

Breakfast

- BAKERY BASKET**
Croissants, Muffins, Scones, Danish
Whipped Butter & House-Made Jam
100 / SERVES 8-10
- 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
- SUNRISE PLATTER**
BLT on Mini Brioche, Egg Salad Croissant Sandwich
Seasonal Breakfast Breads & Scones
with Maple Cream Cheese, Fruit & Berries
Small 65 / Large 80
- 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 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
- 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
- Add **Grilled Chicken:** 30 small / 50 large
Salmon 50 small / 70 large; **Tofu:** 15 small / 25 large

Sandwiches

- 13.00 PER PERSON INCLUDES**
CHOICE OF 3 SANDWICHES & CHIPS
10 PERSON MINIMUM
- 16.00 PER PERSON**
CHOICE OF 3 SANDWICHES
CHOICE OF SIDE SALAD & DESSERT
10 PERSON MINIMUM
- AGRICOLA EATERY 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
- DINKY BAR 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

Buffets

- 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
- 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
Milk Chocolate Tartlettes:
Rhubarb Strawberry Tartlettes
French Macaron Éclair
Dark Chocolate Torte
35.00 PER PLATTER
- SIGNATURE SWEETS**
Double Chocolate Brownies
Lemon Squares
Strawberry Swirl Cheesecake Bar
Butterscotch Blondie
Raspberry Crumble
30.00 PER PLATTER
- ULTIMATE DESSERT PLATTER**
Rhubarb Strawberry Tartlettes
Strawberry 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
20.00 PER PLATTER

Lunch Add-Ons

SIDE SALADS

Orzo Pasta
Potato Salad
Mixed Greens or Coleslaw
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
609.921.2777



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CATERING & EVENTS

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



CARGOT
BRASSERIE

THE DINKY
BAR & KITCHEN

TWO SE7ENS