

C a n a p é s



2025
CORPORATE
CATERING



CORPORATE
EVENTS



PRIVATE
EVENTS



BBQ, PICNIC &
HOME-STYLE



GENERAL INFORMATION

CANAPÉS is a full-service catering firm. Our talented staff is delighted to work with you on your menu to suit your needs. Please inquire about additional items that may not appear on our menu lists.

The content of this menu package is designed for corporate catering & events as well as informal private catering & events. CANAPÉS GRAB & GO CAFÉ Menu and CANAPÉS Weddings Package can be located on our website, www.canapescatering.com.

Inform your sales consultant of your dietary and allergy needs. Whether you require the entire menu to be **vegetarian, vegan, dairy-free** and/or **gluten-free** or just personal portions prepared, it is our pleasure to assist you in making all your guests feel attended to. Some dietary requests and substitutions may result in a pricing surcharge.

When placing an order from CANAPÉS CORPORATE & CASUAL Catering Menu, kindly notify our office at least 24 hours in advance by calling 301.663.8220. The cut-off time for next day orders served prior to 8am is noon the day before. All other next day orders will need to be placed by 3pm. Should you find yourself in a last minute bind, please do not hesitate to call—we will make every effort to accommodate your needs.

Cancellation requires a 24-hour notice. After this time, cancellations will incur fees due to the customized nature of our food product.

If severe weather conditions should affect a scheduled event, pick up or delivery, the cancellation and rescheduling fees will be determined on a case by case basis.

In the event that a product or ingredient is unavailable, we reserve the right to substitute for similar items of equal or greater quality.

Minimum orders are indicated under each category. For orders not meeting the minimum, a surcharge may be incurred.

The menus in this package are designed and based on luncheon sized portions. Deliveries after 5pm will be charged dinner portion prices.

DELIVERIES & PICK UPS

Delivery:

Minimum delivery order \$100.

Delivery fees assessed are based on distance, event requirements and time of day.

Additional fees may apply for delivery prior to 8am and after 5pm.

Your delivery is scheduled 30 minutes prior to your event's start time.

When placing an order, please inform our event consultant what time your event will be served, the event location with specific directions and the contact person's name and telephone number responsible for accepting the delivery. Upon delivery, the responsible party will be required to sign the delivery invoice.

Pick Ups:

Items ordered from CANAPÉS CORPORATE & CASUAL Catering Menu being picked up must be pre-arranged with your consultant. The individual responsible for picking up may be required to sign-off on the invoice indicating the acceptance of the order.

CANAPÉS is located at The Frederick Health Village, Frederick Health Way, Suite 210, Frederick, MD 21701.

The customer entrance is located at the rear of the complex. Follow the signs around to the kitchen. Enter the building via the right kitchen entrance under the CANAPÉS black canopy. Our concierge will greet you and lead you to the café.

PRESENTATION

Cold menu items are presented in tissue lined boxes or wax coated boxes ready to serve.

Warm menu items are presented in aluminum containers warmed and ready to serve.

Standard and upgradeable disposable platters, disposable chafing dishes, and our guests' disposables are available but subject to additional fees.

CANAPÉS offers several presentation options. Our event consultants can assist you with the best delivery and service option.

ADDITIONAL EQUIPMENT

To enhance your event, please inquire about pricing for upgraded disposables, linens, china, silverware, glassware, serving utensils, chafing dishes, etc.

SERVICE PERSONNEL

CANAPÉS employs a professional service and culinary staff. Please inquire with our event coordinators to assist with your personnel needs and availability of our staff for your event.

PAYMENT

CANAPÉS accepts cash, checks and credit cards. We accept MasterCard, Visa, Discover & American Express.

Credit Card Payments will be subject to a 3% convenience fee to all credit card purchases from \$500.00 to \$999.99. A 5% convenience fee added to all credit card purchases \$1,000.00 plus.

All invoices/events must be paid in full unless an approved corporate account has been established.

Invoices not paid within 30 days will be assessed an 18% per annum interest fee.

State sales tax is applied to all orders. Tax exempt organizations must provide certification.

REMITTANCE

Please forward any check payments to CANAPÉS, PO BOX 3362, Frederick, MD 21705

SYMBOLS

O = Organic

Applies to the USDA guidelines for certified organic products.

V = Vegetarian

No animal proteins, but includes eggs and dairy.

Vv = Vegan

No animal proteins or byproducts.

GF = Gluten-Free

Contains no gluten.

DF = Dairy-Free

Contains no dairy or byproducts

CONSUMER WARNING

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

**"FOOD IS OUR COMMON GROUND.
A UNIVERSAL EXPERIENCE."**

-James Beard

C a n a p é s



CORPORATE & CASUAL
CATERING



CAFÉ DELI PLATTERS

Minimum order: 8 guests
Gluten-free bread & rolls are available - fees will apply. Displayed on plastic platters & in plastic bowls.
Build your own sandwich style.

The Gathering\$14.75 | per person

smoked turkey, honey ham, & tuna salad
cheddar & swiss cheese
lettuce, tomatoes, & shaved red onion
mayo, yellow mustard, & dijon mustard
deli breads
bagged chips & dill pickle spears

The Traditional\$21.75 | per person

grilled beef loin, smoked turkey, & honey ham
swiss, provolone, & cheddar cheese
lettuce, tomatoes, red onion, & dill pickle spears
mayo, horseradish cream, yellow & dijon mustard
deli breads & rolls
traditional potato salad

Frederick Fresh.....\$24 | per person

smoked turkey, grilled chicken breast, honey ham
lettuce, sprouts, tomatoes, roasted tomatoes,
red onion, avocado
dill havarti & cheddar cheese
mayo, pesto mayo, tomato aioli, honey cup mustard
whole grain rolls, ciabatta, pita
seven grain salad
bagged chips & dill pickle spears

The Classico\$24 | per person

honey ham, capicola ham, mortadella, prosciutto,
salami, & pepperoni
provolone, pepper jack, & mozzarella cheese
lettuce, tomatoes, banana & jalapeño peppers
mayo, pesto mayo, yellow & dijon mustard
italian vinaigrette
ciabatta, tomato herb focaccia, & garlic herb wrap
garden slaw
bagged chips & dill pickle spears

The Goddess\$26 | per person

albacore tuna, chicken, & egg salads
grilled vegetable & whole grain pasta salad
seasonal green salad & two dressings refreshing
fruit salad (mint & lime zest) crudité & hummus
dill pickle spears, gherkins, artichokes & olives pita
chips, flatbread, & lettuce cups

CANAPÉS SANDWICH BUFFETS

Minimum order: 8 guests
Gluten-free bread & rolls are available - fees will apply.
CSB Menus are displayed in tissue lined boxes & kraft boxes. Displaying on plastic platters is subject to an additional fee. All sandwiches are assembled with greens, tomatoes & condiments.

CSBQuarters*.....\$15 | per person

*sandwiches are cut into quarters...perfect for a light fare luncheon (Please advise if you wished for any breads to be toasted.)
tuna salad| wheat bread, tuna salad, greens & tomato
honey ham| white bread, honey ham, swiss, dijonnaise, greens, & tomato
turkey| herb wrap, herb mayo, turkey, cheddar, greens, & tomato
grilled veg| spinach wrap, tzatziki, grilled veg, provolone, greens, & tomato
bagged chips & dill pickle spears
cookies & brownies

CSB Menu I..... \$15 | per person

turkey club| toasted wheat, turkey, bacon, cheddar, herb mayo, greens, & tomato
tuna salad| spinach wrap, tuna salad, greens, & tomato
grilled veg| grilled pita, hummus, grilled veg, greens, & tomato
bagged chips & dill pickle spears
cookies & brownies

CSB Menu II.....\$17 | per person

cold cut| tomato focaccia, cold cuts, provolone, herb mayo, greens, & tomato (side hots)
grilled chicken club wrap| wheat wrap, shaved grilled chicken, lemon herb aioli, bacon, cheddar, greens, & tomato
roast beef| brioche bun, shaved grilled beef, dill havarti, horseradish cream, greens, & tomato
bagged chips & dill pickle
cookies & brownies

CSB Menu III.....\$20 | per person

turkey club| toasted marble rye, turkey, bacon, cheddar, herb mayo, greens, & tomato
cubano| ciabatta panini, shaved pork loin, honey ham, shaved pickles, swiss, & yellow mustard
egg salad| herb wrap, egg salad, greens & tomato
fruit salad
dill pick spears
cookies & brownies

CSB Menu IV.....\$22 | per person

chef-crafted cocktail sandwiches:
honey ham| cheddar biscuit, honey ham, honeycup mustard, & cucumber
chicken salad| soft bread knot, chicken salad, greens, & tomato
blt| chipolte wrap, lemon caper herb aioli, bacon, greens, & tomato
reuben reuben slider| brioche slider, shaved corned beef, 1000 island, sauerkraut, & swiss
side salad of the day
fruit salad
dill pickle spears
cookies & brownies

CAFÉ SANDWICH & WRAP MENU BOARD

CANAPÉS CAFÉ SANDWICH & WRAP selection is designed for those who just want a basic simply good sandwich. Sandwiches will be displayed in tissue lined boxes. Displaying on plastic platters is subject to an additional fee. Sandwiches from this menu may be ordered **Bagged or Boxed** (Basic, Window, or Gourmet). Additional fees apply. Minimums do not apply to this menu board.

*Please advise your sales consultant if you prefer your condiments served on the side.

*If labels are needed, please forward your order list and assignments to your sales consultant.

*Food only labels may be subject to \$0.25 per box. *Food & Recipient labels may be subject to \$0.50 per box.

Protein & Vegetable Selections

\$8.75 grilled cheese, blt, chicken salad, tarragon chicken salad, grilled sliced chicken, smoked turkey, honey ham, ham salad, egg salad, albacore tuna salad, grilled vegetables

\$11.25 roast beef, corned beef, cold cut

Bread Selection

standard deli breads:

country white, 15-grain, sourdough, marble rye

wraps:

plain, spinach, wheat, chipotle, garlic herb

other: pita, brioche bun

upgrade breads:

bagels.....+\$1.25

ciabatta, tomato focaccia, or wheat

focaccia.....+\$2.50

croissant.....+\$2.00

gluten-free wrap or bread.....+\$2.50

Make It Yummier

lettuce, tomato, shaved onion, grilled onion,
caramelized onion, romaine, spring mix, spinach,
jalapeño peppers, banana peppers, hot peppers
hummus.....+\$2.00

avocado.....+\$2.50

bacon (3).....+\$3.50

Condiments

mustard: yellow, dijon, dijonaise, mustard seed, honeycup

mayo: plain, pesto, sriracha, horseradish cream, old bay remoulade, tartar sauce

aioli: lemon caper herb aioli, tomato aioli

other: 1000 island, tzatziki, vinaigrette, oil & vinegar, horseradish, hot pepper relish

Cheese Selections

standard:

american, cheddar, swiss, jalapeño jack, provolone, smoked gouda

upgrade:.....+\$3.00

blue cheese, feta, chevre, fresh mozzarella, or cranberry stilton

CANAPÉS BOXED LUNCHES

+\$2.25 | per box

sandwich, wrap or flatbread selection

chips & pickle

craft box & napkins

*add a sweet....see the sweets section

*add a beverage...see the bev section

CANAPÉS GOURMET BOXED LUNCHES

+\$7.00 | per box

sandwich, wrap or flatbread selection

two chef's selection side salads

gourmet brownie

upscale black plastic clear lidded four

compartment container, utensils, & napkins

CANAPÉS GOURMET SANDWICHES & WRAPS

- * Sandwiches will be displayed in tissue lined boxes.
- * Displaying sandwiches on **plastic platters** is subject to an additional fee.
- * Sandwiches from this menu may be ordered **Bagged** or **Boxed (Basic or Gourmet)**. Additional fees apply.
- * Denotes minimum order of 4 sandwiches.
- * Please advise your sales consultant if you prefer your condiments to be served on the side.
- * If labels are needed, please forward your order list and recipients to your sales consultant.
- * Food only labels may be subject to a \$0.25 fee per box.
- * Food & recipient labels may be subject to a \$0.50 per box.

Entertaining Tip

Sandwiches are generally cut in half.
If entertaining a crowd, request that our chefs cut the sandwiches cut into smaller sections.

ADD ONS

3.5oz. grilled, blackened, jamaican jerk, or crispy chicken.....	\$4.00
3.5oz. southwest ground beef.....	\$4.00
3.5oz. grilled beef loin.....	\$9.00
4 - 16/20ct grilled, blackened, or crispy shrimp.....	\$9.00
3.5oz. grilled or blackened salmon.....	\$9.00
3.5oz. chicken, tuna, or egg salad.....	\$4.50
1 egg, any style.....	\$2.00
3 slices crisp bacon.....	\$3.50

Caesar Salad Wrap.....\$8.75
garlic herb wrap, romaine, creamy caesar
dressing, shredded parmesan, & mini croutons

Mediterranean Salad Wrap.....\$8.75
garlic herb wrap, romaine, lemony oregano vin,
tomato, bell pepper, cucumber, red onion, olives,
artichokes, pepperoncini, & feta

Grilled Veg Fajita Wrap Panini.....\$8.75
chipotle tortilla wrap, jalapeño spiced cream
cheese, seasoned bell pepper & onion sauté,
pico de gallo, scallion, avocado, & cheddar
cheese... southwest ranch side sauce

Taco Salad Wrap Panini*.....\$8.75
tortilla wrap, jalapeño spiced cream cheese, cuban
black bean & rice salad, greens, tomato & cheddar
cilantro salsa & guacamole side sauces

Buffalo Chicken Wrap Panini*.....\$11.00
chipotle wrap, romaine, cool ranch carrot & celery
slaw, blue cheese crumbles, & crisply buffalo sauced
chicken

Chicken Cobb Salad Wrap.....\$11.00
tortilla wrap, mixed greens, grilled chicken, bacon,
avocado, hard-boiled egg, tomato, & blue cheese
tossed in creamy ranch dressing

Chef's Salad Wrap.....\$11.00
wrap of your choice, crisp greens & spring mix,
turkey, ham, cheddar, swiss, hard-boiled egg, tomato,
cucumber & carrot...select your favorite dressing for
dipping or instruct our chefs to pre-toss ingredients
before wrapping

Baja Chicken Wrap*.....\$11.00
grilled tortilla wrap, cilantro lime marinated grilled
chicken, pickled red onion & jalapeño, bahn mi slaw,
creamy spiced baja sauce (for crunch, try this with
our crispy chicken)

Gaucha Chicken Wrap*\$11.00
grilled tortilla wrap, mixed greens, grilled blackened
spiced chicken, roasted red pepper, red onion,
tomato, & corn, with black beans, avocado,
cheddar, & spicy southwest ranch

Grilled Raspberry BBQ Chicken Flatbread.....\$11.00
grilled pita, shaved grilled chicken, raspberry bbq,
shaved red onion, coleslaw, & cilantro

GOURMET SANDWICH & WRAP SELECTION

Canapés Gourmet Sandwiches & Wraps are priced by the sandwich.
Minimums apply.

Crispy Comeback Chicken*.....\$11.00

warm brioche bun, golden chicken fillets, slaw, pickled watermelon relish, & southern comeback sauce

Flammin' Nashville Hot Crispy Chicken*.....\$12.00

warm pretzel bun, golden flammin' hot frito encrusted chicken, bread n' butter pickles, & tangy slaw

Chicken Cheesesteak.....\$12.00

panini-griddled ciabatta, herb mayo, shaved grilled chicken, seasoned onion & pepper sauté, american & provolone cheeses, lettuce, & tomato

Chicken Cordon Bleu*.....\$12.00

oven-warm ciabatta, golden chicken fillets, shaved honey ham, swiss cheese, honeycup mustard, dijonaise, & arugula

Tuscan Chicken*.....\$12.00

oven-warmed tomato herb focaccia, basil pesto, golden panko encrusted chicken fillets, marinara, caesar greens, parmesan, provolone, & mozzarella

East Coast Smoked Turkey*.....\$12.00

oven-warmed multi-grain ciabatta, dijonaise, shaved smoked turkey, dill havarti, avocado, shaved apple, & greens

Rachel Panini.....\$13.00

panini-griddled seedless marble rye, 1000 island dressing, swiss, roasted turkey, & sauerkraut

Gobble Gobble*.....\$13.00

panini-grilled challah, cranberry mayo, roasted turkey, stuffing, mashed taters, greens, & gravy side sauce

Frederick Sloppy.....\$14.00

triple layered panini-griddled seedless marble rye, 1000 island dressing, smoked turkey, ham, & corned beef, coleslaw, greens, & tomato

Canapés Triple Threat Club.....\$14.00

triple layered panini-griddled seedless marble rye, herb mayo, shaved roasted beef loin, smoked turkey, ham, bacon, cheddar, brie, greens, & tomato

Monte Cristo Panini.....\$14.00

griddled challah french toast, turkey, ham, swiss & dijonaise ... add a fried egg for +\$2

Steak&Egg Bistro Panini*.....\$16.00

oven-warmed tomato herb focaccia, horseradish dijonaise, shaved grilled beef loin, over-easy eggs, dill havarti, grilled red onion, grilled balsamic marinated tomatoes, & greens

Steak&Cheese Panini.....\$15.00

panini-griddled ciabatta, herb mayo, shaved grilled beef loin, seasoned onion & pepper sauté, american & provolone cheeses, greens, & tomato

French Dip Panini.....\$15.00

panini-griddled ciabatta, pesto mayo, shaved grilled beef loin, swiss cheese, bourbon caramelized onions, & au jus side sauce

Marinara Meatball Panini*.....\$13.00

oven warmed ciabatta, house-made meatballs, zesty marinara, provolone, & parmesan

TotallyTweakedBLT*.....\$12.00

griddled brioche bun, grilled thick-cut balsamic marinated tomato, applewood smoked bacon, shredded romaine, shaved red onion, & lemon caper herb aioli

Big Daddy BLT*.....\$13.00

triple layered panini-griddled seedless marble rye, tomato aioli, grilled balsamic marinated tomatoes, crisp bacon, & greens

ReubenPanini.....\$13.00

panini-griddled seedless marble rye, 1000 island dressing, shaved corned beef, swiss, & sauerkraut

Muffaletta*.....\$13.50

oven-warmed ciabatta, pesto aioli, capicola, mortadella, salami, pepperoni, provolone, mozzarella, roasted tomatoes, & greens with a pimento, caper, & olive relish.

Cuban Panini *.....\$13.50

oven warmed ciabatta, yellow mustard, swiss cheese, pickles, shaved roasted pork loin, & honey ham

Bahn Mi*.....\$15.00

oven warmed ciabatta, shaved asian bbq pork loin, pickled cucumber, red onion, carrot, & jalapeno slaw, paté, cilantro sprigs, sriracha mayo

GOURMET SANDWICH & WRAP SELECTION

Canapés Gourmet Sandwiches & Wraps are priced by the sandwich.

*Minimums Apply.

Pulled Pork BBQ*.....\$14.00

grilled brioche bun, smoked & slow braised pork butt, caraway slaw

select 1 side sauces: rich bbq sauce, carolina bbq sauce, horseradish cream, horseradish

Gyro Tweaked*.....\$15.00

grilled pita, seasoned lamb meat, seasoned onion & pepper sauté, shredded romaine, cucumbers, tomato, feta, & tzatziki sauce

Wham Bam Shrimp Wrap*.....\$15.00

excellent as a wrap or as a sandwich...we suggest a chipotle wrap or brioche bun, seasoned crispy shrimp tossed in a sweet & spicy bang bang sauce, shredded lettuce, & tomato

The.Best.Shrimp.Salad.Sandwich.Ever!\$17.00

simply the best to impress!

buttery croissant filled with plump jumbo shrimp & crisp celery tossed in a robust old bay mayo, greens & tomato

Canapés Crab Cake*.....\$7.50|oz

grilled brioche bun, golden old bay rich lump crab cake, rémoulade, greens & tomato

Albacore Tuna Melt\$11.25

griddled ciabatta, open faced, fresh albacore tuna salad (celery, red onion, relish & mayo), tomato slices, provolone cheese

West Coast Tuna*.....\$MKT

oven-warmed tomato herb focaccia, sliced grilled marinated ahi tuna, avocado, roasted tomatoes, cheddar cheese & greens

Beer Battered Fish Po'Boy\$15.00

toasted ciabatta, crispy battered cod, shredded lettuce, tomato, tangy slaw, pickled watermelon rind aioli

Everything Lox\$19.00

toasted everything bagel, whipped herb cream cheese, smoked cured salmon, shaved red onion, capers, greens, & tomato

Valley Vegetarian.....\$9.00

grilled pita, vegetable sauté, avocado, sprouts, provolone, greens, & tzatziki sauce

Caprese Panini\$12.00

panini-grilled tomato focaccia, pesto aioli, provolone, fresh mozzarella, parmesan, bruschetta, tomato, & fresh basil

Falafel*.....\$11.00

grilled pita flat bread, golden falafel, greens, cucumber salad, roasted red pepper, tomatoes, olives, hummus, sriracha tzatziki

Grilled Veggie Melts.....\$11.00

oven-toasted ciabatta, basil caper aioli, *provolone, grilled red onion, zucchini, squash, rainbow bell pepper, broccoli, & basil leaves (*vegan cheese available)

Vegan "Taco" Wrap\$11.00

seasoned & slow roasted cauliflower, tomato & walnut "taco" meat, vegan cheese shreds, lettuce, cuban rice & black bean salad, lettuce, salsa, scallions, vegan sour cream

Vegan Mushroom French Dip*.....\$14.00

oven-toasted ciabatta, caramelized herbaceous onions, garlic, & cremini mushrooms, savory jus of veg broth, worchestershire, & soy, dijon horseradish, & vegan cheese

CANAPÉS COCKTAIL SANDWICHES

Canapés Cocktail Sandwiches are hand crafted, averaging 2-3" in size and are priced by the piece. Please advise your consultant if you prefer your condiments on the side.

Minimum: 10 each sandwich

Chicken.....\$3.25|each

shaved chicken, shaved jerk chicken, chicken salad,
tarragon chicken salad (almonds & grapes)

- *challah bread knot, chicken salad, & greens
- *mini croissants, chicken salad, & greens (+\$0.75each)
- *onion dill bread knot, tarragon chicken salad, & greens
- *wheat bread knot, shaved grilled chicken, bacon, pesto mayo, greens, & tomato
- *pumpnickel bread knot, shaved chicken breast, avocado, dill havarti, greens, & herb mayo
- *banana muffin, shaved jerk chicken, apple butter, caramelized onion, & greens
- *garlic herb tortilla wrap, caesar salad, shaved grilled chicken, parmesan, & baby croutons
- *onion dill bread knot, shaved chicken breast, herb mayo, sauteed onions & peppers, provolone
- *garlic herb bread knot, shaved pesto chicken, provolone, mozzarella, tomato, greens, & herb mayo

Turkey.....\$3.25|each

smoked turkey, rosemary roasted turkey+\$, turkey salad

- *challah bread knot, shaved turkey, greens, & herb mayo
- *onion dill bread knot, turkey salad, & greens
- *grain bread knot, shaved turkey, smoked gouda, avocado, tomato, greens, & dijonaise
- *challah bread knot, shaved turkey, bacon, cheddar, tomato, greens, & herb mayo
- *rosemary olive bread knot, smoked turkey, cucumber, grilled red onion & bell pepper, tomato, spinach, & feta tzatziki
- *carrot muffin, shaved turkey, greens, & cranberry mayo (+\$0.25each)
- *rachel | brioche slider, 1000island, shaved turkey, swiss, & slaw
- *mini croissant, turkey salad, & greens (+\$0.75each)
- *mini croissant, shaved turkey, brie, greens, & raspberry jam (+\$0.75 each)
- *tortilla wrap, shaved turkey, bacon, cheddar, tomato, greens, & herb mayo

Ham.....\$3.25|each

shaved honey ham, shaved country ham, ham salad

- *cheddar biscuits, shaved honey ham, cucumber, & honeycup mustard
- *sweet cornbread muffins, shaved honey ham, confetti slaw, & honey mustard (+\$0.25)
- *buttermilk biscuits, mayo spread, shaved country ham
- *sweet cornbread muffins, shaved county ham, & pickled jalapeño apple slaw
- *tomato herb bread knot, shaved honey ham, swiss cheese, greens, & dijonaise
- *cold cut wrap: ham, capicola ham, salami, pepperoni, provolone, hot, greens, & herb mayo
- *challah bread knot, murph's ham salad, & greens
- *brioche slider, honey ham, pork, swiss, pickles, & yellow mustard

Beef.....\$4.25|each

shaved grilled beef, bbq beef, corned beef

- *onion dill bread knot, shaved beef, greens, & herb mayo
- *challah bread knot, shaved beef, brie, arugula, & dijonaise
- *cheddar herb biscuit, shaved beef, greens, & horseradish cream
- *french dip | brioche slider bun, shaved beef, caramelized onions, swiss, herb mayo, & au jus
- *brioche slider bun, bbq beef, & slaw
- *reuben | brioche slider bun, shaved corned beef, 1000 island dressing, swiss, & sauerkraut

Egg\$3.00|each

egg salad, herbed egg salad, curried egg salad

- *challah bread knot, egg salad, greens
- *grain bread knot, egg salad, avocado, tomato, & greens
- *mini croissant, egg salad, greens (+\$0.75 each)

Seafood.....\$4.75|each

shrimp salad, tuna salad, smoked salmon, crab cake

- *challah bread knot, tuna salad, & greens (-\$1.25|each)
- *mini croissants, shrimp salad, greens ... (+\$0.75|each)
- *shrimp roll: split potato slider roll, shrimp salad, & shredded lettuce (+\$0.25)
- *pumpnickel bread knot, smoked salmon, cucumber, tomato, & caper red onion cream cheese (+2.50|each)
- *everything coated herb wrap, smoked salmon, red onion, tomatoes, capers, chèvre, greens, & honey cup mustard
- *sweet cornbread muffin, 2oz crab cake, & slaw (+\$9|each)
- *brioche slider bun, 2oz crab cake, & rémoulade (+\$9|each)

Vegetable \$2.50|each

- *green goddess | whole grain bread, green goddess dressing, cucumber, avocado, watercress, & sprouts
- *vegetable wraps | flour tortilla, roasted tomato & herb cheese, sautéed vegetables, & greens
- *benedictine | soft white bread, watercress, creamy cucumber, green onion, & cream cheese spread
- *panini-grilled cinnamon raisin bread, brie, shaved apple, & apple butter

Tea Canapés | Vegetarian.....\$1.25|each

- *open face canapés of soft bread rounds, creamy honey mustard or a pesto mayo, cucumber, carrot, bell pepper, tomato, sliced hard-boiled egg, & dill toppings

Tea Sandwiches.....\$2.75|each

two bite tea sandwiches with soft bread

- *chicken salad, ham salad, or egg salad, & greens
- *smoked salmon mousse
- *ham & cheese
- *smoked salmon, lemon herb cream cheese, & greens...(+2.50)
- *herb mayo, watercress, & cucumber



CANAPÉS SALADS

Canapés Specialty Salads can be ordered

A la Carte (Half or Full) in individual containers or together in large bowls or **Boxed (Basic, Window, or Gourmet)**.

*Full salads are served with our signature bread knot & butter.

*Be your own chef. If you want to substitute or change anything in your selection - just tell us!

*Denotes minimum order of 4 salads.

*Dressings are served in separate containers.

*If labels are needed, please forward your order list and recipients to your sales consultant.

*Food only labels may be subject to a \$0.25 fee per box.

*Food & recipient labels may be subject to a \$0.50 per box.

*Please advise if your bread knot and croutons need to be gluten-free.

CANAPÉS GOURMET BOXED SALADS +\$5.50|box

*gourmet salad selection & dressing selection

*seasonal fruit salad

*fresh baked bread knot & butter

*gourmet brownie

*high-quality four-compartment container, utensils & napkins

Dressings & Vinaigrettes

*complimentary dressing or vinaigrette is included in the salad price

*additional dressings & vinaigrettes may be added...+\$0.75

Dressings

ranch, spicy southwest ranch, creamy italian, french, creamy caesar, honey mustard, 1000 island, blue cheese, citrus yogurt, vegan curry

Vinaigrettes

warm bacon, balsamic, honey basil, caesar, sesame ginger, raspberry

Other

extra virgin olive oil (evoo.), red wine, rice wine, white balsamic & balsamic vinegar, lemon, lime or orange wedges, s&p

ADD ONS

3.5oz grilled, blackened, jamaican jerk, or crispy chicken.....\$4.00

3.5oz southwest seasoned beef.....\$4.00

3.5oz grilled beef loin.....\$9.00

4-16|20ct. grilled, blackened, or crispy shrimp.....\$9.00

3.5oz grilled or blackened salmon.....\$9.00

3.5oz chicken, tuna, or egg salad.....\$4.50

1 egg, any style.....\$2.00

3 sliced crisp bacon.....\$3.50

CANAPÉS SPECIALTY SALADS

Tossed

spring green mix, tomato, cucumber, carrot, & croutons

Half.....\$4.50

Full.....\$9.00

Caesar

crisp romaine, grated parmesan, & butter croutons

Half.....\$4.50

Full.....\$9.00

Mediterranean Salad

crisp seasonal greens, tomato, bell pepper, cucumber, red onion, olives, artichokes, pepperoncini, & feta

Half.....\$6.00

Full.....\$12.00

add a 3oz. scoop of hummus & pita chips.....\$3.50

Canapés Wedge

iceberg wedge, chopped bacon, hard-boiled egg, avocado, tomato, red onion, blue cheese, & crispy onion

Half.....\$6.00

Full.....\$12.00

Chef Salad

crisp greens & spring mix, turkey, ham, cheddar, swiss, hard-boiled egg, tomato, cucumber, & carrot

Half.....\$6.00

Full.....\$12.00

Cobb Salad

mixed greens, grilled chicken, bacon, avocado, hard-boiled egg, tomato, & crumbled blue cheese

Half.....\$6.00

Full.....\$12.00

Canapés Bistro Salad Tweaked

mixed greens, cabernet poached pear, red grapes, candied pecans & crumbled blue cheese

Half.....\$6.00

Full.....\$12.00

Nuts n' Berries

spinach, dried cranberries & cherries, black berries, blueberries, candied pecans, toasted almonds, pine nuts, & cranberry stilton

Half.....\$6.50

Full.....\$13.00





CANAPÉS SPECIALTY SALADS

Farmhouse Spinach Salad*

baby spinach, herb encrusted chèvre, crispy prosciutto, roasted tomatoes, rosemary roasted new potatoes, hard-boiled egg, red onion

Half.....\$7.50

Full.....\$14.00

Sweet Kale Harvest Salad*

kale, cabbage, chicory, radicchio, broccoli, brussels sprouts, roasted beets, dried cranberries, apples, pepitas, sunflower seeds, citrus yogurt

Half.....\$7.50

Full.....\$14.00

Grazie*

arugula, shaved parmesan, blanched & seasoned asparagus chips, edamame, croissant croutons... perfect with our caesar vin

Half\$8.50

Full\$15.00

Caprese & Panzanella Fusion*

mixed greens, roasted, hot house & grape tomatoes, rainbow bell peppers, red onion, cucumber, kalamata olives, mini mozzarella balls, mint, basil, parsley, croutons, honey basil vin

Half.....\$8.50

Full.....\$15.00

ADD ONS

3.5oz grilled, blackened, jamaican jerk, or crispy chicken.....\$4.00

3.5oz southwest seasoned ground beef.....\$4.00

3.5oz grilled beef loin.....\$9.00

4-16|20ct. grilled, blackened, or crispy shrimp..\$9.00

3.5oz grilled or blackened salmon.....\$9.00

3.5oz chicken, tuna, or egg salad.....\$4.50

1 egg, any style.....\$2.00

3 slices crisp bacon.....\$3.50

Taco Salad*.....\$15.00

select from special seasoned ground beef or seasoned ground turkey, golden flour tortilla bowl, cuban rice & black bean salad, lettuce, cheddar, tomato, scallion, salsa, guacamole, herb sour cream

Gaucha Beef*.....\$18.00

crisp greens & spring mix, blackened beef, corn, black beans, roasted red pepper, roasted tomato, grilled red onion, avocado, cheddar, crispy seasoned corn strips, spicy southwest ranch

Pacific Rim*.....\$18.00

crispy greens & spring mix, pacific rim bbq beef, crunchy ramen noodle salad, crispy brussels sprouts, mandarin orange sections

Pecan Chicken*\$17.00

crisp greens, & spring mix, crispy pecan coated chicken, apples, red grapes, dried cranberries & cherries, candied pecans, & crumbled cranberry stilton

Asian Chicken*.....\$16.00

spring greens, crisp spring shell, thai peanut chicken salad, orange supremes, edamame, scallion, celery & carrot, sesame ginger dressing

Salad Niçoise*.....\$17.00

spinach & spring greens, albacore tuna, steamed green beans & new potatoes, hard-boiled egg, tomatoes & olives, honey basil vin

Bookmakers Antipasto Salad*.....\$15.00

crisp greens, capicola ham, genoa salami, pepperoni, hard-boiled egg, provolone, parmesan, grape tomato, cucumber, red onion, pepperoncini, & olives



CANAPÉS SOUPS

CANAPÉS soups & chili are off the charts delicious and made in-house daily.

Call ahead for our selections of the day or pre-order your favorite.

CANAPÉS GRAB & GO selections are sold by the cup & quart - minimums need not apply.

All other selections are sold by the quart - 3 quart minimum

Please inquire about other soup, stew and chili selections. Minimums Apply.

Vegetable\$16 | quart

vegan versions are available given notice

creamy asparagus & spinach
triple bean
black bean
escarole & white bean
carrot vichy
butternut squash bisque
curried butternut squash
southwest corn chowder
roasted red pepper & smoked gouda
exploding potato
potato & leek
creamy broccoli & cheddar
creamy mushroom
tomato basil bisque
gazpacho
onion gratinee
vegetable minestrone
old fashioned vegetable
thai curry
curry sweet potato
miso

Poultry\$18 | quart

old fashioned chicken noodle
asian ramen
chicken & corn chowder
chicken tortilla
creamy chicken & mushroom
chicken & dumpling
chicken pot pie
chicken & rice
turkey & rice
chicken chili
southwest chicken chili
turkey chili

Beef\$20 | quart

minestrone
italian meatball & rigatoni
Italian wedding
hearty beef stew
beef & barley
chili & red bean
pho & accoutrements
caribbean oxtail (+\$3.50)

Ham & Pork\$16 | quart

split pea & ham
ham & navy bean
lentil

Seafood: Broth Based\$23 | quart

maryland crab soup
bermuda fish chowder
louisiana gumbo
spanish paella

Seafood: Cream Based \$30+ | quart

ml's cream of crab
crab chowder
creamy new england clam chowder
shrimp bisque

CANAPÉS SPUDS

Baked Potatoes.....\$6.50 each

with Chili (3oz)..... \$8.50 each

select your spud: (choose one)

hot foil wrapped yukon gold, russet, or sweet potatoes

select your toppings: (select three)

butter, sour cream, ranch sour cream, cheddar, bacon,
caramelized onion, scallion, salsa, banana peppers,
jalapeño peppers, brown sugar pecan crumble, &
marshmallows

CANAPÉS GRILLED CHEESE SAM'ITCHES

Canapés Grilled Cheese Sam'itches are modest ooey, gooey panini cheesiness!

- Sandwiches will be displayed in wax lined boxes or aluminum pans (fee may apply).
- Displaying on Plastic Platters is subject to an additional fee.
- Sandwiches from this menu may be ordered Bagged or Boxed (Basic or Gourmet). Additional fees apply .
- *Denotes minimum order of 4 sandwiches.
- Please advise your sales consultant if you prefer your condiments served on the side .
- If labels are needed, please forward your order list and recipients to your sales consultant.
- Food only labels may be subject to a \$0.25 fee per box.
- Food & recipient labels may be subject to a \$0.50 per box.
- **Entertaining tip:** If you are feeding a crowd or serving a late afternoon snack, request that our chefs cut the sandwiches into smaller sections.

Good Ole'merican-Style\$8.75

hearty white bread, american cheese

Cheesey Cheese\$9.00

parmesan crusted hearty white bread, sharp cheddar, fontina, garlic butter

Rise & Shine *.....\$9.50

seedless marble rye, fried egg, speck, fontina, arugula

Bistro Beef\$11.50

sourdough bread, grilled pacific rim glazed beef, shaved onion & grilled pear, blue cheese, & brie

Buffalo Chicken.....\$10.50

sourdough bread, honey hot sauce glazed chicken, pickled jalapeño, veggie schmear, jalapeno jack cheese, & blue cheese

BBQ Chicken.....\$10.50

sourdough bread, shaved grilled chicken, pepper jack & cheddar, bbq baste, grilled red onion, & ranch

Chicken Cordon Bleu\$11.00

seedless marble rye, bread, swiss, fontina, shaved honey ham, sliced roasted chicken, & dijon sauce

Spring Turkey\$11.00

seedless marble rye bread, seared green apple, turkey, swiss, sprouts, & cranberry-citrus mayo

Twisted BLT.....\$11.00

cinnamon swirl bread, sliced grilled apple, honey ham, creamy chèvre, & brie

Torro*\$11.50

ciabatta, quince paste, manchego, serrano ham, & arugula

RMC*\$11.50

cinnamon swirl bread, fig jam, canadian bacon, fontina, & brie

Cubano*.....\$11.50

hearty white bread, roast pork, ham, swiss cheese, dill pickles, & yellow mustard sauce

Cheesy Mac & Pork BBQ*.....\$13.00

challah bread, mac & cheese, cheddar, & smoked pork, & rich bbq sauce

Crabby*.....\$15.00

challah bread, creamy crab dip, cheddar, spinach, old bay butter

Salmon Carpaccio\$17.00

seedless marble rye bread, smoked salmon, shaved red onion, tomato, arugula, citrus, shallot, caper & basil schmear

Caprese\$10.50

sourdough bread, tomato basil aioli, parmesan, provolone, mozzarella, tomato, fresh basil leaves, & bruschetta



CANAPÉS LUNCHEON BUFFET MENUS

*The following menus are based on luncheon portions. Portion sizes are noted by each menu item.
*Dinner portions are available. Increased portions will result in a surcharge.
*Minimum order: 8 persons
*Please discuss with your sales consultant if you wish for your menu selections to be **hot & ready to serve or cold with reheating instructions.**
*Hot menu items are displayed in aluminum pans and cold items are displayed in black cater bowls.
*Please inquire about realware rentals or disposable chafing dish and serving utensil purchase.
*For additional menu options, please see CANAPÉS A la Carte menu.
*Guest disposables: \$2 per person for black plastic disposable buffet plates, utensils, & napkins. Clear disposables are \$2.50 per person

CHICKEN\$23 | per person

Please Note: Boneless chicken breast is available to substitute out for menus with bone-in chicken for a savings of -\$1.25 per person.

Crisp Maryland Fried Chicken 6oz, golden fried honey batter dipped chicken breasts, thighs, & legs
Old Fashioned Potato 5oz, boiled white potatoes, celery, white onion, hard-boiled egg, mayo, yellow mustard, seasonings, & celery seed
Tossed Salad 4oz, crisp greens & spring mix, tomato, cucumber, carrot, & croutons
honey basil vinaigrette & ranch
Cheddar Biscuits 1, whipped butter

Grilled BBQ Chicken 6oz, flame-grilled, house dry rubbed, bbq basted bone-in, skin-on chicken breasts, thighs, & legs
Cucumber & Tomato Salad 5oz, mixed greens, garden fresh tomatoes, onion & cucumber, herbs, & citrus vinaigrette
Cole Slaw 5oz, shredded green & red cabbage, carrots, & caraway seeds in a sweet & sour slaw dressing

Grilled Jerk Chicken 6oz, flame-roasted, jamaican jerk wet & dry rubbed, basted bone-in, skin-on chicken breasts, thighs & legs
Jamaican Red Beans & Yellow Rice 6oz, rice, red kidney beans, garlic, saffron, turmeric, coconut milk, cilantro, herbs & seasonings
Plantains 4oz, rum-glazed, hint of cinnamon & sugar

Grilled Huli Huli Chicken 6oz, hawaiian influence huli huli sauce basted bone-in, skin-on chicken breasts, thighs, & legs
Grilled Pineapple Salad 5oz, fresh spinach, grilled ripe pineapple, avocado, grilled red onion, grape tomato, lime zest, & fresh mint...served with a citrus vinaigrette
Jasmine & Basmati Rice Pilaf 5oz, steamed, curried coconut & green onion

Cheddar Green Onion Waffles & SW Chicken

5oz+ waffle, white cheddar & green onion corn meal waffles, crispy southwest chicken drizzled with a chipotle, cilantro, lime, & jalapeño bbq

Refreshing Fruit Salad 4.5oz, fresh cut seasonal fruit, lime zest, & fresh mint

Garden Slaw 4.5oz, cabbage, zucchini, squash, colorful bell pepper, broccoli, cauliflower, & sweet n' sour dressing

Chicken Pot Pie 7oz, golden pastry crust, tender chicken, sherried cream sauce, mirepoix, peas, broccoli, & potatoes

Fresh Seasonal Greens 4oz, crispy greens & spring mix, tomato, cucumber, carrot, & croutons
honey basil vin & creamy ranch

Buttered Egg Noodles 5oz, simple, delicious & buttery egg noodles

Spicy Chicken Lettuce Wraps 6oz, bibb lettuce cups, asian spiced chicken sauté, bell pepper, green onions, water chestnuts, mushrooms, & glass noodles in a ginger garlic sauce

Peanut Noodles 5oz, al dente noodles, carrot, celery, scallion, & toasted sesame seeds in a mildly spicy thai peanut sauce

Sesame Greens 4oz, spring greens, carrots, snap peas, scallion, orange sections, & spring crisps..served with a sesame ginger vin

Crispy Orange Chicken 6oz, crispy chicken pieces tossed in a sweet & savory citrus brown sugar glaze

Stir Fry Rice 5oz, white rice, ginger, garlic, onion, scallion, carrots, peas, egg, & seasoned soy sauce

Szechuan String Beans 4oz, ginger, garlic, soy, chile oil, & sesame seeds

Herb Chicken Lasagna 7oz. pasta layers, ricotta, mozzarella, creamy herb parmesan sauce, sautéed spinach, & chopped chicken

Mixed Green Salad 4oz, spring mix & romaine, sautéed asparagus, toasted pepitas, grape tomato, parmesan, & lemon garlic vin

Garlic Bread Knots 1.5, house-made, whipped butter

Peruvian Chicken 6oz, moist brine & chargrilled chicken coated in our house-crafted peruvian chicken seasoning aji verde & aji amarillo side sauces

Peruvian Fried Rice & Red Beans 6oz, vegetarian, red kidney beans, steamed rice, onion, celery, bell pepper, & spices

Plantains 4oz, rum-glazed, hint of cinnamon & sugar



CANAPÉS LUNCHEON BUFFET MENUS

Please note : Boneless chicken breast is available to substitute out for menus with bone-in chicken for a savings of - \$1.25 per person .

Roasted Chicken 6oz, moist roasted chicken, butter, rosemary, thyme, sage, seasonings, & light sherry accented gravy

Rosemary & Garlic Roasted Potatoes 6oz, yukon & red potatoes, olive oil, rosemary, garlic, seasonings

Haricot Verts 3oz, butter, sautéed & seasoned

Southern Sautéed Chicken & Bourbon Pecan Sauce

6oz, pan-seared flour dusted boneless chicken breast, savory & sweet bourbon pecan sauce

Harvest Festival Rice Pilaf 6oz, wild & brown rice, toasted almonds, cranberries, apple, pecans, scallion, honey, & rice wine vin

Steamed Broccoli 3oz, broccoli, seasoned steaming stock, butter, kosher salt, & cracked pepper

Raspberry Citrus Marinated Breast of Chicken 6oz, grilled boneless chicken breast, raspberry & citrus glaze

Wild Rice Pilaf 5oz, wild & brown rice, orzo, garlic, scallion, onion, dried cherries, candied pecans, herbs

Sweet Kale Salad 5oz, kale & broccoli slaw, brussels sprouts, dried cranberry, pepitas, toasted almonds, & citrus yogurt

Chicken Francaise 6oz, pan-seared dusted & egg dipped chicken cutlets served in a sauce of lemon wine, stock, roux, & parsley

Creamy Lemony Pasta 5oz, penne, light cream sauce, lemon & parsley topped with a toasted panko, lemon zest, herb, & bacon topping

Caesar Salad 4oz, crisp romaine, grated parmesan, & buttery croutons served with our robust caesar dressing

Chicken Marbella 6oz, flame-grilled marinated boneless chicken breast in a sauce of sweet prunes, olives, capers, roasted tomatoes, cilantro, brown sugar, garlic, white wine, bay leaves, & coriander

Stone Ground Polenta 5oz, creamy, stock, herb, & pecorino

Fresh Seasonal Greens 4oz, crisp greens & spring mix, tomato, cucumber, carrots, & croutons
honey basil vinaigrette & creamy ranch

Chicken Milanese 6oz, golden herbed panko encrusted boneless chicken breast, served with a basil marinara

Tuscan Pappardelle 6oz, pappardelle pasta tossed in a sauce of garlic, onion, butter, stock, white wine, roasted tomatoes, vine ripe tomatoes, basil, & parmigiano-reggiano

Broccoli 3oz, olive oil, garlic, lemon, & seasonings

Curry Chicken 6oz, flame-roasted, skin-on breasts, thighs, & legs with potatoes in a mild thai yellow curry sauce

Vegetable Biryani 5oz, basmati rice, red onion, golden raisins, vegetables, peas, cinnamon, cardamom, & saffron

Naan 4oz, grilled naan, cilantro chutney

TURKEY..... \$24 | per person

Rosemary Roasted Turkey 6oz, carved, moist brined roasted turkey, sweet butter, fresh rosemary, thyme, sage, & seasonings,

gravy & cranberry chutney

Cornbread Stuffing 4oz, savory cornbread, garlic butter, onion, stock, herbs, & seasonings

Rosemary Garlic Whipped Potatoes 5oz, whipped yukon potatoes & rosemary garlic scented buttery cream

Green Beans 2oz, buttery steamed & seasoned

Turkey Scallopini 6oz, seasoned flour dusted boneless turkey breast served with an herb marsala sauce

Harvest Wild Rice Pilaf 5oz, wild & brown rice, orzo, garlic, onion, scallion, dried cherries, candied pecans, & herbs

Holiday Bistro Greens 4oz, spring mix & baby spinach, toasted almonds, roasted spiced pepitas, cabernet poached pears, dried cranberries, & cranberry stilton served with a balsamic raspberry vinaigrette

Cajun Spiced Deep-Fried Turkey 6oz, deep-fried cajun spiced turkey breast, creole butter finish

Sweet Potatoes 5oz, whipped sweet potatoes, oj, brown, butter, herbs, & seasonings, crunchy streusel topping

Herbed Vegetable Saute 4oz, zucchini, squash, broccoli, bell pepper, red onion, herbs, & seasonings

Turkey Tetrazini 8oz, pulled turkey, sherried cream sauce, mushrooms, peas, parmesan, lemon zest, herbs, & seasonings with a golden herb & panko topping

Chopped Salad 5oz, romaine & iceberg lettuce, cucumber, onion, tomato, green pepper, & olives served with a parmesan vin

Garlic Bread 2pp, pan-seared ciabatta, garlic butter, & parmesan



CANAPÉS LUNCHEON BUFFET MENUS

BEEF\$29 | per person

Grilled Beef Loin 6oz, grilled house-seasoned & rosemary sprinkled beef shoulder loin served with port-demi sauce & horseradish cream

Rosemary Garlic Whipped Potatoes 5oz, whipped yukon potatoes & rosemary garlic scented buttery cream

Sautéed Vegetable Medley 4 oz, zucchini, squash, carrots, asparagus, red onion, mushroom, & fresh spinach

Pacific Beef Loin 6oz, flame-grilled korean bbq basted marinated beef loin

Bistro Salad 4oz, spring mix, candied pecans, blue cheese, cabernet poached pears, & honey basil vin

Garden Vegetables & Roasted Potatoes 5oz, colorful sauté, zucchini, squash, red onion, bell pepper, asparagus, broccoli, tomatoes, yukon & red bliss potato wedges, herbs & seasonings

Texas BBQ Brisket 6oz, house-smoked seasoned & bbq basted brisket

Baked Potatoes 6oz, foil wrapped yukon gold potatoes served with butter, sour cream, & chives

Southwest Salad 4oz, spring greens & romaine, tajin spiced grilled red onion, tomato, & rainbow bell pepper, pickled jalapeños, banana peppers, corn, & cotija cheese served with a southwest ranch

Beef Kebabs 10"skewer, 5oz beef, 3oz veg skewered marinated & garlic butter basted beef morsels & garden vegetables (other proteins available)

Couscous 4oz, fluffy, golden raisins, pine nuts, onion, garlic, parsley, lemon evoo, & cumin

Fresh Seasonal Greens 3oz, spring mix & romaine, tomato, cucumber, carrots, & croutons
honey basil vinaigrette & creamy ranch

Meatloaf 6oz, traditional beef, herbed & seasoned meatloaf, bbq ketchup & mustard drizzle, & bacon lattice
Signature Rosemary Garlic Whipped Potatoes 6oz, whipped yukon potatoes & rosemary garlic scented buttery cream

Glazed Carrots & Haricot Verts 3oz, carrot batons & baby green beans, buttery honey glaze

Fresh Baked Bread Knots 1pp, whipped butter

Beef & Sausage Lasagna 8oz, layered pasta, sweet italian sausage, ground beef, marinara sauce, ricotta, mozzarella, & parmesan (note: other proteins available)

Caesar Salad 4oz, crisp romaine, grated parmesan, & buttery croutons served with our own caesar dressing

Garlic Bread 2pp, ciabatta, garlic butter, & parmesan

PORK\$23 | per person

Braised Pork Barbecue 6oz, flame-grilled slow braised pork, gently pulled served with brioche buns, shaved onion, horseradish, & bbq sauce

Mac n' Cheese 6oz, four cheese fondue, macaroni, & golden panko topping

Confetti Corn Slaw 3oz, shredded green & red cabbage, carrots, celery, red bell pepper, green onion, & corn in slaw dressing

Honey Baked Ham 6oz, cured, oven finished with a honey praline mustard glaze

Au Gratin Potatoes 6oz, olden baked, thinly sliced potatoes, cream, cheddar, butter, seasonings

Succotash 3oz sautéed, lima beans, corn, red bell pepper, sweet butter, herbs & seasonings

Cheddar Biscuits 1pp, whipped butter

Stromboli 6oz, pizza dough bundles, marinara sauce, shaved ham, genoa salami, pepperoni, provolone, parmesan, & basil with a marinara side sauce

Cacio e Pepe 5oz, spaghetti, butter, cracked black pepper, kosher salt, & parmesan

Chopped House Salad 4oz, romaine & iceberg lettuce, cucumber, onion, tomato, green pepper, olives, banana peppers, & parmesan vin

LAMB\$26 | per person

Gyros 6oz, shaved flame-grilled lamb roast, evoo, lemon, garlic, herbs & seasonings, grilled soft pita, greens, tomatoes, bell pepper & onion sauté, crumbled feta, 2oz tzatziki sauce

Saffron Orzo 4oz, orzo, peas, pinenuts, basil, mint, saffron vin

Mediterranean Salad 3oz, crisp greens, feta, tomato, cucumber, red onion, kalamata olives, red wine vin

Shepherd's Pie 6oz, tender lamb, mirepoix, parsnips, potatoes, peas, beef & tomato stock, whipped potato topping

Saffron Orzo "Risotto" 5oz, saffron, herbs, stock, cream, orzo, parmesan

Spinach & Roasted Beet Salad 4oz, spinach, red & golden herb roasted beet wedges, citrus vin



CANAPÉS LUNCHEON BUFFET MENUS

SEAFOOD.....\$34|per person

Beer Battered Cod 6oz, golden light crisp beer battered cod, pickled watermelon rind rémoulade, & cider vin

Roasted Potato Wedges 5oz, yukon, red & sweet potato wedges, olive oil, rosemary, garlic, seasonings

Panzanella 3oz, fresh greens, colorful bell peppers, tomatoes, red onion, cucumber, olives, mint, basil, parsley, crisp cornbread croutons, sherry vin

Buttery Ciabatta 1pp, panini-grilled thick cut ciabatta, vermont salted butter

Seafood Strudel 6oz, buttery phyllo roll, savory seafood filling, crab, scallops, white fish, mirepoix, bell pepper, & newberg style sauce

Simple Rice Pilaf 5oz white rice, orzo, garlic, onion, celery, stock, herbs & seasonings

Savory Vegetable Medley 4oz, sprouts, bell pepper, onion, zucchini, squash, carrots, haricot verts & asparagus

Cedar-Plank Salmon (+\$3.00|person) 6oz, flame-grilled sweet & smoky seasoned fresh salmon, citrus butter

Nuts n' Berries 4oz, spring greens, candied walnuts, pine nuts, dried cranberries & cherries, fresh berries, chèvre, honey basil vin

Seven Grain Salad 4oz, quinoa, wheat berries, white & wild rice, bulgar, barley, couscous, herbs, seasonings & lemony vin

Jambalaya 8oz, shrimp, chicken, andouille sausage, the trinity, creole seasonings

Cajun Red Beans & Rice 5oz, red kidney beans, garlic, celery, green pepper, thyme, seasonings

Cornbread 1pp, grilled honey cornbread, salted vermont butter

Scampi & Angel Hair 8oz, al dente angel hair pasta, herb coated jumbo shrimp, garlic butter, white wine, roasted & fresh tomatoes, basil, parmesan

Mille Grazie 4oz, arugula, shaved parmesan, blanched & seasoned asparagus chips, edamame, croissant, & caesar vin

Three Cheese Pizza 2pp, garlic infused olive oil, fresh herbs, asiago, parmesan, mozzarella

VEGETARIAN.....\$24|per person

Spinach Pie 6oz, golden deep dish pizza crust, Greek & Italian influenced spinach & cheese filling, marinara side sauce

Mediterranean Salad 4oz, crisp seasonal greens, tomato, bell pepper, cucumber, red onion, olives, artichokes, pepperoncini & feta

Vegetable Lasagna 6oz, layered pasta, marinara, roasted vegetables, ricotta, parmesan, mozzarella

Chopped House Salad 4oz, romaine & iceberg lettuce, cucumber, onion, tomato, green pepper, olives, parmesan vin

Soft Parmesan Bread Sticks 1, evoo, balsamic vin, cracked pepper

Eggplant Parmesan 6oz, baked, golden herb breadcrumb encrusted eggplant, savory marinara, mozzarella, basil

Chopped House Salad 4oz, romaine & iceberg lettuce, cucumber, onion, tomato, green pepper, olives, parmesan vin

Grilled Garlic Bread 1, grilled ciabatta, garlic butter, parmesan

Quiche quiche is a decadently generous baked deep dish egg custard in a flaky pastry crust. Because we bake it fresh tell your sales consultant your preferred ingredients. Our most popular flavors:

*ham & cheese (ham, swiss, & green onion)

*sausage & cheese (sausage, cheddar, & green onion)

*vegetable (zucchini, squash, onion, bell pepper, green onion, & swiss)

*crab (lump crab, swiss, & green onion)

Arugula II 4oz, arugula, parmesan, grape tomatoes, lemon garlic vin

Southern Potato Salad 5oz, roasted yukon, red & sweet potatoes, red onion, celery, scallion, creamy southwestern dressing



CANAPÉS BUILD YOUR OWN

Designed to be served buffet style but can be ordered A la Carte or Boxed. Be your own chef. If you want to substitute or change anything in your selection, just tell us! If labels are needed, please forward your order list and assignments to our sales consultant.

BYO Taco Bar\$24 | per person
3oz seasoned ground beef & 3oz mojito chicken

BYO BAJA Taco Bar.....\$29 | per person
6oz crispy fish or crispy shrimp

BYO Fajita Bar\$26 | per person
seasoned flame-grilled 3oz beef & 3oz mojito chicken, sautéed onions & pepper

Vegetarian Alternative: assorted grilled peppers, jicama slaw, cauliflower crumble or crispy tofu

Each BYO Bar includes your shell selection, accoutrement selection and side selection:

Shells (select two): crispy corn shells, grilled corn tortillas, grilled flour tortillas, crispy yellow corn tortilla chips, crispy white corn tortilla chips

Accoutrements (select seven): salsa, pico de gallo, guacamole, sour cream, ranch sour cream, southwest ranch, aji verde, aji amarillo, bang bang sauce, refried beans, cheddar, lettuce, baja slaw, tomatoes, pickled onions, sautéed onions, diced onion, green onion, fresh jalapeño slices, pickled jalapeños

Sides (select one):

Southwest Black Bean Salad: spanish rice, black beans, red onion, bell pepper, scallion, tomato, cilantro, cumin vin

Caribbean Rice: basmati & jasmine rice blend, saffron, turmeric, coconut, green onion

Fresh Seasonal Greens: mixed greens, carrot, cucumber, tomato, croutons, dressing of your choice

BURGER'LICIOUS YOUR WAY

*Select your burger, select your bun, then select all the toppings for your perfect creation.
(price includes one hamburger & one hot dog for the per person price...for custom quantities, please inquire)*

Build-A-Burger & Dogs \$24.00 | per person**
grilled lean all-beef burgers and all-beef franks ready to stack, included toppings & sauces: lettuce, sliced tomato, sliced red onion, chopped white onion, relish,sauerkraut, mayonnaise, ketchup, yellow & dijon mustard

Build-a-Burger: Turkey \$24.00 | per person
grilled lean turkey burgers and ready to stack, included toppings & sauces: lettuce, tomato, onion & pickles, mayo & dijon

Build-a-Burger:

Choose from the following and get ready to create...

burger buns: choose one: lettuce caps, kaiser buns, potato buns, brioche buns, english muffins, wheat buns

hot dog buns: choose one: standard, potato, (or pretzel buns +\$1.50/person)

cheese: choose two: american, cheddar, provolone, swiss, jalapeño jack, smoked gouda, dill havarti, blue cheese, chèvre

special toppings: choose two: bacon, fried egg, fried green tomato, thick-cut marinated tomato, crispy onions, mushrooms, grilled apple, slaw, jalapeños & banana peppers, roasted green chiles, avocado, guacamole, salsa

special sauces: choose two: cranberry citrus mayo, dijonnaise, tzatziki, bbq sauce, sriracha aioli, curry ketchup, gravy

side dish: choose two: potato chip variety, chips & salsa, crispy coat fries, sweet potato fries, onion rings, old fashioned potato salad or pasta salad

**Arrange with your event consultant if you wish to have your selection grilled to order on-site.



CANAPÉS SIDE SALADS

Price Per Pound. Inquire for additional side salad selections and check out our A la Carte menu list.

COLD SIDE SALADS

Fruit Salad\$12.00

fresh cut seasonal fruit, berries, & grapes

Refreshing Fruit Salad\$12.50

fresh cut seasonal fruit, berries, & grapes, lime zest
& mint accent

Old Fashioned Potato.....\$10.00

boiled white potatoes, celery, onion & egg,
mayonnaise dressing, seasonings, celery seed

New Potato Vinaigrette\$11.00

roasted new potato wedges, sautéed red onion,
scallion, red wine vin

New Potato Vinaigrette with Bacon\$13.00

roasted new potato wedges, sautéed red onion,
scallion, bacon, red wine vin

Baked Potato Salad\$13.00

baked yukon potatoes, diced, sautéed red onion,
scallion, bacon, cheddar, smooth sour cream ranch

Southern Potato Salad\$14.00

roasted yukon, red & sweet potatoes, red onion,
celery, scallion, creamy southwestern dressing

Old Fashioned Macaroni\$10.00

macaroni pasta, red onion, red bell pepper, celery
& carrot, creamy sweet & sour dressing

Mediterranean Pasta\$13.00

small shells, red onion, red, green bell pepper,
tomato, black olive & feta, red wine vin

Tortellini Pasta\$14.75

cheese filled tortellini, sautéed red onion, colorful
bell pepper, artichoke hearts, scallion, tomatoes,
mini mozzarella balls, romano, herbs & seasonings,
balsamic vin

Pasta Primavera\$12.00

sautéed colorful bell pepper, zucchini, squash,
broccoli, tomatoes, herbs & seasonings, tomato
basil mayonnaise dressing

Caprese Pasta.....\$12.00

bruschetta, parmesan, mozzarella, basil

Toasted Couscous.....\$13.00

large kernel toasted couscous pasta, sautéed
sliced mushrooms, red bell pepper, sun-dried
tomatoes, red onion, tomato, scallion, romano,
red wine vin

Couscous\$12.00

fluffy couscous, red onion, cucumber,
tomato, scallion, lemon herb vin

Curry Couscous\$13.00

fluffy, onion, golden raisins, pinenuts, peas, carrots,
scallion, garlic, curry, turmeric

Saffron Orzo.....\$14.00

orzo, peas, pinenuts, basil, mint, saffron vin

Rice Noodle Salad\$12.00

ramen, cabbage, carrot, scallion, toasted
almond, sesame seeds, peanuts, rice wine vin

Tabbouleh.....\$12.50

bulgur, tomato, spring onion, parsley, mint,
cucumber, roasted garlic vinaigrette

Crimson Quinoa Salad:\$13.00

white quinoa, red & golden beets, colorful bell
pepper, zucchini, squash, asparagus, scallion,
herbs, basil vinaigrette

Moroccan Quinoa Pilaf\$13.00

red quinoa, spices, shallots, carrots, golden raisins,
apricots, pistachios, mint, basil, parsley

Mediterranean Quinoa.....\$13.00

white quinoa, orzo, roasted red pepper, roasted
tomatoes, pearl onions, artichokes, olives,
garbanzo beans, feta, herbs

Sesame Noodles\$14.00

al dente noodles, carrot, celery, scallion,
toasted sesame seeds, mildly spicy thai peanut sauce

Cuban Black Bean Salad\$13.00

black beans, spanish rice, red onion, bell pepper,
scallion, tomato, corn & cilantro, cumin vin

Wild Rice Salad\$15.00

long grain wild rice, white rice, red onion, bell pepper,
scallion, parsley, melon, candied nuts, papaya seed
vin



CANAPÉS SIDE SALADS

Price Per Pound. Inquire for additional side salad selections and check out our A la Carte menu list.

CANAPÉS SIDE SALADS

Grain Salad.....\$14.50

red quinoa, wheat berry, bulgur, barley, za'atar
roasted sweet potatoes & white beans in a
citrus tahini

Green & Beans.....\$13.50

asparagus, broccoli, fava beans, peas, cucumber,
zucchini, mint, ten beans, basmati, citrus vin

Broccoli & Bacon Salad\$13.75

broccoli florets, shredded cheddar, red onion & bacon,
sweet & sour dressing

Caraway Coleslaw\$10.00

shredded green & red cabbage, carrot & caraway seeds,
sweet & sour slaw dressing

Canapés Confetti Corn Slaw.....\$11.50

shredded green cabbage, red radicchio, carrots & celery,
diced red bell, scallion, corn slaw dressing

Garden Slaw.....\$11.50

zucchini, squash, colorful bell pepper, broccoli,
cauliflower, rice wine vin

Asian Slaw\$12.50

napa cabbage, bok choy, carrots, snap peas, scallion,
crunchy noodles, peanuts, sesame ginger dressing

Cucumber Salad\$11.50

seedless cucumbers, shaved white onion, seasonings,
balsamic vin

Cuc&Tom Salad\$13.75

cucumbers, tomatoes, red onion, white balsamic vin

Caprese Tweaked\$16.00

grape, roasted & hot house tomatoes, red pearl
onions, kalamata olives, mini mozzarella balls, basil
chiffonade, honey basil vin, balsamic drizzle

Corn Salad.....\$14.50

sweet corn, colorful fire roasted bell pepper, scallion,
cumin vin

CANAPÉS WARM SIDES

Inquire for additional side salad selections and check out our
A la Carte menu list.

Mac n' Cheese.....\$14.00

four cheese fondue, macaroni, golden panko topping

Southwest Cornbread Stuffing.....\$12.00

savory cornbread, garlic butter, onion, chorizo, poblano
peppers, cilantro, seasonings

Jamaican Red Beans & Yellow Rice.....\$14.00

red kidney beans, garlic, saffron, turmeric, coconut milk,
cilantro, herbs & seasonings

Broccoli Au Gratin.....\$16.00

broccoli, onion, garlic, creamy cheese custard sauce,
cheese (cheddar, gruyère or gouda), herbs &
seasoning, golden panko topping

Esquites\$15.00

elote sheared off the cob whole sweet corn, cilantro,
cayenne & lime basting, flame-grilled, crumbled cojita
anejo cheese

Maple Spiced Roasted Vegetables\$16.00

maple syrup & chipotle spiced coated sweet, gold
& red potatoes, zucchini, carrots, & red onion

Garden Vegetable & Roasted Potatoes.....\$18.00

colorful sauté, zucchini, squash, red onion, bell
pepper, asparagus, broccoli, tomatoes, yukon & red
bliss potato wedges, herbs & seasonings

Salt Potatoes.....\$12.00

peewee potatoes, salt water boiled, butter,
cracked pepper & sea salt



CANAPÉS SNACKS & BREAKS

This is just a small sample from our massive made from scratch hors d'oeuvres list. For additional ideas, please check out our amazing Canapés Hors d'Oeuvres list.

*Denotes minimum orders of 5

Per Person pricing shown or otherwise noted

Fresh Seasonal Crudité.....\$4.75

mélange of fresh cut seasonal vegetables
carrots, celery, bell pepper, broccoli, cucumber,
& grape tomato
creamy ranch dip & hummus
*add pita chips...+\$1.75

Fresh Seasonal & Grilled Crudité.....\$6.00

seasonal & grilled vegetables
roasted potatoes wedges, carrots, celery, bell
pepper, broccoli, cucumber, tomato, zucchini,
squash, asparagus, haricot verts, & cremini
mushroom
creamy ranch dip & hummus
*add pita chips...+\$1.75

Fresh Fruit Display.....\$4.75

rind-on array of fresh fruits, berries, & grapes
fruited yogurt dip (note: other fruit dips are
available)

Fresh Fruit Skewer.....\$2.00 | ea

skewered fresh melon, berries, & grapes

Domestic Cheese Display.....\$8.50

cheddar, swiss, colby jack, jalapeño jack, & port
wine served with grapes & crackers

Gourmet Cheese Display.....\$13.75

sharp cheddar, swiss, dill havarti, smoked gouda,
brie, chèvre, mini mozzarella, red dragon, harlach,
& fruited stilton served with roasted tomatoes,
grapes, berries, & crostini

Charcuterie & Cheeses.....\$16 & up

chef-crafted display of 3 artisanal cured meats & 4
complimenting cheeses, candied pecans,
cornichon, roasted tomatoes, capers, mustard
seed dijon, & ciabatta crostini (note: additional
meats, cheeses, & accoutrements available -
custom fees apply)

Caprese Skewer.....\$2.25|ea

skewer of mini mozzarella, grape tomatoes, roasted
tomatoes, farm olives, & basil with a balsamic drizzle

Cool Spinach Dip.....\$4.25

3oz, sautéed spinach, spring onion, italian parsley, mayo,
sour cream, lemon, & herb dip....served with soft bread
bits

Hot Spinach & Artichoke Dip.....\$4.75

3oz, creamy four cheese artichoke & spinach dip,
parmesan, mozzarella served with pita chips

Soft Pretzels \$7.00

house-made soft pretzels...choose a flavor & choice a
sauce
pretzels: salted, not salted, rosemary garlic parmesan,
jalapeño cheddar, bacon, basil & roasted tomato, or
cinnamon sugar

dipping sauces: yellow mustard, dijon mustard, cheese
sauce, garlic butter, french onion, chocolate ganache,
or caramel

Pico de Gallo & * Guacamole.....\$8.00

fresh, fresh, fresh! chef crafted pico de gallo &
guacamole served with crisp corn chips

Shrimp Cocktail.....\$32 | lb

steamed old bay spiced 16|20ct jumbo shrimp
served with lemon wheels, canapés cocktail

Maryland Crab Dip.....\$42 | lb

creamy blend of lump crab & mild seasonings,
baked cheddar topping, & lump crab topping served
with warm pretzel bread

CANAPÉS SWEETS & TREATS

Cookies.....Reg \$1.00|each & GF \$1.25|each
chocolate chip | sugar | snickerdoodle
s'mores (graham cracker, chocolate chip cookie dough, marshmallow, hershey bar
tuilles (rolled coconut, pecan, & caramel studded lace cookies)

Cookies.....Reg \$1.25|each & GF \$1.50|each
linzer | white chocolate macadamia nut | chocolate chocolate pecan
lemon blueberry | peanut butter blossom | oatmeal raisin | irresistibles

Brownie.....\$3|each
house-made fudgy brownies, chocolate ganache topping

Brownie|Special Topping.....\$3.50|each
s'mores | peanut butter cup | turtle

BrownieGF.....GF \$3.25|each
house-made gluten-free fudgy brownies, chocolate ganache topping

Blondie.....\$2.75|each
butterscotch & walnut

CongoBarGF.....GF \$3.25|each
gluten-free cookie bar, pecans, coconut, & chocolate chips

TurtleBarGF.....GF \$3.25|each
gluten-free cookie bar, pecans, coconut, caramel, & chocolate

ToffeeBarGF.....GF \$3.00|each
gluten-free cookie bar, pecans, chocolate, & toffee

LemonBarGF.....GF \$3.25|each
gluten-free cookie bar, confectioner's sugar | lemon curd

FruitBarsGF.....GF \$2.75|each
gluten-free cookie bar, confectioner's sugar | raspberry | blackberry | blueberry

Cannoli.....small \$3.50 each | large \$5.50 each
flaky pastry shell, sweetened rich ricotta, chocolate chips & curls
confectioner's sugar dusting

Cream Puffs.....\$2.50|each
golden pastry puff, pastry cream, chocolate ganache

Friandese

chef-crafted assortment of mini pick up sweets garnished with fresh berries & mint

Cupcakes, Gourmet|\$3.25+each (\$3|12 or more)

*butter cake base with Italian buttercream

*10-12 flavors are available weekly. See our CANAPÉS SWEETS menu for current flavors. Additional flavor ideas can be found in our Specialty Cake menu

*mini cupcakes | starting @\$1.00

*gluten-free alternative available with notice | starting @\$3.50 each

*dairy-free frosting is available

KETO | Vegan, Gluten-Free, Dairy-Free

KetoCaramelCookieDoughBar.....\$3|each
keto maple syrup, coconut oil, almond flour, salt, keto chocolate, cashew butter

KetoChocolatePeanutButterCup.....\$3.25|each
keto maple syrup, coconut oil, keto chocolate, peanut butter, peanut flour, vanilla, erythritol

KetoChocolateCoconutCups.....\$3.25|each
cocoa butter, cocoa, coconut oil

BEVERAGES

HOT BEVERAGES

Hot Coffee or Decaf Box.....\$32 | box

serves 10

96 fluid oz of your choice of coffee or decaf

insulated hot beverage box

10 paper cups, lids, sleeves, stirrers, & bev

napkins

accoutrements: creamer, sugar, & sweeteners

Hot Tea Box.....\$32 | box

serves 10

96 fluid oz of hot water

insulated hot beverage box

10 paper cups, lids, sleeves, stirrers, & bev

napkins

accoutrements: assorted regular & herbal teas,

lemon, sugar, & sweeteners

Coffee, Decaf, & Tea

Event Service.....\$4.50 & up

*pricing is based on the duration of the event

includes:

fresh brewed coffee, decaf & hot water assorted

regular & herbal teas

sugars, sweeteners, lemon, & cream

*3 gallon stand-alone urns & sterno are \$25|each

Hot Cocoa\$4.50 | each

fresh milk, cocoa, sugar & vanilla

add fresh whipped cream+\$2|person

Hot Spiced Cider.....\$3 | each

clove studded orange wheels & cinnamon

accented

12 oz can.....\$1.75| each

coke, diet coke, coke zero, pepsi, diet pepsi,

root beer, cream soda, dr. pepper, diet dr. pepper,

gingerale, sprite zero, fresca, orange crush

16.9 oz bottled.....\$2.75 | each

coke, diet cake, sprite zero, gingerale

Waters

16.9 oz bottled.....\$2.00 | each

desani

Sparkling.....\$3.00 | each

perrier

Lemonade

country time® traditional.....\$1.75 | person

strawberry infused\$2.00 | person

fresh-made old fashioned\$5.00 | person

Iced Tea & Lemonade

Event Service.....\$3.50&up|person

*pricing is based om the duration of the event

includes:

fresh brewed iced tea, lemonade & citrus water

lemon, sugar & sweeteners

straws

3 gallon spouted beverage urns are \$20|each

Milk

whole, skim, 2%.....\$4 | each

Ice

ice, container & scoop.....\$1.50 | person

20lb bag\$10 | bag