

bittersweetcatering.com

BITTERSWEET
CATERING
a neighborhood favorite since 1983



RISE & SHINE

*All items require 10 person minimum

▲ Miniature Breakfast Sandwich Platter

Small (serves 8-10) \$60.95

Large (serves 16-20) \$115.95

Featuring a Selection of Mini BLT Croissants, Smoked Salmon Bagels, Zucchini Biscuits with Vegetable Cream Cheese, Banana Bread Sandwiches with Turkey and Citrus Cream Cheese, Cinnamon Raisin Bagels with Nutella and Sliced Banana

🍳 Egg White Frittata

\$46.95 per pan / Healthy and Homemade Egg White Frittata with Spinach, Tomato and Feta

♥ Blueberry Oatmeal Bake

\$42.95 (serves 10) / Our Own Oatmeal Baked with Bananas, Blueberries and Pecans. Served Warm

♥🍷 Berry Breakfast Quinoa

\$42.95 (serves 10) / Cold Breakfast Cereal of Quinoa, Blackberries, Blueberries, Brown Sugar and Almonds

Baked French Toast

\$42.95 per pan (serves 10-12pp) / A Delightful Baked French Toast Casserole with Layers of Apples, Cinnamon, Raisins and Brown Sugar, served with Maple Syrup

♥🍷 Southwest Tofu Scramble

\$45.50 per pan / East Meets West! Crumbled Tofu Scrambled with Our Homemade Pico de Gallo

♥🍷 Sweet Potato Hash

\$41.50 per pan / Sweet Potato Mash Baked with Sliced Red Apples and Toasted Pecans

Bagel Bar

\$4.50 pp / Assorted Bagels with Whipped Plain Cream Cheese. Add Our Signature Cream Cheese Assortment for \$2.00

♥ Baked Stuffed Apples

\$41.50 per pan / Red Delicious Apples Stuffed with Oatmeal, Raisins and Pecans

▲ Pomegranate Farro Breakfast Salad

\$44.50 (serves 10) / Arugula, Baby Spinach and Nutty Farro with Whipped Ricotta, Honey and Pomegranate Seeds

▲ Breakfast Charcuterie

\$295 (serves 15-20) / Smoked Salmon, Prosciutto and Artisanal Cheese with Hard Boiled Eggs, Cucumbers and Asparagus. Served with Mini Croissants and Herbed Cream Cheese

Greek Yogurt Display

\$34.95 (serves 8-10pp) / Plain Greek Yogurt Served with Granola, Honey & Dried Fruit

FROM THE BAKERY

Apple Crumb Cake

\$3.50 each / Individual Servings of Buttery Crumb Cake with Apple Streusel Topping

Bittersweet's Homemade English Scones

\$4.50 per person / Your Choice of Chocolate Chip or Cranberry Scones. Served with Sliced Strawberries and Whipped Cream

Cheddar Chive Biscuits

\$5.50 each (minimum 10) / Freshly Baked Biscuits Filled with Baked Ham and Cheddar Cheese

Cinnamon Buns

\$32.50 per pan / Homemade Buttery Cinnamon Buns, served Warm with Confectioner's Glaze

♥ Breakfast Cookies

\$26.95 dozen / Simply Oats, Bananas, Peanut Butter and Dried Cranberries

SEASONAL FRUIT

Sliced Fruit Display \$5.25pp

♥🍷 Fruit Salad with Berries \$4.95pp

Breakfast Parfaits \$5.50 each

Berry Yogurt, Fresh Fruit and Granola Layered in Individual Disposable Cups

🍷 Fruit Skewers \$3.25 each

ADDITIONAL SIDES

Bacon Strips or Sausage Links \$4.95 pp

Turkey Patties \$4.50 pp

♥🍷 Country Style Potatoes \$4.25 pp

🍷 Scrambled Eggs \$4.95 pp

🍷 Hard Boiled Eggs [2] \$1.95

Granny's Granola Bars \$3.95 each

BREAKFAST PACKAGES

*All items require 10 person minimum

#1 The Continental \$9.95 pp

Assortment of Mini Breakfast Pastries including Flaky Croissants, Assorted Danish, Breakfast Breads, Cinnamon Buns and Maple Pecan Rolls. Served with Whipped Butter and a Seasonal Fresh Fruit Display.

Add Mini Bagels with Cream Cheese \$10.95pp

#2 Baked Deep Dish Quiche \$11.95 pp

Your Choice of Roasted Vegetable or Classic Lorraine Quiche. Served with Freshly Sliced Seasonal Fruit

🍷 #3 Breakfast Casserole \$10.95 pp

Layered Casserole of Eggs, Sausage, Potatoes, Cheddar Cheese, Peppers and Onions Served with Fresh Fruit Salad

#4 French Toast Display \$9.95 pp

Homemade French Toast with Maple Syrup Whipped Butter and Strawberry Garnish, Served with Sausage Links

#5 Breakfast Enchiladas \$10.95 pp

Baked Sausage and Egg Enchiladas Topped with Queso Sauce and Pico de Gallo. Accompanied by our Fresh Fruit Salad

#6 South-Of-The-Border Burritos \$10.95 pp

Flour Tortillas Filled with Scrambled Eggs, Smoked Ham, Cheddar Cheese, Peppers and Onions. Served with Pico De Gallo and Mexican Breakfast Potatoes

#7 Bittersweet's Breakfast \$15.95 pp

Scrambled Eggs, Country Style Potatoes or Hash Brown Potatoes. Your Choice of Meat: Sausage Links or Crispy Bacon Served with Seasonal Fresh Fruit Salad, Cheddar Chive Biscuits and Sweet Butter - For Turkey Sausage add \$1.00

▲ #8 Smoked Salmon Display

Small (10pp) \$185 / Large (20pp) \$295

Slices of Atlantic Smoked Salmon Served with Plain and Everything Bagels, Chopped Red Onions, Tomatoes and Capers Accompanied by Sliced Fresh Fruit and Yogurt Dipping Sauce

#9 Healthy Start Breakfast \$8.95 pp

Hot Oatmeal with Dried Fruit and Brown Sugar, Served with Seasonal Fresh Fruit Display

#10 Breakfast Sandwiches \$13.95 pp

Choose Two of the Following: Ham, Egg and Cheese on a Cheddar Chive Biscuit; Sausage, Patty Egg and Cheese on a Croissant Bun; Spinach, Egg White and Swiss on a Bagel; Egg White, Avocado Mash, Tomato, Chipotle Mayo on Croissant Bun. Served with Country Style Potatoes and Seasonal Fruit Salad

#11 Belgian Waffles \$10.95 pp

Belgian Waffles with Whipped Butter, Fruit Compote, Maple Syrup and Pork Sausage Links



VEGAN



GLUTEN FREE



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Cinnamon Buns

Gluten Free Bread and Wraps Available on Request

PREMIUM SANDWICHES

a la carte \$12.50 each

ADD 1 - Add 1 Side Salad and Homemade Cookies and Bars to any Premium Platter \$16.75
 ADD 2 - Add 2 Side Salads and Homemade Cookies and Bars to any Premium Platter \$18.75
 ADD 3 - Add 3 Side Salads and Homemade Cookies and Bars to any Premium Platter \$20.75

Corned Beef

Premium Corned Beef, Swiss Cheese, Sauerkraut and Thousand Island Dressing on Rye

Italian Prosciutto

Prosciutto, Mozzarella, Sun-Dried Tomatoes, Olive Tapenade, Fresh Basil and Sliced Tomatoes on Focaccia

Muffuletta

Smoked Ham, Hard Salami, Prosciutto, Olive Spread, Lettuce and Tomato on an Onion Roll

Tuna Club

Albacore Tuna, Swiss Cheese, Bacon, Avocado and Sliced Hard-Boiled Eggs on a Kaiser Roll

TLC

Smoked Turkey, Havarti Cheese, Bacon, Avocado, Tomato and Honey-Mustard on Focaccia

Roast Beef & Boursin

Premium Roast Beef, Boursin and Provolone Cheeses, Lettuce and Tomato on Ciabatta

B.L.A.T.

Bacon, Lettuce, Avocado and Tomato with Mayonnaise on Multigrain

Chicken Pesto

Thinly Sliced Grilled Chicken with with Provolone and Roasted Red Peppers on Ciabatta with Pesto Mayo

Cobb Salad Wrap

Sliced Boneless Chicken Breast with Bacon, Lettuce, Tomato, Mozzarella Cheese, Avocado and Blue Cheese Dressing Wrapped in a Tomato Basil Tortilla

VEGETARIAN DELIGHTS

a la carte \$10.95 each *Vegetarian Options May Be Included in Any Combo

Mediterranean Sandwich

Sun-Dried Tomatoes, Olive Tapenade, Mozzarella Cheese, Tomato and Basil on Ciabatta

Healthy Hummus

Homemade Hummus, Red Onions, Tomato, Lettuce and Cucumbers on Pita

Seasonal Vegetable Wrap

Julienned Raw Veggies with Boursin Cheese in a Spinach Wrap

Field Green Wrap

Mesclun Greens, Hummus, Tomatoes, Cucumbers, Roasted Peppers and Feta Cheese in a Spinach Tortilla

Grilled Vegetable Wrap

Grilled Zucchini, Portobellas, Peppers, Yellow Squash and Tomatoes with Pesto in a Spinach Wrap

WRAPS

a la carte \$10.95 each

Tuna Wrap

Albacore Tuna Salad, Lettuce, Tomatoes and Cheddar Cheese in a Sun-Dried Tomato Tortilla

Lemon Chicken Wrap

Pulled Lemon Chicken with Baby Spinach in a Flour Tortilla

Turkey and Swiss Wrap

Smoked Turkey, Swiss, Red Peppers and Shredded Lettuce in a Tomato Basil Tortilla

Thai Chicken Wrap

Tender Slices of Grilled Chicken Breast with Julienned Carrots, Cucumbers and Zucchini, Tossed with a Spicy Thai Peanut Sauce in a Tomato Basil Tortilla

Chicken Caesar Wrap

Grilled Chicken, Lettuce, Caesar Dressing and Parmesan Cheese in a Flour Tortilla

Virginia Ham Wrap

Lettuce, Tomato, Swiss Cheese with Honey Mustard in a Flour Tortilla

Greek Chicken Wrap

Sliced Chicken, Olives, Red Peppers, Cucumbers and Feta with Tzatziki Dressing in a Flour Tortilla

Roast Beef Firecracker Wrap

Sliced Philly Roast Beef, Avocado, Jalapeño Cheese, Sour Cream, Lettuce and Tomato in a Sun-Dried Tomato Tortilla

LUNCH PACKAGES

*All items require 10 person minimum

Corporate Lunch #1 \$13.50 pp

Sandwich & Wrap Tray with our Homemade Cookies and Bar Desserts

Corporate Lunch #2 \$15.50 pp

Sandwich/Wrap, 1 Side Salad, Cookies & Bars

Corporate Lunch #3 \$17.50 pp

Sandwich/Wrap, 2 Side Salads, Cookies & Bars

Corporate Lunch VIP \$19.50 pp

Sandwich/Wrap, 3 Side Salads, Cookies & Bars

Recession Special \$14.50 pp

Sandwich/Wrap, Bag of Chips, Large Cookie

Boxed Lunch \$14.95 pp

Individually Packaged Sandwich/Wrap, Bag of Chips, Large Cookie

Deli Board \$18.95 pp

Make Your Own – An Assortment of Sliced New York Style Deli Meats and Cheeses with Bread and Rolls and a Fixins Tray of Lettuce, Tomatoes, Olives, Pickles and Pepperoncinis. Served with TriColor Pasta Primavera, Fresh Fruit Salad and Assorted Mini Cookies

Sandwich or Wrap Tray Only \$10.95 pp

Griddle Sandwiches \$16.50 pp

Chicken Pesto and Ham & Cheddar Sandwiches Hot off the Grill with Your Choice of Garden Salad or Cream of Tomato Soup, Served with Assorted Cookies & Bars

Bittersweet Trio \$14.50 pp

Generous Scoops of Our Popular Old Fashioned Chicken Salad, Tuna Salad and Curried Chicken Salad Served on a Bed of Lettuce with Homemade Rolls

SS Bittersweet Platter \$148.95 (3 each)

Smoked Salmon BLT on Wheat, Shrimp Salad on Ciabatta and Tuna Salad Sourdough, Cookies & Bars

SANDWICH OPTIONS

a la carte \$10.95 each

- Virginia Baked Ham with Swiss
- Sliced Roast Beef with Havarti Dill Cheese
- Smoked Turkey Breast with Provolone
- Roasted Turkey Breast with Swiss
 - Bittersweet's Tuna Salad
- Old Fashioned Chicken Salad
 - Curried Chicken Salad
- Sliced Grilled Chicken Breast
 - Egg Salad

Antipasto Salad



ENTRÉE SALADS

All dressings served on the side unless otherwise specified.

All Salads Serve 10 People.

Summer Chicken Salad

\$125 / Bow Tie Pasta, Grilled Strips of Chicken Breasts, Chopped Radicchio and Sun-Dried Tomatoes Tossed with Extra Virgin Olive Oil and Fresh Basil

Wedge Salad Display

\$95 / Bibb Lettuce Quarters Topped with Crumbled Bacon, Egg, Blue Cheese and Cherry Tomatoes. Served with Creamy Blue and Ranch Dressings

Cowboy Salad

\$149 / Grilled Beef with Corn, Black Beans, Roasted Red Peppers, Sautéed Red Onions, Served with Chopped Romaine and Creamy Chipotle Dressing

Antipasto Salad

\$155 / Arugula Topped with Prosciutto, Salami, Mozzarella, Roasted Red Peppers, Artichokes and Kalamata Olives. Served with Italian Dressing

Grilled Marinated Flank Steak Salad

\$155 / Grilled Marinated Flank Steak Sweet Bell Peppers and Onions on a Bed of Mixed Greens Served with Balsamic Vinaigrette

Rosemary Lemon Chicken Salad

\$139 / Sliced Grilled Chicken Breast and Steamed Asparagus Mixed with White and Wild Rice Drizzled with a Light Lemon Vinaigrette

Chicken Caesar Salad

\$115 / Strips of Grilled Chicken Breast Fanned on Our Traditional Caesar Salad with Homemade Croutons, Parmesan Cheese and Caesar Salad Dressing / With Flank Steak add \$32 With Salmon add \$40

Mandarin Chicken Salad

\$125 / All White Meat Chicken, Mandarin Oranges Toasted Sliced Almonds and Sweet Red Grapes, Tossed in a Tangy Asian Dressing. Served Atop a Bowl of Fresh Mixed Salad Greens

Fresh Tuna Nicoise

\$165 / Classic Presentation of Tuna, Artichoke Hearts, Tomatoes, Cucumbers, Green Beans, Olives, Red Potatoes, Carrot Sticks, Hard-Boiled Eggs and Capers Served with Light Olive Oil Vinaigrette

Shrimp Vera Cruz

\$159 / Grilled Shrimp, Red and Green Peppers, Chopped Red Onions, Diced Tomatoes, Jalapeño Peppers and Avocado. Served on a Bed of Salad Greens with a Lime Cilantro Vinaigrette

Cobb Salad

\$149 / Greens Topped with Chopped Turkey, Ham, Shredded Cheddar Cheese, Avocado, Hard-Boiled Egg and Bacon Served with Blue Cheese or Ranch Dressing

Bittersweet Salad Bar

\$149 / Served with Chopped Romaine, Cucumbers and Tomatoes
Extra Sides \$19 / Extra Dressing \$5
Pick 2 - Chopped Turkey, Chopped Ham, Chopped Chicken, Bacon
Pick 2 - Shredded Cheddar, Shredded Mozzarella, Chopped Swiss, Gorgonzola Crumbles
Pick 2 - Balsamic Vinaigrette, Ranch, Blue Cheese, Italian, Creamy Chipotle

SIDE SALADS

\$4.95 per person

*All items require 10 person minimum

Pasta

Primavera Rotini • Penne, Basil & Tomato
Mediterranean Orzo • Asparagus Pesto Penne
Pesto Mozzarella Shells • Sesame Noodles
Lemon Basil Angel Hair • Macaroni & Cheese
Tri Color Tortellini • Tangy Tzatziki Pasta

Potato

Old Fashioned • Mexican Potato • Summer Potato
Red, White and Blue • Red Potato, Feta & Scallions
Red Potato, Green Bean & Bacon

Green

Garden • Caesar • Classic Spinach • Spinach Craisin
Greek • Mandarin Mesclun • Apple Arugula

Grain

Taboulleh • Quinoa, Barley & Kale • Ancient Grains
Herbed Couscous • Lemon Farro • New England Rice
Mediterranean Couscous & Lentil

Fruit

Seasonal Fruit • Lucy's Fruit • Mojito Fruit
Aloha Fruit • Waldorf

Vegetable

Sesame Bok Choy • Grilled Balsamic Vegetable
Spanish Corn & Black Bean • Gazpacho
Cucumber, Tomato, Feta • Curried Chickpea & Spinach
Cole Slaw • Kale Slaw • Parmesan Green Beans
Tomato Mozzarella • Italian White Bean



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HOT LUNCH & DINNER PACKAGES

*All Items Available A La Carte *All items require 10 person minimum

Fried Chicken

\$14.95 / Fried Chicken, Old Fashioned Potato Salad, Fruit Salad and Bite Sized Bars

Spinach Stuffed Chicken

\$18.95 / Boneless Chicken Breast Stuffed with Fresh Spinach and Feta in a Zinfandel Sauce. Served with Rosemary Roasted Potatoes, Roasted Seasonal Vegetables and Miniature Cupcakes

Chicken with Wild Rice & Mushrooms

\$18.95 / Served with a Mesclun Salad with Citrus Vinaigrette and Marble Pound Cake Slices with Strawberries

Jambalaya

\$18.95 / Chorizo, Chicken, Ham and Whole Shrimp, Baked with Fresh Tomatoes, Celery and Onions with a Spicy Creole Rice. Served with a Fruit Salad and Assorted Mini Cookies

Pulled Pork or Chicken BBQ

\$14.50 / Spiced Virginia Pork Or Chicken Barbeque, Homemade Cole Slaw and Kaiser Rolls, Accompanied by Bite Size Bars

French Pork Loin

\$19.95 / Rosemary Crusted Pork Loin on a Bed of Stewed Lentils. Served with Gingered Carrots and Mini Cupcakes

Fish & Chips

\$14.95 / Beer Battered Cod, Potato Wedges and Pound Cake Slices with Strawberries

Rice Bowl

\$17.95 pp / Hoisin Beef, Sesame Chicken, Stir Fried Vegetables and White Rice. Served with Fruit Skewers and Azteca Cookies

Italian Lasagna

\$15.95 / Must be ordered in increments of 10: Homemade Beef and Ricotta Lasagna, Caesar Salad, Garlic Bread and Cheesecake Squares, Also Available: Vegetarian Lasagna, White Lasagna and Southwestern Lasagna

Beef Stroganoff with Egg Noodles

\$21.95 / Stroganoff Flavored with a Hint of Dill, Served with Green Beans Almondine and Miniature Cookies and Bars

Empanadas

\$14.95 / Beef Empanadas, Spanish Corn Salad and Assorted Miniature Cookies

Mama's Meatballs

\$18.95 pp / Large Beef Meatballs in Marinara. Served with Penne Alfredo, Caesar Salad and Italian Minis

Kabob Meal

\$21.95 / Grilled Chicken Kabobs, Beef Kabobs, Basmati Rice, Cucumber Tomato and Feta Salad and Mini Lemon Bars

Fajita Bar

\$21.95 / Your Choice of Cumin and Chile Spiced Chicken or Steak with Flour Tortillas, Sour Cream, Grated Jack Cheese, Pico de Gallo and Shredded Lettuce. Accompanied by Chips and Guacamole, Spanish Rice with Black Beans and Mini Snickerdoodles

ROOM TEMPERATURE ENTREE PACKAGES

*All items require 10 person minimum

Teriyaki Glazed Salmon \$20.95

Salmon Medallions with Mango Papaya Salsa. Served with Herbed Couscous, Broccoli Orange & Walnut Salad and Chocolate Dipped Macaroons

Carne Asada \$20.95

Grilled Marinated Flank Steak and Fire Roasted Chicken Breast with Chimichurri Sauce. Served with Lemon Orzo and Grilled Vegetables

Add salmon or shrimp \$5.00

Jerked Shrimp \$20.95

Skewers of Grilled Spice Rubbed Shrimp, Served on Herbed Couscous with Grilled Asparagus and Mini Cupcakes

Chicken Tomatillo \$18.95

Grilled Chicken Breast over Saffron Rice with Tomatillo Sauce and Queso Fresco. Served with Mesclun Salad with Mandarin Oranges and Assorted Cookies and Bars

Rosemary Lemon Chicken \$18.95

Sliced Grilled Chicken Served atop a Bed of Herbed Wild Rice and Asparagus with Lemon Vinaigrette. Served with Bar Dessert Assortment

Grilled Flank Steak \$21.95

Grilled Marinated Flank Steak Served on Red, White and Blue Cheese Potato Salad. Accompanied by Mini Cupcake Assortment

Falafel Display \$15.95

Fried Chickpea Croquettes Served on a Bed of Greens with Pickled Cucumber Salad and Tzatziki Sauce. Served with Pita Pockets and Fruit Salad

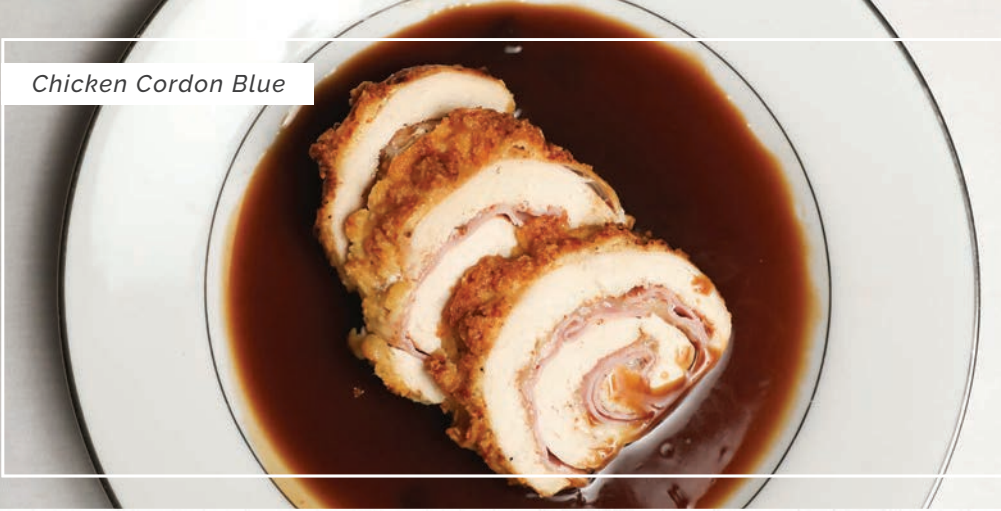
Grilled Tuna \$21.95

Medium Rare Grilled Tuna over Red Potato and Green Bean Salad. Accompanied by Mini Azteca Cookies



Carne Asada

Chicken Cordon Bleu



DINNER TIME

All items require 10 person minimum

Chicken Cordon Bleu

\$14.25 / Chicken Breast Stuffed with Ham & Swiss with Mushroom Sauce and Garlic Mashed Potatoes

Chicken Nicoise

\$13.25 / Grilled Chicken Breast with Black Olives, Tomatoes Capers, Garlic, and Basil, Served with Lemon Orzo

Chicken Penne Alfredo

\$13.25 / Sliced Grilled Chicken Breast in Parmesan Cream Sauce with Fresh Vegetables With Shrimp \$15.25

Chicken Picatta

\$14.25 / Tender Breast of Chicken Sautéed and Finished with Lemon, White Wine and Capers

Chicken Dijonnaise

\$14.25 / Tender Baked Chicken Breast with a Grain Mustard Cream Sauce, Served with Wild and White Rice Mix

Caribbean Mango Chicken

\$13.25 / Tender Chicken in a Sweet Mango Sauce with Julienned Carrots, Squash and Zucchini, Served with White Rice

Southwestern Chicken Pasta

\$13.25 / Grilled Chicken with Bell Peppers, Scallions, Tomatoes, Cilantro, Avocado, Garlic and Rigatoni Pasta

Spring Lasagna

\$85.25 pan / Layers of Pasta, Grilled Chicken, Onions, Mushrooms and Asparagus Baked with Mornay Sauce and Provolone Cheese

Arroz con Pollo

\$13.25 / Chicken, Red Peppers, Peas, Tomato and Cilantro, Baked with Saffron Rice

Enchiladas

\$13.25 / Flour Tortillas Filled with Shredded Chicken, Onions, Peppers and Jack Cheese. Served with Black Beans and Rice and Sides of Pico de Gallo, Guacamole and Sour Cream
Beef \$15.95 / Shrimp \$14.95

Baked Enchiladas

Chicken or Beef Enchiladas baked with red sauce
Chicken \$85, Beef \$95 - by the pan

Roasted Norwegian Salmon

\$18.25 / Delicately Baked with Our Signature Lemon Dill Butter

Orange Glazed Tuna

\$22.75 / Chargrilled Orange, Ginger and Soy Glazed Tuna Steaks

Swordfish a la Plancha

\$24.95 / finished with Puttanesca sauce

Almond Crusted Halibut

\$27.25 / Lightly Baked and Topped with a Herbed Lemon Butter

Shrimp Scampi

\$15.25 / Tender Shrimp Sautéed with Lemon, Garlic and Capers, Tossed with Orzo Pasta

Crab Cakes

\$18.25 / Herb Crusted Crab Cakes with Tartar and Cocktail Sauces

Five Spice Pork Tenderloin

\$18.25 / Asian Spiced Pork Tenderloin Roasted and Served on Sesame Bok Choy with Hoisin Sauce

Braised Short Ribs

\$22.25 / Slow Cooked Beef Short Ribs, Served with Creamy Parmesan Polenta

Grilled Flank Steak

\$18.25 / Tender Sliced Flank Steak Grilled To Medium Rare, Served on a Bed of Sautéed Mushrooms with Roasted Rosemary Potatoes

Beef Bourguignon

\$19.25 / The Classic French Dish of Beef Braised In Red Wine with Mushrooms and Pearl Onions, Served with Garlic Mashed Potatoes

Stuffed Flank Steak

\$18.25 / Rolled Flank Steak Stuffed with Carrots, Onions and Peppers, Finished with Mushroom Gravy, Served with Roasted Rosemary Potatoes

Beef Tips with Mushrooms

\$18.25 / Tenderloin Tips Simmered in a Rich Wine Sauce Mixed with Wild Mushrooms and Asparagus, Served Over Egg Noodles

Thai Basil Beef

\$18.25 / Shredded Beef with Thai Basil, Garlic and Chiles. Served with Basmati Rice

Tortellini Chelsea

\$12.25 / TriColor Cheese Tortellini, Tossed with Ham, Peas, Swiss Cheese and Cream

Ziti with Meatballs

\$13.25 / Ziti Pasta with Chunky Tomato Sauce, Meatballs, Parmesan Cheese and Parsley

Short Rib Arancini

\$18.25 / Parmesan Risotto with Shredded Short Rib Coated in Panko and Flash Fried. Served with Homemade Marinara

HOT SIDES

All items require 10 person minimum

\$4.95 per person

Baby Carrots & Sugar Snaps • Balsamic Broccoli
Brussel Sprouts with Bacon • Corn Gratin
Garlic Mashed Potatoes • Gingered Carrots
Green Beans Almondine • Grilled Asparagus
Grilled Mixed Vegetables • Herbed Wild Rice Mix
Lemon Scented Orzo • Mac & Cheese
Mashed Cauliflower • Mushroom Couscous
New England Rice • Parmesan Polenta
Potato Gratin • Roasted Curried Cauliflower
Roasted Mixed Veggies • Roasted Rosemary Potatoes
Spanish Rice • Spiced Apples • Spinach Souffle
Southern Squash Casserole
Whipped Sweet Potatoes • White Bean Ratatouille

VEGETARIAN MAINS

Falafel

\$11.50 / Traditional Chick Pea Croquettes Fried Crispy and Served with Pita Bread and a Cucumber Tomato Relish.

Eggplant Parmesan

\$11.50 / Lightly Breaded Fresh Eggplant Layered with Parmesan and Mozzarella Cheeses and Zesty Marinara

Portobello Mushroom Stack

\$10.95 / Roasted Portobello Mushrooms Soaked in Balsamic Vinaigrette, Layered with Roasted Vegetables and Topped with Provolone. Served on a Bed of Pesto Orzo

Mushroom Shepherd's Pie

\$75.50 per pan / Wild Mushrooms, Lentils and Garden Vegetables Topped with Vegan Mashed Potatoes

Asparagus Pesto Penne

\$10.95 / Penne Pasta Tossed with Baby Spinach, Asparagus, Pine Nuts and Pesto Sauce

Vegetarian Portabello Pasta

\$11.95 / Rigatoni Pasta and Sautéed Portabello Mushrooms and Asparagus with Fresh Herbs, Tossed in a Cream Sauce and Topped with Goat Cheese

Sweet Potato & Black Bean Chili

\$9.95 / A Colorful Vegetarian Chili That Even Meat Eaters Will Love

Cauliflower Rice

\$10.95 / Riced Cauliflower with Sesame, Soy, Coconut Milk and Red Peppers

Roasted Butternut Squash Casserole

\$59.50 pan (serves 10-12) / Roasted Butternut and Kale Baked with Almond Crumble

Twice Baked Thai Sweet Potatoes

\$56.50 pan (serves 6) / Baked Sweet Potatoes Stuffed with Whipped Sweet Potatoes, Coconut Milk and Peanuts

Cannellini Meatballs

\$10.95 / White Bean and Cremini Meatballs served with Marinara

Spicy Coconut Noodles

\$10.95 / Rice Noodles Tossed with Coconut Milk, Chili Paste and Thai Basil



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SWEET TREATS

All items require 10 person or 12 piece minimum

Assorted Miniature Cookies & Bars Platter

\$3.25 (2 per person) / Featuring Freshly Baked Bite-Sized Cookies, Brownies and Bar Desserts

Miniature Dessert Teasers

\$3.95 / Try Some of Our Favorite Flavors Served in a Miniature Disposable Shot Glass Lemon Cloud Mousse, Kahlua Mocha Trifle, Banana Cream Pie, Chocolate Mousse, Strawberry Shortcake, Key Lime Pie, and Carrot Cake - Minimum 10 per flavor

Miniature French Pastries

\$3.95 (2 per person) / An Elegant Assortment of Petit Fours, Eclairs, Fruit Tarts and Chocolate Dipped Strawberries

Italian Minis Assortment

\$3.95 (2 per person) / Tiramisu Cream Puff, Pistachio Cupcake, Cherry Cannoli and Nutella Tartlet

Our Homemade Cookies

\$3.25 each / \$3.25 Minis (3 per person) Chocolate Chip, Peanut Butter, Sugar, Oatmeal Raisin and Snickerdoodle

Delectable Dessert Bars

\$3.25 each / \$3.25 Minis (3 per person) Lemon Squares, Congo Bars, Cheesecake Squares Traditional Brownies and Blondies

Congo Bars

\$3.95 each / Mini \$3.95 (2pp) Graham Crackers, Coconut, Chocolate Chips and Walnut Dessert Bar

Azteca Cookies

\$3.95 each / Mini \$3.95 (2 Per Person) Coconut, Chocolate Chips, Nuts and Dried Apricots

Chocolate Chewies

\$3.25 each / Gluten Free Double Chocolate Meringue Cookies

Lemon Curd Cookies

\$2.25each / Shortbread Cookies Filled with Lemon Curd and Dusted with Powdered Sugar

Macaroons

\$2.25 each / Moist Coconut Clusters, Dipped In Chocolate

Rocky Road Bars

\$3.25 / Marshmallow and Peanut Topped Brownies

Alfajores

\$2.25each / Traditional Latin American Shortbread Cookie Filled with Caramel and Rolled in Coconut.

Lemon Cloud Mousse

\$3.95 each / Airy Lemon Mousse Served with Whipped Cream and Seasonal Berries

Irish Cream Puffs

\$3.25 per person (2pp) / These Delightful Cream Puffs Come with Just a Hint of Bailey's Irish Cream Liquor in the Filling

Kahlua Mocha Trifle

\$4.25 each / Rich Chocolate Cake Morsels Layered with Kahlua Mocha Mousse Topped with Whipped Cream, White Chocolate Shavings and Fresh Raspberries

Pound Cake

\$3.25 per person / Your Choice of Moist, Buttery Marble or Vanilla-Almond Pound Cake Served with Sliced Strawberries

Strawberry Shortcake

\$5.25 each / Traditional Shortcake Biscuit Layered with Freshly Whipped Cream and Plump Strawberries

Apple Crumb Cake

\$3.25 each / Individual Servings of Buttery Crumb Cake with Apple Streusel Topping

Madeleines

\$2.25each / Petite Chocolate and Vanilla Sponge Cakes Topped with Buttercream and Berries, Petite Carrot Cakes Topped with Cream Cheese

Truffles

\$2.25each / Homemade Dark Chocolate Ganache Rolled in a Variety of Toppings: Coconut, Pistachio, Cocoa, Peanut or Toffee

Chocolate Dipped Strawberries

\$3.25 ea/ Driscoll Strawberries, Double Dipped in White and Dark Chocolate

Strawberry Shortcake Cookie Cups

\$4.25 (2 per person) / Sugar Cookie Cups filled with Cream Cheese Buttercream and Glazed Strawberry

Homemade Cobbler

Apple or Peach, \$32.50 per pan (serves 10-12pp) Sliced Peaches or Apples Baked with Butter, Brown Sugar and Cinnamon Topped with Sweet Shortcake Biscuits

Mini Mounds

\$3.95 (2 per person) / Mounds of Shredded Coconut Coated in Dark Chocolate

FAMOUS PIES

Crumb Topped Apple \$24.95

Lemon Meringue \$22.95

Coconut Custard \$24.95

Fruit Tart

\$37.95 / Shortbread Crust filled with Pastry Cream and Decorated with Glazed Fruit

Lemon Tart

\$26.95 / Graham Cracker Crust filled with Tangy Lemon Filling

Plus Seasonal Varieties

CUPCAKES

\$3.25 Each (12 minimum per flavor)
Mini \$2.00 Each (12 minimum)

Chocolate, Yellow, Carrot or Red Velvet

Buttercream Choices:

Vanilla, Chocolate, Caramel, Strawberry, Peanut Butter, Mint, Orange, Lemon, Chocolate Mousse or Cream Cheese Frosting

SPECIALTY CUPCAKES

\$3.95 Each (12 minimum per flavor)

Black Forest Brownie

Filled with Tangy Cool Cherry and topped with a Sweet Cherry Mousse and Chocolate Shavings

Banana Cupcake

with Walnuts and Cream Cheese Icing Garnished with Glazed Bananas

Lemon Cupcake

with Lemon Curd & Lemon Buttercream Swirl

Double Chocolate Cupcake

Topped with Mint Green Buttercream

Dulce De Leche Cupcake

Topped with Dulce De Leche Mousse with a Caramel Drizzle

Boston Cream Pie Cupcake

Filled with Vanilla Custard and Topped with Chocolate Ganache

Spice Cupcake

With Cream Cheese Icing

The Giant Cupcake

\$32.50 / Standing 9 Inches Tall and (Serves 12pp) You Pick the Cake and Buttercream We Freshly Bake and Build Your GIANT Cupcake From Scratch! Requires 48 Hour Notice

Cupcake Party Kit

\$54 / One Dozen Vanilla Cupcakes Ready for Decorating with Frostings, Sprinkles, Spatulas and Tablecloth for your Party!



Cherry Cannoli

FABULOUS CAKES

*Minimum 24 hour notice.

8" Cakes \$45 • 10" Cakes \$60 • 1/4 Sheet \$70 • 1/2 Sheet \$110

Custom Inscriptions are available on most cakes. Not all cakes available in all sizes.

Dreamsicle Cake

Fluffy Vanilla Cake Layers with Cream Cheese Filling and Frosted with Orange Buttercream

Chocolate Mousse Cake

Decadent Layers of Chocolate Cake Filled with White Chocolate Mousse and Cocoa, Topped with Chocolate Mousse and Chocolate Shavings

Carrot Cake

Moist Layers of Cake Made From Fresh Grated Carrots and Walnuts Frosted with Cream Cheese Icing and Decorated with Tiny Frosted Carrots

Banana Ooo-La-La Cake

Layers of Banana Cake Filled with Chocolate Ganache, Frosted with Cream Cheese Icing and Sprinkled with Walnuts

Hummingbird Cake

Traditional Southern Banana Cake with Crushed Pineapple and Pastry Cream Filling, Frosted with Cream Cheese Buttercream and Pecans

Angel's Strawberry

Chocolate Fantasy Cake

Layers of Rich Chocolate Cake, Lightly Whipped Cream and Fresh Strawberries

Orange Almond Cake

Moist Layers of Orange-Almond Cake Filled with Raspberry Preserves, Iced with Orange Buttercream Frosting

Chocolate Ganache Cake

Dense Layers of Bittersweet Chocolate Cake Filled with Raspberry Preserves, Iced with Ganache and Topped with White Chocolate Curls

White Chocolate Mousse Cake

Layers of Yellow Cake Filled with White Chocolate Ganache, Frosted with Delicate White Chocolate Mousse Topped with White Chocolate Shavings

Dulce de Leche

Yellow Cake Layers Filled with Dulce de Leche and Iced with Caramel Buttercream

Espresso Mocha Cake

\$60 / Chocolate Layer Loaf Cake with Cream Cheese Filling and Iced with Mocha Espresso Frosting and Ganache Decoration

Red Velvet

Southern Red Velvet Cake Layered with Cream Cheese Frosting

Raspberry Red Velvet

Red Velvet Cake Layers with Raspberry Mousse and Iced with Chocolate Ganache Frosting

Elvis Cake

Banana Cake Layers Filled with Peanut Butter Ganache and Frosted with Chocolate Buttercream

Pineapple Upside Down Cake

\$32.50 / Buttery Rich Caramelized Pineapple Pan Cake

Cannoli Cake

Vanilla Cake Layers Filled with Sweetened Ricotta, Chocolate Chips, Pistachios and Dried Fruit, Frosted with Whipped Topping and Chocolate Shavings

Cuatro Leches Cake

10" round, \$70 / half sheet, \$125
A Rich Butter Cake Soaked in Three Kinds of Milk, Drizzled with Dulce de Leche

Fruit Bavarian Cake 10"

\$70 / Moist Yellow Layer Cake Frosted with Mascarpone Cheese, Topped with Fresh Fruit

Black & White Cake

Chocolate and Vanilla Cake Layers filled with Chocolate Ganache and frosted with Vanilla Buttercream

Tiramisu

10" \$70 / Our Version Of An Italian Classic - Layers of Lady Fingers, Sweetened Mascarpone and Kahlua Scented Whipped Cream and Finished with a Touch of Cocoa

Coconut Dream Cake

A Stunning Yellow Layer Filled Cake Filled and Frosted with Our Delicious Pastry Cream Topped with Toasted Coconut



Carrot Cake

COLD HORS D'OEUVRES

(Minimum 24 each unless otherwise noted)

Gourmet Mushroom Cap

\$2.95 / Stuffed with Spinach, Goat Cheese and Sun Dried Tomatoes with Balsamic Glaze

Mango Chevre Tarts

\$2.50 / Fluted Tart Shells Piped with Chevre and Mango

♥️🌱 Vietnamese Summer Rolls

\$42 per dozen (1 dozen minimum)
Vegetarian Summer Rolls Filled with Shredded Lettuce, Red Cabbage, Carrots, Cilantro, Avocado and Rice Noodles
Accompanied by a Spicy Peanut Dipping Sauce.
Add Shrimp \$50 Per Dozen

🌱🌱 Stuffed Apricots

\$15.50 per Dozen (3 dozen minimum)
Dried Apricots Stuffed with Chevre and Dusted with Crushed Pistachios

🌱🌱 Fresh Fruit Skewers

\$3.25 each / Colorful Skewers of Seasonal Fruit with a Brown Sugar Sour Cream Dipping Sauce

Wasabi Cream Salmon Tartlet

\$2.95 / Mini Pastry Shells, Filled with Smoked Salmon Mousse with a Hint of Wasabi

🌱🌱 Jumbo Shrimp

\$45 per dozen / Classic Steamed Jumbo Shrimp with Traditional Cocktail Sauce and Lemon or Grilled Shrimp Served with Remoulade Sauce

🌱🌱 Jerked Shrimp Skewers

\$4.50 / Grilled Shrimp Rubbed in Jamaican Jerk Spices on Skewers. Served with a Melon Cilantro Salsa

🌱🌱 Prosciutto Wrapped Asparagus

\$2.75 / Poached Asparagus Spears Wrapped in Italian Prosciutto

Party Pinwheels

\$2.95 (2 pp) / Phyllo Dough Layered and Baked with Your Choice of Mushroom Duxelle, Parmesan Prosciutto or Fig Jam and Gorgonzola

🌱🌱 Antipasto Skewer

\$3.25 / Lightly Marinated Mozzarella, Sundried Tomatoes, Kalamata Olives and Artichoke Hearts

🌱🌱 Caprese Skewers

\$3.25 / Mozzarella Pearl and Grape Tomato with Pesto, Skewered on Basil Leaf

🌱🌱 Melon & Prosciutto

\$3.25 / Parisiennes of Honeydew and Cantaloupe with a Ribbon of Prosciutto

Citrus Nut Tea Sandwich

\$2.75 / Miniature Banana Bread Sandwiches with Citrus & Mascarpone Cheese Spread Filled with Smoked Turkey

♥️🌱🌱 Crisp Crudite Cups

\$3.25 / Portable Crisp, Crunchy Vegetables Served with Our Homemade Hummus

MINI SLIDERS

French Sliders

\$5.25 (2 dozen minimum) / Shaved Beef Tenderloin and Caramelized Onion with Horseradish Creme

Chicken Pesto

\$4.50 / Grilled Chicken with Roasted Red Pepper and Pesto

Short Rib

\$5.25 / Braised Beef Short Rib with Caramelized Onions. Served Warm

Crab Fritter

\$4.50 / Crab and Corn Fritter with Remoulade Slaw. Served Warm

CANAPES

Cucumber and Dill Tea Sandwich

\$2.25/ Cucumber and Dill Mayonnaise on Toasted Pumpernickel Rounds with Fresh Dill

Fig & Gorgonzola Canapés

\$2.95 / Fig Jam, Whipped Gorgonzola and Fried Prosciutto on Crostini

Crab & Shrimp Canapés

\$3.75 / Toasted Bread Rounds, Topped with Lightly Dressed Crab Salad and Grilled Shrimp

🌱🌱 Smoked Salmon Canapés

\$2.95 / Sliced Smoked Salmon on Brown Bread, Topped with Dill Creme Fraiche

🌱🌱 Tenderloin Beef Canapés

\$3.75 (3 dozen minimum) / Hand-Sliced Rare Tenderloin on Baguette, Topped with Horseradish Creme

BISCUITS (1 dozen minimum)

Cheddar Chive Biscuits

\$2.75 / Freshly Baked Cheddar Chive Biscuits Filled with Your Choice of Smoked Ham and Honey Mustard or Curried Chicken Salad

Sweet Potato Biscuits

\$2.75 each / Freshly Baked Heart Shaped Sweet Potato Biscuits Filled with Your Choice of Smoked Turkey Breast and Cranberry Chutney or Prosciutto and Brie with Whole Grain Mustard

Zucchini Biscuits

\$2.75 each / Homemade Zucchini Biscuits Filled with a Roasted Red Pepper Cream Cheese Spread

DEVILED EGGS

🌱🌱 Original \$11.95 dozen

🌱🌱 Bacon&Cheddar \$13.95 dozen

🌱🌱 Smoked Salmon \$21.95 dozen

🌱🌱 Deviled Eggstravaganza

\$42.95 / An Assortment of our Favorite Varieties - Bacon & Cheddar, Avocado Salsa, Chipotle Hummus and Traditional. Eight of Each

MINI CROISSANTS

(1 dozen minimum)

Chicken Salad \$3.75 each

Tuna Salad \$3.75 each

Egg Salad \$3.75 each

BLT \$3.75 each

♥️ VEGAN 🌱 GLUTEN FREE

⚠️ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

HOT HORS D'OEUVRES

(Minimum 24 each unless otherwise noted)

🍴 Hibachi Chicken Skewers

\$2.75 / Marinated Chicken Strips Rolled and Filled with Multi-Colored Sweet Peppers, Green Onions and Monterey Jack Cheese

🍴 Hibachi Beef Skewers

\$3.25 / Strips of Marinated Beef Rolled with Pepperjack Cheese, Scallions and Green and Red Pepper Strips

Cocktail Meatballs

\$3.25 (3pp)

- Traditional Swedish Meatballs
- Cranberry BBQ Sauce • Asian Sesame

Buffalo Chicken Meatballs

\$2.75 (2pp) / Healthy Chicken Meatballs Coated in a Tangy Buffalo Sauce

Quinoa Patties Florentine

\$2.50 / Quinoa Patties with Spinach and Artichokes, Sautéed until Golden

Indian Samosas

\$3.00 / Indian Style Puff Pastry Filled with
• Curried Chicken with Apricots
• Sweet Peas and Potatoes

Crab Tartlets

\$3.00 / Creamy Crab Salad in a Buttery Tartlet Shell

🍴 Chorizo Skewers

\$3.25 / Classic, Spicy Spanish Sausage Skewered with Peppers, Onions and Cherry Tomatoes, Served with Ancho Chili Dipping Sauce

🍴 Southwestern Sates

\$3.25 / Skewers of Cumin Spiced Chicken, Served with a Chili-Sour Cream Dip

Miniature Crab Cakes

\$3.75 / Miniature Chesapeake Bay Style Crab Cakes, Served with a Roasted Red Pepper Aioli

Indonesian Sates

\$3.25 / Grilled Skewers of Indonesian Spiced Chicken with Spicy Peanut Dipping Sauce or Marinated Beef with Hoisin Ginger Dipping Sauce

🍴 Sesame Chicken Strips

\$3.25 / Black and White Sesame Coated Chicken Strips, Served with Asian Sweet and Sour Dipping Sauce

Smoked Chicken Quesadillas

\$2.75 / Tortilla Cornucopia Filled with Shredded Chicken, Mild Cheddar and Jack Cheeses, Traditional Tomatoes, Bell Peppers and Cilantro, Served with Pico De Gallo

🍴 Low Country Skewers

\$3.75 / Jumbo Shrimp, Chorizo Sausage, Boiled New Potatoes and Red Onions, Roasted with Old Bay Butter

Spring Lamb Chops

\$109(per dozen, minimum 3 dozen) New Zealand Lamb Coated with Dijon Mustard and Bread Crumbs Roasted to Medium Rare, Served with Port Demi Dipping Sauce

🍴 Bacon Wrapped Scallops

\$3.75 / Broiled Scallops Wrapped in Applewood-Smoked Bacon

Cheeseburger Sliders

\$3.75 / All beef slider with cheddar & pickle chip

Beef or Chicken Wellingtons

\$3.25 / Miniature Pastries Filled with Spiced Beef or Chicken, Brie Cheese, Grain Mustard and Sweet Onion

Spinach Pies

\$2.50 / Traditional Greek Phyllo Triangles Filled with Spinach and Feta Cheese

Moroccan Meatballs

\$3.95 (2pp) / Beautifully Spiced Lamb Meatballs Served with Tzatziki

South American Empanaditas

\$3.00 / Flaky Pastry Triangles of Cumin Seasoned Ground Beef, Served with Homemade Salsa

Parmesan Arancini

\$2.50 / Little Parmesan and Fontina Risotto Balls Rolled in Panko and Flash Fried. Served with Marinara

Zucchini Chips

\$2.50 (3pp) / Thin Zucchini Slices Breaded with Panko and Parmesan Cheese, Served with a Basil and Chive Cream Sauce

Asian Potstickers

\$4.95 (2pp) / Fried Pork and Cabbage Dumplings, Served with Ginger Sesame Dipping Sauce

Mac 'n Cheese Poppers

\$3.75 (2pp) / Flash Fried Panko Coated Macaroni and Cheese Balls

Pecan Chicken

\$3.25 / Tender Chicken Rolled in Crushed Pecans. Served with Bourbon Molasses Dipping Sauce

Coconut Shrimp

\$3.75 / Crispy Fried Coconut Shrimp Served with Orange Marmalade

Shumai

\$21.95 dozen (48 hours notice, please) (3 dozen minimum) / Little Steamed Chicken and Crab Dumplings, Served with Sweet Soy

🍴 Stuffed Dates

\$21.95 dozen / Bacon Wrapped Medjool Dates Stuffed with Whipped Goat Cheese



Low Country Skewers

Charcuterie Board



FAMOUS DIPS, DISPLAYS & BOARDS

Items marked per person require 10 minimum

Buffalo Chicken Dip

\$49 per pan (serves 15-20pp) / Creamy Spiced Chicken Blended with Hot Sauce, Blue Cheese and Ranch Dressing. Served with Tortilla Chips

Muffuletta Dip

\$65 per bowl (serves 15-20) / Chunky New Orleans Style Dip of Olive Salad, Salami and Provolone. Served with Crostini

🍴 Green Goddess Dip Display

\$75 (serves 20) / Creamy Avocado Dip Served with Jicama, Red Peppers and Green Beans

Spinach Dip

\$36 per bowl / Cool and Creamy Spinach Dip with Red Pepper and Water Chestnuts. Served with Crispy Pita Triangles

Pimento Cheese Dip

\$36 per bowl (serves 15) / A Delightful Southern Treat of Cheddar Cheese, Cream Cheese and Pimento, Served with Crackers

Hummus Trio

\$69 (serves 20) / Regular, Red Pepper and Pesto Hummus Served with Sweet and Spicy Peppadew Peppers. Served with Pita Chips

Bruschetta Dip

\$2.50 (2pp) / Toasted French Bread Slices Brushed with Garlic Olive Oil, Topped with Fresh Tomatoes, Basil, Red Onions, Mozzarella and Garlic

🐠 Shrimp and Smoked Salmon Spread

\$62 per bowl (serves 15) / Smoked Salmon Mousse and Chunky Shrimp Served with Crackers

Crab and Artichoke Dip

\$70 per pan (serves 20) / Select Crabmeat and Artichoke Hearts in a Creamy Parmesan Cheese Dip Served Hot with Assorted Crackers

White Bean and Feta Dip

\$35 per bowl (serves 15) / Italian Cannellini Whipped with Feta and Fresh Herbs. Served with Toasted Pita Triangles

🍴 Vegetable Crudités

\$49 Small (serves 15) / \$80 Large (serves 25)
A Beautiful Array of Garden Fresh Vegetables Served with Ranch Dip

🍴 Grilled Vegetable Crudités

\$59 Small (serves 15) / \$99 Large (serves 25)
Grilled Peppers, Asparagus, Carrots, Red Onions, Zucchini, Summer Squash and Button Mushrooms Brushed with EVOO and Lightly Grilled. Served with Pesto Mayonnaise

🍴 Corn Tortilla Chips and Salsa

\$3.00pp (10 person minimum)
Add Guacamole \$4.50pp

Decorated Brie

\$75 / A Wheel of Imported Brie with Apricot Glaze and Decorated with Fresh Fruit, Served with Assorted Crackers

Brie en Brioche

\$80 / Brioche Wrapped Wheel of Imported Brie Filled with Your Choice of Raspberry, Apricot Preserves or Sun-Dried Tomatoes and Fresh Herbs, Served with Crackers

Artisanal Cheese Display

\$78 Small (serves 15) \$165 Large (serves 30)
A Variety of Premium Domestic and Imported Cheeses, Garnished with Dried Fruits. Served with Assorted Crackers

Chevre Terrine

\$55 / Beautifully Layered Terrine of Creamy Goat Cheese with Fresh Pesto, Sun-Dried Tomatoes and Olivada, Served with Assorted Crackers

Hummus and Pita Chips

\$33 Small (serves 10) / \$69 Large (serves 20)
A Middle Eastern Dip Made From Cooked, Mashed Chickpeas Blended with Tahini, Olive Oil, Lemon Juice, Salt and Garlic, Served with Pita Chips

Charcuterie Board

\$315 (serves 25) / Selection of the Finest Cured Meats and Artisanal Cheeses, Cornichons, Grapes, Figs, Dates and Apricots. Served with Crackers and Flatbreads

🐠🍴 Poached Salmon

\$185 (serves 10-20) / Poached Side of Salmon Traditionally Decorated with Cucumber Scales and Dill Creme Fraiche

Southern Charm Display

\$100 (serves 15) / Show Perfect Hospitality with Ham Biscuits, Deviled Eggs and Pimento Cheese

🍴 Fruit and Nut Break

\$90 (serves 15) / Cashews, Pecans, Walnuts and Wasabi Peas with Mexican Chocolate and Dried Fruit

Traditional Meat Antipasto

\$75 Small (serves 15) / \$115 Large (serves 30)
Cured Meats, Salami, Black and Green Olives, Roasted Peppers and Pepperoncini, Served with Flatbreads

Vegetarian Antipasto

\$65 Small (serves 15) / \$105 Large (serves 30)
Marinated Mushrooms, Green and Black Olives, Artichoke Hearts, Hearts of Palm, Fresh Mozzarella and Roasted Red Peppers Drizzled With Balsamic Vinaigrette, Served with Flatbreads

Deluxe Mediterranean Display

\$135 (serves 20) / Pulled Lemon Chicken Salad, Stuffed Grape Leaves, Imported Olives, Hummus, Sweet Peppers and Feta, Served with Flatbreads

🍴 Waterfront Market Sushi

\$220 / (100pc, 48 hours notice, please)
A Premium Selection of Sushi Maki Rolls and Sushi Nigiri



VEGAN



GLUTEN FREE



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

HOW IT WORKS

We're here to help by making it easy

- ORDER MINIMUM - 10 guests
- NEXT DAY ORDERS - Cut off time is 10am. Any change orders are due at this time, please. Our sales office is closed on weekends
- SUNDAYS - please call our sales office for further information
- RUSH ORDERS - same day \$10 pick up; \$15 delivery
- PICK UPS - on premise pick ups will be cold for reheating at home
- CANCELLATIONS - same day - full charge. Less than 48 hours - 50% charge

EQUIPMENT & SET UP

Breakfast | Lunch Tablewares \$2.50 per person

Includes Clear Disposable Large Plate, Fork, Knife and Dinner Napkin.
Disposable Chafing Dishes Available for All Hot Items.

Cocktail Tablewares \$2.50 per person

Includes Clear Disposable Small Plate, Fork, and Cocktail Napkin.
Disposable Chafing Dishes Available for All Hot Items.

Bittersweet Catering is a full service catering company that can offer service staff and equipment for all your needs. Our professional catering sales staff will assist you with all types and sizes of events.

Please call our office at 703.549.2708 for more information or visit our website www.bittersweetcatering.com

BEVERAGES

Assorted Juices \$2.50

Orange, Grapefruit and Cranberry

Still Water \$1.50

Sparkling Water \$2.50

Assorted Sodas \$1.50

Coke, Diet Coke, Sprite,
Ginger Ale

Lemonade by the Gallon \$17.00

Freshly Brewed Iced Tea

by the Gallon \$17.00

Coffee and Tea

Regular and Decaffeinated Coffee,
Assorted Gourmet Teas. Includes Sugar,
Artificial Sweeteners and Creamers

Air Pump (serves 10-12pp) \$29.95 per

Disposable Box (serves 10-12pp) \$25.95 per

**Premium Beer
& Wine Service Available**

Delivered Chilled to your Office with
Cups and Ice. Please Inquire
with your Sales Representative

Lemon Tart


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