



**VOTED BEST CATERER – READER’S CHOICE**  
**North Shore Magazine**

**BEVERAGES**

*Sparkling Three Fruit Punch*  
*Seltzers (Flavored or plain)*  
*Assorted Juices*  
*Coffee and Tea*

**MUFFINS, BREADS, PASTRIES AND BAGELS**

*Cranberry Orange Scones, Raisin, or Maple Oatmeal Scones*  
*Blueberry, Lemon Poppy Loaf Banana Nut*  
*Assorted Breakfast Breads with Jams and Condiments \$2.75pp*  
*Assorted Bagels and Cream Cheese \$2.50*  
*Assorted Muffins*  
*Coffee Cakes: Cinnamon Walnut; Blueberry; Lemon Poppy*

*Smoked Salmon Platter with Tomatoes, Onions and Capers (feeds 25) \$115*

**MAIN COURSE**

*Mushroom, Ham and Spinach Strata*  
*Broccoli and Cheese Strata*  
*French Toast with Spiced Apples*  
*Mile High Spinach, Feta and Pine Nut Pie*  
*Grilled Salmon Salad with Capers, Red Onion and Raspberry Vinegar*  
*Potato Bacon and Cheddar Plizzette*  
*Zucchini, Mozzarella and Basil Tart*  
*Prosciutto, Ricotta and Asparagus Strudel*  
*Macaroni with Three Cheeses*  
*Baked Noodle Kugle*  
*Spiral Ham with Condiments & Herb Biscuits*  
*Vanilla French Toast with Pecans and Maple Syrup*  
*White Vegetarian Lasagna*  
*... if you don't see something, ASK! ☺*

*Assorted Quiche:*

*(Made with a combination chosen from the following ingredients): (8 generous servings)*

*Broccoli, Red Peppers, Asparagus, Mushrooms, Onions, Scallions, Spinach, Tomatoes, Ham, Prosciutto, Bacon, and a Variety of Cheeses*

❖ *Full Service Brunch include additional hot entrée items made fresh on the premises*

**Focaccia Finger Sandwiches / WRAPS (\$4.25-6.75 each)**

*Turkey with Spiced Cranberry Chutney*  
*Greek Wrap Mixed Greens, Salami, Feta and Olives*  
*Classics: Chicken Salad/ Seafood Salad / Egg Salad / Gourmet Tuna Salad*  
*Tarragon Chicken Salad with Cranberry*  
*Sesame Chicken with Mandarin and Coconut*  
*Chicken Fajita (Grilled Chicken, Lettuce, Black Bean Salsa, Chipotle Mayo*  
*Smoked Turkey, Pear, Apple and Cheddar*  
*Portabella and Provolone with Mixed Greens*  
*Roasted Red Pepper and Prosciutto*  
*Ham, Swiss, Dijon*  
*Spinach, Apples and Goat Cheese*  
*Hummus, Taboule and Red Onion*  
*Turkey Club (Wrap)*  
*Roast Beef with Herbed Garlic Spread*  
*Roast Beef with Carmelized Onion and Blue Cheese*

**SALADS**

*Apple Raisin Walnut Slaw*  
*Baby Spinach Cranberries Almonds and Goat Cheese*  
*Caribbean Salad Mixed Baby Greens Mandarin Oranges and Coconut*  
*Antipasto Salad Romaine Lettuce, Cubed Provolone, Italian Cured Meats, Roasted Red Peppers and Olives*  
*French Potato with Capers and Chives*  
*Southwestern Salad with Black Beans and Corn in Cilantro Cumin Vinegar*  
*Spinach Salad with Cranberries, Pears & Goat Cheese and Almonds*  
*Oriental Sesame Noodles*  
*Old Fashioned Cole Slaw*  
*Couscous with Dried Apricots and Pistachios*  
*Three Bean Salad with Grape Tomatoes, Basil and Fresh Sage*  
*Marinated Green Beans with Basil Vinegar and Feta*  
*Pasta Salad with Julienne Vegetables or Lemon Basil Dressing*  
*Orzo Salad with Lemon Dill & Grape Tomatoes*  
*Garden, or Baby Mixed Greens, with Julienne Vegetables*  
*Caesar with Herb Croutons*

**FRUIT**

*Apple Raspberry, Apple Walnut or Blueberry Crisp*

*Blueberry and Peach Galette*

*Fresh Fruit Salad*

*Fresh Sliced Fruit Tray*

*Ask about many mini desserts, cupcakes and whoopie pies*