

## 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

### BAKERY BASKET

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

### SMOKED SALMON PLATTER

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

### SLICED FRUIT PLATTER

A Seasonal Selection of Fresh Fruit and Berries  
Small 45/ Large 60

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 Heats, 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

### CHICHORIES SALAD

Bitter Greens, Butternut Squash, Roasted Pears,  
Pickled Figs & Pomegranata Vinaigrette  
SM. 60.00 / LG. 125.00

### GREEK SALAD

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

## Salad Add-Ons

Grilled Chicken 30 SM/50 LG  
Shrimp 40 SM/65 LG  
Salmon 50 SM/70 LG  
Tofu 15 SM/25 LG

## Sandwiches

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

14.00 PER PERSON  
CHOICE OF 3 SANDWICHES  
CHOICE OF 2 SIDE SALADS  
& 1 CLASSIC COOKIE PLATTER  
10 PERSON MINIMUM

### OVEN ROASTED TURKEY

Aged Cheddar, Bacon, Sundried Tomato Aioli,  
Romaine, Whole Wheat Bread

### SPICY GRILLED CHICKEN SANDWICH

House Made Kimchi, Pears,  
Sourdough Baguette

### BUTTERNUT SQUASH

Pickled Fennel, Ricotta Cheese, Red Onion Jam,  
Country Sourdough

### 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

### SMOKED HAM

Brie Cheese, Pickle Relish,  
Sourdough Baguette

### ANGUS ROAST BEEF

Pickled Peppers, Provolone Cheese, Romaine

### ITALIAN TUNA SANDWICH

Pole Caught Tuna, Hard Cooked Egg, Salsa Verde,  
Sourdough 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

### TWO SEVENS

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

### HARVEST MOON

Braised Chicken  
Ancho Rubbed Grilled Flank Steak,  
Kale Salad, Honey & Chile Roasted Acorn Squash,  
Parker House Rolls  
30.00 PER PERSON

## Dessert

ALL PLATTERS SERVE 12-15 GUESTS

### MINI PASTRIES

Pistachio Lemon Torte  
Cinnamon Apple Crumb Tartlettes  
French Macaron  
Éclair  
Dark Chocolate Torte  
35.00 PER PLATTER

### SIGNATURE SWEETS

Butterscotch Brownie Bites  
White Chocolate Blondie  
Pumpkin Spice Cheesecake Bar  
Chocolate Bourbon Pecan Bar  
Apple Cranberry Crumble  
30.00 PER PLATTER

### ULTIMATE DESSERT PLATTER

Cinnamon Apple Crumb Tartlettes  
Pumpkin Spice 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

## Lunch Add-Ons

MIXED GREENS  
SIDE SALAD  
4.00 PER PERSON

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 cermaic 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](http://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

TWO  
SE7ENS