

Catering Professionals

Placing an Order:

- * To place an order , call 202-256-9144 between the hours of 8:30am and 5:00pm, Monday through Friday, visit www.sullivanscatering.biz, or FAX your order to 703-552-1525.
- * For next day service, orders must be placed before 3:00pm the day before. For Monday events, please place your orders before 3:00pm on Friday.
- * We will try to accommodate same day orders and orders placed after 3:00pm to the best of our ability. Some of our menu items and delivery options may be limited.
- * Please order as early as possible to reserve the date and time for your event.
- * **NOTE: During certain times of the year, we are busier than normal. May and June during Graduation season, June, July and August during Picnic season, late November and all of December for Holiday Parties are our busiest times of the year. Please book your events for these times of the year as early as possible to guarantee your date.**
- * Our delivery drivers will arrive anywhere from 1 hour to 15 minutes prior to your "serving time" to set up your event. If special arrangements need to be made, please let us know when placing your order.
- * All of our food is delivered ready to serve. You will not have to wait for your menu items to heat up to the correct temperature before serving.

Terms & Conditions

PRICING & MENU ITEMS

Prices and Items are subject to change without notice.

DELIVERY

We provide a full-service delivery department for your convenience. Deliveries are available seven days a week. Our professional delivery staff will deliver, set-up, and if needed pick up all equipment involved with your order. We typically schedule deliveries to arrive a half hour prior to your serving time. Orders will be delivered with equipment, or in disposable to go containers. Special hour deliveries, and Holiday deliveries may have higher rates. For corporate lunch orders, our drivers will arrive after 1:30pm to pick up all equipment unless other arrangements have been arranged. All non-corporate catering orders must be a minimum of \$250.00 for delivery, plus tax and delivery. Some items may have different minimums for non-corporate orders. Please ask one of our Representatives for the non-corporate minimums.

PAYMENT

Full payment will be due prior to, or on the day of your function. We accept Company Check, Cash, Visa, MasterCard and AMEX Credit Cards. Corporate Accounts are also available upon request.

DEPOSITS

Deposits are required on all of our larger functions. This may include, but is not limited to, Picnics, Special Events, and Weddings.

TAX

All orders are subject to 9% Sales Tax.

CANCELLATIONS

Orders cancelled for any reason within 72 hours of your event will be charged a fee of 25% of the order. Unfortunately same day cancellations are not accepted. We will charge at least 50% of the order on same day cancellations.



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Beverages

Soft Drinks, Juice, Water, & Beverage Services

Our cold beverage service includes disposable beverage cups, ice, an ice bucket and ice scoop.

Soft Drinks - All of our Soft Drinks come in cans. You can pick from the choices below, or you can ask us to send an assortment **.85 each**

Coke	Pepsi	Sprite	Mountain Dew
Diet Coke	Diet Pepsi	Diet Sprite	Iced Tea

Fruit Juice - All of our Fruit Juices come in bottles. You can pick from the choices below, or you can ask us to send an assortment **1.35 each**

Orange	Apple	Grape	Cranberry
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Bottled Spring Water - Bottled Spring Water **1.25 each**

Propel Fitness Water - Vitamin-Enhanced and focused to keep your energy level high. It's how Gatorade does Water **2.00 each**

Sparkling Water - Bottled Sparkling Water **1.40 each**

Red Bull - A functional beverage with a special formulation and combination of ingredients. It has been specially developed for times of increased mental and physical exertion. **2.75 each**

Diet Snapple - 16 ounce bottles of Diet Lemonade or Diet Iced Tea **1.75 each**

Starbucks® Mocha Frappuccino - A delightfully sweet, creamy combination of chocolate, Starbucks® Latin American coffees and milk **2.50 each**

Lemonade Service - Fresh Homemade Lemonade served in an Airpot or Punch Bowl **.85 per cup**

Iced Tea Service - Fresh Homemade Iced Tea served in an Airpot or Punch Bowl **.85 per cup**

Punch Service - Fresh Fruit Punch served in an Airpot or Punch Bowl **.85 per cup**

Hot Beverages & Milk

Gourmet Coffee Service - Freshly Brewed Gourmet Coffee, Regular or Decaf. Requires a minimum of 30 cups. Served in Airpots with Disposable Coffee Cups, Plain and Flavored Creamers, Sugar, Sweet & Low, and Stirrers. **1.00 per cup**

Disposable Coffee Box - Freshly Brewed Gourmet Coffee, Regular or Decaf. Serves 12 cups per box. Served in Disposable Coffee Box with Disposable Coffee Cups, Plain and Flavored Creamers, Sugar, Sweet & Low, and Stirrers. **14.40 each**

Hot Tea Service - Tea Bags and an Airpot of Hot Water. Requires a minimum of 30 cups. Served with Disposable Coffee Cups, Plain and Flavored Creamers, Sugar, Sweet & Low, Stirrers, and Lemon Slices. **1.00 per cup**

Hot Chocolate Service - Individual Packets of Hot Chocolate and an Airpot of Hot Water. Requires a minimum of 30 cups. Served with Disposable Coffee Cups and Stirrers. **1.00 per cup**

Hot Apple Cider Service - Homemade Apple Cider served in Airpots. Requires a minimum of 30 cups. Served with Disposable Coffee Cups. **1.00 each**

2% Milk Chugs - Individual Milk Chugs. Choice of Chocolate or Regular Milk. Served Chilled with Disposable Cups **1.35 each**

Breakfast Buffets

Cold Buffets

BREAKFAST PLATTERS

Traditional Continental 3.95 per guest

Choice of 3 Mini breakfast items: Mini Bagels, Breakfast Loaves, Mini Danish, Mini Muffins, or Mini Croissants. Includes Assorted Bottled Juices and Water.

Deluxe Continental 6.00 per guest

Choice of 3 Large Breakfast Items: Bagels, Breakfast Loaves, Danish, Muffins or Croissants. Includes Fresh Carved Fruit, Assorted Bottled Juices and Water and appropriate condiments.

Healthy Sunrise 4.75 per guest

Assorted Low-Fat Yogurt, Carved Fresh Fruit Tray, Chewy Granola Bars, and Assorted Bottled Juices and Water.

European Continental 8.25 per guest

Chunks of Cheddar, Gouda, and Monterrey Cheeses, Pumpernickel Bread, French Bread Crustinis, and Croissants, Pound Cake, Fresh Fruit Tray, and Assorted Bottled Juices and Water.

Lox & Bagels 6.95 per guest

Fresh Plain Mini Bagels, Smoked Salmon Filets, Sliced Tomatoes, Cream Cheese, and Red Onions with Assorted Bottled Juices and Water.

BREAKFAST BOXES

All breakfast boxes are for a minimum of 10 guests per order. You can mix and match the boxes of your choice. You can special request to have each box labeled.

Traditional Breakfast Box 4.95 each

Choice of 1 Mini breakfast item: Bagel, Muffin, Danish, or Croissant. Includes: Fresh Fruit Cup, Bottled Juice or Water and appropriate condiments.

Deluxe Breakfast Box 5.75 each

Choice of 1 Large breakfast item: Bagel, Muffin, Danish, or Croissant. Includes: Fresh Fruit Cup, Bottled Juice or Water and appropriate condiments.

Premium Breakfast Box 6.80 each

Choice of 1 Large and 1 Mini breakfast item: Bagel, Muffin, Danish, or Croissant. Includes: Fresh Fruit Cup, Bottled Juice or Water and appropriate condiments.

Hot Buffets

All of our Hot Breakfast Packages are for a minimum of 15 guests. Orders for 14 and under may be subject to an additional charge. Orders for 30 or more people will receive free rental of Chafing Dishes, Sterno, and Serving Utensils. For orders of 29 or less, equipment can be rented for 2.25 per hot item.

Traditional Hot Breakfast 8.25 per guest

Fresh Scrambled Eggs, Sausage Links, Bacon Strips, Hash Browns, French Toast, Mini Danish, Mini Croissants, Assorted Bottled Juices and Water.

Substitute Ham for Hash Browns. . .Add .35 per guest

Breakfast Sandwich Buffet 5.80 per guest

Fresh Scrambled Eggs on your choice of an English Muffin or Bagel. Topped with melted American Cheese and assorted Bacon, Ham, or Sausage. Served with Breakfast Loaves and Assorted Bottled Juices and Water.

Substitute Croissant Sandwiches. . .Add 0.50 per guest

Breakfast Burrito Buffet 4.95 per guest

Fresh Scrambled Eggs and Melted Cheese with assorted Bacon, Sausage, or Ham wrapped in a Tortilla with Breakfast Loaves and Assorted Bottled Juices and Water.

Steak & Eggs Buffet 8.75 per guest

6oz Strip Steak, Fresh Scrambled Eggs, Hash Brown Potatoes, Mini Muffins, Assorted Bottled Juices and Water

Scrambled Egg Buffet 6.35 per guest

2 Styles of Fresh Scrambled Eggs:

- | | |
|----------------------|------------------------|
| *Plain Scrambled | *Mexican Scrambled |
| *Scrambled & Cheese | *Pepper & Egg |
| *Bacon & Cheese | *Pork Sausage & Cheese |
| *Vegetable Scrambled | *Ham |

Served with Assorted Coffee Cakes, Croissants, and Assorted Bottled Juices and Water.

Sullivan's Skillet Buffet 7.35 per guest

Hash Brown Potatoes, American Cheese, Onions, Ham, and Bacon blended together to perfection. Served with Fresh Scrambled Eggs, Danish, Croissants, and Assorted Bottled Juices and Water.

Mexican Skillet Buffet 8.10 per guest

Home Fried Potatoes, Chorizo, Onions, Peppers, Jalapenos, Tomatoes, and Cheddar and Pepper Jack Cheese blended together. Served with Fresh Scrambled Eggs, Danish, Croissants, and Assorted Bottled Juices and Water.

Frittata Buffet 10.75 per guest

Your choice of Frittata, either our Mediterranean Frittata or our Three Cheese Frittata (Descriptions on Page 5). Served with Mini Danish, Mini Croissants, and Assorted Bottled Juices and Water.

Ultimate Breakfast

We know that your breakfast needs do not always fall into a convenient package, or sometimes you are looking for something different. This menu is designed so that you can choose the items that are right for your event. You can pick and choose items from any and every category.

Fruit, Yogurt, Cereal, & More

Carved Fruit Tray - Fresh Fruit carved to perfection. Includes a beautiful arrangement of Fresh Melons, Pineapples, Grapes, and Other Seasonal Fruits. 10 Guest Minimum	3.25 per guest
Fruit Kabobs - Mini Fresh Fruit Kabobs including Fresh Melons, Pineapples, Grapes and Other Seasonal Fruit arranged on a skewer. 10 Guest Minimum	1.75 per guest
Whole Fruit Basket - Whole Pieces of Fresh Fruit including, Bananas, Apples, Pears, Oranges and Other Seasonal Fruit. 10 Piece Minimum	1.10 each piece
Fruit Salad - Fresh Fruit including Melons, Pineapples, Grapes and Other Seasonal fruit diced and combined into a bowl. 10 Guest Minimum	3.00 per guest
Low-Fat Yogurt - Assorted flavors of Low-Fat Yogurt including Strawberry, Blueberry, and Peach. Served in individual containers. 12 Guest Minimum	1.25 each
Organic Low-Fat Yogurt - Assorted flavors of Stonyfield Farms Low-Fat Organic Yogurt. Strawberry and Blueberry flavors are served in 6 ounce individual containers. 12 Guest Minimum	2.00 each
Yogurt Topping Bar - Vanilla Yogurt served with Granola, Seasonal Berries, and other toppings on the side. 10 Guest Minimum	2.25 per guest
Cereal & Milk - Assorted Healthy Cereals served with individual 2% Milk. 10 Guest Minimum. Raisin Bran Smart Start Special K Low-fat Granola & Raisin Kashi's Heart to Heart	2.00 per guest
Trail Mix Bars - Assorted flavors of Nature Valley Trail Mix Bars including Fruit & Nut and Apple Cinnamon. 10 Guest Minimum	.75 each
Chewy Granola Bars - Assorted flavors of Quaker Chewy Granola Bars including Chocolate, Peanut Butter, and Oatmeal Raisin. 10 Guest Minimum	.75 each
Nutri-Grain Bars - Assorted Nutri-Grain Bars Cinnamon Apple, Blueberry, and Strawberry.	1.15 each

Breakfast Breads

Fresh Bagels - Plain, Cinnamon-Raisin, Parmesan, 5 Multi-Grain, Blueberry, Onion, and Everything Bagels with Strawberry, Vegetable, and Plain Cream Cheese	19.50 per dozen
Breakfast Loaves - A tasty tray of assorted Breakfast Loaves including Cranberry, Blueberry, Poppy Seed & More. 10 Guest Minimum	1.25 per guest
Coffee Cake - Apple, Lemon Poppy Seed and Blueberry Coffee Cakes. 12 Guests Minimum	1.75 per guest
Croissants - Light and Fluffy Croissants served with Butter and Jelly	16.95 per dozen
Danish - Fresh Pastry with Fillings: Cherry, Cream Cheese, Apricot.	18.75 per dozen
Donuts - Assorted Donuts.	12.00 per dozen
Muffins - Blueberry, Double Chocolate Chunk, Apple Crumb, Pumpkin Chocolate Chunk, and Corn Bread Muffins served with Butter and Jelly.	12.00 per dozen
Scones - Assorted Fresh Scones including Apple, Lemon, Cherry, Blueberry and Cream Cheese.	19.95 per dozen

48 Hour Notice

Ultimate Breakfast

We know that your breakfast needs do not always fall into a convenient package, or sometimes you are looking for something different. This menu is designed so that you can choose the items that are right for your event. You can pick and choose items from any and every category.

Hot Breakfast Sides

Bacon - 2 Crispy Bacon Slices per guest. 10 Guest Minimum	1.10 per guest
Baked Ham - Mini Honey Pit Ham baked to perfection. 10 Guest Minimum	1.35 per guest
French Toast - Golden French Toast served with Butter and Maple Syrup. 10 Guest Minimum	1.35 per guest
Pancakes - Pancakes served with Butter and Maple Syrup. 10 Guest Minimum. 24 Hour Notice	1.25 per guest
Sausage Links - 2 Pork Maple Sausage Links per guest. 10 Guest Minimum	1.10 per guest
Cheesy Potatoes - Diced Potatoes served in our Homemade Cheese Sauce. 10 Guest Minimum	1.40 per guest
Hash Brown Potatoes - Crispy Hash Browns. 10 Guest Minimum	1.10 per guest
Home Fried Potatoes - Baked Diced Potatoes. 10 Guest Minimum	1.10 per guest
Mountaineer Potatoes - Home Fried Potatoes, Green Peppers, Italian Sausage, and Onions. 10 Guest Minimum	1.35 per guest
Tex-Mex Potatoes - Home Fried Potatoes, Jalapenos, Tomatoes, Peppers, and Onions. 10 Guest Minimum	1.20 per guest

Breakfast Entrees

Bagel Egg Sandwich - Fresh Scrambled Eggs on a fresh Mini Bagel. Topped with melted American Cheese and Bacon, Ham, or Sausage, Individually Wrapped. 10 Guest Minimum	3.00 each
Croissant Egg Sandwich - Fresh Scrambled Eggs on a fresh Croissant. Topped with melted American Cheese and Bacon, Ham, or Sausage. 10 Guest Minimum	3.50 each
English Muffin Egg Sandwich - Fresh Scrambled Eggs on a fresh English Muffin. Topped with melted American Cheese and Bacon, Ham, or Sausage, Individually Wrapped. 10 Guest Minimum	3.00 each
Breakfast Burrito - Fresh Scrambled Eggs and Melted Cheese with Bacon, Sausage, or Ham wrapped in a Tortilla. 10 Guest Minimum	2.00 each
Scrambled Egg Styles - Choose from any of the great styles of Fresh Scrambled Eggs. 10 Guest Minimum *Plain Scrambled *Mexican Scrambled *Scrambled & Cheese *Pepper & Egg *Bacon & Cheese *Pork Sausage & Cheese *Vegetable Scrambled *Ham	1.95 per guest
Steak & Eggs - A 6oz Strip Steak served with Fresh Scrambled Eggs and A1 Sauce.	4.95 per guest
Mexican Skillet - Home Fried Potatoes, Chorizo, Onions, Peppers, Jalapenos, Tomatoes, and Cheddar and Pepper Jack Cheese blended together and baked to perfection. 10 Guest Minimum	3.50 per guest
Rosanne's Skillet - Hash Brown Potatoes, American Cheese, Onions, Ham, and Bacon blended together to perfection. 10 Guest Minimum	3.10 per guest
Mediterranean Frittata - Home Fried Potatoes, Scrambled Eggs, Spinach, Feta Cheese, Green Peppers and Sweet Onions. 10 Guest Minimum	5.25 per guest
Three Cheese Frittata - Home Fried Potatoes, Scrambled Eggs, Cheddar, Mozzarella, and Provolone Cheeses with Bacon, Sausage and Grilled Onions. 10 Guest Minimum	6.25 per guest

Box Lunches

All box lunch orders are prepared fresh daily. Box Lunches are served in individual containers and include: One Sandwich, One Side Salad, One Bag of Chips or Pretzels, One Dessert, Silverware, Pickle, Lettuce, Tomato, Mustard and Mayonnaise. All box lunches are for a minimum of 10 guests. Orders for 9 and under, subject to an additional charge.

Traditional Box Lunch

8.00 per guest

Sandwich Choice: Roast Sirloin, Fresh Turkey, Corned Beef, Sliced Ham
Bread Choice: White, Whole Wheat, Lite Rye, Bavarian Dark Rye, French Bread
Cheese Choice: Swiss, American, Cheddar, Provolone
Salad Choice: Potato Salad, Cole Slaw, Fruit Salad, Pasta Salad, Veggie Medley
INCLUDES: One Sandwich, One Side Salad, One Bag of Chips or Pretzels, One Large Cookie, Condiments

Deluxe Box Lunch

9.00 per guest

Sandwich Choice: Roast Sirloin, Roasted Turkey, Corned Beef, Sliced Ham, Tuna Salad
Bread Choice: Wheat Kaiser, Focaccia Bread, Croissants, Onion Rolls, Kaiser Rolls
Cheese Choice: Swiss, American, Cheddar, Provolone
Salad Choice: Potato Salad, Cole Slaw, Fruit Salad, Pasta Salad, Veggie Medley
INCLUDES: One Side Salad, One Bag of Chips or Pretzels, One Brownie, Condiments

Premium Box Lunch

10.00 per guest

Sandwich Choice: American Subs, Club Subs, Italian Subs, Turkey Subs, Ham & Bacon Club, Focaccia Bread Club, Smoked Turkey Club, Garden Club, BLT Club, Roast Sirloin Club, Combo Club, Mozzarella & Tomato Caprese Sandwich
Salad Choice: Potato Salad, Cole Slaw, Fruit Salad, Pasta Salad, Veggie Medley
INCLUDES: One Side Salad, One Bag of Chips or Pretzels, One Dessert (Dessert Bar, Rice Krispie Treat, Granola Bar or Brownie), Condiments

Submarine Box Lunch - Sandwich Descriptions on Page 11

9.00 per guest

Sandwich Choice: American Subs, Club Subs, Italian Subs, Turkey Subs, Ham & Bacon Club, Vegetarian Sub
Salad Choice: Potato Salad, Cole Slaw, Fruit Salad, Pasta Salad, Veggie Medley
INCLUDES: One Side Salad, One Bag of Chips or Pretzels, One Dessert (Dessert Bar, Rice Krispie Treat, Granola Bar or Brownie), Condiments

Each sandwich is served on fresh French Bread cut 6 inches long.

Wrap It Up Box Lunch - Sandwich Descriptions on Page 11

9.95 per guest

Wrap Choice: Chicken Caesar Wrap, Club Wrap, Italian Wrap, Tuna Salad Wrap, Southwestern Chicken Wrap
Salad Choice: Potato Salad, Cole Slaw, Fruit Salad, Pasta Salad, Veggie Medley
INCLUDES: One Side Salad, One Bag of Chips or Pretzels, One Dessert (Dessert Bar, Rice Krispie Treat, Granola Bar or Brownie), Condiments

Served on assorted flavored wraps including: Honey Wheat, Sun Dried Tomato and Spinach.

Custom Labeling

All box lunches are labeled on the outside with the type of Sandwich. Custom Labeled Boxes are available. We can label them with the name of the guest, the type of sandwich, the type of salad, and the type of Dessert
Add 1.00 per box



Sandwich Buffets

Deli Trays

All Deli Trays are prepared fresh the day of your event. These trays are "Build Your Own Sandwiches". Every Deli Tray includes a condiment tray with Pickles, Lettuce, and Tomatoes. Mustard and Mayonnaise are also included with every order. All Deli Trays are for a minimum of 10 Guests. Orders for 9 and under, subject to an additional charge.

Traditional Deli Buffet - A beautifully garnished tray of fresh, cold, cut deli meats and cheeses: **7.80 per guest**

Sliced Ham	Roast Sirloin of Beef	Corned Beef
Turkey	Bologna	Salami
Provolone Cheese	American Cheese	

Served with Traditional sandwich breads: White, Whole Wheat, Lite Rye, and Bavarian Dark Rye. Also includes your choice of **one** side, Individually Bagged Potato Chips and Pretzels, and our Condiment Tray.

Deluxe Deli Buffet - A beautifully garnished tray of fresh, cold, cut deli meats and cheeses: **8.50 per guest**

Sliced Ham	Roast Sirloin of Beef	Corned Beef
Roasted Turkey	Bologna	Salami
Provolone Cheese	American Cheese	

Served with Premium assorted Sandwich Buns: Wheat Kaiser, Focaccia Bread, Croissants, Onion Rolls, Kaiser Rolls, and French Buns. Also includes your choice of **one** side, Individually Bagged Potato Chips and Pretzels, and our Condiment Tray.

Premium Deli Buffet - A beautifully garnished tray of fresh, cold, cut deli meats and cheeses including: **8.95 per guest**

Sliced Ham	Roast Sirloin of Beef	Corned Beef
Roasted Turkey	Genoa Salami	Mortadella
Capicola	Provolone Cheese	American Cheese
Cheddar Cheese	Swiss Cheese	

Served with Premium assorted Sandwich Buns: Wheat Kaiser, Focaccia Bread, Croissants, Onion Rolls, Kaiser Rolls, and French Buns. Also includes your choice of **one** side, Individually Bagged Potato Chips and Pretzels, and a Condiment Tray with our Homemade Italian Dressing.

Healthy Deli Buffet - A beautifully garnished tray of fresh, cold and healthy foods: **9.25 per guest**

Boneless Roasted Turkey Breast	Boneless Breast of Chicken
Tuna Salad	Fresh Roasted Pork

Served with our assorted signature breads: Multigrain, Whole Grain, Whole Wheat, Croissants, and Pumpernickel Rye. Also includes your choice of **one** side, Fresh Fruit Salad, and our Condiment Tray with Cucumbers, Artichoke Hearts, Hearts of Palm and More. **48 Hour Notice**

Side Dish Selections

Full Descriptions on Pages 10 and 11

Traditional Sides

American Potato Salad
Cole Slaw
Fresh Fruit Salad...**Add .75 p.g.**
Green Bean Salad
Macaroni Salad
Pasta Salad with Springs
Vegetable Medley Salad

Salads

Bistro New Potato Salad
Bowtie Pasta Salad (Special House Recipe)
Loaded Baked Potato Salad...**Add .25 p.g.**
Mexican Potato Salad...**Add .50 p.g.**
Seafood Pasta Salad...**Add .75 p.g.**
Vegetarian Tri-Colored Pasta Salad
Cucumber, Tomato, Onion Salad
With Feta Cheese...Add .25 p.g.

Lettuce Salads

Tossed Garden Salad
Caesar Salad
Deluxe Tossed Salad...**Add .50 p.g.**
Antipasto Salad...**Add .75 p.g.**
Spinach & Leaf Lettuce Salad
Cobb Salad...**Add 1.25 p.g.**
Chopped Salad...**Add 1.00 p.g.**

Sandwich Buffets

Sandwich Trays

All Sandwich Trays are prepared fresh the day of your event. All Sandwiches come in 2 halves unless otherwise noted. Prices include all Paper Goods (Forks, Knives, Napkins, Plates, etc), Mustard, and Mayonnaise. All Sandwich Trays are for a minimum of 10 Guests. Orders for 9 and under, subject to an additional charge.

Traditional Assorted Sandwich Buffet - A garnished tray of fresh pre-made sandwiches: **7.80 per guest**

Sliced Ham	Roast Sirloin of Beef	Chicken Salad
Turkey	Corned Beef	
American Cheese	Provolone Cheese	

Served on Traditional sandwich breads: White, Whole Wheat, Lite Rye, and Bavarian Dark Rye. Also includes your choice of **one** side, Individually Bagged Potato Chips and Pretzels, and a Condiment Tray.

Deluxe Assorted Sandwich Buffet - A garnished tray of fresh pre-made sandwiches: **8.50 per guest**

Sliced Ham	Roast Sirloin of Beef	Chicken Salad
Roasted Turkey	Corned Beef	Salami
Tuna Salad	American Cheese	Provolone Cheese

Served on Premium assorted Sandwich Buns: Wheat Kaiser, Focaccia Bread, Croissants, Onion Rolls, Kaiser Rolls, and French Buns. Also includes your choice of **one** side, Individually Bagged Potato Chips and Pretzels, and our Condiment Tray.

Sullivan's Paramount Sandwich Buffet - A premium sandwich platter that offers only the highest quality sandwiches: **9.30 per guest**

Assorted Focaccia Bread Sandwiches	Assorted Subs
Assorted Croissant Sandwiches	Assorted Wraps
Club Sandwiches	

Includes your choice of **one** side, Individually Bagged Potato Chips and Pretzels, and a Condiment Tray.

"Wrap It Up" Wrap Buffet - A colorful tray of our specialty wraps. Choose from any **four** of the Wrap Sandwiches listed below. **8.95 per guest**

Chicken Caesar Wrap	Club Wrap	Italian Wrap
Tuna Salad Wrap	Southwestern Chicken Wrap	

Served on assorted flavored wraps including: Honey Wheat, Sun Dried Tomato and Spinach. Also includes your choice of **one** side, Individually Bagged Potato Chips and Pretzels, and our Condiment Tray.

Submarine Assorted Sandwich Platter - A beautifully garnished tray of fresh pre-made submarine sandwiches including: **7.95 per guest**

American Subs	Club Subs	Italian Subs	Turkey Subs	Ham & Bacon Club
Vegetarian Club				

Each sandwich is served on fresh French Bread cut 6 inches long. Includes your choice of **one** side, Individually Bagged Potato Chips and Pretzels, and our Condiment Tray.

Sandwich Buffets

Sandwich Trays

All Sandwich Trays are prepared fresh the day of your event. All Sandwiches come in 2 halves unless otherwise noted. Prices include all Paper Goods (Forks, Knives, Napkins, Plates, etc), Mustard, and Mayonnaise. All Sandwich Trays are for a minimum of 10 Guests. Orders for 9 and under, subject to an additional charge.

Chef's Healthy Assorted Sandwich Buffet - A beautifully garnished tray of fresh, cold, and healthy sandwiches including: **9.25 per guest**

Boneless Roasted Turkey Breast Boneless Breast of Chicken
Tuna Salad Fresh Roasted Pork
Garden Sandwiches

Served on our assorted signature breads including: Multigrain, Whole Grain, Whole Wheat, Croissants, and Pumpernickel Rye. Also includes your choice of **one** side, Fresh Fruit Salad, and our fresh Condiment Tray with Cucumbers, Artichoke Hearts, Hearts of Palm and More.

Pretzel Bread Sandwich Buffet - A very distinctive tasting sandwich bread. Soft pretzel bread deli sandwiches are served on a beautifully garnished platter. These sandwiches include: **8.50 per guest**

Sliced Ham Roast Sirloin of Beef Chicken Salad
Roasted Turkey Corned Beef Tuna Salad
American Cheese Provolone Cheese Cheddar Cheese

Served on Premium Soft Pretzel Bread. Also includes your choice of **one** side, Individually Bagged Potato Chips and Pretzels, and our Condiment Tray.

Flavored Cubby Sandwich Buffet - A garnished platter of fresh pre-made deli sandwiches served on a soft Cubby Roll. These sandwiches are about 2 inches long. We provide **two** sandwiches per guest. These Sandwiches include: **8.00 per guest**

Sliced Ham Roast Sirloin of Beef Chicken Salad
Roasted Turkey Corned Beef Tuna Salad
American Cheese Provolone Cheese Cheddar Cheese

Served on assorted Cubby Breads, the flavors include: Herb, Sourdough, Multi-Grain, and French Cubby. Also includes your choice of **one** side, Individually Bagged Potato Chips and Pretzels, and our Condiment Tray.

Mozzarella Tomato Caprese Sandwich Buffet - A very unique Sandwich combining Fresh Mozzarella, Roma Tomatoes, Fresh Basil, and Pesto served on our Herb Focaccia Flat Bread. Includes your choice of **one** side and a Fresh Fruit Salad. **9.25 per guest**

Side Dish Selections

Full Descriptions on Pages 10 and 11

Traditional Sides

American Potato Salad
Cole Slaw
Fresh Fruit Salad...**Add .75 p.g.**
Green Bean Salad
Macaroni Salad
Pasta Salad with Springs
Vegetable Medley Salad

Salads

Bistro New Potato Salad
Bowtie Pasta Salad (Special House Recipe)
Loaded Baked Potato Salad...**Add .25 p.g.**
Mexican Potato Salad...**Add .50 p.g.**
Seafood Pasta Salad...**Add .75 p.g.**
Vegetarian Tri-Colored Pasta Salad
Cucumber, Tomato, Onion Salad
With Feta Cheese...Add .25 p.g.

Lettuce Salads

Tossed Garden Salad
Caesar Salad
Deluxe Tossed Salad...**Add .50 p.g.**
Antipasto Salad...**Add .75 p.g.**
Spinach & Leaf Lettuce Salad
Cobb Salad...**Add 1.25 p.g.**
Chopped Salad...**Add 1.00 p.g.**

Soups, Salads & Sandwiches

When trying to decide on your lunch selections, we know that it can be hard to find the buffet that has everything you want. We have designed our menu so that you can choose the Soups, Salads, Sandwiches, and Breads to design the right event menu for your needs. You can pick and choose items from any and every category.

Soups & Chili

All of our soups are made from scratch the day of your event. Included with your orders are soup bowls, soup spoons, and crackers. All Soup & Chili orders are for a minimum of 20 Guests. Orders for 19 and under, subject to an additional charge. Soup Du Jour is available at any time. All other soups require a 24 Hour Notice.

Broccoli Cheddar - 2.00 per guest

Beef Vegetable - 1.75 per guest

Cream of Broccoli - 2.00 per guest

Italian Wedding Soup - 2.00 per guest

Tomato Basil Florentine - 1.75 per guest

New England Clam Chowder - 2.75 per guest

Manhattan Clam Chowder - 2.50 per guest

Split Pea Soup w/ Ham or Bacon - 2.00 per guest

Homemade Chili - 3.00 per guest

ADD ON BREAD BOWLS - 2.00 each

Chicken Noodle - 1.75 per guest

Italian Minestrone - 1.75 per guest

Vegetarian Chili - 2.75 per guest

Washington State Corn & Potato Chowder - 2.00 per guest

Shrimp Bisque - 3.00 per guest

Cheesy Chicken Noodle - 1.75 per guest

Lentil Soup w/ Ham - 2.00 per guest

Cream of Mushroom - 2.25 per guest

ADD ON CORN BREAD MUFFINS - .50 per guest

Fresh Lettuce Salads

Tossed Garden Salad - Iceberg Lettuce, Cucumbers & Tomatoes, 2 Homemade Dressings. 10 Guest Minimum **2.60 per guest**

Caesar Salad - Romaine and Iceberg Lettuce, Hearts of Palm, Artichoke Hearts, Parmesan Cheese and Croutons with Caesar Dressing served on the side. 10 Guest Minimum **2.60 per guest**
Add Boneless Chicken Breast Strips. . **Add 1.15 per guest**

Deluxe Tossed Salad - Iceberg Lettuce, Cucumbers, Tomatoes, Hearts of Palm, Artichoke Hearts, Black Olives, and Croutons with two Homemade Dressings served on the side. 10 Guest Minimum **3.25 per guest**

Antipasto Salad - Iceberg Lettuce, Cucumbers, Tomatoes, Artichoke Hearts, Hearts of Palm, Croutons, Genoa Salami, Provolone Cheese & Homemade Italian Dressing served on the side. 10 Guest Minimum **4.25 per guest**

Carmen Salad - Iceberg Lettuce, Carrots, Celery, Mushrooms, Broccoli, Cauliflower, Tomato, and Olives with two Homemade Dressings served on the side. 10 Guest Minimum **3.65 per guest**

Chopped Salad - Romaine and Iceberg Lettuce, Ditalini Pasta, Chicken Breast, Bacon, Tomato, Red Cabbage, Gorgonzola Cheese, and Green Onion with two Homemade Dressings served on the side. 10 Guest Minimum **5.95 per guest**

Cobb Salad - Romaine and Iceberg Lettuce, Tomatoes, Bacon, Chicken Breast, Hard-boiled Eggs, Avocado, Feta Cheese, Chives, and Raspberry Vinaigrette Dressing served on the side. 10 Guest Minimum **5.95 per guest**

Julienne Salad - Iceberg Lettuce, Fresh Ham, Turkey, Cheeses, Hard-Boiled Eggs, Tomatoes, and Cucumbers with two Homemade Dressings served on the side. 10 Guest Minimum **6.05 per guest**

Tossed Spinach & Leaf Lettuce Salad - Spinach & Iceberg Lettuce with Fresh Strawberries and our Raspberry Vinaigrette Dressing on the side. 10 Guest Minimum **3.50 per guest**

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Soups, Salads & Sandwiches

When trying to decide on your lunch selections, we know that it can be hard to find the buffet that has everything you want. We have designed our menu so that you can choose the Soups, Salads, Sandwiches, and Breads to design the right event menu for your needs. You can pick and choose items from any and every category.

Side Salads

Priced Per Pound, Serves about 4 Guests per pound

American Potato Salad - Creamy Potato Salad, Just like your Grandma makes it	2.25 per pound
Cole Slaw - Creamy Cole Slaw with Shredded Cabbage	3.50 per pound
Cucumber, Tomato, Onion Salad - Cucumbers, Tomatoes, Onions with Italian Dressing	2.80 per pound
Fruit Salad - Melons, Pineapples, Grapes and Other Seasonal fruit diced and combined in a bowl	4.50 per pound
Green Bean Salad - Green Beans, Artichoke Hearts, Cucumbers, Onions with House Dressing	3.15 per pound
Macaroni Salad - Elbow Macaroni, Ham, American Cheese, Peppers, Hint of Sweet Relish	4.15 per pound
Pasta Salad with Springs - Pasta, Salami, Mozzarella Cheese, Peppers, Italian Dressing	3.90 per pound
Vegetable Medley Salad - Yellow & Green Zucchini, Broccoli, Carrots, Peppers, Italian Dressing	3.90 per pound
Potato Salad - New Potatoes, Paprika, Bacon, Chives with Ranch Dressing	3.95 per pound
Bowtie Pasta Salad (House Recipe) - Bowtie Pasta, Celery, Peppers, House Dressing	3.25 per pound
Cucumber, Tomato, Onion, Feta Salad - Cucumbers, Tomatoes, Onions, Feta Cheese, Italian Dressing	4.40 per pound
Loaded Baked Potato Salad - Potatoes, Sour Cream, Purple Onion, Cheddar Jack, Broccoli, Bacon	5.25 per pound
Mexican Potato Salad - Potatoes, Salsa, Lime Juice, Tomatoes, Olives, Cilantro, Chipotle Dressing	5.80 per pound
Seafood Pasta Salad - Pasta, Celery, Peppers, Crabmeat, Shrimp with House Dressing	6.55 per pound
Vegetarian Tri-Colored Pasta Salad - Tri-Colored Rotini, Peppers, Mozzarella Cheese, Italian Dressing	3.50 per pound

Individual Sandwiches & Wraps

Sullivan's Paramount Sandwiches - Our premium assorted sandwiches that include Focaccia Bread Sandwiches, Croissant Sandwiches, Sub Sandwiches, Wraps, Club Sandwiches. 10 Guest Minimum	6.95 each
Chicken Caesar Wraps - Grilled Chicken, Romaine Lettuce, Provolone, Parmesan Cheese, Caesar Dressing. 10 Guest Minimum	4.50 each
Tuna Salad Wrap - Tuna Salad, Lettuce, and Tomato. 10 Guest Minimum	4.50 each
Club Wrap - Roasted Turkey, Bacon, Lettuce, Tomato and Mayo. 10 Guest Minimum	5.00 each
Southwest Chicken Wrap - Chicken Breast, Black Beans, Corn, Sour Cream, Cumin, Garlic, Monterrey Jack Cheese, Cilantro and Romaine Lettuce. 10 Guest Minimum	5.95 each
Italian Wrap - Mortadella, Capicola, Genoa Salami, Roast Beef, Provolone Cheese, Lettuce, Tomato and our Homemade Italian Dressing. 10 Guest Minimum	5.95 each
American Sub - Roast Beef, Corned Beef, Turkey, Ham, Bologna, American Cheese, Lettuce and Tomato on French Bread. 10 Guest Minimum	4.95 each
Club Sub - Turkey, Bacon, American Cheese, Lettuce, and Tomato on French Bread. 10 Guest Minimum	5.00 each
Italian Sub - Mortadella, Capicola, Genoa Salami, Roast Beef, Provolone Cheese, Lettuce, Tomato, and our Homemade Italian Dressing on French Bread. 10 Guest Minimum	5.75 each
Turkey Sub - Turkey, American Cheese, Lettuce, and Tomato on French Bread. 10 Guest Minimum	4.75 each
Vegetarian Sub - Lettuce, Tomato, Cucumber, Alfalfa Sprouts, Cheese on French Bread. 10 Guest Minimum	4.50 each
Ham & Bacon Club - Ham, Bacon, Roasted Turkey, Swiss Cheese, Lettuce, Tomato on French Bread. 10 Guest Minimum	4.75 each

Hot Buffets

These meals are smaller and lighter than our Theme Buffets and Executive menus. They are perfect for that small lunch meeting or a quick and tasty dinner. Buffets include Heavy Duty Paper Goods (Forks, Knives, Napkins, Plates, etc.). Orders for 30 or more people will receive free rental of Chafing Dishes, Sterno, and Serving Utensils. For orders of 29 or less, equipment can be rented for 2.25 per hot item. Our Hot Meals are for a minimum of 10 Guests. Orders for 9 and under, subject to an additional charge. Larger orders may qualify for a discount. **All Cold Sides can be found on the bottom of Page 9**

Hot Sandwich Buffets

- Reuben Sandwich** - Great tasting and layered with fresh cooked Corned Beef, Homemade Cole Slaw and Swiss Cheese on Marble Rye Bread. Also includes your choice of **one** cold side, and Individually Bagged Chips or Pretzels. **7.50 per guest**
- BBQ Pulled Pork Sandwich** - Freshly Shredded Roasted Pork, blended with Chef's Homemade BBQ Sauce. Also includes your choice of **one** cold side, and Individually Bagged Chips or Pretzels. **6.95 per guest**
- Cheesy Beef Sandwich Buffet** - Fresh cut Roast Sirloin of Beef and our Tasty Cheese Sauce with French Bread on the side. Also includes your choice of **one** cold side, and Individually Bagged Chips or Pretzels. **6.95 per guest**
- New York Style BBQ Beef** - Fresh cut Roast Sirloin of Beef blended with Chef's Homemade BBQ Sauce. Also includes your choice of **one** cold side, and Individually Bagged Chips or Pretzels. **7.35 per guest**
- Italian Beef Sandwiches** - Italian Beef and Au Jus with Seasonings. Served with French Bread, Hot Giardiniera and Sweet Peppers. Includes your choice of **one** cold side and Individually Bagged Chips or Pretzels. **7.75 per guest**
- Italian Sausage Sandwiches** - Italian Sausage and Au Jus with Seasonings. Served with French Bread, Hot Giardiniera, and Sweet Peppers. With your choice of **one** cold side and Individually Bagged Chips or Pretzels. **7.05 per guest**
- Meatball Submarine Sandwiches** - Homemade Meatballs in Red Sauce served with French Bread. Also includes your choice of **one** cold side and Individually Bagged Chips or Pretzels. **6.95 per guest**
- Chicken De Jonghe Sandwiches** - Our Signature Sandwich, A sautéed Boneless Chicken Breast with Chef's De Jonghe Garlic Butter served with Kaiser Rolls. Also includes your choice of **one** cold side and Individually Bagged Chips or Pretzels. **7.95 per guest**
- Italian Beef Bruschetta Sandwiches** - Fresh Italian Beef with Chef's Unique Bruschetta Mix. Served with French Bread, Hot Giardiniera, and Sweet Peppers. Also includes your choice of **one** cold side and Individually Bagged Chips or Pretzels. **8.05 per guest**
- Italian Sausage in Red Sauce** - Fresh Italian Sausage with Chef's Homemade Red Sauce. Served with French Bread. Also includes your choice of **one** cold side and Individually Bagged Chips or Pretzels. **7.75 per guest**
- Chicken Breast Bruschetta Sandwiches** - Boneless Chicken Breast with Chef's Unique Bruschetta Mix. Served with French Bread and Mozzarella Cheese. Also includes your choice of **one** cold side and Individually Bagged Chips or Pretzels. **8.05 per guest**

Special Kabob Buffets

- Italian Chicken Kabobs** - Boneless Chicken Breast marinated in Traditional Italian Marinade with Vegetables on a Skewer. Served with Rice Vesuvio, Tossed Salad and Rolls & Butter. **7.95 per guest**
- Italian Sausage Kabobs** - Italian Sausage marinated in Traditional Italian Marinade with Vegetables on a Skewer. Served with Rice Vesuvio, Tossed Salad and Rolls & Butter. **7.25 per guest**
- Souflaki Grecian Kabobs** - Tenderloin of Pork marinated in the Traditional Grecian Marinade with Vegetables on a Skewer. Served with Rice Lemone, Tossed Salad and Rolls & Butter. **8.95 per guest**
- Grecian Chicken Kabobs** - Boneless Chicken Breast marinated in the Traditional Grecian Marinade with Vegetables on a Skewer. Served with Rice Lemone, Tossed Salad and Rolls & Butter. **7.95 per guest**
- Beef Kabobs** - Beef with Vegetables on a Skewer. Served with Rice Pilaf, Tossed Salad and Rolls & Butter. **10.25 per guest**
- Vegetarian Kabobs** - Vegetables on a Skewer. Served with Rice Lemone, Tossed Salad and Rolls & Butter. **6.95 per guest**

Executive Value Menu

Our Executive Chef and Founder is committed to serving only premier meals with more than enough food. All of our entrees and side dishes are prepared fresh using only the best ingredients on the day of your event. Buffets include Heavy Duty Paper Goods (Forks, Knives, Napkins, Plates, etc.). Our Executive Value Menu is for a minimum of 30 Guests. Orders for 29 and under, subject to an additional charge. Larger orders may qualify for a discount.

Every buffet comes with One or Two Entrees, One Starch, and One Cold Salad.

ENTREES - Select One or Two from any of the following:

BBQ Beef for Sandwiches - Fresh cut Roast Sirloin of Beef with Chef's Homemade BBQ Sauce. Served with Hamburger Buns.

Honey Baked Ham in Natural Juices - Fresh Ham off the Bone baked and served in Natural Juices.

Italian Beef for Sandwiches - Italian Beef and Au Jus with Seasonings. With French Bread, Hot Giardiniera, and Sweet Peppers.

Italian Sausage for Sandwiches - Italian Sausage and Au Jus. With French Bread, Hot Giardiniera, and Sweet Peppers.

BBQ Chicken Pieces - Bone-in Chicken baked and served with Chef's Homemade BBQ Sauce.

Fried Chicken Pieces - Plump and Juicy Bone-in Chicken fried with our Special Seasonings.

Grecian Chicken Pieces - Bone-in Chicken with Fresh Garlic, Fresh Lemon Juice, White Wine, and Oregano.

Honey Baked Chicken - Bone-in Chicken with our Homemade Honey Butter Sauce.

Oven Baked Chicken Pieces - Bone-in Chicken with Garlic, Oregano and other Spices.

Vesuvio Chicken Pieces - Bone-in Chicken with Red, Yellow, & Green Peppers, Mushrooms, Olive Oil, Fresh Garlic, White Wine.

STARCH - Select One from any of the following:

Au Gratin Potatoes - Coarsely Mashed Potatoes baked with our Homemade Cheese Sauce

Double Baked Mashed Potatoes - Specialty Mashed Potatoes with Bacon and Chives

Mashed Potatoes - Creamy Mashed Potatoes

Grecian Roasted Potatoes - Roasted Potatoes with Fresh Garlic, Lemon, White Wine, and Oregano

Vesuvio Roasted Potatoes - Roasted Potatoes with Peppers, Mushrooms, Olive Oil, Garlic, and White Wine

Pasta Marinara - Bowtie, Mostaccioli, or Rigatoni Pasta served in our Homemade Marinara Sauce.

COLD SALADS - Select One from any of the following:

Tossed Garden Salad - Iceberg Lettuce, Cucumbers & Tomatoes with 2 Homemade Dressings

American Potato Salad - Creamy Potato Salad, Just like your Grandma makes it

Cole Slaw - Creamy Cole Slaw with Shredded Red Cabbage

Cucumber, Tomato, Onion Salad - Sliced Cucumbers, Tomatoes, and Onions tossed with our Homemade Italian Dressing

Green Bean Salad - Green Beans, Artichoke Hearts, Cucumbers, and Tomatoes with our Creamy House Dressing

Pasta Salad with Springs - Pasta, Salami, Mozzarella Cheese, and Peppers with our Italian Dressing

Vegetable Medley Salad - Zucchini, Yellow Squash, Broccoli, Celery, Carrots and Peppers with our Italian Dressing

New Potato Salad - New Potatoes cut into fourths, Paprika, Bacon and Chives with our Ranch Dressing

Bowtie Pasta Salad - Bowtie Pasta, Celery and Red, Yellow & Green Peppers with our Creamy House Dressing

Vegetarian Tri-Colored Pasta Salad - Tri-Colored Rotini, Peppers and Mozzarella Cheese with our Italian Dressing

PRICE PER GUEST

No. of Guests:	30-99	100-199	200-299	300+
One Entrée	7.25	7.00	6.90	Call Us!
Two Entrées	8.00	7.75	7.65	Call Us!

For Extra Entrees or Extra Sides, please call and we will create a custom menu for you.

Traditional Executive Menu

Our Executive Chef and Founder is committed to serving only premier meals with more than enough food. All of our entrees and side dishes are prepared fresh using only the best ingredients on the day of your event. Buffets include Heavy Duty Paper Goods (Forks, Knives, Napkins, Plates, etc.). Orders for 30 or more people will receive free rental of Chafing Dishes, Sterno, and Serving Utensils. For orders of 29 or less, equipment can be rented for 2.25 per hot item. Our Traditional Executive Menu is for a minimum of 10 Guests. Orders for 9 and under, subject to an additional charge. Larger orders may qualify for a discount.

Every buffet comes with One, Two or Three Entrees, One Starch, One Hot Vegetable and One Cold Salad.

ENTREES - Select One, Two, or Three from any of the following:

Beef, Sausage, & Pork Entrees

BBQ Pork for Sandwiches - Fresh Hickory Smoked Pulled Pork with Chef's Homemade BBQ Sauce. Served with Hamburger Buns.

BBQ Beef for Sandwiches - Fresh cut Roast Sirloin of Beef with Chef's Homemade BBQ Sauce. Served with Hamburger Buns.

Honey Baked Ham in Natural Juices - Fresh Ham off the Bone baked and served in Natural Juices.

Italian Beef for Sandwiches - Slow Cooked Daily. Italian Beef and Au Jus with Seasonings. Served with French Bread, Hot Giardiniera, and Sweet Peppers.

Italian Beef Bruschetta for Sandwiches - Fresh Italian Beef with Chef's Unique Bruschetta Mix. Served with French Bread, Hot Giardiniera, and Sweet Peppers.

Italian Sausage for Sandwiches - Tasty Italian Sausage and Au Jus with Seasonings. Served with French Bread, Hot Giardiniera, and Sweet Peppers.

Italian Sausage Bruschetta for Sandwiches - Fresh Italian Sausage with Chef's Unique Bruschetta Mix. Served with French Bread, Hot Giardiniera, and Sweet Peppers.

Roast Pork with Pork Gravy - Fresh Pork served with our Homemade Pork Gravy. . . . **Add .25 per guest**

Poultry Entrees

BBQ Chicken Pieces - Bone-in Chicken baked and served with Chef's Homemade BBQ Sauce.

Fresh Roasted Turkey - Oven Roasted Turkey served with our Homemade Turkey Gravy. Cranberries are also served on the side.

Fried Chicken Pieces - Plump and Juicy Bone-in Chicken fried with our Special Seasonings.

Grecian Chicken Pieces - Bone-in Chicken with Fresh Garlic, Fresh Lemon Juice, White Wine, and Oregano.

Honey Baked Chicken - Bone-in Chicken with our Homemade Honey Butter Sauce.

Oven Baked Chicken Pieces - Bone-in Chicken with Garlic, Oregano and other Spices.

Vesuvio Chicken Pieces - Bone-in Chicken with Red, Yellow, & Green Peppers, Mushrooms, and Sautéed in Olive Oil, Fresh Garlic, and White Wine.

Pasta Entrees

Pasta - Bowtie, Mostaccioli, or Rigatoni Pasta served in Meat Sauce, Parmesan Sauce, or Alfredo Sauce. . . . **Add .35 per guest**

Tony's Bowtie Pasta Scampi - Bowtie Pasta served in our Homemade Light Scampi Sauce (Olive Oil, Garlic, White Wine, Tomatoes).

Pasta Florentine - Bowtie Pasta with our Creamy Florentine Sauce with Spinach & Mushrooms. . . . **Add 2.00 per guest**
Homemade Lasagna - Customer Favorite Homemade Layered Lasagna. Your choice of Cheese, Spinach & Cheese, or Meat & Cheese. . . . **Add 1.50 per guest**

Traditional Executive Menu

STARCH - Select One from any of the following:

- Au Gratin Potatoes** - Coarsely Mashed Potatoes baked with our Homemade Cheese Sauce
- Bistro Potatoes** - A customer favorite. Small, Red Round Potatoes cut into fourths and baked with our Homemade Ranch Dressing, Parmesan Cheese, Butter, Hungarian Paprika, and other spices baked to perfection. . . . **Add .25 per guest**
- Cinnamon & Sugar Sweet Potatoes** - Whipped Sweet Potatoes blended with Butter, Cinnamon, and Brown Sugar
- Double Baked Mashed Potatoes** - Specialty Mashed Potatoes with Bacon and Chives
- Mashed Potatoes** - Creamy Mashed Potatoes
- Garlic Mashed Potatoes** - Specialty Mashed Potatoes with a Fresh Garlic flavor
- Hot German Potato Salad** - Authentic German Potato Salad with Bacon and served hot
- Pasta Marinara** - Bowtie, Mostaccioli, or Rigatoni Pasta served in our Homemade Marinara Sauce. . . . **Add .25 per guest**
- Rice Pilaf** - Chicken Flavored Rice
- Cheesy Scalloped Potatoes** - Thinly Sliced Potatoes, Assorted Cheeses and Sour Cream. . . . **Add .25 per guest**
- Grecian Roasted Potatoes** - Roasted Potatoes with Fresh Garlic, Lemon, White Wine, and Oregano
- Vesuvio Roasted Potatoes** - Roasted Potatoes with Peppers, Mushrooms, Olive Oil, Garlic, and White Wine
- Sweet Potatoes** - Baked Sweet Potatoes cut in half and served with Butter

HOT VEGETABLES - Select One from any of the following:

- Broccoli & Cauliflower in Cheese Sauce** - Broccoli & Cauliflower served in our Cheddar Cheese Sauce. . . . **Add .25 per guest**
- Broccoli Lemone** - Fresh Steamed Broccoli served with Lemon Juice and Lemon Wedges
- Corn** - Fresh Corn seasoned with Butter and Salt
- Green Beans Almondine** - Green Beans served with Almonds and seasoned with Butter and Salt
- Green Beans with Baby Carrots** - Green Beans and Baby Carrots seasoned with Butter and Salt
- Normandy Vegetables** - A blend of Broccoli, Cauliflower, and Carrots seasoned with Butter and Salt

COLD SALADS - Select One from any of the following:

- Tossed Garden Salad** - Iceberg Lettuce, Cucumbers & Tomatoes with **2** Homemade Dressings
- Caesar Salad** - Romaine & Iceberg Lettuce, Hearts of Palm, Artichoke Hearts, Parmesan Cheese, Croutons with Caesar Dressing
- Deluxe Tossed Salad** - Lettuce, Cucumbers, Tomatoes, Hearts of Palm, Artichoke Hearts, Black Olives, Croutons with **2** Homemade Dressings. . . . **Add .25 per guest**
- Tossed Spinach & Leaf Lettuce Salad** - Spinach & Iceberg Lettuce with Fresh Strawberries and our Raspberry Vinaigrette Dressing. . . . **Add .25 per guest**
- Chopped Salad** - Romaine and Iceberg Lettuce, Ditalini Pasta, Chicken Breast, Bacon, Tomato, Red Cabbage, Gorgonzola Cheese, and Green Onion with **2** Homemade Dressings. . . . **Add .75 per guest**
- American Potato Salad** - Creamy Potato Salad, Just like your Grandma makes it
- Cole Slaw** - Creamy Cole Slaw with Shredded Red Cabbage
- Cucumber, Tomato, Onion Salad** - Sliced Cucumbers, Tomatoes, and Onions tossed with our Homemade Italian Dressing
- Fruit Salad** - Fresh Fruit including Melons, Pineapples, Grapes and Other Seasonal Fruit diced and combined into a bowl
- Green Bean Salad** - Green Beans, Artichoke Hearts, Cucumbers, and Tomatoes with our Creamy House Dressing
- Macaroni Salad** - Elbow Macaroni, Ham, American Cheese and Peppers with a hint of Sweet Relish
- Pasta Salad with Springs** - Pasta, Salami, Mozzarella Cheese, and Peppers with our Italian Dressing
- Vegetable Medley Salad** - Zucchini, Yellow Squash, Broccoli, Celery, Carrots and Peppers with our Italian Dressing
- New Potato Salad** - New Potatoes cut into fourths, Paprika, Bacon and Chives with our Ranch Dressing
- Bowtie Pasta Salad** - Bowtie Pasta, Celery and Red, Yellow & Green Peppers with our Creamy House Dressing
- Cucumber, Tomato, Onion, Feta Cheese Salad** - Cucumbers, Tomatoes, Onions, and Feta Cheese with our Italian Dressing
- Loaded Baked Potato Salad** - Potatoes, Sour Cream, Onion, Cheddar Jack Cheese, Broccoli, Bacon. . . . **Add .35 per guest**
- Mexican Potato Salad** - Potatoes, Salsa, Lime Juice, Tomatoes, Olives, Cilantro with Chipotle Dressing. . . . **Add .50 per guest**
- Seafood Pasta Salad** - Pasta, Celery, Peppers, Crabmeat, and Shrimp with our Creamy House Dressing. . . . **Add 1.00 per guest**
- Vegetarian Tri-Colored Pasta Salad** - Tri-Colored Rotini, Peppers and Mozzarella Cheese with our Italian Dressing.

One & Two Entrees – PRICE PER GUEST

No. of Guests:	10-99	100-199	200-299	300+
1 Entrée, 3 Sides	9.00	8.75	8.65	Call Us!
2 Entrees, 3 Sides	10.75	10.50	10.40	Call Us!

Three Entrees - PRICE PER GUEST

No. of Guests:	10-99	100-199	200-299	300+
3 Entrée, 3 Sides	12.50	12.25	12.15	Call Us!

Deluxe Executive Menu

Our Executive Chef and Founder is committed to serving only premier meals with more than enough food. All of our entrees and side dishes are prepared fresh using only the best ingredients on the day of your event. Buffets include Heavy Duty Paper Goods (Forks, Knives, Napkins, Plates, etc.). Orders for 30 or more people will receive free rental of Chafing Dishes, Sterno, and Serving Utensils. For orders of 29 or less, equipment can be rented for 2.25 per hot item. Our Traditional Executive Menu is for a minimum of 10 Guests. Orders for 9 and under, subject to an additional charge. Larger orders may qualify for a discount.

Every buffet comes with One, Two or Three Entrees, One Starch, One Hot Vegetable and One Cold Salad.

ENTREES - Select One, Two, or Three from any of the following: **Beef, Sausage, & Pork Entrees**

BBQ Pork for Sandwiches - Fresh Hickory Smoked Pulled Pork with Chef's Homemade BBQ Sauce. Served with Hamburger Buns.

BBQ Beef for Sandwiches - Roast Sirloin of Beef with Chef's Homemade BBQ Sauce. Served with Hamburger Buns

Chicken and Beef Stir-Fry - Strips of Chicken and Roast Sirloin of Beef with Stir-Fry Vegetables

Honey Baked Ham in Natural Juices - Fresh Ham off the Bone baked and served in Natural Juices

Italian Beef for Sandwiches - Italian Beef with Au Jus. Served with French Bread, Hot Giardiniera, and Sweet Peppers

Italian Beef Bruschetta for Sandwiches - Fresh Italian Beef with Chef's Unique Bruschetta Mix. Served with French Bread, Hot Giardiniera, and Sweet Peppers

Italian Sausage for Sandwiches - Italian Sausage with Au Jus. Served with French Bread, Hot Giardiniera and Sweet Peppers

Italian Sausage Bruschetta for Sandwiches - Fresh Italian Sausage with Chef's Unique Bruschetta Mix. Served with French Bread, Hot Giardiniera, and Sweet Peppers

London Broil - London Broil Steaks served in your choice of Lite Mushroom Sauce or Au Jus. . . . **Add 1.50 per guest**

London Broil Bruschetta - London Broil Steaks served with Chef's Unique Bruschetta Mix. . . . **Add 1.75 per guest**

Pepper Steak Beef Tenderloin - Strips of Beef Tenderloin, Peppers, Garlic, and Peppercorns. . . . **Add 3.00 per guest**

Stuffed Pork Chops with Pork Gravy - Juicy Pork Chops stuffed with Dressing with our Homemade Pork Gravy. **Add .50 per guest**

Roast Pork with Pork Gravy - Fresh Pork served with our Homemade Pork Gravy

Roast Sirloin of Beef - Fresh Roast Sirloin of beef served in your choice of Lite Mushroom Sauce or Au Jus

Poultry Entrees

De Jonghe Chicken Breast - Our Signature Entrée, A sautéed Boneless Chicken Breast with Chef's De Jonghe Garlic Butter

Apricot Chipotle Chicken Breast - Boneless Chicken Breast sautéed and served with Apricot Chipotle Mustard Glaze

Chicken Breast - Boneless Chicken Breast sautéed and served with Chef's Homemade BBQ Sauce

Bruschetta Chicken Breast - Boneless Chicken Breast sautéed and served with Chef's Unique Bruschetta Mix

Cajun Chicken Breast - Boneless Chicken Breast sautéed and rubbed with Cajun Spice

Fresh Roasted Turkey - Oven Roasted Turkey served with Dressing and Turkey Gravy, Cranberries are also served on the side

Grecian Chicken Breast - A sautéed Boneless Chicken Breast with Fresh Garlic, Fresh Lemon Juice, White Wine, and Oregano

Lemone Chicken Breast - Boneless Chicken Breast sautéed and served with a Lite Lemon & Garlic Gravy

Marsala Chicken Breast - Boneless Chicken Breast sautéed and served with Marsala Wine, Seasonings, Mushrooms and Shallots

Chicken Parmigiana - Boneless Chicken Breast with our Red Sauce and covered with Parmesan & Mozzarella Cheese

Florentine Chicken Breast - A sautéed Butterfly Boneless Chicken Breast stuffed with Spinach and Mozzarella Cheese

Supreme Chicken Breast - Boneless Chicken Breast sautéed and served in a White Sherry Wine Sauce

Vesuvio Chicken Breast - Boneless Chicken Breast, Peppers and Mushrooms sautéed with Olive Oil, Fresh Garlic and White Wine

Pasta & Italian Entrees

Pasta - Bowtie, Mostaccioli, or Rigatoni Pasta served in Meat Sauce, Parmesan Sauce, or Alfredo Sauce

Pasta Florentine - Bowtie Pasta with our Creamy Florentine Sauce with Spinach & Mushrooms. . . . **Add 1.50 per guest**

With Chicken Breast Strips. . . . Add 1.00 per guest *With Shrimp. . . . Add 3.00 per guest*

Homemade Lasagna - Homemade Lasagna. Choice of Cheese, Spinach & Cheese, or Meat & Cheese. . . . **Add .75 per guest**

Eggplant Parmigiana - Sautéed Fresh Eggplant Cutlets with our Red Sauce and covered with Parmesan & Mozzarella Cheese

Stuffed Shells - Homemade Stuffed Shells with Ricotta Cheese and Marinara Sauce. . . . **Add .75 per guest**

Seafood Entrees

Tilapia - Filets of Tilapia with your choice of Buttered, Pomadora, Lemon Pepper, or Tilapia De Jonghe. . . . **Add .75 per guest**

Salmon - Salmon Filets Buttered and Baked to Perfection. . . . **Add 1.00 per guest**

Mahi-Mahi - Mahi-Mahi Steaks Buttered and Baked to Perfection. . . . **Add 1.75 per guest**

Orange Roughy - Orange Roughy Filets with choice of Buttered, Pomadora, or Lemon Pepper. . . . **Add 1.50 per guest**

Deluxe Executive Menu

STARCH - Select One from any of the following:

- Au Gratin Potatoes** - Coarsely Mashed Potatoes baked with our Homemade Cheese Sauce
- Bistro Potatoes** - A customer favorite. Small, Red Round Potatoes cut into fourths and baked with our Homemade Ranch Dressing, Parmesan Cheese, Butter, Hungarian Paprika, and other spices baked to perfection. . . . **Add .25 per guest**
- Cinnamon & Sugar Sweet Potatoes** - Whipped Sweet Potatoes blended with Butter, Cinnamon, and Brown Sugar
- Double Baked Mashed Potatoes** - Specialty Mashed Potatoes with Bacon and Chives
- Mashed Potatoes** - Creamy Mashed Potatoes
- Garlic Mashed Potatoes** - Specialty Mashed Potatoes with a Fresh Garlic flavor
- Hot German Potato Salad** - Authentic German Potato Salad with Bacon and served hot
- Pasta Marinara** - Bowtie, Mostaccioli, or Rigatoni Pasta served in our Homemade Marinara Sauce. . . . **Add .25 per guest**
- Rice Pilaf** - Chicken Flavored Rice
- Cheesy Scalloped Potatoes** - Thinly Sliced Potatoes, Assorted Cheeses and Sour Cream. . . . **Add .25 per guest**
- Grecian Roasted Potatoes** - Roasted Potatoes with Fresh Garlic, Lemon, White Wine, and Oregano
- Vesuvio Roasted Potatoes** - Roasted Potatoes with Peppers, Mushrooms, Olive Oil, Garlic, and White Wine
- Sweet Potatoes** - Baked Sweet Potatoes cut in half and served with Butter

HOT VEGETABLES - Select One from any of the following:

- Broccoli & Cauliflower in Cheese Sauce** - Broccoli & Cauliflower served in our Cheddar Cheese Sauce. . . . **Add .25 per guest**
- Broccoli Lemone** - Fresh Steamed Broccoli served with Lemon Juice and Lemon Wedges
- Corn** - Fresh Corn seasoned with Butter and Salt
- Green Beans Almondine** - Green Beans served with Almonds and seasoned with Butter and Salt
- Green Beans with Baby Carrots** - Green Beans and Baby Carrots seasoned with Butter and Salt
- Normandy Vegetables** - A blend of Broccoli, Cauliflower, and Carrots seasoned with Butter and Salt

Cold Salads - Select One from any of the following:

- Tossed Garden Salad** - Iceberg Lettuce, Cucumbers & Tomatoes with 2 Homemade Dressings
- Caesar Salad** - Romaine & Iceberg Lettuce, Hearts of Palm, Artichoke Hearts, Parmesan Cheese, Croutons with Caesar Dressing
- Deluxe Tossed Salad** - Lettuce, Cucumbers, Tomatoes, Hearts of Palm, Artichoke Hearts, Black Olives, Croutons with 2 Homemade Dressings. . . . **Add .25 per guest**
- Tossed Spinach & Leaf Lettuce Salad** - Spinach & Iceberg Lettuce with Fresh Strawberries and our Raspberry Vinaigrette Dressing. . . . **Add .25 per guest**
- Chopped Salad** - Romaine and Iceberg Lettuce, Ditalini Pasta, Chicken Breast, Bacon, Tomato, Red Cabbage, Gorgonzola Cheese, and Green Onion with 2 Homemade Dressings. . . . **Add .75 per guest**
- American Potato Salad** - Creamy Potato Salad, Just like your Grandma makes it
- Cole Slaw** - Creamy Cole Slaw with Shredded Red Cabbage
- Cucumber, Tomato, Onion Salad** - Sliced Cucumbers, Tomatoes, and Onions tossed with our Homemade Italian Dressing
- Fruit Salad** - Fresh Fruit including Melons, Pineapples, Grapes and Other Seasonal Fruit diced and combined into a bowl
- Green Bean Salad** - Green Beans, Artichoke Hearts, Cucumbers, and Tomatoes with our Creamy House Dressing
- Macaroni Salad** - Elbow Macaroni, Ham, American Cheese and Peppers with a hint of Sweet Relish
- Pasta Salad with Springs** - Pasta, Salami, Mozzarella Cheese, and Peppers with our Italian Dressing
- Vegetable Medley Salad** - Zucchini, Yellow Squash, Broccoli, Celery, Carrots and Peppers with our Italian Dressing
- New Potato Salad** - New Potatoes cut into fourths, Paprika, Bacon and Chives with our Ranch Dressing
- Bowtie Pasta Salad** - Bowtie Pasta, Celery and Red, Yellow & Green Peppers with our Creamy House Dressing
- Cucumber, Tomato, Onion, Feta Cheese Salad** - Cucumbers, Tomatoes, Onions, and Feta Cheese with our Italian Dressing
- Loaded Baked Potato Salad** - Potatoes, Sour Cream, Onion, Cheddar Jack Cheese, Broccoli, Bacon. . . . **Add .35 per guest**
- Mexican Potato Salad** - Potatoes, Salsa, Lime Juice, Tomatoes, Olives, Cilantro with Chipotle Dressing. . . . **Add .50 per guest**
- Seafood Pasta Salad** - Pasta, Celery, Peppers, Crabmeat, and Shrimp with our Creamy House Dressing. . . . **Add 1.00 per guest**
- Vegetarian Tri-Colored Pasta Salad** - Tri-Colored Rotini, Peppers and Mozzarella Cheese with our Italian Dressing.

One & Two Entrees – PRICE PER GUEST

No. of Guests:	10-99	100-199	200-299	300+
1 Entrée, 3 Sides	9.00	8.75	8.65	Call Us!
2 Entrees, 3 Sides	10.75	10.50	10.40	Call Us!

Three Entrees - PRICE PER GUEST

No. of Guests:	10-99	100-199	200-299	300+
3 Entrée, 3 Sides	12.50	12.25	12.15	Call Us!

Theme Buffets

A TASTE OF ITALY

ENTREES - Select Two from any of the following:

Meat Entrees

Italian Beef for Sandwiches
 Italian Beef Bruschetta for Sandwiches
 Italian Sausage Au Jus for Sandwiches
 Italian Sausage Bruschetta for Sandwiches
 Italian Sausage in Red Sauce
 Meatball Sub Sandwiches

Chicken Entrees

Vesuvio Style Chicken Pieces
 Bruschetta Chicken Breast. . . .Add .50 per guest
 Vesuvio Chicken Breast. . . .Add .50 per guest
 Chicken Parmigiana. . . .Add .50 per guest

Pasta Entrees

Pasta Marinara - Bowtie, Mostaccioli, or Rigatoni Pasta with Marinara Sauce
 Substitute Meat Sauce, Parmesan Sauce or Alfredo. . . .Add .50 per guest
 Pasta Florentine. . . .Add 1.50 per guest
 Pasta Florentine Chicken Breast Strips. . . .Add 2.50 per guest
 Pasta Florentine Shrimp. . . .Add 3.50 per guest
 Homemade Lasagna (Cheese, Spinach or Meat). . . .Add 1.00 per guest
 Stuffed Shells. . . .Add 1.00 per guest
 Eggplant Parmigiana
 Baked Mostaccioli
 Tony's Bow Tie Pasta Scampi
 Add Shrimp. . . .Add 1.50 per guest
 Ravioli (Cheese or Meat)

BREAD - Select One from any of the following:

Garlic Bread
 Bruschetta Bread Platter
 Cheese Filled Breadsticks with Marinara
 Breadsticks with Marinara
 Rolls & Butter

SALAD - Select One from any of the following:

Antipasto Salad. . . .Add .75 per guest
 Caesar Salad
 Tossed Garden Salad

ALSO INCLUDES:

Two Homemade Salad Dressings
 Parmesan Cheese
 French Bread (where applicable)
 Paper Goods
 Catering Equipment (if more than 30 guests)

A Taste of Italy - PRICE PER GUEST

No. of Guests	15-99	100-199	200-299	300+
Buffet Price	9.40	9.20	9.05	Call Us!

CREATE YOUR PASTA BAR

PASTAS - Select Two from any of the following:

Capellini
 Linguini
 Mostaccioli
 Shells
 Cheese Tortellini. . . .Add 1.50 per guest

Bowtie
 Springs
 Tri-Color Rotini
 Rigatoni

SAUCES - Select Three from any of the following:

Parmesan Sauce
 Alfredo
 Florentine. . . .Add 1.50 per guest

Meat Sauce
 Marinara

ALSO INCLUDES:

Tossed Garden Salad
 Parmesan
 Paper Goods
 Catering Equipment (if more than 30 guests)

Two Homemade Salad Dressings
 Cheese Rolls & Butter

Create Your Pasta Bar - PRICE PER GUEST

No. of Guests	15-99	100-199	200-299	300+
Buffet Price	7.50	6.75	6.60	Call Us!

ADDITIONAL OPTIONS:

Garlic Bread. . . .Add .50 per piece
 Bruschetta Bread Platter. . . .Add .75 per piece
 Meatballs. . . .Add 1.25 per piece
 Italian Sausage Pieces. . . .Add 1.00 per piece

BAKED POTATO BAR

Create your favorite Baked Potato. This delicious buffet includes Baked Potatoes with Seven Toppings.

TOPPINGS

Stroganoff Topping
 Sautéed Mushrooms & Onions
 Chives
 Broccoli & Cauliflower in Cheese Sauce

Sour Cream
 Shredded Cheddar Cheese
 Homemade Chili Topping

SALADS - Select One from any of the following:

Tossed Garden Salad
 Deluxe Tossed Salad. . . .Add .25 per guest
 Chopped Salad. . . .Add 1.00 per guest
 Caesar Salad. . . .Add .25 per guest

ALSO INCLUDES:

Baked Potatoes
 Paper Goods
 Catering Equipment (if more than 30 guests)

Baked Potato Bar - PRICE PER GUEST

No. of Guests	0-99	100-199	200-299	300+
Buffet Price	7.50	7.00	6.75	Call Us!

Theme Buffets

SOUP, SALAD, & BREAD

24 Hour Notice

SOUPS - Select One from any of the following:

Broccoli Cheddar	Chicken Noodle
Beef Vegetable	Italian Minestrone
Cream of Broccoli	Cream of Mushroom
Homemade Chili	Italian Wedding Soup
Chicken Tortellini	Tomato Basil Florentine
New England Clam Chowder	Manhattan Clam Chowder
Shrimp Bisque	Cheesy Chicken Noodle
Lentil Soup with Ham	Split Pea Soup
Washington State Corn & Potato Chowder	

SALAD BAR - Select One from any of the following:

Tossed Garden Salad	Chicken Caesar Salad... Add .50
Deluxe Tossed Salad	Antipasto Salad... Add .25
Carmen Salad	Chopped Salad... Add .75
Cobb Salad... Add .75	Julienne Salad... Add 1.00
Spinach & Leaf Lettuce Salad	Caesar Salad

BREAD - Select One from any of the following:

Garlic Bread	Rolls & Butter
Mozzarella Stuffed Breadsticks	Plain Breadsticks
Bruschetta Bread Platter	

ALSO INCLUDES:

Salad Dressings
Paper Goods & Catering Equipment

Soup, Salad, & Bread - PRICE PER GUEST

No. of Guests	25-99	100-199	200-299	300+
Buffet Price	8.00	7.75	7.60	Call Us!

ADDITIONAL OPTIONS:

Bread Bowls. . . .**Add 2.00 per guest**
Carved Fruit Tray. . . .**Add 3.25 per guest**
Mini Sandwich Tray. . . .**Add 1.45 per piece**
Pinwheel Sandwich Tray. . . .**Add 1.95 per piece**

THE ULTIMATE BBQ BUFFET

ENTREES - Select 2 from any of the following:

BBQ Pulled Pork Sandwiches
BBQ Roasted Pork
BBQ Baby Back Ribs 1/3 Slab. . . .Call for Pricing (48 Hour Notice)
BBQ Baby Back Ribs 1/2 Slab. . . .Call for Pricing (48 Hour Notice)
BBQ Baby Back Ribs Full Slab. . . .Call for Pricing (48 Hour Notice)
BBQ Chicken Breast
BBQ Chicken Pieces
BBQ Beef for Sandwiches
BBQ Brisket of Beef (**24 Hour Notice**)

ADDITIONAL OPTIONS:

Corn Bread Muffins. . . .**Add .50 per guest**

ALL-AMERICAN BUFFET

ENTREES - Select Two from any of the following:

1/3 Pound Steakburgers
Jumbo Hot Dogs
Johnsonville Bratwurst
Chicken Breast Sandwiches. . . .**Add .50 per guest**

SIDE DISH - Select Two from any of the following:

Baked Potatoes	Bistro Potatoes
Pasta Salad	Baked Beans
Cole Slaw	Potato Chips (Individual Bags)
Buttered Corn	Pretzels (Individual Bags)
Tossed Salad	American Potato Salad
Bowtie Pasta Salad	Vegetable Medley Salad

CHEESE - Select Three from any of the following:

American	Cheddar	Provolone
Pepper Jack	Monterrey	Jack Swiss

TOPPINGS - Select Four from any of the following:

Grilled Onions	Sautéed Mushrooms
Chili Topping	Bruschetta Topping
Bacon Strips	Hot Giardiniera
BBQ Sauce Guacamole	

ALSO INCLUDES:

Hamburger or Hot Dog Buns
Pickles, Lettuce, Tomatoes, Ketchup & Mustard
Paper Goods
Catering Equipment (if more than 30 guests)

All-American Buffet - PRICE PER GUEST

No. of Guests	25-99	100-199	200-299	300+
Buffet Price	11.75	11.25	11.15	Call Us!

SIDE DISHES - Select 2 from any of the following:

Baked Beans	Cole Slaw
Homemade Chili	New Potato Salad
Baked Potato	Tri-Colored Pasta Salad
Buttered Corn	American Potato Salad
Corn on the Cob	Bistro Potatoes
Double Baked Mashed Potatoes	

ALSO INCLUDES:

Hamburger Buns
Paper Goods
Catering Equipment (if more than 30 guests)

Ultimate BBQ Buffet - PRICE PER GUEST

No. of Guests	15-99	100-199	200-299	300+
Buffet Price	10.25	9.75	9.65	Call Us!

Theme Buffet

CARIBBEAN BUFFET

ENTREES - Select Two from any of the following:

- Jerk Chicken Breast with Black Bean Sauce
- Margarita Chicken Breast
- Chicken Breast with Smoky Guava BBQ Sauce
- Island Style Beef Teriyaki
- Bahamian Beef Kabobs
- West Indies Ribs with Smoky BBQ Sauce. . . . *Call for Pricing*
- Coconut Shrimp w/ Citrus Mustard Sauce. . . *Add 1.50 per guest*
- Shrimp & Scallops w/ Citrus Butter Sauce. . . *Add .50 per guest*
- Shrimp & Scallops w/ Margarita Sauce. . . *Add .50 per guest*
- Mahi-Mahi (Margarita or Mango Chutney). . . *Add 2.00 per guest*
- Tuna Steak (Margarita or Mango Chutney). . *Add 4.00 per guest*

STARCH - Select One from the following:

- Sweet & Sour Rice
- Island Rice with Beans
- Double Baked Mashed Potatoes
- Garlic Mashed Potatoes
- Cinnamon Mashed Sweet Potatoes

HOT VEGETABLES - Select One from the following:

- Broccoli Lemone
- Steamed Broccoli
- Island Squash
- Chef's Choice Seasonal Veggie

SALADS - Select One from the following:

- Island Breeze Salad with Tropical Vinaigrette
- Sun Ripened Tomato Salad with Citrus Cilantro Vinaigrette
- Spinach & Leaf Lettuce w/Strawberries & Raspberry Vinaigrette

ALSO INCLUDES:

- Flavored Rolls & Butter
- Paper Goods
- Catering Equipment (if more than 30 guests)

Caribbean Buffet - PRICE PER GUEST

No. of Guests	15-99	100-199	200-299	300+
Buffet Price	13.55	13.00	12.75	Call Us!

APPETIZER OPTIONS:

- Coconut Shrimp. . . . *Add 2.25 each*
- Jerk Chicken Wings. . . . *Add 1.10 each*
- Quesadillas with Pepper Jack Cheese. . . . *Add 1.35 each*
- Spring Rolls with Island Sweet & Sour Sauce. . . . *Add 1.40 each*
- Island Onion Rings with Coconut Breading. . . *Add 1.75 per guest*

DESSERT OPTIONS:

- Keylime Pie. . . . *Add 2.50 each*
- Eli's Cheese Cakes. . . . *Add 3.00 each*
- Seven Layer Bars. . . . *Add 1.75 each*
- Coconut Pecan Cookies. . . . *Add 1.50 each*
- Cinnamon Sugar Cookies. . . . *Add 1.50 each*
- Assorted Mini Pastries. . . . *Add 1.50 each*
- Dessert Bars (Assorted Flavors). . . . *Add 2.50 each*
- Brownie Tray. . . . *Add 1.50 each*
- Assorted Large Cookie Tray. . . . *Add .75 each*

SOUTH OF THE BORDER

ENTREES - Select 2 from any of the following:

- Steak Fajitas. . . . *Add 2.00 per guest*
- Chicken Fajitas. . . . *Add .50 per guest*
- Beef Taco Entrée
- Chicken Taco Entrée
- Pork Taco Entrée
- Beef & Chicken Taco Entrée Mix
- Chicken Chimichanga
- Authentic Beef Tamales

SIDE DISHES - Select 2 from any of the following:

- Homemade Chili *Add .50 per guest*
- Tex-Mex Potatoes
- Cold Mexican Potato Salad
- Spanish Rice
- Refried Beans

ALSO INCLUDES:

- Tortillas
- Nacho Chips, Salsa, Hot Cheese Sauce, & Guacamole
- Condiment Tray (Shredded Cheddar Cheese, Chopped Onions, Diced Tomatoes, Black Olives, & Sour Cream)
- Paper Goods
- Catering Equipment (if more than 30 guests)

South of the Border - PRICE PER GUEST

No. of Guests	15-99	100-199	200-299	300+
Buffet Price	9.50	9.00	8.90	Call Us!

ADDITIONAL OPTIONS:

- Churros. . . . *Add 1.00 each*
- Shredded Chihuahua Cheese. . . . *Add 1.00 per guest*
- Cheese Quesadillas. . . . *Add 1.35 each*
- Grande Nacho Platter. . . . *Add 3.95 per guest*
- (Nachos, Cheese, Lettuce, Onions, Tomatoes, Taco Beef, Jalapenos)

CHEESEBURGER BAR

INCLUDES

- 1/2 Pound Steakburgers
- Sesame Seed Buns
- Sauteed Mushrooms
- Bacon Strips
- Gourmet Buns
- Grilled Onions
- Chili Topping
- BBQ Sauce

SIDE DISHES - Select 2 from any of the following:

- Bistro Potatoes
- American Potato Salad
- Potato Chips and Pretzels
- Bowtie Pasta Salad (House)
- Double Baked Mashed Potatoes
- Pasta Salad
- Vegetable Medley Salad
- Cole Slaw
- Tossed Salad with 2 Dressings

ALSO INCLUDES:

- Paper Goods and Catering Equipment

Cheeseburger Bar - PRICE PER GUEST

No. of Guests	25-99	100-199	200-299	300+
Buffet Price	9.50	9.00	8.90	Call Us!

Theme Buffets

SPRING SHOWERS LITE BUFFET

ENTREES - Select Two from any of the following:

Chicken Breast Kabobs
 Chicken Breast Lemone
 Pasta Florentine with Chicken Breast Strips
 Chicken Stir-Fry
 Shrimp & Scallops Stir Fry. . . .Add 1.50 per guest
 Lobster & Shrimp Filled Crepes. . . .Add 1.50 per guest
 Chicken Filled Crepes
 Baked Ham in Natural Juices
 Mushroom Ravioli with Chicken Stock
 Stuffed Shells. . . .Add 1.00 per guest
 Homemade Lasagna (Cheese or Spinach). . . .Add 1.00 per guest
 Cold Tortellini with Shrimp & Crabmeat. . . .Add .50 per guest

STARCH - Select One from the following:

Rice Pilaf Bistro Potatoes
 Buttered New Potatoes Lite Buttered Noodles
 Double Baked Mashed Potatoes

HOT VEGETABLES - Select One from the following:

Green Beans & Baby Carrots Green Beans Almondine
 Broccoli & Cauliflower Blend Broccoli Lemone
 Broccoli & Cauliflower in Cheese Sauce

SALADS - Select One from the following:

Spinach Salad with Bacon Dressing
 Deluxe Tossed Salad
 Caesar Salad
 Cucumber, Tomato, Onion, Feta Cheese Salad
 Spinach & Leaf Lettuce w/Strawberries & Raspberry Vinaigrette

ALSO INCLUDES:

Jell-O Tray with Fresh Fruit Garnish
 Paper Goods
 Catering Equipment

Spring Showers Lite Buffet - PRICE PER GUEST

No. of Guests	25-99	100-199	200-299	300+
Buffet Price	11.00	10.50	10.35	Call Us!

BRUNCH MENU

EGGS - Select One from any of the following:

Quiche Lorraine with Ham, Bacon & Cheese
 Quiche with Spinach & Cheese
 Scrambled Eggs
 Assorted Croissant Egg Sandwiches

STARCH - Select One from any of the following:

Mountaineer Potatoes Au Gratin Potatoes
 Mashed Potatoes Rice Pilaf
 Double Baked Mashed Potatoes

PASTA - Select One from any of the following:

Stuffed Shells Cheese Ravioli
 Pasta Marinara Seafood Pasta Salad
 Homemade Lasagna (Cheese or Spinach)

CHICKEN - Select One from any of the following:

Chicken Filled Crepes Honey Baked Chicken Pieces
 Grecian Chicken Pieces Oven Baked Chicken Pieces
 BBQ Chicken Pieces De Jonghe Chicken Breast
 Grecian Chicken Breast Supreme Chicken Breast
 Marsala Chicken Breast Chicken Breast Parmigiana
 Lemone Chicken Breast BBQ Chicken Breast

MEAT - Select One from any of the following:

Baked Ham, Sausage Links & Bacon Strips
 Baked Ham in Natural Juices
 Roast Pork with Pork Gravy

VEGETABLES - Select 1 from any of the following:

Vegetable Medley Salad Veggie Tray with Dip

ALSO INCLUDES:

Fresh Fruit Bowl Mini Breakfast Breads
 Paper Goods Catering Equipment

Brunch Menu - PRICE PER GUEST

No. of Guests	25-99	100-199	200-299	300+
Buffet Price	14.25	14.00	13.75	Call Us!

HAWAIIAN LUAU MENU

ENTREES - Select Two from any of the following:

Sweet & Sour Pork Hawaiian Chicken Breast
 Hawaiian Chicken Kabobs Beef Teriyaki
 Baked Ham in Natural Juices Egg Rolls with Sweet & Sour
 Honey Glazed Chicken Stir-Fry

SALAD - Select One from any of the following:

Fresh Garden Tossed Salad with Two Homemade Dressings
 Jell-O with Hawaiian Salad and Fresh Fruit Garnish

ALSO INCLUDES:

Steamed Rice with Oriental Vegetables
 Assorted Rolls & Butter
 Paper GoodsCatering Equipment

APPETIZERS (Add-On):

Polynesian Chicken Wings. . . .28.75 for 25 pieces
 Wontons with Sweet & Sour Sauce. . . .47.50 for 25 pieces
 Mini Egg Rolls w/ Sweet & Sour Sauce. . . .30.25 for 25 pieces
 Chicken & Pineapple Kabobs. . . .51.50 for 25 pieces
 Polynesian Cocktail Meatballs. . . .28.75 for 25 pieces
 Sesame Chicken. . . .42.75 for 25 pieces
 Teriyaki Steak Bits. . . .55.75 for 25 pieces

Hawaiian Luau Menu - PRICE PER GUEST

No. of Guests	25-99	100-199	200-299	300+
Buffet Price	9.75	9.50	9.35	Call Us!

All Day Training Packages

We know that sometimes you have to order food for training sessions, meetings, and other events that may last all day. With these menus you can select what will work for your event with a Breakfast, Lunch and Break included. For breakfast, beverages include: Ice Bucket, 1 Bottled Juice, 1 Bottled Water and 1 Cup of Coffee per guest. For Lunch and Breaks, beverages include: Ice Bucket, 1 Bottled Water and 1 Canned Soda. Cups are included with all orders. Buffets include Heavy Duty Paper Goods (Forks, Knives, Napkins, Plates, etc.). Our Training Packages are for a minimum of 15 Guests. Orders for 14 and under, subject to an additional charge. Certain substitutions will be allowed.

Traditional Training Menu

BREAKFAST - Choose One Item

Assorted Fresh Bagels, Cream Cheese, Bottled Juice and Water & Coffee Service

Mini Assorted Breakfast Items with Fruit Salad, Bottled Juice and Water & Coffee Service

Cereal & Milk with Bottled Juice and Water & Coffee Service (Page 4)

Yogurt Topping Bar with Bottled Juice and Water & Coffee Service (Page 4)

LUNCH - Choose One Item

Traditional Deli Buffet with Beverages (Page 7)

Traditional Assorted Sandwich Buffet with Beverages (Page 8)

One Entrée Executive Value Menu with Beverages (Page 13)

Create Your Pasta Bar with Beverages (Page 18)

DESSERT - Choose One Item

Large & Small Cookie Tray (Page 24)

Brownie Tray (Page 24)

Assorted Mini Pastries (Page 24)

BREAKS - Choose One Item

Chewy Granola Bars with Beverages (Page 23)

Nutri-Grain Bars with Beverages (Page 23)

Fruit Kabobs with Beverages (Page 23)

Nacho Chips & Salsa with Beverages (Page 23)

Traditional Training Menu

Guests	15-99	100-199	200+
Per Guest	20.55	18.75	Call Us!

Deluxe Training Menu

BREAKFAST - Choose One Item

Deluxe Continental with Bottled Juice and Water & Coffee Service (Page 3)

Assorted Low-Fat Yogurt, Carved Fruit Tray, Granola Bars with Bottled Juice and Water & Coffee Service

Breakfast Burritos, Carved Fruit Tray with Bottled Juice and Water & Coffee Service

Bagel or English Muffin Breakfast Sandwiches, Carved Fruit Tray, with Bottled Juice and Water & Coffee Service

Assorted Fresh Bagels, Cream Cheese, Carved Fruit Tray, Bottled Juice and Water & Coffee Service

LUNCH - Choose One Item

Deluxe Deli Buffet with Beverages (Page 7)

Deluxe Assorted Sandwich Buffet with Beverages (Page 8)

One Entrée Traditional Executive Menu with Beverages (Pages 14-15)

Soup, Salad & Bread Theme Buffet with Beverages (Page 19)

DESSERT - Choose One Item

Dessert Bar Tray (Page 24)

Brownie & Cookie Tray (Page 24)

Cannoli Tray (Page 24)

BREAKS - Choose One Item

Chewy Granola Bars with Beverages (Page 23)

Nutri-Grain Bars with Beverages (Page 23)

Fruit Kabobs with Beverages (Page 23)

Nacho Chips & Salsa with Beverages (Page 23)

Deluxe Training Menu

Guests	15-99	100-199	200+
Per Guest	24.55	22.75	Call Us!

Premium Training Menu

BREAKFAST - Choose One Item

Traditional Hot Breakfast with Coffee Service (Page 3)

Steak & Eggs Buffet with Coffee Service (Page 3)

Rosanne's Skillet Buffet with Coffee Service (Page 3)

Mexican Skillet Buffet with Coffee Service (Page 3)

LUNCH - Choose One Item

Premium Deli Buffet with Beverages (Page 7)

Rosanne's Paramount Sandwich Buffet with Beverages (Page 8)

"Wrap It Up" Wrap Buffet with Beverages (Page 8)

One Entrée Deluxe Executive Menu with Beverages (Pages 16-17)

A Taste of Italy Theme Buffet with Beverages (Page 18)

Cheeseburger Bar Theme Buffet with Beverages (Page 20)

South of the Border Theme Buffet with Beverages (Page 20)

DESSERT - Choose One Item

Dessert Bar Tray (Page 24)

Brownie & Cookie Tray (Page 24)

Cannoli Tray (Page 24)

BREAKS - Choose One Item

Chewy Granola Bars with Beverages (Page 23)

Nutri-Grain Bars with Beverages (Page 23)

Fruit Kabobs with Beverages (Page 23)

Nacho Chips & Salsa with Beverages (Page 23)

Premium Training Menu

Guests	15-99	100-199	200+
Per Guest	28.55	26.75	Call Us!

Break Time: Snacks & Treats

When you need something for that late afternoon meeting, these snacks will provide the energy you need to get through the rest of the day. Our Breaks are for a minimum of 10 Guests. Orders for 9 and under, subject to an additional charge. Larger orders may qualify for a discount.

Fruit & Yogurt

Carved Fruit Tray - Fresh Fruit carved to perfection. Includes a beautiful arrangement of Fresh Melons, Pineapples, Grapes, and Other Seasonal Fruits. 10 Guest Minimum **3.25 per guest**

Fruit Kabobs - Mini Fresh Fruit Kabobs including Fresh Melons, Pineapples, Grapes and Other Seasonal Fruit arranged a skewer. 10 Guest Minimum **1.75 per guest**

Whole Fruit Basket - Whole Pieces of Fresh Fruit including, Bananas, Apples, Pears, Oranges and Other Seasonal Fruit. 10 Piece Minimum **1.10 each piece**

Fruit Salad - Fresh Fruit including Melons, Pineapples, Grapes and Other Seasonal fruit diced and combined into a bowl. 10 Guest Minimum **3.00 per guest**

Low-Fat Yogurt - Assorted flavors of Low-Fat Yogurt including Strawberry, Blueberry, and Peach. Served in individual containers. 12 Guest Minimum **1.25 each**

Organic Low-Fat Yogurt - Assorted flavors of Stonyfield Farms Low-Fat Organic Yogurt. Strawberry and Blueberry flavors are served in 6 ounce individual containers. 12 Guest Minimum **2.00 each**

Yogurt Topping Bar - Vanilla Yogurt served with Granola, Seasonal Berries, and other toppings on the side. 10 Guest Minimum **1.95 per guest**

Snacks

Grande Nacho Platter - Tortilla Chips, Nacho Cheese Sauce, Salsa, Sour Cream, Guacamole, Shredded Lettuce, Jalapeno Rings, Tomatoes and Onions. 10 Guest Minimum **3.95 per guest**

Nacho Chips & Salsa - Tortilla Chips with Homemade Salsa. 10 Guest Minimum **1.50 per guest**

Nacho Chips & Cheese - Tortilla Chips with Nacho Cheese Sauce. 10 Guest Minimum **1.75 per guest**

Trail Mix Bars - Assorted flavors of Nature Valley Trail Mix Bars including Fruit & Nut and Apple Cinnamon. 10 Guest Minimum **.75 each**

Chewy Granola Bars - Assorted flavors of Quaker Chewy Granola Bars including Chocolate, Peanut Butter, and Oatmeal Raisin. 10 Guest Minimum **.75 each**

Nutri-Grain Bars - Nutri-Grain Bars Cinnamon Apple, Blueberry, and Strawberry. 10 Guest Minimum **1.15 each**

Rice Krispie Treats - Rice Krispie Brand name treats served in individual wrappers. 10 Guest Minimum **1.60 each**

Veggie & Relish Tray - A tray of Fresh Vegetables and Relish with Chef's Veggie Dip. An assortment of Carrot and Celery Sticks, Mushrooms, Olives, Tomatoes, Broccoli, Cauliflower, Radishes, and More. 10 Guest Minimum **2.75 per guest**

Beverages

For a more detailed listing of our available Beverages, please look at Page 2.

Canned Soft Drinks	.85 each	Gourmet Coffee Service	1.00 per cup
Bottled Spring Water	1.00 each	Disposable Coffee Box	14.40 each
Red Bull	2.75 each	Hot Tea Service	1.00 per cup
Starbucks® Mocha Frappuccino	2.50 each	2% Milk (Regular or Chocolate)	1.35 each
Bottled Fruit Juice	1.35 each		

Dessert

If you are anything like us, then getting the right dessert is sometimes more important than the meal. These desserts will leave you with great memories. All desserts are for a minimum of 10 guests. Orders for 9 and under, subject to an additional charge.

Dessert Bars

Dessert Bar Tray - A tasty tray of assorted dessert bars including Meltaways, Brownie Bash, Lemon Squares, Chocolate Raspberry Tango, and Pecan Chocolate Chunks **2.75 per bar**

Brownies & Cookies

Large Cookie Tray - Assorted Large Cookies including Oatmeal Raisin, Chocolate Chip, M&M, and Peanut Butter. **.85 each**

Large & Small Cookie Tray - A platter full of Assorted Large and Small Cookies. One Large Cookie and One Small Cookie per guest **1.35 per guest**

Brownie Tray - A nicely decorated tray of fresh Chocolate Brownies with Nuts. **1.50 each**

Brownie & Cookie Tray - A tray with Small Cookies and Chocolate Brownies with Nuts. One Brownie and One Small Cookie per guest **1.85 per guest**

Mini Pastries

Assorted Mini Pastries - A fresh assortment of Mini Pastries **1.60 each**

Chocolate Éclair Tray - A tray of Mini Chocolate Éclairs with Custard Filling **1.60 each**

Cannoli Tray - A tray of fresh Mini Cannoli **1.60 each**

Other Desserts

Lemon Berry Mascarpone Cake - A house favorite. This cake will be the talk of your party. Moist Cream Cake with Blueberries, Cranberries & Lemon Mascarpone Cheese Finished with Cinnamon Streusel Topping **3.25 per piece**

Cheese Cake Tray - A decorated tray of absolutely delicious Cheese Cakes including Chocolate Chip, Chocolate Caramel Pecan, Amaretto Toasted Almond and Original **3.25 per piece**

Rice Krispie Treats - Rice Krispie Brand name treats served in individual wrappers **1.60 each**

Ultimate Dessert Platter - This is a complete tray with a variety of desserts including Chocolate Dipped Strawberries, Dessert Bars, Cheese Cake, Lemon Berry Mascarpone Cake, Cookies & Brownies **4.75 per guest**

Any Occasion Cake - We have special order cakes available for any occasion **Call for Pricing**

Apple Slices or Cherry Slices - A tray of square cut Apple or Cherry Slices **2.60 each**

Fruit Trays

Carved Fruit Tray - Fresh Fruit carved to perfection. Includes a beautiful arrangement of Fresh Melons, Pineapples, Grapes, and Other Seasonal Fruits. **3.25 per guest**

Fruit Kabobs - Mini Fresh Fruit Kabobs including Fresh Melons, Pineapples, Grapes and Other Seasonal Fruit arranged a skewer. **1.75 per guest**

Fruit Salad - Fresh Fruit including Melons, Pineapples, Grapes and Other Seasonal fruit diced and combined into a bowl. **3.00 per guest**

Strawberries, Whipped Cream & Chocolate Sauce - Fresh Strawberries arranged on a platter with Whipped Cream and Chocolate Sauce **2.25 per guest**

Ice Cream Menus

ICE CREAM SUNDAE BAR

ICE CREAM TYPES - Includes Three Flavors:

Chocolate
Strawberry
Vanilla

TOPPINGS - Includes Eight Toppings:

Bananas
Chopped Nuts
Cherries
Crushed Butterfinger Bars
Crushed Oreo Cookies
M&M's
Sprinkles
Whipped Cream

ALSO INCLUDES:

Scoops, Cups for Ice Cream, Spoons, Napkins, All
Catering Equipment to keep Ice Cream Cold

Ice Cream Sundae Bar - PRICE PER GUEST

No. of Guests	50-99	100-199	200-299	300+
Buffet Price	5.00	4.75	4.50	Call Us!

GOURMET ICE CREAM CAKES

Mocha Mud - Oreo cookie crust blended with chocolate chips and almonds, filled with a layer of fudge, followed by Mocha Almond Chip Gelato and topped with Whipped Mocha Cream. For the finale, a chocolate drizzle with mocha rosettes and a sprinkling of toasted almonds.

Serves 14 Guests

Call for Pricing

Brownie Truffle Torte - Vanilla Bean Gelato sandwiched between two delicious layers of brownies, topped with a rich chocolate fudge frosting and finished with fudge rosettes.

Serves 14 Guests

Call for Pricing

Caramel Pecan - Oreo cookie and pecan crust filled with a layer of rich chocolate fudge, followed by Butter Pecan Gelato, drizzled with chocolate and caramel fudge and accented with creamy rosettes.

Serves 14 Guests

Call for Pricing

Italian Spumoni - Four delicious gelato flavors ... Strawberry Cream Gelato, Pistachio Gelato with pistachio nuts, Sweet Rum Gelato with maraschino cherries and Chocolate Gelato with chocolate chips ... layered in a vanilla cookie crumb, coconut and almond crust, finished with a delicious whipped topping, generously sprinkled with chopped pistachio nuts, maraschino cherries and accented with creamy rosettes.

Serves 14 Guests

Call for Pricing

GOOD HUMOR ICE CREAM BARS

ICE CREAM BARS - Select 5 from the following:

Chocolate Éclairs
Strawberry Shortcake
Toasted Almond
Fire Cracker
Fruit Bars
Giant Ice Cream Sandwich
Neapolitan Ice Cream Sandwich
Sundae Cone

ALSO INCLUDES:

Ice Chests
Dry Ice

Good Humor Ice Cream Bars - PRICE PER GUEST

No. of Guests	50-99	100-199	200-299	300+
Price Per Bar	1.60	1.50	1.40	Call Us!

HAAGEN-DAZS, NESTLE, EDY'S ICE CREAM BARS

ICE CREAM BARS - Select 5 from the following:

Butterfinger Bars
Vanilla Carnation Sandwich
Drumsticks
Edy's Fruit Bars
Helados Fruit Bars
Nestle Crunch
Push-Ups
Snickers King Size

ALSO INCLUDES:

Ice Chests
Dry Ice

Haagen-Daz, Nestle, Edy's Ice Cream - PRICE PER GUEST

No. of Guests	50-99	100-199	200-299	300+
Price Per Bar	1.75	1.65	1.55	Call Us!

STAFFING & SERVICES

Ice Cream Cart Rental - Old fashioned Ice Cream Cart with Wheels and an Umbrella. Perfect to add to your Ice Cream Bars.

Call for Pricing

Server / Waitstaff - Servers will scoop and serve Ice Cream as well as set up and clean up all equipment and Ice Cream.

110.00 per server

Above rate includes staff for 3-4 hours. Additional hours are calculated at 25.00 per hour.

Party Platters & Mini Sandwiches

All of our Party Platters and Sandwiches are made fresh the day of your event. Our goal is to create a beautifully decorated tray each and every time. All trays are for a minimum of 15 Guests. Orders for 14 and under, subject to an additional charge.

Party Platters

- Bruschetta Bread Platter** - A tray of toasted, seasoned French Bread with our chef's special Bruschetta mix (Tomato, Basil, Onion, Olive Oil, etc.). *.75 each*
- Cheese Tray** - An assortment of bite size pieces of Cheese, Cheese Spread, and Crackers *3.00 per guest*
- Veggie & Relish Tray** - A tray of Fresh Vegetables and Relish with Chef's Veggie Dip. An assortment of Carrot and Celery Sticks, Mushrooms, Olives, Tomatoes, Broccoli, Cauliflower, Radishes, and More. *2.75 per guest*
- Veggie, Relish & Cheese Combo Tray** - A delicious combination of Fresh Vegetables and Relish with Chef's Veggie Dip, Bite Size Pieces of Cheese, Cheese Spread, and Crackers. *3.50 per guest*
- Shrimp Cocktail Tray** - A beautiful tray of Gulf Shrimp arranged with Fresh Lemon Wedges and Homemade Cocktail Sauce. 16-20 Shrimp Per Pound. *23.00 per pound*
- Antipasto Platter** - An assortment of Italian Meats including Genoa Salami, Mortadella, and Capicola with Assorted Cheeses. *4.25 per guest*
- Pass the Dip** - Choose any two dips from the following: *3.00 per guest*
Hot Spinach & Artichoke Dip Homemade Salsa Guacamole
Hot Buffalo Chicken Wing Dip Hot Chili Cheese Dip
Served with your choice of French Bread Crustinis or Tortilla Chips.
- Super Combo Cocktail Tray** - A tray that you can pick on all day! This great tasting tray includes Shrimp Cocktail, Chicken Strips Salsa, Pieces of Ham, Salami, Capicola, Turkey, Pepperoni, Assorted Cheeses, Peppers, Olives, Mushrooms, Cucumbers, and Assorted Crackers. Served with our Homemade Dips, Cocktail Sauce, Avocado Dip, and Chef's Veggie Dip. *8.05 per guest*
- Carved Fruit Tray** - Fresh Fruit carved to perfection. Includes a beautiful arrangement of Fresh Melons, Pineapples, Grapes, and Other Seasonal Fruits arranged *3.25 per guest*
- Fruit Kabobs** - Mini Fresh Fruit Kabobs including Fresh Melons, Pineapples, Grapes and Other Seasonal Fruit arranged a skewer. *1.75 per guest*
- Fruit & Cheese Combo Tray** - A beautiful arrangement of carved Fresh Fruit and an Assortment of Bite Size Pieces of Cheese. *4.25 per guest*

Mini Sandwiches

- Mini Sandwich Tray** - An assortment of fresh Mini Croissant and Tea Sandwiches with Assorted Fillings. Decorated and garnished with Fresh Fruit. *1.45 per piece*
- Mini Submarine & Mini Pinwheels Sandwich Tray** - An assortment of fresh Mini Sub Sandwiches including American Subs, Club Subs, Italian Subs, Turkey Subs and Mini Wrap Sandwiches. Decorated and Garnished with Fresh Fruit. *1.50 per piece*
- Mini Pinwheel Sandwich Tray** - A tray of unique sandwiches rolled in a soft whole wheat cracker bread and flavored tortillas. Pinwheel types include Turkey, Roast Beef, Ham, and Vegetarian. A very tasty and different sandwich. Pinwheels are rolled up with Cream Cheese or Ranch Dressing, Cheese, Lettuce, Tomato, and Pickles. *1.95 per piece*

Hot Hors D' Oeuvres

All of our Hot Hors D' Oeuvres come 25 pieces each. Please ask a Sullivan's Representative when ordering to help you choose the right number of Hors D' Oeuvres for your event. The price shown also includes Cocktail Plates, Cocktail Napkins, Frilled Toothpicks, Forks (if necessary), and free rental of our Chafing Equipment.

Antipasto Kabobs	51.95	Mini Chicago Style Pizza	42.25
BBQ Baby Back Ribs	67.75	Mini Chicken Wellington	54.75
BBQ Chicken Drumettes	32.50	Mini Hot Dogs & Cheeseburgers	56.25
BBQ Cocktail Franks	28.75	Mini Italian Sausage	28.75
Beef Kabobs	78.75	Mini Polish Sausage	28.75
Beef Sate	56.25	Mini Toasted Ravioli with Marinara	30.95
Brie with Raspberry & Almonds in Phyllo	53.95	Mini Turkey Pot Pie	41.50
Buffalo Wings	48.95	Mozzarella Sticks with Marinara	36.95
Caramelized Onion Turnover	40.25	Mushroom Vol-Au-Vent	45.95
Chicken & Pineapple Kabobs	51.50	Parmesan Artichoke Hearts	53.25
Chicken Breast De Jonghe	33.75	Pear & Brie with Almonds in Phyllo	48.50
Chicken Kabobs	57.95	Petite Quiche Lorraine	32.50
Chicken Nuggets with Sweet & Sour	28.75	Petite Spinach Quiche	32.50
Chicken Sate	44.50	Pizza Bread	28.75
Chicken Sticks with Sweet & Sour	36.95	Rumaki	37.50
Chicken Wings - BBQ Style	28.75	Scallops Wrapped in Bacon	57.50
Chicken Wings - Grecian Style	28.75	Scallops in White Wine Sauce	55.75
Chicken Wings - Hot Sauce	48.95	Sesame Chicken	42.75
Chicken Wings - Mild Sauce	48.95	Shrimp & Pork Egg Roll	30.25
Chicken Wings - Polynesian Style	28.75	Shrimp De Jonghe	69.95
Chicken Wings - Teriyaki Style	28.75	Shrimp Kabobs	99.95
Cocktail Meatballs - Italian Style	28.75	Shrimp Spring Roll	35.25
Cocktail Meatballs - Polynesian Style	28.75	Smoked Chicken Quesadilla	39.25
Cocktail Meatballs - Swedish Style	28.75	Spanakopita	37.95
Crab Cakes	51.50	Spinach & Goat Cheese Crostini	42.25
Crabmeat Crepes with Sherry Mustard Sauce	57.95	Steak Bits - Marsala	55.75
Crispy Asparagus with Asiago	38.25	Steak Bits - Teriyaki	55.75
Focaccia Pizza Bread	30.25	Stuffed Mushroom Caps - Cheese & Spinach Filled	28.75
Franks in a Blanket	29.95	Stuffed Mushroom Caps - Crabmeat Filled	35.50
French Fried Scallops	52.75	Stuffed Shrimp with Crabmeat Wrapped in Bacon	96.95
Fried Shrimp with Cocktail Sauce	57.25	Thai Chicken & Cashew Spring Roll	39.75
Hibachi Beef Kabobs	45.25	Tiropites	60.25
Hibachi Chicken Kabobs	42.50	Cheese Tortellini in Marinara Sauce	28.75
Jalapeno Poppers - Cheddar Cheese Filled	33.25	Spinach Tortellini in Marinara Sauce	32.50
Mexican Empanadas	34.25	Vegetable Egg Roll	28.25
Mini Beef Wellington	58.75	Water Chestnuts Wrapped in Bacon	34.75
Mini Cheese Pizza	40.50	Wontons with Sweet & Sour Sauce	47.50

Rentals & Services

SERVICES

DELIVERY

Delivery & Set-Up with Disposables - Delivery Driver will deliver items in disposable trays and tins and set everything up to your specifications. **15.00 & Up**

Delivery, Set-Up, & Clean-Up - Delivery Driver will deliver items in our catering equipment and set everything up to your specifications. The driver will also return after your function to clean up and to pick up the equipment. **20.00 & Up**

V.I.P. Services - Delivery Driver or Serving Staff will deliver items and set up everything to your specifications. These services include China Setups, Rental Setups, Linen Setups and more. **25.00 & Up**

The minimum delivery charges are listed. Rates will vary. Please call for the rates in your area.

STAFFING

Server / Waitstaff - The server will take care of all of your needs at your party. They will deliver and set-up your food and maintain the buffet throughout your event. They can serve the food, clean up after your guests, or help you with any number of tasks that let you become a guest at your own event. **110.00 & Up**

Bartender - From beer and wine to cocktails of any kind, our trained bartenders can take care of your thirsty guests. **125.00 & Up**

Carver - Our carvers will setup and maintain a carving station throughout your event. Whether it is Prime Rib or Turkey, it always tastes better when it is carved at your event. The full carving station will come complete with a heat lamp, cutting board, and a carver to serve the right amount of meat to your guests. **130.00 & Up**

Grillman - Our experienced Grillman will grill your menu items right in front of your guests. From Ribs to Chicken Breast to Steakburgers, it all tastes better hot and fresh off the grill. **125.00 & Up**

Event Coordination - Our Event Specialists can help you plan, organize, and run your event. **Call for Details**

Sullivan's Catering is a full service caterer. We provide culinary services for any event, specializing in Corporations and Personal Households. From 10 to more than 5000 guests. Call to receive our additional menus and information.

Other Menus Available

Picnic Menu
Holiday Menus
Special Events & Weddings
Seasonal Menus

RENTALS

DELUXE DISPOSABLE TABLEWARE

A formal look without China. Plastic Silverware is included.

Complete Table Setting - Includes a Dinner Plate, Salad Bowl, and Cake Plate. . . **.2.00 per guest**

Dinner Plate	.75 each
Salad Bowl	.75 each
Cake Plate	.75 each
Coffee Cup	.75 each
Plastic Tablecloths	3.50 each

CHINA SERVICE

Complete Table Setting - Includes a Dinner Plate, Salad Plate, Bread & Butter Plate, Dinner Fork, Salad Fork, Dinner Knife, and Tea Spoon. . . **4.75 per guest**

Dinner Plate	.75 each
Salad Plate	.75 each
Bread & Butter Plate	.75 each
Water Glass	.75 each
Coffee Cup	.75 each
Coffee Saucer	.75 each
Wine Glass	.95 each
Water Glass	.95 each
Other China Items	Call for Pricing
Dinner Fork	.50 each
Salad Fork	.50 each
Dinner Knife	.50 each
Tea Spoon	.50 each
Soup Spoon or Dessert Spoon	.50 each

LINENS

White Napkins	.60 each
Colored Napkins	Call for Pricing
White Table Cloths	7.50 each
Colored Table Cloths	Call for Pricing
White Skirts	18.00 each
Colored Skirts	Call for Pricing
Chair Covers with Chair Ties	8.50 each

OTHER RENTALS

Call for information and pricing about any other rentals. A small selection of some of the rentals we offer are listed below.

Tents	Tables
Chairs	Centerpieces
Ice Carvings	Grills
Ice Cream Carts	Popcorn Carts