



EST. 1981

EPICUREAN DELIGHT

CATERING CO.

MENU BROCHURE

Introduction

Epicurean Delight is the largest, most experienced off premise caterer in the area. By choosing the best-in-class for peace of mind, you can truly relax and enjoy your special day. From logistical & menu planning, china, linens, and vendor recommendations, we will work with you to ensure your event is flawless.

Our food selections are constantly evolving to reflect the tastes and interests of our discerning customers. Our menu reflects our continuous growth in the expertise of fine cuisine and food preparation. We always utilize the freshest ingredients and whenever possible we source local products. Fabulous cuisine, service, presentation, and customer relations are the hallmarks of our growth.

Designing Your Menu

We customize and tailor each proposal to the specific wishes of our customers. This allows for the greatest flexibility in menu selection, service style and pricing. Therefore, we always recommend our clients begin the process of menu selection, by first browsing this Menu Brochure to familiarize themselves with our options and to identify the selections that interest them the most. Our expert team of culinary specialists can take those ideas and design a menu that is thoughtful and specific to each clients wishes.

Service Styles and Pricing

There are four primary service styles that we use for staffed events: **Plated, Stations, Buffet & Family.**

Plated meal packages provide a more formal dining experience. For this style service each guest chooses their Entrée option in advance of the event. Every dish is artfully plated for an exquisite high-end presentation.

Station meal packages provide the most dynamic, fun, and interactive service style. Many are staffed with our team members who prepare dishes to order in front of your guests. The station serviced events are best suited to event spaces that provide plenty of space for the stations to be spread out.

Buffet meal packages offer a more casual dining style and allow for a beautiful table display.

Family meal packages are a wonderful option for more intimate gatherings. Food for this style service is presented on beautifully garnished platters that are provided for each guest table. Our staff will deliver the platters and the guests then pass and/or serve each dish to one another at the table. This makes for an intimate social dining experience.

**Due to logistical challenges with the family style, we cannot accommodate this service style for events with over 75 guests.*

Pricing: for all these packages is a la carte. Pricing for each individual item can vary depending on several factors such as the service style, number of guests, total number of selections, selection customizations, etc. Therefore, we provide price estimates once an initial menu has been designed.

What is Included

Included with the pricing for all our catering services are all Plateware, Glassware & Silverware. For all serviced events we prepare your food onsite so that you have the freshest and highest quality finished product. To do this we can supply all the cooking equipment and prep area tables at no additional cost. All we require is a covered and enclosed space with reasonable access to power. Finally, when you choose Epicurean Delight Catering you get so much more than just delicious catered food; the presentation of your dishes is paramount. Whether your catering is for delivery or a serviced event your food is presented with unique and beautiful garnishes that entice all your senses.

**Note: The Server Fee is an additional charge. This fee is generally an estimated 20% of the total Bill.*

Additional Services

There are several other services that we can provide to help you streamline your planning process.

Bartenders: Our bartenders are PA RAMP Certified. They come prepared with all the basic tools necessary to execute a bar service: wine & beer bottle openers, shakers, strainers, ice scoops and ice buckets, etc. *(We require at least 1 bartender for every 75 guests)*

Soft Drink Package: Soda / Mixers / Bar Fruit / Ice: These can all be added to your estimate for a nominal fee. This includes coke, diet, sprite, ginger ale, tonic, club, water / Cranberry juice, Orange Juice, pineapple juice, sour mix / Oranges, Lemons, Limes, Cherries, Olives. *Additional garnishes and mixers can be supplied upon request.*

We look forward to having the opportunity to work with you!

Please don't hesitate to contact us if you have any questions or concerns.

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We often recommend selecting 5 to 6 Hot and/or Cold passed Hors D' Oeuvres. Unless you would like to also include a Stationery Hors D' Oeuvres, then we would recommend choosing 3 to 4 passed Hors D' Oeuvres.

HORS D'OEUVRES - HOT

- Arancini with marinara dip
- Bacon wrapped dates stuffed with goat cheese
- Beef tenderloin on a crispy potato slice with crème fraiche and balsamic glaze
- Blackened ahi tuna on a crispy wonton with kani salad, spicy mayo, & fresh cilantro
- Blackened ahi tuna on a crispy wonton with wasabi dip, preserved lemon, & pickled onion
- Buffalo Chicken Spring Roll with homemade bleu cheese dressing
- Beer battered asparagus with lemon aioli
- Cheesesteak Egg Roll
- Cheddar bacon grit cake with shrimp and tasso gravy
- Chicken and Waffle Bite with tabasco maple syrup
- Coconut shrimp with apricot dip
- Corn fritters with tabasco syrup
- Cornbread tart with pulled pork and pickled onion
- Crab croquettes with pickled mango and lemon aioli
- Crab cakes with remoulade
- Cornmeal fried oysters with spicy remoulade
- Homemade potato chips with melted gorgonzola and balsamic reduction
- Panko Crusted Eggplant Parmesan Stack
- Empanada served with chipotle aioli and chimichurri
- Fresh mozzarella and basil wontons with marinara dip
- Lamb meatball with tzatziki, cucumber, and crumbled feta
- Lobster beignets with sriracha aioli
- Chicken Marbella Skewers (marinated Mediterranean chicken with olives and caramelized apricots)
- Mini grilled cheese and tomato soup
- Mini pierogis with red onion marmalade
- Mini pierogis with smoked salmon, crème fraiche, & caviar
- Mini macaroni and cheese on Chinese spoons
- Mini meatballs (Swedish or Italian Style with Marinara)
- Peking pork bao bun with hoisin and house pickles
- Phyllo triangles with roasted eggplant, dates, golden raisins, feta & onion
- Polenta cakes with goat cheese and tomato jam
- Pork Potstickers with teriyaki glaze served on Chinese spoons
- Sausage stuffed mushrooms
- Scallops wrapped in bacon with apricot glaze
- Seared tuna skewer with wasabi dip, pickled ginger, & house pickled cucumber
- Tempura shrimp with honey ginger BBQ
- Tenderloin crostini with horseradish and red onion jam
- Thai spring rolls with red chili dip
- Warm homemade pretzels with beer dip
- MINI SLIDERS (hot) (all our slider buns are house made by our skilled pastry chefs)
 - Crispy Chicken Katsu with Korean BBQ sauce, pickled carrot, & scallion aioli
 - Cubano with roast pork, ham, Swiss, deli mustard, & fresh pickles
 - Lobster Rolls on homemade mini brioche rolls
 - Philly Cheesesteak with caramelized onions
 - Mini Cheeseburger
 - Porketta with balsamic pepper and herb aioli
 - Vietnamese Tofu Banh mi with pickled vegetables, herb aioli, & fresh cilantro

HORS D'OEUVRES - COLD

- Antipasto skewer (fresh mozzarella, olives, marinated tortellini, genoa salami, pepperoncini, artichoke heart, and fresh basil)
- Asian noodle salad in Chinese take-out containers with chop sticks
- Assorted spring rolls with dipping sauces
- Caesar salad spring rolls with prosciutto
- Caesar Salad in mini Parmesan cups
- Cucumber canape with dill cream cheese, smoked salmon, and capers
- Crostini with goat cheese, fig jam, candied prosciutto, and balsamic glaze
- Crudit  with dip
- Deviled quail egg with bacon jam
- Epicurean sushi rolls with sauces
- Fresh fruit skewers with dip
- Lump crab salad with mango avocado salsa, pineapple, & cantaloupe puree
- Maple cashew popcorn
- Parmesan crisp with goat cheese and caramel fruit and nut topping
- Parmesan cups with Caesar salad filling
- Pear and Manchego crostini with arugula - drizzled with Mike's hot honey
- Roasted garlic shrimp cocktail with remoulade
- Shrimp cocktail
- Smoked chicken salad on wonton crisps
- Stuffed grape leaves with garlic aioli
- Tomato Bruschetta
- Watermelon feta skewer with honey lemon vinaigrette and fresh mint
- Watermelon Gazpacho Shooter

MINI SLIDERS (cold)

- BAT - Bacon Arugula Tomato on House Made black pepper biscuits
- Beef Tenderloin on slider bun with horseradish and red onion marmalade
- Ham and Brie with Red Pepper Jelly on goat cheese biscuit
- Smoked Chicken Salad with Roasted Red Peppers and Herb Aioli

SALADS

Available as a Plated course, Station, or Buffet

- Arugula, watermelon, and feta salad with honey lemon vinaigrette
- Baby greens with feta pistachios, raspberries, kalamata olives, goat cheese balls, red onion, and house balsamic vinaigrette
- Baby Spinach with fiji apple, gorgonzola, and bacon mustard vinaigrette
- Bibb salad with green goddess dressing
- Blue cheese soufflé on greens with French baguette slices and fresh raspberries
- Caesar salad with house made croutons
- Caprese Salad (Vine ripened tomato and mozzarella salad with balsamic vinaigrette)
- Fried Green Tomato and Arugula Salad with Romesco Vinaigrette and Candied Bacon
- Kale and shaved Brussel sprout salad with dried cherries, walnuts, apple slices and apple cider vinaigrette
- Panzanella salad
- Poached Pear Salad with baby greens, crumbled Vermont cheddar, candied walnuts, and white balsamic vinaigrette
- Red quinoa salad with spicy lime dressing
- Roasted beet, arugula, goat cheese, walnuts, butternut, dried cranberries, and sherry vinaigrette
- Wedge salad with chopped peppers, tomatoes, onion, bacon, blue cheese crumbles, homemade blue cheese dressing and vinaigrette

STATIONS & BARS

ANTIPASTO BAR

Featuring over 40 Italian dishes. A grand assortment of Italian meats, cheeses, and whole breads. There is an array of olives, beans, bruschetta toppings, assorted salads, grilled vegetables and much more.

SCALED ANTIPASTO BAR

A version of the Antipasto station scaled with a fewer number of dishes, but no less stunning of a visual display of assorted of Italian meats, cheeses, and whole breads. There is an array of olives, beans, grilled vegetables and more.

CHEESE & CHARCUTERIE DISPLAY

An assortment of domestic & imported cheeses and Italian meats accompanied with crostini, olives, dried fruits, toppings, spreads, and artisanal breads

ASIAN STATION

Pad Thai, pork pot stickers, sushi, spring rolls, Thai spring rolls, General Tso's chicken and Asian rice.

BARBEQUE STATION

Chicken, ribs, and pulled pork sliders with a variety of BBQ sauces served up with macaroni and cheese, potato salad, braised collard greens, coleslaw, baked beans, corn on the cob, biscuits & corn bread.

BURGER AND BRAT BAR

Hamburgers, Cheeseburgers, Salmon Burgers, and Homemade Black Bean Burgers and Beer Braised Locally Made Bratwurst Grilled to order and served with an array of ketchups, mustards, aioli's, and toppings.

*Beyond burgers can be added or substituted

COMFORT FOOD STATION

Turkey, gravy, mashed potatoes, bourbon sweet potatoes, stuffing, fresh cranberry relish, Brussel sprouts, carrots, cauliflower, pearl onion au gratin & homemade fresh biscuits.

GRILLED FLATBREAD STATION

Chef's Selection of Grilled Flatbreads Prepared to order along with a selection of toppings for your guests to customize.

-Margarita (fresh tomato, basil, and mozzarella)

-Kale, Garlic, and Ricotta

-Braised Pork, BBQ sauce, Candied Jalapenos, Pickled Onion

-San Marzano tomato sauce, shredded mozzarella, pepperoni, and crumbled Italian sausage

-Mushroom and Fontina with Truffle Oil

GRILL STATION

All grilled to order for your guests

(chef's suggestion: choose between 2-4 selections)

- Tequila marinated skirt steak with assorted sauces

- Balsamic marinated hanger steak with bourbon chutney

- Lemon marinated chicken and red pepper kabobs with herb aioli

- Grilled Thai Chicken Skewers with peanut sauce

- Cedar Plank Salmon with soy apricot ginger glaze

-Grilled Swordfish Kabobs with lemon herb oil and citrus fennel slaw

- Curry Tofu

- Marinated Grilled Vegetable Stacks

LOW COUNTRY BOIL

Traditional Southern classic, filled with boiled jumbo shrimp, house smoked andouille sausage, sweet corn, and baby red potatoes. Served with house-made cocktail sauce, drawn butter, coleslaw, and corn muffins

MEDITERRANEAN BAR

Olives, Grape leaves, Hummus, Baba ghanoush, Pita, Tzatziki Sauce, Falafel, Chicken Kabobs, Lamb Meatballs and Tabouleh.

PAELLA

A classic Spanish dish with chicken, chorizo, shrimp, clams, and saffron rice made to order in our authentic paella pan.

STATIONS & BARS *(continued)*

PASTA STATION

(Choose any 3 pastas from our Pasta Section)

Sauteed to order for your guests.

POTATO PANCAKE BAR

Potato pancakes cooked to order with assorted toppings to choose from to make your own special pancake.

RAW BAR

Fresh clams and oysters shucked to order, shrimp cocktail, mussels, mini lobster tails, crab legs and claws, calamari, scallops, seafood salads and a smoked salmon display with assorted sauces and mignonettes.

SALAD and SOUP TABLE

Choose 2 of the following Salads

- Epicurean 8 green *(see Salads for details)*
- Classic Caesar Salad
- Seasonal Salad

Choose 2 of the Following Soups

- Wild Mushroom Cream Soup
- Lemon Chicken Orzo
- Spring Vegetable Minestrone
- Butternut Squash with Maple Pepitas
- Tomato Bisque with Basil Oil Croutons
- Potato Corn Chowder
- Sausage & Kale

Served with a variety of artisanal breads and coordinating garnishes

SLIDER STATION

(chef's suggestion: choose 3-4 varieties)

- Mini lobster roll - Cubano - Pulled pork
- Beef tenderloin with horseradish and red onion marmalade
- Buffalo chicken on a bleu cheese biscuit
- Smoked chicken salad with roasted red pepper and herb aioli
- Tofu banh mi - Mini cheeseburger - Shrimp po boy
- Mini Philly cheesesteak

STEAKHOUSE SURF AND TURF STATION

SURF: Roasted Garlic Shrimp Cocktail and Mini Crabcakes

TURF: Roasted NY Strip or Tenderloin served with an array of sauces.

Classic Mashed and Bourbon Mashed Sweet Potatoes with a selection of toppings.

Roasted Asparagus with Lemon Aioli.

STREET TACO BAR

- Tacos al pastor with grilled pineapple and chipotle crema
 - Blackened shrimp tacos with mango avocado slaw with sriracha aioli
 - Korean skirt steak taco with Korean BBQ sauce and house pickled vegetables
 - Classic Tacos with ground beef, shredded chicken, hard and soft taco shells
 - Mexican Street Corn
 - Rice and Beans
 - Guacamole made to order on the station
- An array of toppings including fresh salsas, queso, sour cream, lettuce, tomato, onions, chorizo, cheeses, and more!

ENTREES

PASTA

- Baked butternut farfalle with sage
- Rigatoni with pork ragout
- Butternut squash ravioli with maple cream sauce and spiced pecans ::or:: sage brown butter and pecans
- Cavatappi with Arrabiatta
- Creamy farfalle with mushrooms, asparagus, and walnuts
- Gemelli with sausage and pepper ragout
- Mediterranean pasta with olives, slow roasted tomatoes, feta, Olive oil, garlic, and pinenuts

- Fettucine with creamy alfredo
- Orecchiette with broccoli rabe, olive oil, garlic, Italian sausage, and red pepper flakes
- Homemade lasagna rolls
- Penne vodka
- Pappardelle Bolognese
- Rigatoni with ricotta, broccoli, bacon, and roasted tomatoes
- Gnocchi with tomato mushroom cream sauce
- Pasta salad with spinach, roasted red pepper, feta, almonds, and honey lemon dressing
- Wild Mushroom Ravioli with truffle mascarpone cream sauce

CHICKEN

- Airline Chicken with mushroom duxelle and honey lemon beurre blanc
- Almond crusted chicken with white grape sauce
- Buttermilk fried chicken with jalapeno kumquat marmalade
- Chicken with brie pesto, apricot glaze and toasted almonds
- Chicken française
- Chicken with ham and cheese and tomato cream wine sauce
- Chicken marsala
- Chicken Milanese with micro green salad, olive oil and lemon
- Chicken with mustard mascarpone marsala sauce
- Chicken Saltimbocca
- Cornmeal crusted chicken with creole mustard sauce
- Grilled lemon marinated chicken and red pepper kabobs
- Parmesan crusted chicken with balsamic slow roasted tomatoes, mozzarella and balsamic glaze
- Ricotta and spinach stuffed chicken breast with puttanesca sauce

BEEF

- Balsamic marinated pepper hanger steak with bourbon chutney
- Herb crusted beef tenderloin with porcini red wine pan sauce and crispy shiitakes
- Beef Tenderloin with lump crab meat and lemon butter wine sauce
- Beef tenderloin with choice of
 - au poivre
 - warm horseradish sauce
 - mushroom madeira
 - blue cheese leek cream sauce
- Steak Involtini with mozzarella, pecorino, fresh basil, and tomato ragout
- Braised beef short ribs
- Prime rib au jus
- Tequila marinated skirt steak with chimichurri

ENTREES *(continued)*

LAMB / VEAL / PORK

- Garlic herb crusted baby rack of lamb chops with mint oil
- Grilled marinated veal chop with prosciutto and fontina
- Veal Osso Bucco with gremolata
- Spinach and mushroom stuffed veal breast with pan gravy
- Veal scallopini with madeira and porcini mushrooms

- Barbeque pulled pork
- Grilled bone in pork chop with tomato ragout and basil oil
- Chili rubbed pork tenderloin with BBQ apricot glaze and pepper relish
- Walnut and spinach stuffed pork tenderloin with garlic brown sugar glaze
- Whole roast suckling pig with BBQ and cherry onion relish

FISH & SEAFOOD

- Cedar plank salmon with apricot ginger soy glaze
- Roasted Salmon with Herb Mustard Glaze
- Crab cakes with tomato ginger jam
- Flounder Française
- Grilled salmon with peach BBQ sauce
- Butter and white wine poached salmon with dill sauce
- Seared Scallops with romesco sauce
- Grouper with honey lemon beurre blanc and citrus fennel slaw
- Sea bass with parmesan crust with tomatoes, capers and olives

VEGAN / VEGETARIAN DISHES

- Vegetable 4 cheese lasagna
- Black bean cake with tomato, avocado, cornbread croutons
- Cornmeal crusted polenta with boursin cheese and spinach
- Curried vegetables over basmati rice
- Feta and spinach cous cous cakes with roasted asparagus, goat cheese and pine nuts
- Quinoa cakes with tomato and eggplant ragout
- Vegan Bolognese with cashew parmesan
- Wild Mushroom Strudel with Pepita pesto

SIDES

STARCHES

GRAINS/RISOTTO/POLENTA

- Garden rice pilaf
- Harvest wild rice with nuts and berries
- Ancient grain pilaf with caramelized onion, artichokes, and golden raisins
- Spanish rice
- Farro salad with feta, mint, cucumbers, tomatoes & lemon oil
- Creamy Mascarpone Polenta
- Pancetta Pea Risotto
- Wild Mushroom Risotto

POTATOES

- Greek potatoes with lemon vinaigrette and kalamata olives
- Hot German potato salad
- Potato gratin with garlic and gruyere
- Quarter size tri-color potatoes with garlic and rosemary
- Roasted sweet potato and butternut hash
- Stuffed baby red potatoes

- White and sweet potato gratin with shallots
- French country herb potato salad
- Grilled red potato salad with bacon blue cheese vinaigrette
- Potato salad
- Parsnip Potato Puree
- Parmesan Truffle Roasted Potatoes
- Roasted sweet potato salad with balsamic chutney

MASHED VARIETIES

- Bourbon sweet
- Classic
- Crème fraiche and Chive
- Horseradish
- Roasted Garlic
- Red Beet Mashed Potato
- White truffle

SIDES

VEGETABLES

- Asparagus bundles
- Broccolini with garlic and pine nuts
- Corn soufflé
- Crispy Brussel Sprouts
- Creamed spinach
- Green beans with shallots
- Green beans with toasted walnuts and dried cherry vinaigrette
- Ratatouille
- Grilled vegetable stacks
- Grilled baby bok choy with sesame ginger

- Rainbow carrots with butter, honey, and tarragon
- Roasted cauliflower with Kalamata olive vinaigrette
- Roasted root vegetables
- Sautéed Zucchini with garlic and parmesan
- Sautéed Swiss chard with olive oil, garlic, and red pepper flakes
- Snap peas and green beans with arugula mint pesto
- Thai asparagus with fried meyer lemon
- Black bean and corn salad
- Roasted mushrooms with shallot white wine glaze

DESSERT

CAKES *Allow us to create your perfect cake*

- Chocolate
- Red velvet
- Carrot
- Vanilla Bean
- Banana
- Hummingbird
(Banana-pineapple spice)

CHEESECAKES

- Banana pudding
- Cappuccino
- Cookies & cream
- Chocolate chip cookie dough
- Key lime white chocolate
- Rum roasted pineapples

OTHER SPECIALTIES

- Apple crisp with vanilla sauce
- Assorted bread puddings
- Chocolate decadence
- Death by chocolate
- Peanut butter brownie trifle
- Swedish rice cream
- Orange shortcakes with fresh berries and whipped cream
- Banana Brûlée
- Bananas Foster
- Crème Brûlée
- Fresh fruit tarts
- Tiramisu

ASSORTED FINGER PASTRIES

- Small pick-up pieces of amazing flavors. An assortment of chocolate, raspberry, lemon, almond joy, brownie bonbons, petite fours, and more

DESSERT BARS

ICE CREAM BAR

2 to 4 flavors of locally made ice cream and an extensive variety of toppings and sauces. Chocolate candies, sprinkles, gummies, chocolate sauce, caramel sauce, peanut butter sauce. Beautifully displayed for you and your guests.

PIE BAR

A variety of our handmade pies including Apple, Blueberry, Peanut Butter, Chocolate Cream, Lemon Meringue, Pecan, Pumpkin, Coconut Cream, Key Lime, & more. Whipped cream and/or Ice Cream can also be added.

S'MORES BAR

Perfect for Backyard Parties or Events with access to fire pits. You provide the fire... we'll provide the rest. There's so much more to this than your basic Marshmallow, Chocolate Bar & Graham Cracker.

COOKIE & BROWNIE BAR

Chocolate Chip, Peanut Butter, Oatmeal Raisin, & Double-Chocolate Chunk cookies. Double-Fudge, Chocolate Peanut Butter, & S'mores.

LATE NIGHT

- Fried zeppole with cinnamon sugar or powdered sugar
- Homemade doughnuts and local apple cider
- Loretta's caramel popcorn with cashews
- Mini cheeseburgers and fries
- Mini grilled cheese and tomato soup
- Mini Philly cheesesteak sliders
- Old forge pizza
- Soft pretzels with beer cheese

BRUNCH

- Angel food French toast with mascarpone, raspberry jam, and Gran Marnier sauce
- Assorted sweetbreads, muffins and Danish
- Assorted Tea Sandwiches
- Assorted Quiche
- Assorted Bagels with cream cheese
- Croque Madame; Fried ham & gruyere topped with fried egg and béchamel
- Eggs Benedict: Traditional *or* Add mini crab cakes and hollandaise *or* Add fried green tomatoes
- Fresh Fruit Platter
- Thick-cut Maple Bacon
- Potato Chorizo Hash
- Potatoes O'Brien; potatoes sauteed with bell peppers & onions
- Sausage gravy over homemade biscuits
- Scotch eggs with Dijon sauce
- Shrimp and grits with tasso gravy
- Smoked Salmon with Herb Crème Fraiche
- Jalapeno cheddar grits

BRUNCH STATIONS

Fresh Juice Bar:

A bounty of seasonal fruits to make a custom blend of Fresh made juices that our staff will concoct in our juice machine

Avocado Toast Bar

- Toasted Italian focaccia with avocado, burrata, crispy bacon, and balsamic glaze
- Toasted ciabatta with avocado spread, crumbled chorizo, sunny side up eggs, cilantro, and quest fresco cheese
- Toasted ciabatta with sliced avocado, herb cream cheese spread, smoked salmon, hard-boiled egg, capers, and fresh chives
- Toasted baguette with avocado spread, grilled peach salsa, candied walnuts, arugula, white balsamic, and mikes hot honey

Waffle Station

Waffles cooked to order with a large array of toppings including syrups, sweet & hot sauces, fresh berries, nuts, jams, whipped cream & more.

Add in our homemade fried chicken for an ultimate chicken and waffle bar.

Yogurt, Granola, and Berry Bar

An assortment of yogurts with a rustic granola and a grand assortment of berries and other various toppings.

Omelet Station

Omelets made to order with large selection of toppings, such as: spinach, mushrooms, peppers, onions, scallions, tomatoes, bacon, sausage, ham, smoked salmon cheddar, brie, cream cheese, flour tortillas, salsa & more

French Toast Bar

Includes the following preparations:

- Cinnamon raisin with cream cheese
- Angel food cake with Gran Marnier sauce, mascarpone, & raspberries
- Peanut butter and banana with chocolate sauce
- Brie stuffed Challah with bananas foster
- Ham & cheese with mustard sauce
- Krispy Kreme French toast

Toppings: Maple syrup, powdered sugar, cinnamon sugar, whipped cream, & assorted fresh berries.

Bloody Mary Bar: (alcohol *not* included)

Includes a choice of Mild or Spicy Bloody Mary mix along with the option to add the following ingredients:

Tabasco sauce, Lemons, Limes, Worcestershire sauce, Horseradish, Celery stalks, Pickle Spears, Pickled Asparagus, Pickle Spears, Olives, Pepperoncini, Jalapeno, Crispy Bacon, Cherry Tomatoes, Chilled Shrimp & Caper Berries

Menu Worksheet

Full Name: _____ Email: _____ Phone #: _____

Reason for your Event: _____ Event Date: _____ Estimated # of Guests: _____

Is your catering for: Pick-up Order(____) or Drop-off(____) or Serviced Event(____)

If **Drop-off**, is it HOT *ready to serv*(____) or COLD *ready to reheat*(____) If **Serviced Event**, is it Plated(____) or Buffet(____) or STATIONS(____)

HORS D' OEUVRES *(We often recommend selecting 5 to 6 Hot and/or Cold passed Hors Oeuvres. If you also intend to choose a stationery hors d'oeuvres, we would recommending choosing only 3 to 4 passed hors d'oeuvres)*

_____	_____
_____	_____
_____	_____

SALAD and/or SA:AD STATION

_____	_____
_____	_____

STATIONS and/or BARS

_____	_____
_____	_____

PLATED* / BUFFET* / STATION ENTREES (*We typically recommend around 2 to 4 protein selections.)

_____	_____
_____	_____

SIDES (* We typically we recommend at least 1 each of a STARCH and VEGETABLE option.)

_____	_____
_____	_____

DESSERTS

_____	_____
_____	_____

LATE NIGHT

_____	_____
_____	_____

BRUNCH and/or BRUCH STATIONS

ADDITIONAL NOTES

Are there any food allergies, aversions or dietary restrictions that you are aware of?

YES: _____ NO: _____

If yes, please elaborate....

Are you interested in any of the following services? (**Additional fees may apply*)

___ RAMP Certified Bartending services (*we require one bartender for every 75 guests*)

___ Soda / Mixers / Bar Fruit Package (includes; Coke, Diet, Sprite, Gingerale, Club, Tonic, Water / Cranberry, Grapefruit, Orange, Sour Mix / Lemons, Limes, Oranges, Olives, Cherries)

___ Coffee & Tea Station

___ Ice (20# Bags)

___ Napkins (Standard colors are White & Ivory. Additional colors are available upon request)