

Breakfast

TORTE PROVENCAL

with Egg, Spinach, Peppers & Mushrooms
60 / SERVES 8-10

MUSHROOM FRITTATA

45 / SERVES 8-10

CROISSANT BREAD PUDDING

55 / SERVES 8-10

EGG & CHEESE BREAKFAST WRAPS

4.00 EACH

BREAKFAST MEAT

Bacon, Ham or Chicken-Apple Sausage
3.00 EACH

Breakfast Platters

SMALL PLATTERS SERVE 8-10 GUESTS
LARGE PLATTERS SERVE 12-14 GUESTS

SMOKED SALMON PLATTER

Cold Smoked Salmon, Sliced Red Onions
Tomatoes, Capers, Lemon, Cucumbers
Assorted Cream Cheese & Mini Bagels
Small 110/Large 165

BAKERY BASKET

Croissants, Muffins, Scones, Danish
Whipped Butter & House-Made Jam
100 / SERVES 8-10

SLICED FRUIT PLATTER

Small 45 / Large 60

Breakfast Add-Ons

CHIA SEED PUDDING
6.00 PER PERSON

MINI DOUGHNUTS
3 DOZEN MINIMUM
8.00 PER DOZEN

FRUIT SALAD
5.00 PER PERSON

GREEK YOGURT
PARFAIT
5.00 PER PERSON

SEASONAL BREAKFAST
BREADS & PASTRIES
4.00 PER PERSON

SEASONAL QUICHE
SERVES 8 / 20.00

Seasonal Salads

SMALL SERVES 8-10 / LARGE SERVES 12-14

CAESAR SALAD

Romaine Hearts, Shaved Radish
Roasted Peppers, Herbed Croutons
Parmesan Cheese
Housemade Caesar Dressing
SM. 60.00 / LG. 90.00

TUNA NICOISE SALAD

Fingerling Potato, Roasted Fennel
Cherry Tomatoes, Haricot Verts
Nicoise Olives, Mustard Vinaigrette
SM. 100.00 / LG. \$130.00

CHOPPED COBB SALAD

Grilled Chicken, Blue Cheese
Hard Cooked Eggs, Bacon, Diced Tomatoes
Romaine Hearts, Buttermilk Dressing
SM. 115.00 / LG. 155.00

KALE SALAD

Agricola Eatery Kale Salad
with Radish, Pickled Vegetables
Pumpkin Seed Vinaigrette
SM. 75.00 / LG. 95.00

GREEK SALAD

Marinated Chickpeas, Cherry Tomatoes
Red Onions, Crumbled Feta
Mixed Greens, Oregano Vinaigrette
SM. 50.00 / LG. 70.00

QUINOA & BROWN RICE BOWL

Organic Quinoa & Brown Rice
Kale, Broccoli, Shitake Mushrooms
Bean Sprouts, Miso Dressing
SM. 75.00 / LG. 95.00

SOBA NOODLE SALAD (VEGAN)

Cauliflower, Eggplant, Caper, Scallion,
Golden Raisins & Toasted Almond
SM. 75.00 / LG. 95.00

Sandwiches

13.00 PER PERSON INCLUDES
CHOICE OF 3 SANDWICHES & CHIPS
10 PERSON MINIMUM

14.00 PER PERSON
CHOICE OF 3 SANDWICHES
MIXED GREEN SIDE SALAD OR ORZO PASTA SALAD
& 1 CLASSIC COOKIE PLATTER
10 PERSON MINIMUM

OVEN ROASTED TURKEY

Slow Cooked Turkey, Bacon, Pickled Red Onions,
Zucchini, Herb Aioli & Whole Wheat Bread

KOREAN CHICKEN WRAP

Breaded Chicken Breast, Housemade Kimchi
Hoisin Sauce

EGGPLANT MUFFALETTA

Tempura Fried Eggplant, Provolone
Olive Salad on Baguette

GRILLED ASPARAGUS & GOAT CHEESE

Grilled Asparagus & Goat Cheese
Scallions, Pickled Raisins
& Chipotle Dressing on Focaccia

SMOKED HAM & PIMENTO CHEESE

Smoked Ham & Pimento Cheese
with Bread & Butter Pickles on a Pretzel Roll

ANGUS ROAST BEEF

Dinky Bar and Kitchen Roast Beef
with Aged Cheddar, Grilled Onion Marmalade
Horseradish Sauce on Brioche

ITALIAN TUNA SANDWICH

Pole Caught Tuna, Hard Cooked Egg
Salsa Verde on Baguette

CHIPOTLE WRAP (VEGAN)

Black Beans, Roasted Peppers, Corn & Avocado
with Roasted Tomato Salsa & Flour Tortilla

TOFU BAHN MI (VEGAN)

Marinated Tofu, Cucumber, Pickled Carrots
& Daikon with Cilantro & Vegan Mayo on Baguette

Buffets

10 PERSON MINIMUM

AGRICOLA

Lemon & Herb Roast Chicken
Grilled Salmon with Rosemary-Honey Glaze
Poached Beet Salad
Farm Carrot & Radish Slaw
Grilled Flatbread with Whipped Ricotta
35.00 PER PERSON

CARGOT

Cheese & Charcuterie
Poached Shrimp Cocktail
Mushroom Tarte Tatin
Vegetable Crudites & Green Goddess Dressing
French Baguette & Housemade Crackers
30.00 PER PERSON

DINKY

Roast Beef Slider
with Onion Marmalade & Horseradish Sauce
Smoked Ham & Pimento Cheese Slider on Pretzel Bread
Vegetable Crudite with Housemade Hummus
Marinated Olives & Spiced Nuts
25.00 PER PERSON

TAQUERIA

Chipotle Chicken Wraps with Queso Fresco
Roasted Corn Salad with Spicy Buttermilk Dressing
Guacamole, Roasted Tomato Salsa
Housemade Tortilla Chips
25.00 PER PERSON

ANYTIME BARBEQUE

Bourbon Glazed Barbecue Chicken
Marinated Grilled Flank Steak with Chimichurri
Sliced Tomato & Sweet Corn Salad with Feta Cheese
String Bean Salad with Peaches & Toasted Hazelnuts
Orzo Pasta Salad with Garden Pesto
Zucchini & Peppers, Summer Fruit Cobbler
30.00 PER PERSON

Dessert

ALL PLATTERS SERVE 12-15 GUESTS

MINI PASTRIES

Pistachio Lemon Torte
Rhubarb Blueberry Crumble Tartlette
French Macaron
Dark Chocolate Torte
Éclair
35.00 PER PLATTER

SIGNATURE SWEETS

Butterscotch Brownie Bites
White Chocolate Pecan Blondie
Raspberry Swirl Cheesecake Bar
Lemon Squares
Blueberry Crumb Bar
30.00 PER PLATTER

ULTIMATE DESSERT PLATTER

Rhubarb Blueberry Crumb Tartlettes
Raspberry Swirl Cheesecake Bar
Caramel Cream Puff
Dark Chocolate Torte
Pistachio Lemon Torte
35.00 PER PLATTER

COMBINATION BAR & COOKIE TRAY

Bakers Choice of Classic Cookies
& Signature Bars
30.00 PER PLATTER

CLASSIC COOKIES

Triple Chocolate Chip
Chocolate Crackle
Peanut Butter Crunch
Oatmeal Cranberry Raisin
20.00 PER PLATTER

Add **Grilled Chicken:** 30 small / 50 large
Salmon 50 small / 70 large; **Tofu:** 15 small / 25 large

Lunch Add-Ons

HOUSEMADE
POTATO CHIPS
2.00 PER PERSON

COOKIES & BARS
3.00 PER PERSON
(10 PERSON MINIMUM)

ASSORTED
MINI PASTRIES
3.00 PER PERSON
(10 PERSON MINIMUM)

ASSORTED
MINI CUPCAKES
8.00 PER DOZEN

Beverages

MORNING JUICES
3.00 EACH

COFFEE OR TEA
3.00 EACH

REGULAR OR DIET SODA
2.00 EACH

HONEST ICED TEA
4.00 EACH

LEMONADE
3.00 EACH

Hors D'oeuvres Platters

SMALL PLATTERS SERVE 8-10 GUESTS
LARGE PLATTERS SERVE 12-14 GUESTS

MERCER

Housemade Hummus
Curried Chicken Basteeyas
Baba Ganoush
Grilled Naan
Feta Spread
Roasted Peppers
SM. 90.00 / LG. 125.00

SUSSEX

Melon Corn Prosciutto
Zucchini Rollatini, Grilled Peppers
Mediterranean Shrimp with Lemon & Dill
White Bean Dip
Parmesan Twists
SM. 125.00 / LG. 165.00

OCEAN

Cajun Grilled Shrimp
Marinated Chicken Skewers
Baby Carrots & Endive
Caramelized Onion Dip
Housemade Potato Chips
SM. 150.00 / LG. 210.00

ESSEX

Vegetable Summer Rolls with Hoisin Sauce
Chicken Satay with Thai Peanut Sauce
Chile-Lime Roasted Grilled Shrimp
Edamame Salad
Ginger-Sesame Grilled Carrots & Asparagus
SM. 150.00 / LG. 210.00

Menu & Event Planning

To ensure proper ordering and quality standards for our customers, catering requests should be made at least 72 business hours prior to your delivery. If catering orders are requested less than 72 hours in advance, orders cannot be guaranteed.

Service Ware & Disposables

All food items are delivered on disposable platters. We do not offer china or ceramic for delivery orders. We do offer Ecoware, disposable or plasticware for your plate and cutlery options. We can also provide, plastic serving utensils, water pans and chafers, etc. Prices will vary depending on the disposables chosen.

Open Flames & Sterno

For your fire safety, we require an on-site contact to meet the driver and attend to the open flames or sterno. We will not light sternos and leave them unattended at any site.

Delivery & Set Up

Fenwick Catering and Events delivers Monday – Friday from 7 am - 4 pm. For Saturday and Sunday deliveries please ask your sales professional about time windows. We do require a \$200 food minimum and unless requested, delivery staff will not remain at the event. If you require a set-up style service, please request this at the time you place your order. Delivery charges will be applied to all areas.



Fenwick

CATERING & EVENTS

A catering company from our family of restaurants brought to your home, company or venue.

Our experienced team will attend to every detail making your event memorable with cuisine and service that are unforgettable!

WWW.FENWICKCATERING.COM

609.921.2777



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featuring a curated selection of the finest offerings from Fenwick Hospitality Group



CARGOT
BRASSERIE

THE
DINKY
BAR & KITCHEN