

SANDWICH AND SALAD SELECTIONS

The Dagwood and Blondie

\$10.95 Per Person

An Array of Roasted Meats prepared by our Chefs, sliced thin on a Pristine White Platter with Freshly-Baked Breads from our own ovens.

Includes: Prime Roast Beef, Country Style Ham, Roasted Turkey Breast, Swiss, and Cheddar Cheese. Condiments include: Chef's Hon Sauce, Hellman's Mayonnaise and Gulden's Mustard Garden Greens Salad with Honey Cider Dressing Handmade Redskin Potato Salad

Complimentary Chewy Blondies from our own Pastry Chef accompany this platter.

Pint-Sized Subs

\$9.95 Per Person

Three different selections of Petite Sandwiches: Country Style Ham on Pretzel Rolls Oven Roasted Turkey Breast on Potato Rolls Home Made Chunky Chicken Salad on Croissants

Condiments include: Chef's Hon Sauce, Hellman's Mayonnaise and Gulden's Mustard Garden Greens Salad with Honey Cider Dressing Handmade Redskin Potato Salad

The Chef's Salad Sampler

\$16.95 Per Person

Jumbo Shrimp Salad Chunky Chicken Salad Grilled Vegetable Salad Homemade Pretzel Rolls Potato Rolls Garden Green Salad with Honey Cider Dressing Handmade Redskin Potato Salad

The Secret Garden

\$10.95 Per Person

Caesar Salad with Classic Caesar Dressing, Herb infused Croutons and Shavings of Parmesan Cheese.

Ancient Grain Salad: A combination of Quinoa, Dried Cranberries and Toasted Peanuts tossed in a Honey Lime Vinaigrette.

Grilled Mediterranean Vegetables: Grilled Zucchini, Tomatoes, Onions and Asparagus tossed in a Lemon Vinaigrette.

Chef David's Fresh Baked Garlic Bread & Naan

Additions: Grilled Marinated Chicken Breast: \$3.00PP Grilled London Broil: \$5.00 Per Person Blackened Shrimp: \$6.00 Per Person

All Wrapped Up

\$11.95 Per Person

Three wonderful wraps in a Hand Made Flour Tortilla

The Club Wrap: Turkey, Bacon and Avocado

The Garden Wrap: Fresh Julienne Vegetables and Fresh Mozzarella Cheese served with a Basil Vinaigrette Dipping Sauce

Chicken Little: Chunky Chicken Salad, Green Apples and Red Seedless Grapes

All orders include a bag of Utz Chips per person

Our incredible team of talented chefs love to create amazing food. Under the leadership of visionary Jerry Edwards CPCE, and Executive Chef William Jones, we pride ourselves going above and beyond expectations

FROM THE CHEF'S OVEN

Little Italy

\$11.95 Per Person

Homemade Quatro Formaggio Lasagna Layers of Handmade Pasta Sheets, Fluffy Ricotta Cheese infused with Parmesan, Romano Cheese, and Fresh Mozzarella. Finished with our Homemade Marinara Sauce

Pasta Giardino

Tender Penne Pasta and Fresh Garden Vegetables all surrounded by a Creamy Basil Pesto Sauce or Traditional Basil Pesto

Giant-Sized Meatballs

Mom's Famous Meatballs in Marinara Sauce

Caesar Salad with Classic Caesar Dressing, Herb infused Croutons and Shavings of Parmesan Cheese

Chef David's Fresh Baked Garlic Bread

South of the Border

\$9.95 Per Person

Loco Taco Bar Pulled Chicken, Braised Beef, Grilled Vegetables, Shredded Lettuce, Home Made Salsa, Sour Cream and Longhorn Cheddar Cheese

Includes: Fresh Flour Tortillas, Lettuce Cups, Crispy Corn Taco Shells, Aztec Corn Salad

Asian Flair

\$9.95 Per Person

Pancake Power Homemade Asian Pancake Crepes, Shredded Chicken and Almonds, Stir Fry Shrimp and Napa Cabbage, Chinese Cut Vegetables, Hoisin BBQ Sauce, Creamy Korean Hon Sauce

Thai Noodle Salad

Lo Mein Noodles, Roasted Red Peppers, Crisp Cucumbers and Green Onions tossed in a Chili Garlic Peanut Sauce

DESSERTS

"Cara-Mallow" Fudge Brownies

\$2.00 each

Double Chocolate Chewy Brownies topped with Homemade Caramel and Marshmallows

Blondies

\$2.00 each

Chewy and Rich Butterscotch Brownies

3 Crazy Cupcakes

\$1.50 each

Carrot with Cream Cheese Icing Double Fudge with Raspberry Icing Lemon Curd and Fresh Seasonal Berry

Cheesecake Lollipops

\$1.50 each

Hand Rolled "No Bake" Cheesecake dipped in White Chocolate

Peanut Butter Sins

\$2.00 each

The Classic Combination of Peanut Butter and Dark Chocolate in a Bite Size Bar

BEVERAGES

Assorted Sodas

\$1.25 each

Bottled Water, Coke, Sprite, Diet Coke, Ginger Ale, Lemonade, and Iced Tea Ice and Plastic Ice Bowl: \$4.95 (serves 20)

The Juice Bar

\$1.25 Per Person

Orange, Apple, and Cranberry Juices

Additions

Grilled Marinated Chicken Breast: \$3.00PP Grilled London Broil: \$5.00 Per Person Blackened Shrimp: \$6.00 Per Person Chef David's Garlic Bread and Naan Bread: \$1.50PP

Minimum Platter Order – 10 People

