

Our Story & Our Mission

Founded in 1996, Sensational Foods is one of Boston's Premier corporate and special events caterers.

Serving all of New England, we take pride in offering sensational off-premises catering for all your lifestyle events, from corporate catering and outings to weddings, showers, and life's milestones. Whether you're hosting at your office, in your home, or at an event venue, we are wherever you are.

Sensational Foods offers custom menus, knowledgeable and imaginative professionals who understand how to produce events that will meet and exceed your expectations.

We specialize in sourcing the freshest and finest ingredients to create delicious contemporary food and are committed to serving you in a friendly, courteous manner from start to finish.

We are your one stop-shop caterer that will create your full event experience.

Let us make your event Sensational!

*Prices are subject to change due to market fluctuations

*Substitutions may be necessary due to supply chain issues

*Before placing your order, please inform your server

*if a person in your party has a food allergy.

*May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your chance of food borne illness, especially if you have certain medical conditions.

www.sensationalfoods.com

617-924-6703

BREAKFAST (six person minimum)

Breakfast Platter	\$4.25 pp
An assortment of fresh bagels, muffins, cinnamon rolls, croissants, and danishes; served with assorted cream cheese, butter, and jam <i>Available in full size (1per person) or mini (2per person)</i>	
Bagel and Cream Cheese Platter (1pp)	\$2.95 pp
An assortment of bagels served with cream cheese, butter, and jam	
Breakfast Sandwiches	\$6.95 pp
Two eggs and cheese served on a toasted bagel or English muffin With bacon, turkey bacon, ham, sausage or roasted vegetables <i>Healthy Start Sandwich-</i> Two egg whites, cheese and turkey bacon	
Breakfast Burritos	\$7.75pp
Two eggs, cheddar cheese, Spanish rice and black beans, salsa dipping sauce, with bacon, ham, sausage, or roasted vegetables served in a flour tortilla	
Breakfast Calzones (serves 5-6)	\$34.95 ea
Scrambled Eggs, and Cheese baked in a crusty dough Western, Meat Lovers, or Vegetarian	
Challah French Toast	\$7.25 pp
Challah Bread dipped in Brandy batter. Served with syrup and butter	
Homemade Buttermilk Pancakes (3 pancakes per person)	\$5.75 pp
Plain, Blueberry, or Chocolate Chip served with syrup and butter	
Deep Dish Quiche (serves 6-8)	\$24.95 ea
Lorraine, spinach mushroom, tomato asparagus, vegetable medley, or three cheeses	
Norwegian Smoked Salmon Platter	\$11.95 pp
Thinly sliced smoked salmon served with sliced tomatoes, red onions, English cucumbers, both scallion and regular whipped cream cheese, and assorted bagels (ten person minimum)	

BREAKFAST COMBOS (ten person minimum)

The Continental Breakfast <i>Most Popular!!</i>	\$13.75 pp
Assorted breakfast platter, fresh fruit platter, assorted fruit juices, and Sensational fresh brewed coffee	
The Junior Continental Breakfast <i>Very Popular!!</i>	\$8.95 pp
Assorted breakfast platter, and fresh fruit platter, no beverages	

VIP Hot Breakfast	\$20.50 pp
Scrambled eggs, choice of one breakfast meat (bacon, or sausage), roasted breakfast potatoes, fresh fruit platter, assorted fruit juices, and Sensational fresh brewed coffee	
Breakfast Quiche Combo	\$13.95 pp
Assorted Quiche, fresh fruit platter, assorted fruit juices, and Sensational fresh brewed coffee	
Breakfast Sandwich Combo <i>Fan Favorite!!</i>	\$16.50 pp
Assortment of hot breakfast sandwiches, fresh fruit platter, assorted fruit juices, and Sensational fresh brewed coffee	
Healthy Start Breakfast	\$12.50 pp
Seasonal fresh fruit salad, assorted Greek yogurts with crunchy granola, assorted fruit juices, and Sensational fresh brewed coffee	
Breakfast Calzone Combo	\$16.50 pp
Assorted Breakfast Calzones, fresh fruit platter, assorted fruit juices, and Sensational fresh brewed coffee	
Breakfast Burrito Combo <i>New Item!</i>	\$17.25 pp
Assorted breakfast burritos, fresh fruit platter, assorted fruit juices, and Sensational fresh brewed coffee	

ACCOMPANIMENTS (six person minimum)

Fresh fruit platter- <i>Most Popular!!</i>	\$4.95 pp
Fruit salad	\$4.50 pp
Individual Greek Yogurts <i>add granola on side .75 extra</i>	\$2.25 ea
Yogurt parfaits with fruit and granola <i>add Acai for .55</i>	\$6.95 pp
Farm fresh scrambled eggs or egg whites	\$3.75 pp
Farm fresh hard-boiled eggs	\$1.75 ea
Overnight Oats w/ fresh fruit, chia seed, yogurt. granola	\$6.95 ea
Premium Applewood Bacon (3) <i>Turkey Bacon \$4.25(3)</i>	\$3.75 pp
Country breakfast sausage links (3)	\$3.75 pp
Roasted breakfast potatoes or Crispy Tater Tots !	\$3.50 pp

BEVERAGES (eight person minimum for all hot beverages)

Sensational Fresh Brewed Coffee, Decaf, or Tea	\$2.75 pp
Individual juices (10 oz) Apple, Mixed Berry, Orange	\$2.25 ea
Fresh Squeezed Orange Juice Gallon	\$21.00 ea

SANDWICHES & WRAPS (six person minimum)

Sensational Sandwich Platter (<i>gluten free add \$1.00</i>)	\$9.75 pp
A selection of our traditional deli sandwiches served on fresh baked rolls with lettuce, tomato and condiments, including our roasted turkey breast, rare roast beef, black forest ham, rosemary grilled chicken breast, chicken salad, and tuna salad	
Specialty Wrap Platter (<i>gluten free add \$1.00</i>)	\$10.25 pp
An assortment of our specialty deli and vegetarian wraps <i>BBQ roast beef, chix ranch blt, turkey avocado, and much more!</i>	
Sensational Specialty Wraps and Sandwiches Platter	\$9.95 pp
An assortment of our specialty wraps and traditional sandwiches	
Hot Panini Sandwiches (<i>gluten free \$1.00 upcharge</i>)	\$11.50 pp
An assortment of our delicious hot deli and vegetarian paninis. <i>Steak cheese, pulled pork, chix parm, buffalo chix, and much more!!</i>	
Build Your Own Platter	\$10.95 pp
A deli platter of roasted turkey breast, rare roast beef, black forest ham, rosemary grilled chicken, assorted cheeses, lettuce, tomato, fresh baked rolls, and condiments	
Finger Sandwiches (two per person)	\$7.95 pp
Roast turkey with honey mustard, roast beef with horseradish, ham and Swiss with dijon, tuna salad, and chicken salad. All with lettuce, tomato on braided challah rolls.	
“On the Go” BOX Lunches (six person minimum)	
<i>The Basic Box:</i>	\$15.95 ea
Sensational sandwich, bag of chips, cookie, and beverage	
<i>The Executive Box:</i>	\$19.95 ea
Sensational sandwich, pasta salad, brownie, and beverage	
<i>The Healthy Box:</i>	\$15.95 ea
½ Sandwich, garden salad, whole fruit, and seltzer	
<i>The VIP Box:</i>	\$23.95 ea
Sensational wrap, mesclun salad, pasta salad, brownie, and beverage	
BEVERAGES & CHIPS	
Individual Soda, Seltzer, Spring Water	\$2.25 ea
Pure Leaf Ice Tea	\$2.50 ea
Cape Cod Potato Chips and Lays Kettle Chips Assorted	\$1.75 ea
Granola Bars, Roasted Nuts, Pretzels, or Smartfood Snack Packs	\$2.25 ea

MIXED PROTEIN PLATTERS *(Hot or Cold)* (ten person minimum)

Mediterranean - Souvlaki beef skewers, rosemary chicken, stuffed grape leaves, kalamata olives, feta cheese, tzatziki, hummus, and fresh pita wedges	\$20.95 pp
Asian - Teriyaki chicken, spicy Thai beef, golden lo-mein, sesame green beans	\$20.95 pp
Tex Mex - BBQ chicken breast with black bean & corn salsa, chipotle marinated steak, grilled pineapple salad, & jalapeño corn bread	\$20.95 pp
Tuscan - Rosemary thyme chicken and marsala marinated flank steak, roasted cherry tomatoes with kalamata olives, Italian cheese and grapes displayed with fresh toasted crostinis	\$20.95 pp

RUSTIC PIZZETTAS *(serves 4-6)*

All pizzettas are cut into 24 pieces for a great lunch option

\$29.00 ea

- ❖ **Portobello Mushroom**, caramelized onions, goat cheese and sun-dried tomato
- ❖ **Fig, gorgonzola**, roasted sweet onions and prosciutto
- ❖ **Grill chicken** with roast peppers, mushrooms, and basil pesto
- ❖ **Sausage**, fresh tomato, basil, spinach and feta cheese
- ❖ **Garlicky Shrimp**, fresh tomato, ricotta cheese, fresh basil and parmesan - \$32.00 ea

SENSATIONAL CALZONES *(serves 8-10)*

\$70.00 ea

- ❖ **Black Forest Ham and Cheddar**
- ❖ **Grilled Chicken** with roasted vegetables
- ❖ **Super Italian** with fresh basil
- ❖ **Garden Vegetable** with fresh herbs
- ❖ **Homemade Meatball** with zesty marinara
- ❖ **Buffalo Chicken** with blue cheese for dipping
- ❖ **Chicken Parmesan** with zesty marinara
- ❖ **Eggplant Parmesan** with zesty marinara
- ❖ **Steak Bomb*** with roasted peppers & onions – \$77.00 ea

*For a Menu of Our Current Seasonal Items Please
Reach Out to Our Sensational Sales Team or
Visit Our Website for More Information!*

SALAD BARS (ten person minimum)

- Cobb Salad Bar** *Fan Favorite!* - Grilled chicken, grilled steak and jumbo shrimp, bacon, avocado, red onion, cherry tomatoes, hard boiled eggs, romaine/iceberg blend, blue cheese and balsamic dressing, and French bread \$21.95 pp
- Caesar Salad Bar** - Crisp romaine lettuce with grilled steak, grilled chicken, jumbo shrimp, cherry tomatoes, cucumbers, shredded parmesan, onion, croutons, Caesar dressing, and French bread \$19.95 pp
- Greek Salad Bar** - Oregano chicken, souvlaki steak, jumbo shrimp, cherry tomatoes, olives, pepperoncini, cucumber, feta cheese, Greek dressing, romaine/iceberg blend, and fresh pita bread \$19.95 pp
- Mexican Salad Bar** - Fajita chicken, chipotle beef, jumbo shrimp, black bean salsa, grilled corn, cherry tomatoes, crispy tortillas strips, red onion, lime-chili vinaigrette, lettuce (romaine/iceberg), and homemade corn bread \$21.95 pp
- Spinach Salad Bar** - Grilled chicken, grilled steak and jumbo shrimp, bacon, parmesan cheese, red onion, cherry tomatoes, hard boiled eggs, baby spinach, lemon vinaigrette, balsamic dressing, and French bread \$19.95 pp
- Farmers Market Salad Bar** - Grilled chicken, pork tenderloin and hard-boiled eggs, carrots, cucumbers, red onion, cherry tomatoes, alfalfa sprouts, romaine/iceberg blend, Italian and ranch dressing, and French bread \$19.95 pp
- Moroccan Salad Bar** - Moroccan style seasoned chicken, beef, & shrimp accompanied by diced roasted butternut squash, diced roasted carrots, roasted red beets, dried cranberries, fresh avocado, dried apricots, sliced almonds, and a romaine/iceberg blend served with champagne vinaigrette dressing and French Bread. \$21.95 pp
- Asian Salad Bar** – Teriyaki beef, sweet chili cilantro chicken, and soy glazed jumbo shrimp with mandarin oranges, baby corn, toasted almonds, water chestnuts, bean sprouts, and a romaine/iceberg blend. Teriyaki orange dressing and French bread \$20.95pp
- Buddha Bowl Bar** *New Item!!* Marinated Chicken and Shrimp with brown rice, cabbage slaw, butternut squash, garbanzo beans, red beets, & Siracha dressing and Greek dressing \$19.95 pp

SOUPS & STEWS (48 hour notice & ten person minimum)

Homemade Soups

Chicken vegetable, tomato basil, cream of mushroom, French onion, minestrone, hearty lentil, chilled gazpacho, butternut squash & apple	\$4.75 cup \$8.95 bowl
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Homemade Stews

Hunters beef stew, New England clam chowder, beef and sausage chili, harvest vegetable stew, lentil vegetable stew	\$5.95 cup \$10.75 bowl
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SPECIALTY BARS (ten person minimum)

Fajita Bar – Chipotle chicken and beef served with sautéed peppers and onions, salsa, guacamole, sour cream, lettuce, tomatoes, shredded cheese and soft tortillas (vegetarian black bean and corn option); Beef only \$21.95; Chicken only \$18.95 \$19.95pp

Mexican Taco Bar – Ground chicken and beef served with lettuce, tomatoes, shredded cheese, salsa, sour cream, crisp taco shells, and soft tortillas (vegetarian black bean and corn option available) \$15.95pp
Add Guacamole \$2.00 pp; Beef Only \$17.95; Chicken Only \$15.95

Make Your Own Slider Bar (3 sliders per person) \$15.95pp
Choose 3 of the following options for your slider bar: Angus Beef Burgers, Buffalo Chicken, Garden Burgers, or BBQ Pulled Pork, served with brioche buns and all the fixings

Mashed Potato Bar – Buttery mashed potatoes accompanied by cheddar cheese, chives, steamed broccoli, bacon, sour cream and hot gravy \$10.95pp

Make it a meal and add a cup of Chili for \$5.95 pp

Pulled Pork Slider Bar – *Most Popular!!* \$13.95pp
Zesty BBQ pulled pork served with mini brioche rolls, crispy onions and sweet pickles (3pp)

Nacho Bar - Served with ground chicken, & beef (veg option of black bean and corn), shredded lettuce, tomatoes, shredded cheese, jalapenos, salsa, sour cream, guacamole, nacho cheese and tortilla chips \$15.95 pp

Tater Tot Bar - House fried Tater Tots featuring homemade chili, nacho cheese sauce, chopped bacon, sour cream, ketchup, chives, and jalapenos (20 person minimum) \$12.95 pp

GREENS, VEGETABLE, & PASTA SIDES

GREEN SIDE SALADS (six person minimum)

Classic Garden Salad with Italian and ranch dressing	\$3.75 pp
Caesar Salad with parmesan, homemade croutons and dressing	\$4.15 pp
Greek Salad with feta, tomato, cucumbers, pepperoncini, and olives with herb vinaigrette	\$4.15 pp
Baby Spinach Salad with bacon, hard boiled eggs, red onion, parmesan cheese, and tomatoes with lemon vinaigrette	\$4.35 pp
Mesclun Field Greens with dried cranberries, goat cheese, with balsamic vinaigrette <i>Fan Favorite!!</i>	\$4.35 pp
Mexican Salad with grilled corn, black bean salsa, cherry tomatoes, and crispy tortilla strips with a tangy Mexican dressing	\$4.35 pp
Baby Arugula Salad with parmesan cheese, cherry tomatoes, red onions, and fresh lemon dressing	\$4.35 pp
Asian Salad with mandarin oranges, baby corn, almonds, water chestnuts and bean sprouts with an Asian dressing	\$4.35 pp
Add Rosemary Garlic Chicken to any salad	\$6.95 pp
Add Cajun Spiced Steak to any salad	\$10.95 pp
Add Lemon Pepper Shrimp to any salad	\$10.95 pp

VEGETABLE SIDES (six person minimum)

Grilled Seasonal Vegetables (<i>Hot or Cold</i>) <i>Most Popular!!</i>	\$4.25 pp
Grilled Corn and Avocado Salad with black beans and cilantro	\$5.25 pp
Caprese Salad with fresh mozzarella, tomato, and basil	\$6.95 pp
English Cucumber, Tomato, and Feta Salad	\$4.25 pp
Sesame Green Bean Salad with Asian vegetables	\$3.95 pp
Red Bliss Potato Salad with vegetable confetti	\$3.75 pp
Fresh Cole Slaw	\$3.50 pp

PASTA & RICE SIDES (six person minimum)

Quinoa Salad with sautéed mushrooms and spinach	\$4.50 pp
Toasted Greek Orzo Salad with feta, tomatoes, olives, and spinach	\$4.25 pp
Israeli Cous Cous Salad with dried fruits and toasted almonds	\$4.25 pp
Pasta Primavera Salad with vegetables & creamy garlic dressing	\$3.95 pp
Golden Lo Mein with carrots, scallion, red bell pepper	\$4.25 pp
Gemelli Pasta Salad with artichoke hearts, kalamata olives, roasted peppers, parmesan cheese, and fresh basil	\$4.50 pp
Pesto Bowtie Salad with tomato, red onion, and yellow pepper	\$4.25 pp
Wild Rice Salad with dried cranberries and toasted almonds	\$4.25 pp

DESSERT TRAYS (six person minimum unless otherwise noted)

Assorted Cookie Tray - Chocolate chip, oatmeal raisin, and seasonal specialty cookies	\$3.75 pp
Brownie and Bars Tray - An assortment of homemade brownies and bars, rotating seasonal selection	\$5.25 pp
Dessert Tray - An assortment of homemade brownies, bars, & cookies	\$4.50 pp
Gluten Free Macaroons - An assortment of our GF macaroons.	\$4.50 pp
Greek Baklava Tray	\$4.25 pp
Italian Cannoli Tray (2 per person)	\$5.25 pp
French Macaroons Tray (10 person minimum) (2 per person)	\$5.50 pp
Whoopie Pie Platter	\$4.50 pp
Cake Square Platter - An assortment of chocolate, lemon and strawberry cakes – (<i>gluten free add \$1.00</i>)	\$4.50 pp
Mini Pastry Platter - An assortment of miniature French pastries (10 person minimum)	\$5.50 pp
Cupcakes - Seasonal assortment available. (48-hour notice required)	\$3.95 ea
Homemade Apple Crisp - with whipped cream (10 person minimum)	\$5.50 pp
Homemade Gluten Free Apple Crisp with whipped cream	\$6.50 pp

CAKES FOR ANY OCCASION! (48-72-hour notice required)

Birthdays, Graduations, Baby Showers or just because you love CAKE!

6"	6-8	\$50
8"	8-10	\$70
10"	12-15	\$80
12"	20-30	\$120
½ SHEET	30-50	\$150
FULL SHEET	65-100	\$250

Additional charges may apply for custom cakes and decorations

Othello-vanilla cake with macaroon and chocolate ganache

Carrot Cake-fresh carrots, walnuts and cream cheese frosting

Sacher Torte-dark chocolate, apricot preserves and chocolate mousse

Luscious Lemon-vanilla cake with lemon mousse, vanilla buttercream

Chocolate Pecan-chocolate layer cake, chocolate mousse, crumbled pecans

Black Forest-chocolate layer cake w/whipped cream, cherries, chocolate shavings

Red Velvet-red layer cake with cream cheese filling

Flourless Chocolate Cake (GF)

APPETIZERS (Two dozen minimum per appetizer)

This is just a sampling of what we offer, please ask your catering representative for more options!

Cold and Ready to Serve

Chilled Jumbo Shrimp served with homemade cocktail sauce	\$30 dozen
Grilled Beef Sirloin Roulade* with asparagus, pesto goat cheese, and sweet peppers	\$40 dozen
Sushi Tuna Roulade* with wasabi aioli and scallions	\$42 dozen
Vietnamese Spring Roll Oriental vegetables wrapped in rice paper with sweet chili sauce	\$26 dozen
Mini Lobster Rolls on challah with crisp lettuce and lemon slices	\$40 dozen
Cherry Tomato BLT Bites with bacon, lettuce, and fresh mayo	\$24 dozen
Tarragon Chicken Salad on endive leaves	\$26 dozen
Grilled Vegetable Skewers with ranch dip	\$24 dozen
Smoked Salmon Roulade with scallion, cucumber & cream cheese	\$36 dozen
Caprese Bites - Fresh mozzarella wrapped with prosciutto, tomato and basil	\$29 dozen

Hot Appetizers

Mini Maine Crab Cakes with lemon aioli <i>Most Popular!!</i>	\$32 dozen
Scallops wrapped in applewood Bacon with a maple-orange glaze	\$34 dozen
Grilled Lemon Pepper Shrimp with horseradish aioli	\$30 dozen
Beef Teriyaki Skewers* with fresh pineapple	\$30 dozen
Dumplings; Chicken, Pork, or Edamame , with a ginger soy dipping sauce	\$24 dozen
Thai Chicken Tenderloin Satays with sweet thai chili sauce	\$26 dozen
Coconut Chicken Skewers with tropical mango sauce	\$26 dozen
Coconut Jumbo Shrimp with tropical mango sauce	\$32 dozen
Exotic Wild Mushroom Phyllo Triangles	\$28 dozen
Mini Beef Wellington with mushroom duxelle & foie gras	\$36 dozen
Spinach and Feta Phyllo Triangles	\$24 dozen
Artichoke Poppers breaded and stuffed with goat cheese	\$30 dozen
Brie & Raspberry Purses	\$28 dozen

PLATTERS, DIPS, & SNACKS (Ten person minimum)

Crisp Vegetable Crudité - A beautiful array of fresh seasonal vegetables with ranch and red pepper dips	\$3.95 pp
Harvest Roasted Crudité - An assortment of roasted root vegetables plattered with a butternut squash dip	\$6.50 pp
Fresh Fruit Platter - A colorful display of seasonal melons, golden pineapple, watermelon, grapes, and berries	\$4.95 pp
International Cheese Board - Cheeses from around the world served with artisan crackers, grapes and mixed berries	\$7.75 pp
VIP Cheese Board - For a more refined taste	\$10.95 pp
ELITE Cheese Board - Our highest quality cheeses	\$15.95 pp
Antipasti Platter - A decorative arrangement of Italian meats and cheeses, marinated vegetables, olives, fresh mozzarella, roasted sweet peppers and grilled crostini	\$8.75 pp
Charcuterie Platter - An assortment of high-end dried meats, cheeses, and berries served with crostinis and crackers	\$13.95 pp
Satay Display - A stylish arrangement of skewered chicken, beef, and shrimp with dipping sauces (<i>Hot or Cold</i>) - <i>GF Option Available</i>	\$7.95 pp
Middle Eastern Display - Homemade hummus, tabouleh, grape leaves, feta cheese, olives, roasted peppers, tzatziki, and pita points	\$7.95 pp
Hummus Platter - Homemade hummus garnished with olives and feta cheese, served with pita triangles	\$6.95 pp
Super Shrimp Platter (3pcs) - Jumbo shrimp cocktail, lemon pepper shrimp and spicy tandoori shrimp, served with cocktail sauce, apricot crème fraiche, horseradish aioli and fresh lemons	\$8.95 pp
Spinach and Artichoke Dip - with fresh pita triangles and French bread (<i>Available Hot or Cold</i>)	\$4.95 pp
Mexican Display - Homemade guacamole, salsa, sour cream, fresh lime, and black bean corn, served with tricolored tortilla chips	\$7.95 pp
Ultimate Nacho Layer Dip - Layers of guacamole, salsa, sour cream, olives, shredded cheese, diced tomatoes and lettuce served with assorted tortilla chips	\$5.50 pp
Chicken Wing Party Platter (4 pcs) - Assorted chicken wings; buffalo with blue cheese, teriyaki with honey mustard, and BBQ with carrots/celery (<i>Substitute Boneless Chicken Tenders 3pc</i>)	\$6.95 pp
	\$7.50 pp

ENTREES (Ten person minimum unless otherwise noted)

Sensational Grilled Chicken Medley rosemary garlic, teriyaki and Thai chicken <i>Most Popular!!</i> (six person minimum)	\$8.50 pp
Sensational Grilled Boneless Chicken Breast (six person min)	\$8.50 pp
❖ Teriyaki marinated with honey mustard sauce	
❖ Rosemary garlic with fresh tomato relish	
❖ Thai marinated with spicy peanut sauce	
❖ Zesty BBQ with fresh corn salsa	
❖ Jamaican Jerk with pineapple salsa	
Southern Fried Boneless Chicken	\$9.50 pp
<i>With biscuits, mashed potatoes and home-style gravy</i>	\$16.95 pp
Chicken Parmesan	\$12.95 pp
<i>With penne marinara</i>	\$14.95 pp
Chicken Marsala with wild mushrooms demi glaze	\$13.95 pp
Chicken Piccata with fresh lemon caper white wine sauce	\$13.95 pp
Roasted Statler Chicken with roasted tomato and mushroom	\$15.95 pp
Tuscan Chicken with sundried tomatoes, artichokes, and basil	\$13.95 pp
Chicken Roulade with spinach, goat cheese, sweet peppers and a wild mushroom sauce	\$15.95 pp
Szechuan Chicken Stir Fry vegetables with white rice	\$13.95 pp
Chicken Cordon Bleu with supreme sauce <i>New Item</i>	\$13.95 pp
Roast Turkey Breast House roasted all-natural sliced turkey breast served with poultry gravy and fresh cranberry relish	\$12.95 pp
Rosemary-Mustard Pork Tenderloin with apple-cranberry	\$13.95 pp
Bacon wrapped Meatloaf with a wild mushroom gravy	\$13.95 pp
Shepherd's pie – Angus Beef or Tender Chicken	½ pan (9-11pp) \$80 ea
Loaded with mushrooms, peas, celery, onions	¾ pan (16-18pp) \$125 ea
carrots, mashed potatoes and mushroom gravy	full pan (20-24pp) \$160 ea
<i>Try our Lentil Shepherd's Pie on page 14</i>	
Texas Style BBQ Baby Back Ribs	\$17.95 pp
Grilled Steak Tips* , Teriyaki or Zesty BBQ, peppers and onions	\$17.95 pp
Marsala Flank Steak* with roasted tomato & white bean ragout	\$17.95 pp
Grilled Sirloin of Beef* with shiitake mushroom demi-glaze	<i>Market Price</i>
Rosemary Beef Tenderloin* with cabernet demi-glaze	<i>Market price</i>
Tortellini Bolognese with sweet peppers and onions	\$13.95 pp

Atlantic Salmon Fillet *	4oz
❖ Citrus Marinated Salmon fillet with fresh topical salsa	\$10.50 pp
❖ Pesto Encrusted Salmon with fresh tomato bruschetta	6oz
❖ Cajun Salmon with fresh avocado salsa	\$15.75 pp
❖ Pan Seared Salmon with fresh herbs and roasted vegetable ratatouille	8oz \$20.95 pp
Seafood Fra Diabolo – Jumbo shrimp, sea scallops, and mussels simmered in spicy marinara, served over linguini	\$25.95 pp
Shrimp Scampi with fresh lemon and garlic over linguini	\$25.95 pp

LASAGNAS, RAVIOLIS, & PASTAS

	½ pan (9-11pp)	¾ pan (16-18pp)	Full pan (20-24pp)
Cheese Lasagna	\$70	\$105	\$130
Roasted Vegetable Lasagna	\$75	\$115	\$140
Hearty Beef & Sweet Italian	\$90	\$125	\$155
Sausage Lasagna			
Chicken Broccoli and Ziti with creamy alfredo sauce	\$90	\$125	\$155
Three Cheese Raviolis in homemade marinara, basil and parmesan			\$6.95 Side \$13.50 Entrée
Wild Mushroom Raviolis with shitake mushrooms, spinach in a chardonnay cream sauce			\$8.95 Side \$16.95 Entrée
Butternut Squash Raviolis with roasted root vegetables and maple cream sauce <i>Most Popular!!</i>			\$8.95 Side \$16.95 Entrée
Gemelli pasta with roasted seasonal vegetables and vodka cream sauce			\$5.50 Side \$10.95 Entrée
Penne with Wild Mushrooms , roasted tomatoes and fresh basil			\$5.50 Side \$10.95 Entrée
Stuffed Shells with ricotta, fresh basil and marinara (3pp) Topped with Bolognese			\$10.95 pp \$15.95 pp

MAC & CHEESE

	½ pan (9-11pp)	¾ pan (16-18pp)	Full pan (20-24pp)
Homemade Mac & Cheese	\$65	\$95	\$125
Buffalo Chicken Mac & Cheese	\$75	\$105	\$145
Smoked Bacon Mac & Cheese	\$75	\$105	\$145

VEGETARIAN (VEG), VEGAN (V), & GLUTEN FREE (GF) ENTREES (six person minimum unless otherwise noted)

* FOR SEVERE ALLERGIES PLEASE REACH OUT TO OUR STAFF DIRECTLY *

Vegetarian's Dream: (ten person minimum) A seasonal selection of roasted and marinated vegetables served cold & ready to eat V/GF	\$9.50 pp
Grilled Marinated Tofu Stir Fry - Asian vegetables, ginger and scallion V	\$11.95 pp
Portobello Mushroom Napoleon with roasted vegetables, basil pesto, and goat cheese VEG/GF	\$13.95 pp
Grilled Tofu available in a variety of styles to suit any menu V/GF	\$8.95 pp
Quinoa stuffed Portabella Caps with parmesan cheese & tomatoes VEG/GF	\$10.95 pp
Spaghetti Squash with Marinara sauce V/GF	\$10.95 pp
Curried Cauliflower and Chickpeas V/GF	\$10.95 pp
Vegetarian Risotto with roasted vegetables and pecorino Romano VEG/GF	\$10.95 pp
Eggplant Parmesan with homemade marinara & penne VEG	\$12.95 pp
Grilled Eggplant Involtinni with butternut squash, ricotta and marinara VEG/GF <i>Most Popular!!</i>	\$10.95 pp
Vegetable Moussaka: eggplant, portabella mushroom, and tomato with béchamel sauce VEG	½ pan (serves 10) \$75
	¾ pan (serves 15) \$125
	full pan (serves 20) \$165
Lentil Shepherd's Pie with simmered lentils, vegetables and olive oil mashed potatoes V/GF/DF	½ pan (serves 10) \$75
	¾pan (serves 15) \$125
	full pan (serves 20) \$160
Gluten Free Heartland Pasta Entrees (Call for more options):	
Grilled chicken parmesan with penne marinara	\$17.95 pp
Seared steak with pesto cream and vegetables with penne	\$22.95 pp
Sautéed shrimp scampi with lemon garlic penne	\$22.95 pp

People with dietary restrictions are not limited to these options at all!

Many of our general menu items can be made VG, V, or GF without an issue.

Planning Your Corporate Outing or a Private Party?

Please contact our sales office for great options like Barbeques, Clambakes, Cocktail Receptions and Holiday Parties!

HOT ACCOMPANIMENTS (six person minimum)

VEGETABLE SIDES (GF, VEG)

Roasted Asparagus with lemon and cracked black pepper	\$4.75 pp
Roasted Butternut Squash with parsnips and turnips	\$4.75 pp
Sautéed Green Beans with roasted garlic	\$3.95 pp
Grilled Seasonal Vegetables (<i>Hot or Cold</i>) <i>Most Popular!!</i>	\$4.25 pp
Oven Roasted Seasonal Vegetables (<i>Hot or Cold</i>)	\$4.25 pp
Roasted Cauliflower with parmesan and garlic	\$4.50 pp
Haricot Verts with julienne carrots and a lemon thyme butter	\$5.25 pp
Indian Curried Cauliflower	\$4.50 pp
Roasted Zucchini with cherry tomato and fine herbs	\$3.95 pp
Sweet Carrots pan seared with garlic and honey	\$3.95 pp

POTATO SIDES (GF, VEG)

Roasted Red Bliss Potatoes with rosemary and garlic	\$4.25 pp
Traditional Mashed Potatoes/Roasted Garlic	\$3.95 pp
Roasted Sweet Potatoes with dried cranberries	\$4.50 pp
Potatoes Au Gratin Duo with both sweet and white potatoes	\$5.50 pp

PASTA & RICE SIDES (VEG)

Israeli Cous Cous with fire roasted vegetables, scallion and mint	\$3.95 pp
Potato Gnocchi with basil pesto cream sauce	\$4.50 pp
Cavatappi Pasta with roasted tomatoes and fresh basil	\$3.95 pp
Spanish Rice and Black Beans	\$3.95 pp
Rice Pilaf with confetti vegetables	\$3.95 pp
Wild Mushroom and Lemon Risotto with peas & parmesan (GF)	\$4.50 pp
Basmati Rice with lemon, scallion and pignoli nuts (GF)	\$4.50 pp
Wild Mushroom Rice with roasted sweet onions	\$4.50 pp
Artisan Roll Platter with butter	\$2.25 pp
Garlic Bread or Corn Bread with butter	\$2.50 pp

Before placing your order, please inform your server
if a person in your party has a food allergy.

*May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your chance of food borne illness, especially if you have certain medical conditions.

SENSATIONAL THEMED MENUS

Due to popular demand, this section allows you to pick a theme, call with a guest count and not have to worry about planning a menu. 100% of our menus are customizable but this is a great starting off point for most of our corporate clients that are looking to provide their guests with something delicious that matches.

Prices do not include dessert, drinks, tax, delivery or gratuity. All items come with paper products at no cost.

All Themed Lunches have a ten-person minimum (except the "MO")

The Deli Lunch "The Mo" (six person minimum)	\$21.50 pp
A traditional deli lunch with sandwiches and wraps, chips, chef choice of salad, dessert tray, sodas and waters. <i>(The only themed lunch to come with everything!)</i>	
Mexican Themed Lunch	\$31.95 pp
Fajita bar, mexican salad, corn and avocado salad, rice and beans. <i>Add Dessert tray for \$4.50 pp</i>	
Italian Parmesan Themed Lunch	\$26.95 pp
Chicken parmesan, eggplant involtinni, penne marinara, caesar salad, garlic bread. Add \$1.00 pp for Marsala or Piccatta <i>Add Cannoli tray for \$5.25 pp</i>	
Mediterranean Themed Lunch	\$28.95 pp
Mediterranean protein platter (beef Skewers, marinated chicken, stuffed grape leaves, olives, feta, hummus and tzatziki with sauces), toasted greek orzo salad, and greek salad <i>Add Baklava for \$4.25 pp</i>	
Asian Themed Lunch	\$26.95 pp
Teriyaki chicken, spicy thai beef, golden lo-mein noodles, pan-seared dumplings with ginger soy sauce, sesame green beans, and traditional fried rice <i>Add a fruit platter for \$4.95 pp</i>	
Southern Comfort Themed Lunch	\$23.50pp
Southern fried chicken with buttermilk biscuits, corn on the cob, mashed potatoes, honey glazed carrots and gravy. <i>Add Strawberry Shortcake for \$7.25 pp</i>	
Indoor BBQ Themed Lunch	\$24.50 pp
BBQ chicken, slow cooked BBQ ribs, potato salad, cole slaw, corn bread. <i>Add Cupcakes for \$3.95 pp</i>	
Sunday Game Day Themed Lunch (ten-person increments)	\$25.45 pp
Chicken wing party platter, ultimate nacho dip, assorted calzones, homemade mac & cheese <i>Add a Cookie Platter for \$3.75 pp</i>	
Home Flavors Themed Lunch	\$19.50 pp
Hot panini sandwiches, cup of homemade tomato basil or chicken vegetable, and a side garden salad. <i>Add Apple Crisp for \$5.50pp</i>	

If budget is a concern, please call our sales team for additional options!