



12 St.
catering

Delivered Core Menu

215-386-8595 x 1

delivered@12stcatering.com

Order

1

Choose from a wide range of creatively inspired dishes for all tastes and preferences.

2

Detail your order information including delivery address and location, guest count, meal start time and site contact phone number.

3

Order directly at **215-386-8595 x 1** or at **delivered@12stcatering.com**

Delivery fees

Before 3:30 PM	\$35
3:30–5:30 PM	\$50
After 5:30 PM and weekends	\$75
Sunday orders require a food and beverage minimum	\$2,500
Deliveries to areas outside Center City area may incur an additional fee	\$

Things of note

While we always try to accommodate last-minute requests, please give at least three business days' notice for any order.

Our delivery minimums are \$150 food & beverage cost and 10 guests per item.

We aim to arrive approximately 30 minutes before your starting time, with a 15-minute window on each side of that to account for unforeseen delays.

Everything we provide is disposable. Our delivery team will not return to clean up. If you do require clean up services, there is a \$65 fee.

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

Morning Bakery Tray

\$8pp

Homemade Breakfast Breads / Muffins / Danishes / Bagels
/ Cream Cheese / Butter / Jam / Peanut Butter

Breakfast Pastries Display

\$10pp

May Include: French Breakfast Puffs / Strawberry
Mascarpone Danishes / Brown Butter Honey Buns / Pain au
Chocolat / Chocolate Marble Banana Bread / Cheesy
Corn-Jalapeño Muffins / Cinnamon-Swirl Streusel Coffee
Cake / Peach-Brown Sugar Muffins

Hudson Bakery NY Bagels

\$9pp

Cream Cheese / Butter / Jam / Peanut Butter

Smoked Salmon Platter

\$16pp

Capers / Red Onions / Cream Cheese / Sliced Cheese /
Beefsteak Tomatoes / Assorted Bagels
+ Whitefish Salad (+ \$9pp)

Morning Breakfast

\$16pp

Scrambled Eggs / Homestyle Potatoes / Bacon, Turkey
Bacon, Turkey Sausage Links or Sausage Patties / Assorted
Breads / Butter / Jam
(Vegan Tofu Scramble Available Upon Request)



Breakfast



Southwest Morning Breakfast

\$17pp

Pepper-Onion-Egg Scramble / Chorizo Sausage / Home-Fried Potatoes / Refried Beans / Shredded Pepper Jack / Pico de Gallo / Sour Cream / Warm Flour Tortillas
(Vegan Tofu Scramble Available Upon Request)

Breakfast Burritos

\$10pp

Wrapped in a Flour Tortilla / Scrambled Eggs / Roasted Peppers / Onions / Potatoes / Monterey Jack / Bacon, Turkey Bacon, Turkey Sausage or Sausage / Includes Pico de Gallo, Sour Cream
(Vegan Tofu Scramble Available Upon Request)

Breakfast Sandwiches

\$8pp

Eggs / American Cheese / Bacon, Turkey Bacon or Sausage Patty
(Vegan Tofu Scramble Available Upon Request)

Frittatas *Minimum of 5 per Type*

\$10pp

Assorted Breads

Cream Cheese / Butter / Jam

Egg / Roasted Vegetables / Potatoes / Onions / Mozzarella

Egg / Bacon / Gruyere / Caramelized Onion

Egg / Ham / Bell Peppers / Broccoli / Onions / Potatoes / Cheddar

Vegan Tofu Scramble / Roasted Vegetables / Potatoes

Breakfast



Thick-Cut Brioche French Toast Casserole

\$9pp

Individual Thick-Cut Brioche French Toast Casserole

\$9pp

Maple Syrup / Butter

Fresh Fruit Salad

\$8pp

Fresh Sliced Seasonal Fruit Platter

\$9pp

Whole Fruit

\$3pp

Fruit-Flavored Chobani Yogurts **\$4.50pp**

+ Granola **\$1pp**
+ Honey Packets (2 per Person) **\$1pp**

DIY Yogurt Bar **\$9pp**

Vanilla Yogurt / House-Made Granola / Dried Cranberries / Toasted Coconut / Toasted Almonds / Seasonal Berries

Yogurt Parfait **\$7pp**

Vanilla Yogurt / Mixed Berries / House-Made Granola

Overnight Oats **\$6pp**

Blueberries / Chia Seeds / Sliced Almonds / Soy Milk
Strawberries / Flax Seeds / Coconut / Soy Milk

Homemade Biscotti **\$7pp**

2.5 per Person

Seasonal Varieties Such as Pistachio Cherry / Fig & Walnut / Orange-Rosemary / Chocolate Chip

Granola Bar Assortment **\$3pp**

Kind / Cliff / Nature Valley

Breakfast



Curated Brunch Menu

\$39.95pp

Deep Dish Baked Quiche

Choice of Lorraine / Spinach & Tomato / Spinach & Artichoke

Whole-Smoked Salmon Platter

Crispy Bagel Chips / Homemade Everything Cream Cheese

Sliced Rosemary Crusted Petite Filet

Sourdough Rolls / Horseradish Mayo / Crispy Straw Onions / Baby Spinach

Tuscan Pasta Salad

Cavatappi / EVOO / Parsley / Lemon / Crushed Pepper Seeds / Dried Oregano

Baby Arugula Caprese Salad (GF)

Baby Mozzarella / Micro Basil / Pesto Dressing

Fingerling Potato Salad (GF)

Green Beans



Build Your Own Avocado Toast Bar

\$17.95pp

May Include: 7 Grain Bread, Marble Rye & Miche Breads

Toppings

Micro Arugula / Radishes / Colorful Chopped Tomato / Queso Fresco / Pickled Red Onion / Chopped Hard-Boiled Egg / Chopped Bacon / Smoked Salmon / Cucumber / Everything Bagel Spice / Parmesan Cheese





Signature Sandwiches

Sandwich Platter

\$16pp

Each Order Includes Choice of (1) Side Salad / Potato Chips / Classic Condiments

Build-a-Bag Sandwich Lunch

\$18pp

Choice of Individually Wrapped Sandwiches / Chef's Choice Side Salad / Potato Chips / Dessert / Condiments (Displayed Buffet-Style)

Boxed Sandwich Lunch

\$21pp

Packaged in a Kraft Box / Chef's Choice Side Salad / Potato Chips / Dessert / Condiments

*Choose Your Custom Selection or Request a Chef's Selection
Gluten-Free Bread Available for \$1.25 per Sandwich (Not Available as a Vegan Option).*

Petit Filet

Horseradish Cream / Crispy Onion Aioli

Roast Beef

Provolone / Lettuce / Tomato

Italian Hoagie

Capicola / Prosciutto / Genoa Salami / Soppressata / Asiago / Provolone / Pesto (Nut-Free) / O&V / Italian Seasoning

House-Roasted Turkey

American / Lettuce / Tomato

Oven-Roasted Turkey BLT

Bacon / Lettuce / Herb Mayonnaise

Grilled Chicken Caesar Salad Wrap

Romaine / Croutons / Creamy Caesar Dressing

Marinated Grilled Chicken Breast

Roasted Peppers / Fresh Mozzarella

Chicken Waldorf Salad

Apples / Grapes / Walnuts

Chunk Light Tuna Salad

Lettuce / Tomato

Grilled Chicken Bahn Mi

Pickled Vegetables / Cucumber / Torn Herbs / Spicy Dressing (10p Minimum)

Five Spice Tofu Bahn Mi

Pickled Vegetables / Cucumber / Torn Herbs / Vegan Spicy Dressing (10p Minimum)

Caprese

Fresh Mozzarella / Heirloom Tomatoes / Balsamic Glaze / Garlic-Basil Dressing

Grilled Vegetable & Heirloom Tomato

Cheddar (Available Vegan, Without Cheese)

Chopped Garbanzo Bean Wrap

Feta / Garbanzo Beans / Artichokes / Sun-Dried Tomato / Romaine / Arugula / Red Pepper Hummus (Available Vegan, Without Cheese) (10p Minimum)

Build Your Own Sandwich Platter

Choice of 1 Classic Side / Potato Chips / Classic Condiments

Oven-Roasted Turkey / Roasted Beef / Herb Grilled Chicken Breast / Chunk Light Tuna Salad / Classic Chicken Salad / Grilled Vegetables / Assorted Cheese / Lettuce / Tomato / Onion / Fresh Breads

Vegan Classic

Hummus / Cucumber / Cured Olives / Carrots (Not Available Gluten-Free)

Gourmet Vegan Special

Roasted Red Peppers / Apple Cider & Brown Sugar Cabbage Slaw / Caramelized Fennel Compote (Not Available Gluten-Free)

\$18pp

sandwiches



Leafy Side Salads

\$6pp

Tossed Garden Salad (GF/V)

Mixed Field Greens / Shredded Carrot / Cucumbers / Grape Tomatoes / Chef's Choice Vinaigrette / Creamy Ranch Dressing

Classic Caesar Salad

Romaine Lettuce / Shaved Parmesan / Garlic Croutons / Creamy Caesar Dressing

Baby Spinach and Kale Salad (GF)

Sun-Dried Tomatoes / Crumbled Feta / Toasted Sunflower Seeds / Dill Vinaigrette

Farmhouse Salad (GF)

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

Aegean Greek Salad (GF)

Romaine / Cucumber / Shaved Onion / Black Olives / Garbanzo Beans / Feta / Tomatoes / Fresh Herbs / Red Wine Vinaigrette



Gourmet Composed Salads

\$7pp

Tricolor Potato Salad (GF)

Roasted Red Bliss / Yukon Gold / Sweet Potatoes / Dijon Dressing

Mediterranean Quinoa Salad (GF/V)

Roasted Moroccan Spiced Vegetables / Saffron / Currants

Pasta Salad (V)

Pasta / Seasonal Vegetables / Fresh Herbs

Mexican Street Corn Pasta Salad

Ditalini Pasta / Grilled Corn / Feta / Jalapeño / Mixed Peppers / Tajin Mayo Dressing

Broccoli Floret Salad (GF)

Dried Cranberries / Shredded Carrots / Cheddar / Poppy Dressing

Dukkah Roasted Vegetable Salad (GF/V)

Cauliflower / Roasted Sweet Potatoes / Portobello Mushrooms / Grilled Red Onion / Pepitas / Arugula / Preserved Lemon Vinaigrette (Dukkah Contains Peanuts and Sesame Seeds)

Chickpea Salad (GF)

Feta / Cucumber / Black Olives / Mint / Lentils

Shaved Brussels Sprout Salad (GF)

Sliced Granny Smith Apples / Beets / Watermelon Radishes / Lemon Vinaigrette

Salads



12^{St.}
catering

BYO Salad Bar

Leafy Greens *(Choose Two)*

Baby Field Greens / Chopped Romaine / Baby Arugula / Baby Spinach

Includes: Grape Tomatoes / Sliced Cucumbers / Julienned Carrots / Red Peppers / Edamame / Shredded Cheddar / Crumbled Goat Cheese / Sun-Dried Cranberries / Herbed Croutons / Artisan Rolls & Butter / Creamy Ranch Dressing / Citrus Vinaigrette

Classic Proteins

\$18 *(1 Protein)* **\$23** *(2 Proteins)* **\$25** *(3 Proteins)*

Herb Grilled Chicken / Citrus Grilled Salmon / Grilled Flat Iron Steak / Roasted Vegetables

Gourmet Proteins

+\$2pp

Seared Ahi Tuna / Grilled Shrimp

Soups

\$7pp

Cream of Broccoli

Classic Tomato Cheddar

Mushroom & Leek

Lentil with Curry (V)

Butternut Squash

Farmhouse Tomato-Vegetable (V)



Individual Salad Bowl Lunches (GF)

\$15pp

In a Kraft Bowl / Artisan Roll & Butter (Not Gluten-Free) / 10 Bowl Minimum / 5 per Selection

Choose Herb-Grilled Chicken / Grilled Citrus Salmon / Steak / Roasted Vegetables for \$5pp

Genovese Chicken Salad

Mixed Greens / Pesto Grilled Chicken / Artichokes / Cherry Tomatoes / Green Olives / Citrus Vinaigrette

Tossed Garden Salad

Mixed Field Greens / Shredded Carrots / Sliced Cucumbers / Grape Tomatoes / Balsamic Vinaigrette

Greek Lentil Salad

Lentils / Heirloom Tomato / Chickpeas / Kalamata Olives / Cucumber / Arugula / Red Wine Vinaigrette

Spinach Salad

Spinach / Red Onion / Danish Blue Cheese / Cherry Tomatoes / Balsamic Vinaigrette

Choice of: Grilled Chicken, Flank Steak, Grilled Vegetables

Tuna Niçois Salad

Bibb Lettuce / Green Beans / Hard-Cooked Egg / Marinated Pickled Onions / Olives / Caper / Tomatoes / Dijon Mustard Vinaigrette

Cobb Salad

Romaine Lettuce / Crispy Bacon / Hard-Boiled Egg / Diced Tomato / Green Onion / Crumbled Blue Cheese / Ranch Dressing

Build Your Own Grain Bowl

\$25pp

Grains *(Choose Two)*

Quinoa

Farro

Basmati Rice

Wild Rice

Proteins *(Choose Three)*

Teriyaki Chicken

Herb Grilled Chicken

Grilled Flat Iron Steak

Citrus Grilled Salmon

Sesame-Crusted Tuna

Neapolitan Shrimp

Includes

Charred Baby Carrots / Roasted Zucchini / Edamame / Sweet Corn Kernels / Cubed Roasted Sweet Potatoes / Grilled Asparagus / Sunflower Seeds

Served with

Tzatziki / Lemon-Herb Vinaigrette / Garlic Ginger Sauce



Curated Room Temperature Platters

\$22pp (1 Protein) \$26pp (2 Proteins) \$28pp (3 Proteins)

Choose One Menu Set; Comes with Tossed Garden Salad and Dinner Rolls

Latin (GF)

Achiote Chicken | Chipotle Pico de Gallo
Spicy Shrimp | Tropical Fruit Salsa
Flat Iron Steak Asada | Chimichurri
Crispy Chili Rubbed Tofu (V) | Salsa Verde

Served with:

Black Bean and Corn | Lime Vinaigrette / Queso Fresco
Achiote Rice Salad (V) | Fiesta Peppers

Italian (GF)

Grilled Chicken | Basil-Pesto Emulsion
Sicilian Tuna Steak | Red Pepper Relish
Tuscan Steak | Balsamic Aioli
Grilled Italian Eggplant (V) | Herb Vinaigrette

Served with:

Roasted Asparagus (V) | Lemon
Baby Tomato Salad | Fresh Mozzarella / Balsamic

French Countryside (GF)

Herb Marinated Chicken | Grainy Mustard Emulsion
Seared Salmon | Caper-Dill Sauce
Provencal Style Steak | Sun-Dried Tomato / Green Olive Relish
Roasted Portobello (V) | Roasted Garlic Vinaigrette

Served with:

Roasted Baby Carrots (V) | Parsley / Lemon
Black Lentil Salad (V) | Caramelized Leek / Tarragon Vinaigrette



Curated Hot Buffets

\$22pp (1 Protein) **\$26pp** (2 Proteins) **\$28pp** (3 Proteins) **\$30pp** (4 Proteins)

Choose One Menu Set

Italian Market

Cheese Ravioli (VG) | Creamy Alfredo / Portobello Mushrooms
Rigatoni Pomodoro | Mini Beef Meatballs
Baked Meatballs | Mozzarella / Marinara Sauce
Cavatappi Primavera (V) | Zucchini / Peppers / Eggplant / Marinara

Served with:

Caesar Salad (VG)
Grilled Vegetable Platter (V)

Includes:

Fresh Focaccia / Grated Cheese / House-Made Pickles

West Philly

Saag Paneer (VG) | Spinach / Paneer Cheese
Chicken Tikka Masala
Curry Beef Stew
Aloo Gobi (VG) | Cauliflower & Potato Curry

Served with:

Basmati Rice

Includes:

Raita / Mango Salsa / Green Chutney / Pickled Red Onions /
Chopped Cilantro / Toasted Chopped Peanuts / Hot Sauce / Pita

Hot Buffets



South Street

BYO Cheesesteak | Chicken / Beef / Veggie

Served with:

Pesto Pasta Salad

House-Made Potato Chips

Includes:

Amoroso Rolls / American Cheese / Provolone / Warm Cheese Sauce

Broad Street

BYO Taco Buffet | Achiote Grilled Chicken / Ancho Crusted Flat Iron Steak / Tequila Lime Shrimp / Grilled Marinated Vegetables

Served with:

Mexican Salad | Mixed Greens / Jicama / Fresh Corn / Toasted Pumpkin Seeds / Queso Fresco on the Side / Cilantro-Lime Vinaigrette (Vegan with Cheese on the Side)

Includes:

Mexican Rice / Refried Beans (VG) / Pico de Gallo / Guacamole / Shredded Cheese / Sour Cream / Jalapeños / Tortilla Chips / Corn Tortillas / Flour Tortillas

University City

BYO Gyro | Chicken / Beef / Falafel

Served with:

Greek Salad | Romaine / Cucumbers / Red Onion / Black Olives / Diced Tomatoes / Garbanzo Beans / Feta / Chopped Herbs / Red Wine Vinaigrette

Includes:

Tzatziki / Tomato-Cucumber Relish / Shredded Lettuce / 12th St Homemade Hot Sauce / Pita

Chinatown

Teriyaki Grilled Chicken | Teriyaki Glaze

Miso Ginger Salmon | Miso-Ginger Glaze

Soy Grilled Flank Steak | Grilled Scallions

Served with:

Jasmine Rice

Includes:

Sesame Green Bean Salad | Toasted Sesame Seeds

Mandarin Salad | Napa Cabbage / Red Cabbage / Romaine / Red Peppers / Water Chestnut / Mandarin Oranges / Sesame-Ginger Vinaigrette

Build Your Own Hot Buffet

\$22pp (One Entrée) **\$26pp** (Two Entrées) **\$28pp** (Three Entrées)

Includes Two Sides, Tossed Garden Salad, Rolls & Butter

Poultry

Chicken Marsala | Shallots / Sautéed Mushrooms / Marsala Wine Stock

Grilled Chicken Pomodoro (GF) | Crushed Plum Tomatoes / Roasted Garlic / Fresh Basil

Chicken Piccata (GF) | Lemon-Caper Butter Sauce

Lemon-Rosemary Grilled Chicken (GF) | Cucumber-Yogurt Sauce

Balsamic Chicken (GF) | Cherry Tomatoes / Artichokes / Niçoise Olives / Balsamic Reduction

Blackened Chicken | Peach Bourbon Barbeque Glaze

Seafood

Lemon Grilled Salmon (GF) | Cucumber-Dill & Onion Tzatziki

Asian Grilled Salmon | Miso-Ginger Glaze

Sesame Crusted Ahi Tuna | Ginger-Garlic Glaze

Cornmeal Crusted Catfish (GF) | Creole Sauce

Mediterranean Barramundi (GF) | Fennel-Tomato Relish

Shrimp Sauté (GF) | Tricolor Peppers / Grilled Red Onion

Beef/Pork

Char-Grilled Brazilian Flat Iron Steak (GF) | Garden Chimichurri

Pan-Seared Flat Iron Steak Au Poivre (GF) | Peppercorn-Brandy Demi Sauce

Braised Short Ribs (GF) | Tomato Demi-Glace

Coffee-Rub Braised Brisket (GF) | Red Wine Demi-Glace

Baby Back Ribs | Carolina Barbeque Sauce

Vegetarian

Baked Ziti | Penne Pasta / Ricotta / Parmesan / Mozzarella / Tomato-Basil Sauce

Eggplant Rollatini | Breaded Eggplant / Herbed Ricotta / Marinara / Mozzarella

Mediterranean Cavatappi | Sun-Dried Tomatoes / Olives / Feta / Pesto Cream

Spinach Tortilla Casserole | Jack Cheese / Fresh Salsa

Fusilli Pasta | Roasted Butternut Squash / Leeks / Walnuts

Polenta Lasagna (GF) | Roasted Vegetables / Mozzarella / Pomodoro Sauce (Available Vegan Upon Request) *****

Vegan

Chickpea & Cauliflower Curry (GF) | Creamy Coconut Broth / White Rice

Quinoa Stuffed Roast Portobello (GF) | Smoked Paprika-Tomato Reduction

Seared Tofu Stir Fry | Broccoli / Red Pepper / Carrots / Ginger

Stuffed Bell Peppers (GF) | Impossible Meat / Rice / Mushrooms / Red Pepper/ Pomodoro Sauce

Chickpea Bolognese | Rigatoni / Roasted Tomato

Roasted Vegetable Paella (GF) | Roasted Vegetables / Saffron-Infused Rice

Hot Buffets



Vegetables

Grilled Asparagus (GF/V) | Olive Oil / Sea Salt

Charred Baby Rainbow Carrots (GF/V)

Sautéed Summer Squash (GF/V) | Zucchini / Tomatoes

Edamame, Corn & Asparagus Stir-Fry (V)

Seasonal Roasted Vegetables (GF/V)

Green Beans (GF/V) | Lemon Zest / Olive Oil

Charred Cauliflower (GF/V) | Sultana Raisins / Capers /
Toasted Almonds

Roasted Brussels Sprouts (GF/V) | Caramelized Shallots

Oven-Roasted Broccoli (GF/V) | Olive Oil / Lemon

Vegetable Ratatouille (GF/V) | Tomatoes / Squash /
Eggplant / Onions / Herbs / Cannellini Beans

Potatoes and Starches

Creamy Yukon Gold Mashed Potatoes (GF)

Smashed Red Bliss Potatoes (GF)

Roasted Tricolor Potatoes (GF/V) | Herbs / Olive Oil

Roasted Sweet Potatoes (GF/V)

Mac & Cheese

Grains

Couscous & Lentils (VG) | Moroccan Spice

Jasmine Rice (GF/V)

Traditional Fried Rice (V) | Tofu / Carrots / Scallions / Peas

Ancient Grains Pilaf (GF/V)



Imported & Domestic Cheese **\$14pp**

Fresh & Dried Fruits / Assorted Crackers & Flatbreads

Cheese & Charcuterie **\$18pp**

May Include: Prosciutto / Chorizo Sausage / European Hams / Variety of Cheeses / Olives / Farmhouse Mustard / Pickled Vegetables / Marinated Mushrooms / Crusty Baguettes & Crackers

Mini Stuffed Tortilla Roll-Up Platter **\$9pp**

Two per Person

Smoked Salmon & Chive Cream Cheese / Chicken Waldorf / Chicken Caesar Salad / Chopped Salad with Garbanzo Beans, Tomato, Cucumber, Arugula

Mini Cocktail Sandwich Platter **\$9pp**

Two per Person

Honey Turkey, American Cheese & Honey Mustard / Egg Salad with Watercress / Tomato, Mozzarella, Basil-Pesto Aioli

Bruschetta Bar **\$11pp**

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

Mediterranean Coast **\$11pp**

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

Hand Rolled Sushi **\$11pp**

Minimum 30 People, 3.5 Pieces per Person

California Roll / Spicy Tuna Roll / Sweet Potato Roll / Wasabi / Ginger / Soy Sauce

Jumbo Shrimp Cocktail **\$11pp**

Three Pieces per Person

Garden Crudité Platter **\$11pp**

Rainbow Carrots / Broccoli / Cauliflower / Colorful Peppers / Cherry Tomatoes

Dips *(Choose Three)*

Tzatziki / Green Goddess / Classic Hummus / Red Pepper Hummus

One Bite Appetizers Hot and Ready to Serve

\$5 (per Appetizer)

1.5 Pieces per Person

Poultry

Buffalo Chicken Spring Roll | Blue Cheese Dip
Chicken Lemongrass Pot Stickers | Garlic-Ginger Dip
Peking Duck Spring Roll | Pineapple Sweet Chili Sauce
Stuffed Buffalo Chicken Meatball
Pecan Chicken Skewer | Peach-Bourbon Glaze
Chicken Ropa Vieja Empanada | Salsa Roja

Beef/Pork

Philly Cheesesteak Spring Roll | Marinara Dip
Bacon-Wrapped Short Rib
All Beef Pigs-in-a-Blanket | Deli Mustard
Mini Cheeseburger Slider | Soft Seeded Bun / Pickle / Ketchup
Mini Beef Wellington | Horseradish Cream
Andouille Sausage en Croûte | Creole Mustard
Bacon Mac & Cheese Bites
Classic Italian Cocktail Meatballs | Marinara Sauce

Seafood

Shrimp Pot Stickers | Garlic-Ginger Dip
Shrimp Shumai | Sesame Garlic Sauce
Seafood Paella Bites | Smoked Paprika Aioli
Pan-Seared Scallop (GF) | Wrapped in Smoked Bacon
Shrimp Spring Roll | Sweet Chili Dip
Mini Crab Cake | Caper-Dill Aioli

Vegetarian

Mushroom Arancini | Marinara Dip
Goat Cheese & Artichoke Tart
Vegetable Empanada | Fire-Roasted Tomato Salsa
Mac & Cheese Bite
Vegetable Samosa (V) | Tamarind Dip
Edamame Pot Sticker (V) | Plum-Ginger Dip
Sweet Chili "Meatballs" (GF/V) | Sweet Chili Sauce / Plant-Based Protein
Mini Quiche

One Bite Appetizers Served at Room Temperature

\$5 (per Appetizer)

1.5 Pieces per Person

Poultry

Grilled Chicken Pesto Skewer (GF) | Homemade Parmesan Pesto

Grilled Chicken Satay Skewer (GF) | Peanut-Chili Sauce

Five Spice Chicken Skewer (GF) | Pineapple Sweet Chili Dip

Pistachio-Crusted Chicken Skewer (GF) | Pomegranate Dip

Greek Chicken Mini Wrap | Lemon Chicken / Hummus / Feta

Beef

Teriyaki Beef Skewer

Beef Churrasco Skewer (GF) | Chimichurri Sauce

Seafood

Smoked Salmon Napoleon | Herbed Cheese / Black Bread / Fresh Dill

Pan-Seared Ahi Tuna Skewer (GF) | Wasabi Dip

Jerk Shrimp Skewer (GF) | Red Onion Marmalade

Teriyaki Shrimp Skewer

Lime-Tequila Shrimp Skewer (GF)

Vegetarian

Vegetarian Greek Salad Skewer | Artichoke / Olive / Tomato / Red Onion / Persian Cucumber / Feta / Arugula Pesto Dip

Vegan Greek Salad Skewer | Artichoke / Olive / Tomato / Red Onion / Persian Cucumber / Everything Spiced Hummus Dip

Root Vegetable Skewer | Carrots, Beets, Sweet Potato and Parsnips with a Beet Hummus Dip



Guacamole, Chips, & Salsa

\$12pp

Homemade Guacamole / Pico de Gallo Salsa / House-Made Seasoned Tortilla Chips

Spinach & Artichoke Dip

\$9pp

Choose: Hot or Room Temperature
Sliced Baguettes / Black Bread

Mediterranean Dips

\$9pp

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

Cheese Cups

\$9pp

Dried Fruit / Assorted Crackers

Philly Snack

\$9pp

Tastykakes / Philly Soft Pretzels with Mustard / Goldberg Peanut Chews

Soft Pretzels

\$3pp

Individually Wrapped
Mustard Packets
Add Gourmet Mustards + \$3.50pp

12th St Signature Trail Mix

\$6pp

East Meets West Mix

\$8pp

Wasabi Peas / Sesame Sticks / Almonds / Sunflower Seeds / Mini Pretzels

Fresh-Baked Cookie Tray

\$5pp

2 per Person

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

Homemade Bars Tray

\$6pp

2 per Person

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

Mini Cupcake Bar

\$7pp

2 per Person

Vegan Options Available / Seasonal Flavors

Cookies & Bars Tray

\$6pp

2 per Person

Mini Pastries Display

\$7pp

2 per Person

Chef's Seasonal Selection

Chocoholics Tray

\$8pp

2 per Person

Double Fudge Brownies / Assorted Chocolate Candies / Chocolate-Dipped Strawberries

House-Made Snack Cakes

\$6pp

1.5 per Person

Vanilla with Vanilla Crème / Banana with Salted Caramel Crème / Chocolate with Peanut Butter Crème / Red Velvet with Cream Cheese

Chocolate Dipped Pretzel Rods

\$6pp

3 per Person

Mini Parfaits

\$12pp

Choose Three

Malted Milk Chocolate Mousse | Salty Pretzel Streusel / Whipped Cream

Luxe Butterscotch Pudding | Chocolate Cookie Crumble / Brown Sugar Chantilly

Strawberry Shortcake | Balsamic-Roasted Strawberries / Vanilla Chiffon

Key Lime Pie | Graham Cracker Streusel / Fluffy Meringue

Caramel Apple Pie | Cinnamon Toast Crumb

Vegan Chocolate Pudding (GF/V) | Tahini Caramel / Halva Crumble

Deserts



Cakes

Can Include Custom Message and/or Logo

Bundt Cakes

\$30pp

Serves 12-16 People, 10" Cake

Devil's Food | Decadent Chocolate Glaze / Raspberry Coulis

Ciambellone | Italian Mascarpone Pound Cake / Citrus Glaze / Whipped Cream / Berries

Apple Cider Donut | Caramel Whipped Cream

Sour Cherry Almond | Amaretto Cream

Vanilla Buttermilk | Earl Grey Glaze / Lavender Whipped Cream

Sheet Cakes

\$95 Half (Serves 40-45) **\$45** Quarter (Serves 15-20)

Round Cakes

\$65 12" (Serves 25-30) **\$45** 10" (Serves 15-20) **\$25** 8" (Serves 8-10)

Cake Flavors

Vanilla Chiffon | Pastry Cream Filling / Vanilla Buttercream

Decadent Chocolate

Carrot Cake | Cream Cheese Frosting

Strawberry Shortcake

Tiramisu

Classic Coconut

Vanilla Raspberry | Raspberry Jam / Diplomat Cream / Almond Buttercream

Olive Oil Cake | Lemon Curd / Citrus Buttercream

Beverages

Freshly Brewed Coffee & Tea \$2.75pp

Regular & Decaf / Half & Half / Sugar and Sugar Alternatives /
Variety of Teas and Honey

Sparkling Mineral Water \$3pp

Assorted La Croix Sparking Water \$2pp

Assorted Sodas \$2.50pp

Coke / Diet Coke / Ginger Ale / 7-Up

Canned Still Water \$3pp

Assorted Bottled Juices \$2.25pp

Orange / Cranberry / Grapefruit / Apple

Freshly Pressed Juices \$6.95pp

Minimum of 10 per Flavor Selection

Choice of:

Yellow | Pineapple / Ginger / Lemon / Apple / Basil

Green | Celery / Spinach / Green Apple / Romaine Lettuce

Orange | Carrot / Apple / Ginger / Orange / Celery

Assorted Snapples \$2.75pp

Joe's Teas \$3pp

Beverage Assortment \$3pp

Sodas / Water / La Croix / Snapple