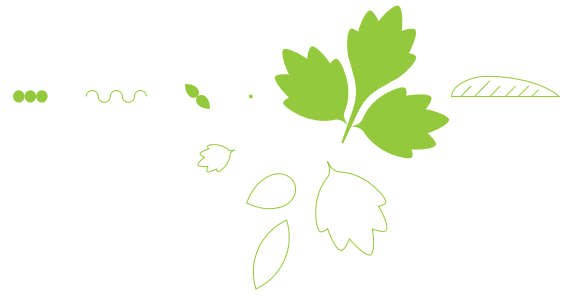




FINE FOODS & CELEBRATIONS
ESTABLISHED 1985



Catering Menu Recommendations

Our recommendations are based on tried and true favorites that pair well together, allowing you to customize your menu. Check our [Reheating Guidelines](#) for those items requiring reheating.

Brunch

A wonderful sampling of sweet and savory breakfast foods to leisurely enjoy.

**PER PERSON PRICE IS BASED ON THE ITEMS SELECTED
MINIMUM OF 6 PEOPLE**

ENTREES

Spinach Crusted Quiche

- Chicken Sausage and Mushroom
- Ham and Asparagus
- Roasted Vegetables

Savory Strata with Spinach and Feta

Rosemary Roasted Potatoes

Fresh Fruit Platter

Smoked Salmon with Spicy Crème

Fraiche, Dill, Red Onion, and Capers

SWEETS

Candied Bacon

Crème Brulee Bread Pudding

Mini Cream Currant Scones

Espresso Glazed Coffee Cake

Banana Walnut Tea Cake

Almond Croissants

ADDITIONAL CONSIDERATIONS

Lemon Curd

Raspberry Jam

Clotted Cream

Pineapple Mint Agua Fresca

Hibiscus Juice

Prosecco

Bridal | Wedding | or Baby Shower

Elegant fare to feed many, easily.

**PER PERSON PRICE IS BASED ON THE ITEMS SELECTED
MINIMUM OF 8 PEOPLE**

ENTREES

Individual Savory Tart

- Cauliflower and Gruyere
- Tomato Basil
- Asparagus and Gruyere

Poached Salmon with Floral Confetti
and Microgreens, *whole filet or individual*

Mixed Baby Greens with Feta, Kahlua
Pecans, Raspberry Balsamic Vinaigrette

Fresh Fruit Platter

Israeli Couscous with Feta, Mint,
and Pine Nuts

Rosemary Currant Parmesan Toast

SWEETS

Layered Orange Almond Cake
with Raspberry Jam, White Chocolate
Buttercream

Mini Tartlets

- Chocolate Ganache
- Lemon Meringue

Chocolate Covered Strawberries

Layered Brie with Fresh Fruit, Jam,
and Toasted Nuts

ADDITIONAL CONSIDERATIONS

Pineapple Mint Agua Fresca

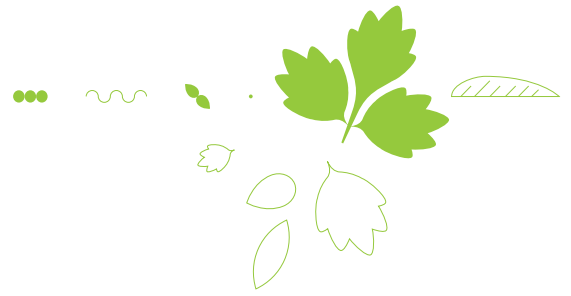
Hibiscus Juice

Prosecco

Party Favors



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Open House

A perfect room temperature buffet of small plate foods.

**PER PERSON PRICE IS BASED ON THE ITEMS SELECTED
MINIMUM OF 6 PEOPLE**

ENTREES

Simple Sandwich Halves, (*no mayonnaise*):

- BLT | Simple Beef and Arugula |
Ham and Gruyere | Caprese

Cheese and Charcuterie Platter

Fresh Vegetable Crudite, Jalapeño Aioli

Mezze Platter with a Trio of Hummus,
and Baguette Crisps

Terrine with Baguette Crisps

- Smoked Salmon
- Sundried Tomato and Basil Pesto
- Blue Cheese with Spiced Pecans
- Mushroom and Toasted Walnuts

Pizzettas

- Roasted Eggplant and Tomato
- Chicken Sausage and Black Olive

Skewers

- Fresh Fruit
- Chicken with Mushrooms
- Beef with Peppers

Rosemary Currant Parmesan Toast

Soup or Chili

ADDITIONAL CONSIDERATIONS

Individual Savory Bites

- Grilled Prosciutto-Wrapped Asparagus
- Tomato Burrata Bite
- Creamy Onion Tartlet

Individual Sweet Bites

- Chocolate Ganache
- Lemon Meringue

Boxed Meals To-Go

For office meetings, travel and sporting events, our box meals are convenient and delicious.

**SPECIAL PRE-FIXE PRICE PER PERSON
NO MINIMUM OF PEOPLE**

**CHOOSE INDIVIDUALLY PACKAGED OR
ARRANGED ON A PLATTER.**

A. HALF SANDWICH BOX

Choose from Our Signature Sandwiches:

- Chicken Tarragon Salad | Tuna Avocado |
Turkey Avocado | BLT | Caprese

Includes:

- Fruit Garnish and a Petite Sweet
with your Choice of either Creamy
Coleslaw or Lemon Bowtie Pasta

\$17.50

B. DU JOUR CHICKEN, SALMON, OR FILET OF BEEF

Includes:

- Jalapeño Aioli, Grilled Vegetables, and Roasted
Fingerling Potatoes

\$24 FOR CHICKEN | \$26 FOR SALMON | \$30 FOR BEEF

C. CHICKEN TENDERS WITH SPICY APRICOT SAUCE

Includes:

- Traditional Potato Salad with Bacon and Creamy
Coleslaw

\$22

D. SPINACH CRUSTED QUICHE DU JOUR

Includes:

- Fruit Salad & Rosemary Roasted Potatoes

\$18.50

ADDITIONAL CONSIDERATIONS

Individual Cookie:

- Chocolate Chip | Molasses | Peanut Butter Double
Chocolate Espresso with Walnuts Oatmeal
Currant | Jumble with Nuts

\$3.55



FINE FOODS & CELEBRATIONS
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Classic Buffet Reception

Our most popular menu for over 30 years. Serve warm or room temperature.

**SPECIAL PRE-FIXE PRICE PER PERSON \$25.95
MINIMUM OF 8 PEOPLE**

ENTREES

Chicken Breast, *sliced*:

- Sour Cherry Chicken Breast
- Lemon Herb Chicken Breast

Salmon, *pre portioned*:

- Red Onion Crusted Salmon
- Lemon Grilled Salmon

Grilled Mixed Vegetables

Farro with Arugula and Parmesan

Romaine Salad with Mint, Feta, Pine nuts
and Lemon Vinaigrette

ADDITIONAL CONSIDERATIONS

Cumin Crusted Filet of Beef
with Horseradish Cream

Grilled Shrimp with Moroccan
Tomato Jam

Fresh Fruit Platter

Platter of Mini Cookies and Bars

Small Sugar-Crusted Fruit Crostatas

Mini Tartlets

- Chocolate Ganache
- Lemon Meringue

Formal Dinner

For milestone occasions and celebrations, when gathering around a beautifully set table is what is called for!

**SPECIAL PRE-FIXE PRICE PER PERSON
MINIMUM OF 8 PEOPLE**

PLEASE CHOOSE 1-2 ENTREES for all guests

Beef Medallion with Port Wine Reduction
and Crispy Onion Frisee, **\$42**

Herb Crusted Rack of Lamb
with Mint Salsa Verde, **\$38**

Pork Tenderloin Roulade with Pecans
and Grainy Mustard Sauce, **\$37**

Salmon in Phyllo with Orange Beurre
Blanc Sauce, **\$30**

PLEASE CHOOSE 2 SIDES for all guests

Asparagus Chinois

Haricot Vert Bundle Tied with Chive

Orange Ginger Carrots

Potato Chive Cake

Wild Rice Cake

ADDITIONAL CONSIDERATIONS

Romain, Mint, Pine Nuts Salad

Rosemary Currant Parmesan Toast

Individual Bite Sized Hor D'oeuvres

Birthday Cake

Celebration Cake

Festive Party Hats

French Champagne and Other Nice Wines