

CATERING MENU

SANDWICH PLATTERS

Small \$90 (Serves 10-12) / Regular \$125 (Serves 12-15) / Large Serves (15-20) \$170

BLACK FOREST HAM & CHEDDAR

Black Forest Ham, Vermont Cheddar, Herb Mayo, Lettuce, Tomato, Classic Ciabatta

MOZZARELLA CAPRESE

Marinated Fresh Mozzarella, Roasted Red Peppers, Tomato, Basil, Balsamic Glaze, Multigrain Baguette

CALIFORNIA TURKEY

Fresh Roasted Turkey, Swiss Cheese, Avocado, Honey Mustard Aioli, Multigrain Ciabatta, Arugula

CLASSIC TUNA SALAD

Albacore Tuna, Celery, Red Onion, Mayo, Lettuce, Tomato, Classic Cibatta

NJ CLASSIC EGG SANDWICH

Two Fried Eggs, Taylor Ham, American Cheese

CLASSIC CHICKEN SALAD

All White Meat Chicken, Mayo, Grapes, Roasted Peppers, on Multigrain Cibatta

HOT ITALIAN GRINDER

cracked pepper prosciuttini, genoa salami, ham, fresh mozzarella, roasted peppers, arugula, red wine vinaigrette, toasted baguette

FRESH ROASTED TURKEY AVOCADO

Fresh Sliced Turkey, Avocado Mayo, Arugula, Tomato, Red Wine Vinaigrette, Toasted Multigrain

BBQ CHICKEN

Sliced Grilled Chicken, Cheddar Cheese, Sautéed Red Onions, Scallions, BBQ Sauce, Ciabatta

B.A.D. SANDWICH (Breakfast All Day)

Two Fried Eggs, Applewood Smoked Bacon, Fontina, Avocado, Salsa Verde

ENTRÉE SALAD BOWLS

Small \$35 (Serves 6-8) / Regular \$60 (serves 8-12) / Large \$95 (serves 15-20)

COBB SALAD WITH GRILLED CHICKEN

Kale, Romaine, Bacon, Kalamata Olives, Marinated Tomatoes, Chopped Egg, Avocado, Blue Cheese, Buttermilk Dill Ranch

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BBQ CHICKEN

Romaine, Avocado, Red Onion, Black Beans, Grilled Corn, Tomato, Tortilla Strips, BBQ-Ranch Dressing

PENNE ARUGULA

Penne Pasta, Baby Arugula, Marinated Tomatoes, Basil, Red Onions, Balsamic Vinegar, Olive Oil, Shaved Parmesan

KALE CHICKEN CAESAR

Grilled chicken, Marinated kale, Romaine, Shaved Parmesan, Croutons, Homemade Creamy Caesar

PESTO CAVATAPPI

Corkscrew Pasta, Marinated Tomatoes, Red Onions, Baby Arugula, Shaved Parmesan, Basil Pesto Vinaigrette

SPICY KALE CHICKEN CAESAR

Seared Chicken, Romaine, Kale, Homemade Caesar Dressing, Sriracha, Fresh Lime Juice, Shaved Parmesan

FALAFEL BOWL

Crispy Falafel Balls, Hummus, Avocado, Israeli Salad, Red Cabbage Slaw, Chopped Iceberg, Pickles, Tzatziki, Hot Sauce

SOBA NOODLE

Buckwheat Noodles, Edamame, Baby Spinach, Red Cabbage, Red Peppers, Sriracha Glazed Peanuts, Scallions, Sesame Vinaigrette

SPINACH AND GOAT CHEESE

Baby Spinach, Fried Goat Cheese, Red Onion, Raisins, Dried Cranberries, Sunflower & Pumpkin Seeds, Dijon Vinaigrette

HOT TRAYS

Half (serves 8-10) / Full (serves 12-16)

BLACKENED SALMON 75 115 With White Rice	TERIYAKI STIR FRY With Grilled Veggies 40 80 With Grilled Chicken 50 100 With Sautéed Shrimp 60 120	PENNE A LA VODKA 40 65 With Grilled Chicken 60 95
PASTA PRIMAVERA 40 65 With Grilled Chicken 60 95	CHICKEN FRANCESE 50 75	SHRIMP SCAMPI 60 120
CHICKEN PARMESAN 50 90	BAKED ZITI 45 90	SLICED CHICKEN BREAST 60 120 Grilled or Blackened
EGGPLANT PARMESAN 45 90		

SPECIAL PLATTERS

FRESH FRUIT BOWL 40 60 80 Chopped & Diced	CONTINENTAL PLATTER 45 70 90 Fresh Muffins, Bagels, Croissant & Danishes
FRESH FRUIT PLATTER 50 70 90 Sliced	COOKIE PLATTER 25 40 50 Chocolate Chip, Red Velvet, S'mores, Oatmeal Raisin, Peanut Butter, Snicker-doodle
DESSERT PLATTER 30 45 60 Brownies, Chocolate Chip Cookies, Bondies	

BEVERAGES

SODA CANS (ea) 1.50	BOTTLED WATER (ea) 1.00
BOX OF FRESH ORANGE JUICE (10 Cups) 25.00	ASSORTED RISHI HOT TEAS (10 Cups) 25.00
BOX OF COLD BREW COFFEE (10 Cups) 25.00	BOX OF COFFEE (10 Cups) 25.00
BOX OF ICED TEA (10 Cups) 25.00	

OTHER ITEMS

YOGURT PARFAITS 4.00	JOE'S CHIPS 2.00 Sea Salt, Jalps, BBQ, Sweet Potato, Sour Cream
FRESH FRUIT (ea) 1.25 Apple, Banana, Orange, Pear	House-Made Pudding 2.25 Chocolate or Vanilla

BOXED LUNCH # 1
SANDWICH + WHOLE FRUIT OR CHIPS
\$10.50

BOXED LUNCH # 2
SANDWICH + WHOLE FRUIT OR CHIPS
+ LARGE COOKIE OR BROWNIE
\$12.50