel Platter

75 pieces - \$225.00

40 pieces - \$120.00

garlic herb aioli, grilled marinated eggplant,
zucchini, avocado, tomatoes & jack cheese

Sliced Filet Mignon on a Crostini

75 pieces - \$225.00

40 pieces - \$120.00

with onion marmalade, chopped chives & horseradish cream

Sliced Filet Mignon with Assorted Rolls

Serves approximately 20 guests - \$250.00

with creamed horseradish & onion marmalade

Chicken Tender Platter

75 pieces - \$115.00

40 pieces - \$75.00

baked & served with BBQ Sauce & Ketchup

Grilled Chicken Scallion Skewer Platter

50 pieces - \$200.00

drizzled with tangerine chili sauce

Grilled Jumbo Asian Shrimp Skewer Platter

75 pieces - \$300.00

40 pieces - \$160.00

with citrus dipping sauce



Grilled Shrimp Skewer Platter

75 pieces - \$300.00

40 pieces - \$160.00

with tangerine chili dipping sauce

Snow Pea Wrapped Jumbo Shrimp Platter

75 pieces - \$300.00

40 pieces - \$160.00

with Oriental dipping sauce

Jumbo Shrimp Cocktail Platter

75 pieces - \$300.00

40 pieces - \$160.00

with traditional cocktail sauce

Caviar Torte

8" serves approximately 20-35 guests - \$90.00

10" serves approximately 50+ guests - \$105.00

layers of egg salad and guacamole topped with cream cheese

with Caviar (on the side) and gourmet crackers

caviar is sent on the side

Smoked Salmon Torte

8" serves approximately 20-35 guests - \$90.00

10" serves approximately 50+ guests - \$105.00

layers of egg salad & guacamole topped with smoked salmon mousse

with gourmet crackers

Sweet Pepper Torte

Serves approximately 50+ guests - \$95.00

A three layer dip consisting of:

1st layer- a combination of cheeses including parmesan & romano

2nd layer- a savory mix of herbs & spices including cilantro, cumin, roasted garlic & jalapenos

3rd layer- roasted red peppers, smokey dried tomatoes & chili powder

with sliced baguettes & gourmet crackers

Pesto Torte

Serves approximately 50+ guests - \$95.00

layers of cream cheese & parmesan cheese resting on a base of garlic & basil pesto

topped with minced & dried red tomatoes with sliced baguettes & gourmet crackers

Spinach Salmon Roulade Platter

40 pieces - \$200.00

salmon filet rolled with steamed spinach



Hummus & Homemade Herbed Pita Chips
serves approximately 25 - \$60.00

Blue & Yellow Tortilla Chips with Guacamole & Homemade Salsa
serves approximately 25 - \$75.00

Cold or Hot Spinach & Artichoke Dip
serves approximately 25 - \$65.00
with sliced baguettes

Bruschetta Platter
40 pieces - \$100.00
80 pieces - \$200.00
grilled, sliced baguette with herb olive oil
served on the side:
tomato basil panzanella, spicy eggplant tapenade & kalamata olive tapenade

2 DOZEN MINIMUM ORDER FOR BELOW ITEMS

Garlic Shrimp Skewers
\$4.75 each
with orange tangerine chili sauce

Caprese Skewers
\$3.00 each
fresh mozzarella, mini sweet tomatoes & basil with garlic oil

Lettuce Cups
\$3.00 each
with spiced Asian chicken

Leek, Onion & Gruyere Tartlets
\$3.00 each



- HOT HORS D'OEUVRES -

2 DOZEN MINIMUM ORDER PER SELECTION

Brie en Croute

Approximately 40 servings - \$95.00 (one size)

Optional: add brown sugar & pecans - \$115.00 (one size)

imported Brie cheese baked inside a light, flaky pastry crust
served warm with French baguettes

Wild Mushroom Ravioli

\$3.00 each

with a robust tomato chutney

All Beef Mini Hot Dogs Baked in Puff Pastry

\$3.00 each

With sweet hot mustard

Mini Potato Pancakes

\$3.00 each

served with sour cream & applesauce

Crab Rangoon

\$3.75 each

deep-fried & served with an apricot sauce & an Oriental dipping sauce

Chicken Won Ton

\$3.00 each

served with an Oriental soy dipping sauce

Turkey Sui Mai

\$3.00 each

served with an apricot sauce & an Oriental soy dipping sauce

Agradolce

\$3.00 each

tidbits of chicken breast blended with onion, red peppers, cilantro,
grated fontina & mozzarella cheese, wrapped in puff pastry & baked until golden
served with our homemade salsa

Walnut Chicken in Filo

\$3.00 each

lightly seasoned with a blend of Eastern spices
served with a peach chutney



Mini Potato Skins

\$3.00 each

topped with sour cream, bacon bits, chopped black olives, cheese, salsa & chopped onions

Spinach Pine Nut Mushrooms

\$3.00 each

stuffed with a blend of pureed fresh spinach, pine nuts, parmesan, cream cheese & sherry

Chicken Sate Skewers

\$3.25 each

with Asian peanut sauce

Spanekopitas

\$3.00 each

fresh spinach & seasonings folded in flaky filo triangles
brushed with butter & baked

Tyropitas

\$3.00 each

cheese & select seasonings folded in flaky filo triangles
brushed with butter & baked

Jumbo Scallop Wrapped in Bacon

\$6.00 each

sautéed in garlic & grilled

Crab Cakes

\$4.50 each

deep-fried and served with a tangy remoulade sauce

Mini Soft Duck Tacos

\$4.50 each

mini crepes spread with tangy hoisin sauce, then filled with slivered duck
& garnished with scallions

Vegetable Pot Stickers

\$3.00 each

served with a sweet hot mustard dipping sauce

Breaded Baby Artichoke Hearts

\$3.25 each

baked & served with homemade curry dip



Beef & Vegetable Empanadas

\$3.00 each

served with homemade salsa

Bastilla

\$3.00 each

chicken, almonds, parsley & Middle Eastern spices
baked in filo pastry & dusted with powdered sugar

Brie & Walnut Quesadillas

\$3.25 each

served with mango papaya salsa

Moroccan Cigarros

\$3.00 each

spicy meat rolled in puff pastry

Mushroom Artichoke Strudel

\$3.00 each

sautéed oyster, shitake and button mushrooms with sliced
artichoke hearts and feta cheese baked in puff pastry

Mini Gourmet Pizzas

\$3.75 each

2 dozen piece minimum per each variation

- BBQ Chicken & Red Onion
- Plum Tomato & Basil
- Grilled Vegetable
- Gorgonzola & Caramelized Onion



- COLD MAIN DISHES & SIDES -

MINIMUM ORDER 3 POUNDS PER SELECTION

Suggested quantity - 4 guests per pound

Poached Salmon

\$22.00 per pound

poached in white wine, herbs & spices, portioned & plattered
with a choice of
caper mustard dill sauce or yogurt cucumber dill sauce

Traditional Tuna Salad

\$14.00 per pound

Albacore tuna mixed with homemade mayonnaise, celery & greens onions

Traditional Egg Salad

\$14.00 per pound

Crunchy Mustard Chicken Salad

\$18.00 per pound

chunks of poached chicken breast with cucumber, celery, red onion
& slivered cornichons in a dijon mustard vinaigrette

Shredded Chicken Salad

\$18.00 per pound

with sweet red and yellow peppers, Italian parsley, toasted almonds, capers & parmesan
served on top of butter lettuce cups with a red wine vinaigrette

Chicken Curry Salad

\$18.00 per pound

white meat, apples, golden raisins, chutney, coconut & sweet curry

Chunky Waldorf Chicken Salad

\$18.00 per pound

chopped chicken, walnuts, diced apples, red grape halves & chopped celery

Chinese Chicken Salad

\$18.00 per pound

chicken breast, Napa cabbage, toasted sesame seeds,
fried Maifong noodles, fried wonton strips &
chopped green onions with an Oriental vinaigrette

Santa Fe Chicken Salad

\$18.00 per pound

Grilled Mesquite chicken breasts with baby mixed greens, papaya, pine nuts, avocado,
red onion, pink grapefruit salsa & a balsamic vinaigrette



Traditional Cobb Salad

\$18.00 per pound

sliced tomatoes, bacon, sliced chicken breast, chopped egg, avocado,
crumbled blue cheese served with blue cheese dressing

Tomatoes & Fresh Mozzarella di Bufala

\$6.50 per serving

two slices of each per serving

slices of ripe beefsteak tomatoes alternated with fresh water mozzarella
& topped with chopped basil, garlic oil & salt & pepper

Thai Noodle Salad

\$18.00 per pound

Chinese vermicelli with red peppers, green onions & cilantro
tossed with a sherry soy chili vinaigrette & garnished with roasted peanuts & bean sprouts

Thai Noodle Salad Twirled on Chopstix

\$6.00/each - 15 piece minimum

The same delicious ingredients from our original Thai Noodle Salad above,
but twirled onto chopstix for an eye-catching presentation!

Fusilli with Vegetables

\$16.00 per pound

corkscrew pasta tossed with fresh vegetables & a light Italian vinaigrette

Bowtie Pasta

\$16.00 per pound

with artichoke hearts & sun-dried tomatoes
tossed in a sun dried tomato basil vinaigrette

Tortellini

\$16.00 per pound

tossed with sun-dried tomatoes, toasted pine nuts,
freshly grated parmesan & basil pesto sauce

Southwestern Pasta Salad

\$16.00 per pound

with roasted peppers, fresh corn, roma tomatoes & artichoke hearts
tossed in a roasted chipotle chili vinaigrette

Chicken Tortellini

\$16.00 per pound

With chopped spinach, baby artichoke hearts, roasted red peppers & chopped red onion
tossed with lemon, olive oil & vinegar



Mini Penne with Grilled Shrimp

\$20.00 per pound

with button mushrooms, assorted peppers & onion
tossed with roasted red pepper pesto sauce

Marinated Cucumbers

\$10.00 per pound

European hot house cucumbers thinly sliced & marinated
in rice wine vinegar, sugar, fresh dill & chopped green onions

Quinoa Salad

\$15.00 per pound

asparagus, apples pears & meyer lemon vinaigrette

Israeli Salad

\$12.00 per pound

diced roma tomatoes, assorted peppers, cucumbers, green onions & chopped parsley
tossed with olive oil & lemon juice

Roasted Corn & Zucchini Salad

\$12.00 per pound

roasted corn, zucchini & roma tomatoes in a fresh basil vinaigrette

Traditional Potato Salad

\$10.00 per pound

Herb Potato Salad

\$12.00 per pound

thinly sliced baby new potatoes tossed in a fresh lemon chive vinaigrette

Baby New Potato Salad

\$12.00 per pound

baby new potatoes with Haricot Vert & tossed with a mustard dill vinaigrette

Rice Salad

\$12.00 per pound

white rice with toasted almonds, spinach, green onions, celery & mandarin oranges
tossed with a citrus vinaigrette

Tabbouleh

\$12.00 per pound

cracked wheat, parsley, red onions, tomatoes, cucumbers, zucchini, assorted bell peppers, garlic & lemon

Sri Lanka Rice Salad

\$12.00 per pound

white & wild rice with celery & green onions
garnished with sesame seeds & cashews tossed in an orange soy vinaigrette



- COLD SANDWICHES -

Grilled Chicken Sandwich on Focaccia Bread

\$11.00 each

spread with herbed aioli, wild greens, sliced roma tomatoes & provolone

Rare Roast Beef Sandwiches on Kaiser Rolls

Mini- \$5.00 each

Full Size- \$8.50 each

with boursin herb cheese & creamy horseradish sauce on the side

Turkey Sandwiches on Kaiser Rolls

Mini- \$5.00 each

Full Size- \$8.50 each

with sweet hot mustard & whole grain mustard on the side

Smoked Ham Sandwich on Kaiser Rolls

Mini- \$5.00 each

Full Size- \$8.50 each

with whole grain mustard on the side

Sandwich Sides Platter

\$2.00 per portion

Lettuce - Tomato - Red Onion - Pickle Rounds

Vegetarian Sandwich on Kaiser Rolls

Mini- \$5.00 each

Full Size- \$8.50 each

grilled seasonal vegetables including zucchini, yellow squash, bell peppers and red onions with provolone cheese, spread with artichoke aioli

Barbecued Chicken Wrap

\$12.00 each

also available vegetarian - \$7.00 each

jumbo tortilla with sliced barbecue chicken, avocado, chopped lettuce, roasted corn, chopped tomatoes, jicama, chopped green onion, drizzled with barbeque sauce and ranch dressing

Asian Chicken Wrap

\$12.00 each

with lettuce, green onion, sprouts, shredded carrots and won ton crisps & drizzled with oriental vinaigrette



- DINNER FIRST COURSE MENU -

MINIMUM OF 10 PORTIONS PER SELECTION

Orange, Kiwi & Jicama Salad

\$9.00 per guest

with thinly sliced red onion and Boston lettuce leaves with walnut oil & lime dressing

Caesar Salad

\$9.00 per guest

with croutons and freshly grated parmesan cheese

Mexican Caesar Salad

\$9.00 per guest

with chopped tomatoes, Pepitos (Mexican seasoned pumpkin seeds), tortilla strips, shredded Monterey jack cheese & croutons served with roasted tomatillo vinaigrette

Mixed Five Green Salad

\$9.00 per guest

with assorted bell peppers, hot house cucumbers, cherry tomatoes, red onions & mushrooms served with raspberry vinaigrette

Wild Baby Greens Salad

\$9.00 per guest

with mushrooms, yellow pear tomatoes, julienne cucumbers, assorted bell peppers & red onions served with raspberry vinaigrette

Pear & Goat Cheese Salad

\$10.00 per guest

butter lettuce with fanned pears & spicy walnuts served with a pear balsamic vinaigrette

Mixed Baby Greens with Radishes & Walnuts

\$9.00 per guest

with shredded gruyere tossed in a dijon mustard-walnut oil vinaigrette

Chopped Antipasti Salad

\$10.00 per guest

romaine, salami, garbanzo beans, shredded mozzarella, chopped tomatoes, chopped mushrooms, pepperoncini, chopped red onions & chopped carrots with an Italian dressing

Baby Field Greens Salad

\$9.00 per guest

With spicy pecans & sprinkled with crumbled feta cheese served with a cranberry port wine vinaigrette



- DINNER ENTREE MENU -
MINIMUM 6 PORTIONS PER SELECTION

Chicken Stuffed Under the Skin

\$14.00 per guest

Baked, seasoned chicken stuffed with zucchini, yellow squash, parmesan cheese & ricotta cheese

Grilled Chicken with Basil & Garlic

\$14.00 per guest

chicken breasts rubbed under the skin with minced garlic & basil leaves then marinated in a sauce of white wine, garlic, finely chopped basil & seasonings with tomato basil sauce

Grilled Citrus Chicken with Papaya Mango Salsa

\$14.00 per guest

Chicken Piccata

\$14.00 per guest

skinless chicken breasts lightly sautéed in butter, capers & lemon juice with a splash of white wine

Grilled Chicken with Three-Mustard Sauce

\$14.00 per guest

served with a Creole, Pommery & Dijon mustard sauce

Chicken Roulade Romagna

\$14.00 per guest

stuffed with toasted pine nuts, spinach, Asiago Cheese, Pecorino Romano Cheese, onion & garlic served in a roasted red-pepper cream sauce

Chicken Marsala

\$14.00 per guest

seasoned chicken breasts sautéed with a Marsala mushroom sauce

Chicken Dijonaise

\$14.00 per guest

sautéed skinless chicken breasts served with sauce made of Dijon mustard, whole grain mustard, white wine & fresh herbs

Supremes de Volaille en Phyllo

\$14.00 per guest

skinned, boned chicken stuffed with Duxelles of mushrooms, herbs & spices wrapped in a phyllo dough & served with a mushroom Madeira sauce



Barbecue Chicken (1/4 chicken)

\$14.00 per guest

marinated in our homemade barbeque sauce

Cornish Game Hens

\$15.00 per guest

whole Cornish game hens stuffed with wild rice & sautéed onions

Chicken Wellington

\$15.00 per guest

boneless, skinless chicken breasts stuffed with a savory herb & mushroom mixture, wrapped in flaky puff pastry & baked served with a mushroom Cabernet sauce on the side

Individual Beef Wellington

\$25.00 per guest

filet mignon covered with a thin layer of pate, wrapped in a puff pastry then baked & served with Marsala sauce

Filet Tenderloin

\$25.00 per guest

individual filet served with garlic parsley shallot sauce

Sliced Strip Steak

\$22.00 per guest (8 oz. portion)

barbequed slices of New York strip
grilled & served with Madeira barbeque sauce

Baby Back Pork Ribs

\$18.00 per guest (6 ribs)

grilled & served with homemade barbeque sauce

Grilled Salmon

\$18.00 per guest

choice of one sauce

- pesto
- maple garlic soy glaze
- roasted corn salsa
- tomato basil sauce

Salmon or Whitefish en Croute

\$18.00 per guest

topped with fresh mushroom duxelles,
wrapped in delicate puff pastry & baked

Whitefish Pescatore

\$18.00 per guest

seared whitefish fillets served with a sauce of olives, capers & roma tomatoes



- ENTRÉE BY THE PAN -

Turkey Meatloaf

\$75.00 - 10 portions per pan

ground turkey breast meat, mushrooms, & onions
baked together & served with a wild mushroom espagnole sauce

Grandma Brown's Mac N' Cheese

\$65.00 per pan

Serves 10-12 adults or 15-18 children

Grandma Brown's secret recipe "it's not just for kids!"

Truffle Mac N' Cheese

\$80.00 per pan

Meat, Chicken or Vegetable Lasagna

\$75.00 - 10-12 portions per pan

with ricotta cheese & Italian red sauce

Vegan Lasagna

\$75.00 - 10-12 portions per pan

Porcini Mushroom & Potato Lasagna

\$75.00 - 10-12 portions per pan

with ricotta cheese

Wild Mushroom & Spinach Lasagna

\$75.00 - 10-12 portions per pan

with ricotta cheese & béchamel sauce

Lasagna-Style Eggplant Parm

\$75.00 - 10-12 portions per pan

layers of thinly sliced, breaded eggplant parmesan & mozzarella cheese baked in marinara sauce

Baked Penne Arabiata

\$60.00 - 10-12 portions per pan

spicy Italian marinara sauce with ricotta cheese,
& parmesan cheese topped with mozzarella cheese

Mushroom Artichoke Strudel

\$12.50 per guest

sautéed mixed oyster, shitake & button mushrooms with
sliced artichoke hearts & feta cheese baked in puff pastry



Grilled Chicken Penne Pasta

\$60.00 - 15 portions per pan

assorted julienne bell peppers & artichoke hearts
tossed in a light sauce made with sautéed roma tomatoes, garlic, fresh basil & white wine

Chicken Enchiladas

\$60.00 - 10 portions per pan

topped with shredded cheese & our Mexican red sauce

Turkey, Vegetarian or Beef Chili

\$70.00 - 10-12 portions per gallon

our famous old fashioned chili with shredded cheddar cheese, chopped red onion & sour cream



- ACCOMPANIMENTS -

Steamed Fresh Broccoli

\$50.00 - 10-12 guests per pan
with an herbed butter sauce

Steamed Asparagus Bundles

\$65.00 - 12 bundles per pan
served with a light lemon butter
subject to seasonal availability

Buttered Green Beans with Cashews

\$50.00 - 10-12 guests per pan
sautéed in a mild butter sauce

Mélange of Steamed Seasonal Vegetables

\$50.00 - 10-12 guests per pan
a variety of peppers, carrots, green zucchini, yellow squash, broccoli & cauliflower

Grilled Garden Vegetables

\$65.00 - 10-12 guests per pan
brushed with olive oil

Grilled Skewered Garden Vegetables

\$6.00 each
minimum 15 per order
brushed with olive oil & fresh herbs

Julienned Garden Vegetables Sauté

\$45.00 - 10-12 guests per pan
green zucchini, yellow squash & carrots
lightly sautéed with garlic & parsley

Apricot Glazed Carrots

\$45.00 - 10-12 guests per pan
paper thin slices of carrots cooked with an apricot glaze

Corn, Mild Green Chili or Spinach & Corn Timbales

\$6.00 each
minimum 15 per order
individual soufflés served with a tomato coulis

Oven Roasted Potatoes

\$50.00 - 10-12 guests per pan
small potatoes rolled in sweet butter, olive oil & seasonings



Lemon Parmesan Potatoes

\$50.00 - 10-12 guests per pan

oven roasted baby new potatoes with olive oil, lemon juice & lemon zest topped with parmesan cheese

Roasted Garlic Whipped Potatoes

\$50.00 - 10-12 guests per pan

Smashed Yukon Potatoes

\$50.00 - 10-12 guests per pan

flavored with mild horseradish

Pommes Gratin Provencal

\$60.00 - 10-12 guests per pan

thinly sliced potatoes, arranged in layers with grated Gruyere cheese, chopped tomatoes, basil, thyme & garlic then baked

Scalloped Potatoes with Goat Cheese & Herb de Provence

\$60.00 - 10-12 guests per pan

Warm Garlic Cremini Mushroom Quinoa

\$65.00 - 10-12 guests per pan

Orzo

\$65.00 - 10-12 guests per pan

rice shaped pasta served with caramelized onions

Apricot & Marcona Almond Quinoa Salad

\$65.00 - 10-12 guests per pan

Confetti Rice

\$40.00 - 10-12 guests per pan

with diced onions & red & yellow peppers

Wild Rice

\$40.00 - 10-12 guests per pan

baked with celery, onions & carrots then laced with pecans

Saffron Basmati Rice

\$40.00 - 10-12 guests per pan

with roasted bell peppers

Mexican Green Rice

\$40.00 - Serves 10 - 12 guests per pan



with cilantro, tomatoes & assorted spicy seasonings

Spanish Rice

\$40.00 - Serves 10 - 12 guests per pan

with tomatoes, garlic, onions & assorted peppers

Rice Pilaf

\$40.00 - Serves 10 - 12 guests per pan

with garlic & spices

Refried Beans

\$40.00 - Serves 10 - 12 guests per pan

topped with a combination of jack & cheddar cheese

Artisan Rolls & Butter

\$12.00 per dozen

Garlic Rolls

\$15.00 per dozen

Old Fashioned Biscuits & Butter

\$16.00 per dozen

Traditional Corn Bread & Butter

\$35.00 - 12 pieces per pan

Southwestern Corn Bread

\$35.00 - 12 pieces per pan

with shredded sharp cheddar cheese,
fresh roasted green chilies & fresh corn kernels



- BRUNCH -

Blintzes

\$48.00/dozen

minimum 2 dozen

served with strawberry preserves, blueberry preserves, cinnamon sugar & sour cream

Home-style Frittata

\$48.00/pan - 10 portions/pan

sautéed green & yellow squash, onions, mushrooms, tomatoes, peppers, cheddar, mozzarella & jack cheese

Country Frittata

\$48.00/pan - 10 portions/pan

seasoned potatoes, onions & cheddar cheese

Greek Frittata

\$48.00/pan - 10 portions/pan

baby spinach, halved grape tomatoes & feta cheese

Bistro Frittata

\$48.00/pan - 10 portions/pan

artichoke hearts, red peppers, sundried tomatoes & goat cheese

Southwestern Frittata

\$48.00/pan - 10 portions/pan

roasted green & red peppers, whole kernel yellow corn, & red onion

Quiche

\$35.00 each

Choice of:

- Goat Cheese & Sundried Tomatoes
- Spinach & Broccoli
- Mushroom, Tomato & Jack Cheese

Assorted Bagels & Cream Cheese

\$10.00/guest

minimum 12 portions

served with sliced tomatoes, cucumbers, capers & red onions

Sliced Lox

\$6.00 per guest

minimum 12 portions



Fresh Baked Muffins

Muffins - \$48.00 per dozen / Mini Muffins - \$24.00 per dozen

1 flavor per dozen

Banana Nut - Blueberry - Chocolate Chip
Cranberry Orange - Lemon Poppy - Bran

Scones

minimum 2 dozen

\$48.00/dozen

Chocolate Hazelnut - Cranberry Orange - Bacon Cheddar - Blueberry

Sticky Buns

minimum 2 dozen

\$48.00/dozen



- CAKES - PIES - CHEESECAKES - TARTS -

All cakes, pies, tarts, and cheesecakes are a standard 10"
Serves 14 – 16 guests - \$65.00 each

CAKES

Carrot - Strawberry Short Cake - Black Forest - Oreo
Lemon Poppy - Tiramisu - Coconut Passion - Berry Cloud
Blue Velvet - Red Velvet - PB&J

PIES

Apple - Banana Cream - Chocolate Pecan - Key Lime
Chocolate Cream - Pumpkin - Salted Caramel - Cherry - Banana Toffee
Chocolate Peanut Butter - Coconut Cream

CHEESECAKES

New York - Lemon Raspberry - Strawberry - Apple Caramel
Oreo - Blueberry - White Chocolate Raspberry
Pumpkin (seasonal) - Chocolate Cranberry (seasonal)

TARTS

Fresh Fruit - Blueberry Coconut - Chocolate Hazelnut
Raspberry Ganache - Peach Blackberry - Raspberry Almond



- DESSERTS -

Dessert Fantasy

\$12.00/guest

3 pieces per serving

A bite-size assortment that will include Mini Fruit Tartlets, Chocolate Ganache Brownies, Lemon Bars, Sea Salted Peanut Chews, Cheesecake Bites, & Chocolate Covered Strawberries

Homemade Apple, Mixed Berry or Peach Cobbler

Approximately 10 portions per pan - \$45.00

Chocolate Brownie Bread Pudding

Approximately 10 portions per pan - \$45.00

Assorted Rugelach

\$18.00 per pound

Assorted Cookies

\$18.00 per dozen

chocolate chip, coconut macaroon, oatmeal raisin, snickerdoodle, rainbow sprinkle, black and whites, & peanut butter

INDIVIDUAL DESSERTS ARE 3 DOZEN MINIMUM ORDERS

Assorted Colored Macaroons

Mini- \$18.00/dozen

Full Size- \$36.00/dozen

Mini Fruit Tartlets

\$30.00/dozen

Chocolate Ganache Brownies

\$48.00/dozen

Lemon Bars

\$36.00/dozen

Chocolate Covered Strawberries

\$48.00/dozen

Sea Salted Peanut Chews

\$36.00/dozen

Cheesecake Bites

\$36.00/dozen



- REFERRALS -

Rentals

Classic Party Rents

310.202.0011

Town & Country Rentals

818.908.4211

Staffing

Total Success Staffing Agency

310.318.9037

Argyle Event Staffing

323.462.8280

Liquor, Flowers, Music & Photography

Referrals made upon request

