



SIMPLY
deLiCious
BY HALLMARK

Welcome to *Simply Delicious* by Hallmark.

There is no question that great food and friendly service play a very important role in the success of your special event. Our catering team is committed to making sure that we are doing everything possible to support the needs of your guests. We understand the importance of your event and all of us value the opportunity of working with you in creating lasting memories.

The ideas and options presented in this guide are simply a starting point. Our Event Planners are experts at creating alternatives that meet your needs, so please do not hesitate to ask us to customize options for your special event. We're proud of our creativity and look forward to putting it to use for you!

Special events require significant time and attention, and that is why we ask that you contact us as soon as possible in the event planning process. It is never too early to begin assembling the many details that surround your event. We will lead you through everything- all you have to do is contact us!

Meet our Team!

Amy Jo DeCarlo, Catering Manager

adecarlo@daemen.edu

(716) 839-8328

Marcie Racki, General Manager

mracki@daemen.edu

(716) 839-8328

Amy Jo and Marcie will be working with our broader team of Chef's and Service Professionals in bringing together all the details associated with your special event. Don't hesitate to ask any questions that you might have along the way. We are proud to be of service and look forward to working with you.

Some Helpful Event Planning Points

- Planning is critical to a smooth and successful event. Please get in touch with our office as soon as you have plans to host an event. As we said earlier, it is never too early to begin the planning process. We receive major food deliveries twice weekly so wherever possible at least a weeks notice is helpful in assuring that all the products we offer in our catering guides will be readily available for your guests when needed.*
- After deciding on specifics for your event, a purchase requisition must be submitted to the business office to confirm your event and ensure payment.*
- The guest count is very important in the planning process. Please give very careful consideration to this when discussing your event details. We require a 72-hour guest guarantee in order to make the necessary final arrangements for your event. Final billing will be based upon the actual number in attendance, or for the guarantee, whichever is greater.*



DAEMEN COLLEGE
4380 MAIN STREET
AMHERST, NEW YORK 14226

p 716.839.8328
f 716.839.2851

WE THINK OF EVERYTHING ELSE

www.mysimplydelicious.com

- *The pricing outlined in this guide (outside of served dinners and buffets described on pages 11-13) is based upon standard disposable paper products.*
- *Disposable paper products may be upgraded to Scrollware for an additional \$XX per person for Continental Breakfast Services or \$XX per person for luncheons. Additionally, china service is available for an additional \$XX per person for Continental Breakfast Services or \$XX for luncheons.*
- *Dinner Buffets may be served on Scrollware if desired and will reduce the per person charges by \$XX. Served meals are not available except on china due to the handling and staging of meals to ensure quick and safe services for your guests.*
- *Cancellation, at no expense, may be made up to 72 hours in advance of your event. If cancellation occurs after this time you will be billed for any expenses incurred by Simply Delicious in preparation of your event.*
- *Many events require additional service ware items that must be rented. Simply Delicious will coordinate any necessary items for additional charges as mutually agreed upon.*

Alcoholic Beverage Policy

- *No outside group or vendor hosting a function on campus may bring alcoholic beverages of any kind onto campus.*
- *If an event is in any building other than the Wick Center and alcohol is needed, a permit must be obtained thru the business office at least four weeks in advance.*
- *No visibly intoxicated individuals shall be served an alcoholic beverage of any kind.*
- *When hosting a function where alcoholic beverages are offered, a certified bartender must be scheduled to serve all alcoholic beverages. No self-service of alcoholic beverages are permitted. The hourly rate for this service is \$XX with a three- hour minimum (for set-up and clean-up of station). Actual billable hours will be adjusted to reflect required service period. Should outside Temporary Services be required these costs will be itemized as an additional charge for your event.*
- *Mixers are available if needed. Pricing is customized based upon your specific event needs.*
- *Assistance can be provided to determine the appropriate amount needed to service your guests.*

This policy may be updated at any time so please make sure to review all these points with your Event Planner when booking your special function to assure a smooth process for you and your guests.



Morning Services Made for You:

All of our specialty selections are available a la carte for you to assemble the perfect event. We will be happy to help guide you in the necessary quantities and associated services. All pricing includes disposable serviceware and our traditional linen services for the buffet table. Delivery charges may apply based upon quantity ordered. On-site event staffing may also be necessary depending on the size of your group. Our Event Planner or Manager will assist you in determining where a service staff is necessary as well as any associated costs.

BAKED GOODS

Assorted Bagels & Cream Cheese \$XX per dozen

Assorted Donuts \$XX per dozen

Assorted Danish \$XX per dozen

Fresh Baked Gourmet Muffins

Standard Size \$XX per dozen

Jumbo Size \$XX per dozen

Miniature Size \$XX per dozen

Traditional Blueberry, Apple Cobbler, Harvest Grain Morning Muffins, Tango Berry with Crumb Topping, Lemon Poppyseed, Banana Nut, Honey Bran with Oat Topping, Chocolate Chip, Cinnamon Crumbleberry and White Chocolate Raspberry

Banana Bread with Sweet Cream Whipped Butter \$XX per loaf
(serves 12-15 portions)

Cinnamon Rolls with Cream Cheese Frosting \$XX per dozen

Fresh Baked Pecan Sticky Buns \$XX per dozen

Miniature Cream Puffs \$XX per dozen

Miniature Eclairs \$XX per dozen



BEVERAGES

2% Regular or Chocolate Milk \$XX per gallon

Soy Milk \$XX per gallon

Orange, Apple or Cranberry Juice \$XX per gallon

Bottled Juices \$XX each

Bottled Water \$XX each (8oz) or \$XX each (20oz)

Regular or Decaffeinated Coffee \$XX per gallon
(16-8oz servings per gallon- Hot Tea service included with any coffee purchase)

Specialty Coffee \$XX per gallon

Hot Water for Tea included with bulk Coffee purchase
(An Event Coordinator will assist you in determining the correct quantity of coffee for your event. Half gallon (8 cup) batches are available to assist with smaller groups.)



FRESH FOODS

Fresh Fruit Platter \$XX small (serves 12-15) / \$XX large (serves 25-30)

Fresh Fruit Salad \$XX per pound (1 pound serves approximately 5-6 portions)

Individual Yogurt Cups \$XX each

Fruit & Yogurt Granola Parfaits \$XX each (please order in multiples of 6)

Whole Fruit – an assortment of Apples, Oranges
and Bananas \$XX per piece

Hot Oatmeal with Brown Sugar, Mixed Toasted Nuts & Raisins \$XX per gallon
(serves 16 portions)

Morning Services

Simply Delicious can provide services and selections to accommodate any event or meeting, regardless of time of day. In addition to those presented here, our event planners will provide you with customized solutions to match the needs of you and your guests. Please don't hesitate to ask, customization is what we do best! Pricing is per person unless otherwise indicated and includes all necessary disposable plates, cups, napkins and cutlery. Delivery & setup charges may apply based upon minimum required count.



Classic Continental Breakfast

\$XX per person

An assortment of Fresh Baked Morning Bread, Muffins and Bagels served with Butter, Cream Cheese and Berry Preserves. Accompanied by Fresh Fruit Salad and Orange Juice as well as Regular and Decaffeinated Coffee and Hot Tea.

The Simply Delicious Continental Breakfast

\$XX per person

Freshly prepared Yogurt Granola Parfaits and Warmed Bite Sized Quiche Lorraine are accompanied by an assortment of Fresh Baked Morning Bread, Muffins and Bagels served with Butter, Cream Cheese and Berry Preserves. Orange Juice, Regular & Decaffeinated Coffee and Hot Tea are also provided.

Simply Delicious Luncheons: Our new guide offers many different fresh salad combinations that can be full meals on their own or paired with our home style soups or freshly prepared sandwiches. We've created some buffet options that feature our most popular selections, but feel free to mix and match. We'll customize both the menu and services to meet the specific needs of your event. **Don't hesitate to ask as it is what we do best!**



Entree Salads

Herbed Chicken Harvest Salad Spring Mixed Greens combined with Dried Cranberries, Sugar Fried Pecans, Gorgonzola Cheese, Red Onion and Raspberry Vinaigrette Dressing.

Grilled Chicken Caesar Salad Chopped Romaine Lettuce, Thin Sliced Red Onion, Grape Tomatoes, Shredded Parmesan Cheese tossed with Creamy Caesar Style Dressing.

Grilled Italian Chicken Salad Fresh Romaine, Endive and Radicchio Lettuce tossed in our premium Italian Dressing with Pepperoncini, Black Olives, Julienne Pepperoni, Red Onion, Shredded Mozzarella, Tomato and Grilled Marinated Chicken Breast.

Chef Salad Our premium blend of Lettuce accompanied by Turkey Breast, Ham, Cheddar Cheese, Hard Boiled Egg and Tomato Wedges. Served with choice of dressing or consider our premium homemade Lemon Vinaigrette Dressing.

Chicken BLT Salad Romaine, Radicchio and Endive Lettuce tossed with Baby Spinach, Egg Crumbles, Tomato Wedges, Shredded Cheddar Cheese, Bacon Bits and our Herb Marinated Chicken Breast. Served with your choice of dressing.

Chicken Taco Salad Crisp Iceberg Lettuce topped with Diced Tomato, Diced Onion, Shredded Cheddar Cheese and our Spicy Marinated Mexican Chicken Breast. Accompanied by choice of dressing as well as Sour Cream, Taco Sauce and Tortilla Chips.

Mandarin Chicken Salad A crisp mixture of Romaine, Iceberg and Spring Mix Greens topped with Juicy Mandarin Oranges, Toasted Almonds and Crispy Oriental Noodles accompanied by our Marinated Chicken Breast and Sesame Ginger Dressing.

Roast Turkey Chop House Salad Crisp Romaine and Iceberg Lettuce chopped and tossed with Julienne Cabbage, Roasted Turkey Breast, Bleu Cheese, Avocado, Tomato, Croutons and Toasted Almonds. Served with choice of dressing.

Swiss Julienne Salad Spring Mixed Greens accompanied by Shredded Swiss Cheese, Julienne Canadian Bacon, Roasted Soy Nuts and Red Pepper Spears. Served with choice of dressing.

OUR SPECIALTY SIDE SALADS

- Fresh Fruit Salad
- Creamy Potato Salad
- Coleslaw
- Broccoli Salad
- Pasta Salad
- Creamy Dill Cucumber Salad
- Cranberry Almond Wild Rice Salad
- Tomato Basil Salad
- Waldorf Salad

THE SALAD GARDEN

\$XX per person

Your guests can have the opportunity to create their own favorite salad from a wide assortment of fresh vegetables and salad toppings: Tossed Mixed Greens, Broccoli & Cauliflower Florets, Carrot & Celery Sticks, Tomato, Onion, Peppers, Mushroom, Cucumber, Egg, Shredded Cheese, Homemade Croutons, Bacon Bits and three Dressing options. A choice of Marinated Chicken Breast, Turkey Breast or Tuna accompanies this buffet as well as two of our Specialty Side Salad Selections. Fresh Baked Italian Bread & Butter as well as our assorted Cookies. Ice Water and Iced Tea accompany this meal.

SALAD PLATTER BUFFET

\$XX per person

Choose any three of our appealing, tasty Entree Salads then we'll help you pair two of our Specialty Side Salads. Fresh Baked Bread & Butter, Dessert as well as Ice Water and Iced Tea round out this offering.

THE EXPRESS SALAD LUNCH

\$XX per person

Choose any of our Entree Salads and we'll package it with Fresh Bread & Butter, Cookies and Soda or Bottled Water and we will deliver it to your location whenever you need it!



THE SANDWICH BOARD

\$XX per person

Choose any three of our Specialty Sandwiches and we will cut them and assemble on platters so your guests can enjoy more than just one! Accompanied by our Traditional Tossed Salad with choice of Dressings, one additional Specialty Salad of Choice, Potato Chips, Dessert and Beverages.

THE EXPRESS SANDWICH

BOXED LUNCH

\$XX per person

Choose any of our Specialty Sandwiches and we'll package it with a choice of one Specialty Side Salad, Potato Chips, Cookie and Bottled Water or Soda and we will deliver it to your location.



934 DELI BUFFET

\$XX per person

This classic luncheon buffet allows your guests to create their own favorite sandwich. Platters of Roast Turkey Breast, Ham, Roast Beef, Grilled Vegetables, American & Swiss Cheese, Lettuce, Tomato and Onion accompanied by Assorted Breads and Rolls, Mayonnaise, Mustard and Ketchup. We also include our Traditional Tossed Salad with choice of Dressing as well as one Specialty Side Salad Selection and Potato Chips. Cookies and Drinks are also included.

Sandwiches:

Toasted Turkey Wrap Sliced Turkey Breast with Crisp Bacon, Herbed Cheese, Fresh Tomato Slices and Shredded Romaine Lettuce wrapped in our Fresh Flour Tortilla.

Grilled Chicken Caesar Wrap Fresh Romaine Hearts seasoned lightly with Olive Oil, Salt, Pepper and Grated Parmesan flashed briefly on the grill. Topped with our House Marinated Chicken Breast, Fresh Tomato Slices and Provolone Cheese all rolled in a Fresh Flour Tortilla.

Southwest Chicken Sandwich Our Secret Spicy Southwest Spice Rub on a Chicken Breast that's grilled and topped with Red Onion, Pepperjack Cheese, Fresh Sliced Tomato, Spinach and a bit of Guacamole.

Roasted Vegetable Focaccia Our Homemade Focaccia Bread filled with Roasted Red Onions, Zucchini, Yellow Squash, Red Peppers, Portabella Mushrooms and our Parmesan Basil Pesto Spread.

Traditional Roast Beef Sandwich Our Thick Sliced Wheat Bread is stacked with Fresh Sliced Roast Beef, Cheddar Cheese, Red Onion, Leaf Lettuce, Tomato Slices and Horseradish Cream.

Club Sandwich In the classic style – Slightly Toasted Sourdough Bread stacked with Fresh Sliced Ham & Turkey Breast, Crisp Bacon, Cheddar and Swiss Cheese as well as Leaf Lettuce and Tomato Slices.

Turkey Croissant Fresh Croissant topped with Sliced Turkey Breast, Swiss Cheese, Leaf Lettuce and Tomato Slices.

Italian Sub Fresh Sub Bun topped with Salami, Pepperoni, Ham, Provolone Cheese, Shredded Lettuce and Sliced Tomato. Finished with our Italian Blend of Oregano, Garlic and Black Pepper Olive Oil.

Marinated Chicken Breast Sandwich House Marinated Chicken Breast grilled with Roasted Red Bell Peppers and topped with Fresh Baby Spinach, Tomato Slices and Goat Cheese Spread.

Soups: We make our soups from scratch with fresh ingredients to create wonderful home style flavor. Soup can be added to any of our luncheon buffets for an additional \$XX per person. We offer many different selections so if you don't see your favorite please be sure to ask.

- Chicken Pueblo
 - Roasted Garlic Tomato
 - Harvest Mushroom Bisque
 - Creamy Asparagus
 - Cream of Potato
 - Cream of Broccoli or Broccoli & Cheddar
 - Hearty Beef Barley
 - Homestyle Vegetable
 - Chicken Noodle
 - French Onion
 - Potato Ham Chowder
 - Clam Chowder
-



Themed Luncheons: We have created several packages that offer a variety of items so your guests can enjoy something different. If you are interested in other choices, please let one of our Event Planners know and they will assist with additional options. There is a \$XX charge for china for less than 50 people, and a \$XX charge for china for more than 50 people.

SUB CLUB BUFFET

\$XX per person

Guests will enjoy this sandwich buffet as they can sample all three choices if they would like to! Served with Traditional Tossed Salad and choice of dressing, Potato Chips, Dessert and Beverages. A minimum of 12 people, please.

Texas Tender Sub Crispy Chicken Tenders tossed in our Sweet & Spicy BBQ sauce topped with Grilled Vidalia Onions and Melted Cheddar Cheese.

Philadelphia Cheesesteak Tender Beef sautéed with Onions, Peppers and Mushrooms finished with Melted Provolone Cheese.

Toasted Italian Grinder Ham, Salami, & Pepperoni layered on Fresh Baked Bread with Melted Provolone Cheese. Topped with Shredded Lettuce, Onion, Banana Peppers, Tomatoes and finished with our Special Oregano, Garlic and Olive Oil Blend.

ITALIANO BUFFET

\$XX per person

Choice of Traditional Lasagna or Vegetable Alfredo Lasagna.
Served with Traditional Tossed Salad and our Parmesan Breadsticks.
Accompanied by Dessert, Iced Tea and Ice Water.

Traditional Lasagna

Prepared with a combination of Ground Beef, Italian Sausage and Pepperoni layered with Mozzarella, Parmesan, and Ricotta Cheeses and our Italian Marinara Sauce.

or

Vegetable Alfredo Lasagna

Spinach, Carrots, Onion, and Mushroom combined with Mozzarella, Parmesan, and Ricotta Cheese and our Homemade Alfredo Sauce.

THAT'S A WRAP

\$XX per person

Choose three of our wraps and we'll place them on platters for your guests to select their favorite option. Served with our Traditional Tossed Salad and one additional Specialty Salad Selection as well as Cookies, Iced Tea and Ice Water.

Chicken BLT Wrap

Grilled Chicken Caesar Wrap

Roasted Vegetable Wrap

Ham, Turkey or Roast Beef Wrap

Chicken or Tuna Salad Wrap

Asian Chicken Wrap

Supreme Salad Wrap

Antipasto Wrap





SNACKS & MISCELLANEOUS ITEMS



Potato Chips \$XX per pound

Pretzels \$XX per pound

Tortilla Chips & Salsa \$XX per pound

Mixed Party Nuts \$XX per pound

Spiced Mixed Nuts \$XX per pound

Cheese Sheet Pizza (24 slices) \$XX

Pepperoni Sheet Pizza (24 slices) \$XX

Veggie Sheet Pizza (24 slices) \$XX



Lemonade \$XX per gallon

Iced Tea \$XX per gallon



Hors D'oeuvres: Simply Delicious offers a wide variety of options that you can use to create a quick accompaniment for a meal or an elegant Hors d'oeuvres reception. Our Event Planner will customize your choices to meet the needs of your guests. Pricing is provided as a starting point for those events where a few options complete the perfect menu. Pricing for receptions will be customized to include all other event amenities that are necessary in creating the perfect ambiance for you and your guests.



PLATTERS

Platters are the perfect starter to a wonderful meal or special event. They may be ordered in any combination. Our Event Planner can customize a solution to include delivery, service, set-up and associated serveware needs.

Small Platters serve between 12-15
Large Platters serve between 25-30

TRADITIONAL CHEESE & CRACKERS

\$XX small / \$XX large

An assortment of Pepperjack, Swiss and Cheddar Cheese Cubes accompanied by a Variety of Crackers and garnished with Grapes & Strawberries.

SIMPLY DELICIOUS CHEESE & CRACKERS

\$XX small / \$XX large

Our Premium Cheeses including Triple Crème Brie, Gruyere, Havarti Dill, Smoked Gouda, Blue Cheese and more. Accompanied by Dried Fruits and Nuts and served with Flatbread Crackers.

FRESH FRUIT

\$XX small / \$XX large

Cantaloupe, Honeydew, Pineapple Wedges, Strawberries & Grapes.

SIMPLY DELICIOUS FRESH FRUIT

\$XX small / \$XX large

Cantaloupe, Honeydew, Pineapple Wedges, Strawberries, Raspberries, Blueberries as well as Red and White Grapes.
Garnished with our own Simply Delicious Sugar Fried Pecans.

TRADITIONAL VEGETABLES & DIP

\$XX small / \$XX large

Our Housemade Creamy Ranch Dressing accompanied by Broccoli & Cauliflower Florets, Mushrooms, Carrot & Celery Sticks, Radishes, and Red & Green Peppers.

SIMPLY DELICIOUS VEGETABLE CRUDITES

\$XX small / \$XX large

A beautiful assortment of Broccoli & Cauliflower Florets, Mushroom, Carrot & Celery Sticks, Pea Pods, Asparagus, Yellow Squash, Zucchini, Radishes and Red & Green Peppers. Accompanied by our Premium Spinach Dip.

ANTIPASTO

\$XX small / \$XX large

Italian Ham, Salami, Pepperoni & Prosciutto combined with Fresh Parmesan, Mozzarella, Marinated Vegetables, Fire Roasted Peppers and Mixed Olives.



Hot and Cold Hors D'oeuvres

A wonderful way to enhance any special occasion. Each option is available in either 25 or 50 pieces. Again, our Event Planners can customize the perfect combination for you or feel free to create your own favorite combination. There will be additional cost for requested use of plastic ware instead of china.



Simply
deLicious
BY HALLMARK

COLD HORS D'OEUVRES

Fresh Fruit Kebobs – Regular \$XX/\$XX
or Miniature \$XX/\$XX

Trio of Hummus with Pita Chips
\$XX/\$XX

Tapenade with Crostini
\$XX/\$XX

Grilled Vegetable Focaccia Triangles
\$XX/\$XX

Shrimp Cocktail
\$XX/\$XX

Basil Cream Stuffed Cherry Tomatoes
\$XX/\$XX

Prosciutto Wrapped Asparagus
\$XX/\$XX

Antipasto Pinwheels
\$XX/\$XX

Fresh Mozzarella in Prosciutto with
Basil Olive Oil
\$XX/\$XX

Bruschetta Romano
\$XX/\$XX

Herbed Goat Cheese Baguette
\$XX/\$XX

Fruited Chicken Miniature Sandwich
\$XX/\$XX

HOT HORS D'OEUVRES

Spinach & Artichoke Dip
with Tortilla Chips
\$XX/\$XX

Simply Delicious Wings
(choose from Buffalo Style, BBQ,
Sweet & Spicy Sesame
or Roasted Garlic)
\$XX/\$XX

Chicken Tenders with Dipping Sauces
\$XX/\$XX

Buffalo Chicken Puffs
\$XX/\$XX

Chicken Satay
\$XX/\$XX

Pesto Grilled Chicken Skewers
\$XX/\$XX

Miniature Beef Wellingtons
\$XX/\$XX

Teriyaki Beef & Pepper Skewers
\$XX/\$XX

Sesame Beef Skewers
\$XX/\$XX

Potstickers
\$XX/\$XX

Vegetable Spring Rolls with
Sesame Ginger Sauce
\$XX/\$XX

Bacon Wrapped Water Chestnuts
\$XX/\$XX

Peppered Bacon Wrapped Shrimp
\$XX/\$XX

Bacon Wrapped Scallops
\$XX/\$XX

Crab Stuffed Mushroom Caps
\$XX/\$XX

Spinach & Feta Stuffed
Mushroom Caps
\$XX/\$XX

Sausage Puffs
\$XX/\$XX

Herbed Cheese Puffs
\$XX/\$XX

Miniature Cheddar Stuffed
Red Potatoes
\$XX/\$XX

Miniature Quiche Lorraine
\$XX/\$XX

Salmon Club Bites
\$XX/\$XX

Bite Sized Chicago Style Pizza
\$XX/\$XX

Spanikopita
\$XX/\$XX



Buffets & Served Meals:

Our menu items can be grouped together into any combination for a served or buffet meal that your guests are sure to enjoy. The packages have a base price inclusive of the items described within and allow for any combination of entrees by choosing standard or premium selections. Premium selections are shown with an "*" and indicate an additional per person charge that will be added to the package pricing. The pages that follow outline descriptions of some of our most popular entrée, vegetable, sides and dessert selections. Please don't hesitate to inquire about additional options as there are new choices being added to our catering menus throughout the year. Our catering teams are very creative and can customize any special event to meet your needs.

BREAD & BUTTER

White, Wheat or Mixed Rolls

Fresh Baked Italian Bread

Parkerhouse Rolls

Traditional or Garlic Parmesan Breadsticks

Fresh Baked Rosemary & Carmelized Onion Focaccia *
Additional \$XX per person

Garlic Bread * Additional \$XX per person

Croissants * Additional \$XX per person

Garlic Knots with Crispy Parmesan Herb Seasoning *
Additional \$XX per person



BUFFET \$XX per person

Salad Selection
Rolls & Butter
1 Meat Entrée
1 Vegetarian Entrée
1 Side Dish
2 Vegetables
1 Dessert
Regular & Decaffeinated Coffee
Hot Tea, Iced Tea
Ice Water

SERVED \$XX per person

Salad Selection
Rolls & Butter
1 Entrée
1 Side Dish
1 Vegetable
1 Dessert
Regular & Decaffeinated Coffee
Hot Tea, Iced Tea
Ice Water

SALADS TO CHOOSE FROM

Traditional Mixed Greens Salad
Romaine, Radicchio, Leaf Lettuce and Iceberg Lettuce tossed with Red Cabbage and Carrot Coins, garnished with Cucumber Slices, Cherry Tomatoes and Homemade Croutons. Served with Buttermilk Ranch, Honey French and Italian Dressing.

Caesar Salad Fresh Chopped Romaine Lettuce, Thin Sliced Red Onion, Grape Tomatoes, Shredded Parmesan Cheese tossed with Creamy Caesar Style Dressing.

Greek Salad Fresh Chopped Romaine Lettuce with Diced Tomatoes, Black Olives, Cucumber Slices, Red Onion, Pepperoncini, Julienne Green Pepper and Feta Cheese tossed with Traditional Greek Vinaigrette.

Traditional Spinach Salad Baby Spinach garnished with Fresh Sliced Mushroom, Red Onion, Egg Crumbles and Crisp Bacon Bits tossed with Poppyseed Dressing.

Tossed Italian Salad Fresh Romaine, Endive and Radicchio Lettuce tossed in our Premium Italian Dressing with Pepperoncini, Black Olives, Julienne Pepperoni, Red Onion, Shredded Mozzarella and Tomato.

Harvest Salad *

Additional \$XX per person
Spring Mixed Greens combined with Dried Cranberries, Sugar Fried Pecans, Gorgonzola Cheese, Red Onion and Raspberry Vinaigrette Dressing.

Tossed Antipasto Salad *

Additional \$XX per person
Fresh Romaine, Endive and Radicchio Lettuce tossed in our Premium Italian Dressing with Pepperoncini, Black Olives, Julienne Pepperoni and Salami, Red Onion, Shredded Provolone and Tomato Wedges.

Poultry

Sautéed Breast of Chicken Tender Chicken seasoned and marinated then sautéed golden brown and finished with a very Light Sauce.

Stuffed Baked Chicken Breast Freshly Prepared Bread Stuffing inside of a Tender Chicken Breast baked golden brown and topped with our Homemade Supreme Sauce.

Oven Roasted Chicken Tender Chicken Quarters seasoned with Butter, Shallots and Thyme roasted golden brown.

Marinated Grilled Chicken Breast Marinated overnight in our Italian Herbs and Spices then grilled to perfection.

Chicken Parmesan Fresh Chicken Breast lightly breaded and sautéed until golden brown. Topped with our House Marinara Sauce and Melted Provolone Cheese.

Carved Turkey Breast The perfect choice for any meal. Traditionally seasoned and slow roasted then carved to order.

Chicken Marsala *

Additional \$XX per person

Tender Chicken Breast dusted with Seasoned Flour and sautéed golden brown. Finished with Fresh Sautéed Mushrooms and our Creamy Marsala Sauce.

Apple Normandy Chicken Breast *

Additional \$XX per person

Freshly prepared Apply Normandy Stuffing with Country Raisins, baked tender and topped with our own Homemade Brandy Sauce.

Stuffed Chicken Supreme *

Additional \$XX per person

Tender Chicken Breast stuffed with a creamy mixture of Ricotta Cheese, Swiss Cheese, Spinach and Pine Nuts. Baked golden brown and topped with our Supreme Sauce.

Chicken Picatta *

Additional \$XX per person

Fresh Chicken Breast seasoned lightly and sautéed golden brown. Finished with Capers and Fresh Lemon.

Pork

Roasted Rosemary Carved Pork Our special blend of spices with Rosemary rubbed into the meat before slow roasting. Carved to order.

Home-style Boneless Pork Chops Seasoned Pork Loin Chops sautéed golden brown and baked on top of our Homemade Stuffing.

Tuscan Roast Pork Tender Pieces of Pork roasted together with Red Potatoes, Asparagus, Red Pepper, Mushroom and Onion.

Pork Continued

Carved Honey Glazed Ham Slow Roasted Ham with our Sweet and Savory Glaze roasted golden brown and carved to order.

Beef

Carved Top Round of Beef Seasoned and slow roasted to medium with a bright pink center. Carved to order at the buffet. Minimum of 75 guests.

Beef Pepper Steak Tender Strips of Beef stir fried with Fresh Peppers, Mushroom and Onion and finished with a Savory Garlic Black Bean Sauce.

Beef Stroganoff Tender Sliced Beef & Mushroom in our Rich Stroganoff Sauce served over choice of Noodles or Rice.

Baked Swiss Steak *

Additional \$XX per person

Fresh Beef sautéed with Fresh Sliced Mushroom and slowly roasted until fork tender. Served with our Traditional Brown Sauce.

Roast Prime Rib of Beef *

Additional \$XX per person

Seasoned and slow roasted to medium with bright pink center. Served with Au Jus.

Carved Beef Tenderloin *

Additional \$XX per person

Seasoned with Rosemary and Fresh Garlic. Slow roasted and carved to order at the buffet. Available for buffets only.

Filet Mignon *

Additional \$XX per person

Choose the style that works best for you: Blue Cheese Encrusted, Bordelaise Mushroom or Bacon Wrapped. Available for served meals only.

Beef Roulade *

Additional \$XX per person

Fresh Arugula, Roasted Red Pepper and Goat Cheese rolled inside of Flank Steak. Roasted to medium and sliced just before service.

Seafood**Lemon Baked Cod ***

Additional \$XX per person

Fresh Filets of Cod seasoned with Garlic, Fresh Lemon Juice and White Wine baked and finished with Fresh Minced Parsley.

Pan Seared Sea Scallops *

Additional \$XX per person

Bay Scallops sautéed in Garlic Oil and finished with Fresh Lemon and Parsley. Available for served meals only.

Seafood Continued**Shrimp & Scallop Stir Fry ***

Additional \$XX per person

Tender Bay Scallops and Shrimp stir fried with a variety of Fresh Vegetables and served over our exclusive Wild Sticky Rice.

Chive Crusted Salmon *

Additional \$XX per person

Pan seared with Fresh Chives and served with our Light Lemon Butter Sauce.

Pecan Encrusted Salmon *

Additional \$XX per person

Fresh Salmon encrusted in Finely Chopped Pecans and sautéed until lightly browned.

Devised Orange Roughy *

Additional \$XX per person

Orange Roughy Filets stuffed with our special blend of Crab, Artichoke and Cheese topped with a dusting of Breadcrumbs and baked golden brown.

Shrimp Scampi *

Additional \$XX per person

Fresh Shrimp prepared in the classic style and finished with a sprinkling of Fresh Grated Parmesan Cheese.

Pasta

Four Cheese Lasagna Layers of Pasta with our House Marinara, Shredded Parmesan, Mozzarella, Provolone and Ricotta Cheese.

Simply Delicious Lasagna Layers of Pasta with Italian Sausage, Ground Beef, and Pepperoni assembled with our House Marinara and Ricotta & Shredded Mozzarella.

Vegetable Lasagna Our House Made Roasted Roma Herb Alfredo Sauce layered with Pasta, Spinach, Broccoli, Peppers, Mushroom, Ricotta, Mozzarella, Parmesan and Provolone Cheeses.

Homemade Rigatoni & Meatballs Freshly Prepared Meatballs slow cooked in our House Marinara. Served with Parmesan Cheese.

Chicken or Sausage Cavatappi Alfredo

Cavatappi Pasta tossed with choice of Sausage or Chicken in our Creamy Alfredo Sauce with Roasted Roma Herb Tomatoes. Topped with additional Melted Mozzarella & Parmesan Cheese.

Eggplant Parmesan Fresh Eggplant layered with our House Marinara, Diced Tomatoes and blend of Ricotta, Mozzarella, Parmesan and Provolone Cheeses.

VEGETABLES

Green Beans

Southern Style Green Beans

Green Bean or Broccoli Almondine

Buttered Whole Kernel Corn

Broccoli or Cauliflower Florets

Sesame Broccoli

Lemon Butter Asparagus *

Additional \$XX per person

Broccoli Medley of Vegetables *

Additional \$XX per person

Fresh Broccoli Florets with Red Pepper, Red Onion, Pea Pods and Matchstick Cut Carrots

Cauliflower Medley of Vegetables

Fresh Cauliflower with Carrot Coins and Broccoli Florets

Buttered Whole Baby Carrots

Caramelized Baby Carrots

Creamed Spinach

Skillet Zucchini *

Additional \$XX per person

Zucchini and Yellow Squash sautéed with our Roasted Roma Herb Tomatoes and topped with Fresh Shredded Parmesan Cheese.

SIDE DISHES

Traditional Rice Pilaf

Wild Rice Pilaf

Wild Rice Almondine

Rosemary & Garlic
Roasted Red Skin Potatoes

Au Gratin Potatoes

Scalloped Potatoes

Garlic Mashed
Red Skin Potatoes

Whipped Potatoes

Roasted Yukon Gold Potatoes

Baked Potatoes
with Butter & Sour Cream

Herb Roasted New Potatoes

Homestyle Dressing

Cracked Black Pepper Orzo

Creamy Macaroni & Cheese

Buttered Egg Noodles

DESSERTS

Carrot Cake with Cream Cheese Frosting

Oreo Dream Cake

Banana Split Cake

Coconut Cream Cake

Strawberry Angel Delight

Chocolate Almond Fudge Cake

Peanut Butter Cream Cake

Decadent Chocolate Cake with Chocolate Ganache

Cream Puffs

Homemade Apple Cranberry Pie

Crumbletop Apple Pie

Triple Berry Pie

Lemon Meringue Pie

Banana Cream Pie

Homemade New York Style Cheesecake *

Additional \$XX per person

Choose from Plain, Strawberry, Cherry, Toffee Crunch, Peanut Butter, Chocolate Brownie Oreo, Raspberry, Cranberry or Almond Crunch.

Praline Chocolate Cheesecake *

Additional \$XX per person

Our delicious New York Cheesecake with Caramel swirled throughout the batter before baking. Covered in a smooth layer of Homemade Chocolate Ganache and garnished with Sugar Fried Pralines.

Caramel Pecan Croissant Bread Pudding *

Additional \$XX per person

Flaky Croissants are substituted in this recipe and layered with Rich Caramel topped with our exclusive Sugar Fried Pecans.





NEW YORK STYLE CHEESECAKE

CHEESECAKE FLAVORS

(Serves 16-20)

Plain \$XX

Strawberry \$XX

Cherry \$XX

Toffee Crunch \$XX

Peanut Butter \$XX

Chocolate Brownie Oreo \$XX

Raspberry \$XX

Cranberry \$XX

Almond Crunch \$XX

BROWNIES & BAR COOKIES per dozen

Iced Chocolate Brownies \$XX

Decadent Peanut Butter Brownies \$XX

Lemon Bars \$XX

Pecan Bars \$XX

DECORATED CAKES

Our freshly baked all occasion cakes are perfect for the impromptu party or special event.

CAKE FLAVORS

White/Vanilla

Chocolate

Marble

Banana Nut

Coconut

Carrot Cake

Gingerbread Cake

Red Velvet Cake

ICING SELECTIONS

Traditional Butter Cream

Whipped Cream Frosting

SIZING

8" Layer Cake (Serves 8-10) \$XX

10" Layer Cake (Serves 12-15) \$XX

Quarter Sheet Cake (Serves 12-15) \$XX

Half Sheet Cake (Serves 25-30) \$XX

Full Sheet Cake (Serves 55-60) \$XX

COOKIES \$XX per dozen

Chocolate Chip

Peanut Butter

Sugar

Ginger

White Chocolate Macadamia

M&M Sugar Cookies

Peanut Butter Chocolate Chip

Oatmeal Raisin

Oatmeal Chocolate Chip

White Chocolate Cranberry