

*Please call and talk with our full-service catering specialists and let us help make your corporate meeting or event a worry-free success! 603-422-5502*

*Minimum order \$100.00*

*Free Delivery*

*Full Service Catering or Drop-Off*

*Plates, Napkins, Utensils & Condiments Included*

### ***Breakfast Compliments***

Orange Juice

Box-of-Joe Coffee (96 ounce; serves 8)

Box-of-Chai Tea (96 ounce; serves 8)

### ***Continental Breakfast Buffet***

Assorted Muffins, Danish Pastries, Croissants, Buttermilk Scones

Fresh Fruit Salad

Greek Yogurt with Granola

### ***Bagel Buffet***

Assorted New York Style Bagels

Assorted House Cream Cheese Spreads

Fresh Fruit Salad

#### **Add**

Add Sliced Smoked Salmon with Capers, Red Onions & Hard-Boiled Eggs

### ***Hot Cereal Buffet***

Your choice of Seven Grain Cereal or Steel-cut Irish Oatmeal

Served with Whipped Butter, Honey, Maple Syrup,

Brown Sugar, Raisins, Dates, Chopped Apples and Pecans

Fresh Fruit Salad

### ***Yogurt Buffet***

“Make-your-own” Buffet with

Greek Style Yogurt

Granola

Assorted Fruit and Berries

Assorted Breakfast Breads

### ***Breakfast Sandwich Buffet***

Breakfast Burrito with Scrambled Eggs, Chesse, Sausage and Salsa  
Egg Sandwich with choice of Bacon, Ham or Sausage on a Grilled English Muffin  
Fresh Fruit Salad Bowl

### ***Hot Breakfast Buffet***

Assorted Muffins, Danish Pastries, Croissants, Buttermilk Scones  
Fresh Fruit Salad  
Scrambled Eggs  
Cinnamon French Toast  
Choice of Bacon or Sausage  
Home Fries

### ***Assorted Quiche Buffet***

(12-24 select 2 varieties, 24-48 select 3, 48 + please call)

#### ***Limiteless variations of scratch made Quiche***

Quiche Lorraine with Bacon, Sauteed Onions and Jalsberg Cheese  
Smoked Ham- Sauteed Onions and Gruyere  
Broccoli-Tomato and Parmesan (V)  
Asparagus-Smoked Turkey and Havarti  
Spinach-Feta and Roasted Red Pepper (V)  
Spicy Sausage-Chili Peppers-Scallion and Pepper-Jack Cheese  
Served with Fresh Fruit Salad

### ***Lunch Compliments***

Home-Made Soup of the Day (12 ozs) with Crackers

Chile with Cheddar Cheese, Sour Cream (12 ozs)  
Southern Style Cornbread

Soda/Water

### ***Drop Off Deli Box Lunch***

Your choice of three of the following Deli Sandwich selections  
Individual Bag of Chips  
Chocolate Chip or Oatmeal Raisin Cookie  
Spring Water or Soda  
Condiments (Mustard, Mayo, Salt and Pepper)

***Italian Grinder, Tuna Salad, Chicken Salad, Sliced Turkey and Cheese, Black Forest Ham and Cheese, Roast Beef and Cheese, Vegetarian Wrap***

## *Deli Sandwich & Wrap Buffet*

An Assortment of Deli Sandwiches & Wraps (including a vegetarian option)

Choice of Garden Salad, Potato Salad or Pasta Salad

Individual Bag of Potato Chips

Assorted Brownies and Dessert Bars

Condiments (Mustard, Mayo, Salt and Pepper)

*Italian Grinder* Salami, Mortadella, Provolone, Shredded Romaine, Diced Tomatoes, Pickles, Banana Peppers and Red Onions.

*Tuna Salad* Diced Celery & Lettuce

*Chicken Salad* Diced Celery, Onion & Lettuce

*Sliced Turkey & Cheese* Lettuce and Sliced Tomato

*Black Forest Ham & Cheese* Lettuce

*Roast Beef & Cheese* Lettuce and Sliced Tomato

*Vegetarian Wrap* Assortment of Fresh Vegetables

## *Specialty Sandwich & Wrap Buffet*

An Assortment of Specialty Sandwiches & Wraps (including a vegetarian option) on Artisan Breads & Rolls

Choice of Garden Salad, Potato Salad or Pasta Salad

Individual Bag of Potato Chips

Assorted Brownies and Dessert Bars

Condiments (Mustard, Mayo, Salt and Pepper)

## *Specialty Sandwiches*

*Tuscan Vegetable* Roasted Eggplant, Caramelized Red Onions, Grilled Portobello Mushrooms, Sautéed Fresh Spinach, Roasted Red Pepper & Goat Cheese on a Rustic Ciabatta Roll (V)

*Roast Turkey Avocado* Sliced Turkey with Lettuce, Tomato, Avocado. Pepper-Jack Cheese and Crisp Bacon on House Made Herbed Focaccia Bread

*Muffaletta* Genoa Salami, Mortadella, Sweet Capicola, Provolone Cheese, Roasted Red Peppers and Olive Tapenade on Garlic Ciabatta

*Roast Beef* Havarti Cheese, Thinly Sliced Red Onion and Horseradish Aioli on an Onion Roll

*Grilled Chicken Breast* With Roasted Red Peppers, Fresh Mozzarella Cheese, Basil, Arugula and Fig Balsamic Glaze on Artisan Bread

*Italian Tuna* Capers, Chopped Artichokes, Lemon, Parsley and Olive Oil on a Mini Baguette

**Curried Chicken Salad** Fresh Chicken with Diced Green Apples, Currants and a Mild Curry Mayo

### **Wrap**

*Gluten Free Wraps Available on Request*

**South West Grilled Chicken Breast Wrap** Sliced Avocado, Pepper-Jack Cheese, Romaine Lettuce and Chipotle Mayo on a Garlic Wrap Bread

**Greek Salad Wrap** Grilled Chicken Souvlaki, Feta Cheese and Tzatziki on Pita Bread

**Caesar Salad Wrap** Blackened Chicken, Romaine and Parmesan Cheese with House Made Caesar Dressing

**Mediterranean Veggie Wrap** Spinach, Roasted Red Pepper Hummus, Shredded Carrots, Cucumber, Tomato and Feta Cheese on a Sun Dried Tomato Wrap (V)

**Buffalo Chicken Tenders Wrap** Fresh Chicken Tenders tossed in our Tangy Buffalo Sauce with Shredded Romaine, Cheddar-Blue Cheese Blend and Ranch Drizzle

**Chef's Salad Sandwich Wrap** Lettuce, Tomato, Cucumber, Green Pepper and Red Onion with Julienned Ham, Turkey and Swiss Cheese

**South Western B.L.T.** Crisp Bacon, Shredded Romaine, Tomato Salsa and Cheddar Cheese on a Grilled Tortilla

### **Themed Luncheon Buffets**

Minimum 12 people  
Add a Dessert

#### **Southwestern Lunch Buffet**

Tex-Mex Chicken with Salsa, Monterey Jack Cheese and Crisp Bacon ♦ Beef, Bean and Cheese Chimichangas ♦ Cilantro-Lime Rice ♦ Black Bean Salad with Corn, Avocado, and Fried Tortilla Straws with Roasted Proplano Chili Dressing

#### **Mediterranean Lunch Buffet**

Grilled Chicken Souvlaki Skewers ♦ Pastichio (Greek Lasagna) ♦ Greek Salad ♦ House Made Pita Chips with Hummus and Tabouleh

### *Make-your-own-Fajita Lunch Buffet*

Grilled Chicken and Beef Fajita Strips ♦ Sautéed Peppers and Onions ♦ Cheddar Cheese ♦ Guacamole ♦ Salsa ♦ Sour Cream ♦ Black Bean-Roasted Corn Salad ♦ Cilantro-Lime Rice

### *Italian Lunch Buffet*

Choice of Two:

Chicken, Ziti and Broccoli Alfredo  
House Meat and Cheese Lasagna  
House Vegetable Lasagna (V) and or (GF)  
Grilled Sweet Sausage with Peppers and Onions  
Chicken Marsala

Served with Anti Pasto Salad or Caesar Salad ♦ Garlic Breadsticks

### *Make Your Own Chef Salad Buffet*

Chopped Romaine and Iceberg Lettuce ♦ Cherry Tomatoes ♦ Sliced Cucumber ♦ Sliced Green Peppers ♦ Shaved Red Onions ♦ Julienned Roast Turkey ♦ Swiss Cheese ♦ Ham ♦ Hard Boiled Eggs ♦ Assorted Dressings ♦ Assorted Dinner Rolls and Butter

### *Calzone Buffet*

(12-24 Choose 2, 24-48 Choose 3)

Buffalo Chicken and Cheddar  
Meatball with Provolone and Mozzarella Cheese  
Vegetable and Cheese  
Pepper Steak and Cheese  
Italian Sausage with Peppers and Onions

Served with Garden Salad ♦ Individual Bag of Potato Chips

### *Assorted Frittata Buffet*

#### *Limiteless variations of scratch made Frittata*

Quiche Lorraine with Bacon, Sautéed Onions and Jalsberg Cheese (GF)  
Smoked Ham- Sautéed Onions and Gruyere (GF)  
Broccoli-Tomato and Parmesan (V) (GF)  
Asparagus-Smoked Turkey and Havarti (GF)  
Spinach-Feta and Roasted Red Pepper (V) (GF)  
Spicy Sausage-Chili Peppers-Scallion and Pepper-Jack Cheese (GF)

Served with Choice of Garden Salad or Spinach Salad

### *Break Time Spreads*

#### *Mediterranean Platter*

Mini Spanakopita ♦ Seasoned Pita Chips ♦ Feta Cheese ♦ Assorted Olives ♦ Hummus ♦ Baba Ganosh ♦ Tzatzicki ♦ Locanico Sausage ♦ Stuffed Grape Leaves

## *South Western Platter*

Vegetable and Cheese Quesadillas ✦ Spicy South Western Eggrolls ✦ Salsa ✦ Tortilla Chips  
Guacamole ✦ Black Bean-Roasted Corn Salad ✦ Sour Cream

## *Tuscan Anti-Pasto Assortment*

Mini Muffaletta ✦ Cherry Tomato Caprese Skewers ✦ Pepperoni ✦ Provolone Cheese ✦  
Giardinierre ✦ Spicy Stuffed Peppers ✦ Marinated Eggplant ✦ Roasted Red Peppers ✦ Artichoke  
Hearts ✦ Marinated Mushrooms ✦ Garlic Breadsticks

## *Assorted Cheese, Cracker and Vegetable Crudité*

Smoked Gouda ✦ Herbed Brie ✦ Aged Cheddar ✦ Spicy Pepper Jack ✦ Jalsberg ✦ Mango-Ginger  
Stilton ✦ Fresh Vegetable Crudité with Assorted Dips

## *Signature & Hot Sandwiches*

*48 Hours & Minimum Orders of Signature Sandwiches May Apply*

***Banh Mi*** Thinly Sliced Five Spice Marinated Pork with Pickled Daikon and Carrots,  
Cucumber, Cilantro and Sriracha Mayo Pressed in a French Baguette

***Stromboli*** Layered Salami, Smoked Ham, Italian Mortadella, Provolone, Swiss and  
Mozzarella Cheese with Sautéed Sliced Mushrooms, Onions and Slice Black Olives cooked  
in an Herbed Dough

***Pulled Pork Slider*** Slow Roasted Smoked Pork and House Made Carolina Sauce in a  
Slider Roll

***Pressed Cuban*** Thinly Sliced Marinated Pork, Ham, Swiss Cheese, Mustard, Mayo and  
Sliced Pickles on a Golden Grilled Hoagie Roll

***Grilled Ryebe***n Sliced Corned Beef and Swiss Cheese with Sauerkraut and House  
Thousand Island Dressing perfectly Grilled on Seeded Rye Bread

***Asian Turkey Burger Slider*** Perfectly balanced with Lemon Grass, Ginger and Sesame  
Oil and finished with a Hoisin Glaze, Lime Mayo and Rainbow Slaw

## *Signature Salads*

*48 Hours & Minimum Orders of Signature Salads May Apply*

***Mediterranean Orzo Salad*** Oven Toasted Orzo with Roasted Eggplant, Fresh Spinach,  
Tomato, Finely Diced Red Onion and Kalamata Olives with a Greek Inspired Dressing

***Salad Nicoise*** Romaine and Mixed Greens with Marinated Green Beans, Hard Boiled Egg, Italian Tuna, Plum Tomatoes and Steamed Baby Red Potato

***Spicy Thai Peanut Noodle Salad*** With Roasted Eggplant and Red Peppers, Snow Peas, Shredded Chicken, and Peanuts

***Moroccan Raw Carrot Salad*** In a Lemon, Garlic and Cumin Dressing

***Marinated Eggplant and Chic Pea Salad*** Roasted Eggplant with Chic Peas, Roasted Green Peppers, Sliced Green Olives, Tomato and Parmesan Cheese in Garlic-Rosemary Vinaigrette

***South Western Orzo Salad*** Tri-Color Orzo with Black Beans, Roasted Fresh Corn, Scallions, Mild Chili Peppers, Cilantro and Diced Avocado in a Jalapeno-Lime Dressing

***Israeli Couscous Salad*** Large Pearl Couscous with Dried Cranberries, Scallions, Matchstick Carrots and Chopped Walnuts in Fresh Orange-Ginger Vinaigrette

***Roasted Sweet Potato and Peanut Salad*** Lime Dressing with Scallions

***Fresh Spinach Salad*** With Sliced Mushrooms, Thinly Sliced Red Onion, Hard Boiled Egg and Crisp Bacon In a Dijon Vinaigrette topped with Fried Tortilla Straws

***Traditional Caesar Salad*** With garlic croutons, shaved parmesan cheese and House Dressing Add Blackened Grilled Chicken