

DEAN & DELUCA®
CATERING

LEAWOOD, KANSAS
4700 West 119th Street | Leawood, KS 66209
tel 913.498.3131 ext 1
cateringkc@deandeluca.com

BREAKFAST PLATTERS

Six guest minimum order. 48 Hours requested for delivery.

ST. HELENA	<i>per person</i>	\$5
Assorted bagels, breakfast breads, Danish, muffins and scones. Served with butter, cream cheese and preserves.		
CHARLOTTE	<i>per person</i>	\$7
Assorted bagels, breakfast breads, Danish, muffins and scones and orange juice. Served with butter, cream cheese and preserves.		
NEW YORKER	<i>per person</i>	\$9
Assorted bagels, breakfast breads, Danish, muffins and scones, orange juice and fresh fruit salad. Served with butter, cream cheese and preserves.		
KANSAS CITY	<i>per person</i>	\$11
Assorted bagels, breakfast breads, Danish, muffins and scones, orange juice, fresh fruit salad and fresh brewed coffee. Served with butter, cream cheese and preserves.		
ENGLISH TEA BASKET	<i>medium, 10-15 guests</i>	\$180
	<i>large, 20 guests</i>	\$240
Smoked salmon and herb chevre on New York rye, chicken salad on whole wheat, cucumber with fresh dill cream cheese on sourdough, egg salad and watercress on multigrain, ham and cheddar on brioche. Served with Stilton Blue and Barber's cheddar, garnished with grapes, fresh berries and dried fruit.		
DEAN & DELUCA SIGNATURE FRUIT BASKET	<i>small, 10 guests</i>	\$50
	<i>medium, 15 guests</i>	\$75
	<i>large, 25 guests</i>	\$95
A beautifully arranged basket of seasonal fruit and fresh berries with honey almond yogurt dip.		
ATLANTIC SALMON PLATTER	<i>small, 10 guests</i>	\$85
	<i>medium, 15 guests</i>	\$125
	<i>large, 25 guests</i>	\$215
Assorted fresh bagels with capers, chopped egg, herb chevre, sweet red onion and tomato.		

BREAKFAST SERVICE

*Ten guest minimum order. One week notice required.
Chef, server, equipment rental and 18% gratuity for below items.*

EGGS BENEDICT STATION	<i>Quote Provided</i>
Fresh poached eggs served with your choice or combination of Bistro Filet, Canadian bacon, crab cakes or smoked salmon with our signature green chili cilantro béarnaise, hollandaise and toasted English muffin.	
FRITTATA OR OMELET STATION	<i>Quote Provided</i>
Invite our chef to create personalized frittatas or omelets with your choice of fresh eggs, egg substitute or egg whites; filled with an assortment of breakfast meats, cheeses and vegetables.	
PERSONALIZED BREAKFAST BUFFET	<i>Quote Provided</i>
Allow our Catering Department to create your personalized breakfast buffet from our ala carte selections.	

FRITTATA OR OMELET STATION ADDITIONS

- Artichoke Hearts, Baby Spinach, Broccoli, Grilled Asparagus, Grilled Peppers
- Mushroom Blend, Roasted Potatoes, Sweet Red Onion and Tomato
- Cheddar, Feta, Herb Chevre, Pepper Jack, Mozzarella and Swiss
- Bistro Filet, Breakfast Sausage, Italian Sausage, Ham and Thick Slab Bacon.
- Lobster, Lump Crab Meat, Atlantic Salmon and Shrimp.

BREAKFAST ALA CARTE

Six guest minimum order. 48 Hours requested for delivery.

BREAKFAST ACCOMPANIMENTS	<i>each</i>	\$6
<ul style="list-style-type: none"> - Bistro Filet - Grilled Italian Sausage - Thick Sliced Ham - Breakfast Sausage - Thick Slab Bacon 		
BREAKFAST BAGEL	<i>each</i>	\$10
Atlantic salmon, capers, cucumber, herb chevre, tomato and sweet red onion.		
BREAKFAST PANINI	<i>each</i>	\$8
Cheddar cheese, thick slab bacon, tomato, eggs and spinach on grilled rosemary olive oil hearth baked bread.		
CHEDDAR AND HERB BISCUIT WITH HAM	<i>each</i>	\$7
House baked cheddar and herb biscuit served with ham & accompanied by apricot mustard.		
CREAM CHEESE BISCUITS WITH SAUSAGE GRAVY	<i>per person</i>	\$7
CROISSANT WITH HAM, FONTINA AND FIG JAM	<i>each</i>	\$8
CHORIZO BURRITO	<i>each</i>	\$7
Chorizo Sausage, scrambled eggs, pepper jack cheese, grilled peppers, roasted potatoes and sweet red onion; rolled in a flour tortilla. Served with sour cream and house made ancho chili salsa.		
DEEP DISH QUICHE	<i>8-10 guests</i>	\$45
<ul style="list-style-type: none"> - Aged Provolone, Fontina, Mozzarella, and Parmesan with Roasted Red Peppers - Artichoke Hearts, Baby Spinach, Feta and Grilled Asparagus - Broccoli, Cheddar and Ham - Bacon, Sweet Red Onion and Swiss Cheese - Personalized From Our Frittata and Omelet Ingredient Choices (Quote Provided) 		
EGG CASSEROLE	<i>10 guests</i>	\$50
	<i>20 guests</i>	\$95
FRESH FRUIT SALAD	<i>per person</i>	\$4
GRANOLA, FRESH BERRIES AND YOGURT PARFAIT	<i>each</i>	\$6
GRIDDLE SELECTIONS	<i>each</i>	\$5
<ul style="list-style-type: none"> - Belgian Waffles - Pancakes - Thick sliced Raisin Challah French Toast 		
INDIVIDUAL FRITTATA OR OMELETS	<i>each</i>	\$8
<ul style="list-style-type: none"> - Aged Provolone, Fontina, Mozzarella, and Pecorino Romano with Roasted Peppers - Artichoke Hearts, Baby Spinach, Feta and Grilled Asparagus - Broccoli, Cheddar and Ham - Bacon, Sweet Red Onion and Swiss Cheese - Personalized from our Frittata and Omelet Ingredient Choices (Quote Provided) 		
ROASTED POTATOES	<i>per person</i>	\$4
With grilled peppers and sweet red onion.		
OATMEAL WITH BERRY COMPOTE	<i>per person</i>	\$6

BREAKFAST ALA CARTE

Six guest minimum order. 48 Hours requested for delivery.

DAILY BAKED BREAKFAST BREADS

Plattered or boxed. Served with cream cheese, butter and preserves.		
Almond Croissant	dozen	\$48
Assorted Bagels.....	dozen	\$18
Assorted Muffins	dozen	\$36
Cheese Danish	dozen	\$48
Cheese Danish	dozen	\$48
Cinnamon Rolls.....	dozen	\$48
Crème Fraiche Coffee Cake (Sliced or Whole Loaf)	each	\$6
Pain au Chocolate... ..	dozen	\$48
Pumpkin Bread (Sliced or Whole Loaf).....	each	\$6
Traditional Croissant.....	dozen	\$48
Traditional, Candied Orange, Cinnamon or Cranberry Scone	dozen	\$36

BOXED BREAKFASTS

*Six guest minimum order. 48 Hours requested for delivery.
All boxed breakfast selections are served with fresh fruit and premium orange juice or coffee service.*

BREAKFAST BAGEL	each	\$14
Atlantic Salmon, Capers, Cucumber, Herb Chevre, Tomato and Sweet Red Onion.		
BREAKFAST PANINI	each	\$14
Cheddar Cheese, Thick Slab Bacon, Tomato, Eggs and Spinach on grilled Rosemary Olive Oil Hearth Baked Bread.		
CHEDDAR AND HERB BISCUIT WITH HAM	each	\$14
House Baked Cheddar and Herb Biscuit served with Ham.		
CREAM CHEESE BISCUITS WITH SAUSAGE GRAVY	each	\$14
CHORIZO BURRITO	each	\$14
Chorizo Sausage, Scrambled Eggs, Pepper Jack Cheese, Grilled Peppers, Roasted Potatoes and Sweet Red Onion; rolled in a Flour Tortilla. Served with Sour Cream and house made Ancho Chili Salsa.		
CROISSANT WITH HAM, FONTINA AND FIG JAM	each	\$14

MORNING BEVERAGES

COFFEE SERVICE

Dean & DeLuca Blend Coffee, regular or decaffeinated	person	\$4
Orange Juice.....	half gallon	\$8
Odwalla Assorted Juices and Smoothies	person	\$4
Nantucket Nectar Bottled Juices.....	person	\$4

HOT TEA SERVICE

Dean & DeLuca Black, Green and Herbal Teas	person	\$4
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SALAD BOXED LUNCH

*Six guest minimum order. 24 Hours requested for delivery.
All salad box lunches are served with a fresh baked roll; brownie or cookie
and a complimentary Pepsi Beverage.*

BABY SPINACH	<i>each</i>	\$12
Green Apple, Bacon, Blue Cheese and Candied Walnuts. Dijon Vinaigrette Dressing.		
COBB	<i>each</i>	\$12
Romaine, Scallions, Avocado, Bacon, Blue Cheese, Egg and Tomato. Garlic Ranch Dressing.		
DEAN & DELUCA HOUSE SALAD	<i>each</i>	\$12
Spring Mix, Goat Cheese, Roasted Red Peppers and Pine Nuts. Balsamic Vinaigrette Dressing.		
MESCLUN SALAD	<i>each</i>	\$12
Spring Mix, Dried Fruit, Goat Cheese and Toasted Pumpkin Seeds. Pear Vinaigrette Dressing.		
SOUTHWEST SALAD	<i>each</i>	\$12
Romaine, Avocado, Black Beans, Cilantro, Julienned Carrots, Red and Yellow Peppers, Sweet Red Onion and Roasted Corn. Santa Fe Cream.		
TRADITIONAL CAESAR	<i>each</i>	\$12
Romaine, Parmesan, Roasted Peppers and Toasted Croutons. Creamy Caesar Dressing.		
VEGETARIAN SALAD NICOISE	<i>each</i>	\$12
Mixed Greens, Artichoke Hearts, Blanched Haricots Vert, New Potatoes, Chopped Egg, Olives, Roasted Red Peppers and Tomatoes. Dijon Vinaigrette Dressing.		
TOPPINGS		
Grilled Chicken.....		\$3
Grilled Salmon.....		\$5
Grilled Flank Steak		\$6
Poached Shrimp.....		\$6

SANDWICH BOXED LUNCH

*Six guest minimum order. 48 Hours requested for delivery.
All sandwich box lunches are served with a bag of kettle chips, brownie or cookie
and a complimentary Pepsi Beverage.*

ATLANTIC SALMON	<i>each</i>	\$12
Capers, Herb Chevre, Thinly Sliced Cucumber, Sweet Red Onion, Tomato, New York Rye Bread.		
CLASSIC EGG SALAD	<i>each</i>	\$12
Dijon Mustard, Green Onion, Leaf Lettuce and Tomato, Multi Grain Bread.		
CURRIED CHICKEN SALAD	<i>each</i>	\$12
Almonds, Baby Spinach, Dried Apricots, Red Flame Raisins, Traditional Croissant.		
DEAN & DELUCA CLUB SANDWICH	<i>each</i>	\$12
Ham and Smoked Turkey Breast, Applewood Smoked Bacon, Fresh Herb Aioli, Leaf Lettuce, Tomato on Sourdough Bread.		
FRESH MOZZARELLA, FRESH BASIL AND TOMATO	<i>each</i>	\$12
Balsamic Vinaigrette, French Baguette.		
GRILLED PORTOBELLO	<i>each</i>	\$12
Basil Pesto, Fresh Mozzarella, Grilled Asparagus, Roasted Peppers, Herbed Ciabatta Bread.		
HAM OR SMOKED TURKEY BREAST AND BRIE	<i>each</i>	\$12
Green Apples, Cranberry Dijon, French Baguette.		
HERB ROASTED CHICKEN AND GRUYERE	<i>each</i>	\$12
Cilantro, Cucumber, Apricot Mustard, Herbed Ciabatta Bread.		
MUFFALETTA	<i>each</i>	\$12
Coppa, Mozzarella, Prosciutto, Provolone, Genoa with Olive Tapenade, French Baguette.		
ROAST BEEF AND SMOKED GOUDA	<i>each</i>	\$12
Spring Mix, Red Onion Marmalade, Tomatoes, Honey Mustard on New York Rye Bread		
TUNA AND TUSCAN WHITE BEAN SALAD	<i>each</i>	\$12
Leaf Lettuce, Tomato on Kalamata Olive Hearth Baked Bread		

LUNCH BUFFET SELECTIONS

*Six guest minimum order. 48 Hours requested for delivery.
Chef, Server, Equipment Rental and Notice May Be Required for Below Items.
Selections are per person price only and does not include price of chef / server, rentals,
tax or 18 % gratuity when applicable.*

DEAN & DELUCA PASTA BUFFET per person **\$15**

Allow our Catering Department to create your personalized lunch buffet from our pasta selections. Your pasta selection is served with your choice of salad, garlic bread and a platter of assorted cookies, brownies and chocolate dipped coconut macaroons.

- Fettuccini, Artichokes, Grilled Asparagus and Red Peppers
- Fusilli, Sundried Tomato, Olives and Basil
- Lemon Orzo, Feta, Olives and Spinach
- Meat Lasagna
- Penne, Broccoli, Grape Tomatoes and Basil Pesto
- Vegetable Lasagna

DEAN & DELUCA SALAD BUFFET per person **\$17**

Grilled Chicken Salad of your choice and one of our green salads, rolls with butter. A Town Center Fruit Basket and a platter of assorted cookies, brownies & chocolate dipped coconut macaroons.

- Chicken Salad with Dried Cherries & Apricots
- Curry Chicken Salad with Granny Smith Apples
- Greek Chicken Salad with Olives, Feta and Red Onion
- Grilled Chicken with Grapes, Toasted Pecans and Fried Sage
- Honey Tarragon Chicken Salad
- Vadouvan Chicken Salad with Toasted Cashews

DOWNTOWN SANDWICH PLATTER per person **\$14.50**

A platter of assorted sandwiches, your choice of one accompaniment salad and a platter of assorted cookies, brownies & chocolate dipped coconut macaroons.

MIDTOWN SANDWICH PLATTER per person **\$16.50**

A platter of assorted sandwiches, your choice of two accompaniment salads and a platter of assorted cookies, brownies and chocolate dipped coconut macaroons.

UPTOWN SANDWICH PLATTER per person **\$18.50**

A platter of assorted sandwiches, your choice of three accompaniment salads and a platter of assorted cookies, brownies and chocolate dipped coconut macaroons.

THE ROE AVENUE per person **\$17**

A platter of assorted freshly baked dollar rolls stuffed with ham, roast beef and turkey; a sandwich accompaniment tray, stone ground mustard, horseradish cream and chipotle mayonnaise. Served with your choice of side salad and a platter of assorted cookies, brownies and chocolate dipped coconut macaroons.

BOARDROOM BOXED LUNCH

Six guest minimum order. 48 Hours requested for delivery.

Accompanied by a dinner roll with sweet butter and a house baked brownie, cookie or dessert bar.

CHABLIS POACHED SALMON	<i>each</i>	\$22
Orrechiette Pasta with Cucumber Cream, Peas and Tarragon.		
DEAN & DELUCA CRAB CAKE	<i>each</i>	\$22
Dean & DeLuca's Classic Crab Cake, Baby Red Potatoes, Peas, Corn and Grilled Asparagus		
GRILLED ANCHO CHICKEN	<i>each</i>	\$22
Grilled Chicken Breast with Ancho Chili, Green Onion, Crispy Tortillas, Avocado, Lime and Creamy Santa Fe Dressing. Accompanied by Baby Spinach topped with Grilled Peppers and Lemon Oil.		
GRILLED CHILI - LIME PRAWN	<i>each</i>	\$22
Chili - Lime Prawns on chopped Romaine with Vietnamese Noodle Salad.		
GRILLED FLANK STEAK WITH ROSEMARY	<i>each</i>	\$22
Grilled Flank Steak with Rosemary, Roasted Garlic, Shaved Grana Padano on a bed of Spring Mix with Apulian Potatoes, Roasted Tomato and Caramelized Onion.		
HERB ROASTED CHICKEN BREAST	<i>each</i>	\$22
Rosemary Roasted Breast of Chicken on Mesclun Greens with Red Wine Vinaigrette, Dried Cherries, Candied Walnut Pieces and Curried Couscous.		
SEARED AHI TUNA NICOISE	<i>each</i>	\$22
Seared Ahi Tuna with Yukon Gold Potatoes, Haricot Vert, Kalamata Olives, Tomatoes, Hard - Boiled Eggs, Shaved Red Onion drizzled with Dijon Vinaigrette.		

CHEESE PLATTERS

48 Hours requested for delivery.

Complemented with sliced baguette, walnut raisin hearth bread and table water crackers.

ENGLISH CHEESE PLATTER	<i>medium</i>	\$90
A beefy and hearty selection of both traditional and contemporary takes on Farmhouse Cheddars, and Hand Crafted Bleu Cheeses. Your platter includes Stilton, Cotswold, Shropshire, and authentic Barber's Cheddar. The assortment is well-accompanied by berries, dried fruit, and walnuts.	<i>large</i>	\$145
FRENCH CHEESE PLATTER	<i>medium</i>	\$85
A decadent selection of the finest French Fromage, including soft-ripened Brie de Meaux, Hand Washed Morbier, Rich Port Salut, and Bucheron. Garnished with red seedless grapes, strawberries, dried apricots, and walnuts.	<i>large</i>	\$140
ITALIAN CHEESE PLATTER	<i>medium</i>	\$95
A selection of authentic Italian cheeses, including earthy Fontina Val D'Aosta, Creamy Gorgonzola, Fresh Mozzarella, and Aged Provolone, Bring a truly Italian cheese experience. Garnished with an assortment of olives, and grilled vegetables, which accompany dried plums and walnuts.	<i>large</i>	\$150
SPANISH CHEESE PLATTER	<i>medium</i>	\$90
An assortment of popular, yet uniquely flavored cheese that range from sweet to earthy. This platter includes Aged Manchego, Drunken Goat, Cabrales Blue and Tangy Mahon. This platter is complimented with red grapes, olives, Marcona almonds and dried figs.	<i>large</i>	\$145
TRADITIONAL CHEESE PLATTER	<i>medium</i>	\$75
This platter strongly reflects diversity in cheese. American artisanal cheddars, Grafton Cheddar, Jarlsberg, Creamy Harvarti and Traditional Goudas adorn this tray. Garnished with strawberries, walnuts, grapes and dried cherries.	<i>large</i>	\$130

STATIONARY HORS D'OEUVRES

48 Hours requested for delivery.

Small serves 5 to 10 guests, medium serves 10 to 15 guests, large serves 16 to 25 guests.

ANTIPASTO MISTO	<i>medium</i>	\$135
Soppresata, sweet coppa, Prosciutto di Parma, fresh mozzarella, roasted red peppers, grilled eggplant, zucchini, marinated long stemmed artichokes and mixed olives. Accompanied by hearth baked breads and whole grain mustard.	<i>large</i>	\$240
CHARCUTERIE	<i>medium</i>	\$95
Sliced ham, turkey and roast beef platter garnished with cornichons and imported olives. Served with an accompaniment tray, chipotle mayonnaise, stone ground mustard, horseradish cream and a basket of fresh baked rolls.	<i>large</i>	\$170
ENGLISH TEA BASKET	<i>medium</i>	\$180
Smoked salmon and herb chevre on New York rye, chicken salad on whole wheat, cucumber with fresh dill cream cheese on sourdough, egg salad and watercress on multigrain, ham and cheddar on brioche. Served with Stilton Blue and Barber's cheddar, garnished with grapes, fresh berries and dried fruit.	<i>large</i>	\$240
FRESH VEGETABLE CRUDITE	<i>small</i>	\$45
Seasonal medley of zucchini, squash, asparagus, broccoli, cauliflower, cherry tomatoes, baby carrots, multi-colored peppers, haricot vert and herb chevre.	<i>medium</i>	\$70
	<i>large</i>	\$90
GOURMAND	<i>medium</i>	\$110
A selection of traditional pates and terrines, cured sausages and ham. Accompanied by cornichons, imported olives, whole grain mustard, Dijon mustard and hearth baked breads.	<i>large</i>	\$200
GRANDE SHRIMP COCKTAIL	<i>medium</i>	\$100
Perfectly poached large shrimp accompanied by house made cocktail sauce and lemon wedges.	<i>large</i>	\$180
GRILLED VEGETABLE PLATTER	<i>small</i>	\$45
Zucchini, squash, red onions, bell peppers, asparagus, with sun-dried tomato tapenade, herb chevre and basil pesto.	<i>medium</i>	\$70
	<i>large</i>	\$90

STATIONARY HORS D'OEUVRES

48 Hours requested for delivery.

Small serves 5 to 10 guests, medium serves 10 to 15 guests, large serves 16 to 25 guests.

HERB CRUSTED TENDERLOIN	<i>medium</i>	\$195
Herb crusted tenderloin of beef seared medium rare and thinly sliced. Served with horseradish cream, red onion marmalade and assorted rolls.	<i>large</i>	\$290
MEDITERRANEAN DIPPING	<i>medium</i>	\$100
Turkish grilled chicken satay, dolmas, assorted olives, hummus, baba ghanoush and raita sauce. Accompanied by grilled pita.	<i>large</i>	\$175
PAN-ASIAN	<i>medium</i>	\$100
Thai beef satay, lemongrass shrimp satay, asparagus spears, gingered carrots and crispy wontons.	<i>large</i>	\$175
PACIFIC RIM	<i>medium</i>	\$100
Szechuan shrimp satay, Thai red curried chicken satay, vegetable spring rolls, pickled ginger, wasabi, and soy-scallion dipping sauce.	<i>large</i>	\$175
PROVENCE GRILL	<i>medium</i>	\$100
Fire-grilled shrimp satay, rosemary chicken satay, grilled zucchini satay, Belgian endive, marinated olives, herb chevre and red pepper hummus.	<i>large</i>	\$175
SMOKED NORWEGIAN SALMON	<i>small</i>	\$85
Served with chopped eggs, capers, crème fraiche, diced red onion, crackers, sliced baguette and New York Rye.	<i>medium</i>	\$125
Add caviar.	<i>large</i>	\$220
	<i>market price</i>	
SOUTHWEST DIPPING	<i>medium</i>	\$100
Ancho-rubbed chicken satay and coriander beef satay with cilantro, red and yellow peppers, black bean and roasted corn salsa, salsa fresco and fresh guacamole accompanied by corn tortilla chips.	<i>large</i>	\$175
TANGIER	<i>medium</i>	\$100
Curried beef satay, Moroccan chicken satay, Manchego cheese, hummus, olive tapenade, grilled eggplant and pita chips.	<i>large</i>	\$175
THE TOWN CENTER FRUIT BASKET	<i>small</i>	\$50
Sliced melons, pineapple, kiwi, grapes and fresh seasonal berries with honey almond yogurt dipping sauce.	<i>medium</i>	\$75
	<i>large</i>	\$95

PASSED HORS D'OEUVRES

48 Hours requested for delivery. One dozen minimum order per item.

VEGETARIAN

Assorted Petite Quiche	per dozen	\$30
Caponata Tartlette	per dozen	\$26
Crispy Phyllo Stuffed with Wild Mushroom, Spinach and Feta.....	per dozen	\$28
Crostini with Goat Cheese and Assorted Tapenades.....	per dozen	\$26
Figs Stuffed with Blue Cheese and Walnuts	per dozen	\$36
House Made Assorted Flatbreads	per dozen	\$26
Mozzarella, Tomato and Sweet Basil Crostini	per dozen	\$25
Tuscan Olive Tapenade on Crostini.....	per dozen	\$20
Vegetable Spring Rolls with Sweet Chili Sauce.....	per dozen	\$36

POULTRY

Chicken Satay with Vietnamese Chili Glaze.....	per dozen	\$30
Chicken Quesadilla with Salsa Verde.....	per dozen	\$30
Lime-Cilantro Infused Chicken	per dozen	\$30
Thai Chicken Satay with Peanut Sauce	per dozen	\$30

SEAFOOD

Assorted Sushi	quote provided	
Crab Salad with Avocado	per dozen	\$40
Crab Stuffed Artichoke Hearts.....	per dozen	\$40
Grilled Shrimp and Asparagus Wrapped with Prosciutto	per dozen	\$40
Honey Brined Smoked Salmon with Salmon Roe on Rye Crisp (3 Dz. Min.)	per dozen	\$45
New Potatoes Stuffed with Sour Cream and American Caviar (3 Dz. Min.)	per dozen	\$36
Petite Crab Cakes with Chipotle Mayonnaise	per dozen	\$24
Raw Tuna and Cucumber with Wasabi Caviar and Sriracha Aoli.....	per dozen	\$45
Salmon with Herb Chevre on New York Rye Crisp	per dozen	\$30
Seafood Salad in Endive	per dozen	\$40
Shrimp Satay with Spicy Sweet Vietnamese Glaze	per dozen	\$40
Spicy Bloody Mary Shrimp Ceviche Shooter	per dozen	\$40

MEAT

All Beef Hot Dog Sliders on Pretzel Roll.....	per dozen	\$30
Beef Tenderloin with Red Onion and Blue Cheese.....	per dozen	\$40
Dried Fig with Foie Gras Mousse and Red Onion Marmalade.....	per dozen	\$40
Lamb Meatballs with Feta, Red Onion, Tzatziki and Mint	per dozen	\$40
Pulled Barbeque Pork on Mini Brioche with Jalapeno Cole Slaw	per dozen	\$30
Teriyaki Beef Satay with Red Thai Chili Peanut Sauce.....	per dozen	\$40

BUFFET SELECTIONS

*Six guest minimum order. 48 Hours requested for delivery.
Prices are per person and 6 ounce portion unless otherwise specified.*

BEEF, PORK AND LAMB

Beef Brisket with Tomatoes and Onion.....	<i>per person</i>	\$12
Pork Tenderloin with Sweet Yellow Onion, Green Apple and Raisin Chutney.....	<i>per person</i>	\$16
Rosemary and Dijon Encrusted Australian Rack of Lamb (2 Person)	<i>per person</i>	\$45
Roasted Bone in Pork Loin with Blackberry - Sage Reduction.....	<i>per person</i>	\$15
Thai Lemongrass Grilled Flank Steak with Soy and Ginger	<i>per person</i>	\$35
8 oz. Grilled Beef Tenderloin with Wild Mushroom - Port Compote.....	<i>per person</i>	\$30
12 oz. Apricot Mustard Glazed Double Cut Pork Chop.....	<i>per person</i>	\$16
12 oz. Five Spice Rubbed Kansas City Strip	<i>per person</i>	\$18
12 oz. Herb Crusted Prime Rib.....	<i>per person</i>	\$15

POULTRY

Chicken Breast Sautéed with Tomato and Olive Provencal Sauce.....	<i>per person</i>	\$10
Chipotle Bayou Chicken Breast with Pomegranate Orange Glaze	<i>per person</i>	\$10
Grilled Chicken Breast with Ancho Chili, Green Onion and Lime	<i>per person</i>	\$10
Home Style Chicken Pot Pie.	<i>per person</i>	\$10
Honey and Almond Glazed Chicken Breast.....	<i>per person</i>	\$10
Miso Glazed Duck Breast.....	<i>per person</i>	\$23
Roasted Half Chicken with Green Apple and Pear Glaze.....	<i>per person</i>	\$15

FISH AND SEAFOOD

Chablis Poached Salmon with Dill and Cucumber Cream	<i>per person</i>	\$16
Chermoula Coated Seared Tuna Loin	<i>per person</i>	\$18
Chipotle and Garlic Marinated Sea Bass.....	<i>per person</i>	\$30
Dean & DeLuca Crab Cakes with Chipotle Mayonnaise (2)	<i>per person</i>	\$24
Grilled Chili Lime Shrimp	<i>per person</i>	\$16
Grilled Diver Scallop Skewers with Orange Chili Chutney (4)	<i>per person</i>	\$20
Grilled Swordfish with Olives and Tomatoes.....	<i>per person</i>	\$20
Lobster Mac and Cheese	<i>per lb</i>	\$20
Lobster Risotto	<i>12 oz</i>	\$20
Pan Seared Halibut with Chimichurri Sauce.....	<i>per person</i>	\$25
Polenta Crusted Salmon with San Marzano Tomatoes.....	<i>per person</i>	\$17
Seafood Salad with Lobster, Shrimp and Crab	<i>per lb</i>	\$33

ACCOMPANIMENTS

*Six guest minimum order. 48 Hours requested for delivery.
\$4.25 person, \$14 per pound.*

GRAINS AND BEANS

Cannellini Bean with Grilled Fennel and Wild Mushroom
Curried Couscous with Almonds and Cranberries
Edamame Salad
Golden Jewel Salad with Sun-Dried Tomatoes, Apricots and Figs
Mediterranean Black Barley with Olives, Sun-Dried Tomatoes and Pine Nuts
Quinoa with Toasted Pumpkin Seeds and Dried Cranberries
Yellow Curried Chickpeas with Cauliflower and Olives

PASTA

Lemon Orzo with Spinach and Feta
Orrechiette with Peas and Tarragon
Penne with Broccoli, Grape Tomatoes and Pesto Ranch
Rotini with Sun-Dried Tomato, Olives, Basil and Red Pepper Rouille
Vietnamese Noodle Salad
Wild Mushroom Risotto

POTATOES

Apulian Potatoes, Roasted Tomato and Caramelized Onion
Baby Red Potatoes with Peas, Corn, Grilled Asparagus and Dijon
Balsamic-Glazed Sweet Potatoes and Grilled Fennel
Lobster Infused Mashed Potatoes (*\$18 per lb*)
Mashed Sweet Potatoes with Maple and Pecans
Roasted Yukon Potatoes with Onions and Kalamata Olives
Traditional Potato Salad

VEGETABLES

Antipasto Mushrooms
Blue Cheese Cole Slaw
Cucumber, Red Onion, Red Pepper and Feta
Grilled Asparagus with Lemon Zest and Roasted Red Pepper (*\$16 per lb*)
Grilled Seasonal Vegetables
Haricot Vert with Shallots and Bacon
Roasted Baby Carrots with Leeks and Wild Mushrooms
Roasted Beets with Arugula and Orange-Ginger Vinaigrette
Roasted Butternut Squash with Crispy Sage

DESSERTS

48 Hours requested for delivery.

ASSORTED DESSERT PLATTER	<i>Small, 10-15 guests</i>	\$40
Cookies, Brownies, and Macaroons	<i>large, 16-25 guests</i>	\$70
BABKA AND RUGELACH PLATTER	<i>Small, 10-15 guests</i>	\$45
BABY CAKES	<i>each</i>	\$3
BISCOTTI	<i>per dozen</i>	\$24
Almond, Cranberry Orange, Lemon Blackberry		
CANNOLIS AND ÉCLAIRS	<i>each</i>	\$4
CUPCAKES	<i>each</i>	\$4
CUSTOM DESSERT PLATTER	<i>quote provided</i>	
FRENCH MACARONS	<i>per dozen</i>	\$30
HAND-DIPPED CHOCOLATE COCONUT MACARONS	<i>per dozen</i>	\$36
HAND-DIPPED CHOCOLATE STRAWBERRIES	<i>per dozen</i>	\$36
Dark Chocolate with White Chocolate Drizzle		
INDIVIDUAL DESSERTS	<i>each</i>	\$5
Cake Slices		
Tarts		
Fruit Bars		
5 INCH "GIRLFRIEND" CAKES	<i>each</i>	\$30
9 INCH CAKES	<i>each</i>	\$48
24 carrot Gold Cake	Lemon Debutante Layer Cake	
Berries and Cream Fraizier	Blueberry Lemon Charlotte	
Chocolate Butter Cream Cake	Kahlua and Cream	
Chocolate Peanut Butter Cheesecake	Lemon Layer	
Chocolate Raspberry Layer Cake	New York Cheesecake	
Classic White Wedding Cake	Pink Champagne	
Coconut Key Lime Cheesecake	Red Velvet Cake with Cream Cheese Icing	
Flourless Chocolate Torte	Strawberry Layer Cake	
German Chocolate Cake	Tiramisu	
5 INCH TARTS	<i>each</i>	\$6
9 INCH TARTS	<i>each</i>	\$35
Fresh Fruit Vanilla Cream		
Lemon and Lavender with Blueberries		
Key Lime with Raspberry		