



◆ CATERING AND EVENTS ◆

FULL MENU 2014



When You Want It  
Where You Want It - WE DELIVER!

**EDIBLES ETC.**  
Catering and Events  
www.ediblesetc.net  
ediblesetc@earthlink.net  
407.682.FOOD (3663) Fax: 407.682.5326  
285 West Central Parkway Suite No. 1724  
Altamonte Springs, Florida 32714

**Compare and Save!**  
**Improve Your Sales!**  
**Treat Your Troops!**  
**Impress Your Guests!**

## A HIGHER STANDARD...

Make no mistake, Edibles Etc. is the original. For over thirty years we have provided Central Florida with exceptional catering.

## OUR STAFF...

Do you know your caterer? Sharon, President and Owner, and David Nina, Vice President, are both Culinary Institute of America graduates and Certified Executive Chefs through the American Culinary Federation. Additionally, Sharon is a Certified Professional Catering Executive and David is a Certified Culinary Educator, six time culinary competition gold medal winner and a member of the elite American Academy of Chefs. Edibles also employs other professionals in the kitchen, in the office, on the road and during service. Edibles Etc.'s employees are certified by the State of Florida Department of Business Regulation for safe food handling. Edibles Etc. is a fully licensed and insured Certified Woman Owned Business, which may be beneficial to your corporate diversity programs.



## OUR FOOD...

Our delicious recipes are prepared from scratch, so our food never has that "institutional" flavor. We use wholesome fresh fruits and vegetables from local sources delivered to us daily. Many of our fresh herbs are grown in our chef owners' organic garden. We use only healthy oils, real butter and our products contain zero percent artificial trans fats. Although efforts are made to avoid cross-contact of allergens, Edibles Etc. does not guarantee that cross-contact with allergens will not occur. Before placing your order, please inform your catering specialist if anyone in your group has a food allergy or any other dietary needs. Also, we excel in vegetarian cuisine, providing meatless options for all of our customer's favorite recipes.



## YOUR ORDER...

You can place your order by phone at **407-682-FOOD (3663)**, by e-mail at [ediblesetc@earthlink.net](mailto:ediblesetc@earthlink.net) or use our convenient e-mail order form available at [www.ediblesetc.net](http://www.ediblesetc.net). Our catering specialists will e-mail your typed invoice and confirm your order the day before your event. You can just relax!



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Our delivery team is available from 6:00 a.m. to 6:00 p.m. Monday-Friday. Your order will be professionally set up and ready for your guests to enjoy. Additional days and hours are available during holidays and for larger events so please inquire well in advance. Buffet attendants, full service chefs, servers and bartenders are also available upon request. Pick-ups are available 6:00 a.m. to 4:00 p.m. Monday - Friday from our location at 285 West Central Parkway, Altamonte Springs Fl. 32714. Area deliveries are scheduled for a 30 minute window (15 minutes for hot deliveries) at a cost of \$17.50 and up varying by zip code. There is also a special \$15.00 delivery rate between 10:00 a.m. and 11:00 a.m. for most areas. Reusable chafing dishes with sterno are available for drop off events for only \$9.99 each. Please visit our website for additional party supplies or call your Catering Specialist for details.

\$100.00 minimum food and beverage purchase for delivery.  
Buffet Items and Hot Food: 10 person minimum.  
Individual Corporate Plates and Gourmet On-The-Go Bags are available for fewer than 10 guests.  
Paper Service is included with all Packages, Combos and Entrees.

## BREAKFAST 10 person minimum per Selection

### SOUTHWEST "HAND ROLLS"

With Eggs, Cheddar, Peppers and Onions! 2 ea. 3.99 pp

### BREAKFAST "PINWHEELS"

With Eggs, Fresh Spinach and Asiago! 2 ea. 3.99 pp

**New!** With Eggs, Turkey and Swiss 2 ea. 4.39 pp

### FLUFFY SCRAMBLED EGGS

With or Without Cheddar Cheese! 3.99 pp

### MONTE CRISTO FRENCH TOAST

The Ultimate Meeting Statement! 4.79 pp

### STEEL CUT CINNAMON OATMEAL

Warm Milk, Granola, Golden Raisins, Berries and Brown Sugar 4.79

**SUPER  
BREAKFAST  
VALUE!**

### THE RIGHT START HOT BREAKFAST

Fluffy Scrambled Eggs, Choice of Breakfast Meat, Sweetbread Tray with Pineapple Macadamia Spread and a Fresh Fruit Tray Only 9.89 pp

### THE BIG BOSS

**The Perfect Hot Breakfast Buffet!** 11.99 pp

Fluffy Scrambled Eggs, Hickory Smoked Bacon, Homemade O'Brien Potatoes, Bakery Basket, Seasonal Fruit Tray and Florida Orange Juice

### EGG, VEGETABLE and CHEESE FRITTATAS

**Light and Healthy!** 10.99 pp (4.79 pp a la carte)

Artichoke, Spinach and Asiago Cheese  
Mushrooms with Diced Tomatoes and Feta Cheese  
Western with Peppers, Onions and Cheddar  
Florida Orange Juice and **Your Choice of 3 Sides**

## BREAKFAST SIDES and TRAYS 2.29 pp 10 person minimum per Selection

Hickory Bacon Strips or Sausage Links

Grilled Country Sliced Ham

"Morningstar Farms" Vegetarian Sausage Patties

Maple Poultry Sausage Patties

Turkey Bacon

Homemade O'Brien Potatoes

**New!** Fresh Fruit Yogurt Parfaits with Granola

Fresh Fruit Tray, Kebabs or Salad

## BREAKFAST BEVERAGES

Florida Orange Juice with Cups 9.99 per gallon, 5.69 per 1/2 gallon

**Gourmet Dark Roast Coffee (Regular or Decaf)**

with Cool Touch Cups, Creamers, Sweeteners, Napkins, Stirrers (12 each 8 oz. Cups per container) 16.99

**New!** Gourmet Coffee Service with "Truvia" All Natural Sweetener, French Vanilla and Hazelnut Creamers (12 of each) 4.49

**New!** Hot Tea (12 Assorted Bigelow Bags)

with Cool Touch Cups, Lemons, Creamers, Sweeteners, Spoons, Napkins, Stirrers (12 each 8 oz. Cups per container) 17.99

Assorted "Minute Maid" Bottled Juices with Cups 1.69



### THE BOARD OF DIRECTORS

**The Ultimate Meeting Statement!** 12.99 pp  
Our Signature "Monte Cristo French Toast" and Fluffy Scrambled Eggs Served with Strawberries, Whipped Cream, Maple Syrup and Florida Orange Juice and **Your Choice of 2 Sides**

### EDIBLES FABULOUS QUICHE (SLICES)

**Cream Cheese Makes it Unique!** 10.99 pp (4.79 pp a la carte)  
Asiago Florentine; Swiss Lorraine with Bacon and Scallions;  
**New!** Zucchini, Caramelized Onion and Asiago Cheese;  
Ham or Turkey with Swiss Cheese;  
Broccoli with Cheddar Cheese or  
Mushroom, Feta and Roasted Red Pepper  
Florida Orange Juice and **Your Choice of 3 Sides**

### THE SMILING ASSISTANT

**Continental Breakfast Buffet** 8.99 pp  
Sweetbreads with Pineapple Macadamia Spread, Fresh Fruit Tray, Fruit Yogurt Parfaits with Granola, Assorted Bakery Basket and Florida Orange Juice

Assorted Bagels with Cream Cheese  
Sweetbreads with Pineapple-Macadamia Spread  
Assorted Muffins with Pineapple-Macadamia Spread  
"Kashi" Granola Bars  
Assorted Bakery Basket with Bagels, Danish, Fruit Pastry Sticks, Cinnamon Rolls, Fruit Filled Turnovers and Croissants with Preserves, Butter and Cream Cheese



## LUNCH PACKAGES

### EVERYONE'S FAVORITE

**All Inclusive Buffet Lunch** 10.99 pp

Assorted Sandwiches Served with Our 3 Most Popular Sides:  
Fresh Fruit Kebabs, Greek Bowtie Pasta Salad and Our Famous,  
Freshly Baked Jumbo Chocolate Chunk or Assorted Cookies  
1/2 Wraps & 1/2 Sandwiches 11.59 pp All Wraps 11.89 pp

### MY VERY OWN DELI\*

**Make Your Own Sandwich Buffet** 11.99 pp

Rolled, Premium Deli Meats, Sliced Cheddar and Swiss Cheeses,  
Leaf Lettuce, Sliced Tomatoes, Onions, Pickles and Olives.  
Freshly Baked Breads, Rolls and Croissants. Gourmet Chips,  
Our Special Cole Slaw and Edibles' Baby Cookie Assortment.

**GRILLED CHICKEN CAESAR SALAD\*** 9.99 pp

Romaine Lettuce with Homemade Croutons, Tomatoes, Artichoke  
Hearts, Purple Onion, Olives, Italian Cheeses and Our Caesar  
Dressing on the Side. Served with Fresh Fruit Salad.  
Buffet Style or Individual Corporate Plates

**SUNSHINE SALAD WITH GRILLED CHICKEN** 7.99

Spring Greens with Pecans, Berries, Golden Pineapple,  
Feta Cheese and Strawberry Vinaigrette.  
Buffet Style or Individually Plated

*Gluten  
Free*

**THAI CHICKEN AND PASTA SALAD\*** 9.99

Marinated Chicken, Asian Vegetables and Angel Hair Pasta  
in a Zesty Sesame Dressing. Buffet Style with Fresh Fruit Salad



### GOURMET ON-THE-GO BAGS

Choice of Sandwich 9.99 pp Choice of Wraps 10.69 pp  
Served with Greek Bowtie Pasta Salad, Potato Salad with Fresh  
Dill, Our Special Cole Slaw or Fresh Fruit Cup. Also included are  
Assorted Gourmet Chips, Pretzels or Popcorn and One of Our  
\*\*Freshly Baked Baby Cookie or a Crisp, Fresh Whole Apple

### Le LIGHT LUNCH BAG

Choice of Sandwich 8.49 pp Choice of Wraps 9.29 pp  
Served with Baked Lays and a Fresh Fruit Cup  
or Served with Assorted Chips and a Baby Cookie\*\*

\*Entrée Only 7.49 pp

\*\*Available with Jumbo Cookies Add .50 pp

## CREATE - A - LUNCH

**GOURMET WRAPS** 5.99 pp

Roasted Turkey with Muenster and Guacamole  
Roast Beef, Cheddar, Roasted Pepper & Herbs  
Grilled Chicken Caesar with Artichoke Hearts  
Club Wrap with Turkey, Ham, Bacon and Swiss  
Applewood Smoked Ham with Swiss and Dijonnaise  
Buffalo Chicken, Cheddar Cheese, Cucumber and Blue Cheese  
Chicken Pecan Salad with Greens and Tomatoes  
Tuna Walnut Salad with Greens and Tomatoes  
Italian with Ham, Salami, Provolone and Vegetables  
Grilled Chicken Caprese with Balsamic Glaze

*No  
Nitrates  
New!*

*No  
Nitrates  
New!  
No  
Nitrates*

*No  
Nitrates*

*New  
Gluten Free  
Wraps Available!*

**VEGETARIAN WRAPS and SANDWICHES** 5.99 & 5.69 pp

Veggie Italian Wrap with Provolone, Roasted Red Pepper, Olive Spread and Fresh Basil Herb Blend  
Mediterranean Wrap with Hummus, Fresh Spinach, Sliced Vegetables and Feta Cheese  
Edibles' Signature Spinach, Artichoke and Asiago Cheese Dip in a Wrap  
Vegan Wrap with Julienne Vegetables and Roasted Red Pepper Spread  
Edibles' Signature Egg Salad Sandwich with Fresh Dill, Lettuce and Tomato  
3-Cheese Sandwich with Leaf Lettuce, Thinly Sliced Marinated Cucumbers, Tomatoes and Red Onions



**SANDWICH SELECTIONS** 5.69 pp

Roasted Turkey with Muenster Cheese  
Roast Beef, Cheddar, Roasted Pepper & Herbs  
Club Sandwich with Turkey, Ham, Bacon & Swiss  
Applewood Smoked Ham with Swiss and Dijonnaise  
Buffalo Chicken, Cheddar Cheese, Cucumber and Blue Cheese  
Italian with Ham, Salami, Provolone and Vegetables  
Signature Salads: Chicken-Pecan Salad;  
Tuna-Walnut Salad; Egg Salad with Fresh Dill  
Grilled Chicken Breast Club w/  
Bacon, Cheddar & Swiss Cheeses +.30 pp  
Chicken Vindaloo Salad with Sliced Grapes

## COMPLETE MEAL COMBO PRICING

Add Any 2 Sides for 4.99 **COMBO #A**  
Add Any 3 Sides for 6.39 **COMBO #B**  
(Pastry Shop Sides Add .50 pp)

**Add Your Favorite Sides!**

See Page 5 →

**SIDES and TRAYS** 10 person minimum per Selection

**SAVORY COLD** 2.99 pp

- Greek Bowtie Pasta Salad
- Cous Cous with Julienne Vegetables and Seeds
- Potato Salad with Fresh Dill and Egg
- Pasta Primavera
- Edibles Special Cole Slaw
- Fresh Vegetable Crudite with Cucumber Basil Dip
- Assorted Cheese and Crackers
- Homemade White Corn Chips with Salsa
- Maui Island Slaw with Golden Raisins and Mandarins
- Gourmet Chips, Pretzels, Popcorn, Baked Lays (.99 bag)



**SWEETS and FRESH FRUIT** 2.99 pp

- Edibles Famous Freshly Baked "Jumbo" or "Baby" Cookies:
- Chocolate Chunk Cookies w/ Walnuts,
- White Choc. Cherry, Oatmeal Raisin & Peanut Butter
- Assorted Miniature Pastries (4 pcs. pp)
- Ghirardelli Triple Chocolate Brownies
- Fresh Fruit Kebabs, Fruit Tray or Salad
- New!** Chocolate Macaroons and Fresh Fruit Drizzled with Raspberry Sauce on a Kebab



**COOL and CRISP SALADS** 2.99 pp

- Garden Salad** with Fresh Vegetables, Herb Vinaigrette and Cucumber Basil Dressing
- Asian Garden Salad** with Crisp Greens, Radicchio, Cucumber, Sesame Seeds, Cilantro, Water Chestnuts, Mandarins and Sesame Ginger Dressing
- Classic Caprese Salad** with Sliced Tomatoes, Fresh Mozzarella, Olive Oil, Fresh Basil, Cracked Black Pepper and Balsamic Vinegar Glaze
- Bahama Salad** with Oranges, Walnuts, Golden Raisins, Tomatoes, Purple Onion Slivers and Balsamic Vinaigrette
- Sunshine Salad** with Pecans, Berries, Golden Pineapple, Feta Cheese and Strawberry Vinaigrette
- Berry Delicious Summer Salad** with Field Greens, Fresh Blueberries, Glazed Walnuts and Gorgonzola Cheese with Sweet Balsamic Vinaigrette (Available May—September)
- Spinach Salad** with Eggs, Bacon, Toasted Pecans, Tomatoes and Sweet Balsamic Vinaigrette
- New! Festive Salad** with Crisp Green Apples, Cheddar Cheese, Glazed Walnuts, Sunflower Seeds and Herb Vinaigrette
- Caesar Style** Salad with Homemade Croutons, Tomatoes, Artichoke Hearts, Onions, Olives, Italian Cheeses and Our Special Caesar Dressing
- Tex-Mex Fiesta Chopped Salad** with Pico de Gallo and Cool Cucumber Ranch Dressing

**SAVORY HOT** 2.99 pp

- Chef's Vegetable Medley
- Petite Green Beans with Carrots
- Broccoli with Carrots and Garlic Butter
- New!** Spring Peas and Pearl Onions with Garlic-Dill Butter
- Gourmet Mac n' 5-Cheese
- Chef's Pasta with Fresh Vegetables in a Light Basil Sauce
- Rosemary Roasted Red Potatoes
- Buttery Mashed Potatoes
- Traditional Rice Pilaf
- Polynesian Rice with Luau Vegetables
- Wild Rice Blend
- Tex-Mex Yellow Rice with Black Beans



**PASTRY SHOP** 3.49 pp

**Edibles Miniature Dessert Assortment**

- Mini Cheesecakes, Key Lime Tarts, Triple Chocolate Brownie Bites, Baklava with Orange Slices and a Seasonal Surprise! (3 pcs. pp)

**Miniature Specialty Desserts**

- Miniature Pastries and Chocolate Dipped Strawberries
- Mini Italian Cannolis
- Chocolate Dipped Strawberries with White Chocolate Lace
- Miniature Assorted Cheesecakes

**Our Pastry Chef's Assorted Dessert Slices**

- Carrot Cake with Nuts and Pineapple
- Death by Quadruple Chocolate
- Creamy Chocolate Peanut Butter Pie
- Key Lime with Graham Crust and White Chocolate
- New York Cheesecakes Beautifully Garnished
- Tiramisu with Chocolate Mocha and Mascarpone



## HOT ENTREES 7.59 pp

(Includes a Choice of: Rolls and Butter,  
Parmesan Herb Bread; *New!* Focaccia Breadsticks or  
Warm Artisan 5-grain Bread with Fresh Herbs and Olive Oil)

## COMPLETE MEAL COMBO PRICING

Add Any 2 Sides for 4.99 (12.58 pp) **COMBO #C**  
Add Any 3 Sides for 6.39 (13.98 pp) **COMBO #D**  
(See Page 5 for Selections) (Pastry Shop Sides Add .50 pp)



### CHICKEN MARSALA with MUSHROOMS

Sautéed Mushrooms in a Delicious Marsala Wine Sauce

### LEMONY CHICKEN PICATTA

Light and Lemony Sauce with Capers and Fresh Parsley

### CHICKEN PARMESAN PALERMO

Topped with Basil Herb Mix, Marinara Sauce  
and Blended Cheeses

### COLORS OF ITALY BAKED PENNE

Penne Pasta with a Hearty Red Meat Sauce,  
Sliced Sweet Sausage, Spinach, Ricotta, Covered  
with Mozzarella, Parmesan, Asiago and Baked!

### ALOHA SHOYU CHICKEN

Marinated in a Sweet and Spicy Soy Sauce  
with Onions, Scallions, Red Pepper and Fresh Mango

### CHICKEN PROVENCAL

*New!*

Pan Seared Chicken Breast with a Lemony  
Herbs de Provence Sauce

### CHICKEN BRUSCHETTA

Seared in Olive Oil and Topped with Fresh Mozzarella,  
Tomato, Basil, Provolone and Caramelized Onions

### CHICKEN PASTA PRIMAVERA

*New!*

with Fresh Broccoli, Carrots, Peppers, Onions and  
Tomatoes in a Light Olive Oil, Garlic and Parmesan Sauce

### CHICKEN FRICASSEE

Tender Chicken in a Light Tarragon Sauce  
with Carrots and Sliced Mushrooms

## SPECIAL DIETARY NEEDS

*New!*

### “VEGAN” a la FRESCO

Pan Seared Gardein Chix Breast with Fresh Herbs and Garlic.  
Garnished with Roasted Red Peppers, Squash, Carrots and  
Spinach. Served with a Garden Salad, Vegan Dressing and  
Sliced Fruit for Dessert. 14.58 pp

*New!*

### “GLUTEN FREE” a la FRESCO

Pan Seared Chicken Breast with Fresh Herbs and Garlic.  
Garnished with Roasted Red Peppers, Squash, Carrots and  
Spinach. Rosemary Potatoes and a Garden Salad with Gluten  
Free Dressing and Sliced Fruit for Dessert. 14.58 pp  
Available Buffet Style or Individual Portions

### TEX-MEX FIESTA

Grilled Chicken with Peppers and Onions  
Over a Mild Queso Pepper Sauce

### LEMON GARLIC GRILLED CHICKEN

Stuffed with Fresh Spinach, Artichokes and Roasted Garlic  
Topped with Asiago Cheese and Served with a Light Sauce

### CHICKEN FILLET a la FRESCO

Sautéed in Olive Oil with Fresh Herbs and Garlic  
Garnished with Roasted Red Peppers, Yellow Squash  
Julienne Carrots and Fresh Spinach

*New!*

### EGGPLANT PARMESAN

Fresh Grilled Eggplant with Marinara and Fresh Mozzarella

### MADEIRA BEEF MEATBALLS with PASTA

Hearty Swedish Style Sauce with Wine and Parsley

### TALAPIA with LEMON & DILL +1.50 pp

Mild Whitefish Sautéed in Egg Batter and Topped with a  
Lemon-Wine Sauce with Fresh Dill and Tomato

### BEEF TENDERLOIN TIPS CHASSEUR +1.50 pp

Beef Tenderloin Tips Served “Hunter Style” with Tomatoes,  
Carrots, Onions and Mushrooms in a Brandy Demi-Glace

*New!*

### CHIPOTLE PULLED PORK

with Grilled Pineapple, Red Onion, Corn and Cilantro Chutney

### TRADITIONAL TUSCAN LASAGNA

Layered with Ground Beef, Sweet Sausage, Ricotta  
Cheese, Marinara Sauce and Mozzarella Cheese

### VEGETARIAN WHITE LASAGNA with SPINACH

A Colorful Mix of Fresh Vegetables and Pasta Layered with  
Alfredo Sauce, Fresh Basil, Mozzarella and Parmesan Cheeses



## BEVERAGES

“Coca-Cola” Brand Soft Drinks with Cups (12 oz.) 1.49

**New!**

“Dasani” Water with Cups (16 oz.) 1.49

“Fuze” Iced Tea with B6 + B12 with Cups (12 oz.) 1.49 “Minute Maid” Lemonade (12 oz.) 1.49

Freshly Brewed Iced Tea (Sweet or Unsweetened) + Freshly Made Lemonade  
with Sliced Lemons, Cups, Sweeteners, Napkins, Stirrers 9.99 per gallon (Serves 12)

**New!** Home-Style Strawberry Mango Punch with Garnishes 16.99 per gallon (Serves 12)

Ice Bucket with 4 lbs of Ice Serving Utensil, Eco-friendly Refillable Plastic 3.99 Refill Only 1.29

**New!** San Pelligrino Natural Sparkling Water 1.69



## FRUIT, CHEESE, VEGETABLES and SNACKS See Page 5 for More Sides and Trays

### FRESH FRUIT TRAYS

Fresh Seasonal Fruits Beautifully Displayed  
Up to 15 ppl. 39.99 25 ppl. 59.99 40 ppl. 89.99

### FRUIT and CHEESE COMBO TRAY

Fresh Fruit and Assorted Cheeses, “Chevre” Spread and Crackers  
Up to 15 ppl. 44.99 25 ppl. 64.99 40 ppl. 94.99

### TROPICAL ISLAND FRUIT PLATTER

Fresh Coconut, Mango, Kiwi, Golden Pineapple, Berries, Sliced  
Fruits and Crunchy Brown Sugar Glazed Walnuts!  
Serves Up to 30 Guests 79.99

**New!** “KIND” BARS (Individually Wrapped)

Gluten Free Vanilla Almond 2.49

Fruit and Nut Blueberry Vanilla Cashew 2.49

### GRILLED VEGETABLES and FETA CHEESE DIP

Diced Vegetables and Feta Mixed with a Healthy Roasted Red  
Pepper Coulis and Served with Seasoned Croustades. 29.99

### TACO FIESTA

A Mexican Delight with Layers of Guacamole, Bean Spread,  
Taco Dip, Olives, Tomatoes, Scallions and Cheddar  
Cheese with Homemade White Corn Chips  
20 Guests 41.99 40 Guests 73.99

### HOMEMADE WHITE CORN CHIPS and SALSA

(A Pint and a Pound) 16.99 Add Guacamole 11.99 per lb.

### ROASTED SUPREME NUT MIX

Walnuts, Pecans, Almonds and Macadamias Toasted with Sea Salt  
and Served With Golden Raisins 10.99 lb. (2 lb. Minimum)

## GOURMET MEATS AND SEAFOOD

### THE FINEST WHOLE BEEF TENDERLOIN

Robustly Seasoned, Seared on the Grill & Roasted  
to a Perfect Medium Rare, Chilled, Sliced and  
Beautifully Garnished! Served with Freshly Baked Rolls  
and Horseradish Sauce  
Serves Up to 20 Guests (1 Filet) 125.99 (2 Filets) 239.99

### HERB ROASTED BONELESS TURKEY BREAST

Delightfully Seasoned, Chilled and Sliced by Hand. Skillfully  
Decorated and Served with Orange Cranberry Relish,  
Fresh Dill Mayonnaise and Assorted Freshly Baked Breads  
Serves Up to 30-35 Guests 89.99 (Approximately 6-7 lbs.)

### SHRIMP & CRAB DIP LOW COUNTRY STYLE

Finely Chopped Shrimp and Crab Blended Into an Awesome Dip,  
Topped with Toasted Breadcrumbs, Parsley and Lemons  
Served with Assorted Crackers (May Be Enjoyed Hot or Cold)  
(3 lb. Minimum Order) 17.99 lb.

### PINEAPPLE-MACADAMIA CHEESE SPREAD

Shaped as a Pineapple and Served with Assorted Crackers  
Also Available as a Heart Shape, Holiday Wreath, Baby Bootie with  
Colored Ribbons and Other Shapes for More Occasions! 39.99 (2 lbs.)

### CHEESE TRAYS with ASSORTED CRACKERS

Assorted Cheeses, “Chevre” Spread, Crackers and Grapes  
Up to 15 ppl. 44.99 25 ppl. 64.99 40 ppl. 94.99

### BAKED BRIE IN PASTRY

Filled with Mushrooms and Herbs or Walnuts and Raspberries  
Beautifully Decorated with Puff Pastry Leaves  
and Served with Seasoned Croustades  
(2.2 lb. Wheel Serves Approximately 25) 49.99

### SPINACH, ARTICHOKE and ASIAGO CHEESE DIP

In a Bread Bowl with Bread Chunks and Assorted Crackers  
Serves Up to 30 Guests (3 lbs.) 44.99 Add a lb. 12.59

### VICTORY GARDEN VEGETABLE TRAYS

A Refreshing, Crisp Crudité Centerpiece  
Served with Creamy Cucumber Basil Dip  
Up to 20 ppl. 41.99 35 ppl. 52.99 65 ppl. 78.99  
**New!** INDIVIDUAL CRUDITE and DIP CUPS 3.49

### GOURMET GRILLED VEGETABLE PLATTER

Bite Sized Vegetables, Seasoned with Olive Oil and Herbs  
Then Fire Roasted and Served with Blue Cheese Dip!  
Serves Up to 30 Guests 44.99

### HEALTHY 8-LAYER GREEK VEGETABLE DIP

Healthy Hummus, Fresh Spinach, Tomatoes, Olives, Pecans,  
Cucumbers, Red Onions, Dill and Feta Cheese Served with  
Whole Grain Croustades Up to 20 ppl. 45.99 40 ppl. 77.99

### SHRIMP COCKTAIL TRAY

Succulent Large Shrimp Poached in Our Own Bay Seasoned  
Court Bouillon and Served with Grated  
Horseradish Cocktail Sauce, Lemons and Limes.  
25 Pieces 59.99 50 Pieces 89.99 100 Pieces 174.99

**No Nitrates**

### HONEY GLAZED BAKED HAM DISPLAY

Applewood Ham Baked with A Brown Sugar and Honey Glaze,  
Hand Sliced then Tropically Displayed with Assorted  
Freshly Baked Rolls and Dijon Honey Mustard  
Serves Up to 30-35 Guests 89.99 (Approximately 6-7 lbs.)

### SMOKED SALMON PLATTER

Thinly Sliced and Served with Seasoned  
Croustades, Lemons, Purple Onions, Capers,  
Hard Boiled Eggs and Herb Cream Cheese  
Serves Up to 25 Guests 84.99 (Approx. 2.2 lbs)

## PARTY SANDWICHES

### ROLLED PINWHEEL PARTY SANDWICHES

Colorfully Presented and Rolled on Flavored Flatbreads 42.99  
(Choice of Two per 24 Pieces. See Wraps on Page 4 for Selections)

### MINIATURE DELI SANDWICHES

Thinly Sliced Meats and Cheeses or Signature Salads on Rolls and Croissants  
Served with Appropriate Condiments and Toppings 56.99 All Croissants 66.99  
(Choice of Two per 25 Pieces. See Sandwiches on Page 4 for Selections)

### TEA and RECEPTION SANDWICHES

Homemade Chicken Pecan Salad > Tuna Walnut Salad > Ham & Swiss >  
Egg Salad with Fresh Dill > Cucumber Basil Cream Cheese >  
**New!** Roasted Red Pepper Hummus and Feta > Smoked Salmon Cream Cheese  
with Red Onion > Pineapple Macadamia Spread on Sweetbreads  
(Choice of Three per 50 Pieces) 49.99



## COLD HORS D'OEUVRES Beautifully Trayed and Garnished. Priced per 50 Piece minimum

### GRILLED CHICKEN CORNUCOPIAS

Sante Fe Style with Salsa and Guacamole

**New!** Mango Salsa and Cilantro Sour Cream Hand Rolls  
Apple, Cheddar, Walnuts and Cranberry Chutney Cornets 79.99  
**New!**

### BLISSFUL BITES

Seasoned, Red Bliss Roasted Potatoes Filled with:  
Chunky Chicken Salad Vindaloo 79.99  
Our Potato, Egg and Fresh Dill Salad 69.99

**Gluten Free**

**Gluten Free**

### TORTILLA ESPANOLA

Papas Frittas, Caramelized Onion and Manchego Cheese  
Topped with Roasted Tomato Sofrito 79.99

### STUFFED MEDJOL DATES

Luscious Dates Filled with Goat Cheese, Almonds and Bacon  
Garnished with Slivered Apples 79.99

**Gluten Free**

### CAPRESE SALAD SKEWERS

Fresh Mozzarella Cheese, Basil Leaves, Tomatoes,  
Cracked Black Pepper and Balsamic Glaze 69.99 (100 per Order)

### SIGNATURE GOURMET PASTRY CUPS

**New!** Lemony Herb Ricotta and Chevre with Fresh Vegetables 69.99  
**New!** Smoked Salmon Mousse with Mango 79.99  
Blue Cheese, Walnuts, Roasted Garlic and Spinach 79.99

### ROLLED CLUB CANAPE

Sliced Turkey, Ham, Bacon, Vegetables  
& Herb Cream Cheese, Rolled & Sliced 69.99

**Gluten Free**

### COCKTAIL CROUSTADES

Shrimp Canapés with Lemon Lime Aioli 89.99  
**New!** Roast Beef with Blue Cheese and Red Onion Compote 89.99

## HOT HORS D'OEUVRES With Heating Instructions and Garnish. Priced per 50 Piece minimum

### TEMPTING CHICKEN TENDERS

Pecan Coated Chicken Tenders with Honey Mustard 79.99  
Lightly Seasoned with Creamy Ranch Dip 69.99  
**New!** Parmesan Crusted Tenders with Marinara Sauce 79.99

### CHICKEN FRANCHAISE

Choice of: Mushroom-Marsala, Lemony-Piccatta  
or Greek Style with Mediterranean Vegetables 79.99

### SAVORY PUFF PASTRY SWIRLS

Choice of: Roasted Beef with Asiago Cheese,  
Zesty Italian with Sausage and Provolone Cheese  
or Mediterranean Grilled Vegetables with Feta Cheese 69.99

### SWEET and SPICY STUFFED JALAPENOS

Fresh Jalapenos filled with Pineapple Macadamia  
Cream Cheese and Wrapped with Bacon 79.99

### INDIVIDUAL BLUE CRAB CAKES

Served with Lemon Lime Aioli 89.99



### TENDERLOIN TIPS AND TORTELLINI

Beef Tenderloin Tips or Chicken Breast Skewered with Cheese  
Tortellini and Vegetables Served with Fresh Basil Dip 79.99

### FULLY LOADED, HOT RED POTATOES

Seasoned, Roasted New Potatoes Filled with:  
Chopped Bacon, Cheddar Cheese and Scallions 79.99  
Tavern Style Roast Beef and Provolone 79.99  
Broccoli and Cheddar Cheese 69.99

### ALL BEEF MEATBALL MINIS

Choice of: Mushroom Marsala, Aloha Sweet and Sour  
or Swedish with Sour Cream 69.99 (100 per Order)

### DOUBLE CHEESE QUICHE BITES

Choice of: Asiago Florentine; Ham & Swiss;  
Lorraine w/ Bacon and Scallions or  
Mushroom, Feta and Roasted Red Peppers 69.99

### **New!** BUFFALO CHICKEN SPRINGROLLS

Shredded Chicken, Blue Cheese and Crisp Slaw 79.99

**New!**

### BAKED BRIE BITES

Honey, Apple and Walnuts 79.99  
Roasted Garlic and Shrimp 89.99

### STUFFED MUSHROOM CAPS

Choice of: Asiago-Artichoke Florentine, Crab Imperial,  
Ham and Swiss or Blue Cheese and Bacon 89.99



## PARTY SUPPLIES

### ELEGANT CLASSICWARE BUFFET UPGRADE

For an Extra Special Event you may Upgrade your Buffet from our Everyday Paper Products to our Elegant ClassicWare. Includes a Black, White or Clear 10¼" Entrée Plate, a 7½" Dessert Plate and Clear Flatware Rolled in a White Irish Linen-Like Napkin with a Burgundy Band or Colored Ribbon 2.39 pp

### PRESTIGE BUFFET UPGRADE

Includes a Black Plastic 10¼" Entrée Plate and Dessert Plate with Clear Flatware Rolled in a White Irish Linen-Like Napkin with a Burgundy Band or Colored Ribbon 1.49 pp

### TABLECLOTHS

Our Special "Linen-Like" Fiber Blended Cloths are Extra Soft and Durable Making Clean Up a Snap!

White Banquet Cloth (50" x 108") 7.59  
 For Round Tables (82" x 82") 7.99  
 Holiday Banquet (50" x 108") 8.59

### PLATES

**Classicware** - Elegant, Super Heavyweight Plates Available in Black, White or Clear (18 per package)

10¼" Plate 13.65 per package  
 7½" Plate 10.45 per package

**Everyday Plates** - Sturdy Plates Available in Black (25 per package)

10¼" Foam 3 Compartment Plate 6.99 per package  
 7" Foam Plate 3.99 per package  
 6" Clear Plate 4.99 per package  
 10¼" Black Plastic Plate 8.99 per package  
 7" Black Plastic Plate 5.99 per package

### FLATWARE

Clear Forks, Spoons or Knives (20 each) 3.99  
 Clear Flatware in a Linen Like Napkin 1.39

### NAPKINS

Irish Linen-Like Soft Napkins (20 each) 7.29  
 White 3-ply Cocktail Napkins (40 each) 3.59  
 White 3-ply Dinner Napkins (40 each) 8.39

### SERVING UTENSILS

Heavyweight Tongs, Spoons, Stainless Knives,  
 Super Heavy Duty 12" Spatulas 1.49 each

### BEVERAGE CUPS

8 oz. Footed Crystal Tumbler (10 each) 7.99  
 12 oz. Crystal Tumbler (25 each) 8.99  
 16 oz. Plastic Beverage Cups (50 each) 4.99  
 8 oz. Soft Coated Coffee Cup (25 each) 3.99



### BUFFET PAPER SERVICE

For Sides and Trays, we offer basic paper service that includes plates, serving utensils, flatware and napkins .59 pp

### FLOWER VASE

Something Small and Thoughtful for Each Table, Our Bud Vase Includes Greens, a Flower and a Cardette with a Personalized Message. 3.99

### CHAFING DISHES

Black & Gold Foil Pan Chafer 9.99 (Sterno 1.79 ea.)  
 Black Wire Frame Chafer with Two Sternos  
 and Reusable Steel Water Pan 39.99

### FOOD STORAGE

Oversized, 1¼" Thick Styro Box with Lid Holds Four Full Hotel Pans for Hot or Cold Storage. 28.99

### GARNISHED CATERING TRAYS WITH LIDS

We Have a Variety of Service Trays, Shell Bowls, Service Dishes with Lids that can come complete with Doilies and Fresh Fruit or Vegetable Garnishes. (Please Inquire - Prices Vary)

### ICE BUCKET

Reusable Plastic Ice Bucket with Ice and Utensil (4 lbs. each, Serves 12-15) 3.99  
 Bagged Ice Refill 1.29

### EQUIPMENT RENTALS

When you need the extra services provided by a rental company, we can help! Our knowledgeable staff will be happy to assist you in making sure your event goes off without a hitch.

