



Eat, Drink & Be Merry Events

CATERING MENU



Thanks for planning your event with us!
You may choose to order from the per-person menu or a la carte menu. All food is served buffet style. Please feel free to ask our party planners for any recommendations as they have tried everything on the menu!

PER PERSON MENU

With per-person packages you are charged for each person attending and the food will be unlimited for 2 hours

A LA CARTE MENU

The a la carte menu allows you to order by the piece (30, 60 or 100 pieces) or by the tray (each tray is about 20 servings)

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Bronze Appetizer Package - \$15 Per Person

Additional appetizers are \$5 per person, per appetizer

Choose any **THREE** of the following:

Jalapeño Poppers a breaded whole jalapeño stuffed with cheese

Mac N Cheese Wedges a crispy breaded wedge of elbow macaroni & creamy cheddar cheese

Mini Potato Pancakes of grated potatoes, eggs & onions with a side of applesauce or sour cream

Mozzarella Sticks whole milk mozzarella, rolled in breadcrumbs served with marinara sauce

Pizza Bites mini pizza dough stuffed with marinara sauce and mozzarella cheese

Swedish Meatballs sautéed mini meatballs in a rich and hearty Swedish brown gravy

Vegetable Pot Stickers steamed or fried dumplings filled with mixed veggies and a side of soy sauce

Vegetable Spring Rolls the classic Asian delight filled with crisp vegetables with a side of duck sauce

French Fries

Tater Tots

Silver Appetizer Package - \$25 Per Person

Additional appetizers are \$5 per person, per appetizer

Choose a total of **FIVE** Silver & Bronze Appetizers:

Baked Macaroni & Cheese baked pasta with a crispy breadcrumb topping

Beef or Chicken Satay Skewers (GF) grilled and served with a traditional Thai peanut sauce

Breaded Chicken Tenders with honey mustard and barbecue sauce

Cheese Quesadillas with your choice of chicken, vegetable or beef with sides of sour cream & salsa

Chicken Cordon Bleu Bites a breaded chicken tender stuffed with ham and Swiss cheese

Cuban Curry Chicken Skewers grilled in Cuban spices with a curry dipping sauce

Farfalli Primavera with vegetables and choice of: light tomato cream, garlic & oil or Alfredo parmesan

Fried Calamari calamari lightly dipped in batter served with our marinara sauce

Grilled Buffalo Chicken Skewers (GF) marinated in buffalo sauce served with blue cheese

Grilled Ginger Chicken Skewers marinated in ginger and soy sauce served with lime vinaigrette

Jerk Chicken Skewers (GF) marinated in jerk sauce served with a side of tangy jerk mayonnaise

Penne with Broccoli choice of sauce: light tomato cream sauce, garlic and oil or Alfredo parmesan

Vegetable Curry Samosas a spicy potato and peas pastry served with a sweet n' sour chutney

Wings choice of bbq, buffalo (with blue cheese), or jerk (with jerk mayonnaise on the side)

Gold Appetizer Package - \$30 Per Person

Additional appetizers are \$5 per person, per appetizer

Choose a total of **FIVE** Gold, Silver & Bronze Appetizers:

- Artichoke Heart Poppers** breaded artichokes stuffed with three cheeses with garlic & spices
- Asparagus Risotto Arancini** a Italian rice ball filled with a blend of asparagus, peppers & fontina cheese
- Chipotle Beef Empanadas** with peppers, onions & spices in blue corn dough with chipotle mayo
- Chorizo Empanadas** chorizo sausage blended with peppers and onions with chipotle mayo
- Coconut Shrimp Skewers** shrimp coated in a coconut batter and served with a sweet cream sauce
- Herbed Spinach Goat Cheese in Phyllo Pastry** crisp Greek pastry filled with spinach & goat cheese
- Manchego & Quince Tarts** manchego cheese with a thin layer of quince in a crispy tart shell
- Mini Cheese & Veggie Quiches** a bite sized flaky piecrust filled with egg, cheese and vegetables
- Mini Crab Cakes** crabmeat blended with spices and covered in breadcrumbs with chipotle mayo
- Mushroom Croquettes** mushrooms blended with a touch of béchamel sauce
- Portobello & Parmesan Puff Pastry** filled with roasted portobello, parmesan, thyme & sweet balsamic
- Potato & White Truffle Croquettes** Yukon potatoes, white truffle oil & chives in a croquette

SLIDERS:

- All Beef Sliders** mini burger topped with American cheese and sautéed onions
- Cheesy Sliders** mini burger topped with cheddar, Swiss and mozzarella cheese
- Meat & Potatoes Sliders** mini burger topped with a potato pancake
- Pulled Pork Sliders** juicy pulled pork smothered in sweet n' spicy Carolina style BBQ sauce
- Veggie Sliders** mini vegetable burger with chipotle mayo

Platinum Appetizer Package - \$40 Per Person

Additional appetizers are \$5 per person, per appetizer

Choose a total of **FIVE** Platinum, Gold, Silver & Bronze Appetizers:

Bacon Wrapped Scallops sea scallops wrapped in bacon and baked to perfection

Brie & Raspberry Phyllo Stars filled with brie, sweet raspberry preserves and a touch of almond

Cocktail Shrimp (GF) classic medium-sized poached shrimp served cold with cocktail sauce

Fig & Fontina with Lavender Phyllo a blend of sweet figs, fontina cheese & lavender in a crispy pastry

French Onion Soup Boules mini bread bowls filled with caramelized onions with gruyere cheese (contains beef broth)

Steak & Cheese Spring Rolls shaved steak with onions, peppers & sharp cheddar

Tomato Bisque Boules mini bread bowl filled with pureed tomatoes, garlic & cheddar cheese topped with pesto

SLIDERS:

Bacon Egg & Cheese Sliders* the breakfast favorite now on a slider

California Sliders* mini burger topped with avocado & bacon

"CB" Sliders mini burger topped with cheddar cheese and bacon

Chicken Parmesan Sliders breaded chicken topped with mozzarella cheese and marinara

Mac N Cheese Sliders mini burger topped with a mac n cheese wedge

Meatapalooza Sliders mini burger topped with bacon & pulled pork

Philly Cheesesteak Sliders thin slices of NY Strip Steak with provolone and grilled onions

Veggie Slider Supreme mini vegetable burger with Swiss cheese, sautéed onions & chipotle mayo

***Not available at 3 Sheets Saloon**

Silver Dinner Package - \$40 Per Person

Add \$5 per person to include Gold appetizers and \$10 per person to include Platinum Appetizers

Choose: THREE Silver appetizers & **THREE** Silver entrées below and **TWO** sides

- Penne with Broccoli** choice of sauce: light tomato cream, garlic and oil or Alfredo parmesan
- Penne with Broccoli & Chicken** choice of sauce: light tomato cream, garlic and oil or Alfredo parmesan
- Farfalli Primavera** bowtie with julienne vegetables served with your choice of sauce (see above)
- Penne Pesto Pasta** served with sun-dried tomatoes and tossed in pesto sauce
- Linguini Bolognese** Tossed in a savory meat sauce and topped with parmesan cheese
- Wild Mushroom Risotto** with shiitake, portobello, and cremini mushrooms with peas
- Grilled Chicken Breast** (GF) prepared either plain, Cajun-style or BBQ-style
- Chicken Marsala** lightly coated chicken breasts braised with marsala wine and mushrooms
- Chicken Parmesan** breaded chicken breasts topped with marinara sauce and melted mozzarella
- Eggplant Parmesan** breaded eggplant layered with fresh marinara sauce and melted mozzarella
- Vegetarian Paella** (GF) the classic Spanish yellow rice dish with seasonal vegetables
- Salmon** (GF) filet of Atlantic salmon sautéed with citrus butter or spicy tomato-saffron sauce
- Paella with Chicken & Chorizo** (GF) with chicken, chorizo, sausage, tomato, red & green peppers

Gold Dinner Package - \$55 Per Person

Add \$5 per person to include Gold appetizers and \$10 per person to include Platinum Appetizers

Choose: THREE Gold & Silver appetizers & **THREE** Silver & Gold entrées and **TWO** sides

- Wild Mushroom Ravioli** (GF) served in a creamy mushroom sauce
- Roast Pork Tenderloin** (GF) served on top of a port wine sauce
- Sliced Carne Asada** (GF) skirt steak charbroiled to perfection
- Roast Beef Au Jus** (GF) thinly sliced rare roast beef served with a beef consume au jus
- Grilled Tuna Steak** (GF) rare with tropical relish or white wine sauce with garlic, olives and tomatoes
- Chicken Taco Bar** (GF) lettuce, tomato, shredded cheddar cheese, sour cream and pico de gallo
- Beef Taco Bar** (GF) lettuce, tomato, cheddar cheese, sour cream and pico de gallo
- Chicken & Beef Taco Bar** (GF) lettuce, tomato, cheddar cheese, sour cream and pico de gallo
- Chicken Fajita Bar** peppers and onions served with flour tortillas, sour cream and salsa
- Steak Fajita Bar** peppers and onions served with flour tortillas, sour cream and salsa
- Vegetable Fajita Bar** peppers and onions served with our flour tortillas, sour cream and salsa
- Chicken & Steak Fajita Bar** peppers, onions served with white flour tortillas, sour cream and salsa

White Gold Dinner Package - \$70 Per Person

FIVE appetizers from the Gold, Silver or Bronze Appetizer Packages
FOUR entrées from the Gold & Silver Dinner Packages
TWO sides

Platinum Dinner Package - \$80 Per Person

SIX appetizers from the Platinum, Gold, Silver or Bronze Appetizer Packages
FOUR entrées from the Silver & Gold Dinner Packages
THREE sides

SIDES

Add \$5 per person for each additional side with any dinner package

Black Beans

Caesar Salad romaine lettuce tossed in Caesar dressing and topped with croutons

French Fries

Garlic or Plain Italian Bread

Grilled Ginger Marinated Vegetables seasonal vegetables marinated in a soy-ginger sauce

Homemade Mashed Potatoes choice of regular or garlic

Mixed Green Salad with an assortment of dressings on the side

Organic Mesclun Greens with creamy balsamic vinaigrette dressing

Potatoes Au Gratin thinly sliced Idaho potatoes baked with cheese, cream and butter

Roasted Rosemary Potatoes

Refried Beans

Steamed Seasonal Vegetables

Sautéed Vegetable Medley mix of fresh blanched vegetables with salt, pepper and minced herbs

Spinach or Broccoli Sautéed in garlic and oil

Tater Tots

Yellow Rice

DESSERT PACKAGE - \$10 per person

Includes freshly brewed coffee and tea

Choose any **FOUR** of the following desserts:

Chocolate Mousse velvety smooth and light, a classic dessert served with fresh whipped cream

Flourless Chocolate Cake a flourless chocolate cake, dense and rich topped with chocolate sauce and dusted with powdered sugar

Carrot Cake a moist and rich carrot cake made with fresh spices, nuts & raisins, then topped with a cream cheese frosting

Fruit Salad a variety of seasonal fresh fruits

David's Chocolate, Chocolate Chip Brownie Bites an extra moist brownie with chocolate chips inside, sprinkled in powdered sugar and served with a chocolate dipping sauce

David's Cheesecake Brownie Swirl Bites a chocolate brownie mixed with delicious cheesecake

David's Chocolate Chip Cookies the favorite from David's Cookies

Assortment of Mini Pastries *including a variety of:*

Cannoli Puff - puff pastry filled with cannoli cream and topped with powdered sugar

Cappuccino Square - vanilla cake filled and iced with cappuccino mousse and topped with a dollop of vanilla butter cream

Chocolate Covered Cream Puff - cream puff filled with custard and topped with chocolate

Chocolate Mousse Tart - tart shell filled with chocolate mousse and drizzled with chocolate

Napoleon - two layers of puff pastry filled with custard and iced with chocolate and fondant

Raspberry Ecstasy - linzer tart crust filled with chopped almonds and raspberry preserves, decorated with elegant white stripes

A la Carte Menu

by the piece or by the tray

Item	Price
STATIONARY APPETIZERS	
- served around the room or buffet style \ serves 20 -	
Assorted Mixed Nuts (5 baskets)	\$80
Assorted Seasonal Fruit Platter	\$185
Bruschetta toasted baguette topped with tomatoes, basil and pesto topped with Parmesan	\$65
Cheese & Cracker Platter cheddar, Swiss, Monterey Jack & provolone	\$195
Cheese Quesadilla tortillas filled with jack and cheddar cheese and served with sour cream	\$70
Crudités assorted raw veggies and a ranch dip	\$110
Fried Calamari calamari battered, dipped and fried with marinara sauce on side	\$175
Meatballs petite beef meatballs served in marinara sauce or Swedish style	\$90
Potato Chips (5 baskets)	\$45
Pretzels (5 baskets)	\$45
Spinach & Artichoke Dip creamy blend of spinach and artichokes with tortilla chips	\$135
Tortilla Chips & Salsa (5 baskets around the room)	\$70
Tortilla Chips & Guacamole (5 baskets around the room)	\$145
Tortilla Chips, Guacamole and Salsa (5 baskets around the room)	\$165
Quesadillas: choice of plain cheese, chicken, vegetable or beef with sides of sour cream and salsa	\$110

A LA CARTE MENU - APPETIZERS

- order in quantities of 30, 60 (double the price of 30) or 100 pieces -

Item	30 pieces	100 pieces
LAND		
Bacon Egg & Cheese Sliders the breakfast favorite now on a slider	\$125	\$415
Bacon Wrapped Steak bite size pieces of steak served with A1 sauce	\$230	\$765
BBQ Wings covered in the Southern favorite	\$70	\$230
Beef Sliders a mini burger topped with cheese and onions	\$125	\$415
Breaded Chicken Breast Tenders with honey mustard and BBQ sauce	\$80	\$265
Buffalo Wings served with blue cheese	\$65	\$215
California Sliders *not available at 3 Sheets mini burger topped with avocado and bacon	\$160	\$530
Cheese & Bacon Sliders mini burger topped with cheddar cheese and bacon	\$150	\$500
Cheesy Sliders mini burger topped with cheddar, Swiss and mozzarella cheese	\$135	\$450
Chicken Cordon Bleu Bites a breaded chicken tender stuffed with ham and Swiss cheese	\$75	\$250
Chicken Satay Skewers grilled chicken served with a Thai peanut sauce	\$80	\$265
Chicken Parmesan Slider breaded chicken with mozzarella cheese and marinara sauce	\$225	\$750
Chipotle Beef Empanadas peppers, onions & spices in blue corn dough with chipotle mayo	\$110	\$365
Chorizo Empanadas peppers and onions with chipotle mayo	\$110	\$365
Cocktail Franks mini hot dog wrapped in puff pastry with mustard	\$55	\$180
Cuban Curry Chicken Skewers marinated & grilled with a curry dipping sauce	\$80	\$265
French Onion Soup Boules mini bread bowls with onions with gruyere cheese (contains beef broth)	\$145	\$480
Grilled Buffalo Chicken Skewers marinated in buffalo sauce served with blue cheese	\$85	\$280
Grilled Ginger Chicken Skewers marinated in a ginger and soy sauce with lime vinaigrette	\$80	\$265
Jerk Chicken Skewers grilled & marinated in jerk sauce with jerk mayo	\$80	\$265
Jerk Wings marinated in spicy jerk sauce served with jerk mayo	\$65	\$215
Pulled Pork Sliders pulled pork smothered in sweet n' spicy Carolina style BBQ sauce	\$115	\$380

All menu items are served buffet style - (GF) are gluten free items - Tax is additional
Please let us know of any allergies or diet restrictions

A LA CARTE MENU - APPETIZERS

- order in quantities of 30, 60 (double the price of 30) or 100 pieces -

Item	30 pieces	100 pieces
LAND		
Mac N Cheese Sliders mini burger topped with a mac n cheese wedge	\$145	\$480
Meat & Potatoes Sliders mini burger topped with a potato pancake	\$125	\$415
Meatapalooza Sliders mini burger topped with bacon & pulled pork	\$230	\$765
Philly Cheesesteak Slider thin slices of NY Strip Steak with provolone and grilled onions	\$225	\$750
Steak & Cheese Spring Rolls beef with onions, peppers & sharp cheddar	\$125	\$415
VEGETARIAN		
Artichoke Heart Poppers breaded artichokes stuffed with three cheeses with garlic & spices	\$110	\$365
Asparagus Risotto Arancini a Italian rice ball with risotto, asparagus, peppers & fontina cheese	\$110	\$365
Brie & Raspberry Phyllo Star filled with brie, sweet raspberry preserves and a touch of almond	\$140	\$465
Fig & Fontina with Lavender Phyllo in a crispy phyllo pastry	\$110	\$365
Herbed Goat Cheese in Phyllo Pastry filled with herbed goat cheese and spinach	\$110	\$365
Jalapeno Poppers a whole jalapeño breaded and stuffed with cheese	\$50	\$165
Mac N Cheese Wedges a crispy wedge of elbow macaroni & creamy cheddar cheese	\$50	\$165
Manchego & Quince Tarts manchego cheese with a thin layer of quince in a crispy tart shell	\$120	\$400
Mini Cheese & Veggie Quiches a bite sized flaky piecrust filled with egg, cheese and vegetables	\$85	\$280
Mini Potato Pancakes of grated potatoes, eggs & onions with applesauce or sour cream	\$40	\$130
Mozzarella Sticks whole-milk mozzarella, rolled in breadcrumbs with marinara sauce	\$50	\$165
Mushroom Croquettes mushrooms blended with a touch of béchamel sauce	\$105	\$350
Pizza Bites mini pizza dough stuffed with marinara and mozzarella cheese	\$40	\$130
Potato & White Truffle Croquettes Yukon potatoes, white truffle oil & chives in a croquette	\$130	\$430

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A LA CARTE MENU - APPETIZERS

Item	30 pieces	100 pieces
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VEGETARIAN

Stuffed Cremini Mushrooms stuffed with a puree of onions, carrots, celery and bread crumbs	\$145	\$480
Tomato Bisque Boules mini bread bowl with tomatoes, garlic & cheddar with pesto	\$115	\$380
Vegetable Curry Samosas a spicy potato & pea pastry with sweet n' sour chutney on the side	\$65	\$215
Vegetable Pot Stickers filled with veggies and served steamed or fried with soy sauce	\$40	\$130
Vegetable Spring Rolls filled with crisp vegetables served with duck sauce	\$55	\$180
Veggie Sliders mini vegetable burger with chipotle mayo	\$80	\$265
Veggie Slider Supreme mini vegetable burger with Swiss, sautéed onions chipotle mayo	\$145	\$480

SEA

Bacon Wrapped Scallops sea scallops wrapped in bacon and baked to perfection	\$225	\$750
Classic Cocktail Shrimp medium-sized poached shrimp and served cold with cocktail sauce	\$105	\$350
Coconut Shrimp coated with coconut batter and served with a sweet cream sauce	\$100	\$330
Jumbo Cocktail Shrimp extra large poached shrimp served cold with cocktail sauce	\$135	\$450
Lobster Bread Pudding Bites lobster & brioche baked with leeks, fennel & carrots	\$155	\$515
Mini Crab Cakes blended with spices and breadcrumbs with chipotle mayonnaise	\$130	\$430

A La Carte Menu - Entrees

- by the tray \ one tray is 20 servings -

Item	Price
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LAND

Beef Taco Bar (can combine with chicken) lettuce, tomato, shredded cheddar cheese, sour cream and pico de gallo	\$145
Carne Asada tender and juicy skirt steak charbroiled to perfection	\$390
Chicken Fajita Bar (can combine with steak) with peppers & onions, served with white flour tortillas, sour cream and salsa	\$250
Chicken Marsala chicken breasts braised with marsala wine and mushrooms	\$115
Chicken Parmesan topped with fresh marinara sauce and melted mozzarella	\$135
Chicken Taco Bar (can combine with beef) lettuce, tomato, shredded cheddar cheese, sour cream and pico de gallo	\$145
Grilled Boneless Chicken Breast choice of plain, Cajun style or BBQ	\$115
Linguini Bolognese tossed in a savory meat sauce and topped with parmesan cheese	\$160
Meat Lasagna a classic Italian favorite	\$220
Paella with Chorizo & Chicken with chicken, chorizo, sausage, tomato, red and green peppers	\$160
Penne with Broccoli & Chicken your choice of sauce: tomato cream sauce, garlic and oil or Alfredo parmesan	\$115
Roast Beef Au Jus thinly sliced rare roast beef served with a beef consume au jus	\$220
Roasted Lamb Chops rubbed with herbed rosemary & olive oil	\$590
Roast Pork Tenderloin roasted to perfection and served on top of a port wine sauce	\$180
Steak Fajita Bar (can combine with chicken) sautéed with peppers & onions, served with our flour tortillas, sour cream and salsa	\$250
Stuffed Chicken pan seared chicken breast stuffed with roasted peppers, mushrooms, and crumbled feta cheese	\$145

SEA

Grilled Yellow Fin Tuna Steak served rare with either tropical relish or white wine sauce with garlic, olives and tomatoes	\$250
Paella Marinera with shrimp, mussels, clams, squid, tomatoes, red and green peppers	\$275
Salmon Filet fresh Atlantic salmon sautéed with citrus butter or spicy tomato-saffron sauce	\$190

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Please let us know of any allergies or diet restrictions*

A La Carte Menu - Entrees

- by the tray \ one tray is 20 servings -

Item	Price
VEGETARIAN	
Baked Macaroni & Cheese	\$155
elbow pasta with three cheeses baked with a crispy breading	
Eggplant Parmesan	\$120
sliced eggplant tossed in breadcrumbs and topped with marinara sauce and mozzarella	
Farfalli Primavera	\$80
with vegetables and choice of sauce: light tomato cream, garlic and oil or Alfredo parmesan	
Penne with Broccoli	\$80
your choice of sauce: light tomato cream sauce, garlic and oil or Alfredo parmesan	
Penne Pesto Pasta	\$90
served with sun-dried tomatoes and tossed in pesto sauce	
Vegetable Lasagna	\$195
a classic Italian favorite	
Vegetarian Paella	\$160
the classic Spanish yellow rice dish with seasonal vegetables	
Vegetarian Fajita Bar	\$145
veggies sautéed with peppers & onions with flour tortillas, sour cream and salsa	
Wild Mushroom Ravioli	\$240
served in a creamy mushroom sauce	
Wild Mushroom Risotto	\$240
loaded with peas, and a combination of shiitake, portobello, and cremini mushrooms	
HEROES & WRAPS:	
3' Caprese Hero	\$165
fresh mozzarella, tomato, basil, drizzled with pesto with pickle chips on side	
3' Grilled Chicken Hero	\$165
grilled chicken with Monterey Jack cheese, lettuce, tomato and avocado mayo	
3' Ham & Cheese Hero	\$165
Virginia ham and Monterey Jack cheese, topped with lettuce and tomato	
3' Italian Hero	\$165
Genoa salami, Italian ham, provolone, lettuce and tomato served with mustard, mayo	
3' Turkey Hero	\$165
oven gold turkey breast and muenster cheese, topped with lettuce and tomato	
Hummus Wraps	\$115
hummus, olives, feta cheese, peppers, carrots, lettuce and tomatoes in a tomato wrap	
Tuna Salad Wraps	\$115
celery, onion, peppers, lettuce and tomato in a whole wheat wrap	
Turkey & Swiss Wraps	\$115
shaved turkey, Swiss cheese, lettuce, tomato with honey mustard dressing in a flour wrap	
Vegetable Wraps	\$115
lettuce, tomatoes, cucumber, alfalfa sprouts, green peppers, red onions with ranch dressing	
Tuna Salad Wraps	\$115
celery, onion, peppers, lettuce and tomato in a whole wheat wrap	

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A La Carte Menu - Entrees

- by the tray \ one tray is 20 servings -

Item	Price
SALADS	
Asian Chicken Salad romaine lettuce topped with sesame-ginger chicken and rice noodles	\$115
Caesar Salad romaine lettuce tossed in Caesar dressing, topped with croutons	\$75
Caprese Salad sliced fresh mozzarella, tomato and basil served with balsamic vinaigrette	\$160
Chicken Caesar Salad traditional Caesar salad with grilled chicken strips	\$125
Cobb Salad romaine, bacon, avocados, chicken, tomato, hard-boiled egg & blue cheese	\$135
Mixed Green Salad with an assortment of dressings on the side	\$45
Pasta Salad chilled tri-color rotini pasta with mixed vegetables and tossed in Italian dressing	\$110
Organic Mesclun Greens with creamy balsamic vinaigrette	\$60

SIDES

Black Beans or Refried Beans	\$40
French Fries	\$40
Garlic or Plain Italian Bread	\$40
Grilled Ginger Vegetables marinated in a soy ginger mix then grilled	\$125
Homemade Mashed Potatoes choice of regular or garlic	\$80
Honey Glazed Baby Carrots	\$115
Potatoes Au Gratin thinly sliced potatoes baked with cheese, cream and butter	\$95
Roasted Rosemary Potatoes	\$50
Sautéed Vegetable Medley	\$115
Sautéed Spinach or Broccoli in garlic and oil	\$60
Steamed Seasonal Vegetables	\$115
Tater Tots	\$40
Yellow Rice	\$40

A LA CARTE MENU - DESSERT

- order in quantities of 30, 60 (double the price of 30) or 100 pieces -

Item	30 pieces	100 pieces
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DESSERTS

<p>Assortment of Mini Pastries</p> <p>assorted mini pastries including:</p> <p><i>cannoli puffs (puff pastry filled with cannoli cream and topped with powdered sugar)</i> <i>cappuccino squares (vanilla cake filled cappuccino mousse, topped icing & butter cream)</i> <i>chocolate covered cream puff (cream puff filled with custard and topped with chocolate)</i> <i>chocolate mouse tarts (tart shell filled with chocolate mousse and drizzled with chocolate)</i> <i>napoleons (two layers of puff pastry filled with custard and iced with chocolate and fondant)</i> <i>raspberry ecstasy (linzer tart crust filled with chopped almonds & raspberry preserves)</i></p>	\$100	\$330
<p>Mini Cream Puffs</p> <p>mini cream puffs filled with vanilla pastry cream</p>	\$80	\$265
<p>Mini Cannoli</p> <p>a miniature version of the Italian classic!</p>	\$65	\$215
<p>Mini Chocolate Cannoli</p> <p>a miniature chocolate cannoli shell filled with cream</p>	\$80	\$265
<p>David's Chocolate, Chocolate Chip Brownie Bites</p> <p>Brownies with chocolate chips inside, sprinkled with powdered sugar and served with a chocolate dipping sauce</p>	\$50	\$165
<p>David's Cheesecake Brownie Swirl Bites</p> <p>a chocolate brownie mixed with delicious cheesecake</p>	\$50	\$165
<p>David's Chocolate Chip Cookies</p> <p>the favorite from David's Cookies</p>	\$55	\$180