



Slice Cafe Catering

Information packet
winter 2011

www.slicecafe.net

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Introduction

We are a chef owned and operated business which utilizes local vendors and produce whenever possible to provide full service catering for meetings, events and social gatherings. We specialize in preparing “Cal-Mex” inspired cuisine and pride ourselves on providing the greatest variety of delicious, scratch prepared food selections in the valley. Chef Chuck Hebler and Chef Tim Schuler will strive to make your event one remembered with many oohs, aah s, and smiles for years to come. They will draw on their extensive culinary backgrounds and catering experience to develop and adapt your menu, plan and detail the set up and style of your function, and provide you with the most professional and attentive service staff around. Let us bring a “little bit of the West Coast” to your next event.





BREAKFAST AND BRUNCH BUFFET PACKAGES (A LIST OF OTHER
OPTIONS AND SUBSTITUTIONS FOLLOWS)

SLICE CAFE TRADITIONAL BUFFET \$11.95 P.P.

FRENCH TOAST OR PANCAKES WITH MAPLE SYRUP
SCRAMBLED EGGS OR QUICHE WITH FRESH HERBS
HASH BROWNS OR HOME FRIES
BREAKFAST SAUSAGE OR SMOKED BACON
BISCUITS BUTTER AND HONEY
JUICES AND TEA/COFFEE

SLICE CAFE SPECIAL OCCASION BUFFET \$12.95 P.P.

CRÈME BRULÉE BAKED FRENCH TOAST OR BLUEBERRY PANCAKES OR WAFFLES
CHOICE OF STRATA, FRITTATA OR QUICHE
FRESH MINTED FRUIT BOWL
SAUSAGE AND/OR BACON
ASSORTED DANISHES AND BREADS
JUICES, ASSORTED TEAS, COFFEE

SLICE CONTINENTAL \$8.50 P.P.

ASSORTED QUICHES
ASSORTED BAGELS WITHH CREAM CHEESE
ASSORTED PASTRIES
FRESH MINTED FRUIT BOWL
JUICES, ASSORTED TEAS, COFFEE

SLICE CAFE SUMPTUOUS BRUNCH \$15.95 P.P.

CURRIED CHICKEN SALAD, TUNA SALAD, AND CUCUMBER SMOKED SALMON TEA SANDWICH PLATTER
CRÈME BRULÉE FRENCH TOAST
SMOKED BACON AND/OR BREAKFAST SAUSAGE
VEGETABLE CRUDITE WITH HUMMUS
HERBED PASTA SALAD OR RED BLISS POTATO SALAD
ASSORTED BAGELS AND CREAM CHEESE
MUFFINS OR DANISHES
FRESH SEASONAL FRUIT AND CHEESE DISPLAY WITH CRACKERS
JUICES, ASSORTED TEAS, COFFEE

ADD AN OMELET STATION FOR AN ADDITIONAL \$6.00 PP OR A CARVING STATION (HAM, ROAST BEEF,
TURKEY) FOR AN ADDITIONAL \$7.00 PP

BREAKFAST AND BRUNCH SELECTIONS

MAIN COURSES

- CRÈME ANGLAISE BAKED FRENCH TOAST
- FRENCH TOAST WITH LOCALLY MADE MAPLE SYRUP
- EGGS BENEDICT
- BELGIUM WAFFLES
- SCRAMBLED EGGS WITH FRESH HERBS
- ASSORTED MINI QUICHES
- CHEESE FRITTATA
- VEGETABLE AND FRESH HERB FRITTATA
- HAM AND SPINACH STRATA (MADE WITH CUBED RUSTIC BAGUETTE)
- BLUEBERRY PANCAKES WITH LOCALLY MADE MAPLE SYRUP
- BUTTERMILK PANCAKES WITH LOCALLY MADE MAPLE SYRUP
- VEGETARIAN LASAGNA
- SMOKED SALMON PINWHEELS WRAPPED IN A BASIL TORTILLA WITH MARINATED CUCUMBERS AND CREAM CHEESE
- WILD MUSHROOM AND LEEK RAGOUT OVER POLENTA FRIES
- VEGETARIAN STUFFED PEPPERS WITH WILD RICE MEDLEY AND SMOKED MOZZARELLA
- KALE, MUSHROOM AND ROASTED RED PEPPER STROMBOLI WITH GOAT CHEESE
- CHICKEN SAUSAGE, BELL PEPPER AND ONION STROMBOLI WITH CHEDDAR
- CAPICOLA, SALAMI, HAM, PEPPERS AND FRESH MOZZARELLA STROMBOLI

SIDES

- BREAKFAST SAUSAGE
- SMOKED BACON
- VEGETARIAN SAUSAGE
- HASH BROWNS
- VEGGIE HASH BROWNS (POTATOES AND JULIENNE VEGETABLES)
- HOME FRIES
- HERBED PASTA SALAD OR RED BLISS POTATO SALAD
- GRILLED VEGGIES
- MIXED GREEN SALAD
- TOMATO AND FRESH MOZZARELLA SALAD WITH BALSAMIC VINEGAR AND FRESH BASIL

BREADS AND SWEETS

- ASSORTED BAGELS AND CREAM CHEESE
- ASSORTED PASTRIES OR DONUTS
- ASSORTED BREADS, ROLLS AND BUTTER
- ASSORTED MUFFINS
- ASSORTED SQUARES (LEMON, RASPBERRY, CHOCOLATE ETC.)

APPETIZER AND HORS D'OEUVRES SELECTIONS

(ALL SCRATCH MADE)

Appetizers PP=Per Person

(average is 2 to three pieces per person depending on the size of the appetizer)

MEATS

- **IN-HOUSE PORK, SHRIMP, OR VEGETARIAN POTSTICKERS** \$3.75 PP
WITH SOY SCALLION AND SPICY PLUM SAUCE
- **BLACKENED KIELBASA** \$3.75 PP
WITH ZESTY HORSERADISH SAUCE
- **CITRUS CARAMEL GLAZED CHICKEN SKEWERS** \$3.75 PP
ROLLED IN SPICY TOASTED PUMPKIN SEEDS
- **CHICKEN SATAY** \$3.75 PP
MARINATED IN COCONUT MILK AND LEMONGRASS WITH A THAI PEANUT DIPPING SAUCE AND THAI CUCUMBER RELISH.
- **BBQ PULLED PORK NACHOS** \$3.75 PP
SERVED ON BLUE CORN TORTILLA CHIP WITH PEPPER JACK CHEESE, SLAW AND MANGO SALSA
- **PORK OR REFRIED BEAN PAPUSA** \$2.95 PP
WITH SPICY SLAW
- **BEEF TENDERLOIN ROULADE** \$4.50 PP
STUFFED WITH HERB STILTON CHEESE FILLING ON CROSTINI
- **ROASTED MARINATED LAMB LOLLIPOPS** \$4.95 PP
WITH APRICOT ROSEMARY CHUTNEY
- **DUCK CONFIT WITH CIDER BRAISED RED CABBAGE** \$4.95 PP
ON TOASTED RYE CROSTINI WITH PARSNIP AND SWEET POTATO FRITES
- **GRILLED MARINATED SPICY BEEF TERIYAKI SKEWERS W/ BELL PEPPER AND ONION** \$3.75 PP

SEAFOOD

- **IN-HOUSE COCONUT SHRIMP** \$3.75 PP
WITH PAPAYA SWEET CHILI DIPPING SAUCE
- **SESAME SEERED AHI TUNA ON CRISPY WON TON** \$4.50 PP
WITH WASABI AIOLI AND GREEN ONION
- **SMOKED SALMON** \$3.75 PP
ON TOAST POINTS WITH LEMON CHIVE AIOLI.
- **SWEET AND SPICY SALMON EMPANADAS** \$3.95 PP
WITH SWEET BELL PEPPERS, JALAPENO PEPPERS, AND ONION IN A FLAKY PLANTAIN PASTRY WITH TAMARIND LIME CHUTNEY.
- **CRAB SALAD, LOBSTER SALAD OR SALMON MOUSSE** \$3.95 PP
FILLED HERBED PROFITEROLES TOPPED WITH TOMATO GREMOLATA
- **ASIAN TUNA TACO** \$3.95 PP
WASABI SEERED TUNA WRAPPED IN A SCALLION PANCAKE WITH ASIAN SLAW AND PLUM SAUCE
- **LOBSTER RAVIOLI** \$4.50 PP
WITH SHERRY AU POIVRE CREAM SAUCE.
- **PROSCIUTTO WRAPPED SHRIMP** \$3.95 PP
DRIZZLED WITH MANGO BUTTER SAUCE

VEGETARIAN APPETIZERS

- **Roasted Butternut Squash Ravioli** \$3.75 PP
with Gran Marnier au poivre cream sauce
- **Spinach and Gruyere** stuffed Mushrooms \$3.75 PP
Crimini mushrooms with fresh thyme and cheesy rustic bread stuffing
- **Asparagus and Herb Goat cheese** en croute \$3.75 PP
Light flaky pastry wrapped around local goat cheese and asparagus spears
- **Curried butternut squash** and roasted root vegetable phyllo triangles or cups
Aromatic and flavorful \$3.75 PP
- **Vietnamese style spring rolls** \$3.75 PP
with julienne asian vegetables and sweet chili and ginger soy scallion dipping sauces
- **Baked pear and Stilton Tartlette** \$3.75 PP
with sage and a honey port reduction
- **Baked apple and Goat cheese** Crostini \$3.25 PP
with honey and fresh thyme
- **Wild Mushroom Tartlette** \$3.75 PP
with duxelle, fresh thyme, and Gruyere cheese

THE CLASSICS (NOT ALL SCRATCH MADE)

\$2.95 PP

- FRIED MOZZARELLA TRIANGLES WITH OUR ZESTY MARINARA
- FRANKS IN A BLANKET
- QUESADILLAS WITH FRUIT SALSA
- SWEDISH MEATBALLS
- TANGY MEATBALLS
- FRIED SPICY CHICKEN TENDERS WITH HONEY MUSTARD DIPPING SAUCE
- BUFFALO WINGS, TERYAKI OR SPICY HOT CURRY WINGS WITH SAUCES
- POPCORN CATFISH, CRAWFISH, OR ROCK SHRIMP BITES WITH CREOLE AIOLI
- SPANIKOPITA (SPINACH AND FETA CHEESE IN PHYLLO)
- SPICY JERK MARINATED PORK SHANK
- BLACKENED KIELBASA WITH HORSERADISH DIPPING SAUCE
- FRIED ZUCCHINI WITH HORSERADISH DIP
- VEGETABLE TEMPURA WITH WASABI DIP
- FRIED MAC AND CHEESE BITES
- FRIED BLACK & TAN BEER BATTER ONION RINGS
- FRIED POPCORN CHICKEN WITH TANGY BBQ SAUCE
- FRIED JALAPENO POPPERS WITH HONEY MUSTARD SAUCE
- FRIED SHRIMP WITH COCKTAIL OR REMOULADE

SLIDERS

\$6.95 PP

- **JERK BURGER OR CHICKEN**
WITH CHARD, PEPPER JACK CHEESE, MANGO SALSA AND LEMON MAYO
- **MINI REUBENS**
WITH CORNED BEEF, SWISS, SAUERKRAUT, AND THOUSAND ISLE DRESSING
- **CURRY CHICKEN SALAD**
ON A MINI BRIOCHE WITH CRAISINS AND CELERY
- **BBQ PORK OR BEEF BRISKET** WITH COLESLAW

COMFORT FOOD AND CASUAL AFFAIR SELECTIONS

MACARONI AND CHEESE (10 SERVINGS EA.)	\$15.00 EA.
STROMBOLI (CHOOSE YOUR FILLINGS) 6-8 SERVINGS EACH	\$9.50 EA.
MINI PIZZAS (CHOOSE YOUR TOPPINGS) 6 SLICES PER PIZZA	\$8.50 EA.
LASAGNA (VEGETABLE, BEEF, TRADITIONAL) 15 SERVINGS EA.	\$30.00 EA.

ASSORTED SANDWICH PLATTER ON A VARIETY OF BREADS WITH SALAD, CHIPS, BOTTLED WATER AND/OR SODA AND PICKLES .

\$10.95 PER PERSON

ASSORTED FINGER SANDWICH PLATTER

\$9.95 PER PERSON

INCLUDES EACH OF THE FOLLOWING:

CURRY CHICKEN SALAD
HAM SWISS/HONEY MUSTARD/TOMATO
SMOKED SALMON/CUCUMBER/CREAM CHEESE
HUMMUS/ TOMATO/CUCUMBER/SPINACH



PLATTERS

DOMESTIC FRUIT AND CHEESE PLATTER **\$2.95 PP**

IMPORTED GOURMET FRUIT AND CHEESE PLATTER **\$3.75 PP**

SHRIMP COCKTAIL PLATTER **\$3.75 PP**

VEGETABLE CRUDITE WITH HERBED CREAM CHEESE AND CURRY HUMMUS DIP
\$2.75 PP

SPINACH AND ARTICHOKE DIP WITH CRISPY SEASONED SOUR DOUGH TOAST POINTS
\$2.75 PP

MEDITERRANEAN PLATTER WITH TOASTED PITA TRIANGLES,HUMMUS,OLIVE TAPENADE,ROASTED VEGGIES, GOAT CHEESE AND TABOULEH
\$3.25 PP

BUFFETS

ALL PACKAGES INCLUDE HOUSE SALAD, BREAD AND BUTTER, AND EACH ENTRÉE SELECTION IS SERVED WITH COMPLIMENTARY STARCH AND VEGETABLE. PRICES ARE PER PERSON. PLEASE NOTE THAT OUR SELECTIONS ARE HARDLY CONCLUSIVE, SO PLEASE FEEL FREE TO REQUEST ANY APPETIZER OR ENTRÉE THAT YOU WOULD LIKE BUT DO NOT SEE LISTED, WE ARE CONFIDENT THAT WITH OUR COMBINED CULINARY EXPERIENCES WE CAN ADAPT ALMOST ANY RECIPE OR DISH TO SUIT A CATERED FUNCTION. PLEASE NOTE THAT ADDITIONAL CHARGES APPLY FOR LESS THAN 20 PEOPLE.

FANFARE PACKAGE

CHOOSE ANY TWO ENTREES (WITH COMPLIMENTARY SIDES) AND ANY THREE APPETIZERS FOR **\$26.95 P.P.** (EXCEPT THOSE NOTED WITH AN ADDITIONAL CHARGE)

REVELRY PACKAGE

CHOOSE ANY THREE ENTREES (WITH COMPLIMENTARY SIDES) AND ANY FIVE APPETIZERS FOR **\$29.95 P.P.** (EXCEPT THOSE NOTED WITH AN ADDITIONAL CHARGE)

FINALE PACKAGE

CHOOSE ANY TWO PLATTERS AND ANY THREE ENTREES (WITH COMPLIMENTARY SIDES) AND ANY FIVE APPETIZERS FOR **\$35.95 P.P.**
(EXCEPT THOSE NOTED WITH AN ADDITIONAL CHARGE)

PLATED DINNERS

GARDENIA PACKAGE

CHOICE OF ONE OF TWO ENTREES AND THEIR COMPLIMENTARY SIDE DISHES, APPETIZER, HOUSE SALAD AND ONE OF TWO DESSERTS (CHEFS CHOICE) WILL ALWAYS INCLUDE ONE CHOCOLATE DESSERT UNLESS OTHERWISE NOTED. **\$25.95 PP**

PRIMROSE PACKAGE

CHOICE OF ONE OF THREE ENTREES AND THEIR COMPLIMENTARY SIDE DISHES, ONE OF THREE APPETIZERS, HOUSE SALAD AND CHOICE OF ONE OF TWO DESSERTS (CHEFS CHOICE) WILL ALWAYS INCLUDE ONE CHOCOLATE DESSERT UNLESS OTHERWISE NOTED. **\$27.95 PP**

(WE WILL GLADLY ARRANGE ADDITIONAL COURSES AND SERVICES, JUST LET US KNOW WHAT YOU ENVISION AND WE WILL BRING IT TO FRUITION)

ENTREES

VEGETARIAN MAIN COURSES

- **VEGETARIAN RISOTTO CAKES** WITH LEMON BASIL VINAIGRETTE
- **WILD MUSHROOM AND LEEK RAGOUT** OVER FRIED POLENTA
- **STIR-FRIED TOFU** WITH SUGAR SNAP PEAS, SWEET BELL PEPPERS, MUSHROOM, AND GREEN ONION
- **ROASTED VEGETABLE RISOTTO** OVER SEARED SWISS CHARD WITH TOASTED FARMER'S BREAD
- **VEGETARIAN PAELLA** WITH JASMINE RICE AND FRESH ARTICHOKE HEARTS
- **VEGETARIAN STUFFED PEPPERS** WITH WILD RICE MEDLEY AND SMOKED MOZZARELLA CHEESE
- **SEARED EGGPLANT ROUNDS** LAYERED WITH HERBED RICOTTA AND SMOKED MOZZARELLA, SWISS CHARD, AND SMOKY MARINARA

SEAFOOD MAIN COURSES

- **GRILLED SOY GLAZED SALMON** OVER ARRUGULA, ROASTED RED PEPPER, AND AVOCADO WITH GINGER LIME VINAIGRETTE
- **CHICKEN, SHRIMP, AND SAUSAGE PASTA** WITH SPINACH AND OVEN DRIED TOMATO OVER BOWTIE PASTA
- **PAN-SEARED BARRAMUNDI** WITH MANGO SALSA AND ARRUGULA MASHED POTATOES
- **PAN-BLACKENED SALMON** OVER ASPARAGUS RISOTTO WITH SEARED SPINACH AND MANGO BUERRE BLANC
- **ROASTED MONKFISH** WITH GRILLED OYSTER MUSHROOMS, LEEKS, AND GINGER IN A TAWNY PORT WINE SAUCE
- **HERBED HALIBUT** WRAPPED WITH PAPER-THIN SWEET POTATO AND PAN-FRIED IN OLIVE OIL WITH CHIPOTLE CREAM SAUCE
- **SESAME-ENCRUSTED PAN-SEARED AHI TUNA** WITH GREEN ONION WASABI SAUCE
- **PAN-FRIED MARINATED CATFISH** WITH SPICY HONEY SAUCE AND CORN SALSA
- **SHRIMP AND SCALLOP SAUTÉ** WITH SAFFRON, SNOW PEAS, AND YELLOW SQUASH OVER BOW TIE PASTA

MEAT MAIN COURSES

- **GRILLED MARINATED FLANK STEAK** OVER CARAMELIZED ONION AND GRILLED OYSTER MUSHROOMS TOPPED WITH AU JUS SERVED WITH GARLIC MASHED POTATOES
- **ROASTED PORK LOIN** SLICED AND FANNED WITH GINGER SNAP GRAVY OVER JULIENNE VEGETABLES WITH SWEET MASHED POTATOES
- **GRILLED AND FANNED FLAT IRON STEAK** TOPPED WITH TOMATILLO AND BABY OREGANO SALSA WITH ROASTED POTATOES
- **ROASTED HALF CHICKEN** WITH POLENTA FRIES AND MARSALA GRAVY
- **ROASTED CHICKEN** WITH CARAMEL APPLE CIDER SAUCE, SPICY PUMPKIN SEEDS AND GINGER MASHED SWEET POTATOES
- **FILET MIGNON WITH MADEIRA MUSHROOM DEMI GLACE** AND GARLIC TRUFFLE MASHED POTATOES
- **BLACKENED RIB-EYE STEAK WITH PORT WINE BRANDY DEMI GLACE** OVEN-ROASTED POTATOES
- **CHICKEN FRANCAISE WITH LEMON-CAPER SAUCE** ROASTED POTATOES
- **MUSHROOM AND WILD RICE STUFFED CORNISH GAME HEN** TOPPED WITH PORT WINE CURRANT DEMI GLACE
- **DUCK CONFIT** WITH ISRAELI COUS COUS AND BRAISED GREENS
- **BRAISED LAMB SHANKS** WITH ARUGULA MASHED POTATOES AND VERICOT VERTS
- **BRAISED SHORT RIBS** WITH HORSERADISH MASHED POTATOES AND BRANDIED CARROTS
- **MARJORAM AND TOMATO ENCRUSTED PRIME RIB** W/ AU JUS AND MASHED POTATO

SLICE DINNER SPECIALITIES

- **SCALLOP, SHRIMP AND MUSSELS** WITH SWEET BELL PEPPERS AND SNOW PEAS TOSSED IN LOBSTER SAFFRON CREAM SAUCE OVER LINGUINE
- **BOW TIE PASTA WITH PANCETTA**, WILD MUSHROOMS, PEAS AND STEAK TIPS IN A LIGHT CREAM SAUCE
- **PAPPARDELLE PASTA WITH ROASTED GARLIC CREAM SAUCE**, SUNDRIED TOMATOES, SPINACH, BUTTERNUT SQUASH, AND PINE NUTS
- **FRIED POLENTA** WITH WILD MUSHROOM RAGU
- **FRENCH ROAST CHICKEN** ON A BED OF ISRAELI COUS COUS WITH ROASTED BUTTERNUT SQUASH AND BRAISED SWISS CHARD SERVED WITH A SWEET PEA SAUCE
- **PAN BLACKENED SALMON** WITH CITRUS BUTTER SAUCE AND SWEET PEA RISOTTO
- **BRAISED BEEF SHORT RIBS** WITH BURGUNDY PAN SAUCE AND GARLIC CHIVE MASHED POTATO AND ORGANIC BABY VEGETABLES
- **PAN SEARED FISH OF THE DAY** WITH LEMON AND HERB DRESSED MICRO GREENS ON SWEET CORN SAUCE
- Orange cardamom seared duck breast with caramelized cider braised red cabbage and horseradish mashed parsnips
- **PISTACHIO ENCRUSTED SALMON** WITH SEARED SWISS CHARD AND HERB ROASTED POTATOES

BBQ AND OUTDOOR PACKAGES

BBQ PACKAGES

(PLEASE NOTE THAT ADDITIONAL RENTAL FEES MAY APPLY IF GRILLS AND OTHER RENTAL EQUIPMENT ARE REQUIRED).

SPLENDOR ON THE LAWN PACKAGE

HOT DOGS & HAMBURGERS AND CHOICE OF THREE BBQ SIDES. COMES WITH ROLLS AND CONDIMENTS AND AMERICAN CHEESE.

\$12.95 PER PERSON

GRILLIN' AND CHILLIN' PACKAGE

CHOOSE TWO BBQ ENTREES AND THREE SIDES WITH DINNER ROLLS, GREENS SALAD, AND ASSORTED DESSERT BAKED TRAY.

\$18.95 PER PERSON

BONFIRE ON THE BEACH PACKAGE

STATIONARY SEAFOOD RAW BAR AND FRUIT&CHEESE DISPLAY. CHOOSE ANY THREE BBQ ENTREES AND THREE SIDES WITH DINNER ROLLS, GREENS SALAD, AND ASSORTED DESSERT TRAY.

\$36.95 PER PERSON

MAIN COURSES

GRILLED SHRIMP WITH SWEET AND SPICY CHILI LIME GLAZE

GRILLED SALMON WITH SWEET AND SPICY BOURBON GLAZE

GRILLED MARINATED FLANK OR FLAT IRON STEAKS

BURGER SLIDERS AND MINI TOPPINGS (LETTUCE, TOMATO, ONION, CHEESE)

HOT DOGS AND HAMBURGERS SERVED WITH ALL THE FIXINS' AND CONDIMENTS

TERIYAKI MARINATED CHICKEN QUARTERS BASTED AND GRILLED TO PERFECTION

JERK MARINATED CHICKEN QUARTERS OR PORK CHOPS SERVED WITH SAVORY TOMATO CHUTNEY

BLACKENED GRILLED KIELBASA WEDGES WITH HORSERADISH DIPPING SAUCE

GRILLED SALMON OR MAHI MAHI W/MANGO SALSA

GRILLED PORTABELLA MUSHROOM WITH RAINBOW CHARD, LEEKS, SUNDRIED TOMATO AND HERBED CHEVRE

GRILLED MARINATED SPICY BEEF TERIYAKI SKEWERS

SIDES

TRI-COLOR ROTINI PASTA SALAD WITH GRAPE TOMATOES, GRILLED ZUCCHINI AND SUMMER SQUASH, ROASTED RED PEPPERS, FRESH HERBS

THREE BEAN SALAD WITH GREEN, YELLOW AND KIDNEY BEANS

YUKON GOLD POTATO AND EGG SALAD SALAD

RED BLISS POTATO SALAD WITH DICED RED PEPPER AND CELERY

COLESLAW WITH TOASTED FENNEL SEED

GRILLED VEGETABLE MEDLEY WITH ZUCHINNI, SUMMER SQUASH AND RED PEPPER

GARLIC MASHED POTATOES

CAULIFLOWER GRATIN WITH CRUNCHY BREAD CRUMB TOPPING

PASTA SALAD WITH ZITI, OLIVE, RED PEPPER, BRUNIOSE VEGETABLES AND ITALIAN DRESSING

VEGETARIAN SELECTIONS

ASPARAGUS SALAD WITH BEANS AND FETA

THAI TOFU AND WINTER SQUASH STEW/BASMATI RICE

CAULIFLOWER GRATIN /TOMATOES AND FETA

STRATA WITH SPINACH AND MUSHROOM

LENTIL AND CARMELIZED ONION CROQUETTES OVER MARINARA

VEGETARIAN RISOTTO CAKES WITH LEMON BASIL VINAIGRETTE

WILD MUSHROOM AND LEEK RAGOUT OVER POLENTA FRIES

STIR FRIED TOFU WITH SUGAR SNAP PEAS, OYSTER MUSHROOMS, SWEET BELL PEPPERS AND GREEN ONION

VEGETARIAN STUFFED PEPPERS WITH WILD RICE MEDLEY AND SMOKED MOZZARELLA

POTATO GNOCCHI WITH BASIL PESTO CREAM SAUCE AND SUNDRIED TOMATOES

SPECIALTY WRAPS & SANDWICHES

CHICKEN CAESAR WRAP

WITH CHOPPED ROMAINE, FETA CHEESE, TOMATO, BACON, AND CAESAR SALAD DRESSING.

ASIAN CHICKEN WRAP

WITH CHOPPED ROMAINE, SWEET ONION, CARROT, AND CUCUMBER IN A SESAME SOY DRESSING.

ROAST BEEF

ON GRILLED CIABATTA WITH BORSINI CHEESE, SWEET ONION, AND TOMATO.

MALIBU TURKEY WRAP

SLICED DELI TURKEY WITH ROMAINE, SWISS CHEESE, GUACAMOLE, TOMATO, AND BACON.

TURKEY STUFFING

ON GRILLED CIABATTA BREAD WITH CRANBERRY SAUCE AND MAYO.

MOZZA MANIA

FRESH MOZZARELLA CHEESE ON GRILLED CIABATTA WITH ROMAINE, TOMATO, AND SWEET BASIL PESTO.

HAM & CHEESE WRAP

BLACK FOREST HAM, VERMONT CHEDDAR CHEESE, ROMAINE, TOMATO, AND MAYO.

CHICKEN CLUB

ON GRILLED CIABATTA WITH VERMONT CHEDDAR, BACON, ROMAINE, TOMATO, AND URBAN MAYO.

SPINACH HUMMUS WRAP

WITH SWISS CHEESE, SWEET ONION, ROMAINE, TOMATO, AND CUCUMBER.

BURRITOS AND QUESADILLAS

***BEEF**

WITH RICE, BLACK BEANS, LETTUCE, JALAPENO JACK CHEESE, MANGO SALSA, AND SOUR CREAM, AND TORTILLA CHIPS.

CHIMICHANGA

A DEEP FRIED BURRITO WITH BRAISED CHICKEN, RICE, BEANS, JALAPENO JACK CHEESE, AND GUACAMOLE SERVED WITH TORTILLA CHIPS, SALSA, AND SOUR CREAM ON A BED OF SHREDDED LETTUCE.

VEGGIE BURGER VEG

WITH RICE, BEANS, LETTUCE, CHEESE, SALSA, AND SOUR CREAM, AND TORTILLA CHIPS.

BEAN & CHEESE VEG

RICE, BLACK BEANS, LETTUCE, JALAPENO JACK CHEESE, MANGO SALSA, SOUR CREAM AND TORTILLA CHIPS.

CHICKEN

WITH RICE, BLACK BEANS, LETTUCE, MANGO SALSA, JALAPENO JACK CHEESE, AND SOUR CREAM, AND TORTILLA CHIPS.

SALADS

CHINOIS CHICKEN SALAD

ROMAINE LETTUCE, MANDARIN ORANGES, SHAVED SWEET ONIONS, HOT HOUSE CUCUMBERS, SHAVED ALMONDS, FRIED WONTONS WITH SESAME SOY DRESSING.

THE MEDITERRANEAN CAESAR SALAD

ROMAINE LETTUCE, FETA CHEESE, TOASTED GROUND PISTACHIOS, RAISINS, TOMATO WITH A CHAMPAGNE CAESAR DRESSING.

CHICKEN NACHO SALAD

FRIED TORTILLA STRIPS, SALSA, GUACAMOLE, BLACK BEANS, JALAPENO JACK CHEESE, CHICKEN, ROMAINE LETTUCE TOSSED IN MANGO SALSA AND TOPPED WITH SOUR CREAM.

GOAT CHEESE SALAD

ROMAINE LETTUCE, TOMATO, CUCUMBER, ONION, AND GOAT CHEESE TOSSED IN A BALSAMIC DRESSING.

CALIFORNIA CHICKEN COBB SALAD

ROMAINE, CUCUMBER, TOMATO, BACON, FETA, ONION , GUACAMOLE, CHICKEN WITH BLEU CHEESE DRESSING.

GUARANTEES, DEPOSITS AND PAYMENT POLICIES

AFTER YOU APPROVE YOUR ESTIMATE, A DEPOSIT OF 50% OF YOUR INVOICE TOTAL IS REQUIRED TO SECURE OUR SERVICES. THE BALANCE IS DUE ONE WEEK PRIOR TO THE DAY OF THE FUNCTION.

THE CONFIRMED NUMBER OF GUESTS IS REQUIRED THREE DAYS PRIOR TO THIS TIME. IF NO GUARANTEE IS CALLED IN, WE WILL ASSUME THE GUARANTEE IS THE NUMBER ON THE MOST RECENT INVOICE AT THAT TIME.

BOX LUNCHES AND OTHER SIMPLE ORDERS NEED TO BE PLACED 48 HOURS IN ADVANCE WITH PAYMENT DUE AT PICK UP OR DELIVERY.

IN THE EVENT THAT YOUR FUNCTION IS CANCELED UP TO TWO (2) WEEKS PRIOR TO THE FUNCTION DATE, THE FULL DEPOSIT WILL BE REFUNDED. IF A CANCELLATION OCCURS LESS THAN (2) WEEKS PRIOR TO THE FUNCTION, 50% OF THE DEPOSIT WILL BE RETAINED. IF THE FUNCTION IS CANCELED WITHIN 7 DAYS OF THE EVENT, THE DEPOSIT WILL NOT BE REFUNDED.

TYPES OF SERVICE PROVIDED

DELIVERY ONLY—FOOD WILL BE DELIVERED AND DROPPED OFF ONLY- NO SETUP—.

DELIVERY AND SETUP—FOOD WILL BE DELIVERED AND SETUP ON A BUFFET WITH DISPOSABLE CHAFERS IF NEEDED.

DELIVERY, SETUP AND PICKUP—FOOD WILL BE DELIVERED AND SET UP FOR SERVICE IN STAINLESS STEEL CHAFERS, WITH PORCELAIN OR SILVER TRAYS. STAFF WILL RETURN TO RETRIEVE ANY NON-DISPOSABLE ITEMS.

FULL SERVICE—FOOD WILL BE DELIVERED AND SET UP FOR SERVICE. STAFF WILL REMAIN ON-SITE TO SERVE FOOD IN THE STYLE THAT HAS BEEN REQUESTED. THE SERVICE SITE WILL BE CLEANED AT THE END OF THE SERVICE PERIOD. STAINLESS STEEL CHAFERS AND DISPLAY PLATTERS, CHINA, GLASSWARE AND LINENS AVAILABLE. BASIC DELIVERY RATE PLUS SERVICE STAFF CHARGES. TO INCLUDE ACRYLIC PLATES, CUPS, FLATWARE AND PAPER NAPKINS ADD \$1.00 PER PERSON.

SERVICE STAFF

TO ENSURE YOUR FUNCTION IS STRESS FREE FOR YOU, THE ADDITION OF OUR PROFESSIONAL AND COURTEOUS SERVICE STAFF IS RECOMMENDED. THEIR DUTIES RANGE FROM BARTENDING, PASSING HORS D'OEUVRES, KEEPING THE AREA TIDY, CLEARING PLATES, MAINTAINING THE BUFFET, PLATING DINNERS AND MANNING FOOD STATION(S) DEPENDING ON YOUR NEEDS. OUR SERVICE STAFF IS GUARANTEED A MINIMUM OF FIVE HOURS AND IS BILLED IN HALF-HOUR INCREMENTS THEREAFTER. **STAFFING**

REQUIREMENTS ARE BASED ON THE NUMBER OF GUESTS AND STYLE OF FUNCTION.

PLEASE DON'T HESITATE TO CALL US A 413-536-5964 WITH ANY QUESTIONS OR CONCERNS. FOR ALL CATERING INQUIRIES PLEASE ASK FOR TIM SCHULER OR CHUCK HEBLER. WE LOOK FORWARD TO HELPING YOU PLAN AND EXECUTE YOUR NEXT EVENT WITH FLAWLESS ATTENTION TO DETAIL AND UNSURPASSED SERVICE. IF THERE IS ANYTHING WE CAN HELP YOU WITH RELATED TO YOUR EVENT PLEASE LET US KNOW. HOPEFULLY WE CAN REFER YOU TO SOMEONE LOCAL IF IT INVOLVES A SERVICE WE DON'T PROVIDE.

BEST WISHES AND A HEARTY THANK YOU FOR CONSIDERING US FOR YOUR SPECIAL EVENT.

SINCERELY,

TIM AND CHUCK.

