



Fresh Catering Buffet Menu

MAINS

Chicken - \$10.00 per person

With your choice of sauces: Lemon & Herb, Roasted Red Pepper Sauce, White Sambuca Mushroom Cream Sauce, or (Stuffed with Swiss cheese and Ham, Broccoli and Cheddar cheese or Spinach and Goat Cheese)

Salmon - \$12.00 per person

Baked salmon fillet served with a creamy lemon dill sauce

Lasagna - \$8.00 per person

Choice of Vegetarian or Meat made with our homemade sauce and topped with mozzarella cheese

Sizes? Small, Medium and Large / How many people it serves

Pasta Primavera - \$8.00 per person

Choice of type of pasta: penne, fusilli, linguini; with peppers, onions, spinach, and mushroom in a marinara sauce. (topped with zucchini, tomato, snow peas)

Souvlaki - \$10.00 per person

Choice of chicken, pork, beef or lamb grilled to perfection. Served with a side of tzatziki

Pork Chops - \$12.00 per person

Choice of sauces: Classic breading, apple reductions, mushroom cream sauce, browned garlic butter (Stuffed pork chops?)

Steak - \$13.00 per person

Baseball cut steak wrapped in bacon / Filet Mignon

Butter Chicken - \$10.00 per person

Tender chicken cutlets in a creamy butter sauce and spices

Prime Rib / Roast Beef - \$14.00 per person

SIDES

Bread - \$2.00 per person

Garlic Bread

Baked Roll

Artisanal Bread

Salads

Garden - \$3.00 per person
Caesar - \$4.00 per person
Kale Caesar \$4.00 per person
Greek - \$4.00 per person
Kale Quinoa - \$4.00 per person
Citrus - \$4.00 per person
Pasta Salad - \$4.00 per person
(Cream or Oil and Herb)

Starch - \$3.00 per person

Seasoned Rice
Mashed Potatoes
Roasted Potatoes

Vegetables - \$4.00 person

Seasonal Vegetable Medley
Asparagus
Green Beans
Honey Glazed Carrots

DESSERTS**Mini Cakes \$5.00 per person / 2 pcs per person**

Hazelnut / White Chocolate / Vanilla / Raspberry / Strawberry / Oreo / Black Forrest / Coconut Mousse / Amaretto /
Chocolate / Tiramisu / Mango / Lemon / Orange / Caramel / Pistachio / Blueberry Mousse / Cappuccino