



Casual Catering Menu

Wrap Trays - fresh wraps cut into halves

Ham and Swiss, mixed greens, tomato, house mustard
Turkey, cheddar, mixed greens, tomato, garlic mayo
Roast beef, cheddar, mixed greens, tomato, garlic mayo
Chicken salad, provolone, mixed greens, tomato
Tuna salad, cheddar, mixed greens, tomato
Hummus, provolone, cucumber, mixed greens, tomatoes

20 - 25 people - 15 full wraps - \$165.00 Choose 3 above
45 - 50 people - 30 full wraps - \$300.00 Choose 5 above

Deli Platters - Ham, Turkey, Roast Beef, Cheddar, Swiss, romaine lettuce, sliced tomatoes, mayo, mustard and house sandwich oil with our fresh baked rolls

20 - 25 people - 25 sandwiches - \$165.00
45 - 50 people - 50 sandwiches - \$300.00

Roast Beef Sandwiches - our roast beef with our fresh baked kummelweck rolls and horseradish.

20 - 25 people - \$165.00
45 - 50 people - \$300.00

Pulled Pork Sandwiches - our own smoked pork with a traditional Memphis sauce or Korean BBQ sauce and slaw on our fresh baked rolls.

20 - 25 people - \$165.00
45 - 50 people - \$300.00

Veggie platter - carrots, celery, cucumber, broccoli, peppers, cherry tomatoes, house Ranch and or House Hummus

20 - 25 people - \$50.00
40 - 45 people - \$85.00

Fruit platter - honeydew, watermelon, cantaloupe, pineapple, grapes with vanilla yogurt

20 - 25 people - \$55.00

45 - 50 people - \$95.00

Gourmet Cheese and Charcuterie Board - a variety of international cheeses, cured meats, grapes, candied pecans, dried apricots, and assorted house made crackers

20 - 25 people - \$90.00

45 - 50 people - \$165.00

Cheese and Pepperoni Board - Cheddar, Swiss, and Fontina Cheese, Pepperoni Slices, Crackers

20 - 25 people - \$55.00

45 - 50 people - \$95.00

Greek Platter - Feta cheese, mixed olives, sun dried tomatoes, house hummus, roasted red peppers, grape tomatoes, house Pita

20 - 25 people - \$55.00

45 - 50 people - \$90.00

Sides

20 - 25 people \$65.00

40 - 45 people \$110.00

Roasted Red Potato Salad

Lemon Potato Salad

Greek Pasta Salad

Baked Ziti

Macaroni and Cheese

Tuscan Beans

Baked Beans

Roasted Vegetables

Broccoli Salad

Garden Salad

Strawberry Poppyseed

Coleslaw

Traditional Coleslaw

Salads

As a side: 20 - 25 people/ As a main: 8 - 10 people - \$65.00

As a side: 45 - 50 people/ As a main: 15 - 18 people - \$115.00

Harvest Salad - Romaine, mixed greens, sliced apple, almonds, dried cranberry, crumbled bleu cheese, house Honey-Apple Cider Vinaigrette (Veg, GF)

Beet and Arugula Salad- Romaine, Arugula, roasted beets, candied pecans, shallots, goat cheese, house Citrus Vinaigrette (Veg, GF)

Spring Salad - Romaine, mixed greens, strawberries, slivered almonds, shaved Asiago cheese, house poppyseed dressing (Veg, GF)

Cobb Salad - Romaine, mixed greens, bacon pieces, hard-boiled egg, avocado, tomatoes, blue cheese crumbles, house Red Wine Vinaigrette (GF)

South of the Border Salad - Romaine, mixed greens, black beans, red onion, corn, tomatoes, cheddar cheese, house Smokey Ranch dressing (Veg, GF)

Greek Salad - Romaine, mixed greens, tomatoes, white onion, Kalamata olives, cucumbers, Feta cheese, house Greek Vinaigrette (Veg, GF)

Extras

Coffee/Tea

Locally Roasted Coffee, Tea, Cream, Sugar and Disposable Cups \$3.00/person

Desserts

Cookie/Brownie Platter \$3.00/person

Cakes and Cupcakes through Sugarmama's Bakery also available

Paper Plates, Paper Napkins and Plastic Cutlery: \$1.75 per set

Disposable Chafing Trays with fuel \$12.00 each

Fine Print

- All pricing is based on food being served in disposable trays and being picked up from our Café located at 25 Buffalo Street.
- To reserve a date, a 30% deposit is required. Events exceeding \$1000 will be given a contract to sign and return in addition to the deposit.
 - Final head count and final payment are due 10 days prior to the event.
Pricing does not include 8% sales tax.
 - Pricing Does not include Gratuity.