

the art of catering



Fresh

THE FAMILY DIFFERENCE IN HOSPITALITY SERVICES

FRESH START BREAKFAST

THE CLASSIC CONTINENTAL

Danishes, muffins, assorted breakfast breads and scones.
Includes coffee, hot tea assortment, and orange juice.
6.95 per person

BREAKFAST SANDWICH BUFFET

English muffin with egg and cheese topped with your choice of sausage, bacon or ham and served with breakfast potatoes.
Includes coffee, hot tea assortment, and orange juice.
9.99 per person
Extra protein 1.00 per person

THE FRENCH BISTRO BUFFET

Your choice of spinach quiche or quiche lorraine.
Breakfast pastries and muffins, butter and jams and a seasonal fresh sliced fruit plate. Includes coffee, hot tea assortment, and orange juice.
9.95 per person

Presidential Breakfast

Scrambled eggs with bacon, sausage or ham. Choice of french toast or pancakes. Choice of hash browns, home fries or Potatoes O'brien. Assortment of breakfast pastries, muffins, butter, jams, and seasonal fresh fruit plate. Includes coffee, decaffeinated coffee, a hot tea assortment and orange juice.
10.95 per person

To enhance your breakfast buffet,
we recommend a made-to-order omelet station.
3.99 additional per person

YOGURT PARFAIT BUFFET

Strawberry, blueberry, and vanilla low fat yogurt with granola topped with choice of strawberries, blueberries or raspberries.
Includes coffee, hot tea assortment, and orange juice.
7.45 per person
Extra Fruit Topping 0.65 Per Person

A HEALTHY MORNING

Hard boiled eggs, fresh bananas, oatmeal, and low fat yogurt with berries and granola.
7.95 per person

FRESH START BEVERAGES

FULL COFFEE SERVICE | 3.75 per person
Regular and decaffeinated coffee, hot tea assortment with milks, cream and sugar
Upgrade to Starbucks coffee for an additional 1.75 per person

INFUSED WATER | 7.99 per gallon
Flavors are seasonal

JUICE | 2.25 per bottle

ADDITIONAL BREAKFAST MENU ITEMS

Assorted Mini Muffins | 6.99 per dozen
Breakfast Bread | 6.99 per loaf
Sticky Buns | 13.65 per dozen
Cinnamon Rolls | 2.25 per person
Scones | 2.25 per person

All breakfast buffets require a minimum of 10 guests.

BEVERAGES

FULL COFFEE SERVICE

Three hour maximum time frame.

Regular and decaffeinated coffee, hot tea assortment with milks, cream and sugar

3.75 per person

Upgrade to Starbucks coffee for an additional

1.75 per person

BOTTLED BEVERAGES

Bottled water and assorted bottled beverages

2.00 each

Iced Tea

2.00 each

Assorted bottled juice

2.25 each

BEVERAGES SERVED BY THE GALLON

Lemonade, iced tea, fruit punch or
apple cider (served hot or cold)

8.25 per gallon

HOT APPETIZER SELECTIONS

Served buffet style, these delicious bite sized morsels are the perfect addition to any event. If you would like the option for our team to serve your guests, a 2.00 additional charge per person will be assessed.

GOURMET FLATBREADS

Choose from BBQ chicken, vegetable and feta, BLT, and margherita

19.45 per dozen

MINI CRAB CAKES

Miniature crab cakes served with cajun rémoulade

Market Price

STUFFED MUSHROOM CAPS

Mushrooms stuffed with sausage, spinach and feta cheese

17.95 per dozen

MEATBALLS

Ground beef and pork meatballs served with your choice of sweet and sour, Swedish, teriyaki, marinara or barbecue sauce

18.95 per dozen

SPANAKOPITA

Spinach and feta cheese wrapped in a puff pastry

17.95 per dozen

MINI SPRING ROLLS

Wonton rolled with sautéed julienned vegetables, fresh ginger and spices

17.95 PER DOZEN

BONELESS CHICKEN WINGS

Choose from mild, barbecue, honey mustard or spicy hot and served with bleu cheese and celery sticks

Market Price

GRILLED CHICKEN QUESADILLAS

Served with fresh guacamole and salsa for dipping

17.95 per dozen

BAKED BRIE

Brie wrapped in a flaky puff pastry and drizzled with fruit sauce served warm with crackers and sliced baguettes.

45.00 for 3 lbs | Serves up to 25 people

BUFFALO CHICKEN DIP

Shredded chicken baked with assorted cheeses, buffalo sauce and served with warm tortilla chips.

39.95 for 3 lbs | Serves up to 25 people

MARYLAND CRAB DIP

Mixture of crab meat seasoned with old bay and baked with cream and cheddar cheese. Served with toasted baguettes.

Market Price

SPINACH & ARTICHOKE DIP

Assorted cheeses, spinach, and artichoke hearts blended together and served warm with toasted pita chips.

37.00 for 3 lbs | Serves up to 25 people

CARAMELIZED FRENCH ONION DIP

Caramelized onions, crispy bacon, Gruyère cheese baked and served with toasted baguettes.

37.00 for 3 lbs | Serves up to 25 people

COLD APPETIZER SELECTIONS

Served buffet style, these delicious bite sized morsels are the perfect addition to any event. If you would like the option for our team to serve your guests, a 2.00 additional charge per person will be assessed.

CAPRESE SKEWERS

Fresh mozzarella, cheese tortellini, grape tomatoes, and fresh basil seasoned, skewered, and drizzled with pesto sauce

27.00 per dozen

SWEET CHILI CRAB DIP

Crab meat, cream cheese and sweet thai chili sauce blended and served with fried wontons

Market Price

ANTIPASTO PLATTER

Italian meats and cheeses, olives, banana and roasted red peppers tossed with dressing and served on a bed of romaine lettuce

Market Price

CHICKEN CAESAR BRUSCHETTA

Shredded chicken tossed with caesar dressing, romaine lettuce and parmesan cheese piled on top of a toasted baguette

26.00 per dozen

CURRIED CHICKEN IN PHYLLO CUPS

Mild curry-flavored chicken garnished with sweet chutney

17.95 per dozen

PETITE SANDWICHES

Chef's assortment

18.00 per dozen

SEASONAL MARKET PLATTER

Domestic and imported cheeses, sliced cured meats accompanied by marinated vegetables, fresh fruits, mixed nuts, homemade dipping sauces with assorted bread and crackers

Market Price

SMOKED SALMON CROSTINI BAR

Smoked Salmon served with a platter of assorted spreads, capers, cucumbers, lemon, and fresh dill. Served with toasted bagels, baguettes and crackers

3.99 per person with a minimum of 25

MEDITERRANEAN PLATTER

Marinated grilled eggplant, zucchini, yellow squash, artichoke hearts, olives, roasted red pepper hummus and toasted pita chips

52.95 for 5 lbs | Serves up to 25 people

GOURMET CHEESE TRAY

Domestic and imported cheeses served with an assortment of crackers

49.99 for 4.5 lbs | Serves up to 25 people

FRESH FRUIT TRAY

Fresh sliced seasonal fruits

49.99 for 4.5 lbs | Serves up to 25 people

FRESH VEGETABLE TRAY

An assortment of sliced vegetables served with ranch dip

45.00 for 4.5 lbs | Serves up to 25 people

WORKING LUNCHEON BUFFETS

All working luncheon buffets will include water and choice of lemonade or iced tea.

CLASSIC DELI BUFFET

Build-your-own sandwich buffet with sliced ham, turkey, salami, american cheese and assorted breads. Served with lettuce, tomatoes, olives, and pickle spears.

Choice of potato salad, coleslaw, pasta salad or potato chips.

Dessert includes brownies or cookies.

11.95 per person

EXECUTIVE DELI BUFFET

Build-your-own sandwich buffet with sliced ham, roast beef, salami, smoked turkey, cheese and assorted breads. Served with lettuce, tomatoes, olives, pickle spears, and potato chips. Comes with coleslaw and choice of chicken, egg or tuna salad. Dessert includes brownies or cookies.

14.25 per person

SALAD AND SANDWICH BUFFET

Build-your-own gourmet salads. Select from spring mix or romaine lettuce. Served with chicken or beef slices as salad toppers. Includes an assortment of wraps or sandwiches.

Dessert includes brownies or cookies.

15.25 per person

Add soup of the day or chili to any buffet for an additional 2.50 per person

WRAPPED BUFFET

Choice of three wraps - turkey, ham, roast beef, chicken caesar or roasted garden vegetable.

Served with choice of pasta salad, potato salad or garden salad. Served with potato chips and cookies.

14.25 per person

GRILLED CHICKEN SALAD BUFFET

Grilled chicken, cheese, lettuce, and a variety of salad toppings.

Served with roasted potatoes and rolls. Dessert includes brownies or cookies.

14.25 per person

Add steak for 3.00 per person

Add portabella mushrooms for 2.00 per person

PIZZA

Fresh baked 16" pizza

Cheese	11.00
Pepperoni	12.00
Specialty	14.00

BOXED LUNCHES


Counts for events with boxed lunches should submit final head counts 10 days prior to the event date. For events with 10 guests and under, please choose from 2 selections. For events with 30 guests and under, please choose from 3 selections. For events with 50 and over guests, choose from any selection.

QUICK AND SIMPLE CLASSIC LUNCH

Your choice of a classic sandwich served on a kaiser roll, garnished with leaf lettuce and sliced tomato. Lunch includes whole fruit, bag of chips or pretzels, freshly baked cookie, and 16 oz. bottled water.

9.00 per person

Classic Sandwiches (Choose One)

Ham and Cheese
Roast Beef and Cheese
Roast Turkey and Cheese
Chicken Salad
Egg Salad
Vegetarian 

GOURMET BOXED LUNCH

Gourmet boxed lunches include a 16 oz. bottled water, whole fruit, premium potato chips, pasta salad, and freshly baked cookie.

10.00 per person

Gourmet Sandwich Selections

CHICKEN AND ARTICHOKE CIABATTA: Served on a fresh baked roll with provolone cheese and artichoke spread garnished with leaf lettuce and sliced tomato


DIJON CHICKEN SALAD: Creamy dijonaise and tender chicken, blended with sliced vegetables and seasonings served on a fresh baked roll and garnished with leaf lettuce and sliced tomato

HONEY MAPLE HAM AND SWISS CHEESE: Served on a fresh baked roll with french dijon mustard and garnished with leaf lettuce and sliced tomato

ITALIAN GRINDER: Ham, salami, zesty pepperoni and provolone cheese, served on a fresh baked roll and garnished with leaf lettuce, sliced tomato, pepper rings and Italian dressing

OVEN ROASTED TURKEY BREAST AND PROVOLONE CHEESE: Served on a fresh baked roll with honey mustard and garnished with leaf lettuce and sliced tomato

ROAST BEEF WITH WISCONSIN CHEDDAR CHEESE: Served on a fresh roll with a spicy horseradish sauce and garnished with leaf lettuce, sliced tomato, and red onion

CALIFORNIA VEGETARIAN SUB:  Served on fresh roll with traditional hummus, leaf lettuce, sliced tomato, sliced cucumber, thin shaved red onion, shredded carrot and Italian dressing

 Vegetarian

SALAD BUFFET

CREATE YOUR OWN SALAD

Includes whole grain roll, water, lemonade or iced tea and house-baked cookies

15.95 per person

GREENS

SELECT TWO

Spring Mix, Romaine, Iceberg Mix or Spinach

VEGETABLE TOPPINGS

SELECT UP TO FIVE

Shredded Carrot, Red Onion, Tomato Wedges, Avocado, Cucumber, Red Bell Pepper, Green Bell Pepper, Celery, Corn, Snow Peas, Black Olives, Sliced Mushrooms, Roasted Yellow Squash, Roasted Butternut Squash, Roasted Zucchini, Roasted Eggplant, Roasted Button Mushrooms, Lentils, Bulgur Wheat, Almonds, Sunflower Seeds, Dried Cranberries, Quinoa, Black Beans or Garbanzo Beans

CHEESE

SELECT ONE

Mozzarella, Cheddar, Feta, Asiago or Blue Cheese Crumbles

PROTEIN

SELECT ONE

Grilled Chicken, Crispy Chicken, Crispy Tofu, Grilled Steak

DRESSINGS

SELECT ONE

House Italian, Buttermilk Ranch, Balsamic Vinaigrette, Raspberry Vinaigrette

Add soup of the day for an additional 2.50 per person

THEMED BUFFETS

Lunch served with iced tea and water
Dinner served with coffee, iced tea, and water

TOUR OF ITALY

Your choice of chicken parmesan, meat lasagna, vegetable lasagna or eggplant parmesan. Comes with assorted pasta, assorted sauces, mixed greens with a house vinaigrette, a vegetable side and rolls. Includes chef's choice themed dessert.

19.45 per person | Lunch 15.25 per person

THANKSGIVING STYLE BUFFET

Sliced, slow-roasted turkey breast with gravy and traditional bread stuffing, accompanied by candied yams, broccoli au gratin, mashed potatoes, mixed greens with a house vinaigrette, and cranberry sauce. Dessert includes pumpkin pie.

19.45 per person | Lunch 15.25 per person

BACKYARD BARBECUE COOKOUT

Barbecued chicken and pork ribs accompanied by baked beans, corn on the cob, potato salad, tossed salad and fresh fruit salad. Served with cornbread and honey butter. Includes chef's choice themed dessert.

21.50 per person | Lunch 17.25 per person

PRIME RIB BUFFET

Prime rib in au jus, slow roasted and served with horseradish sauce, accompanied by roasted redskin potatoes, salad, glazed carrots, and dinner rolls. Includes chef's choice themed dessert.

Market Price

ALL AMERICAN BUFFET

Hamburgers, hot dogs, and vegetable burgers accompanied by choice of two: potato salad, calico bean salad, coleslaw, pasta salad, corn on the cob or baked beans. Also includes chips, watermelon wedges and assorted cookies and brownies.

19.45 per person | Lunch 15.25 per person

TAILGATE BUFFET

Wings with your choice of buffalo, garlic parmesan or barbecue sauce. Served with mac & cheese, loaded nachos, hot sausage sandwiches, and celery with bleu cheese or ranch.

Includes chef's choice themed dessert.

19.45 per person | Lunch 15.25 per person

FIESTA FAJITA BUFFET

Your choice of chicken, beef or vegetable fajitas, accompanied by spanish rice, refried beans, warm flour tortillas, guacamole, sour cream, shredded lettuce, fresh salsa and crisp flour tortilla chips. Includes chef's choice themed dessert.

19.45 per person | Lunch 15.25 per person

GRAND DINNER BUFFET

Carved top sirloin beef and slow-roasted turkey breast, accompanied by roasted redskin potatoes, seasonal vegetables, mixed greens with house vinaigrette, horseradish, cranberry sauce and dijon mustard. Includes a pasta station that offers assorted pastas, accompanied by marinara, alfredo and pesto sauces.

Includes chef's choice themed dessert.

Market Price

PIZZA BUFFET

Cheese, pepperoni and specialty pizzas served with a house salad, assorted cookies, and choice of water, iced tea or lemonade.

13.95 per person | Lunch 11.95 per person

Lunch is served from 10:30 AM - 3:30 PM. Minimum of 25 guests.

CREATE YOUR OWN BUFFET

19.95 per person | Lunch 15.25 per person

Lunch served with iced tea and water. Dinner served with coffee, iced tea, and water.

Additional Entree choices may be added for an additional charge. Charges may vary due to Entree choice.

STARTERS (CHOICE OF ONE)

Mixed Greens with House Vinaigrette
Spinach Salad with Raspberry Vinaigrette

Italian Salad
Caesar Salad

Caprese Salad
Spring Mix with Poppy Seed Vinaigrette

ENTREES (CHOICE OF ONE)

Country Fried Chicken
Chicken Marsala
Chicken Piccata
Chicken Parmesan

Bourbon Chicken
Balsamic Chicken
Roast Turkey Breast

Baked Cod
Roasted Pork Loin
Meat Lasagna

PASTA (CHOICE OF ONE)

Spinach and Sundried Tomato Pasta
Baked Ziti

Vegetable Lasagna
House-made Macaroni & Cheese

Penne with Alfredo Sauce
Pasta Primavera

SIDES (CHOICE OF ONE)

Potatoes Au Gratin
Cornbread Dressing
Orzo Pilaf

Roasted Red Skin Potatoes
Parmesan Crushed Potatoes
Garlic Mashed Potatoes

Baked Sweet Potatoes
Mushroom Risotto
Rice Pilaf

VEGETABLES (CHOICE OF ONE)

Green Beans Almondine
Vegetable Medley
Broccoli Almondine

Honey Glazed Carrots
Green Beans in Dill Butter

Sauteed Spinach
Sauteed Squash and Zucchini

DESSERT

Chocolate Fudge Cake
Apple Pie

Strawberry Shortcake
Cream Pie (Chef's Choice)

Orange Creamsicle Cake

ENTREE SELECTIONS

All entree selections include mixed greens with house vinaigrette, freshly baked rolls with butter, side vegetable, and side starch.
Also included: Full coffee service, water and assorted pies and cakes. There is an additional 2.00 charge per person for served items.

ROASTED RED PEPPER & VEGETABLE PASTA

Penne pasta with fresh sautéed vegetables in a roasted red pepper cream sauce garnished with parmesan cheese

18.25 per person | Lunch 15.25 per person

CHICKEN PARMESAN

Lightly breaded chicken breast topped with fresh marinara sauce, parmesan and mozzarella cheese

19.45 per person | Lunch 16.75 per person

CHICKEN MUSHROOM STROGANOFF

Chicken breast with mushrooms in stroganoff sauce served with noodles and topped with sour cream and red pepper coulis

19.45 per person | Lunch 16.75 per person

BAKED VEGETARIAN LASAGNA

Pasta layered with sautéed vegetables, blended cheese and topped with marinara sauce

18.45 per person | Lunch 15.25 per person

STUFFED PORK TENDERLOIN

Pork tenderloin stuffed with polenta, corn, and dried cherries and topped with a light champagne sauce

20.35 per person | Lunch 17.25 per person

MAPLE MUSTARD GLAZED SALMON

Seared filet of salmon baked with maple and dijon mustard glaze

21.45 per person - Lunch Portion 18.25

SOLE STUFFED WITH BROCCOLI & CHEESE

Baked sole stuffed with broccoli and aged cheddar cheese and served with a Beurre blanc sauce

20.45 per person | Lunch 17.25 per person

SEARED TUNA WITH WASABI

Grilled tuna steak served with a wasabi aioli

23.50 per person- Lunch Portion 20.25

ASIAGO BAKED CHICKEN SUPREME

Seared chicken breast stuffed with asiago cheese and spinach

20.45 per person | Lunch 17.25 per person

RED SNAPPER WITH RED PEPPER RELISH

Pan-fried red snapper topped with sliced potatoes and served on a bed of greens and drizzled with a red pepper cream sauce

Market price

BEEF TENDERLOIN STUFFED WITH SPINACH & BLEU CHEESE

Fresh sautéed spinach and bleu cheese rolled inside a beef tenderloin and served with a red wine demi-glaze

Market price

FILET MIGNON WITH GORGONZOLA

Seared filet mignon served with a california cabernet sauce and topped with gorgonzola butter

Market price

SALMON FILET MIGNON (SURF & TURF)

Seared filet mignon with grilled salmon topped with herbed beurre blanc sauce

Market price

CEDAR PLANK GRILLED SALMON

Salmon grilled on a cedar plank topped with granny smith apples and a cinnamon-mint crème fraiche

21.45 per person - Lunch Portion 18.25

SALMON WITH LUMP CRAB MEAT

Grilled salmon stuffed with jumbo lump crab meat and red pepper hollandaise sauce

Market price

DESSERT SELECTIONS

SUNDAE BAR

Vanilla or chocolate ice cream served with a toppings bar

A minimum of 25 guests

5.25 per person

FRESH SEASONAL FRUIT

3.50 per person

WARM APPLE DUMPLINGS

A minimum of 25 guests

4.75 per person

LAYER CAKE

Your choice of chocolate, strawberry, carrot or creamcicle

4.50 per person

FRUIT PIES

Apple, pumpkin or cherry

4.95 per person

ASSORTED CREAM PIES

4.95 per person

NEW YORK STYLE CHEESECAKE

A minimum of 25 guests

4.95 per person

ASSORTED DESSERT BARS

13.75 per dozen

FUDGE BROWNIES

13.75 per dozen

COOKIES

10.50 per dozen