



CORPORATE CATERING

Breakfast SELECTIONS

CONTINENTAL EXPRESS V

Fresh Baked Full Size Muffins to include Fresh Baked Blueberry, Cranberry, Oatmeal, Chocolate Chip, Bran, Fruit Danish Selection and Assorted Bagels with Cream Cheese

5.75 PER PERSON

INTER-CONTINENTAL START V

Scones to include a selection from Cranberry, Blueberry, Cinnamon, Orange, Sliced Breakfast Breads which may include Peach Melba, Orange Poppyseed, Marble, Banana and Triple Berry.

Assorted Bagels with Cream Cheese

6.75 PER PERSON

LOTS OF LOX

Fresh Seasonal Fruit Display, Smoked Salmon with Purple Onions, Plain Cream Cheese, Chopped Egg, Diced Tomatoes, Capers and Assorted Bagels

12.50 PER PERSON

BAGEL BAR

Whole Wheat, Cinnamon Toast, Blueberry, Plain Bagels with Cream Cheese, Butter & Preserves

5.25 PER PERSON

MORNING SUNSHINE V

Low-Fat Yogurt-Granola Parfait with Strawberries and Blueberries, Bran Muffins and Multigrain Croissants with Preserves and Butter

8.50 PER PERSON

CLASSIC AMERICAN BREAKFAST

Scrambled Eggs, Bacon and Sausage, Herb Sautéed Red Potatoes, and Morning Pastry & Muffin Assortment

9.95 PER PERSON

Breakfast SANDWICHES

Minimum Order 10

CROISSANT TURNOVERS

Flaky, Buttery Croissants with Savory Fillings Baked until Bubbling. Served Warm. Minimum 8 per Selection, please.

Spinach & Feta V	5.95
Sausage, Egg & Cheddar.....	5.95
Ham & Swiss Cheese.....	5.95
Bacon & Cheddar Cheese	5.95

PRESSED BURRITOS

Flaky, Buttery Croissants with Savory Fillings Baked until Bubbling. Served Warm. Minimum 8 per Selection, please.

Bacon, Cheddar, Potato, Egg	5.95
Steak, Caramelized Onion, Swiss & Egg.....	5.95
Santa Fe Chicken, Jalapeno Jack, Potato, Egg ...	5.95
Chorizo, Potato & Queso.....	5.95
Black Bean, Poblano Pepper, Queso & Egg.....	5.95



Morning CASSEROLES

48.00 EACH

Serves 10-12 Guests

Sweet

CRÈME BRULÉE FRENCH TOAST V

Brioche Bread Cubes Soaked in a Creamy Mixture of Vanilla, Brown Sugar and Grand Marnier then Baked until Fluffy

BANANAS FOSTER FRENCH TOAST V

Brioche Bread Cubes Soaked in a Creamy Mixture of Crème de Banana and Brown Sugar Layered with Fresh Bananas

PEACHES N CRÈME FRENCH TOAST V

Brioche Bread Cubes Tossed with Peaches, Cream, Cinnamon, Brown Sugar and Vanilla then Baked until Fluffy

CINNAMON — HAZELNUT PANCAKE CASSEROLE V

Cinnamon Hazelnut Pancakes Baked with Cream, Eggs, Nutmeg Topped with Streusel

BLUEBERRY-PECAN PANCAKE BREAD PUDDING V

Blueberry-Pecan Pancakes Baked Bread Pudding Style with Honey Sour Cream Sauce

STRAWBERRY CHEESECAKE FRENCH TOAST CASSEROLE V

Strawberries, Cream Cheese, Cinnamon Nutmeg Baked French Toast, Strawberry Maple Syrup

FROSTED FLAKES FRENCH TOAST V

Brioche Egg Dipped Texas Toast, Coated with Frosted Flakes. Topped with Very Berry Topping. Presented with Maple Syrup

Savory

MONTE CRISTO WAFFLE STRATA

Buttermilk Waffles Layered with Ham, Turkey, Swiss, Baked with Crème, Egg, Vanilla & Nutmeg Topped with Nutella and Wild Berry Syrup

CHICKEN & WAFFLE CASSEROLE

Buttermilk Waffles, Oven Fried Chicken Bites, Baked with Herbed Egg and Cheese, Topped with Maple Syrup

EGG-MUSHROOM CROISSANT CASSEROLE V

Miniature Croissants, Crimini Mushrooms, Guyere Cheese, Baby Spinach Baked Casserole Style

SPICY TEXAS BREAKFAST CASSEROLE

Egg Noodles, Red Peppers, Onions and Tomatoes Baked with Cheddar Cheese, Picante Sauce and Eggs

SPINACH, FETA & ARTICHOKE BAKE V GF

Spinach, Feta, Artichoke, Parmesan, Egg & Scallions

BREAKFAST ENCHILADA BAKE V

Flour Tortillas, Egg, Green Chile Cheese Sauce and your Choice of Sausage & Bacon or Roasted Vegetables

EGGS BENEDICT FRENCH TOAST

Canadian Bacon, English Muffins, Eggs, Chives, Hollandaise Sauce Baked

CHEDDAR JACK TATER TOT BREAKFAST CASSEROLE

With Crumbled Bacon and Sausage

BAKED HONEY BERRY OATMEAL CASSEROLE

With Strawberries, Blueberries and Bananas

STRATA

Buttery French Bread Cubes Baked with Farm Fresh Eggs Choose your Fillings from the Options Below.

FRITTATA

Home-style Hash Browns Baked with Farm Fresh Eggs Choose your Fillings from the Options Below.

Bacon, Cheddar and Tomato

Wild Mushroom, Swiss and Leeks V

Sausage, Tomato and Monterey Jack

Spinach, Caramelized Onions and Swiss V

Ham, Cheddar and Green Onion

Ham, Pineapple and Leeks

Gourmet QUICHE

32.00 EACH

Serves 8

Asparagus and Chicken

Spinach and Feta V

Bacon and Onion

Ham and Swiss

Zucchini, Onion and Mushroom V

Crustless Tomato Caprese V GF

Avocado Bacon Crustless GF

Breakfast **ALA CARTE** v

FRESH FRUITS AND YOGURT

Berry, Vanilla Yogurt and Granola Parfait	4.95 ea.
Fresh Fruit & Berries	4.25 pp
Fruit Kabobs with Yogurt Dip	4.50 ea.
Individual Flavored Low Fat Yogurts.....	2.50 ea.
Flavored Greek Yogurt.....	2.75 ea.
Whole Fruit.....	1.50 ea.
Hard Boiled Eggs (<i>includes Salt & Pepper</i>)	1.25 ea.

BREADS AND PASTRIES BY THE PIECE v

Multigrain Croissants	3.50
Raspberry Croissant Spirals.....	3.50
Chocolate Croissant Spirals	3.50
Bagel with Cream Cheese, Butter and Preserves	2.95
Scones	3.50
Muffins.....	2.75
Danish.....	2.75
12 Fresh Baked Donuts.....	12.00

LOAVES v

Coffee Cake (<i>serves 10-12</i>)	28.00
Maple Banana Bread with Nutella	24.00
Pineapple Coconut Banana Bread.....	24.00
Zucchini Bread with Walnuts.....	24.00

Breakfast **SIDES**

Scrambled Eggs v	3.95 pp
Pecan Wood Bacon (<i>3 per person</i>).....	2.95 pp
Maple Sausage Patties (<i>2 Per Person</i>)	2.75 pp
Turkey Sausage (<i>2 per person</i>).....	2.75 pp
Turkey Bacon (<i>3 per person</i>).....	2.75 pp
Steel Cut Oatmeal Bar	4.95 pp
Herb Sautéed Red Potatoes v	2.75 pp
Individual Cereal with Milk.....	4.95 ea.

Beverages

Coke	1.75
Diet Coke.....	1.75
Dr. Pepper	1.75
Sprite	1.75
Bottled Water	1.75
Orange, Apple, Cranberry Bottles	2.75

BY THE GALLON

Freshly Brewed Iced Tea	15.00
Freshly Brewed Sweet Tea	15.00
Fresh Squeezed Lemonade.....	15.00
Fresh Squeezed Orange Juice	25.00

Premium **COFFEE STATION**

PUMPS

Each pump serves 10 - 8 oz. Cups and comes complete with Dairy Fresh Creamer, Sugar, Sugar Substitute, Stirrers and Hot Cups

Colombian House Blend.....	25.00
Decaf House Blend.....	25.00
Assorted Herbal Teas, Sliced Lemon and Hot Water	25.00

FULL PERCOLATOR

Each Percolator Serves 55 - 8 oz. Cups and comes complete with Dairy Fresh Creamer, Sugar, Sugar Substitute, Stirrers and Hot Cups

BluSage House Blend	95.00
Decaf House Blend	95.00
Assorted Herbal Teas, Sliced Lemon and Hot Water	95.00



Entrée **SALADS**

All Entrée Salads are Hearty Portions Served with Fresh Rolls and Butter.

BLU WEDGE

Iceberg Lettuce Wedge Topped with Heirloom Cherry Tomatoes, Red Onions, Cucumber, Pecan Bacon, Bleu Cheese Crumbles, Herb Ranch
Chicken: **4**; Gulf Shrimp: **6**

POWER PROTEIN SALAD

Mixed Greens, Grilled Chicken Breast, Jumbo Shrimp, Boiled Egg, Avocado, Grapefruit, Chives, Sunflower Seeds, White Balsamic Vinaigrette Dressing
13

CLASSIC CAESAR SALAD

Romaine, Shaved Parmesan, Romano, Omega-3 Rich Creamy Dressing, Homemade Croutons.
8
Add (grilled or blackened) Chicken: **4**;
Shrimp: **6**; Tuna or Salmon: **6**

SWEET CHILI FRIED CALAMARI SALAD

Sweet Chili Fried Calamari over Baby Spinach, Tomatoes, Purple Onions, Radish, Tamarind Ginger Dressing
14

CHOPPED ASIAN SALAD

Honey Roasted Peanuts, Mandarins, Red and Yellow Peppers, Chopped Romaine. Asian Ginger Dressing and Crispy Lo-Mein Noodles.
9
Add Teriyaki Chicken or Shrimp: **3**

CLASSIC COBB SALAD

Smoked Turkey Breast, Ham, Crumbled Bleu Cheese, Tomatoes, Purple Onion, Chopped Egg, Avocado and Red Pepper atop Romaine Lettuce with Herb Ranch Dressing.
12

CRAB MANGO SALAD




Colossal Crab, Mango, Spinach, Tomatoes, Cucumbers, Onions, House Dressing Presented in Avocado
16

MEDITERRANEAN CRUISE

Mixed Greens, Diced Tomatoes, Purple Onion, Feta, Kalamata Olives, Roasted Pepper Hummus Scoop and Tabouleh Scoop with Toasted Pita Angles and Mediterranean Dressing.
10
Add Chicken or Shrimp: **3**

Homemade **SOUPS**

65.00 EACH Serves 15

Baked Potato Soup 
Broccoli Cheddar 
Chicken & Vegetable Noodle
Chicken Tortilla Soup
Spicy Tomato Bisque with Parmesan Crisps 
Italian Minestrone
Lobster Bisque (add 15.00)

Side **SALADS**

Salads delivered with croutons on the side to accommodate gluten allergies

Green

BLUSAGE HOUSE SALAD

Mixed Greens, Romaine, Cucumbers, Tomatoes, Scallions, Cheddar, Fresh Corn, Croutons, Housemade Buttermilk Ranch
4

CLASSIC CAESAR SALAD

Chopped Romaine, Parmesan Cheese, Herbed Croutons and our Classic Caesar Dressing
4

SOUTHWEST CAESAR SALAD

Chopped Romaine, Tomatoes, Black Olives, Black Beans, Corn, Cheddar-Jack Cheese, Purple Onions, Tortilla Strips and Baja Caesar Dressing
4

CRANBERRY MANDARIN PECAN SALAD

Baby Spinach, Dried Cranberries, Mandarin Oranges, Candied Pecans, Crumbled Goat Cheese, White Balsamic
4.25

CHOPPED GREEK SALAD

Chopped Romaine, Purple Onions, Tomatoes, Kalamata Olives, Red Pepper and Green Pepper, Cucumber, Feta and Mediterranean Dressing
4.25

STRAWBERRY-FETA SALAD

Mixed Greens, Spinach, Strawberries, Feta Cheese, Candied Pecans, Poppy-seed Dressing
4.25

ITALIAN SALAD

Romaine, Black Olives, Pepperoncini, Tomatoes, Cucumbers, Onion, Creamy Italian Vinaigrette, Croutons
4

GRILLED VEGETABLE SALAD

Grilled Squash, Zucchini, Carrots, Mushrooms, Roasted Red Peppers, Asparagus and Purple Onions atop Greens with Balsamic Vinaigrette
4.25

Potato & Vegetable

CLASSIC RED BLISS POTATO SALAD V

Red Bliss Potatoes in our Classic Creamy Dressing.

3.50

LOADED BAKED POTATO SALAD

Red Bliss Potatoes Tossed with Sour Cream, Purple Onion Dices, Cheddar-Jack Cheese, Broccoli, Bacon

3.75

CUCUMBER-TOMATO VINAIGRETTE V

Cucumbers, Artichokes, Tomatoes and Purple Onions in Italian Vinaigrette

3.50

MOZZARELLA-TOMATO CAPRESE V

Grape Tomatoes, Mozzarella Balls, Fresh Basil, Balsamic Vinaigrette

4.25

THE ARTICHOKE TOSS

Chopped Romaine, Artichoke Hearts, Smoked Pecan Wood Bacon, Yellow and Red Peppers, Bleu Cheese, Purple Onions, Spicy Dijon Vinaigrette

4.25

Pasta & Grain

PENNE PESTO PASTA SALAD V

Penne Pasta, Roasted Baby Tomatoes, Parmesan, Pesto

3.50

ASIAN NOODLE SALAD V

Lo Mein Noodles Tossed with Oriental Seasonings and Sesame Oil, Julienne Red and Green Pepper, Peanuts, Scallions and Water Chestnuts

3.50

ARTICHOKE-SPINACH TORTELLINI SALAD V

Tri-Colored Cheese Filled Tortellini Tossed with Baby Spinach, Artichokes, Purple Onion, Sundried Tomatoes, Roasted Peppers, Lemon-Thyme Vinaigrette

4.25

ZUCCHINI ORZO SALAD WITH CHIMICHURRI V

Tri-colored Orzo, Zucchini, Grape Tomatoes, Chimichurri Dressing

3.50

TEX-MEX PASTA SALAD V

Cork Screw Pasta, Black Beans, Roasted Corn, Tomatoes, Roasted Peppers and Poblanos, Creamy Cilantro Dressing

3.50

GREEK PASTA SALAD V

Bow Tie Pasta, Kalamata Olives, Tomatoes, Onions, Feta, Cucumber, Greek Vinaigrette

3.50

THE Sandwich SHOP

A la carte Sandwich Shop Selections are Hearty Portion Sandwiches and Wraps. Served with our Tasty Homemade Potato Chips and French Onion Dip.

Minimum 6 per Selection, please.

Your Event Designer can customize levels of boxed luncheon presentations:

*Handled Bag Luncheon for an Additional 1.25 per Person
Designer Boxed Luncheon Packaging for an Additional 2.25 per Person.*

Beef

STEAK & ALE

Boars Head Oven Roast Beef, Sharp Cheddar, Beer Battered Onion Curls, Lettuce, Tomato, Horseradish-Mustard Crème

8.50

GREAT GREEK

Boars Head Oven Roast Beef, Roasted Peppers, Arugula, Feta, Garlic Herb Spread

8.50

HIGH ROLLER

Boars Head Oven Roasted Beef, Black Forest Ham and Turkey Breast Wrapped with Lettuce, Tomato, Cheddar, Garlic Herb Spread

8.50

TEXAS TORNADO

Boars Head Oven Roasted Beef Rolled with Romaine, Tomatoes, Cheddar, Tornado Sauce

8.50



Chicken

CRANBERRY WALNUT CHICKEN BREAST SALAD

Cranberry Walnut Chicken Breast Salad, Tomato, Baby Spinach

8.50

BAJA CHICKEN

Spicy Chicken Breast, Roasted Peppers, Jalapeno Jack, Baby Spinach, Tomatoes, Chipotle Mayo

8.50

GRILLED CHICKEN PESTO

Grilled Chicken Breast, Pesto, Tomatoes, Baby Spinach, Lemon Herb Aioli

8.50

CHICKEN CAESAR

Grilled Chicken Breast Marinated in Caesar Dressing, Parmesan Cheese, Romaine, Garlic Herb Spread

7.95

BUFFALO CHICKEN

Chicken Breast Tenders Basted with Buffalo Sauce, Carrot-Celery Slaw, Bleu Cheese Spread, Baby Spinach

7.95

THE TRUMP

Boars Head Buffalo Chicken Breast, Tomatoes, Celery, Romaine, Bleu Cheese Spread

7.95

SOUTHWEST CHICKEN WRAP

Chicken Breast, Corn, Sour Cream, Cumin, Garlic, Monterey Jack, Romaine Cilantro-Black Bean Spread

7.95

COBB SALAD WRAP

Basil Grilled Chicken Breast, Crisp Romaine, Hardboiled Egg, Ripe Avocado, Smoked Bacon, Tomato, Kalamata Olives with House Gorgonzola Dressing

7.95

Turkey

HANKSTER CLUB

Double Decker Layers of Smoked Turkey, Black Forest Ham, Bacon, Lettuce, Tomatoes, Honey Mustard

8.95

BANH MI SMOKED TURKEY

Smoked turkey with Sriracha Aioli, Pickled Carrots and Cilantro on Crispy Baguette

8.95

T.G.I.F.

Turkey Breast Pastrami, Provolone, Crushed Peppers, Romaine, Tomatoes, Garlic Herb Cream Spread

7.95

ITALIAN DELI HERO

Turkey Breast, Salami, Ham, Provolone, Lettuce, Tomatoes, Purple Onion, Italian Dressing

7.95

Seafood

SMOKED SALMON CUCUMBER FOCACCIA

Chunky House Smoked Salmon, Hot House cucumber Dill Salad, Vine Ripe Tomatoes, Baby Spinach and Lemon Dill Yogurt dressing. Served on Focaccia Bread

9.75

TUSCAN TUNA

Tuna, Sundried Tomatoes, Capers, Basil, Mozzarella

9.75

TACO TRUCK TUNA

Tuna, Lime, Cilantro, Jalapeno, Avocado, Radish, Flour Tortilla

9.75

Vegetable

MOZZARELLA TOMATO CAPRESE

Roma Tomatoes, Buffalo Mozzarella Slices, Fresh Basil and Pesto

7.95

GRILLED PORTABELLA FOCACCIA BALSAMIC

Grilled Portabella Mushroom, Caramelized Red Onions, Roasted Red Peppers, Vine Ripe Tomatoes, Baby Spinach and Pesto Goat Cheese Spread Served on Focaccia Bread

7.95

EXOTIC GARDEN CLUB

Fresh Mozzarella, Artichokes, Sun-dried Tomatoes, Mushrooms, Spinach and Roasted Peppers

7.95

GRILLED VEGETABLE

Spicy Hummus, Baby Spinach

7.95

SPICY BUFFALO CHICKPEA WRAPS

Buffalo Chick Peas, Avocado, Red Onion, Romaine, Served on a Flatbread

7.95

METRO Sandwich LUNCHEON

Minimum 12 Guests

Served with our Tasty Homemade Potato Chips and French Onion Dip

TUSCAN PLATTER

Turkey Breast with Smoked Gouda, Baby Spinach and Tomatoes, Grilled Portabello Mushroom, Roasted Peppers, Arugula and Fresh Mozzarella and Grilled Chicken, Feta, Sun Dried Tomatoes & Romaine

9.95

SOUTHWEST SAMPLER

Baja Chicken Sandwich, Buffalo Turkey and Texas Tornado Wraps

8.95

BISTRO SANDWICH PLATTER

Cranberry Walnut Chicken Salad, Oven-Roasted Beef & Crispy Onion Curls with Horseradish Crème and Mozzarella-Tomato Caprese

8.95

AMERICAN DELI TRAY

Boars Head Oven Roasted Beef, Smoked Turkey Breast, Black Forest Ham, Swiss, Provolone and Sharp Cheddar Cheese, Lettuce, Tomatoes, Onions, Crushed Red Peppers, Pickles and Condiments. Served with Assorted Breads

10.95

SLIDER SANDWICHES

Boars Head Oven-Roasted Beef, Smoked Turkey and Black Forest Ham Tucked into Miniature Fresh Baked Slider Rolls with Honey-Mustard and Horseradish Crème

8.95

CLASSIC KAISER SANDWICHES

Your Choice of Any Three of the Following Fillings on Classic Kaiser Rolls: Boars Head Oven Roasted Beef, Smoked Turkey Breast, Grilled Chicken Breast, Black Forest Ham, Lemon Pepper Tuna Salad. All Served with Lettuce, Tomatoes, Dijon Mustard and Mayonnaise

6.75

CHICKEN & VEGETABLE SOUVLAKI FLATBREAD

Lemon Grilled Chicken, Balsamic Grilled Veggies and Roasted Pepper Hummus. Served with Shredded Lettuce, Diced Tomatoes and Cucumbers, Olives, Red Onions, Feta Cheese with Tzaziki Sauce. Assemble your own.

12.95

HOT Lunch BUFFET

15 Guest Minimum. Priced per Person. All Hot Entrees Served with Side Salad, Vegetable du Jour, Fresh Baked Rolls. Chafers required.

ONE ENTRÉE: 15.95 TWO ENTREES: 19.95

Chicken

PAPRIKA CHICKEN WITH BABY SPINACH

White Wine Butter Thyme Sauce

Chicken Marengo ^{GF}

Grilled Chicken Sautéed, Portabello Mushrooms, Shallots, Tomatoes

CHAMPAGNE CHICKEN BREAST

Light Champagne Cream Sauce, Orzo with Spinach & Mushrooms

JACK DANIELS CHICKEN AND VEGETABLES

Garlic Mashed Potatoes

PARMESAN CHICKEN WITH BALSAMIC BUTTER

Balsamic Butter Sauce, Garlic Mashed Potatoes

CHICKEN WITH SAUTEED LEMON-ASPARAGUS

Parmesan Cream Sauce

BRUSCHETTA STUFFED BALSAMIC CHICKEN

CRISPY COCONUT CHICKEN

CHICKEN BREAST PICATTA

Breast of Chicken Lightly Floured and Sautéed Drizzled with Lemon Butter Cream Sauce Accented with Capers

CHICKEN FLORENTINE ^{GF}

Tender Breast of Chicken, Filled with Garlic Spinach, Served over Bed of Marinara Sauce

Beef

FILET TIPS WITH HORSERADISH CREAM

Tenderloin of Beef Tips Sautéed and Tossed with a Horseradish Laced Cream Sauce.

STEAK & TOMATO KABOBS

Avocado-Lime Dip

PEPPER STEAK

Strips of Marinated Steak Sautéed with Red, Yellow and Green Peppers.

BEEF BURGUNDY

Marinated Sirloin Simmered in a Rich Burgundy Cream Sauce.

BEEF TENDERLOIN MEDALLIONS

Beef Tenderloin Medallions Served with Your Choice of Bordelaise, Wild Mushroom or Balsamic Glaze.

Seafood

ON THE BORDER SALMON **GF**

Salmon Steaks Grilled and Topped with a Mexican-Inspired Sauce of Cinnamon, Cloves, Garlic, Chili, Olives, Cilantro and Tomatoes

SALMON WITH RED PEPPER COULIS

Marinated Salmon Steak Grilled to Perfection and Drizzled with a Tasty Red Pepper Coulis

COSTA RICAN RED SNAPPER

Red Snapper, Lightly Floured and Sautéed in Olive Oil. Topped with a Flavorful Tomato and Onion Relish

Pasta

BAYOU CHICKEN & BROCCOLI ALFREDO

Blackened Chicken Strips, Broccoli Florets, Red Pepper and Fettuccini with Alfredo Sauce

BAKED ITALIAN SAUSAGE ZITI

Layers of Ziti, Italian Sausage, Ricotta, Mozzarella and a Hearty Meat Sauce Makes this old favorite!

PENNE PASTA WITH SCALLOPS AND SHRIMP

Penne Pasta Tossed with Scallops and Shrimp in a Lobster-Based Cream Sauce

Vegetarian **V**

STUFFED PORTOBELLO MUSHROOMS

Portobello Mushrooms filled with Julienne Squash, Zucchini, Fresh Herbs and Parmesan baked to perfection

GRILLED PORTOBELLO PARMESAN

Portobello Mushroom Drizzled with a Balsamic Dressing and Then Stuffed with a Tomato Slice Seasoned with Basil and Topped with a Cheese Mixture of Parmesan, Ricotta and Fontina and Returned to Grill Until Cheeses are Melted.

SPINACH STUFFED TOMATOES

Plump Ripe Tomatoes filled with a tasty Sauté of Spinach, Onions, Mozzarella, Garlic and Nutmeg

ROASTED VEGETABLE TORTELLINI

Pesto and Cheese Tri-Color Tortellini Tossed with Roasted Onions, Squash, Zucchini and Tomatoes and a Light White Wine Pesto Sauce

Ala Carte SIDES

Orzo with Spinach and Feta	2.75 pp
Macaroni & Cheese	2.75 pp
Lobster Mac & Cheese	6.95 pp
Oven Roasted Potatoes.....	2.75 pp
Garlic Smashed Potatoes.....	2.75 pp
Wild Rice Confit.....	2.75 pp
Green Beans with Leeks and Pine Nuts	2.75 pp
Squash, Zucchini & Carrot Medley.....	2.75 pp
Lemon Butter Asparagus.....	3.25 pp

Sweets

Miniature Cupcakes.....	2.00 pp
Assorted Cake Pops.....	2.75 ea.
Assorted Sweets Tray.....	2.95 pp
Jumbo Cookie Display	2.95 pp
Miniature Brownies	2.95 pp
Mini Cupcakes & Cookies	3.25 pp
Brownie, Blondies & Cookies.....	3.25 pp
Fresh Fruit Display.....	3.25 pp
Little Cheesecakes.....	3.75 pp
Gourmet Dessert Bars & Cookies	3.75 pp
Miniature Italian Cannolis	3.75 pp
Dessert Shooters.....	3.75 pp
Chocolate & Coconut Dipped Fruit Pops	3.75 pp
Miniature French Pastry Display.....	4.25 pp

Salty

Homemade Tortilla Chips & Salsa.....	3.50 pp
Tortilla Chips with Guacamole & Salsa.....	4.25 pp
Homemade Chips & Pretzels with French Onion Dip.....	4.25 pp
Beef Taquito & Chicken Flauta Display.....	4.25 pp
Mediterranean Dip Display with Pita	4.25 pp
Garden Vegetable Crudites.....	4.25 pp
9 Layer Dip with Tortilla Chips.....	4.25 pp
Hot Crab & Artichoke Dip with Pita Angles.....	4.75 pp
Tuscan Antipasto Platter	4.25 pp
Kielbasa & Cheese Board with Crackers.....	4.75 pp

THEMED *Prix Fix* MENUS

All of the Following Require Chafers. 15 Guest Minimum.

CHICKEN AND BEEF FAJITAS

Seasoned Chicken Breast and Steak Strips Sautéed with Green Peppers and Onions. Presented with all the Fixings to Include: Sour Cream, Cheddar-Jack Cheese, Lettuce, Tomatoes, Chopped Onions, Jalapenos, Guacamole, and Salsa
Southwest Caesar Salad
Cheese Enchilada Casserole
Spanish Rice
Tortilla Chips and Salsa
Banana-Cheesecake Xangos and Brownies

21.95 PER PERSON

GOURMET BARBECUE

BluSage House Salad
Firecracker Salmon
Grilled Chicken Breast with Peach, Tomato & Sweet Onion Salsa
Grilled Sweet Potatoes with Molasses Glaze
Sesame Roasted Asparagus
Homemade Potato Chips
Brownies, Mini Cupcakes and Cookies

18.95 PER PERSON

SOUTHWEST BARBECUE

Pulled Pork Sliders and Grilled Barbecue-Lime Chicken Breast.
Loaded Baked Potato Salad
Home style Coleslaw
Barbecue Baked Beans
5-Cheese Macaroni
Apple Pie and Fresh Baked Cookies

16.95 PER PERSON

OCTOBER FEST CROWD

Cucumber Salad with Dill and Cream Sauce
German Potato Salad
Beer Basted Bratwurst and Knockwurst
Sauerkraut, Condiments, and Rolls
Crispy Cheese Noodles with Chives
Pan Fried Potatoes with
Bacon Bits and Parsley
Black Forest Cake

17.95 PER PERSON

ROOM TEMP *Entrée* SELECTIONS

All of the Following Require Chafers. 15 Guest Minimum.

CHICKEN: 9.95

BEEF: 11.95

POMEGRANATE SESAME CRUSTED CHICKEN

Sliced and Presented with Sugar Snap Peas, Roasted Peppers, Spicy Peanut Sauce

SPICY HONEY GLAZED CHICKEN

HERB ROASTED CHICKEN BREAST

MAPLE MUSTARD GRILLED CHICKEN

Parsley Roasted Potatoes

GINGER PEACH TURKEY BREAST DISPLAY

Tender Breast of Turkey Basted with Ginger and Firestone Peaches.

GRILLED BALSAMIC FLANK

Served on a Bed of Caramelized Red Onions and Mushrooms

CRACKED PEPPER BEEF MEDALLIONS

Exquisite Tenderloin Medallions of Beef, Rolled in Cracked Black Peppercorns, Sliced and Presented with Whipped Horseradish and Crispy Onion Curls.

FILET OF SALMON

Green Peppercorn, Ginger & Orange Sauce

Reception **MENUS**

25 Guests Minimum, please.

FRENCH RIVIERA

Tiered Baked Brie Display
Featuring Brie with Pesto & Pine Nuts and Brie with Raspberry Coulis & Toasted Almonds Served with French Baguettes and Watercrackers
Miniature Chicken Cordon Bleu
Vegetarian Pate Sampler
Almond Mushroom Pate, Artichoke Pate, Aubergine Pate Served with Olive Oil-Brushed French Baguettes
Crab Stuffed Artichoke Bottoms
Coquilles Saint-Jacques
Tenderloin Crostini with Crispy Onion Curls
Miniature Fruit Tarts
Chocolate Dipped Strawberries
28.95 PER PERSON

Asian Flare

Seared Scallops with Orange Miso on Asian Spoon
Spicy Beef Stir Fry in Mini Carry-out Box with Chopsticks
Ahi Tuna Sesame Crouton with Wasabi
Vegetarian Potstickers
Thai Chicken Satay with Spicy Peanut Sauce
Bacon Wrapped Water Chestnuts
Coconut Custard
Triple Fruit Mousse
24.95 PER PERSON

SPANISH TAPAS

Gazpacho Soup Shooters
Red Snapper Ceviche
Garlic Shrimp
Albondigas
Chorizo & Manchego Empanadas
Spanish Cheese Platter
Featuring Manchego & Herbed Chevre with Dates, Figs, Melon, Grapes & Strawberries
Tortilla Espanola
Ham Croquettes
Churros and Xangos
28.95 PER PERSON

VIVA MEXICO!

Carnita Taquitos
Grilled Vegetable & Jalapeno Jack Flautas
Spicy Beef Empanadas
Cheese & Bacon Stuffed Jalapenos
Nine-Layer Dip with Tri-Color Chips
Chicken Fajita Roll
Smoked Gouda & Roasted Pepper Quesadillas
Tortilla Soup Shooters
Flan in Individual Glass
Banana Cheesecake Xangos
26.95 PER PERSON

ITALIAN COUNTRYSIDE

Italian Classic and Yellow Pepper Bruschetta Display
Gorgonzola-Hazelnut Stuffed Mushrooms
Prosciutto Wrapped Melon
Tuscan Antipasto Display
Cocktail Meatballs with Marinara
Hot Spinach and Artichoke Dip with Garlic Pita Angles
Bacon and Caramelized Onion Crustades
Miniature Cannoli
Tiramisu
26.95 PER PERSON



ORDER PLACEMENT

24-Hours notice is requested for delivery; however, we are eager to serve your last minute needs. Please call our office for expedited orders – chances are the answer is YES! To place your order, call us at 571.222.6470 or email us at Extravagantaffairscatering@gmail.com website is www.Extravagantaffairscatering.com

Please note that orders being placed after 1:00pm for the next business day may have menu limitations based on our inventory.

Changes to any order cannot be guaranteed if not received at least 8 hours prior to your event.

MINIMUMS

Our Chefs have designed these menus and priced each selection to serve a certain minimum guest count. Lesser numbers can be served, although prices and menu may be adjusted by your Event Designer.

Our minimum order for delivery is 150.00.

PRESENTATION

Unless otherwise coordinated, all food will be presented on upscale disposable bowls and trays with disposable serving utensils. Real equipment such as silver chafing dishes, platters, china, glassware, linens and floral arrangements are available at an additional charge.

DELIVERY

Drop-off charges will be applied to all deliveries based on travel distance and the amount of items ordered. We will deliver your meal within one hour of serving depending on our schedule. We provide complimentary set-up of your buffet at no charge, however, our drivers must be in and out of your facility within 20 minutes. If a specific time is needed within a 15 minute window, we are happy to meet your needs but an additional charge may apply. We appreciate your cooperation!

An additional charge will be incurred if our staff needs to return to your site for equipment pick up.

Prices quoted in this brochure are for drop-off only during hours of 7:30am – 3:00pm Monday through Friday. Surcharges may be assessed for early, late or weekend deliveries.

DISPOSABLE GOODS & HEATING EQUIPMENT

Breakfast Disposables include buffet serving utensils, 6-inch plates, plastic cups, beverage napkins, bistro coffee cups, forks, knives and spoons at 1.50 per person. Lunch and Dinner Disposables include buffet serving utensils, dinner napkins, 10-inch plates, plastic cups, forks, knives, spoons at 1.85 per person. Disposable chafing dishes with fuel are available at the charge of 12.50. Please retain these as they are re-usable. You may order replacement fuel for future events at the charge of 1.50 each.

SALES TAX

Applicable state and local sales tax will be assessed to the final bill unless a tax-exempt certificate is on file

SURCHARGES

Although minimums are requested, lower numbers may be served but they shall incur a surcharge.

SUBSTITUTIONS

In the event a product or ingredient is unavailable or unsatisfactory to our team of Chefs, we reserve the right to substitute for similar items of equal or greater quality.

CANCELLATION

Cancellations received in written form at least 24 hours before the start time will incur no penalty (If your event is scheduled for 10am on Wednesday we must receive written notice no later than 10am on Tuesday without incurring the 50% charge). Cancellations received in written form within 24 hours of your event will incur a 50% charge to cover our event investment. If we have not received a cancellation in written form the event will be charged in full. The above policy applies to events cancelled due to inclement weather.

PAYMENT OPTIONS

We accept Visa, MasterCard, Discover, American Express, Corporate Check and Cashier's check.

All services must be paid for before delivery unless credit has been established.

TAX EXEMPTION CERTIFICATES

Tax Exemption certificates are only valid for the state indicated on the certificate. Please be sure your certificate exempts you from the purchase of taxable services such as meals or lodging, Retail Sales and Use Tax Certificate of Exemption.