



DELIVERED
CATERING

12 St.
catering

ORDERING *is* EASY

All orders require a 10-person minimum, unless otherwise noted. We have a minimum of \$150 for all orders. While we always try to accommodate last minute requests, please contact us no less than three full business days (72 business hours) prior to your event. After that time, food and menu items may be subject to availability.

When ordering, let us know:

- Where we are delivering to
 - Guest count
 - Meal starting time
- Site contact and the best number to reach them upon delivery

We can offer guidance on menu selections, quantities, and confirmation of all specific details.

DELIVERY AND SET UP IN CENTER CITY AND UNIVERSITY CITY

Before 3:30pm - \$35

3:30pm - 5:30pm - \$50

Weekends - \$75

Pick-up - Free

Deliveries after 6 pm are subject to additional fees.

Deliveries to outlying areas will incur an additional fee.

Sunday deliveries require a \$2500 minimum, may be a combinations of food & beverage.

Barring any unforeseen circumstances, we will have your meal set and ready before your starting time. We strive to arrive approximately a half an hour before your starting time with a 15 minute window on each side of that, to allow for issues with traffic, parking, loading docks, elevators, etc.

Our delivery team does not return to clean up. If you do need clean up services there is a \$65 fee.

Clean up services are not available after 5:00pm weekdays or on weekends.

CANCELLATION POLICY

Cancellations made less than 48 hours prior to your event will require payment.

RENTALS & EQUIPMENT

Rental items such as tables, chairs, linens, china, and glassware are not available for drop-off catering. We are happy to assist and can arrange for a staffed event should you need these services.

Any 12th Street Catering owned equipment left with the client must be kept in a secure location until we return for pick up. The client is liable for any loss or damage, at full replacement cost.

Delivery orders come with all necessary paper goods including biodegradable plates, cutlery, napkins, cups, serving pieces, and paper table covers.

Want to dress up your presentation? Upgraded disposables are available.

BREAKFAST BUFFET

10-PERSON MINIMUM PER ITEM SELECTION

ALL PRICES PER PERSON | GLUTEN-FREE OPTIONS AVAILABLE

BREAKFAST PASTRY & BAGEL TRAY \$7 PP

Homemade Breakfast Breads, Muffins, Danish & Bagels,
Regular Cream Cheese, Butter, Jam, Peanut Butter

SPECIALTY BREAKFAST PASTRIES \$9 PP

Our Pastry Chef's Selection Such As: French Breakfast Puffs,
Strawberry Mascarpone Danish, Brown Butter Honey Buns,
Pain au Chocolat, Chocolate Marble Banana Bread, Bacon
and Cheddar Scones, Cinnamon Swirl Streusel Coffee Cake,
Peach Brown Sugar Muffins

BAGEL BAR \$7 PP

Assorted Bagels Served with Regular Cream Cheese, Butter,
Jams & Peanut Butter

SMOKED SALMON PLATTER \$16 PP

House-Smoked Salmon, Capers, Red Onions, Cream Cheese,
Sliced Cheese, Beefsteak Tomatoes & Assorted Bagels

MORNING BREAKFAST \$15 PP

Scrambled Eggs or Tofu Scramble (Vegan),
Homestyle Potatoes,
Assorted Breads, Butters, Cream Cheese & Jam
Choose One: Bacon, Turkey Bacon or Sausage

BREAKFAST BURRITOS \$10 PP

(Individually Wrapped, Minimum of 5 per type)
Scrambled Eggs or Tofu Scramble (Vegan),
Roasted Peppers, Onions, Potatoes & Monterey Jack
Cheese Wrapped in a Flour Tortilla,
Served with Fresh Tomato Salsa & Sour Cream
*Choice of Black Bean & Spinach,
Bacon, Sausage, or Turkey Bacon*

BREAKFAST SANDWICHES \$8 PP

(Individually Wrapped, Minimum of 5 per type)
Eggs & American Cheese or Tofu (Vegan),
Served on a Toasted, Seeded Brioche Bun
Choice of Bacon, Turkey Bacon, Sausage or Vegetarian

INDIVIDUAL THICK CUT BRIOCHE FRENCH TOAST CASSEROLE \$9 PP

Traditional Maple Syrup, Butter

INDIVIDUAL BREAKFAST FRITTATA \$10 PP

Comes with Assorted Breads, Butter, Jam & Peanut Butter
Minimum 10 per selection; vegan option available

- Eggs, Roasted Vegetables, Potatoes,
Onions, Mozzarella Cheese
- Eggs, Spinach, Mushrooms, Leeks, Potatoes, Jack Cheese
- Eggs, Ham, Bell Peppers, Broccoli, Onions,
Potatoes, Cheddar Cheese



BREAKFAST

10-PERSON MINIMUM PER SELECTION

ALL PRICES PER PERSON | GLUTEN-FREE OPTIONS AVAILABLE FOR \$1.25 PP ADDITIONAL

DELICIOUS ADDITIONS

FRESH FRUIT SALAD \$6 PP

BUILD-YOUR-OWN YOGURT PARFAIT \$9 PP

Vanilla Yogurt, House-Made Granola,
Dried Cranberries, Toasted Coconut,
Toasted Almonds, & Assorted Seasonal Berries

OVERNIGHT OATS \$6 PP

Choose One, Minimum 10 Per Selection

- Blueberry & Chia with Sliced Almonds & Soy Milk
- Strawberry & Coconut with Shredded Coconut,
Flax Seeds, Soy Milk

WHOLE FRUIT \$1.25 PP

YOGURT \$3 PP

Individual Yogurts in Assorted Fruit Flavors
Add House-Made Granola + \$1 pp

ASSORTED GRANOLA BARS \$3 PP

Including such varieties as Kind, Cliff, Nature Valley

INDIVIDUAL YOGURT PARFAITS \$6 PP

Vanilla Yogurt, Mixed Berries, House-Made Granola

HOMEMADE BISCOTTI \$6 PP

Made Fresh from our Pastry Kitchen
Classic & Seasonal Varieties such as: Pistachio Cherry,
Fig & Walnut, Orange-Rosemary, Chocolate Chip



SANDWICHES & SALADS

10-PERSON MINIMUM PER CATEGORY | GLUTEN-FREE BREADS AVAILABLE FOR \$1.25 PP ADDITIONAL

GOURMET SANDWICH PLATTER

\$17 PP

Includes Potato Chips, Classic Condiments, & Choice of One Classic Side Salad Per Order

PETIT FILET

Horseradish Cream & Crispy Onion Aioli

SMOKED TURKEY & BRIE

Cranberry Chutney

MARINATED GRILLED CHICKEN BREAST

Roasted Peppers & Fresh Mozzarella

GRILLED CHICKEN CAESAR SALAD WRAP

CHICKEN WALDORF SALAD

MEDITERRANEAN TUNA SALAD

Olives, Red Onions, Sundried Tomatoes

OVEN-ROASTED TURKEY BLT

Bacon, Lettuce, Herb Mayonnaise

GRILLED VEGETABLE & HEIRLOOM TOMATO

Smoked Mozzarella (Available vegan without cheese)

GOURMET VEGAN SPECIAL

Roasted Red Peppers, Apple Cider and Brown Sugar Cabbage Slaw, Caramelized Fennel Compote

BUILD-A-BAG SANDWICH LUNCH

Everything comes Individually Wrapped & Packaged, displayed buffet-style

10 Bag Minimum

12TH STREET CLASSICS SANDWICH LUNCH \$17 PP

Chef's Choice Side Salad, Potato Chips, Dessert & Condiments

GOURMET SANDWICH LUNCH \$19 PP

Chef's Choice Side Salad, Potato Chips, Dessert & Condiments

SEE SELECTIONS ABOVE

Sandwich Lunches can be boxed for a \$3 boxing and labeling fee

12TH STREET CLASSICS SANDWICH

PLATTER \$15 PP

Includes Potato Chips, Classic Condiments, & Choice of One Classic Side Salad Per Order

HOUSE-ROASTED TURKEY

American Cheese

HERB GRILLED CHICKEN BREAST

CLASSIC CHICKEN SALAD

CHUNK LIGHT TUNA SALAD

HONEY TAVERN HAM & SWISS

ROAST BEEF & PROVOLONE

GRILLED VEGETABLE

Fresh Tomatoes & Mozzarella

VEGAN CLASSIC

Hummus, Cucumber, Cured Olives, Carrots

CLASSIC SIDE SALADS

Choose One

TRI-COLOR POTATO SALAD (GF)

Roasted Red Bliss, Yukon Gold & Sweet Potatoes, Dijon Dressing

TOSSED GARDEN SALAD (GF)

Mixed Greens, Shredded Carrots, Cucumbers, Grape Tomatoes Balsamic Vinaigrette & Chef's Choice Dressing

MEDITERRANEAN QUINOA SALAD (GF)

Roasted Moroccan Spiced Vegetables, Saffron, Currants, Almonds

PASTA SALAD

Chef's Choice Pasta, Seasonal Vegetables, Fresh Herbs

CAESAR SALAD

Crisp Romaine Lettuce, Kale, Shaved Parmesan, Garlic Croutons, Creamy Caesar Dressing

SANDWICHES & SALADS

GOURMET SALAD BUFFET LUNCH

All Dressings Are Served On The Side,

CHOOSE:

ONE PROTEIN \$20

TWO PROTEINS \$23

THREE PROTEINS \$25

PROTEIN OPTIONS:

HERB GRILLED CHICKEN

CITRUS GRILLED SALMON

GRILLED FLAT IRON STEAK

ROASTED MARINATED VEGETABLES

AND CHOOSE ONE SALAD BASE:

ROMAINE & KALE CAESAR SALAD

Crisp Romaine Lettuce, Kale, Shaved Parmesan,
Garlic Croutons, Creamy Caesar Dressing

DUKKAH ROASTED VEGETABLE SALAD

Dukkah Roasted Cauliflower, Roasted Sweet Potatoes,
Roasted Portobello Mushrooms, Grilled Red Onion,
Pepitas, Arugula, Preserved Lemon Vinaigrette
*Dukkah Seasoning - **Contains Peanuts & Sesame Seeds***
(Vegan)

FARMHOUSE SALAD

Mixed Greens, Dried Cranberries, Crumbled Goat Cheese,
Candied Pecans, Balsamic Vinaigrette

COMES WITH:

EITHER CHEF'S CHOICE GRAIN SALAD OR CHEF'S
CHOICE SEASONAL SOUP AND DINNER ROLLS &
BUTTER

BUILD-YOUR-OWN SANDWICH

PLATTER \$18 PP

*Includes Potato Chips, Classic Condiments, & Choice of One Classic
Side Salad*

AN ARTFUL PRESENTATION OF OUR OWN

OVEN-ROASTED MEATS

CHICKEN & TUNA SALADS

GRILLED VEGETABLES

Served with Lettuce, Assorted Cheeses,
Sliced Vine-Ripened Tomatoes & a Selection of
Fresh Breads & Condiments

BUILD-YOUR-OWN SALAD BAR

15 Person Minimum, Includes choice of a Classic Side Salad

CHOOSE ONE PROTEIN \$20

CHOOSE TWO PROTEINS \$23

CHOOSE THREE PROTEINS \$25

HERB GRILLED CHICKEN

CITRUS GRILLED SALMON

GRILLED FLAT IRON STEAK

ROASTED MARINATED VEGETABLES

INCLUDES:

Fresh Baby Greens, Shredded Cheddar, Crumbled Goat Cheese,
Grape Tomatoes, Red Peppers, Sliced Cucumbers, Herbed
Croutons, Edamame, Julienned Carrots, Red Peppers, Sun Dried
Cranberries, Artisan Rolls & Butter, Balsamic Vinaigrette and
Citrus Vinaigrette

CURATED ENTREE PLATTER

10-PERSON MINIMUM PER MENU SET | INCLUDES TOSSED SALAD, ROLLS & BUTTER | SERVED ROOM TEMP

CHOOSE 1 CURATED MENU SET

CHOOSE 1 PROTEIN \$22 PP

CHOOSE 2 PROTEINS \$26 PP

CHOOSE 3 PROTEINS \$28 PP

MEDITERRANEAN (GLUTEN FREE)

PROTEINS:

HARISSA GRILLED CHICKEN

Pomegranate Cucumber Relish

PRESERVED LEMON GRILLED SALMON

Cucumber, Dill & Onion Labneh

MEDITERRANEAN GRILLED FLAT IRON STEAK

Lemon-Oregano Gremolata

SERVED WITH:

CHARRED BABY RAINBOW CARROTS

Dill, Agave

MEDITERRANEAN QUINOA SALAD

Roasted Moroccan Spiced Vegetables, Saffron,
Currants, Almonds

MEXICAN (GLUTEN FREE)

PROTEINS:

GRILLED ACHIOTE CHICKEN

Roasted Tomatillo Salsa Verde

TEQUILA LIME GRILLED SHRIMP

Salsa Roja

ANCHO CRUSTED FLAT IRON STEAK

Fire Roasted Chipotle Salsa

SERVED WITH:

BLACK BEAN & CORN SALAD

Rainbow Peppers, Cumin, & Agave-Lime Vinaigrette

SOUTHWEST RICE SALAD

Tomato, Red Onion, Confetti Peppers,
Cilantro-Lime Vinaigrette

ASIAN

PROTEINS:

TERIYAKI GRILLED CHICKEN

Teriyaki Glaze

SESAME CRUSTED AHI TUNA

Ginger Garlic Glaze

SOY GARLIC FLANK STEAK

Grilled Scallions

SERVED WITH:

SESAME GREEN BEAN SALAD

Toasted Sesame Seeds

ASIAN NOODLE SALAD

Red Peppers, Scallions, Edamame, Carrots, Ginger Garlic
Dressing

SEASONAL HARVEST

PROTEINS:

LEMON-ROSEMARY GRILLED CHICKEN

Cucumber Yogurt Dip

CEDAR PLANK SALMON

Green Tomato Relish

GRILLED FLAT IRON STEAK

Garden Chimichurri

SERVED WITH:

GRILLED SEASONAL VEGETABLES

Lemon, Pepper, Olive Oil

WHEATBERRY SALAD

Sun-Dried Cranberries, Aged Cheddar,
Sliced Apples, Walnuts, Quince Vinaigrette

INDIVIDUAL CURATED ENTREE BOWLS \$28 PP

10-Person Minimum

Choose one of the menu sets above and choose your proteins, with a minimum of 5 each per protein selection.

Includes Artisan Dinner Roll, Creamery Butter, and Cutlery Set. Served Chilled.

Chef's Choice Vegetarian/Vegan Entree Available

HOT BUFFET

10-PERSON MINIMUM PER ORDER

INCLUDES ONE VEGETABLE SIDE, ONE STARCH SIDE, TOSSED GARDEN SALAD, ROLLS & BUTTER

CHOOSE 1 ENTREE \$22 PP

CHOOSE 2 ENTREES \$26 PP

CHOOSE 3 ENTREES \$28 PP

POULTRY

CHICKEN MARSALA

Shallots & Sauté Mushrooms, Marsala Wine Stock

GRILLED CHICKEN POMODORO (GF)

Crushed Plum Tomatoes, Roasted Garlic, Fresh Basil

BALSAMIC CHICKEN (GF)

Cherry Tomatoes, Artichoke, & Niçoise Olives,
Balsamic Reduction Sauce

TERIYAKI GRILLED CHICKEN

Teriyaki Glaze

TANDORRI CHICKEN

HARISSA GRILLED CHICKEN (GF)

Pomegranate-Cucumber Relish

CHICKEN PICATTA (GF)

Lemon Caper Butter Sauce

LEMON-ROSEMARY GRILLED CHICKEN (GF)

Cucumber-Yogurt Sauce

BEEF

CHAR-GRILLED BRAZILIAN STYLE

FLAT IRON STEAK (GF)

Garden Chimichurri

PROVENCE STYLE FLANK STEAK (GF)

Sun-Dried Tomatoes, Green Peppercorns,
Pinot Grigio Demi-Glace

PAN-SEARED FLAT IRON STEAK AU POIVRE (GF)

Peppercorn-Brandy Demi Sauce

BRAISED BEEF SHORT RIBS (GF)

**48 HOURS' NOTICE*

Red Wine Demi-Glace

OVEN-BRAISED BEEF BRISKET (GF)

**48 HOURS' NOTICE*

Red Wine Demi-Glace

SEAFOOD

MEDITERRANEAN SEA BASS (GF)

Fennel-Tomato Sofrito (\$8/person upcharge)

LEMON GRILLED SALMON (GF)

Cucumber, Dill, & Onion Labneh

ROASTED CEDAR PLANK SALMON (GF)

Maple-Sage Rub

ASIAN GRILLED SALMON

Miso-Ginger Glaze

SESAME CRUSTED AHI TUNA

Ginger-Garlic Glaze

TEQUILA LIME SHRIMP (GF)

Salsa Rojo

CORNMEAL COATED CATFISH (GF)

Creole Sauce

VEGETARIAN

VEGAN PASTA PRIMAVERA

Cavatappi, Mushrooms, Broccoli, Yellow Squash,
Red Peppers, Tomato Sauce

BAKED ZITI

Penne Pasta, Ricotta, Parmesan,
Mozzarella, Tomato-Basil Sauce

CHICK PEA & CAULIFLOWER CURRY (V/GF)

Creamy Coconut Broth, Served with White Rice on the Side

THREE-CHEESE RAVIOLETTI

Wild Mushroom, Boursin Cheese Sauce

EGGPLANT ROLATINI

Breaded Eggplant Slices Stuffed with Herbed Ricotta,
Marinara Sauce, Shredded Mozzarella

QUINOA STUFFED ROAST PORTOBELLA (V/ GF)

Smoked Paprika-Tomato Reduction

SIDES & MORE

VEGETABLE SIDES

GRILLED ASPARAGUS (GF/V)
Olive Oil, Sea Salt

CHARRED BABY RAINBOW CARROTS (GF)
Dill, Agave

SAUTEÉD SUMMER SQUASH (GF/V)
Zucchini, Tomatoes

EDAMAME, CORN & ASPARAGUS STIR-FRY

SEASONAL GRILLED VEGETABLE MEDLEY (GF)

GREEN BEAN ALMONDINE (GF/V)
Toasted Marcona Almonds, Olive Oil

CHARRED CAULIFLOWER (GF/V)
Sultana Raisins, Capers, Toasted Almonds

ROASTED BRUSSELS SPROUTS (GF/V)
Caramelized Shallots, Pine Nuts

OVEN-ROASTED BROCCOLI (GF/V)
Olive Oil, Lemon

VEGETABLE RATATOUILLE (GF/V)
Tomatoes, Squash, Eggplant, Onions,
Herbs, Cannellini Beans

STARCH SIDES

CREAMY YUKON GOLD MASHED POTATOES (GF)

ROASTED FINGERLING POTATOES (GF/V)
Herbs de Provence

ROASTED TRI-COLOR POTATOES (GF/V)
Herbs, Olive Oil

ROASTED SWEET POTATOES (GF)
Agave, Ginger

COUS-COUS & LENTILS (V)
Moroccan Spice

MEXICAN RICE (GF/V)
Tomatoes, Red Onions, Confetti Peppers

TOASTED FARRO PILAF
Onions, Celery, Carrots

FUSILLI PASTA
Tomato-Basil Marinara

MAC & CHEESE
Buttery Crumb Topping

TRADITIONAL FRIED RICE
Soy, Carrots, Peas, Scrambled Eggs, Scallions (can be made Vegan)

FAJITA BUFFET

10-Person Minimum

CHOOSE 1 \$22 PP CHOOSE 2 \$26 PP CHOOSE 3 \$28 PP

CHOICES:

**GRILLED ACHIOTE CHICKEN | ANCHO CRUSTED FLAT IRON STEAK
TEQUILA LIME SHRIMP | GRILLED MARINATED VEGETABLES**

INCLUDES:

Mexican Rice, Refried Vegetarian Beans, Pico De Gallo, Guacamole, Shredded Cheese, Sour Cream, Jalapenos, Mexican Salad (Mixed Greens, Jicama, Fresh Corn, Toasted Pumpkin Seeds, Queso Fresco, Cilantro-Lime Vinaigrette), Tortilla Chips, Corn Tortillas, Flour Tortillas

HORS D'OEUVRES DISPLAYS

10-PERSON MINIMUM

IMPORTED & DOMESTIC CHEESE DISPLAY \$14 PP

Fresh & Dried Fruits, Assorted Crackers & Flatbreads

+++CHARCUTERIE BOARD ADD-ON \$11 PP

Grilled Vegetables & Long Stem Artichokes, Cured Olives, Fresh Marinated Mozzarella, House Made Pickles, Assorted Dry Cured & Smoked Meats

MINI STUFFED TORTILLA ROLL-UP PLATTER \$8 PP

2 Per Person

- Smoked Salmon, Chive Cream Cheese
- Honey-Baked Turkey, Brie, Dijon Aioli
- Grilled Vegetable, Tomato, Mozzarella, Pesto Aioli

BRUSCHETTA BAR \$9 PP

Fresh Tomato-Basil-Garlic Bruschetta, Tuscan White Bean Dip, Roasted Eggplant Relish, Savory Herbed Italian Croutes

MEDITERRANEAN COAST \$11 PP

Homemade Hummus, Roasted Red Pepper Hummus, Tzatziki Dip, Stuffed Grape Leaves, Grilled Long Stem Artichokes, Marinated Olives, Savory Herbed Italian Croutes & Pita Wedges

ANTIPASTO PLATTER \$15 PP

Cured Meats, Italian Cheeses, Grilled Vegetables, Fresh Mozzarella, Marinated Olives, Sliced Baguettes

MINI COCKTAIL SANDWICH ASSORTMENT \$8 PP

2 Per Person

- Roast Beef, Lettuce, Tomato, Horseradish Cream
- Smoked Turkey, Lettuce, Tomato
- Grilled Vegetable, Boursin Cheese, Lettuce, Herbed Aioli

HAND ROLLED SUSHI \$9 PP

Minimum 30 people, 3.5 pieces per person

California Roll & Spicy Tuna Roll
Served with Wasabi, Ginger, Soy Sauce

JUMBO SHRIMP COCKTAIL \$9 PP

3 Per Person

Cocktail Sauce & Lemon Wedges

GRILLED VEGETABLE PLATTER \$9

Asparagus, Portobello Mushrooms, Peppers, Eggplant, Red Onion, Zucchini, Squash, Rainbow Carrots & Grape Tomatoes, Reduced Balsamic Drizzle, Shaved Parmesan, Sliced Baguettes



ONE-BITE APPETIZERS

10-PERSON MINIMUM | 3 SELECTION MINIMUM | 1.5 PIECES PER PERSON

CHOOSE 3 \$12 PP | CHOOSE 4 \$16 PP | CHOOSE 5 \$20 PP | CHOOSE 6 \$24 PP

**Served Room Temperature*

POULTRY

BUFFALO CHICKEN SPRING ROLL

Blue Cheese Dip

CHICKEN LEMONGRASS POT STICKERS

Garlic-Ginger Dip

PEKING DUCK SPRING ROLL

Pineapple Sweet Chile Sauce

***GRILLED CHICKEN PESTO SKEWER (GF)**

Homemade Parmesan Pesto

SESAME CHICKEN SKEWER

Cherry-Ginger-Garlic Sauce

PECAN CHICKEN SKEWER

Peach Bourbon Glaze

***GRILLED CHICKEN SATAY SKEWER (GF)**

Peanut-Chili Sauce

***FIVE SPICE CHICKEN SKEWER (GF)**

Pineapple Sweet Chile Dip

PISTACHIO-CRUSTED CHICKEN SKEWER (GF)

Pomegranate Dip

CHICKEN ROPA VIEJA EMPANADA

Salsa Roja

***GREEK CHICKEN MINI WRAP**

Lemon Chicken, Hummus, Feta Cheese

BEEF & PORK

PHILLY CHEESESTEAK SPRING ROLL

Marinara Dip

BACON-WRAPPED SHORT RIB

ALL BEEF PIGS-IN-A-BLANKET

Deli Mustard

***TERIYAKI BEEF SKEWER**

***BEEF CHURRASCO SKEWER (GF)**

Chimichurri Sauce

MINI CHEESEBURGER SLIDER

Soft Seeded Bun

MINI BEEF WELLINGTON

Horseradish Cream

ANDOUILLE SAUSAGE

En Croute with Creole Mustard

BACON MAC & CHEESE BITES

CLASSIC ITALIAN COCKTAIL MEATBALLS

Marinara Sauce

Continued on next page



ONE-BITE APPETIZERS CONTINUED

**Served Room Temperature*

SEAFOOD

SHRIMP POT STICKERS
Garlic-Ginger Dip

SHRIMP SHUMAI
Sesame Garlic Sauce

***SMOKED SALMON NAPOLEAN**
Herbed Cheese on Black Bread with Fresh Dill

***PAN-SEARED AHI TUNA SKEWER (GF)**
Wasabi Dip

***JERK SHRIMP SKEWER (GF)**
Red Onion Marmalade

***GRILLED PESTO SHRIMP SKEWER (GF)**

***TERIYAKI SHRIMP SKEWER**

SEAFOOD PAELLA BITES
Smoked Paprika Aioli

***LIME-TEQUILA SHRIMP SKEWER (GF)**

PAN-SEARED SCALLOP (GF)
Wrapped in Smoked Bacon

SHRIMP SPRING ROLL
Sweet Chile Dip

MINI CRAB CAKE
Caper-Dill Aioli

VEGETARIAN

MUSHROOM ARANCINI
Marinara Dip

GOAT CHEESE & ARTICHOKE TART

VEGETABLE EMPANADA
Fire-Roasted Tomato Salsa

PEPPADEW PEPPER
Stuffed with Parmesan & Cream Cheese

SPANAKOPITA TRIANGLE

VEGETABLE SAMOSA
Tamarind Dip (Vegan)

EDAMAME POT STICKER
Plum-Ginger Dip (Vegan)

MINI QUICHE

SWEET CHILI "MEATBALLS" (GF/V)
Plant based protein glazed with sweet chili sauce

MAC & CHEESE BITE

***CRISPY ASPARAGUS**
in Phyllo dough with Parmesan

***VEGETARIAN GREEK SALAD**
Artichoke, olive, tomato, red onion, persian cucumber and feta cheese with an argula pesto dip

***VEGAN GREEK SALAD**
Artichoke, olive, tomato, red onion, persian cucumber with a hummus dip

DESSERTS

10-PERSON MINIMUM

FRESHLY BAKED COOKIES TRAY \$5 PP

Seasonal Variety: Chocolate Chunk, Oatmeal Raisin,
Double Chocolate, Peanut Butter, Snickerdoodle

HOMEMADE BARS TRAY \$6 PP

Seasonal Variety: Brownies, Blondies, Shortbread
Bars, Pecan, Rocky Road, Lemon, Cheesecake

COOKIES & BARS TRAY \$6 PP

Freshly Baked Cookies & Bars Assortment

ASSORTED BISCOTTI \$6 PP

Chocolate Chip, Pistachio-Cherry, Fig-Walnut,
Orange-Rosemary

MINI CUPCAKE BAR \$7 PP

2 Per Person; Vegan Options Available
Assorted Seasonal Flavors

MINI PASTRIES DISPLAY \$7 PP

Selection of our Most Popular Seasonal Mini Sweets

HOUSE MADE SNACK CAKES \$6 PP

2 Per Person

Individual Cakes with Complementary Fillings
Vanilla with Vanilla Crème • Banana with Salted Caramel Crème •
Chocolate with Peanut Butter Crème •
Red Velvet with Cream Cheese

CHOCOLATE-DIPPED PRETZEL RODS \$6 PP

3 Per Person

Gourmet Toppings

CHOCOHOLICS \$8 PP

Fudge Brownies with Double Fudge Icing,
Assorted Chocolate Candies, Chocolate-Dipped
Strawberries

HOMEMADE CAKES

SHEET CAKES 48 HOURS ADVANCE NOTICE

Full (Serves 90-95) \$145

Half (Serves 40-45) \$95

Quarter (Serves 15-20) \$45

ROUND CAKES 48 HOURS ADVANCE NOTICE

12 Inch (Serves 25-30) \$65

10 Inch (Serves 15-20) \$45

8 Inch (Serves 8-10) \$25

CAKE FLAVOR OPTIONS

Vanilla, Decadent Chocolate, Strawberry Shortcake, Banana-Salted
Caramel, Spiced Carrot, Lemon-Raspberry, Coconut

CUSTOM CAKE FLAVORS NEED 48 HOURS' NOTICE AND HAVE AN
EXTRA FEE

BUNDT CAKES

10" cakes (serves 12-16) \$30

CHOCOLATE RASPBERRY MARBLE POUND CAKE WITH DECADENT CHOCOLATE GLAZE with

raspberry coulis

CIAMBELLONE WITH CITRUS GLAZE Italian marscapone

pound cake with whipped cream and berries

APPLE CIDER DONUT with caramel whipped cream

SOUR CHERRY ALMOND with armaretto cream

BUTTERMILK WITH HIBISCUS GLAZE with key lime curd



SNACKS

GUACAMOLE, CHIPS & SALSA \$10 PP

Homemade Guacamole, Homemade Pico de Gallo Salsa, Cantina Style Corn Tortilla Chips

SPINACH & ARTICHOKE DIP \$6 PP

(Choose Warm or Room Temperature)

Spinach, Roasted Artichokes, Herbed Sour Cream, Sliced Baguettes, Black Bread

MEDITERRANEAN DIPS \$8 PP

Homemade Garlic-Lemon Hummus, Tzatziki Dip, Herbed Pita Crisps

SUSHI BOX \$10 PP

California Roll, Spicy Tuna Roll, Wasabi, Ginger, Soy Sauce
Minimum 30 people

CHEESE CUPS \$9 PP

Selection of cubed cheese with dried fruit and assorted crackers

PHILLY SNACK \$8 PP

TastyKakes, Philly Soft Pretzels with Mustard, Goldberg-Peanut Chews

SOFT PRETZEL DISPLAY \$2.50 PP

Individually Wrapped, Served with Mustard Packets

TRAIL MIX \$6PP



BEVERAGES

FRESHLY-BREWED COFFEE & TEA \$2.75 PP

Regular & Decaf, Half & Half, Sugar, Sugar Alternatives

SAN PELLEGRINO SPARKLING WATER \$3 PP

LACROIX FLAVORED SPARKLING WATER \$2 PP

LA COLOMBE DRAFT LATTE CANS \$4 PP

HONEST TEAS \$3 PP

BEVERAGE ASSORTMENT \$3 PP

1 Per Person

Assorted Sodas, Canned Water, LaCroix & Snapple

ASSORTED SODAS \$2 PP

CANNED SPRING WATER \$3 PP

ASSORTED BOTTLED JUICES \$2.25 PP

Orange, Apple, Grapefruit, Cranberry

ASSORTED SNAPPLES \$2.75 PP