



• C A T E R I N G •

Corporate Catering

TYPES OF CORPORATE CATERING:

Breakfast, Lunch, Dinner, Boxes, Snacks, Receptions, Pantry Service, Food Management, Happy Hours, Coffee Service

Please inquire about staffing your next corporate event:

<http://www.toyourtastecatering.com> | 703-539-8646



BREAKFAST PACKAGES

Buffet or boxed | minimum of 10 each | meatless protein available upon request

Buffet

- \$14.50 CONTINENTAL**
Assorted breakfast pastries, bagels, yogurt parfaits, fruit tray display
- \$14.50 DINER SPECIAL**
Bacon, sausage patties, scrambled eggs, breakfast potatoes
- \$15.50 GRIDDLER**
Buttermilk pancakes, cinnamon french toast, sausage links, scrambled eggs, syrup
- \$16.50 HEALTHY START**
Egg white and spinach omelet, sweet potato hash, turkey bacon, fruit tray display
- \$15.50 FRITTATA**
Frittata muffins, choice of breakfast meat, breakfast potatoes, fruit tray display
- \$15.50 CHICKEN AND WAFFLES**
Chicken and waffles, tater tots, scrambled eggs, maple syrup
- \$15.50 LUMBERJACK**
Buttermilk pancakes, bacon, hashbrowns, scrambled eggs
- \$13.50 WAFFLE BOARD**
BYO bar to include: waffles, peanut butter, Nutella, butter, blueberries, strawberries, chocolate chips, candied walnuts, maple syrup, whipped cream

Boxed

- \$16.00 CONTINENTAL**
Breakfast pastry, yogurt parfait, fruit cup
- \$16.00 DINER SPECIAL**
Bacon, sausage patties, scrambled eggs, breakfast potatoes
- \$17.00 GRIDDLER**
Buttermilk pancakes or cinnamon french toast, sausage links, scrambled eggs, maple syrup
- \$18.00 HEALTHY START**
Egg white and spinach omelet, sweet potato hash, turkey bacon, fruit cup
- \$17.00 FRITTATA**
Frittata muffins, choice of breakfast meat, breakfast potatoes, fruit cup
- \$17.00 CHICKEN AND WAFFLES**
Chicken and waffles, tater tots, maple syrup
- \$17.00 LUMBERJACK**
Buttermilk pancakes, bacon, hashbrowns, scrambled eggs



BREAKFAST A LA CARTE (Mains)

Buffet or boxed | minimum of 10 each | Build your own box: Choice of 1 main and 2 sides. Add \$1.50 for packaging.

Omelets

Served with Fire Roasted Salsa

- \$8.25** **SOUTHWESTERN OMELET**
Egg, bacon, onion, jalapeño, tomato, Monterey Jack cheese
- \$8.25** **HAM & SWISS OMELET**
Egg, ham, Swiss cheese
- \$8.25** **MEDITERRANEAN OMELET**
Egg, spinach, red pepper, tomato, feta cheese
- \$8.25** **CHORIZO OMELET**
Egg, sausage, onion, cheddar cheese

Breakfast Burritos

Served with Salsa and Sour Cream

- \$8.95** **FAJITA BURRITO**
Egg, sausage, onion, bell pepper, cheddar cheese, flour tortilla
- \$8.95** **AMERICAN BURRITO**
Egg, bacon, cheddar cheese, flour tortilla
- \$8.95** **SWEET POTATO BURRITO**
Egg, sweet potato, black beans, cheese, flour tortilla
- \$8.95** **STEAK BURRITO**
Egg, chopped steak, herbs, cheese, flour tortilla

Egg White Omelets

Served with Fire Roasted Salsa

- \$8.25** **SPINACH & EGG WHITE OMELET**
Egg whites, spinach, tomato, feta cheese
- \$8.25** **VEGGIE EGG WHITE OMELET**
Egg whites, zucchini, mushroom, mozzarella cheese
- \$8.25** **WESTERN EGG WHITE OMELET**
Egg whites, ham, green pepper, onion



BREAKFAST A LA CARTE (Mains)

Buffet or boxed | minimum of 10 each | Build your own box: Choice of 1 main and 2 sides. Add \$1.50 for packaging.

Frittata Muffins

Served with Fire Roasted Salsa

- \$6.25 SPINACH, TOMATO, & MOZZARELLA FRITTATAS**
Egg, spinach, tomato, mozzarella cheese
- \$6.25 BACON AND CHEDDAR FRITTATAS**
Egg, bacon, cheddar cheese
- \$6.25 TOMATO & MUSHROOM FRITTATAS**
Egg, cherry tomato, crimini mushroom, Monterey Jack cheese
- \$6.25 PROSCIUTTO & GOUDA FRITTATAS**
Egg, prosciutto, smoked Gouda cheese, herbs
- \$6.25 3-CHEESE FRITTATAS**
Egg, three cheeses, chives

From The Griddle

- \$6.95 BELGIAN WAFFLES**
Served with maple syrup, butter
- \$6.95 BUTTERMILK PANCAKES**
Served with maple syrup, butter
- \$6.95 CINNAMON FRENCH TOAST**
Served with maple syrup, cinnamon, powdered sugar

Breakfast Sandwiches

with choice of croissant, English muffin, bagel, or biscuit

- \$6.95 CLASSIC**
Sausage, egg, cheddar cheese
- \$6.95 BACON**
Bacon, egg, cheddar cheese
- \$6.95 VEGGIE**
Veggie patty, egg, cheddar cheese

Breads & Pastries

- \$4.75 BREAKFAST PASTRIES**
An assortment of our most popular breakfast pastries
- \$4.75 MUFFIN**
Blueberry, chocolate, orange, banana, apple crumb
- \$4.75 BAGEL**
Served with cream cheese
- \$4.75 CROISSANT**
Served with jam, butter
- \$4.75 BREAKFAST LOAF**
Marble, chocolate, blueberry, lemon poppy seed, orange



BREAKFAST A LA CARTE SIDES

- | | |
|--|---|
| <p>\$5.25 FRUIT SALAD
Chopped seasonal fruit to include cantaloupe, honeydew, berries</p> | <p>\$5.95 SCRAMBLED EGGS
Cooked light and fluffy (optional addition of shredded cheddar cheese) w/cheese: \$6.45</p> |
| <p>\$6.00 SLICED FRUIT DISPLAY
Sliced seasonal fruit to include cantaloupe, honeydew, berries</p> | <p>\$4.75 BACON
Applewood bacon</p> |
| <p>\$5.50 FRUIT CUP
Chopped seasonal fruit to include cantaloupe, honeydew, berries</p> | <p>\$4.75 TURKEY BACON
Sliced turkey bacon</p> |
| <p>\$4.50 OVERNIGHT OATS
Choice of maple walnut, mixed berry, or cinnamon roll</p> | <p>\$4.75 SAUSAGE LINKS
Pork sausage links</p> |
| <p>\$5.25 YOGURT PARFAIT
With berries and granola</p> | <p>\$4.75 SAUSAGE PATTY
Pork sausage patty</p> |
| <p>\$4.25 HOMEFRIES
Red skin potatoes, sautéed onions, peppers</p> | <p>\$4.75 CHICKEN SAUSAGE PATTY
Chicken sausage patty</p> |
| <p>\$4.25 SWEET POTATO HASH
Roasted cubed sweet potato, onions</p> | <p>\$4.75 VEGETARIAN "SAUSAGE" PATTY
Beyond sausage</p> |
| <p>\$4.25 BREAKFAST POTATOES
Roasted cubed potatoes, herbs</p> | <p>\$4.75 TURKEY SAUSAGE
Turkey sausage links</p> |



SALADS

Buffet or boxed | Minimum of 10 each | Boxed: add \$1.50 for packaging

MIXED GREENS (Regular)

Mixed green lettuce, purple onion, dried cranberries, crumbled feta cheese, balsamic dressing

GREEK (Regular)

Romaine lettuce, red onion, bell pepper, tomato, cucumber, crumbled feta cheese, Greek olives, oregano vinaigrette

GARDEN (Regular)

Romaine lettuce, tomato, radish, cucumber, carrot, balsamic vinaigrette

CAESAR (Regular)

Romaine lettuce, parmesan cheese, croutons, cracked pepper, Caesar dressing

POTATO (Regular)

Boiled potatoes, red onion, celery, mustard, dill, parsley, light mayonnaise dressing, salt, pepper

CHOPPED (Premium)

Chopped romaine lettuce, cucumber, tomato, avocado, hard-boiled eggs, red onion, bacon, shredded cheese, bleu cheese dressing

TYT (Premium)

Field greens, caramelized onion, roasted tomato, avocado, feta cheese, tortilla crisps, strawberry balsamic vinaigrette

MEXICAN (Premium)

Romaine lettuce, chopped tomato, corn, black beans, red onion, avocado, shredded cheese, bell pepper, fried tortilla strips, chipotle ranch dressing

BBQ (Premium)

Romaine lettuce, cherry tomatoes, radish, cucumber, red onion, black beans, cheddar cheese, croutons, hickory BBQ ranch dressing

SPINACH & APPLE (Premium)

Spinach, cinnamon caramelized apples, fennel, purple onion, feta cheese, candied pecans, apple cider vinaigrette

Entrée Salad with Chicken - \$14.50
 Entrée Salad with Steak - \$16.50
 Entrée Salad with Salmon - \$16.50
 Entrée Salad with Shrimp - \$16.50
 Entrée Salad with Tofu - \$13.50

Beyond and other meatless protein options available upon request



SALADS

Buffet or boxed | Minimum of 10 each | Boxed: add \$1.50 for packaging

COBB (Premium)

Romaine lettuce, avocado, tomato, chopped hard-boiled eggs, bacon, bleu cheese crumbles, herb vinaigrette

COUSCOUS (Premium)

Romaine lettuce, couscous, chickpeas, cucumber, tomato, lemon vinaigrette

QUINOA TABBOULEH (Premium)

Romaine lettuce, quinoa, tomato, cucumber, parsley, mint, green onion, lemon juice, olive oil, spices

ASIAN SPINACH (Premium)

Baby spinach, cabbage, red and yellow peppers, mandarin pieces, peanuts, soy-ginger vinaigrette

JAP CHAE (Premium)

Stir fried sweet potato noodles, sweet soy dressing, assorted vegetables, fresh herbs, sesame seeds

THAI CRUNCH (Premium)

Kale, edamame, carrot, bean sprouts, bell pepper, purple onion, cashews, sesame-garlic dressing

CHIMICHURRI PASTA SALAD (Premium)

Penne pasta, cherry tomatoes, cucumber, sauteed bell pepper, roasted corn, chimichurri dressing

ITALIAN PASTA SALAD (Premium)

Rotini pasta, cherry tomatoes, black olives, roasted bell pepper, basil, herb vinaigrette

FATTOUSH (Premium)

Romaine lettuce, tomato, cucumber, radish, parsley, mint, pita bread, feta cheese, sumac dressing

Entrée Salad with Chicken - \$14.50
 Entrée Salad with Steak - \$16.50
 Entrée Salad with Salmon - \$16.50
 Entrée Salad with Shrimp - \$16.50
 Entrée Salad with Tofu - \$13.50

Beyond and other meatless protein options available upon request



BOWLS

Buffet or boxed | Minimum of 10 each | Boxed: add \$1.50 for packaging

Bowl Bar: \$28.50

Choice of: 2 bases, 3 proteins

TERIYAKI

Brown rice, broccoli, mushroom, carrot, roasted bell pepper, grilled onion, sesame seeds, teriyaki dressing

MEDITERRANEAN

Romaine lettuce, quinoa, tomato, olives, red onion, hummus, feta cheese, tahini dressing

CHIPOTLE

White rice, roasted corn, shredded cheese, bell pepper, black beans, cherry tomatoes, chipotle aioli

BUDDHA

Brown rice, roasted Brussels sprouts, sweet potato, onion, chickpeas, peanut dressing

SUSHI

Sushi rice, radish, edamame, cabbage, carrot, cucumber, pickled ginger, soy ginger dressing

- Bowl with Tofu - \$16.00**
- Bowl with Chicken - \$17.00**
- Bowl with Steak - \$19.00**
- Bowl with Salmon - \$19.00**
- Bowl with Shrimp - \$19.00**





SANDWICHES & WRAPS

Platters or boxed | Minimum of 10 each | Served with chips

Sandwich & Chips
\$9.75

Boxed (sandwich and chips)
add \$1.50 for packaging

PACKAGE I
\$17.50

Sandwich or Wrap, Chips, Regular
Side Salad, Cookies or Brownies

PACKAGE II
\$19.50

Sandwich or Wrap, Chips, 2
Regular Side Salads, Cookies or
Brownies

PACKAGE III
\$21.50

Sandwich or Wrap, Chips, 2
Regular Side Salads, Cookies or
Brownies, Beverage

*Add \$3.00 for a premium salad

CHICKEN SALAD CROISSANT

Chicken, cilantro, celery, pickle, onion, lime juice, mayonnaise dressing, croissant

GRILLED HERB CHICKEN

Herb chicken breast, havarti cheese, basil aioli, tomato, spring mix, ciabatta bun

BBQ CHICKEN

Pulled barbecue chicken, BBQ sauce, coleslaw, sesame kaiser roll

BLT

Bacon, lettuce, tomato, lemon-herb mayonnaise, country white bread

ROAST BEEF

Sliced roast beef, provolone cheese, caramelized onion, lemon-horseradish mayonnaise, ciabatta bun

CARNE ASADA

Chimichurri-marinated grilled steak with avocado, onion, cilantro, green leaf lettuce, tomato, basil, ciabatta bun

BLACK FOREST HAM & CHEESE

Sliced ham, provolone cheese, lettuce, tomato, country white bread

ITALIAN SUB

Prosciutto, pepperoni, ham, pepperoncini, provolone, chopped olives, lettuce, tomato, herb aioli, sub roll

TURKEY & CHEESE

Sliced turkey breast, cheddar cheese, romaine lettuce, mayonnaise, kaiser roll

TURKEY CLUB

Smoked turkey, crispy bacon, guacamole, red onion, lettuce, country white bread

TUNA SALAD

Albacore tuna, celery, onion, dill, mayonnaise, lemon juice, lettuce, tomato, croissant

VEGAN "CHICKEN SALAD"

Textured vegetable protein, celery, onion, vegan mayonnaise, salt, pepper, ciabatta roll

ROAST "BEET"

Sliced beets, provolone, shredded lettuce, tomato, herb marinade, sub roll

GRILLED PORTOBELLO

Grilled portobello mushroom, mozzarella, tomato, field greens, red pepper, mayonnaise, cheese focaccia bread



SANDWICHES & WRAPS

Platters or boxed | Minimum of 10 each | Served with chips

Sandwich & Chips
\$9.75

Boxed (sandwich and chips)
add \$1.50 for packaging

PACKAGE I
\$17.50

Sandwich or Wrap, Chips, Regular
Side Salad, Cookies or Brownies

PACKAGE II
\$19.50

Sandwich or Wrap, Chips, 2
Regular Side Salads, Cookies or
Brownies

PACKAGE III
\$21.50

Sandwich or Wrap, Chips, 2
Regular Side Salads, Cookies or
Brownies, Beverage

*Add \$3.00 for a premium salad

BUFFALO CHICKEN WRAP

Diced chicken, green leaf lettuce, buttered buffalo sauce, julienned carrots, ranch dressing, tortilla wrap

CHICKEN CAESAR WRAP

Grilled chicken breast, romaine lettuce, parmesan cheese, Caesar dressing, tortilla wrap

CHICKEN GREEK WRAP

Grilled chicken, kalamata olives, tomatoes, bell pepper, cucumber, feta cheese, red onion, spring mix, hummus, tortilla wrap

STEAK CAESAR WRAP

Grilled steak, romaine lettuce, parmesan cheese, Caesar dressing, tortilla wrap

STEAK GREEK WRAP

Grilled steak, kalamata olives, tomatoes, bell peppers, cucumbers, feta cheese, red onion, spring mix, hummus, tortilla wrap

GRILLED SHRIMP WRAP

Sautéed shrimp, caramelized onion, cilantro, romaine lettuce, chipotle, Caesar dressing, tortilla wrap

CAPRESE WRAP

Fresh mozzarella, tomato, basil, spinach, pesto, tortilla wrap

VEGAN WRAP

Lettuce, tomato, onion, cucumber, artichoke, bell pepper, black olives, carrot-hummus spread, tortilla wrap





BEEF ENTRÉES

Buffet or boxed

Premium beef buffet \$24.50
Standard beef buffet \$22.50
Buffet entrées include:

- 2 sides (choose from rice, potato and vegetable sides) OR 1 pasta side
- Regular side salad
- Cookies or brownies

Premium beef box \$18.00
Standard beef box \$17.00

Boxes include choice of protein and 2 sides
 Add \$3.00 for a premium salad

COMBINATION BUFFET PRICING:

Chicken and Beef - \$21.50
 Chicken and Premium Beef- \$22.50
 Chicken and Seafood- \$22.50
 Beef and Seafood \$23.50
 Seafood and Premium Beef- \$24.50
 Add \$3.00 for a premium salad
 Please inquire for vegetarian combination pricing

Premium Beef Entrées

SEARED STEAK WITH GARLIC BUTTER

Pan-seared steak, garlic butter sauce, grilled onion, lemon wedges

GRILLED STEAK WITH CHIMICHURRI

Grilled steak, chimichurri sauce, grilled cherry tomatoes, onion

GRILLED STEAK WITH FETA CHEESE

Grilled steak, crumbled feta cheese, balsamic drizzle, roasted tomatoes, sautéed spinach

BRISKET

Thinly sliced smoked beef brisket, rosemary au jus, fresh herbs

CARNE ASADA

Grilled skirt steak, grilled onion, spicy pico de gallo, lime cream sauce

FAJITAS

Grilled beef, sautéed onion, mixed bell pepper, spices, flour tortillas, sour cream, salsa, shredded cheese, pico de gallo

BEEF KOFTA

Ground beef kabobs, Middle Eastern spices, naan bread, diced tomatoes, red onion, cucumber, fresh herbs, tzatziki sauce

BEEF TERIYAKI

Grilled steak, teriyaki sauce, sesame seeds, green onion

Regular Beef Entrées

PULLED BBQ

Hickory smoked beef in BBQ sauce, coleslaw, brioche buns

BEEF ENCHILADAS

Flour tortillas, seasoned beef, Monterey Jack cheese, fresh herbs, Mexican cheese, cheddar cheese, enchilada sauce, fresh cilantro

LOMO SALTADO

Sautéed beef, red onion, green peas, soy sauce, fresh cilantro, tomatoes, French fries

SESAME STIR FRY

Sautéed beef, carrots, broccoli, green onions, bell pepper, water chestnuts, sesame oil, soy sauce, ginger, sesame seeds, green onion

SPICY BASIL

Thinly sliced sautéed beef, fresh basil, peppers, ginger, chilies, cilantro, mint, lime, traditional Thai sauces

MONGOLIAN BEEF

Steak, soy sauce, brown sugar, ginger, garlic, chili pepper sauce, carrots, peppers, green onion

MEDITERRANEAN BEEF

Cubed beef, onion, celery, stewed tomatoes, red wine, mediterranean spices



CHICKEN ENTRÉES

Buffet or boxed

Buffet: \$20.50

Buffet entrées include:

- 2 sides (choose from rice, potato and vegetable sides) OR 1 pasta side
- Regular side salad
- Cookies or brownies

Boxed: \$16.00

Boxes include choice of protein and 2 sides

Add \$3.00 for a premium salad

COMBINATION BUFFET PRICING:

Chicken and Beef - \$21.50

Chicken and Premium Beef- \$22.50

Chicken and Seafood- \$22.50

Beef and Seafood \$23.50

Seafood and Premium Beef- \$24.50

Add \$3.00 for a premium salad

Please inquire for vegetarian combination pricing

GRILLED CHICKEN WITH CRANBERRY RELISH

Grilled chicken breast, orange cranberry relish, lemon olive oil, fresh herbs, pearl couscous

LEMON PEPPER CHICKEN

Grilled chicken breast, creamy lemon pepper sauce, roasted potatoes

LEMON HERB CHICKEN BREAST

Grilled chicken breast, olive oil, lemon juice, garlic, herbs, fresh sautéed spinach, lemon wedges

GARLIC BUTTER ROASTED CHICKEN

Roasted chicken, light garlic/butter sauce, green beans, roasted potatoes

PESTO CHICKEN BREAST

Grilled chicken breast, basil parmesan pesto sauce, roasted cherry tomatoes

PICATA CHICKEN BREAST

Grilled chicken breast, garlic, lemon, capers, angel hair pasta, lemon wedges

HICKORY BBQ CHICKEN

Grilled chicken, signature sweet BBQ sauce

CHICKEN PARMESAN

Fried chicken breast, breadcrumbs, fresh tomato sauce, melted mozzarella cheese, herb penne pasta

PERUVIAN ROASTED CHICKEN

Oven-roasted chicken, Peruvian spices, traditional mild yellow sauce, spicy green sauce, plantains, lime wedges

CHICKEN FAJITAS

Grilled chicken, sautéed onion, mixed bell pepper and spices, flour tortillas, sour cream, red salsa, shredded cheese

CHICKEN ENCHILADAS

Flour tortillas, seasoned chicken, Monterey Jack cheese, fresh herbs, Mexican cheese, cheddar cheese, enchilada sauce, fresh cilantro

TERIYAKI CHICKEN

Grilled chicken, teriyaki sauce, sesame seeds, green onion

SESAME CHICKEN STIR FRY

Sautéed chicken breast, carrots, broccoli, green onion, bell pepper, water chestnuts, sesame sauce, sesame seeds

BUTTER CHICKEN

Cubed chicken, spiced tomato/butter curry sauce



SEAFOOD ENTRÉES

Buffet or boxed

Buffet: \$24.50

Buffet entrées include:

- 2 sides (choose from rice, potato and vegetable sides) OR 1 pasta side
- Regular side salad
- Cookies or brownies

Boxed: \$18.00

Boxes include choice of protein and 2 sides

Add \$3.00 for a premium salad

COMBINATION BUFFET PRICING:

Chicken and Beef - \$21.50

Chicken and Premium Beef- \$22.50

Chicken and Seafood- \$22.50

Beef and Seafood \$23.50

Seafood and Premium Beef- \$24.50

Add \$3.00 for a premium salad

Please inquire for vegetarian combination pricing

MAPLE LEMON MUSTARD SALMON

Seared salmon, maple-mustard glaze, lime wedges, cilantro, black bean and corn salad

SESAME CRUSTED SALMON

Sesame-crusted salmon, sesame-soy glaze, sesame seeds, green onion, lime wedges, edamame, purple cabbage

CARIBBEAN SALMON

Salmon filets, Caribbean spice marinade, pineapple relish, rice and peas

HERB DE PROVENCE SALMON

Baked salmon filets, herb de Provence spices, light cream sauce, garden peas

BLACKENED SALMON

Pan-seared salmon, blackening spices, sautéed peppers

TERIYAKI SALMON

Seared salmon, teriyaki sauce, sesame seeds, green onion, steamed broccoli

TERIYAKI SHRIMP

Seared shrimp, teriyaki sauce, sesame seeds, green onion, steamed broccoli

BLACKENED SHRIMP

Seared shrimp, blackening spices, cilantro lime sauce, dirty rice

HONEY SOY SHRIMP

Seared shrimp, honey, soy sauce, ginger, garlic, steamed broccoli

CHILI LIME SHRIMP

Seared shrimp, lime juice, garlic, paprika, pineapple salsa, white rice, lime wedges

CREAMY GARLIC SHRIMP

Sautéed shrimp, garlic puree, shallots, white wine, cream, parsley, fresh tomatoes, angel hair pasta



VEGETARIAN & VEGAN ENTRÉES

Buffet or boxed

Buffet: \$18.50

Buffet entrées include:

- 2 sides (choose from rice, potato and vegetable sides) OR 1 pasta side
- Regular side salad
- Cookies or brownies

Boxed: \$15.00

Boxes include choice of protein and 2 sides

Add \$3.00 for a premium salad

TERIYAKI TOFU (Vegan)

Grilled tofu steaks, teriyaki sauce, sesame seeds, green onion, steamed broccoli

TOFU ROAST WITH WHISKEY GLAZE (Vegan)

Baked tofu, brown sugar, maple syrup, whiskey glaze, quinoa, orange slices

PESTO TOFU (Vegetarian)

Grilled tofu steaks, parmesan basil sauce, cherry tomatoes

HICKORY BBQ TOFU (Vegan)

Grilled tofu, BBQ sauce

BEYOND ASADA (Vegan)

Sliced grilled Beyond burgers, chimichurri sauce, grilled peppers

BEYOND CRUMBLES ENCHILADAS (Vegetarian)

Flour tortillas, beyond crumbles, Monterey Jack cheese, fresh herbs, Mexican cheese, cheddar cheese, enchilada sauce

BEYOND TACOS (Vegan)

Seasoned Beyond sausage, soft tortillas, pico de gallo, fire roasted salsa

FALAFEL (Vegan)

Middle Eastern chickpea fritters, quinoa, lemon wedges, naan bread, cucumber, tomato, onion, tzatziki sauce



PASTA ENTRÉES & SIDES

Buffet or boxed

Buffet: \$19.99

Buffet entrées include:

- Choice of garden, Greek, mixed green or Caesar salad, dinner rolls, and cookies or brownies

Boxed: \$15.00 - \$17.00

Buffet: \$19.99 SPAGHETTI AND MEATBALLS

Boxed: \$17.00

Spaghetti pasta, beef meatballs, homemade tomato sauce, parmesan cheese

Buffet: \$19.99 BEEF LASAGNA

Boxed: \$17.00

Pasta layered with ground beef, garlic, onion, marinara sauce, mozzarella, smoked gouda cheese, parmesan cheese

Buffet: \$19.99 PENNE BOLOGNESE

Boxed: \$17.00

Ground beef, olive oil, garlic, oregano, basil, parsley, onion, red wine, diced tomatoes, penne pasta, parmesan cheese

Buffet: \$19.99 BAKED ZITI

Boxed: \$17.00

Ziti pasta, ground beef, marinara sauce, ricotta, parmesan, mozzarella cheese

Buffet: \$19.99 VEGETARIAN LASAGNA

Boxed: \$15.00

Layers of pasta with Beyond crumbles, marinara sauce, parmesan, mozzarella cheese

Buffet: \$19.99 CHICKEN PARMESAN

Boxed: \$16.00

Fried breaded chicken breast, marinara sauce, mozzarella cheese, penne pasta

Buffet: \$19.99 EGGPLANT PARMESAN

Boxed: \$15.00

Fried breaded eggplant, marinara sauce, mozzarella cheese, penne pasta

Build Your Own

Buffet or Boxed

As a Side (without protein) \$8.50

Buffet Entrées

- With Vegetarian Protein \$18.50
- With Chicken \$20.50
- With Steak \$22.50
- With Shrimp \$24.50
- Buffet entrées include choice of garden, Greek, mixed green or Caesar salad, dinner rolls, and cookies or brownies

Boxed

- With Vegetarian Protein \$15.00
- With Chicken \$16.00
- With Steak \$17.00
- With Shrimp \$18.00

Please inquire for other vegetarian protein options to include - "Chickin" strips, Beyond crumbles, or mixed vegetables

\$8.50 TORTELLINI AL PESTO

Tortellini, parmesan basil sauce

\$8.50 FETTUCCINE ALFREDO

Fettuccine, creamy garlic parmesan sauce

\$8.50 PENNE PRIMAVERA

Penne pasta, olive oil, parmesan cheese, red onion, carrot, broccoli, bell pepper, yellow squash, zucchini, tomatoes and garlic

\$8.50 SPAGHETTI WITH ARRABBIATA

Spaghetti, spicy red sauce, garlic, tomatoes, red chili peppers

\$8.50 LINGUINE PICATA

Linguine, white wine, olive oil, lemon juice, butter, capers

\$8.50 SPAGHETTI MARINARA

Spaghetti, homemade marinara sauce

\$8.50 SPAGHETTI, VEGGIES AND CREAM SAUCE

Spaghetti, mushrooms, broccoli, cherry tomatoes, light cream sauce



SIDES, DESSERTS & BEVERAGES

Sides

Please find side salads under salad menu. Please find pasta sides under pasta menu.

Vegetables: \$4.25

Option to be roasted/grilled with: Garlic, parmesan, black pepper, lemon

- ROASTED SEASONAL VEGETABLES**
- ROASTED BROCCOLI**
- ROASTED CARROTS**
- GRILLED ASPARAGUS**
- ROASTED BRUSSELS SPROUTS**
- GRILLED CORN**
- STIR FRIED VEGETABLES**
- ROASTED BUTTERNUT SQUASH**
- SAUTÉED GREEN BEANS**
- PLANTAINS**
- MEDITERRANEAN VEGETABLES**
- FIESTA VEGETABLES**

Starch: \$4.25

- YELLOW RICE**
- WHITE RICE**
- MEXICAN RICE**
- ASIAN FRIED RICE**
- CILANTRO RICE WITH BLACK BEANS**
- CARIBBEAN RICE**
- HERB ORZO**
- GARDEN PEARL COUSCOUS**

Potatoes: \$4.25

- CREAMY MASHED POTATOES**
- RED SKINNED MASHED POTATOES**
- POTATO AU GRATIN**
- ROASTED POTATOES**
- ROASTED SWEET POTATOES**
- MASHED SWEET POTATOES**

Bread: \$2.00

- DINNER ROLLS**
- BISCUIT**
- GARLIC BREAD**
- PITA BREAD**

Beverages

- \$2.50 ASSORTED SODAS**
Coke, Diet Coke, Sprite, Ginger Ale
- \$2.00 BOTTLED WATER**
- \$2.00 SPARKLING WATER**
Assorted flavors or regular
- \$3.50 JUICES**
Orange, apple, cranberry
- \$1.25/LB ICE**
- \$3.00 COFFEE SERVICE**
Regular, decaf, creamer, sugar, sweetener, stirrers, disposable coffee cups
30.00 Per airpot, serves 10
- \$3.00 TEA SERVICE**
Hot water, tea bags, sugar, sweetener, stirrers, disposable coffee cups
30.00 Per airpot, serves 10

Desserts

Add \$1.50 for boxed

- \$2.50 COOKIES & BROWNIES**
Chocolate chip, sugar, oatmeal raisin
- \$3.50 DESSERT BARS**
Oreo, blondie, lemon, pecan, oatmeal raisin, red velvet
- \$3.50 CUPCAKES**
Chocolate, lemon, red velvet, strawberry, vanilla
- \$3.50 MINI CAKES**
Tiramisu, carrot, vanilla, chocolate, napoleon
- \$5.50 DESSERT DISPLAY**
Brownie, dessert bar, mini cake



DISPOSABLES & EQUIPMENT

Disposables

- \$3.00** **DISPOSABLE PACKAGE**
 Dinner plate, dessert plate, cutlery set (knife, fork, spoon, napkin, salt, pepper), dinner napkin, beverage napkin, cups, serving pieces
- \$4.00** **HIGH-END DISPOSABLE PACKAGE**
 White and silver rimmed dinner plate, dessert plate, silver cutlery, dinner napkin, beverage napkin, cups, serving pieces
- \$2.00** **BLACK COFFEE MUGS WITH HANDLE**
- \$12.00** **DISPOSABLE CHAFER**
 Wire rack, water pan, sterno
- \$1.00** **CUTLERY SET**
 Knife, fork, spoon, salt, pepper, towelette
- \$10.00** **ICE BOWL AND ICE SCOOP**

Equipment

Please inquire about renting service equipment

OFFICE HOURS

8:00 a.m. to 5:30 p.m.

For emergencies, please contact your account representative

ORDERING

Orders can be placed via email or telephone between 8:00 a.m. and 5:30 p.m.

All orders must be placed with 48 hours' notice

Last minute orders can be accommodated. Please call your account representative

GUEST COUNT

Guest count can be altered until 2:00 p.m. the day before the event

ORDER MINIMUMS

\$300.00 minimum on food, Monday through Friday

\$500.00 minimum on food, Saturday and Sunday

PRESENTATION OF FOOD

All food will be delivered in high-quality black disposable containers with appropriate serving pieces

Hot food will be sent in disposable hotel pans

Food can be presented in white china platters and silver chafing dishes at an additional charge. Please contact your account representative

DELIVERY & SETUP

Delivery fee: \$40.00

Next-day pickup fee: \$30.00

Same-day pick up: \$40.00

Delivery Window – 1 Hour

Exact time delivery fee: \$75.00

Staffed corporate events delivery fee: \$100.00

EQUIPMENT

Disposable package: \$3.00 per person

High-end disposable package: \$4.00 per person

Disposable wire racks with sterno: \$12.00 each

CANCELLATION POLICY

Via email 48 hours before the event start time

Orders that are not canceled within 48 hours of the event start time will be charged in full

For inclement Weather, please call your account representative

BILLING & PAYMENT METHODS

ALL CREDIT CARDS WILL BE CHARGED A 3% FEE

VISA/Master Card/American Express

Corporate Check (NET 30 Terms)

ACH