



Eat, Drink & Be Merry

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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Per Person Package Prices

All per person packages are unlimited for 2 hours

Silver Appetizer Package - \$20 Per Person

Five Silver Selections

Gold Appetizer Package - \$25 Per Person

Five Gold or Silver Selections

Platinum Appetizer Package - \$30 Per Person

Five Platinum, Gold or Silver Selections

Silver Dinner Package - \$35 Per Person

Three Silver Appetizers, Three Silver Entrées and Two Sides

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

Gold Dinner Package - \$45 Per Person

Three Gold or Silver Appetizers, Three Gold or Silver Entrées and Two Sides

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

White Gold Dinner Package - \$55 Per Person

Five Gold or Silver Appetizers, Four Gold or Silver Entrées and Two Sides

Platinum Dinner Package - \$70 Per Person

Six Platinum, Gold or Silver Appetizers, Four Gold or Silver Entrées and Three Sides

Diamond Dinner Package - \$80 Per Person

Eight Platinum, Gold or Silver Appetizers, Five Gold or Silver Entrées, Four Sides and Dessert Package

Dessert Package - \$10 per person

Four Dessert Selections

Silver Appetizers

Silver Appetizer Package - \$20 per person
Additional appetizers are \$5 per person, per appetizer

- Baked Macaroni & Cheese** baked pasta with a crispy breadcrumb topping
- BBQ Wings** covered in the Southern favorite
- Beef or Chicken Satay Skewers (GF)** grilled and served with a traditional Thai peanut sauce
- Breaded Chicken Tenders** with honey mustard and barbecue sauce
- Buffalo Wings** with blue cheese on the side
- 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 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
- Jalapeño Poppers** a breaded whole jalapeño stuffed with cheese
- Jerk Chicken Skewers (GF)** marinated in jerk sauce served with a side of tangy jerk mayo
- Jerk Wings** with jerk mayo on the side
- Mac N Cheese Wedges** a crispy breaded wedge filled 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
- Penne with Broccoli** choice of sauce: light tomato cream sauce, garlic & oil or Alfredo parmesan
- Pizza Bites** mini pizza dough stuffed with marinara sauce and mozzarella cheese
- Shrimp Shumai** a paper-thin Asian pastry filled with shrimp and served steamed with a soy sauce
- Swedish Meatballs** sautéed mini meatballs in a rich and hearty Swedish brown gravy
- Vegetable Curry Samosas** a spicy potato and peas pastry served with a sweet n' sour chutney
- 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

Gold Appetizers

Gold Appetizer Package - \$25 per person
Additional appetizers are \$5 per person, per appetizer

Artichoke Heart Poppers breaded artichokes stuffed with three cheeses, garlic & spices

Asparagus Risotto Arancini a Italian rice ball filled with a blend of asparagus, red peppers & fontina cheese

Chipotle Beef Empanadas with peppers & onions in blue corn dough and a side of chipotle mayo

Chorizo Empanadas chorizo sausage blended with peppers and onions with a side of 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

Olive & Goat Cheese Tarts goat cheese blended with kalamata olives & artichokes in a tart shell

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

Shrimp Dumplings steamed or fried dumplings filled with shrimp & veggies served with a side of soy sauce

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 Appetizers

Platinum Appetizer Package - \$30 per person
Additional appetizers are \$5 per person, per appetizer

Asparagus Asiago Filo Pastry short asparagus spear wrapped with asiago cheese in a filo pastry

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 bowl filled with caramelized onions with gruyere cheese in a demi glace and sprinkled with herbs (*contains beef broth*)

Portobello and Sun Dried Tomato Phyllo Stars blended with mozzarella cheese & herbs

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 **not available at 3 Sheets*

California Sliders* mini burger topped with avocado & bacon **not available at 3 Sheets*

"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

Silver Entrees

Silver Dinner Package - \$35 per person

- Penne with Broccoli** choice of sauce: light tomato cream, garlic & oil or Alfredo parmesan
- Penne with Broccoli & Chicken** choice of: light tomato cream, garlic & oil or Alfredo parmesan
- Farfalli Primavera** bowtie pasta with 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
- Linguini and Clams** tossed in a white sauce of clams and herbs
- Wild Mushroom Risotto** (GF) with shiitake, portobello, and crimini 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 Entrees

Gold Dinner Package - \$45 per person

- 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) fresh yellow fin tuna grilled rare with your choice of tropical relish or white wine sauce with garlic, olives and chopped tomatoes
- Swordfish Steak Picatta** (GF) grilled medium then braised with a lemon butter sauce with capers
- Chicken Taco Bar** (GF) served complete with all the fixings: lettuce, tomato, shredded cheddar cheese, sour cream and pico de gallo
- Beef Taco Bar** (GF) served complete with all the fixings: lettuce, tomato, shredded cheddar cheese, sour cream and pico de gallo
- Chicken & Beef Taco Bar** (GF) served complete with all the fixings: lettuce, tomato, shredded cheddar cheese, sour cream and pico de gallo
- Chicken Fajita Bar** sautéed with peppers and onions served with our fresh white flour tortillas, sour cream and guacamole
- Steak Fajita Bar** sautéed with peppers and onions served with our fresh white flour tortillas, sour cream and guacamole
- Vegetable Fajita Bar** seasonal vegetables with peppers and onions served with our fresh white flour tortillas, sour cream and guacamole
- Chicken & Steak Fajita Bar** sautéed with peppers and onions served with our fresh white flour tortillas, sour cream and guacamole

Side Dishes

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

Additional menu descriptions on page 16

All sides are gluten free with exception of Caesar salad and Italian bread

Black Beans - Refried Beans - Grilled Ginger Marinated Vegetables- Haricot Vert - Steamed Seasonal Vegetables - Sautéed Spinach or Broccoli - Sautéed Vegetable Medley - French Fries - Tater Tots - Garlic or Plain Italian Bread - Homemade Mashed Potatoes - Potatoes Au Gratin - Roasted Rosemary Potatoes - Yellow Rice Caesar Salad - Mixed Green Salad - Organic Mesclun Greens

Desserts

Dessert Package (4 Selections) - \$10 per person

Includes freshly brewed coffee and tea

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

Flourless Chocolate Cake a rich cake topped with chocolate sauce and powdered sugar

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

Fruit Salad a variety of seasonal fresh fruits

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

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

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

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

<u>Item</u>	<u>Price</u>
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BY THE TRAY APPETIZERS (served on buffet, one order serves 20):

Fried Calamari	\$100
calamari lightly dipped in batter served with marinara sauce	
Meatballs served in Marinara sauce or Swedish-style	\$85
petite meatballs made with a mix of veal, beef and spices	
Cheese Quesadillas	\$45
tortillas filled with jack and cheddar cheese and served with sour cream	
Quesadillas: Choice of Chicken, Buffalo Chicken, Beef, Pulled Pork or Veggie	\$55
cheese quesadillas filled with your choice of one of the above, served with sour cream and salsa	

A la Carte Menu

Order in lots of 30, 60 (double the rate of 30), or 100 pieces

<u>Item</u>	<u>30 pieces</u>	<u>100 pieces</u>
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POULTRY APPETIZERS:

BBQ Wings	\$45	\$150
covered in the Southern favorite		
Breaded Chicken Breast Tenders	\$55	\$185
with honey mustard and BBQ sauce		
Buffalo Wings	\$45	\$150
served with blue cheese		
Chicken Cordon Bleu Bites	\$50	\$165
a breaded chicken tender stuffed with ham and Swiss cheese		
Chicken Parmesan Sliders	\$65	\$215
breaded chicken topped with mozzarella cheese and marinara sauce		
Chicken Satay Skewers	\$50	\$165
grilled chicken served with a traditional Thai peanut sauce		
Cuban Curry Chicken Skewers	\$50	\$165
marinated & grilled in a Cuban curry sauce with a curry dipping sauce		
Grilled Buffalo Chicken Skewers	\$50	\$165
marinated in buffalo sauce served with blue cheese		
Grilled Ginger Chicken Skewers	\$50	\$165
marinated in a ginger and soy sauce with a lime vinaigrette		
Jerk Chicken Skewers	\$50	\$165
grilled & marinated in jerk sauce with jerk mayo on the side		
Jerk Wings	\$45	\$150
marinated in spicy jerk sauce served with jerk mayo		

*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*

Item	30 pieces	100 pieces
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MEAT APPETIZERS:

Bacon Egg & Cheese Sliders *not available at 3 Sheets the breakfast favorite now on a slider	\$65	\$215
Bacon Wrapped Steak Skewers bite size pieces of NY Strip wrapped in bacon and served with A1 sauce	\$65	\$215
Beef Satay Skewers tenderloin of beef grilled to perfection and served with a traditional Thai peanut sauce	\$50	\$165
Beef Sliders a mini burger topped with cheese and onions	\$65	\$215
California Sliders *not available at 3 Sheets mini burger topped with avocado and bacon	\$65	\$215
"CB" Sliders mini burger topped with cheddar cheese and bacon	\$65	\$215
Cheesy Sliders mini burger topped with cheddar, Swiss and mozzarella cheese	\$65	\$215
Chipotle Beef Empanadas chipotle beef with peppers, onions & spices in blue corn dough with chipotle mayo	\$55	\$185
Chorizo Empanadas chorizo sausage blended with peppers and onions with chipotle mayo	\$55	\$185
Cocktail Franks an all-beef mini hot dog wrapped in puff pastry and baked with spicy mustard on side	\$45	\$150
French Onion Soup Boules mini bread bowl filled with caramelized onions with gruyere cheese (contains beef broth)	\$60	\$200
Pulled Pork Sliders juicy pulled pork smothered in sweet n' spicy Carolina style BBQ sauce	\$65	\$215
Mac N Cheese Sliders mini burger topped with a mac n cheese wedge	\$65	\$215
Meat & Potatoes Sliders mini burger topped with a potato pancake	\$65	\$215
Meatapalooza Sliders mini burger topped with bacon & pulled pork	\$65	\$215
Philly Cheesesteak Slider thin slices of NY Strip Steak with provolone and grilled onions	\$65	\$215
Steak & Cheese Spring Rolls beef with onions, peppers & sharp cheddar	\$70	\$235

SEAFOOD APPETIZERS:

Bacon Wrapped Scallops sea scallops wrapped in bacon and baked to perfection	\$70	\$235
Classic Cocktail Shrimp medium-sized poached shrimp and served cold with cocktail sauce	\$70	\$235
Coconut Shrimp whole shrimp coated with a coconut batter and served with a sweet cream sauce	\$65	\$215

Item	30 pieces	100 pieces
Jumbo Cocktail Shrimp extra large poached shrimp served cold with cocktail sauce	\$125	\$415
Lobster Bread Pudding Bites lobster & brioche baked with leeks, fennel & carrots	\$85	\$285
Mini Crab Cakes crabmeat blended with spices and breadcrumbs, served with chipotle mayo	\$60	\$200
Shrimp Dumplings dumplings filled with shrimp & mixed veggies served steamed or fried with soy sauce	\$55	\$185
Shrimp Shumai a paper-thin Asian pastry filled with shrimp served steamed with a soy sauce dip	\$45	\$150

VEGETARIAN APPETIZERS:

Artichoke Heart Poppers breaded artichokes stuffed with three cheeses with garlic & spices	\$55	\$185
Asparagus Asiago Filo Pastry short asparagus spear wrapped with asiago cheese in a filo pastry	\$75	\$250
Asparagus Risotto Arancini a Italian rice ball filled with a blend of risotto, asparagus, red peppers & fontina cheese	\$55	\$185
Brie & Raspberry Phyllo Stars phyllo star filled with brie, sweet raspberry preserves and a touch of almond	\$60	\$200
Fig & Fontina with Lavender Phyllo sweet figs blended with fontina cheese and lavender in a crispy phyllo pastry	\$55	\$185
Herbed Goat Cheese in Phyllo Pastry a crisp and tender Greek phyllo pastry filled with herbed goat cheese and spinach	\$50	\$165
Jalapeno Poppers a whole jalapeño breaded and stuffed with cheese	\$45	\$150
Mac N Cheese Wedges a crispy breaded wedge of elbow macaroni & creamy cheddar cheese	\$40	\$135
Manchego & Quince Tarts manchego cheese with a thin layer of quince in a crispy tart shell	\$70	\$235
Mini Cheese & Veggie Quiches a bite sized flaky piecrust filled with egg, cheese and vegetables	\$50	\$165
Mini Potato Pancakes grated potatoes, eggs & onions with a side of applesauce or sour cream	\$40	\$135
Mozzarella Sticks whole-milk mozzarella, rolled in breadcrumbs served with marinara sauce on the side	\$40	\$135
Mushroom Croquettes mushrooms blended with a touch of béchamel sauce	\$75	\$250
Olive & Goat Cheese Tarts goat cheese blended with kalamata olives artichokes in a tart shell	\$75	\$250
Pizza Bites mini pizza dough stuffed with marinara sauce and mozzarella cheese	\$40	\$135
Portobello & Parmesan Puff Pastry filled with roasted portobello with parmesan, thyme & sweet balsamic	\$55	\$185

Item	30 pieces	100 pieces
Potato & White Truffle Croquettes Yukon potatoes, white truffle oil & chives in a cylinder shape croquette	\$55	\$185
Portobello & Sun Dried Tomato Phyllo Star filled with portobello, sun dried tomatoes blended with mozzarella cheese & herbs	\$60	\$200
Stuffed Mushrooms crimini mushrooms stuffed with a puree of onions, carrots, celery and bread crumbs	\$50	\$165
Tomato Bisque Boules mini bread bowl with pureed tomatoes, garlic & cheddar cheese topped with pesto	\$60	\$200
Vegetable Curry Samosas a spicy potato & pea pastry with sweet n' sour chutney on the side	\$40	\$135
Vegetable Pot Stickers dumplings filled with mixed veggies and served steamed or fried with soy sauce	\$40	\$135
Vegetable Spring Rolls the classic Asian delight filled with crisp vegetables served with duck sauce	\$50	\$165
Veggie Sliders mini vegetable burger with chipotle mayo	\$55	\$185
Veggie Slider Supreme mini vegetable burger with Swiss cheese, sautéed onions chipotle mayo	\$65	\$215

A La Carte Menu

(By the order, one order is 20 servings)

Item	Price
STATIONARY APPETIZERS (served around the room):	
Assorted Mixed Nuts (5 baskets)	\$45
Assorted Seasonal Fruit Platter	\$90
Bruschetta toasted baguette topped with tomatoes, basil and pesto topped with Parmesan	\$55
Cheese & Cracker Platter cheddar, Swiss, Monterey Jack & provolone cheese with assorted water crackers	\$95
Crudités assorted crisp cold raw veggies and a cool ranch dip	\$60
Potato Chips (5 baskets)	\$25
Pretzels (5 baskets)	\$25
Potato Chips & Pretzel Combo (5 baskets)	\$35
Spinach & Artichoke Dip a warm creamy blend of spinach & artichokes with tortilla chips for dipping	\$80
Tortilla Chips & Salsa (5 baskets around the room)	\$30
Tortilla Chips & Guacamole (5 baskets)	\$65
Tortilla Chips, Guacamole and Salsa (5 baskets)	\$80

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POULTRY ENTREES:

Chicken Fajita Bar (can combine with steak)	\$155
sautéed with peppers & onions, served with our fresh white flour tortillas, sour cream and guacamole	
Chicken Marsala	\$110
chicken breasts braised with marsala wine and mushrooms	
Chicken Parmesan	\$110
chicken breasts tossed in homemade breadcrumbs and topped with fresh marinara sauce and melted mozzarella	
Chicken Taco Bar (can combine with beef)	\$125
served complete with all the fixings: lettuce, tomato, shredded cheddar cheese, sour cream and pico de gallo	
Grilled Boneless Chicken Breast	\$110
choice of plain, Cajun style or BBQ	
Penne with Broccoli & Chicken	\$105
your choice of sauce: tomato cream sauce, garlic and oil or Alfredo parmesan	
Stuffed Chicken	\$130
pan seared chicken breast stuffed with roasted peppers, mushrooms, and crumbled feta cheese	

MEAT ENTREES:

Beef Taco Bar (can combine with chicken)	\$125
served complete with all the fixings: lettuce, tomato, shredded cheddar cheese, sour cream and pico de gallo	
Filet Mignon	\$390
served medium rare on top of a red wine sauce	
Linguini Bolognese	\$95
tossed in a savory meat sauce and topped with parmesan cheese	
Meat Lasagna	\$110
a classic Italian favorite	
Paella with Chorizo & Chicken	\$130
with chicken, chorizo, sausage, tomato, red and green peppers	
Roast Beef Au Jus	\$175
thinly sliced rare roast beef served with a beef consume au jus	
Roasted Lamb Chops	\$315
rubbed with herbed rosemary & olive oil	
Roast Pork Tenderloin	\$180
roasted to perfection and served on top of a port wine sauce	
Sheppard's Pie	\$110
an Irish tradition of beef, chopped onion, carrots, corn & peas that's topped with a layer of mashed potatoes	
Sliced Carne Asada	\$170
tender and juicy skirt steak charbroiled to perfection	
Steak Fajita Bar (can combine with chicken)	\$155
sautéed with peppers & onions, served with our flour tortillas, sour cream and guacamole	

SEAFOOD ENTREES:

Grilled Yellow Fin Tuna Steak	\$150
served rare with either tropical relish or white wine sauce with garlic, olives and tomatoes	
Linguini and Clams	\$135
tossed in a white sauce of clams and herbs	
Orzo with Shrimp & Shitake Mushrooms	\$120
rice-shaped pasta with baby shrimp, shiitake mushrooms, crumbled feta cheese & basil	
Paella Marinera	\$170
with shrimp, mussels, clams, squid, tomatoes, red and green peppers	
Paella Valenciana	\$170
with chicken, chorizo, sausage, shrimp, clams, mussels, squid, tomato, red and green peppers	
Salmon	\$155
Atlantic salmon with citrus butter or spicy tomato-saffron sauce	
Swordfish Steak Picatta	\$150
grilled medium then braised with a lemon butter sauce topped with capers	

VEGETARIAN ENTREES:

Baked Macaroni & Cheese	\$80
elbow pasta with three cheeses baked with a crispy breading	
Eggplant Parmesan	\$90
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	\$85
served with sun-dried tomatoes and tossed in pesto sauce	
Vegetable Lasagna	\$110
a classic Italian favorite	
Vegetarian Paella	\$85
the classic Spanish yellow rice dish with seasonal vegetables	
Wild Mushroom Ravioli	\$125
served in a creamy mushroom sauce	
Wild Mushroom Risotto	\$135
loaded with peas, and a combination of shiitake, portobello, and crimini mushrooms	
Vegetable Fajita Bar	\$145
seasonal vegetables with peppers and onions served with sour cream and guacamole	

HEROES, WRAPS & SALADS:

3' Caprese Hero	\$90
fresh mozzarella, tomato, basil, drizzled with pesto	
3' Grilled Chicken Hero	\$90
grilled chicken with Monterey Jack cheese, lettuce, tomato and avocado mayo	
3' Ham & Cheese Hero	\$90
Virginia ham and Monterey Jack cheese, topped with lettuce and tomato	

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3' Italian Hero	\$90
Genoa salami, Italian ham, provolone, lettuce and tomato served with mustard & mayo	
3' Turkey Hero	\$90
oven gold turkey breast and muenster cheese, topped with lettuce and tomato	
Hummus Wraps	\$90
hummus, olives, feta cheese, peppers, carrots, lettuce and tomatoes in a tomato wrap	
Tuna Salad Wraps	\$90
celery, onion, peppers, lettuce and tomato in a whole wheat wrap	
Turkey & Swiss Wraps	\$90
shaved turkey, Swiss cheese, lettuce, tomato with honey mustard in a flour wrap	
Vegetable Wraps	\$90
lettuce, tomatoes, cucumber, alfalfa sprouts, green peppers, red onions with ranch dressing	
Asian Chicken Salad	\$80
romaine lettuce topped with sesame-ginger chicken and rice noodles	
Caesar Salad	\$45
romaine lettuce tossed in Caesar dressing, topped with croutons	
Caprese Salad	\$85
sliced fresh mozzarella, tomato and basil served with balsamic vinaigrette	
Cobb Salad	\$95
romaine, bacon, avocados, chicken, tomato, hard-boiled egg & blue cheese	
Chicken Caesar Salad	\$75
traditional Caesar salad with grilled chicken strips	
Mixed Green Salad	\$45
with an assortment of dressings on the side	
Pasta Salad	\$85
chilled tri-color rotini pasta with mixed vegetables and tossed in Italian dressing	
Organic Mesclun Greens	\$50
with creamy balsamic vinaigrette	

SIDE DISHES:

All sides are gluten free with exception of Caesar salad and Italian bread

Black Beans or Refried Beans	\$40
French Fries or Tater Tots	\$35
Garlic or Plain Italian Bread	\$35
Grilled Ginger Vegetables	\$70
marinated in a soy ginger mix then grilled	
Haricot Vert	\$60
French green beans with tomato, lemon zest and diced shallots	
Homemade Mashed Potatoes	\$50
choice of regular or garlic	
Honey Glazed Baby Carrots	\$75
Potatoes Au Gratin	\$60
thinly sliced potatoes baked with cheese, cream and butter	
Roasted Rosemary Potatoes	\$50
Sautéed Vegetable Medley	\$75
Sautéed Spinach or Broccoli	\$60
in garlic and oil	
Steamed Seasonal Vegetables	\$75
Yellow Rice	\$40

A La Carte Dessert Menu

(For 50/60 pieces, double the 25/30-piece rate)

Item	30 pieces	100 pieces
Assortment of Mini Pastries assorted mini pastries including: <i>cannoli puffs (puff pastry filled with cannoli cream and topped with powdered sugar)</i> <i>cappuccino squares (vanilla cake filled cappuccino mousse and topped icing & vanilla 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>	\$60	\$200
Mini Cream Puffs <i>mini cream puffs filled with vanilla pastry cream</i>	\$30	\$100
Mini Cannoli <i>a miniature version of the Italian classic!</i>	\$45	\$150
Mini Chocolate Cannoli <i>a miniature chocolate cannoli shell filled with cream</i>	\$50	\$165
David's Chocolate, Chocolate Chip Brownie Bites <i>a brownie with chocolate chips inside, sprinkled in powdered sugar and served with a chocolate dipping sauce</i>	\$35	\$115
David's Cheesecake Brownie Swirl Bites <i>a chocolate brownie mixed with delicious cheesecake</i>	\$35	\$115
David's Chocolate Chip Cookies <i>the favorite from David's Cookies</i>	\$40	\$135

Item	25 pieces	75 pieces
Assorted Cake Pops assortment of five cake pops including: <i>red velvet cake pop (enrobed in cream cheese icing then dipped in red velvet cake crumbs)</i> <i>chocolate cake pop (dipped in chocolate ganache and dipped into chocolate sprinkles)</i> <i>chocolate peanut butter cake pop (chocolate cake that's coated in peanut butter ganache)</i> <i>carrot cake pop (carrot cake covered in cream cheese icing then dipped into walnuts)</i> <i>strawberry cake pop (vanilla cake mixed with strawberry preserves dipped in icing & sprinkles)</i>	\$80	\$240