



**CORPORATE MENU**

## RISE AND SHINE

### THE BAKERY

#### CLASSIC CONTINENTAL | V

An Assortment of our favorite breakfast Assorted Mini Croissants, Danish and Muffins Served with Butter & Preserves

\$5.99 Per Person

\$8.99 Per Person with Fruit

\$10.99 with Fruit and Bottle Juices

#### NEW YORK BAGEL PLATTER | V

Assorted Bagels served with Plain Cream Cheese, Vegetable Cream Cheese Butter and fruit preserves

\$4.75 Per person

#### OUR SIGNATURE COFFEE CAKES | V

Variety of Breakfast Loaf slices to include: Cherry Pound cake, cinnamon apple with Golden Raisins, Cranberry, Banana Walnut Marble, Pound and Lemon-Poppy Seed served with wiped butter and preserves.

\$5.79 Per Person

#### FILLED CROISSANTS | V

Specialty Croissants to include Fruit Filled, Chocolate and Flaky Almond

\$42.00 Per Dozen

#### MUFFIN BASKET | V

Assorted freshly baked large muffins to include Cranberry, Chocolate Chip, Bran, Lemon, Blueberry Served with whipped Honey Butter and Preserves

\$35.40 Per Dozen

#### FRUIT TURNOVERS | V

Apple, Blueberry, Cherry

\$35.40 Per Dozen

#### DANISH PASTRIES | V

Apple, Blueberry, Cherry, Custard, Lemon, & Raspberry

\$42.00 Per Dozen

#### EUROPEAN BREAKFAST

Boiled Eggs, Assorted Cheeses, Assorted Cold Cuts- Ham, Turkey, Salami, French Rolls & Croissants, Red Peper Jelly

\$12.99 Per Person

Minimum Order of 10 For Items Priced Per Person

## HOT BREAKFAST

### BREAKFAST EGG MUFFINS

PEPPERS, ONIONS, TOMATOES & CHEESE V GF  
SPINACH, MUSHROOMS, ONIONS & CHEESE V GF  
HAM, PEPPERS, ONIONS, TOMATOES & CHEESE

Per Piece \$6.50

### MINI BREAKFAST SLIDERS

\$5.99 Per Person (2 per  
person) Egg Salad with  
Chives

Bacon Onion Frittata

Smoke Salmon, Lemon Caper Butter and  
Cucumber Bacon Lettuce and Tomato

### HOT BREAKFAST SANDWICHES

HICKORY SMOKED BACON, EGG &  
CHEDDAR CHEESE

SAUSAGE, EGG & CHEDDAR CHEESE

VEGETARIAN- EGG SPINACH &

MUSHROOM VIRGINIA CURED HAM, EGG  
& SWISS CHEESE

\$6.50 Each

### OPTIONS

Bagel, Brioche Bun or Croissant Egg &  
Cheese or Egg-White & Cheese

### BREAKFAST EXTRAS

GRILLED VIRGINIA HAM

\$4.50 Per person (2 slices)

TURKEY BACON

\$4.50 Per person (3 slices)

SEASONED BREAKFAST POTATOES V GF

\$4.50 Per Person

FARM-FRESH SCRAMBLED EGGS VEG GF

\$4.50 Per Person

BREAKFAST SAUSAGE LINKS

\$4.50 Per Person (3 Pieces)

APPLE-WOOD SMOKED BACON

\$ 4.50 Per Person (3 slices)

### ALL AMERICAN BREAKFAST

Scrambled Eggs,  
Choice of Apple Wood Smoked Bacon or  
Breakfast Sausage, Home Fries,  
Slice Fruit, Biscuits & Whipped Butter \$12.95  
Per Person

### FRENCH TOAST DELUXE

Brioche French Toast with Butter  
& Vermont Maple Syrup,  
\$5.95 Per Person V

### PANCAKE PLATTER

Buttermilk Pancakes with Vermont Maple  
Syrup,

Two Pancakes Per Person

\$4.00 Per Person V

Add Seasonal Berry Compote \$1.95

### SANTA FE BREAKFAST V

Burritos Filled with Farm Fresh Eggs or Egg  
Whites, Aged Cheddar, Peppers & Onions,  
Salsa & Sour Cream.

\$6.95 Per Person

Gluten Free Burritos Available

### EGG FRITTATAS

#### VEGETARIAN FRITTATA V GF

Sun-dried Tomatoes, Spinach, Mozzarella,  
Peppers, Onions

#### SAUSAGE, POTATO & TOMATO FRITTATA

Sausage, Breakfast Potatoes, red Onion, Bell  
Peppers, Parmesan

\$5.50 Per Person

### BREAKFAST QUICHES

#### THE ORIGINAL

Roasted Sweet Onions, Crisp Crumbled  
Bacon

& Gruyere Cheese in a Flaky Pie Crust

\$55.00 each Serves 8- 10 Guest

#### VEGETABLE V

Wild Mushrooms, Spinach & Fontina Cheese

Minimum Order of 10 For Items Priced Per Person

## FRUIT, GRANOLA & YOGURT

## "G R A B & GO"

### HEALTHY START V GF

Bran Muffins, Plain Greek Yogurt, Mixed Berries, Granola, Nuts, Almond Butter and Honey  
\$10.95 Per Person

### MIXED BERRIES V GF

Mixed California Berries Garnished with Fresh Mint, served with Citrus-Yogurt Sauce  
\$5.50 Per Person

### GREEK YOGURTS BAR V

Greek Yogurt with Fresh Strawberries, Granola, Cranberries and Blueberries  
\$5.99 Per Person

### SLICED FRESH FRUIT V GF

An Artistically Arranged Platter of Melons, Berries and other Seasonal Fruit  
\$4.95 Per Person

### LOX & BAGELS

Smoked Salmon Garnished with Fresh Dill, Capers, Diced Red Onion, and Chopped Tomato. Served with Assorted Bagels and Cream Cheese  
\$11.50 Per Person

### ASSORTED BOXED CEREAL

Served with 2% Milk  
\$3.50 Per Person

### HARD BOILED EGGS

Served shelled with Salt & Pepper  
\$2.00 Each

### SEASONAL FRUIT SALAD V GF

Served in Individual Cups  
\$3.95 Per Person

### ASSORTED GRANOLA BARS

\$2.50 Each

### BASKET OF MIXED WHOLE FRUIT V GF

Apples, Oranges, Bananas  
\$1.75 Per Piece

### BEVERAGES

- . Canned Sodas
- . Coke products available. \$1.59 per can
- . 2 Liter Sodas
- . Coke products available \$3.00 each
- . IBC Root Beer \$1.99 per bottle
- . Bottled Arizona Teas \$1.75 per bottle
- . Honest Tea Bottles \$2.25 per bottle
- . Perrier Sparkling Water \$1.99 per bottle
- . Bottled Water 16.9 oz. \$1.50 per bottle
- . Fiji Water \$1.99 per bottle

### COFFEE SERVICE

- . Featuring our Signature Regular or Decaffeinated Fresh-Brewed Coffee. Includes dairy-fresh cream, sugar, no-calorie sweeteners and stirrers.
- . Pump airpot (serves 12-15 cups) \$25.99  
Disposable box (serves 15 cups) \$29.99  
Medium pot (serves 20-25 cups) \$39.99  
Large pot (serves 50-55 cups) \$69.99

### TEA SERVICE

Assorted herbal blend tea bags served with piping hot water. Includes fresh-cut lemon wedges, sugars, no-calorie sweeteners, hot cups and stirrers.

\$28.99 per airpot (serves approximately 15 cups)

## SANDWICHES

### CLASSICAL SANDWICHES

Served On Fresh Breads & Rolls with Lettuce, Tomatoes & Mayonnaise

Black Forest Ham & Cheddar

Albacore Tuna Salad

Traditional Egg Salad

Grilled Chicken Salad

Smoked Turkey & Provolone

Roast Beef & Swiss Cheese

**\$6.50 Per Person**

### CLASSIC COMBO PACKAGE

Assortment of Classic Sandwiches, Seasonal Green Salad Served with Balsamic Vinaigrette, Platter of Cookies & Brownies

**\$12.50 Per Person**

**\$13.50 Per Person with 2 Salad Sides**

**Add Chips \$1.50 Per Person**

**Add Pickles \$.75 Per Person**

### SIGNATURE SANDWICHES

**\$8.95 Per Piece**

### TURKEY AND AVOCADO

Smoked Turkey Breast, Aged Cheddar, Avocado Spread, Tomatoes and Baby Spinach

### HAM AND BRIE

Shaved Virginia Ham with Creamy Brie, Sweet Potato Chutney, and Arugula

### GRILLED MEDITERRANEAN VEGGIE V

Eggplant, Green & Yellow

Squash, Tomatoes, & Mozzarella,

Cucumber Spread

### THE ITALIAN

Capicola, Mortadella, Pepperoni, Salami, Provolone, Roasted Pepper, Basil Spread

### SIGNATURE SANDWICHES

### CAPRESE SANDWICH V

Heirloom Tomato, Thickly Sliced Mozzarella, Fresh Basil, Red Wine Vinaigrette and Olive Oil Drizzle, French Baguette

### HERB GRILLED CHICKEN AND CHEESE

Grilled Chicken, Swiss Cheese, Roasted Tomato Aioli, Alfalfa Sprouts on Whole Wheat

### TURKEY BACON RANCH SANDWICH

Smoked Turkey, Bacon, Provolone, Tomato on a Pretzel Bun

### CALIFORNIAN TWIST V

Avocado, Artichoke Hearts, Tomato, Spinach, Alfalfa Sprouts, Red Peppers and Chive Cream Cheese Spread

### SLOW ROASTED BEEF BRIOCHE

Roast Beef, Caramelized Onions, White Cheddar, Lettuce, Tomato, Horseradish Mayo on Grilled Sesame Brioche.

### CHIPOTLE CHICKEN

Grilled Chicken Breast, White Cheddar, Spicy Chipotle Aioli, Grilled Onions, Roasted Red Peppers, Romaine

### WASHINGTONIAN DELI PLATTER

Traditional Deli-Style Platter of Shaved Roast Beef, Smoked Turkey Breast, Smoked Ham, Swiss and Yellow Cheddar Cheeses, Red Bliss Potato Salad, Coleslaw, Deli Pickles, Lettuce, Sliced Tomatoes Served with Mayonnaise, Mustard and Horseradish Cream

Assorted Sliced Breads and Rolls Freshly Home Made

Potato Chips Homemade

Cookies and Brownies

**\$14.95 Per Person**



## GOURMET WRAPS

Assorted All-Natural Flour Tortilla Wraps (Spinach, Wheat, Sun-Dried Tomato, Plain)  
GLUTEN FREE WRAPS UPON REQUEST

### GRILLED MEDITERRANEAN VEGGIE V

Eggplant, Green & Yellow  
Squash, Tomatoes, & Mozzarella,  
Cucumber Spread  
\$8.75 Per Person

### BELLA-PORTA WRAP V

Grilled Portobello Mushroom, Red & Yellow  
Vine-Ripened Tomatoes, Field Greens with  
a Boursin Cheese Spread  
\$8.75 Per Piece

### CHIMICHURRI STEAK WRAP

Sliced Grilled Steak with Feta, Tomato,  
Chimichurri and Pickled Jalapeños, Garlic  
Aioli and Grilled Tortilla Wrap.  
\$8.75 Per Person

### CHICKEN CAESAR WRAP

Grilled Chicken Breast, Romaine Lettuce,  
Shaved Parmesan Cheese and Classic  
Caesar Dressing, Tortilla  
\$8.75 Per Person

### TURKEY CLUB WRAP

Smoked Turkey Breast, Monterey Jack  
Cheese, Smokehouse Bacon, Red Leaf,  
Lettuce, Sliced Tomato & Mayonnaise in a  
Spinach Tortilla  
\$8.75 Per Person

### SOUTHWESTERN CHICKEN WRAP

Layers of Baby Spinach, Shredded Grilled  
Chicken, Black Beans, Tomato,  
Onion, Avocado with a Sour Cream,  
Jalapeño and Lime Spread  
\$8.75 Per Person

### CURRY CHICKEN SALAD WRAP

Chunks of Grilled Chicken and Currants,  
Mixed in a Sweet Curry Dressing  
\$8.75 Per Person

### ASIAN CHICKEN WRAP

Hoisin Marinated Chicken Breast with  
Spring Onion, Asian Slaw, and Wasabi  
Mayonnaise, Crispy Won Ton and Cilantro  
\$8.75 Per Person

### SIGNATURE BOXED LUNCHES

Signature Sandwich or Wraps of your  
Choice Cookies or Brownies  
Pasta or Potato Salad  
Bag of Potato Chips or Whole Fruit  
\$14.95 Per Person

### ASSORTED SANDWICH AND WRAP COMBINATION

An Assorted Platter of Signature  
Sandwiches and Wraps of your  
Choice  
Cookies or Brownies  
Pasta or Potato Salad  
Bag of Potato Chips or Whole Fruit  
\$14.95 Per Person



Minimum Order of 10 For Items Priced Per  
Person Minimum of Five Per Type

# CHILI'S & SOUPS

## SOUTHWESTERN BEEF CHILI

Lean Beef, Green Peppers, Red Kidney Beans & Diced Green Chilies in Slow Simmered Tomatoes and Southwestern Spices. (Substitute Turkey for the Beef)  
\$5.50 Per Person

## WHITE CHICKEN CHILI

A Hearty & Healthy Medley of Chunky Chicken, Black Beans and Flavorful Vegetables and a Touch of Spice.  
\$5.50 Per Person

## MINISTRONE SOUP V

Vegetables, Navy Beans, Spaghetti Noodles, Tomato, Fresh Herbs, Vegetable Stock.  
\$4.50 Per Person

## BOSTON CLAM CHOWDER

Fresh Quahog Clams, Red Bliss Potatoes, Onions and Celery in a Light Cream and Clam Broth  
\$6.50 Per Person

## LOBSTER BISQUE

A Creamy Blend of Maine Lobster, Dry Sack Sherry, Light Cream and Snipped Chives.  
\$6.50 Per Person

## HEARTLAND VEGETABLE SOUP V

A Combination Sweet Corn, Celery, Carrots, Leeks, Mushrooms and Vegetables. All Combined and Slowly Cooked in a Rich Fresh Herb Broth.  
\$5.50 Per Person

## BUTTERNUT SQUASH BISQUE V

Roasted Butternut Squash  
\$4.50 Per Person

## ROASTED TOMATO & PEPPER V

Fire Roasted Peppers, Roasted Tomatoes, Carrots, Basil  
\$4.50 Per Person

## CHICKEN NOODLE SOUP

Flavorful Stock, Fresh-Cooked Chicken, Traditional Vegetables and Egg Noodles  
\$5.50 Per Person

ITEMS REQUIRE RENTAL OF CHAFER AND HEATING TIME

## SALADS

### SHANGHAI SALAD V GF

Silky Tofu Tossed with Snap Peas, Bean Sprouts, Pickled Ginger, Green Onion and Toasted Peanuts in a Soy Dressing  
**\$5.95 Per Person**

### ORZO PESTO SALAD V

Orzo with Red, Yellow, Orange Bell Pepper, Parmesan Cheese and Red Wine Vinaigrette and Pesto  
**\$4.95 Per Person**

### THREE ROASTED SWEET POTATO SALAD V GF

A Combination of Korean Yams, Yukon Gold and American Sweet Potato  
**\$5.95 Per Person**

### YUKON AND FINGERLING POTATO SALAD V GF

Yukon & Fingerlings Potatoes with Onion and Celery in a Creamy Grainy Dijon Dressing Vinaigrette Base Upon Request  
**\$5.95 Per Person**

### SESAME NOODLE SALAD V GF

Glass noodles, red pepper, spring onions With Fresh Chopped Peanuts, Thai Basil, and Fresh herbs  
**\$4.25 Per Person**

### WATERMELON DELIGHT V GF

Watermelon, Crumbled Feta Cheese, Pickled Red Onions, Seasonal Greens, Honey Vinaigrette  
**\$5.95 Per Person**

### MANDARIN SPINACH SALAD V GF

Organic baby spinach leaves tossed with Mandarin orange segments, red onions and red wine vinaigrette  
**\$3.50 Per Person**

### TRADITIONAL FARMER'S COLESLAW V GF

Traditional Coleslaw with Shredded Carrots, Onions in a Creamy Mayonnaise Dressing  
Vinaigrette Base Upon Request  
**\$3.50 Per Person**

### TROPICAL SLAW WITH ROASTED PINEAPPLE V

Green Cabbage, Red and Yellow Peppers, Carrots, Roasted Pineapple, Toasted Coconut Flakes, Golden Raisins and Slaw Dressing  
**\$4.50 Per Person**

### GARDEN SALAD V GF

Romaine, Radicchio, Red Leaf and Limestone Bibb Lettuces with Tomatoes, Matchstick Carrots, Cucumber and Broccoli with your Choice of Dressing  
**\$4.75 Per Person**

### CLASSIC CAESAR SALAD V

Chopped romaine lettuce, Parmesan Cheese, Garlic Croutons & Creamy Caesar dressing.  
**\$5.95 Per Person**

### GREEK HOUSE SALAD V GF

Romaine Lettuce and Baby Spinach tossed with Tomatoes, Cucumbers, Red Onions,Olives and feta cheese served with Balsamic Vinaigrette Dressing.  
**\$4.25 Per Person**

### SALMON TERIYAKI

Mesclun Mix, Roasted Pineapple and Teriyaki Salmon.  
**\$15.95 Per Person**

### GOURMET CAESAR SALAD

Crisp Romaine Lettuce, Parmesan Cheese and Garlic Brioche Croutons with a Classic Caesar Dressing  
Grilled Chicken / **\$13.95 Per Person**  
Grilled Shrimp / **\$15.95 Per Person**  
Grilled Salmon / **\$15.95 Per Person**  
Grilled Flank Steak / **\$15.95 Per Person**

### MARINATED GREEN BEANS V GF

Green Beans, Red Peppers and Cracked Black Pepper in Virgin Olive Oil  
**\$5.50 Per Person**

### GRILLED VEGGIE AND PASTA SALAD

fresh Pasta Salad with Grilled Veggies brushed with Olive Oil.  
**\$4.50 Per Person**

### QUINOA SALAD V GF

Fresh Farmers Market Vegetables and Garlic  
**\$4.50 Per Person**

### CHOPPED KALE SALAD V GF

Baby Kale with Fresh Sugar Snap Peas, Julienne Carrots, Grape Tomatoes with a Tamarind-Ginger Vinaigrette  
**\$4.50 Per Person**

### BLACK BEAN MANGO SALAD V GF

Black Beans and Mangoes combined with Crisp Bell Peppers and Fresh Cilantro  
**\$3.50 Per Person**

### FRESH TOMATO AND MOZZARELLA

Vine-ripe tomato slices and fresh mozzarella cheese colorfully alternated and sprinkled with fresh basil confetti.  
**\$5.99 Per Person**

## ENTREE SALADS BOXED LUNCHES

### MANGO TANGO SHRIMP

Grilled Tiger Shrimp, Sliced Mango, Glass Noodles and Cilantro, on a Bed of Field Greens with a Mango Vinaigrette  
**\$15.95 Per Person**

### SPA CHICKEN COBB SALAD

Grilled Chicken Breast, Hard Boiled Eggs, Bleu Cheese, Turkey Bacon, Tomatoes, and Romaine Lettuce with a Parmesan Peppercorn Dressing  
**\$13.95 Per Person**

### WHITE BEAN KALE SALAD V

Copped Kale with Lemon-Herb White Beans, Garlic Croutons and a Creamy Tahini Dressing  
**\$9.50 Per Person**





## ROOM TEMPERATURE ENTREES

### POULTRY

#### HONEY-LIME GRILLED CHICKEN (GF)

Honey and Lime Marinated Grilled Chicken, Bulga Wheat Tossed in Roasted Onions and Shallots. Napa Cabbage, Sugar Snap Peas, Broccoli, Cilantro and Honey Lime Vinaigrette  
\$14.95 Per Person

#### LEMON HERB ROASTED CHICKEN

Roasted Chicken, Barley and Lentil Salad, Arugula, Radish, Cucumber, Basil and Lemon Vinaigrette  
\$14.95 Per Person

#### SMOKEY CILANTRO GRILLED CHICKEN (GF)

Grilled Chicken, White Bean and Corn Salad. Grilled Tomatoes and Red Onions, Poblano Peppers, Cilantro and Chipotle Vinaigrette  
\$14.95 Per Person

#### LEMONGRASS GINGER CHICKEN

Grilled Chicken, Japanese Soba Noodles, Roasted Mushrooms, Edamame, Spinach, Orange Ginger Soy, Yuzu, Grapefruit and Sesame Seeds  
\$14.95 Per Person

#### MAPLE BALSAMIC GLAZED CHICKEN

Grilled Chicken, Feta Couscous Salad, Mint, Green Onion, Almonds and Maple Balsamic Glaze, Grilled Vegetables  
\$14.95 Per Person

### BEEF

#### ROSEMARY GRILLED FLANK STEAK

Rosemary Grilled Flank Steak, Israeli Couscous with Diced Zucchini, Squash, Onion, Eggplant, Parsley and Basil  
\$16.95 Per Person

#### SOUTHWEST GRILLED FLANK STEAK (GF)

Grilled Flank Steak, Roasted Baby Round Potatoes, Peppers and Red Onions Saute with Grilled Pineapple Salsa  
\$16.95 Per Person

### SEAFOOD

#### HONEY GLAZED SALMON (GF)

Honey Glazed Salmon over Pickled Cucumber, Fennel, Radish, Red Onion and Dill Salad  
\$16.50 Per Person

#### CHILI RUBBED SALMON WITH BLACK BEAN SALAD

Chilled Rubbed Salmon, Spinach, Arugula, Black Beans, Tomato, Green & Yellow Pepper, Green Onion, Cilantro, Lime Juice, Cumin Vinaigrette & Crispy Tortilla Strips  
\$16.50 Per Person

#### GRILLED MEDITERRANEAN KABOB

Lemon, Garlic and Herb Kabob (2 per person), served with a Mediterranean Cous Cous and Grilled Vegetables  
Chicken or Beef \$14.95 Per Person  
Salmon \$16.95 Per Person



## HOT ENTREES

### POULTRY

#### ROULADE OF CHICKEN

Prepared with a Mustard Cream Sauce and Stuffed with Portobello Mushrooms and Spinach, Served with Roasted Potatoes and Mixed Vegetables  
**\$16.95 Per Person**

#### COCONUT CURRY CHICKEN

Coconut Curry Marinated Chicken Breast with Basmati Rice, Plantain, Sautéed Cabbage and Carrots.  
**\$15.25 Per Person**

#### CHICKEN MARSALA

Boneless Chicken Breast Sautéed in Lemon Juice and Extra Virgin Olive Oil with Mushrooms and Sweet Masala Wine Sauce. Served with Roasted Herb Potatoes and Vegetables.  
**\$15.95 Per Person**

#### AMERICAN BARBECUE

Succulent Chicken Breast Basted in Our Spicy Homemade Barbecue Sauce, Amy's Picnic Potato Salad, Marinated green beans and Corn Bread.  
**\$14.95 Per Person**

#### HERB LEMON PESTO GRILLED CHICKEN

Grilled Chicken Breast, Parmesan Roast Potatoes, Seasonal Vegetables  
**\$14.95 Per person**

#### HERB ROASTED CHICKEN

Oven Roasted Quartered Chicken with Aromatic Fresh Herbs and Rosemary Au Jus. Served with Petite Shell Four Cheese Macaroni and Cheese.  
**\$14.95 Per person (2 pieces per person)**

### BEEF

#### TRADITIONAL NEW YORK SIRLOIN

Sirloin Topped with Caramelized Onions. Served with Mashed Potatoes and Roasted Vegetables, Caesar Salad,  
**\$18.95 Per Person**

#### BEEF BRISKET

Prepared with a Beer and Wine Sauce. Served with Roasted Potatoes and Green Beans Almandine  
**\$16.95 Per Person**

### BEEF

#### KOREAN BBQ BEEF SHORT RIBS

Beef Short Ribs Marinated Overnight and Grilled. Served with Oriental Fried Rice, Stir-Fry Vegetables  
**\$18.95 Per Person**

#### COFFEE BBQ FLANK STEAK

Served with Garlic Mashed Potatoes and Grilled Vegetables.  
**\$16.50 Per Person**

#### BEEF STROGANOFF

Beef and Mushrooms Simmered in Red Wine and a Touch of Sour Cream with Egg Noodles, Garden Salad, Green Bean Almandine  
**\$15.50 Per Person**

#### VEGETARIAN ENTREE ADDITIONS

**\$6.95 Per Person**

#### VEGETARIAN PORTS-BELLA WELLINGTON

Tender puff pastry encases a creamy vegetable sauté with a beefy Porta-bella mushroom.

#### PORTA-BELLA MUSHROOM STACKED LASAGNA

Layers of Large Mushrooms with Ricotta, Spinach and Asiago cheese mix in-between.

#### TOFU AND SPINACH STUFFED SHELLS

Large Pasta Shells Stuffed with Olive Oil-Poached Garlic, a Tofu, Miso Vinegar, Spinach mix, chopped Kalamata and Green olives.

#### FLAKY HARVEST VEGETABLE SQUARE

An assortment of Autumn Vegetables is paired with a Garlicky Roasted Cauliflower Purée in a Savory Pastry.

#### HULI HULI TOFU

Grilled Tofu Cutlets tossed in a Tamari, Tomato Paste, Brown Sugar, Lemon Juice, Sherry, Garlic, Ginger, Red Pepper Flakes Sauce and Onion Rings.

#### VEGETABLE MANGO STIR-FRY

Caribbean, Green, semi-ripe Mangoes combined with Bell Peppers, Mushrooms and Tofu for a flavorful stir-fry that is served over Noodles.

## HOT ENTREES

### SEAFOOD

#### SILK ROAD

Fresh Garden Salad with Tomato, Jicama and Cucumber with Cilantro lime Vinaigrette  
Red Curry White Fish, Fried Rice and Stir Fried Vegetables

**\$16.50**

#### SEARED MANGO GLAZED SALMON

Served with a Medley of Grilled Vegetables, Coconut Rice Pilaf, Topped with Mango Salsa

**\$16.95 per person**

#### PINEAPPLE CURRY SNAPPER

Herb Marinade Seared Red Snapper in a Pineapple Curry Sauce, Coconut Rice, Diced Fried Plantain, Grilled Vegetables.

**\$21.95 per person**

#### MARYLAND CRAB CAKES

Jumbo Lump Crab Cakes Served with Crisp Old Bay Potato Wedges and Roasted Sweet Corn, Tarragon Tartar Sauce, Farmer's Slaw

**\$19.95 per person**

#### CREOLE TILAPIA

Cajun Spiced Tilapia in a Rich Tomato Sauce, served with Basmati rice

**\$15.95 Per Person**

### COMBINATION ENTREES

#### MEXICAN FAJITA BAR

Fiesta Salad  
Chopped Salad Tossed with Red, Yellow, and Green Pepper

Fajita Bar

Grilled Strips of Marinated Chicken

Grilled Strips of Marinated Beef, Mexican Rice, Refried Beans, Served with Bell Peppers, Onions, Flour Tortillas, Sour Cream, Fresh Salsa, Guacamole, and Cheddar Cheese

**\$16.00 Per Person**

#### MIXED GRILL DUO

Balsamic Flank Steak, Herb Chicken, Seasonal Vegetables, Herb Roasted Potatoes

**\$18.95 Per Person**

#### SOUTH OF THE BORDER DUO

Chimichurri Flank Steak, Chipotle Chicken Breast, Grilled Vegetables & Onions, Pico De Gallo and Spanish Rice

**\$18.95 Per Person**

#### PACIFIC RIM

(Hot or Room Temperature)

Teriyaki Salmon, Grilled Chicken marinated in a Chili Garlic Paste seared with Asian Glass Noodles, Grilled vegetables and a Mandarin Spinach salad

**\$19.95 Per Person**

## COUNTRY STYLE BUFFET

### CHEF'S BBQ FEAST

St Louis Style Pork Ribs in BBQ Sauce  
Bone-In 8 Cut BBQ Chicken with Fresh Herbs  
Classic Baked Beans with Bourbon  
Broccoli Slaw Tossed in Poppy Seed Dressing  
Cornbread Muffins with Butter

**\$18.99 per person**

### SOUTHERN BARBECUE

Coffee BBQ Pork Loin  
Salmon Cakes  
Garlic Mashed Potatoes  
Sautéed Green Beans & Carrots  
Served with Homemade Cornbread

**\$16.99 Per Person**

### BONE-IN FRIED CHICKEN

Our signature golden crispy bone-in fried chicken.  
Sliced Honey Baked Ham  
Coleslaw, Potato Salad  
Four-Cheese Macaroni and Cheese.  
Rolls and Butter

**\$16.99 Per Person**

### CLASSIC VIRGINIA

Dry Rubbed Pulled Pork in Fennel Au Jus  
Fired Grilled Chicken with Vegetable Relish  
Roasted Sweet potatoes with Cilantro and Peppers  
Local Zucchini and squash with Red Onion and Fresh Herbs  
Freshly Baked Biscuits and Cornbread

**\$17.49 Per Person**

### SUMMER COOK OUT

Choose Three:  
Angus Beef Burger  
Chicken Burger  
Sausage and Peppers  
BBQ Chicken Breast  
Hot Dogs  
BBQ Pulled Pork  
Veggie Burger V

### SIDES

Choose Two  
Traditional Cole Slaw  
Roasted Potato Salad  
Green Bean Salad  
Home Made Potato Chips  
Baked Beans

### DESSERT

House Made Cookies  
Fudge Brownies and Blondies

Includes Condiments Rolls,  
Ketchup, Mustard, Mayo, Relish, Pickles  
Cheddar Cheese, Lettuce, Tomatoes and Red Onions  
**\$19.50 Per Person**

### COMFORT FOOD

Mixed Green Salad  
Skillet Fried Chicken  
Roasted garlic and Sautéed Mushrooms in a Creamy Sauce.  
Country Style Pork Chops  
Mash Potatoes, Sauté String Beans  
Butter Biscuits  
Apple Strudel  
**\$18.95 Per Person**

## PASTA SPECIALTIES

Served with Green Salad of Your Choice and Breadbasket

### GREEK PASTA WITH MEATBALLS

Orzo Pasta, Ground Lamb, and Tangy Feta Cheese

**\$16.95 Per Person**

### SCAMPI AND PASTA

Pan-Roasted Gulf Shrimp with Garlic, Light Cream Vine-Ripened Tomatoes, Fresh Herbs and a Splash of Pinot Grigio Wine on a Bed of Acini De Pepe Pasta

**\$16.95 Per Person**

### BAKED ZITI AND SUMMER VEGGIES V

Baked Ziti with Fresh Summer Veggies

**\$14.95 Per Person**

### MUSHROOM RAVIOLI V

Ravioli Stuffed with Mushrooms and Tossed with Toasted Pine Nuts, Sweet Peas and Flat-Leaf Parsley in an Alfredo Sauce

**\$14.95 Per Person**

### FETTUCCINI ALFREDO

Chopped Fresh Broccoli, Red Bell Pepper, Julienned Zucchini

CHICKEN - **\$14.95 Per Person**

SHRIMP - **\$16.95 Per Person**

### CHICKEN BREAST PARMIGIANA

Parmesan Crusted Chicken Cutlets, Pan-Fried, Topped with Roasted Garlic Tomato Sauce, Parmesan and Mozzarella Cheeses on a Bed of Baby Penne Pasta

**\$15.95 Per Person**

### TRADITIONAL BOLOGNESE LASAGNA

Homemade Pasta Sheets Layered with Ricotta, Parmesan and Mozzarella Cheeses, Ground Beef in a Rich Tomato Sauce

**\$14.95 Per Person**

### VEGETARIAN BAKED PASTA V GF

Gluten-Free Penne Pasta Baked under a Mozzarella Cheese Crust with Roasted Zucchini, Sweet Peppers, Eggplant and San Marzano Tomatoes

**\$14.95 Per Person**

### EGGPLANT PARMIGIANA OR EGGPLANT ROLLATINI

with Angel Hair Pasta

**\$14.95 Per Person**



## INTERNATIONAL CUISINES

### MARDI GRAS

Green Salad with Creole Vinaigrette  
Cajun Stuffed Chicken Breast  
Cajun-spiced Chicken Breasts stuffed with Bell Peppers, Mushrooms, and Onions and Zesty Pepper Jack Cheese  
Blackened Salmon served with Dirty Rice and Creole Grilled Ratatouille.  
**\$ 19.95 Per Person**

### THE ITALIAN

Garden Green Salad  
Mixed Greens, Red Onions, Pickle Peppers, Tomatoes, Black Olives, Croutons and Parmesan Cheese with a Creamy Vinaigrette Dressing  
Swordfish a la Siciliana  
Baked Sword Fish, sweet Raisins, Sour Olives and Piquant capers  
Chicken Masala  
Lightly floured and sautéed with Mushrooms, Onions and Masala Sauce  
Baked Mashed Potatoes with Parmesan Cheese  
Roasted Vegetables, Rolls and Butter  
**\$21.95 per person**

Cannoli's **\$5.75 per person**  
Tiramisu **\$4.50 per person**

### AFGHAN

Afghan Salad  
Chicken Kabob  
Ormi Koftah (Meat Balls)  
Borani Badinjan (Eggplant)  
Basmati Rice, Flat bread  
Spiced Chip Peas and Potatoes  
Assorted Baklava  
**\$21.95 Per Person**

### ASIAN

Oriental Salad  
Tossed Salad with Mandarin Oranges  
Sesame, Ginger Vinaigrette  
Oriental Beef and Broccoli  
Orange Glazed Chicken  
Stir Fried Vegetable  
Steam Rice  
Cookies and Brownies  
**\$17.95 per person**

### THE CARIBBEAN

Mixed Green Salad  
Cucumber, Tomatoes and carrots with a Citrus Vinaigrette Dressing  
Caribbean Grilled Chicken with a Pineapple Curry Sauce  
Seared Mango Glazed Snapper  
Medley of Herb Grilled Vegetables, Coconut Rice Pilaf  
**\$21.95 per person**

### THE MEDITERRANEAN

Mediterranean Salad  
Dark Leafy Greens, Olive Oil, Feta Cheese, Beans, Onions, Cucumber and Tomatoes  
Lemon Herb Mediterranean Chicken  
Pan Roasted Fish with Mediterranean Tomato Sauce  
Garlic Roasted Potatoes  
Grilled Mixed Vegetables with Balsamic Drizzle  
**\$18.95 Per Person**

### A TOUCH OF INDIA

Cucumber and Tomato Salad  
Chicken Makhani (Indian Butter Chicken)  
Seasoned Boneless Chicken Thighs cooked in a mild spicy Butter Sauce.  
Masala Fish Curry  
Masala Marinated Fish flavored with a special blend of spices  
Aloo Gobi Masala  
Delicately hand pulled fresh Cauliflower and potatoes sautéed with onions, tomatoes in flavored sauce.  
Serve with Basmati Rice and Naan Bread.  
**\$18.95 Per Person**

## PRESENTATIONS

### BRUSCHETTA DISPLAY

Roasted Red Peppers, Basil Tomatoes, Roasted Sun Dried Tomatoes, Roasted Mushrooms, Garlic Presto, Herb Garlic Croûtons  
\$4.50 per person

### FRUIT&CHEESE

imported and domestic cheeses artfully garnished with dried fruits and nuts, accompanied by an assortment of crackers  
\$6.25 per person

### FRENCH BRIE

served with a basket of assorted flat breads, assorted berries, pistachios, caramelized pecans  
\$125.00 each round / serves 20

### CRUDITE PLATTER

Array of Garden Vegetables with Garlic –Spinach, Onion Roasted Pepper & Hummus Dips  
\$3.50 per person

### ANTIPASTO PLATTER

Bocconcini (small balls of fresh mozzarella cheese), Smoked Provolone Prosciutto, Capicola, Pepperoni, Kalamata Olives, Marinated Artichoke Hearts, Mushrooms, Roasted Peppers, and Cherry Peppers with Italian Breads.  
\$9.50 Per Person

### PLANTAIN AND CASSAVA CHIPS

Homemade Chips Served with a Mango Salsa and Avocado Dip  
\$4.50 per person



### MIDDLE EASTERN MEDLEY

Hummus, Tabbouleh, Raisin Couscous, Olives, Feta and Red Peppers, Served with a Basket of Toasted Pita Chips  
\$4.50 per person

### CREAMY SPINACH DIP\*

Homemade Spinach Dip, Accompanied by Carrots, Celery and an Assortment of Flat Breads for Dipping  
\$4.95 per person

### HERB ROASTED FILET OF BEEF

With Crisp Vegetable Chips, Silver Dollar Rolls and a Trio of Sauces: Roasted red Pepper Aioli, Mustard and Horseradish Cream  
\$175.00 per tenderloin / serves 15-20

### MARYLAND CRAB DIP\*

With Crisp Herbed French Bread Toasts  
\$6.50 per person



## RECEPTION PACKAGES

### AMERICAN FAVORITES

- Spinach Artichoke Cheese Dip served with Toasted Baguette
- BBQ Meat Balls
- Mini Maryland Crab Cakes
- Buffalo Chicken Wings
- Pulled Barbecue Pork Sliders

\$26.50 Per Person

Minimum Quantity: 25

### SOUTH OF THE BORDER

- Vegetable Samosas
- Chicken Chimichurri Skewers
- Chili-Rub Beef Satays
- Beef Empanadas
- Cilantro Salsa
- Guacamole
- Tricolor Tortilla chips

\$21.95 per person

Minimum Quantity: 25

### PACIFIC RIM

- Teriyaki Beef skewers
- Asian Chicken Satay with Spicy Peanut Sauce
- Coconut Shrimp
- Asian Veggie Spring Rolls
- Soy Scallion Dipping Sauce

\$20.95 per person

Minimum Quantity: 25

### CARIBBEAN SUN

- Mini Beef Patties
- Vegetable Samosas
- Jerked Baby lamb Chops with a rum Chocolate Demi-Sauce
- Island Cod Fish Cakes with a Spicy Mango Ketchup Dip
- Plantain, Cassava Chips with Tropical salsa and avocado dips

\$31.00 per person

Minimum Quantity: 25

### THE MEDITERRANEAN

Displayed with Warm Pita, Grilled Breads, Toasted Bread Sticks, Stuffed Grape Leaves, Artichoke, Mushroom & Olive Tapenade; Hummus; Tabbouleh; Tzatziki, Celery and Carrot Sticks.

Mini Grilled Chicken Kebab

Mini Grilled Beef Kebab

Mini Grilled Lemon Salmon Kebab

Herb Mixed Grilled Vegetable Platter

\$24.95 Per Person

Minimum Quantity: 25

### ITALIAN FEAST

Italian Meat Balls

Bruschetta Trio

- White-Bean and Prosciutto
- Green Olive Tapenade and
- Sautéed Mushroom

Mini Caprese Skewers

Manchego Chorizo Puffs

\$24.50 per person

Minimum Quantity: 25



## HORS D'OEUVRES

### THAI CHICKEN SATAY

Served with a Spicy Peanut Dipping sauce  
\$2.75 Per Piece

### PIGS IN A BLANKET

Served with Honey Mustard Dipping Sauce  
\$1.75 Per Piece

### ITALIAN MEATBALLS

Bite-size, Oven-Roasted Meatballs in a  
Tomato Basil Sauce  
\$2.75 Per Piece

### MINIATURE SANDWICHES

Smoked ham and Gouda  
with Caramelized onions  
Chicken salad  
Roast Beef with Horseradish Cream Buffalo  
Mozzarella and Plum Tomato with Balsamic  
\$3.50 Per Piece

### TANDORRI CHICKEN SATAY

Chicken Sates Marinated with a Spicy Yogurt  
Paste and Grilled  
\$2.75 Per Piece



### ISLAND CHICKEN SALAD CONE

Coconut Chicken Salad in a Savory Cone  
Topped with Toasted Coconut  
\$3.50 Per Piece



### ORIENTAL SHRIMP ROLLS

Shrimp and Oriental Greens wrapped in thin rice  
paper with Hoisin sauce  
\$2.75 Per Piece

### WINGS WHICH WAY

Buffalo, Cajun, Mango Glaze, Barbecue or Jerked  
Accompanied by Celery and Carrot Sticks with  
Blue Cheese Dressing  
\$2.50 Per Piece



### CARIBBEAN COD FISH CAKES

Served with Mango Ketchup Sauce  
\$1.75 Per Piece

### ORIENTAL SHRIMP ROLLS

Shrimp and Oriental Greens wrapped in thin rice  
paper with Hoisin Sauce  
\$3.75 Per Piece

### SHRIMP COCKTAIL

Served with traditional Cocktail Sauce  
\$3.75 Per Piece

### PIRI PIRI SHIMP

Spicy West African Grilled Jumbo Shrimp  
\$3.75 Per Piece



### SMOKED SALMON FLORETS

Smoke Salmon served on an Apricot Polenta  
Crouton  
\$3.75 Per Piece

### CAPRESE SKEWERS

Cherry Tomato, Mozzarella & Basil on skewers  
\$2.75 Per Piece

### MARYLAND MINI CRAB CAKES

Served with Red Pepper Remoulade  
\$3.75 Each

### CRISPY SPRING ROLLS

Served with Sweet-and-Sour dipping sauce  
\$2.50 Per Piece

### SPANIKOPITA

A blend of Spinach and Feta Cheese baked in  
Phyllo dough  
\$2.75 Per Piece

### MANGO CREAM CHEESE CUP

Topped with Mango Salsa in Filo Cup  
\$2.50 Per Piece

### RASPBERRY BRIE FLORETS

Phyllo Florets filled with warm Creamy Brie and  
Raspberry  
\$2.75 Each

### VEGETABLE SAMOSA

Served with a Cilantro Yogurt dipping sauce  
\$2.75 Per Piece



### ASIAN BEEF SATAY

Marinated with a Teriyaki Pilsner Glaze  
\$2.75 Per Piece

### BEEF WELLINGTON

Beef Tenderloin seared and topped with Wild  
Mushroom Duxelle and Goose Liver, wrapped in  
Puff Pastry and baked until golden brown  
\$3.75 Each

### MINI BEEF OR CHICKEN PATTIES

Mild or spicy Chicken Curry filling in flaky puff  
pastry  
\$2.75 Per Piece



### KIELBASA SAFFRON POTATOES

Grilled Kielbasa and  
Caramelized Onions on a  
saffron potato  
\$3.50 Per Piec

# Sweet Endings



## ASSORTED MINI FRENCH PASTRIES

Key Lime Tart, Napoleon,, Eclair, Cream Puff, Mocha Square, Lemon Diamond, Cheese Cake Square, Rum Ball, Carrot Cake, Red Velvet  
\$4.75 Per Person (Two Pieces Per Person)

## CUP CAKES

Chocolate, Vanilla, Carrot, Red Velvet Minimum Order of One Dozen  
\$3.25 Per Piece

## CASSIC CANNOLI S

FRUIT TARTS  
\$3.25 Per Piece

## MINI TARTS

Chocolate cup, Pecan Tart, Apple Tart and Lemon Meringue  
\$4.75 Per Person

## ASSORTED COOKIES

Chocolate Chip, Oatmeal, Sugar Cookies, Macaroons, Coconut Macaroons, Chocolate Dip Macaroons  
\$ 2.25 Per Piece

## BROWNIES

Blondie, Brownie, Fudge Brownie  
\$3.25 Per Piece

## ASSORTED DESSERT BARS

May Include: Magic Bar, Pecan, Lemon and Raspberry, Cheese Cake Brownie  
\$3.75 Per Person



## ORDER GUIDELINES AND POLICIES

### ADVANCE NOTICE

Please allow 48 hours notice when placing orders. Any changes must be received 24 hours prior to the event. We will do our best to accommodate last minute catering needs.

### MINIMUM ORDER

A minimum of 10 persons is required.

### CANCELLATION

Orders may be cancelled by 10:00 AM on the business day prior to your event without penalty. Orders cancelled due to inclement weather must be cancelled by 10:00 AM the business day prior to your event.

### DELIVERY

TF CATERERS delivers to the entire Washington/Baltimore Metropolitan Area. A minimum of \$25.00 will be charged for delivery based on location. Please check with your sales executive for delivery costs to your area. An additional \$15.00 charge will apply to those orders requiring pick up of equipment. Hours for Corporate ordering: 9 AM–5 PM, Monday thru Friday. Before or after hours additional charges may apply.

### PRESENTATION

All menu items will be delivered in disposable serviceware with serving utensils. Please inquire about renting stainless steel chafing units for \$25.00 ea.

Wired Reusable Chafers are available for \$11.50 each.

White square plastic plates and rolled plastic utensils \$2.50 per person

## EVENT PLANNING



We offer full event planning services, Galas, Picnics, Holiday Parties, Awards Dinners, including site selection, menu design, floral arrangements, lighting, entertainment and transportation. Please contact your sales executive for details

### EQUIPMENT

We offer a full line of china, stemware, silverware, linens and décor. Please contact your sales executive for details.

### SERVICE

Our professional and experienced staff, including chefs, waiters and bartenders are available for your service. Please contact your sales executive for details.

### PAYMENT

We accept VISA, MasterCard, American Express and Discover. Upon approval of a contract we require a 50% deposit. All events must be paid in full prior to delivery unless an approved corporate account has been established.

### TAX

Appropriate sales tax will be applied to each order. Tax exempt organizations or associations need to provide appropriate documentation upon ordering.