

## AIRPORT

United States, PA - Pittsburgh (KPIT)

## CONTACT

catering@delisky.com  
+41 44 586 31 10

## ORDER DETAILS

Delivery Date:	
Delivery Time (LT):	
A/C Registration:	
Handling:	
Heating Equipment:	
Name:	
Phone:	
Email:	
Bulk or ready to serve?	

## BREAKFAST & BAKERY

BREAD	QTY
-------	-----

Assorted Bagel Basket  
*Assorted fresh bagels served with cream cheeses, butter, and jam. Flavored cream cheeses are available upon request*

MUESLI & FRUITS	QTY
-----------------	-----

Fresh Sliced Fruit Tray  
*An assortment of melons, berries, citrus fruits, and other seasonal fruits*

Mixed Berry & Granola Parfait  
*Seasonal fresh berries layered with low fat yogurt and granola*

Fresh Sliced Fruit Tray  
*Assorted melons, citrus fruits, berries, and other seasonal fruits.*

HOT BREAKFAST	QTY
---------------	-----

Bacon, portion

Turkey bacon, portion

Pork sausage, portion

Turkey sausage, portion

Maple ham, portion

Grilled tomato crowns, portion

Grilled zucchini & squash, portion

Grilled portabella mushrooms, portion

COLD BREAKFAST SETS	QTY
<p><b>Continental Breakfast</b>  <i>A breakfast box including a fresh fruit &amp; berry bowl, low fat yogurt, assorted gourmet breakfast pastries and breads, butter, jam, and cream cheese</i></p>	
<p><b>Deluxe Continental Breakfast</b>  <i>A breakfast box containing a fresh sliced fruit plate, low fat yogurt, granola, fresh orange juice, assorted gourmet breakfast pastries and breads, butter, jam, and cream cheese</i></p>	
<p><b>Cornflakes Breakfast</b>  <i>Breakfast box that includes two individual serving boxes of cornflakes with your choice of whole, 2% or skim milk, pastry or breakfast bread, and a fresh fruit &amp; berry bowl.</i></p>	
<p><b>Low Carb Breakfast</b>  <i>Breakfast box containing a bowl of fresh seasonal berries, low fat cottage cheese, sliced hard-boiled eggs, and low fat yogurt</i></p>	
<p><b>Gourmet Pastry and Breakfast Bread Tray</b>  <i>A varied selection of assorted fresh baked pastries and breads that include scones, cinnamon rolls, bagels, muffins, croissants and flavored breads served with butter, jam, and cream cheese</i></p>	
<p><b>Bagel and Lox Tray</b>  <i>Thin slices of smoked Scottish salmon served with capers, fresh sliced tomatoes, red onions, lemon wedges, hard-boiled eggs, fresh bagels and cream cheese</i></p>	

HOT BREAKFAST SETS	QTY
<p><b>Scrambled Egg Breakfast</b>  <i>Two scrambled eggs, your choice of breakfast meat or breakfast vegetable, and potatoes. Fresh fruit &amp; berry bowl, pastry or breakfast bread, fresh orange juice</i></p>	
<p><b>Steak and Eggs</b>  <i>Two eggs any style, filet mignon grilled to your specifications, and potatoes. Fresh fruit &amp; berry bowl, pastry or breakfast bread, fresh orange juice</i></p>	
<p><b>Create your Own Omelet</b>  <i>Three egg omelet with fillings of your choice, and potatoes. Egg whites or Egg Beaters are available upon request. Fresh fruit &amp; berry bowl, pastry or breakfast bread, fresh orange juice</i></p>	
<p><b>House Omelets - Western style</b>  <i>Fresh fruit &amp; berry bowl, pastry or breakfast bread, fresh orange juice</i></p>	
<p><b>House Omelets - Vegetarian</b>  <i>Fresh fruit &amp; berry bowl, pastry or breakfast bread, fresh orange juice</i></p>	
<p><b>House Omelets - Spinach &amp; Feta</b>  <i>Fresh fruit &amp; berry bowl, pastry or breakfast bread, fresh orange juice</i></p>	
<p><b>House Omelets - Roasted Turkey &amp; Fresh Tomato</b>  <i>Fresh fruit &amp; berry bowl, pastry or breakfast bread, fresh orange juice</i></p>	
<p><b>House Omelets - Gruyere &amp; Ham</b>  <i>Fresh fruit &amp; berry bowl, pastry or breakfast bread, fresh orange juice</i></p>	
<p><b>Southwest Breakfast Burrito</b>  <i>Scrambled eggs, hot pepper cheese, red &amp; green pepper, onion, diced tomato, and your choice of breakfast meat wrapped in a flour tortilla served with chunky salsa and sour cream. Fresh fruit &amp; berry bowl, pastry or breakfast bread, fresh orange juice</i></p>	
<p><b>Wild Mushroom, Spinach, &amp; Goat Cheese Frittata</b>  <i>Italian style open-faced omelet topped with wild mushrooms, spinach, and goat cheese. Served with your choice of a breakfast meat or a breakfast vegetable. Fresh fruit &amp; berry bowl, pastry or breakfast bread, fresh orange juice</i></p>	
<p><b>Home style Whole Grain Pancakes</b>  <i>A stack of whole grain pancakes served with butter and maple syrup. Served with your choice of a breakfast meat or breakfast vegetable and a fresh fruit &amp; berry bowl, pastry or breakfast bread, fresh orange juice. A variety of fruit toppings and whipped cream are available upon request</i></p>	

## COLD MEALS

CANAPÉS	QTY
<p><b>Deluxe Canape Tray</b>  <i>Beef crostini with red onion jam and horseradish; Belgium endive with Chevre cheese, spiced pecans, and roasted red peppers; grilled flatbread with Gorgonzola cheese, chicken salad, grapes, mandarin oranges, and a balsamic drizzle; smoked salmon with cream cheese and traditional garnish; mini crab cakes with lemon garlic aioli; and pan seared tuna on a wholegrain pancake with an Asian slaw.</i></p>	

FINGER FOODS	QTY
<p><b>Caprese Skewers</b>  <i>price included in the main courses</i></p>	
<p><b>Beef Crostini with Red Onion Jam and Horseradish</b>  <i>price included in the main courses</i></p>	

SANDWICHES	QTY
<p><b>Deli Sandwich Plate</b>  <i>Includes a deli style sandwich of your choice. Garnished with a side of fresh vegetables.</i></p>	
<p><b>Traditional Sandwich Tray</b>  <i>An assortment of deli style sandwiches &amp; condiments that includes roasted turkey, ham, seasoned grilled chicken, tuna salad, chicken salad, egg salad, roast beef, corned beef and a variety of sliced cheeses. Served with tomatoes and a gourmet relish tray.</i></p>	
<p><b>Deluxe Sandwich Tray</b>  <i>Includes an assortment of deli style sandwiches, chicken tenders with dipping sauce and fresh vegetables with garden ranch dip.</i></p>	
<p><b>Trio Salad Platter</b>  <i>Specialty blends of "house" salads that include albacore tuna salad, egg salad, and gourmet chicken salad. Served with grilled flatbread, gourmet crackers and garnished with fresh vegetables.</i></p>	
<p><b>Make Your Own Deli Sandwich Platter</b>  <i>Includes assorted sliced deli meats and cheeses and fresh baked breads and rolls to build your own sandwich. Tomato and gourmet relish tray and condiments are served on the side.</i></p>	
ANTIPASTI	QTY
<p><b>Antipasto Platter</b>  <i>Stuffed grape leaves, roasted red peppers, sundried tomatoes, prosciutto stuffed peppers, assorted olives, and spicy Italian meats. Served with gourmet crackers and grilled flatbread basket</i></p>	
STARTERS	QTY
<p><b>Jumbo Shrimp Cocktail</b>  <i>Served with lemon &amp; lime wedges and our spicy cocktail sauce.</i></p>	
<p><b>Beef Carpaccio</b>  <i>price included in the main courses</i></p>	
<p><b>Salmon Carpaccio</b>  <i>price included in the main courses</i></p>	
SUSHI	QTY
<p><b>Japanese Sushi &amp; Sashimi Tray</b>  <i>An assortment of fresh sushi and sashimi served with wasabi, fresh ginger and soy sauce. Market price</i></p>	


SALADS	QTY
<p><b>Chef Salad</b>  <i>Mixed greens topped with Bavarian ham, smoked turkey breast, Swiss and cheddar cheese. Garnished with a sliced hard-boiled egg and fresh seasonal vegetables. Includes your choice of dressing, roll with butter, fresh fruit &amp; berry cup and a dessert bar or cookies.</i></p>	
<p><b>Garlic &amp; Herb Chicken Salad</b>  <i>Mixed field greens topped with sliced boneless grilled chicken breast, shredded cheddar &amp; mozzarella cheese, seasonal vegetables, and garnished with a sliced hard-boiled egg. Includes your choice of dressing, roll with butter, fresh fruit &amp; berry cup and a dessert bar or cookies.</i></p>	
<p><b>Caesar Salad</b>  <i>Chopped romaine lettuce, homemade garlic &amp; herb croutons, shaved Parmesan cheese and Caesar dressing topped. Includes roll with butter, fresh fruit &amp; berry cup and a dessert bar or cookies.</i></p>	
<p><b>Caesar Salad with grilled chicken</b>  <i>Chopped romaine lettuce, homemade garlic &amp; herb croutons, shaved Parmesan cheese and Caesar dressing topped. Includes roll with butter, fresh fruit &amp; berry cup and a dessert bar or cookies.</i></p>	
<p><b>Caesar Salad with filet mignon</b>  <i>Chopped romaine lettuce, homemade garlic &amp; herb croutons, shaved Parmesan cheese and Caesar dressing topped. Includes roll with butter, fresh fruit &amp; berry cup and a dessert bar or cookies.</i></p>	
<p><b>Caesar Salad with salmon</b>  <i>Chopped romaine lettuce, homemade garlic &amp; herb croutons, shaved Parmesan cheese and Caesar dressing topped. Includes roll with butter, fresh fruit &amp; berry cup and a dessert bar or cookies.</i></p>	
<p><b>Caesar Salad with shrimp</b>  <i>Chopped romaine lettuce, homemade garlic &amp; herb croutons, shaved Parmesan cheese and Caesar dressing topped. Includes roll with butter, fresh fruit &amp; berry cup and a dessert bar or cookies.</i></p>	
<p><b>Pittsburgh Steak or Chicken Salad</b>  <i>Sliced garlic seasoned beef or chicken served over a bed of mixed greens with mozzarella cheese, fresh cut French fries and garnished with fresh seasonal vegetables. Includes your choice of dressing, roll with butter, fresh fruit &amp; berry cup and a dessert bar or cookies.</i></p>	
<p><b>Cobb Salad</b>  <i>Mixed greens topped with finely chopped seasoned chicken, diced tomatoes, and cucumbers, avocado, crumbled bacon, sliced hard-boiled egg and crumbled blue cheese. Includes your choice of dressing, roll with butter, fresh fruit &amp; berry cup and a dessert bar or cookies.</i></p>	
<p><b>Seafood Salad</b>  <i>Mixed field greens topped with red onions, marinated shrimp and seasoned lump crabmeat. Garnished with fresh seasonal vegetables, avocado, tomato, and lemon wedges. Includes your choice of dressing, roll with butter, fresh fruit &amp; berry cup and a dessert bar or cookies.</i></p>	
<p><b>California Tarragon Salad</b>  <i>Fresh romaine hearts served with fresh sliced strawberries, pine nuts, chopped cucumber, dried cherries, and crumbled blue cheese. A sweet tarragon vinaigrette dressing is served on the side. Includes your choice of dressing, roll with butter, fresh fruit &amp; berry cup and a dessert bar or cookies.</i></p>	
<p><b>Tuscan Bean Salad</b>  <i>Cannellini beans, albacore tuna, celery, onion, sage, and parsley drizzled with olive oil and fresh lemon juice served over a bed of romaine lettuce topped with shaved Romano cheese. Includes your choice of dressing, roll with butter, fresh fruit &amp; berry cup and a dessert bar or cookies.</i></p>	
<p><b>Trio Salad</b>  <i>Our homemade chicken, tuna, and egg salads served over mixed greens and fresh seasonal vegetables. Includes your choice of dressing, roll with butter, fresh fruit &amp; berry cup and a dessert bar or cookies.</i></p>	
<p><b>Wedge Salad</b>  <i>Wedged Iceberg lettuce topped with chopped tomato, cucumber, and red onions. Garnished with crumbled bacon and bleu cheese. Includes your choice of dressing, roll with butter, fresh fruit &amp; berry cup and a dessert bar or cookies.</i></p>	

PLATTERS	QTY
<p><b>Surf &amp; Turf Medley Platter</b>  <i>Succulent lobster tail, jumbo shrimp with a side of spicy cocktail sauce &amp; lemon wedges, Cajun style scallops, sliced filet mignon with our house horseradish sauce, and garlic &amp; herb grilled chicken tenders with a side of our sweet teriyaki sauce.</i></p>	
<p><b>Marinated Steak and Chicken Medley</b>  <i>Filet mignon and sliced chicken breast marinated in rosemary and olive oil. Served with our "house" horseradish sauce, sweet teriyaki sauce and grilled vegetables.</i></p>	
<p><b>Deluxe Seafood Medley</b>  <i>Succulent lobster tail, jumbo shrimp, King crab claws, and Cajun style scallops served with a side of lemon wedges, spicy cocktail sauce and our homemade remoulade sauce.</i></p>	
<p><b>Shrimp and Crab Hoedel Platter</b>  <i>Avocado stuffed with seasoned lump crabmeat and jumbo shrimp cocktail served with lemon wedges and garnished with fresh vegetables.</i></p>	
<p><b>Crispy Chicken Wings</b>  <i>Choose from traditional buffalo, honey jalapeño, garlic Parmesan, ranch, and Cajun. Ranch dressing, bleu cheese dressing, celery and carrot sticks are served on the side.</i></p>	
<p><b>Hummus and Pita Basket</b>  <i>Roasted red pepper hummus served in a tortilla bowl with grilled pita bread and homemade tortilla chips.</i></p>	
<p><b>Brie and Artichoke Dip Basket</b>  <i>Our own special recipe of Brie and artichoke dip served in a tortilla bowl with grilled pita bread and homemade tortilla chips.</i></p>	
<p><b>Sliced Filet Wrapped in Bacon</b>  <i>Slow-cooked filet mignon wrapped in our hickory-smoked bacon, hand-carved and served with our "house" horseradish sauce for dipping. Garnished with grilled vegetables.</i></p>	
<p><b>Imported &amp; Domestic Cheese Tray</b>  <i>An assortment of imported and domestic cheeses that includes aged cheddar, Brie, baby Swiss, Irish Cheddar, Double Gloucester, English Blue Stilton, Havarti with Dill, Pepperoni Cheddar, Provolone and Smoked Gouda. Garnished with red seedless grapes and fresh berries. Served with a gourmet cracker basket.</i></p>	
<p><b>Vegetable Crudites</b>  <i>A mix of our fresh vegetables that includes celery sticks, baby carrots, seedless cucumbers, cherry tomatoes, broccoli, zucchini, squash, assorted bell pepper strips &amp; radish crowns served with our "house" Garden ranch dip.</i></p>	
<p><b>Italian Meat and Cheese Tray</b>  <i>An assortment of spicy Italian meats ranging from Prosciutto, sopresseta to peppered salami and a variety of gourmet cheeses. Served with a gourmet cracker basket.</i></p>	
<p><b>Fresh Sliced Fruit Tray</b>  <i>Assorted melons, citrus fruits, berries, and other seasonal fruits.</i></p>	
<p><b>Antipasto Platter</b>  <i>Stuffed grape leaves, roasted red peppers, sundried tomatoes, prosciutto stuffed peppers, assorted olives, and spicy Italian meats. Served with gourmet crackers and grilled flatbread basket</i></p>	
<p><b>Japanese Sushi &amp; Sashimi Tray</b>  <i>An assortment of fresh sushi and sashimi served with wasabi, fresh ginger and soy sauce. Market price</i></p>	
<p><b>Boneless Chicken Tender Tray</b>  <i>Seasoned Chicken tenders (grilled or breaded), served with southwestern BBQ sauce, Ranch dressing, and creamy Honey Mustard dipping sauces.</i></p>	
<p><b>Jumbo Shrimp Cocktail</b>  <i>Served with lemon &amp; lime wedges and our spicy cocktail sauce.</i></p>	
<p><b>Deluxe Canape Tray</b>  <i>Beef crostini with red onion jam and horseradish; Belgium endive with Chevre cheese, spiced pecans, and roasted red peppers; grilled flatbread with Gorgonzola cheese, chicken salad, grapes, mandarin oranges, and a balsamic</i></p>	

drizzle; smoked salmon with cream cheese and traditional garnish; mini crab cakes with lemon garlic aioli; and pan seared tuna on a wholegrain pancake with an Asian slaw.

CHEESE	QTY
<p><b>Imported &amp; Domestic Cheese Tray</b>  <i>An assortment of imported and domestic cheeses that includes aged cheddar, Brie, baby Swiss, Irish Cheddar, Double Gloucester, English Blue Stilton, Havarti with Dill, Pepperoni Cheddar, Provolone and Smoked Gouda. Garnished with red seedless grapes and fresh berries. Served with a gourmet cracker basket.</i></p>	
COLD MEAL SETS	QTY
<p><b>Traditional Box Lunch</b>  <i>A hearty sandwich of your choice served on fresh baked bread, roll or wrap. Each box is served with a fresh fruit cup, your choice of a homemade savory salad, dessert bar or fresh baked cookies, a bag of kettle chips, and all condiments and utensils.</i></p>	
<p><b>Deluxe Box Lunch</b>  <i>A Traditional Box Lunch that includes jumbo shrimp cocktail and gourmet cheese &amp; crackers. Each box is served with a fresh fruit cup, your choice of a homemade savory salad, dessert bar or fresh baked cookies, a bag of kettle chips, and all condiments and utensils.</i></p>	
<p><b>Chicken Tender Box Lunch</b>  <i>Seasoned chicken tenders (breaded or grilled) served with a southwestern BBQ sauce &amp; a creamy honey mustard sauce on the side. Each box is served with a fresh fruit cup, your choice of a homemade savory salad, dessert bar or fresh baked cookies, a bag of kettle chips, and all condiments and utensils.</i></p>	
<p><b>Tuna Stuffed Tomato</b>  <i>A fresh tomato crowned and stuffed with our specialty blend Albacore tuna salad over mixed greens and fresh vegetables. Each box is served with a fresh fruit cup, your choice of a homemade savory salad, dessert bar or fresh baked cookies, a bag of kettle chips, and all condiments and utensils.</i></p>	
<p><b>Roasted Turkey and Avocado Wrap</b>  <i>Sliced roasted turkey, avocado, crumbled bacon, lettuce, and tomato drizzled with honey mustard dressing and wrapped in a flour tortilla. Each box is served with a fresh fruit cup, your choice of a homemade savory salad, dessert bar or fresh baked cookies, a bag of kettle chips, and all condiments and utensils.</i></p>	
<p><b>Marinated Sliced Filet Mignon</b>  <i>Seasoned filet mignon, chilled and sliced, red onions, and sliced aged cheddar, served on a fresh baked baguette and our house horseradish sauce on the side. Each box is served with a fresh fruit cup, your choice of a homemade savory salad, dessert bar or fresh baked cookies, a bag of kettle chips, and all condiments and utensils.</i></p>	
<p><b>Vegetarian Wrap</b>  <i>A variety of grilled seasoned vegetables that includes red &amp; green peppers, carrots, portabella mushrooms, zucchini and squash wrapped in a flour tortilla with field greens &amp; feta cheese. A Cajun mayonnaise served on the side. Each box is served with a fresh fruit cup, your choice of a homemade savory salad, dessert bar or fresh baked cookies, a bag of kettle chips, and all condiments and utensils.</i></p>	
<p><b>Jamaican Chicken Wrap</b>  <i>Grilled jerk chicken, chopped cucumber, grilled red &amp; green peppers, field greens and a Jamaican relish wrapped in a flour tortilla. Each box is served with a fresh fruit cup, your choice of a homemade savory salad, dessert bar or fresh baked cookies, a bag of kettle chips, and all condiments and utensils.</i></p>	
<p><b>Low Carb Box Lunch</b>  <i>Two sliced hard-boiled eggs, seasoned sliced tomatoes, assorted relishes, an assortment of sliced meats &amp; cheeses that includes roast beef, Bavarian ham, roasted turkey, salami, Swiss &amp; cheddar, with a side of mixed berries. Each box is served with a fresh fruit cup, your choice of a homemade savory salad, dessert bar or fresh baked cookies, a bag of kettle chips, and all condiments and utensils.</i></p>	
<p><b>Pittsburgh Style Steak Sandwich</b>  <i>Chopped seasoned steak, fresh cut French fries, homemade coleslaw and provolone cheese served on a fresh baked roll. Each box is served with a fresh fruit cup, your choice of a homemade savory salad, dessert bar or fresh baked cookies, a bag of kettle chips, and all condiments and utensils.</i></p>	

HOT MEALS

SNACKS & STARTERS	QTY
<p>Boneless Chicken Tender Tray  <i>Seasoned Chicken tenders (grilled or breaded), served with southwestern BBQ sauce, Ranch dressing, and creamy Honey Mustard dipping sauces.</i></p>	
<p>Bacon Wrapped Stuffed Shrimp  <i>price included in the main courses</i></p>	
<p>Beef or Chicken Satay  <i>price included in the main courses</i></p>	
<p>Potato Crusted Scallops  <i>price included in the main courses</i></p>	
<p>Italian Risotto Cakes  <i>price included in the main courses</i></p>	
<p>Homemade Pierogies with Caramelized Onions  <i>price included in the main courses</i></p>	
<p>Stuffed Baby Portobello Mushrooms  Spinach &amp; Cheese or Crabmeat  <i>price included in the main courses</i></p>	
<p>Mini Crab cakes  <i>price included in the main courses</i></p>	
<p>Capanota with Grilled Flatbread  <i>price included in the main courses</i></p>	
SOUPS	QTY
<p>Clam Chowder: New England or Manhattan style  <i>price included in the main courses</i></p>	
<p>Italian Wedding soup  <i>price included in the main courses</i></p>	
<p>Chicken Noodle soup  <i>price included in the main courses</i></p>	
<p>Garden Vegetable soup  <i>price included in the main courses</i></p>	
<p>Baby Portabella soup  <i>price included in the main courses</i></p>	
<p>Cream of Tomato with Basil  <i>price included in the main courses</i></p>	
<p>Beef Barley soup  <i>price included in the main courses</i></p>	
<p>Caramelized Onion soup with Gruyere Crouton  <i>price included in the main courses</i></p>	
<p>Roasted Butternut Squash  <i>price included in the main courses</i></p>	



MAIN DISHES - MEAT	QTY
<p><b>Grilled Filet Mignon</b>  <i>A thick center cut 10 oz. filet cooked to your liking. Served with a side salad, roll with butter, dessert and your choice of sides.</i></p>	
<p><b>Filet Medallions</b>  <i>With caramelized onions &amp; red wine demi glaze. Served with a side salad, roll with butter, dessert and your choice of sides.</i></p>	
<p><b>Strip Steak</b>  <i>Grilled with your choice of traditional, Gorgonzola crusted, or Herb butter compound. Served with a side salad, roll with butter, dessert and your choice of sides.</i></p>	
<p><b>Steak Florentine</b>  <i>Strip steak served over wilted spinach, with Gorgonzola, and pine nuts finished with a dried cherry red wine reduction. Served with a side salad, roll with butter, dessert and your choice of sides.</i></p>	
<p><b>New Zealand Rack of Lamb</b>  <i>Fresh herb crusted rack of lamb roasted to perfection. Served with a side salad, roll with butter, dessert and your choice of sides.</i></p>	
<p><b>BBQ Bacon Meatloaf</b>  <i>Seasoned ground beef glazed with a tangy barbeque sauce and wrapped in hickory smoked bacon. Served with a side salad, roll with butter, dessert and your choice of sides.</i></p>	
<p><b>Peppered Pork Loin</b>  <i>Grilled pork tenderloin with a Dijon, cognac, and cream sauce. Served with a side salad, roll with butter, dessert and your choice of sides.</i></p>	
<p><b>Pork Loin with Wild Mushrooms</b>  <i>Pan seared pork loin with a wild mushroom duxelle finished with a herb butter sauce. Served with a side salad, roll with butter, dessert and your choice of sides.</i></p>	
<p><b>Creole Stuffed Pork Loin</b>  <i>Stuffed with andouille sausage, artichokes, and fresh tomatoes. Served with a side salad, roll with butter, dessert and your choice of sides.</i></p>	
<p><b>Pork Tenderloin</b>  <i>With apple and fig stuffing. Served with a side salad, roll with butter, dessert and your choice of sides.</i></p>	

MAIN DISHES - FISH & SEAFOOD	QTY
<p>Crab Cakes Stuffed with Boursin Cheese  <i>Served with a side salad, roll with butter, dessert and your choice of sides.</i></p>	
<p>Steamed Tilapia  <i>With garlic, tomatoes, fresh basil. Served with a side salad, roll with butter, dessert and your choice of sides.</i></p>	
<p>Stuffed Jumbo Shrimp  <i>Stuffed with lump crabmeat and wrapped in bacon. Served with a side salad, roll with butter, dessert and your choice of sides.</i></p>	
<p>Grilled Atlantic Salmon  <i>Served over wilted spinach with a side salad, roll with butter, dessert and your choice of sides.</i></p>	
<p>Pecan Crusted Salmon  <i>Served with a side salad, roll with butter, dessert and your choice of sides.</i></p>	
<p>Sesame Seared Tuna steak  <i>With Asian slaw and toasted sesame &amp; soy sauce. Served with a side salad, roll with butter, dessert and your choice of sides.</i></p>	
<p>Lobster Medallions  <i>Sauteed with olive oil, fresh citrus and cilantro. Served with a side salad, roll with butter, dessert and your choice of sides.</i></p>	
MAIN DISHES - POULTRY	QTY
<p>Twin Garlic &amp; Herb Breast of Chicken  <i>Served with a side salad, roll with butter, dessert and your choice of hot entrée and sides. Served with a side salad, roll with butter, dessert and your choice of sides.</i></p>	
<p>Stuffed Chicken Breast  <i>Chicken breast stuffed with Bavarian ham and Boursin cheese. Served with a side salad, roll with butter, dessert and your choice of sides.</i></p>	
<p>Chicken Limon  <i>Medallions of white meat chicken sautéed with fresh lemon and white wine in a light herb butter sauce. Served with a side salad, roll with butter, dessert and your choice of sides.</i></p>	
<p>Chicken Marsala  <i>Seasoned chicken breast sautéed in Marsala wine sauce with mushrooms. Served with a side salad, roll with butter, dessert and your choice of sides.</i></p>	
<p>Chicken Parmesan  <i>Herb crusted chicken breast topped with a tomato basil sauce, provolone &amp; Parmesan cheese. Served with a side salad, roll with butter, dessert and your choice of sides.</i></p>	
<p>Tuscan Chicken  <i>Chicken breast stuffed with roasted red peppers, mushrooms, Parmesan cheese, and fresh herbs, wrapped in prosciutto. Served with a side salad, roll with butter, dessert and your choice of sides.</i></p>	
<p>Brandy Chicken with Caramelized Apples  <i>Medallions of white meat chicken sauteed with Brandy and carmelized apples. Served with a side salad, roll with butter, dessert and your choice of sides.</i></p>	

MAIN DISHES - VEGETARIAN	QTY
<p>Stuffed Portabella Mushroom  <i>With spinach &amp; cheese or boursin &amp; mixed vegetable. Served with a side salad, roll with butter, dessert and your choice of sides.</i></p>	
<p>Grilled Vegetable Napoleon  <i>Assortment of layered grilled vegetables and herb cheeses. Served over tomato basil sauce and shaved parmesan cheese, with a side salad, roll with butter, dessert and your choice of sides.</i></p>	
<p>Asian Vegetable Stir Fry  <i>Grilled mixed vegetables such as broccoli florets, sliced mushrooms, roasted red peppers, snow peas, onions &amp; green beans sautéed in an oriental sauce. Served with a side salad, roll with butter, dessert and your choice of sides.</i></p>	
PASTA & RISOTTO	QTY
<p>Three Meat Lasagna  <i>Whole Wheat pastas available upon request</i></p>	
<p>Seafood Lasagna  <i>Whole Wheat pastas available upon request</i></p>	
<p>Vegetable Lasagna  <i>Whole Wheat pastas available upon request</i></p>	
<p>Fettuccine with Roasted Tomato Alfredo  <i>Whole Wheat pastas available upon request</i></p>	
<p>Spaghetti Bolognese  <i>Whole Wheat pastas available upon request</i></p>	
<p>Penne a la Vodka  <i>Whole Wheat pastas available upon request</i></p>	
<p>Linguini Marinara  <i>Whole Wheat pastas available upon request</i></p>	
<p>Penne with garlic, spinach and sundried tomato cream sauce  <i>Whole Wheat pastas available upon request</i></p>	
SIDE DISHES	QTY
<p>Double Stuffed with Sweet &amp; Duchess Potatoes  <i>price included in the main courses</i></p>	
<p>Garlic Mashed Potato  <i>price included in the main courses</i></p>	
<p>Roasted Red Potatoes  <i>price included in the main courses</i></p>	
<p>Parsley Buttered Potatoes  <i>price included in the main courses</i></p>	
<p>Lyonnais Potato  <i>price included in the main courses</i></p>	
<p>Potato au Gratin  <i>price included in the main courses</i></p>	
<p>Escalloped Potatoes</p>	

*price included in the main courses*

Twice Baked Potato  
*price included in the main courses*

Herb Potato Pancakes  
*price included in the main courses*

Rice Pilaf  
*price included in the main courses*

Steamed White or Brown Rice  
*price included in the main courses*

Long Grain Wild Rice  
*price included in the main courses*

Risotto Primavera  
*price included in the main courses*

Wild Mushroom Risotto  
*price included in the main courses*

Saffron Risotto  
*price included in the main courses*

Parmesan Asparagus Risotto  
*price included in the main courses*

Asparagus grilled  
*price included in the main courses*

Asparagus steamed  
*price included in the main courses*

Broccoli and Cauliflower with Herb Crumb  
*price included in the main courses*

Seasonal Mixed Vegetables  
*price included in the main courses*

Wilted Spinach with Olive Oil and Fresh Garlic  
*price included in the main courses*

Grilled Squash with Fresh Bell Peppers  
*price included in the main courses*

Creamed Spinach au Gratin  
*price included in the main courses*

Grilled Half Tomato with Parmesan Cheese  
*price included in the main courses*

## DESSERTS & FRUIT

DESSERTS	QTY
----------	-----

Tuxedo Style Chocolate Covered Strawberries  
*Price included in the main courses.*

Assorted Dessert Bars  
*Peanut butter & chocolate, chocolate & hazelnut, ultimate brownie, cookie & cream. Price included in the main courses.*

Berries & Cream  
*Angel Food Cake with fresh mixed berries, strawberry glaze and whipped topping. Price included in the main courses.*

Creme Brulee pistachio  
*Price included in the main courses.*

Creme Brulee mango  
*Price included in the main courses.*

Creme Brulee mixed berries  
*Price included in the main courses.*

Creme Brulee mocha  
*Price included in the main courses.*

Assorted Fruit Tartlets  
*Price included in the main courses.*

Mini Dessert Tray  
*Includes mini cheesecakes, petite fours, assorted dessert bars, chocolate covered strawberries & mini strudels. Price included in the main courses.*

FRUIT	QTY
-------	-----

Fresh Sliced Fruit Tray  
*Assorted melons, citrus fruits, berries, and other seasonal fruits.*

CAKES & TARTS	QTY
---------------	-----

Double Fudge Chocolate Brownies  
*Price included in the main courses.*

Chocolate Fudge Torte Cake  
*Price included in the main courses.*

Cheesecake Assortment  
*Ask about our flavored cheesecakes. Price included in the main courses.*

COOKIES	QTY
---------	-----

Assorted Fresh Baked Cookies  
*Chocolate chip, oatmeal raisin, sugar, macadamia nut, peanut butter and many more. Price included in the main courses.*

CHEESE	QTY
--------	-----

**Imported & Domestic Cheese Tray**

*An assortment of imported and domestic cheeses that includes aged cheddar, Brie, baby Swiss, Irish Cheddar, Double Gloucester, English Blue Stilton, Havarti with Dill, Pepperoni Cheddar, Provolone and Smoked Gouda. Garnished with red seedless grapes and fresh berries. Served with a gourmet cracker basket.*