



ELLIOTT FOOD SERVICE

**INTRODUCTION:
PLACING YOUR ORDER
EQUIPMENT & STAFF
DELIVERY
CANCELLATIONS**

**Menus:
BREAKFAST:
BREAKFAST BEVERAGES**

**Lunches
SANDWICH SELECTION
WRAPS
SANDWICH PLATTERS
FRESHLY MADE SOUPS
SIDE SALADS
BOX LUNCHES
ENTRÉE SALADS
ROOM TEMPERATURE LUNCHES**

CHEF'S COMPLETE MEALS

DESSERTS AND SWEETS

BEVERAGES

HORS D'OEUVRES

RECEPTION PLATTERS

Contact Us @ :

215.749.4591

**elliottfoodserviceinc@verizon
.net**

Corporate Service

Placing orders

We would appreciate at least 5 working days in advance when placing an order with our sales department. We will, however, do our very best to service any last minute request. If placing orders in less than 5 working please call your salesperson.

Cancellation Policy

Cancellations require a minimum of 48 hours. Any order cancelled with less than 48 hours notice will incur fees

Equipment

Unless otherwise arranged, all orders are sent on disposable platters. Disposable ware is available at \$1.50 per person.

Delivery

Charges are based upon order size, day of the week, and distance. Our basic delivery (up to 20 people, inside the beltway) fee is \$15. An additional charge will be incurred if a pick-up of equipment is required. It is our policy to return the next business day for the equipment. This equipment is the responsibility of the client placing the order during this time.

Minimums

Our minimum Delivery for Breakfast Is fifteen (15) guest and ten (15) guest for lunch.

We are closed on the weekend. Unless otherwise arranged weekend events are subject to limitations.

Full Service

As a full service upscale catering company, our desire is to cater to every need in a timely and professional manner. From small intimate dinners, wedding receptions under a tent, birthday and anniversary parties, boardroom lunches, Christmas parties, company picnics, grand openings to banquets over 500, and everything in between, we can help you plan your event from start to finish by offering a variety of services. We are proud of the wonderful events we create, and can claim, with conviction: "Great Memories, Assured!"

Placing Your Order

Allow one of our experienced event coordinators to create and execute a memorable event for you. With a diverse range of experience we can provide expert advice and counsel.

Equipment

Elliott Food Service raises the level on stylish events with our own inventory of original tabletop.

Service staff

Elliott food Service employs a staff of fully qualified service staff who attend to your quests with understated elegance. Staff is available upon request with a minimum of four (4) hours.

General Information

Hours of Operation

Our office hours are Monday through Friday, from 9:00 am until 4:00 pm. Please call 215.749.4591.

Payments

We accept checks, Visa, Master Card, and American Express. All tax exempt certificates must be given upon ordering on all non-taxable accounts.

BREAKFAST MENU

Start your day right with our tempting breakfast pastries.

Continental Breakfast

**An assortment of baked Muffins, Danish, Pastries and Croissants
Served with Butter and Preserves
\$7.95**

The Meeting Planner

**Assorted Bagels, Muffins, Danish, Pastries and Croissants
Accompanied by a Cream Cheese sampler, Butter and Preserves
Served with sliced seasonal Fruit
\$10.75**

Cinnamon French Toast

**Served with Maple Syrup & Powdered Sugar, Savory Breakfast Sausage Links and Fresh Fruit Salad
\$11.95**

Old Style Breakfast

**Scrambled Eggs, Crispy Bacon Slices
Sausage Links, Country Hash Browns with Peppers and Onions
Fresh Fruit Salad, Buttermilk Biscuit and Sweet Cream Butter
Served with Individual Bottled Juices
\$13.50**

BREAKFAST BEVERAGES

Individual Bottled Fruit Juices

**(Orange, Apple, Grapefruit, and Cranberry)
\$2.75**

Coffee Service

**French Roast Regular and Decaf Coffee
Served with Sugar, Sweet-N-Low and Half & Half
\$3.50**

**Disposable or Electric Urns are required with all Coffee and Tea Service
Disposable Urns are available for
\$8.00 each**

| |
|--|
| SANDWICH SELECTIONS \$10.95 per person |
|--|

**All Our Sandwiches are served on assorted breads, which may include:
Italian Sour-Dough Rolls, Multi-Grain, Whole Wheat,
Sun-dried Tomato and Focaccia**

**** All Sandwich orders include your choice of One Side Salad or Potato Chips
Choose Any Four (4) From Our Selection**

ALL LUNCHESES HAVE A FIFTEEN (15) PERSON MINIMUM

**Veggies Galore
Roasted Zucchini, Eggplant, yellow squash, Red Peppers, Pepper Jack Cheese
Spread with a Garlic Aioli with Lettuce and Tomato**

**Flaked Tuna Salad
An old favorite mixed with Mayonnaise, chopped Celery,
diced Onions with Lettuce**

**Roasted Turkey with Brie
Cranberry Mustard, Romaine Lettuce and Tomato**

**Turkey Club
with crispy Bacon, with Lettuce and Tomato**

**Stacked Turkey
with Lettuce and Tomato**

**Roast Beef & Cheddar
Thinly Sliced topped with Cheddar Cheese,
Sliced Onion, Lettuce and Tomato**

Roast Beef with Lettuce, Tomato and Mayo

Homemade Chicken Salad with Celery and onions in a light Mayonnaise

Tarragon Chicken Salad, loaded with Chicken and a hint of Tarragon

**Grilled Pesto-marinated Chicken Breast with Lettuce,
Roasted Red Peppers and Provolone Cheese
Red Chile Mayonnaise**

**Grilled Lemon Herb Chicken Breast with Tomato,
Lettuce and a Lemon Aioli**

**Ham & Bacon
Tomato and Lettuce, drizzled with Honey Mustard**

**Ham and Swiss
with shredded Lettuce and Tomatoes and dijon**

**Ham, Cheddar
with Lettuce and Tomato Mayonnaise**

WRAPS \$11.75 per person

**** All Wraps and Deli Platters include choice of one Side Salad
ALL WRAPS HAVE A FIFTEEN (15) PERSON MINIMUM**

Tuna Wrap

Flaked Tuna, Celery and Red Onion

Folded into a lightly seasoned Aiôli with Lettuce and Cheddar Cheese

Wrapped into a Red Chili Tortilla

Grilled Chicken Caesar

Grilled Boneless Chicken Breast, Lettuce, Tomato and Provolone Cheese

With a roasted Garlic Aiôli and rolled in Tortilla

Santa Fe Beef Roll Up

Sliced Roast Beef, chiffonade of Lettuce and Pepper Jack Cheese

With Chipolata Salsa in a Spinach Tortilla

Classy Club Roll Up

Sliced smoked Turkey Breast, Tomato, Bacon and Swiss Cheese

With Lettuce and Cream Cheese Mayonnaise in a flour Tortilla

WRAPS \$11.75 per person

Turkey Swiss Roll Up

With Lettuce, Tomato and a Herb Mayonnaise in a spinach tortilla

Hoagie Wrap

Ham, Genoa Salami, Lettuce, Tomato and Provolone Cheese

With our Italian spread in chef's choice tortilla

Vegetarian Roll Up

Garden fresh Vegetable's roasted in a Sun-dried Tomato marinade,

Romaine Lettuce, fresh Mozzarella and Garlic spread

Wrapped in a Flour Tortilla

SANDWICH PLATTERS SELECTION \$12.00 per person

ALL PLATTERS HAVE A FIFTEEN (15) PERSON MINIMUM

Platters (#1)

Stacked Turkey with Lettuce and Tomato

Ham and Swiss with Lettuce and Tomatoes, drizzled with Honey Mustard

Grilled Chicken Caesar Wrap

**Grilled Boneless Chicken Breast, Lettuce, Tomato and Provolone Cheese
With a roasted Garlic Aioli and rolled in Sun-dried Tomato Tortilla**

Vegetarian Roll Up

**Garden fresh Vegetable's roasted in a Sun-dried Tomato marinade,
grilled Romaine Lettuce, fresh Mozzarella and Garlic Yogurt spread
Wrapped in a Spinach Tortilla**

Zesty Lemon Pasta Salad

**Penne Pasta tossed with Tomato, Basil, Lemon Pepper, Lemon juice
And fresh Mozzarella tossed with Extra Virgin Olive Oil**

| |
|--|
| SANDWICH PLATTERS SELECTION \$12.00 per person |
|--|

Sandwich Platter (#2)

**Turkey Breast with Swiss Cheese, Lettuce and Tomato
With Dijon Mustard**

**Sliced Grilled Chicken Breast with Lettuce, Tomato, Provolone and
Basil-mayonnaise**

Tuna Salad Wrap

**Flaked Albacore Tuna, Celery and Red Onion
Folded into a lightly seasoned Aioli with shredded Lettuce and Cheddar Cheese
Wrapped into a Red Chili Tortilla**

Santa Fe Beef Roll Up
Sliced Roast Beef, Lettuce and Pepper Jack Cheese
With Chipolata Salsa in a Flour Tortilla

Gemelli Pasta Salad
Tossed with grilled Vegetables and shredded Mozzarella in a Zesty Pesto Vinaigrette

Sandwich Platter (#3)

Turkey Breast Sandwich
Sliced Turkey, Leafy Lettuce and Tomato
Drizzled with Honey Mustard

Flaked Tuna Salad
An old favorite mixed with Mayonnaise, chopped Celery,
diced Onions with Lettuce

Sliced Roast Beef Cheddar Cheese with Roasted Garlic mayonnaise
Sliced Tomatoes, Lettuce, and Onions

Classy Club Roll Up
Sliced smoked Turkey Breast, Tomato, Bacon and Swiss Cheese
With Red Leaf Lettuce and Cream Cheese Mayonnaise in a flour Tortilla

Orzo Pasta Salad

| |
|--|
| SANDWICH PLATTERS SELECTION \$12.50 per person |
|--|

Sandwich Platter (#4)

Chicken Salad Sandwich

Roast Beef, with Horseradish Mustard

Smoked Turkey and Swiss

Tuna Wrap
Flaked Tuna folded into a lightly seasoned Aioli with shredded Lettuce and Cheddar Cheese
Wrapped into a Red Chili Tortilla

Gemelli Pasta Salad

with Garden Vegetables and Fresh Creamy Basil Dressing

Build Your Own Deli (\$14.00 per person)

**Virginia Ham, Roast Beef, Sliced Turkey
and Tuna Salad**

Deli Platter includes:

**Tray of Lettuce, Tomatoes, Pickles, Swiss and Cheddar Cheeses
Condiments of Mayonnaise and Mustard
Accompanied by Breads and Rolls**

Mediterranean Pasta Salad

**Penne Pasta, Green Beans, Tomato wedges, fresh Basil and olives
Blended with a Herb Vinaigrette**

| |
|----------------------------------|
| <p>FRESHLY MADE SOUPS</p> |
|----------------------------------|

**ALL SOUPS HAVE A FIFTEEN (15) PERSON MINIMUM
(Served with assorted crackers)
Minimum 15ppl per item**

**Chef's Soups Du Jour
\$3.95**

**Broccoli & Cheese
Tomato Basil
Lentil Soup
Bean & Ham
Beef Barley
Chicken Gumbo**

**Chicken Noodle
Old Fashion Vegetable
Minestrone
Chicken & Corn Chowder
Potato & Leek
Cream of Tomato**

**Seafood Soups
\$4.95**

| | |
|--|--------------------------------------|
| New England Clam Chowder | Manhattan Clam Chowder |
| Maryland Crab Soup | Shrimp Bisque |
| Cream of Crab | Seafood Gumbo |
| Seafood Chowder | Cape Cod Stew |
| Curried Seafood & Rice Soup | Southwestern Seafood Soup |

| |
|------------------------------------|
| SIDE SALADS – Garden Greens |
|------------------------------------|

**** Additional Side Salads are available for an additional \$6.75 per person**

**Salads Include Your Choice Of Dressings:
Ranch, French, Italian, Balsamic Vinaigrette, Bleu Cheese**

House Salad

A selection of seasonal Greens, tossed with Tomatoes, grated Carrot, Cucumber, and Herb Croutons

Italian Salad

Mixed Greens, Spinach, Olives, Mushrooms, and Red Onions, sprinkled with grated Cheese

Garden Salad

Garden Greens, Tomato, Carrots, Mushrooms, Olives and Cucumbers

Salad ala Grec

Mixed Greens, Tomato, Black Olives, Sweet Red Peppers, Cucumbers, sliced Red Onions

Popeye's Salad

**Baby Spinach and mixed Greens topped with
Chopped Pecans, Red Onions and Orange Slices**

| |
|--------------------------------|
| SIDE SALADS – Vegetable |
|--------------------------------|

**Fiesta Black Beans and Roasted Corn Salad
With diced Peppers in a Cilantro Vinaigrette**

**Roasted Redskin Potato Salad
With Sweet Onions, Red & Green Peppers and Rosemary
With Herb Vinaigrette**

**Spicy Corn Salad
Yellow Corn tossed with chopped Red and Green bell Peppers and Parsley
in a Basil Chili Dressing**

**Roasted Vegetable Salad
Seasonal Vegetables lightly seasoned and roasted to perfection
Tossed with Romaine Lettuce and drizzled with our herb Vinaigrette**

| |
|--------------------------------------|
| SIDE SALADS – Pasta and Grain |
|--------------------------------------|

**Zesty Lemon Pasta Salad
Penne Pasta tossed with Tomato, Basil, Lemon Pepper, Lemon juice
And fresh Mozzarella tossed with Extra Virgin Olive Oil**

**Curried Cous Cous
With Julienne Seasonal Vegetables and Parsley**

**Mediterranean Pasta Salad
Penne Pasta, Green Beans, Tomato wedges, and Fresh Basil
Blended with a Herb Vinaigrette and garnished with Black Olives**

**Herb Pasta Salad
With Roasted Tomatoes, Herbs, Cucumber and Cherry Tomatoes
In a Zesty Dressing**

**Dan Dan Noodle Salad
Noodles tossed in Spicy Sesame Dressing, Asian Spices and Chili Garlic**

**Bow Tie Pasta Salad
Tossed with Vegetables and shredded Mozzarella in a champagne Vinaigrette**

Hearty Multi-Grain Salad
A wonderful blend of Lentils, Brown Rice and Barley. Tossed with diced Tomatoes,
Sweet Onions & Peppers, in a Balsamic Vinaigrette

**** Additional Side Salads are available for an additional \$6.75 per person**

| |
|----------------------------|
| BOX LUNCHES \$12.95 |
|----------------------------|

Minimum 15ppl per item
Choose four (4) from our menu

**All box lunches come neatly packaged with your choice of potato chips or
pasta salad and a cookie, complete with napkins and condiments**

THE TRADITIONAL BOX

Traditional box lunch includes a sandwich served with lettuce and mayonnaise or mustard on hoagie roll

TRADITIONAL CHOICES:

Smoked Turkey Breast
Hickory Smoked Ham
Hoagie
Roast Beef
Tuna Salad

| |
|----------------------------|
| BOX LUNCHES \$13.95 |
|----------------------------|

Minimum 15ppl per item

THE MUFFALETTA BOX

**For a taste of New Orleans, this is a must. We take layers of thinly sliced ham and genoa salami covered with our
fresh olive salsa, top it with slices of provolone cheese and serve on a traditional sub roll**

CHICKEN SALAD CROISSANT BOX

**A generous serving of our homemade chicken salad made with tender chicken and served on a croissant with lettuce
and tomato.**

TUNA SALAD CROISSANT BOX

**A generous serving of our homemade tuna salad prepared with celery red onion and sweet pickle relish, served on a
croissant with lettuce and tomato**

VEGETARIAN BOX

**Garden fresh Vegetable's roasted in a Sun-dried Tomato marinade,
grilled Romaine Lettuce, fresh Mozzarella and Garlic Yogurt spread
Wrapped in a Flour Tortilla**

ENTRÉE SALADS

**All Entrée Salads come with your choice of one (1) Side Salad,
Bread with Butter**

ALL ENTRÉE SALADS HAVE A FIFTEEN (15) PERSON MINIMUM

Southwestern Salad
Romaine Lettuce, Sliced Chipotle Grilled Chicken, Jack Cheese,
Peppers and sliced Red Onions
With an Tex-Mex Scallion Vinaigrette
\$11.25

Grilled Chicken Caesar Salad
with, Rustic Herbed Croutons
Sprinkled with Parmesan Cheese served with Caesar Dressing
\$11.75

Grilled Salmon Caesar Salad
with, Rustic Herbed Croutons
Sprinkled with Parmesan Cheese served with Caesar Dressing
\$12.50

Chef's Salad
Freshly Tossed Garden Greens with Julienne
Ham, Turkey, Swiss, Cheddar Cheese and Chopped Egg
\$12.50

CHEF'S CHOICE LUNCHES

Lunches Served with Bread Basket with Butter

ALL LUNCHES HAVE A FIFTEEN (15) PERSON MINIMUM

**Pan Seared Salmon
Accompanied by a relish of Tomato, Basil and Garlic
Served with trio rice pilaf
Seasonal vegetable
\$14.25**

**Grilled Fillet of Salmon

With Asian B-B-Q Sauce
Served with a Dan Dan Noodles
Broccoli
\$14.25**

**Lemon Chicken

Boneless Chicken Breasts with a crisp golden crust and a zing of fresh Lemon
Served with Curried Cous Cous
\$12.95**

**Island Motive

Grilled Chicken with a tropical Pineapple Salsa
Served with Sesame Red Chile Noodles
\$13.25**

**Southern Hospitality

Country Fried Chicken
Served with Biscuits,
Mashed Potatoes
Green Beans**

\$13.75

ENTREES

ALL ENTRÉES HAVE A FIFTEEN (15) PERSON MINIMUM

#1

House Salad

Oven Baked Ziti with Vegetables
Sautéed Garlic, Vegetables, pureed Tomatoes and Basil
Topped with Mozzarella and Romano Cheeses and Bread Crumbs
Rolls and Butter

\$13.50

#2

Orzo Salad

Salmon with Brown Sugar Glaze
Broiled Salmon with fresh Dill, and a Dijon Brown Sugar Glaze

Served with Chioce of Vegetable
Rolls and Butter

\$15.95

#3

Zesty Lemon Pasta Salad

Baked Moussaka
Ground Beef, Onions, Rosemary, Eggplant and Tomato Sauce

Served with Chioce of Vegetable
Rolls and Butter

\$14.00

#4

House Salad

Raspberry Chicken
Sautéed boneless breast of Chicken in a light Brown Raspberry Glaze

Served with a White and Brown Rice Pilaf
Rolls and Butter

\$13.50

#5

Italian Salad

Baked Penne Pasta with Meat Sauce
Topped with Mozzarella Cheese and seasoned Bread Crumbs

Served with Chioce of Vegetable
Rolls and Butter

\$14.50

#6

Eggplant Parmesan
Layers of seasoned Eggplant, Tomato Sauce, Mozzarella and
Parmesan Cheese. Topped with seasoned Bread Crumbs
With Seasoned Penne Pasta

Served with Chioce of Vegetable Rolls and Butter

\$12.50

#7

Herb Baked Chicken (pieces)
Steamed White Rice
Served with Chioce of Vegetable
Rolls and Butter

\$13.50

#8

House Salad

Vegetable Lasagna
Lasagna Noodles layered with a julienne of seasoned Vegetables,
Spinach, Cheese and Parmesan Cream Sauce

Rolls and Butter

\$12.50

#9

House Salad

Traditional Meat Lasagna
Lasagna Noodles layered with Beef, Ricotta, Tomato Sauce,
Mozzarella and Parmesan Cheeses

Rolls and Butter

\$13.25

#10

Italian Chicken Breast
Grilled Breast of Chicken with Lemon, Basil, Thyme and Oregano

Roasted Parmesan Red Potatoes

Served with Chioce of Vegetable

Rolls and Butter

\$13.25

#11

Garden Salad

Curried Vegetables

**A savory mixture of Carrots, Leeks, Garlic, Mushrooms, Onion,
Peppers, Broccoli and Potatoes in Eastern spices over**

Basmati Rice

Rolls and Butter

\$12.50

#12

Meatloaf with Gravy

Served with Chioce of Vegetable

Mashed Potatoes

Rolls and butter

\$13.25

#13

Teriyaki Citrus Salmon

Over Rice with

Served with Chioce of Vegetable

\$13.25

#14

Italian Salad

Spicy Moroccan Salmon

Our wonderful Curried Rice

\$13.25

#15

Garden Salad

Seared Lemon Marinated Chicken Breast

Served with Chioce of Vegetable

Rice Pilaf

Rolls and Butter

\$13.50

#16

**Beef Burgundy
with Herb Noodles**

**Served with Chioce of Vegetable
Rolls and Butter**

\$14.95

#17

House Salad

Caribbean Jerk Chicken

**Served with Island Red Beans and Rice
Rolls and Butter**

\$13.50

#18

**Tarragon Broiled Salmon Filet
With Roasted Red Jacket Poatatoes**

**Served with Chioce of Vegetable
Rolls and Butter**

\$13.50

#19

Garden Salad

**Chicken Parmesan
with Tomato Sauce**

Seasoned Linguine

Rolls and Butter

\$13.50

| |
|------------------|
| BEVERAGES |
|------------------|

Individual Bottled Fruit Juices
(Orange, Apple, Grapefruit, and Cranberry)
\$2.75

Coffee Service
(Minimum 15ppl)
French Roast Regular and Decaf Coffee
Served with Sugar, Sweet-N-Low and Half & Half
\$3.50

Corporate Beverages
An assortment of Regular Coke, Diet Coke, Sprite
Brisk Iced Tea and Bottled Water
\$2.50

CLASSIC HORS D'OEUVRES

Assorted Miniature Quiche
Mushroom & Cheese, Spinach Florentine, Artichoke & Swiss
\$65.00 (40 pieces)

Smith Island Cocktail Crab Cakes
Served with Spicy Old Bay Tarter sauce
\$95.00 (40 pieces)

Scallops Wrapped in Bacon
\$95.00 (40 pieces)

Spanikopita
Spinach and Feta Cheese baked in a Phyllo Pastry to a delicious golden brown
\$75.00 (40 pieces)

Chicken Wings
Choose from traditional Buffalo style, Eastern Shore, Southwestern or Jamaican Jerk Spiced
Served with appropriate Dipping Sauces
\$65.00 (40 pieces)

Cocktail Meatballs
Ground Beef or Turkey
Choose from Italian Sauce, Honey BBQ, Sweet & Sour or Red Wine Sauce
\$50.00 (50 pieces)

Chicken Tenders
Breaded & seasoned, fried to a golden brown
Choose from: Traditional Buffalo style, Eastern Shore, Thai Spicy, Southwestern or Jamaican Jerk Spiced
Each served with appropriate Dipping Sauces
\$75.00 (40 pieces)

Crispy Mini Veggie Spring Rolls
Served with Hot Mustard and Sweet & Sour Sauce
\$80.00 (50 pieces)

Coconut Shrimp
Jumbo Butterfly Shrimp dipped in Coconut Tempura
Fried to a golden brown and served with Honey Plum Sauce
\$2.75 each

Yakitori Chicken
Marinated Chicken Breast glazed with Oriental BBQ Sauce
Grilled, sliced and served with Peanut Dipping Sauce
\$50.00 (40 pieces)

Quesadillas
All Quesadillas served with Sour Cream and Pico de Gallo

Spicy Chicken Quesadillas
With smoked Mozzarella with Chili Garlic Paste and Cilantro
served with Sour Cream and Pico de Gallo
\$40.00 (50 pieces)

Wild Mushroom & Brie Quesadillas
Soft Flour Tortilla with broiled marinated Wild Mushrooms,
Brie and Jack Cheeses, flaked Red Pepper and Spring Onion
served with Sour Cream and Pico de Gallo
\$40.00 (50 pieces)

Crab and Shrimp Quesadillas

**With Peppers, shredded Monterey Jack Cheese, Roasted Corn and Chives
served with Sour Cream and Pico de Gallo
\$55.00 (40 pieces)**

**Grilled Portabella Mushroom Quesadillas
Grilled Balsamic glazed Portabello Mushroom, Provolone and Monterey Jack Cheeses and Jalapeno's
\$45.00 (50 pieces)**

RECEPTION PLATTERS

**Cocktail Sandwiches
Cocktail Rolls filled with Ham, Turkey and Roast Beef
Served with Mustard, Tarragon Mayonnaise & Horseradish Sauce
\$65.00 (40 pieces)**

**Market Crudités (serves 20-25)
A bountiful seasonal display of fresh Vegetables
Served with Dips of Bleu Cheese and Sesame Mayonnaise
\$65.00**

**Bourbon Street Crab Spread (serves 15-20)
Blue and Snow Crab with creamy Cheese, Cajun Spices and Green Onions
Served with assorted Crackers
\$75.00**

**Imported and Domestic Cheese Display (serves 15)
Garnished with fresh Fruit
Served with assorted Crackers
\$50.00**

**Our Own Herbed Cheese (serves 15)
Creamy Cheese delicately mixed with Garlic and fresh Herbs
Served with assorted Crackers
\$32.00**

**Spinach and Green Onion Dip (serves 20-25)
In Sour Dough Boule
Chopped Spinach, Green Onion, Fresh Herbs and Aiôli
Served with Bread Sticks and assorted Crackers
\$65.00**

**Fresh Fruit Platter (serves 15-20)
Seasonal Fruit slices, garnished with Grapes and Berries
Served with Lemon Yogurt
\$75.00**

**Moroccan Appetizer Platter (serves 20)
Bowls of Humus, Baba Ghanoush and Spinach with Feta Cheese
Surrounded by Mediterranean Vegetables, Green & Black Olives
Served with fresh Pita and Toasted Pita Triangles
\$75.00**

**Grilled Vegetable Platter (serves 20-25)
Seasonal grilled Vegetables with Eggplant, Zucchini,
Yellow Squash, Sweet Onions, Carrots, and Bell Peppers on a bed of Chiffonade Romaine
Tossed with Balsamic Vinaigrette
\$75.00**

**Caramel Brie (serves 30-40)
Topped with Walnuts, Sun-dried Fruits and Caramel
Accompanied with sliced Ficelles
\$55.00**