



**CATERING &
SPECIAL EVENTS**

Drop Off Catering
2026 Menu

**1 Robert Rich Way
Buffalo, New York 14213
716-878-8422**

www.richscatering.com



RichsCateringSpecialEvents



RichsCatering



**Proudly Awarded the WeddingWire
Couples' Choice Award
12 Years Running • 2014-2025**

Voted WNY's Best Caterer by Buffalo Spree Magazine

Welcome

Rich's Catering is a full-service, premier caterer available to you at an affordable price. We will deliver your food on time, set up your buffet, and bring the necessary equipment to keep your hot food hot and cold food cold. Chafing dishes, coolers, serving utensils, and linens for your banquet table are always included in your price.

We deliver, provide complete set up, and return to clean up

No other caterer offers such service for drop off prices! Rich's is also a full-service caterer with an expansive menu to accommodate all of your catering needs. Customizing a menu is our specialty!

Please ask about catering for your corporate cocktail party, in-home party, holiday event, graduation, picnic, wedding, or any other special occasion you want to make memorable for you and your guests!



BEVERAGES

Beverages

Assorted Sodas \$1.75 ea

Assorted Juices \$2.50 ea

Orange Juice, Apple Juice or Cran-Grape Juice

Assorted Monster Energy Drinks \$3.50 ea

Assorted Bottled Teas \$2.50 ea

Assorted Vitamin Waters \$1.75 ea

Dasani Bottled Water \$1.75 ea

Liquid Death Canned Water \$2.50 ea

Regular Coffee Service \$4.00 ea

House Brewed Regular & Decaf Coffee, Hot Water, Regular & Decaf Lipton Tea Bags, Sugar, Sugar Substitute, Half & Half, Honey, & Sliced Lemon

Premium Coffee Service \$4.50 ea

Freshly Brewed Starbucks Regular & Decaf Coffee, Hot Water, Regular & Decaf Tazo Tea Bags, Sugar, Sugar Substitute, Half & Half, Honey, & Sliced Lemon



BREAKFAST

PRICES ARE PER PERSON

ALL BREAKFAST PACKAGES REQUIRE A MINIMUM OF 15 PEOPLE

Included: Quality Disposable Plates, Forks, Napkins, Serving Utensils,
& Chafers (to keep your hot food hot)

The Continental \$13.95

- Fresh Seasonal Fruit Salad (G.F. & Vegan)
 - Cantaloupe, Honeydew, Pineapple, Blueberries, & Grapes, Garnished with Fresh Berries.
- Fresh Baked Assorted Bagels, Pastries, Muffins, Whipped Butter, Assorted Jelly, Whipped Cream Cheese
- Freshly Brewed Coffee, Decaf, Tea

Add: Whipped Cinnamon Butter \$.75
Raspberry Cream Cheese \$3.00

The Executive \$14.95

- Assorted Breakfast Pastries
- Fresh Seasonal Fruit Salad (G.F. & Vegan)
 - Cantaloupe, Honeydew, Pineapple, Blueberries, & Grapes, Garnished with Fresh Berries.
- Frittata prepared with your choice of the following: (select four) Sausage, Bacon, Ham, Peppers, Onions, Mushrooms, Zucchini, Spinach, Tomatoes, Cheddar Cheese, American Cheese, Mozzarella Cheese, Swiss Cheese, Pepper Jack (G.F.)
- Home Fries (G.F. & Vegan)
- Freshly Brewed Coffee, Decaf, Tea

Assorted Breakfast Sandwiches \$17.95

- Fresh Seasonal Fruit Salad (G.F. & Vegan)
 - Cantaloupe, Honeydew, Pineapple, Blueberries, & Grapes, Garnished with Fresh Berries.

CHOICE OF 2 Sandwiches:

- Bacon, Egg, Cheddar American Cheese
- Sausage, Egg and Cheddar American Cheese
- Egg and American Cheese
- Canadian Bacon, Egg, Cheddar American Cheese
- Smoked Ham, Egg, Cheddar American Cheese
- Egg White, Wilted Greens, Cheddar American Cheese

CHOICE OF 2 Breads:

- Bagel, Brioche Roll, Flatbread, Croissant, English Muffin
- Freshly Brewed Coffee, Decaf, Tea

Breakfast of Champions \$23.95

- Fresh Baked Assorted Bagels, Pastries, Muffins, Cinnamon Honey Butter, Whipped Butter, Assorted Jelly, Raspberry Cream Cheese, Whipped Cream Cheese
- Fresh Seasonal Fruit Salad (G.F. & Vegan)
 - Cantaloupe, Honeydew, Pineapple, Blueberries, & Grapes, Garnished with Fresh Berries.
- Home Fries (G.F. & Vegan)
- Scrambled Eggs (G.F.)
- Sausage and Bacon (G.F.)
- Freshly Brewed Coffee, Decaf, Tea

Healthy Start \$16.95

- Fresh Seasonal Fruit Salad (G.F. & Vegan)
 - Cantaloupe, Honeydew, Pineapple, Blueberries, & Grapes, Garnished with Fresh Berries.
- Peeled Hard Boiled Eggs (G.F.)
- Greek Yogurt and Granola
- Packets of Oatmeal, Dried Cranberries, Raisins, Roasted Pecans, Roasted Walnuts
- Freshly Brewed Coffee, Decaf, Tea



BREAKFAST

PRICES ARE PER PERSON

ALL BREAKFAST PACKAGES REQUIRE A MINIMUM OF 15 PEOPLE

Included: Quality Disposable Plates, Forks, Napkins, Serving Utensils,
& Chafers (to keep your hot food hot)

Egg Bites \$11.95

- Fresh Seasonal Fruit Salad (G.F. & Vegan)
 - Cantaloupe, Honeydew, Pineapple, Blueberries, & Grapes, Garnished with Fresh Berries.
- Home Fries (G.F. & Vegan)

CHOICE OF 2 TOPPINGS & 1 CHEESE (G.F.)

- Sausage, Bacon, Ham, Peppers, Onions, Mushrooms, Zucchini, Spinach, Tomatoes, Cheddar Cheese, American Cheese, Mozzarella Cheese, Swiss Cheese, Pepper Jack
- Freshly Brewed Coffee, Decaf, Tea

Breakfast Pizzas \$19.95

(Cut into squares, 2 pieces per person)

- Fresh Seasonal Fruit Salad (G.F. & Vegan)
 - Cantaloupe, Honeydew, Pineapple, Blueberries, & Grapes, Garnished with Fresh Berries.

CHOICE OF 2 Pizzas:

- Traditional Dough, Sausage Gravy, Scrambled Eggs, Bacon, Cheese
- Traditional Dough, Scrambled Eggs, Red Pepper, Onion, Mushroom, Cheese
- Cauliflower Crust, Egg, Tomato, Chives, Boursin (G.F.)
- Apple Crisp - Traditional Dough, Cinnamon Roll Filling, Vanilla Glazes, Apples, Oatmeal Crisp Topping
- Freshly Brewed Coffee, Decaf, Tea

Breakfast Burritos \$19.95

- Fresh Seasonal Fruit Salad (G.F. & Vegan)
 - Cantaloupe, Honeydew, Pineapple, Blueberries, & Grapes, Garnished with Fresh Berries.

CHOICE OF 2 Burritos:

- Scrambled Eggs, Bacon, Caramelized Onion, Cheddar American Cheese on a Tortilla Wrap
- Scrambled Eggs, Sausage, Roasted Red Peppers, Monterey Jack Cheese on a Tortilla Wrap
- Western - Ham, Scrambled Eggs, Roasted Peppers, Onions, Scallion, Cheddar Cheese on an Herb Wrap
- Veggie - Broccoli, Onions, Mushrooms, Scrambled Eggs, Cheddar Cheese on a Spinach Wrap
- Freshly Brewed Coffee, Decaf, Tea

B3- Breakfast Biscuit Bites \$19.95

- Fresh Seasonal Fruit Salad (G.F. & Vegan)
 - Cantaloupe, Honeydew, Pineapple, Blueberries, & Grapes, Garnished with Fresh Berries.

CHOICE OF 2 Biscuit Bites:

- Bacon, Scrambled Eggs, Cheddar American, Flaky Biscuit
- Sausage, Scrambled Eggs, Cheddar American, Flaky Biscuit
- Mexican Chorizo, Scrambled Eggs, Pepperjack Cheese, Flaky Biscuit
- Scrambled Egg, Cheddar American, Flaky Biscuit

CHOICE OF 2 Sauces:

- Sausage Gravy, Chipotle Queso, Beurre Blanc
- Freshly Brewed Coffee, Decaf, Tea

BREAKFAST

PRICES ARE PER PERSON

ALL BREAKFAST PACKAGES REQUIRE A MINIMUM OF 15 PEOPLE

Included: Quality Disposable Plates, Forks, Napkins, Serving Utensils,
& Chafers (to keep your hot food hot)

Breakfast Upgrades

Morning Meat and Cheese Board \$11.95

- Artisanal Charcuterie (G.F.) - Soppressata, Spanish Chorizo, Prosciutto
- Assorted Domestic Cheeses (G.F.) - Cheddar, Pepperjack, Smoked Cheddar, Gouda, Swiss
- Served with Whole Grain Dijon Mustard, Cornichons, Red Onion Jam, Fig Chutney, Pretzel Sticks, Crostini, Crackers

Overnight Oats

Black Forest \$11.50

- Organic Rolled Oats, Almond Milk, Almond Butter, Cherry Preserves, Greek Yogurt, Dark Cherries, Chocolate Shavings

PB&J \$7.50

- Organic Rolled Oats, Almond Milk, Peanut Butter, Chia Seed, Strawberry Preserves, Greek Yogurt, Fresh Strawberry

Chocolate Banana \$11.50

- Organic Rolled Oats, Almond Milk, Almond Butter, Cocoa Powder, Banana, Chia, Maple Syrup, Chocolate Shavings

Peach Cobbler \$9.50

- Organic Rolled Oats, Almond Milk, Almond Butter, Cinnamon, Diced Peaches, Maple Syrup, Greek Yogurt

**Assorted Bagels with Cream Cheese,
Whipped Butter \$2.75**

Raspberry Cream Cheese \$3.00

Cinnamon Honey Butter \$.75

**Assorted Muffins with
Cinnamon Honey Butter \$3.95**

Assorted Breakfast Pastries \$2.00

**Fresh Baked Croissants with
Whipped Butter \$4.00**

Fresh Seasonal Fruit Salad (G.F. & Vegan) \$3.00
• Cantaloupe, Honeydew, Pineapple,
Blueberries, & Grapes, Garnished with Fresh Berries.

Fresh Whole Fruit \$1.50

Peeled Hard Boiled Eggs \$1.50

**Layered Greek Yogurt Parfait, Granola, Blueberry
Compote, Toasted Coconut \$6.00**

**Layered Greek Yogurt Parfait, Granola, Assorted
Berries, Toasted Almonds \$10.00**

**Layered Greek Yogurt Parfait, Granola,
Mango Chutney, Toasted Walnuts \$7.00**

Scrambled Eggs (G.F.)(3 large per order) \$3.95

Home Fries (G.F. & Vegan) \$1.50

(4) Bacon (G.F.) \$3.95

(2) Sausage (G.F.) \$2.00

(1) Canadian Bacon (G.F.) \$4.50

LUNCH

PRICES ARE PER PERSON

ALL LUNCH PACKAGES REQUIRE A MINIMUM OF 15 PEOPLE

Included: Quality Disposable Plates, Forks, Napkins, Serving Utensils,
& Chafers (to keep your hot food hot)

Salads \$12.95

Choose between our Build-Your-Own Salad Bar with assorted toppings and dressings, or a Chef-Prepared Salad served in a Large Bowl for easy, ready-to-serve convenience. - Served with Rolls & Butter and Assorted Cookies

Add Sliced Grilled Chicken Choice of Hot or Cold
\$4.95 Upcharge (served on the side)

Add Chilled, Grilled Shrimp \$9.95 Upcharge (served on the side)

House Salad (G.F.)

Mesclun Greens, Grape Tomatoes, Cucumbers, Black Olives, Carrots, Garbanzo Beans, Croutons, Red Wine Vinaigrette

Arugula and Fennel (G.F.)

Baby Arugula, Shaved Fennel, Fried Shallots, Cured Egg Yolk, Lemon Vinaigrette

Baby Lettuce Salad (G.F.)

Dried Cherries, Toasted Almonds, Goat Cheese, Balsamic Vinaigrette

Classic Iceberg

Bacon, Tomato Concasse, Pickled Red Onion, Chives, Garlic Olive Oil Croutons, Buttermilk Blue Cheese Dressing

Classic Caesar

Romaine, Garlic Olive Oil Croutons, Shaved Parmesan Romano Asiago Cheese, Caesar Dressing

Asian Mixed Salad (G.F.)

Romaine, Shredded Carrot, Roasted Cashews, Edamame, Scallion, Red Bell Pepper, Ginger Soy Vinaigrette

Cobb Salad (G.F.)

Mixed Greens, Tomatoes, Bacon, Gorgonzola, Avocado, Hard Boiled Eggs, Herb Vinaigrette

Spanish Chopped Salad (G.F.) *\$2.50 Upcharge

Iceberg Lettuce, Tomatoes, Peppadew Peppers, Pickled Red Onion, Castelvetrano Olives, Chorizo Crumb, Shaved Manchego, Orange Sherry Vinaigrette

Tomato Basil Burrata *\$2.00 Upcharge (Build-Your-Own Only)

Baby Arugula, Burrata Mozzarella, Balsamic Marinated Tomatoes, Baguette Crostini, Basil Green Goddess Dressing

Taco Salad (G.F.)

Chopped Romaine, Black Bean and Corn Salsa, Shredded Cheddar Cheese, Pico De Gallo, Crushed Corn Tortilla Chips, Chipotle Ranch

Spinach Salad (G.F.)

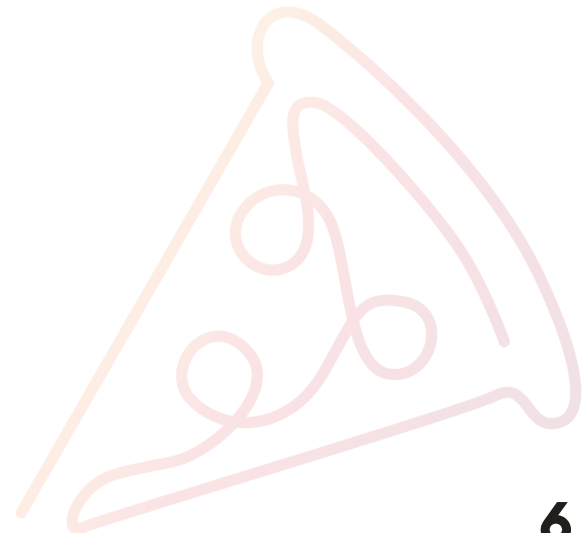
Baby Spinach, Strawberries, Pickled Red Onion, Goat Cheese, Pecans, Red Wine Vinaigrette

Beet and Goat Cheese Salad (G.F.)

Mesclun Greens, Pickled Strawberries, Grapes, Walnuts, Roasted Red and Golden Beets, Goat Cheese, Walnut Balsamic Vinaigrette

Greek Salad (G.F.)

Romaine, Tomato, Cucumber, Shaved Red Onion, Feta, Pepperoncini, Kalamata Olives, Greek Oregano Feta Vinaigrette



LUNCH

PRICES ARE PER PERSON

ALL LUNCH PACKAGES REQUIRE A MINIMUM OF 15 PEOPLE

Included: Quality Disposable Plates, Forks, Napkins, Serving Utensils,
& Chafers (to keep your hot food hot)

Specialty Cold Sandwiches \$17.95

Includes Your Choice of Mixed Green Salad with 2 Assorted Dressing or Gourmet Pasta Salad and Assorted Cookies

Choice of 3

Tarragon Chicken Salad

Poached Chicken Breast, Tarragon, Celery, Grapes, Scallion, Dijon Mustard, Mayonnaise, Sliced Almonds, Brioche Bun

Grilled Chicken Club

Grilled Chicken, Bacon, Romaine, Tomato, Mayonnaise, Italian Panini or Whole Grain Panini (crust off of course...!)

Grilled Chicken

Grilled Chicken, Romaine Lettuce, Tomato, Sliced Cucumber, Mayonnaise, Brioche Roll

BBQ Roast Turkey

Smoked Roast Turkey, Smoked Cheddar, BBQ Aioli, Crispy Fried Onions, Brioche Roll

Roast Turkey Club

Sliced Roast Turkey, Bacon, Romaine, Tomato, Mayonnaise, Italian Panini or Whole Grain Panini (crust off of course...!)

Classic Turkey

Sliced Roast Turkey, Romaine Lettuce, Tomato, Sliced Cucumber, Mayonnaise, Brioche Roll

Smoked Turkey

Smoked Turkey, Lettuce, Tomato, Roasted Red Pepper, Cheddar, Garlic Aioli, Kaiser Roll

Beef on Weck

Sliced Roast Beef, Horseradish Aioli, Kummelweck Roll

Roast Beef and Arugula

Sliced Roast Beef, Arugula, Pickled Shaved Red Onion, Sundried Tomato Aioli, Brioche Roll

Rosemary Ham and Goat Cheese

Sliced Rosemary Ham, Pepper Jelly Goat Cheese, Arugula, French Baguette Roll

Vegetable Hummus

Roasted Red Pepper Hummus, Crushed Avocado, Mesclun Greens, Bell Pepper, Cucumber, Shredded Carrot, Sprouts, Whole Grain Bread

Mediterranean Grilled Vegetable

Greek Marinade, Zucchini, Yellow Squash, Red Bell Pepper, Red Onion, Arugula, Roasted Garlic Feta Aioli, Whole Grain Bread

Caprese

Fresh Mozzarella, Roma Tomato, Basil Pesto, Balsamic Mayonnaise, Arugula, Kaiser Roll

The Italian

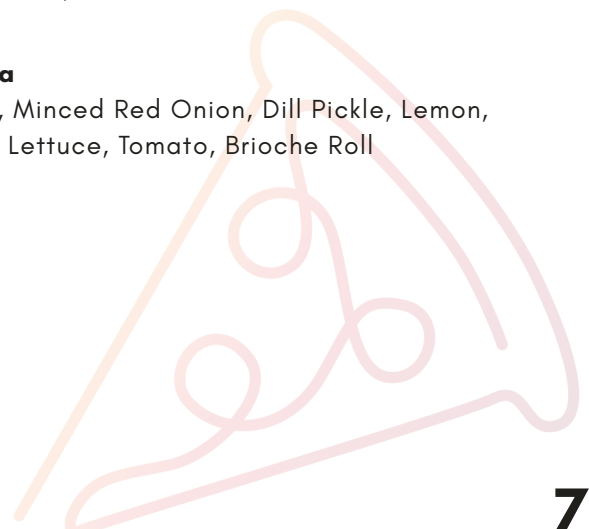
Salami, Capicola, Sopressata, Pickled Vegetables, Basil Mayo, Kaiser Roll

California Tuna

Olive Oil Tuna, Chives, Parsley, Lemon, Tomato, Cucumber, Sprouts, Romaine, Wheat Bread

Classic Tuna

Tuna, Celery, Minced Red Onion, Dill Pickle, Lemon, Mayonnaise, Lettuce, Tomato, Brioche Roll



LUNCH

PRICES ARE PER PERSON

ALL LUNCH PACKAGES REQUIRE A MINIMUM OF 15 PEOPLE

Included: Quality Disposable Plates, Forks, Napkins, Serving Utensils,
& Chafers (to keep your hot food hot)

Specialty Cold Wraps \$16.95

Includes Your Choice of Mixed Green Salad with 2 Assorted Dressing or Gourmet Pasta Salad and Assorted Cookies

Choice of 3

Greek Lemon Chicken

Grilled Lemon Chicken, Bell Peppers, Cucumbers, Kalamata Olives, Dill, Feta, Tzatziki Spread, Herb Wrap

Turkey Club

Roasted Turkey, Bacon, Lettuce, Tomato, Blue Cheese Crumbles, Boursin Cheese, Wheat Wrap

Roast Beef and Provolone *\$2.00 Upcharge

Roast Beef, Provolone, Mixed Greens, Peppadew Pepper Mayo, Tomato Wrap

Philly Cheese Steak *\$2.00 Upcharge

Shaved Steak, Provolone, Peppers & Onions, Cheddar, Lettuce, Tomato, Mayo, Wheat Wrap

Grilled Veggie

Grilled Veggies, Crumbled Goat Cheese, Arugula, Preserved Lemon, Spinach Wrap

Mediterranean Veggie (Vegan)

Hummus, Julienne Vegetable Slaw, Red Peppers, Spinach Wrap

California Tuna *\$2.00 Upcharge

Olive Oil Tuna, Fresh Herbs, Lemon, Cucumber, Tomato, Sprouts, Green Leaf Lettuce, Tomato Wrap

Tuna Salad

Tuna, Dill, Baby Kale, Lemon, Shaved Red Onion, Herb Wrap

Build Your Own Boxed Lunch \$19.50

Choose 1 Cold Sandwich or Wrap

Choose 2 Sides:

- Whole Fruit, Bag of Chips, Gourmet Pasta Salad, Side Salad, Low Fat Yogurt

Includes:

- Cookie, Condiments

Specialty Hot Sandwiches \$16.50

Includes Mixed Green Salad with 2 Assorted Dressing, Condiments, Assorted Potato Chips and Assorted Cookies

Choice of 2

1 of Each Sandwich Per Person

Grilled Lemon Pepper Chicken Breast

Chicken Breast, Lettuce, Tomato, Cheddar Cheese Kaiser Roll

Roast Beef *\$2.50 Upcharge

Roast Beef, Kummelweck Roll, Hot Au Jus

Roast Turkey

Roast Turkey, Kaiser Roll, Hot Turkey Gravy

Grilled Veggies

Assorted Grilled Vegetables, Kaiser Roll

LUNCH

PRICES ARE PER PERSON

ALL LUNCH PACKAGES REQUIRE A MINIMUM OF 15 PEOPLE

Included: Quality Disposable Plates, Forks, Napkins, Serving Utensils,
& Chafers (to keep your hot food hot)

Mediterranean \$21.95

Mediterranean Chopped Salad (G.F.)

Romaine, Tomato, Cucumber, Bell Pepper, Chickpea, Kalamata Olives, Red Onion, Feta, Parsley, Lemon Oregano Vinaigrette

Roasted Vegetables (G.F.)

Zucchini, Eggplant, Chickpeas, Red Bell Pepper, Yellow Bell Pepper, Red Onion, Sun Dried Tomatoes, Red Wine Shallots, Olive Oil, Feta, Cumin

Crispy Smashed Za'atar Potatoes (G.F. & Vegan)

Yukon Gold Potato, Roasted Garlic Oil, Za'atar

Grilled Tomato Basil Chicken Breast (G.F.)

Chicken Breast, Tomato, Basil, Red Wine Vinegar, Olive Oil

Limoncello Ricotta Cheesecake

Macerated Seasonal Berries (on the side), Whipped Topping

Indian \$28.95

Kachumber Salad (G.F. & Vegan)

Cucumber, Tomato, Shallot, Green Chili, Cilantro, Dill, Mint, Kashmiri Chili Powder, Cumin

Steamed Basmati Rice (G.F. & Vegan)

Plain and Garlic Naan Bread

Chana Masala (G.F. & Vegan)

Chickpeas, Garlic, Ginger, Chili, Tomato, Indian Spices, Cilantro

Chicken Tikka Masala (G.F.)

Marinated and Grilled Boneless Chicken Thigh, Yogurt, Tomato, Onion, Indian Spices, Cilantro

Dubai Chocolate Cheesecake Parfait

Pistachio Cream, Kataifi, Whipped Cheesecake, Chocolate Shavings, Whipped Topping

Middle Eastern \$27.95

Tabbouleh (Vegan)

Plum Tomato, Parsley, Cucumber, Bulgar Wheat, Mint, Lemon, Cinnamon, Coriander

Hummus Bi Tahini (G.F. & Vegan)

Chickpeas, Tahini, Lemon, Smoked Paprika, Cumin

Flat Breads

Falafel (G.F. & Vegan)

Chickpeas, Cilantro, Parsley, Mint, Scallion, Cumin, Coriander

Choose One:

Chicken Kofta Kebabs (G.F.)

Ground Chicken Mixed with Mediterranean Herbs and Spices

Beef Kofta Kebabs (G.F.)

Ground Beef Mixed with Mediterranean Herbs and Spices

Vegetable Kofta Kebabs (G.F. & Vegan)

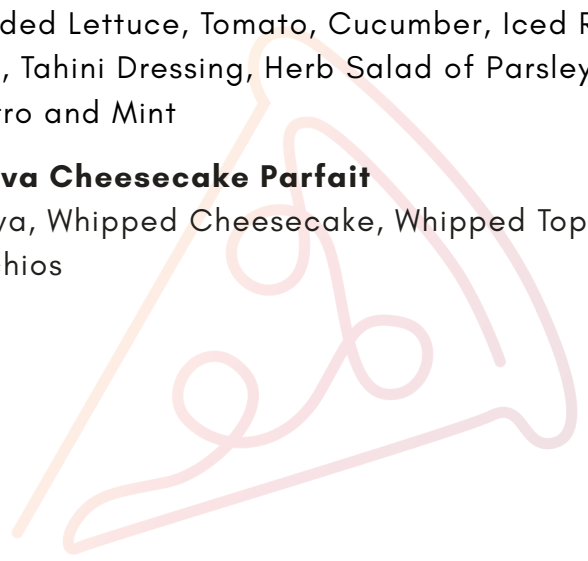
Mediterranean Spiced Vegetable and Potato Dumpling

Condiments:

Shredded Lettuce, Tomato, Cucumber, Iced Red Onion, Tahini Dressing, Herb Salad of Parsley with Cilantro and Mint

Baklava Cheesecake Parfait

Baklava, Whipped Cheesecake, Whipped Topping, Pistachios



LUNCH

PRICES ARE PER PERSON

ALL LUNCH PACKAGES REQUIRE A MINIMUM OF 15 PEOPLE

Included: Quality Disposable Plates, Forks, Napkins, Serving Utensils,
& Chafers (to keep your hot food hot)

Mexican Buffet \$21.95

Mexican House Salad (G.F. & Vegan)

Mixed Green, Tomato, Cucumber, Chickpea,
Shaved Iced Red Onion, Toasted Pumpkin
Seeds, Cumin Lime Vinaigrette

Baked Street Corn (G.F.)

Corn, Crema, Chili Powder, Queso Fresco, Lime

Mexican Rice (G.F. & Vegan)

Long Grain Rice, Tomatoes, Garlic, Jalapenos,
Cumin

Choice of Two:

Grilled Chicken Fajitas

Flour Tortilla, Bell Peppers and Onions,
Cilantro

Tacos al Pastor

Flour Tortilla, Pulled Pork, Sweet Spicy
Marinade

Ground Beef Street Tacos

Flour Tortilla, Mexican Spiced Ground Beef

Grilled Chicken Tacos

Flour Tortilla, Sliced Chicken Breast

Choice of Six:

Taco Condiments

Cotija Cheese, Shredded Cheddar Cheese,
Shredded Cabbage, Shredded Lettuce,
Pico de Gallo, Pickled Onion, Jalapeno,
Cilantro, Diced Onion, Sour Cream, Avocado
Mash, Diced Tomatoes, Salsa Roja, Salsa Verde

Churro Donuts

Chocolate Dipping Sauce

Mexican Buffet Upgrades:

Meatless Taco Dip (G.F.) \$4.95 per person

Taco Seasoned Cream Cheese and Salsa Base,
Lettuce, Cheddar, Tomatoes, Black Olives, Sour
Cream, Tri-Color Corn Tortilla Chips

Mexican Chop Salad (G.F. & Vegan) \$9.95 per person

Romaine, Tomatoes, Cucumbers, Cumin, Quinoa,
Black Beans, Bell Peppers, Avocado,
Cilantro Orange Vinaigrette

Crispy Corn Shells (G.F.) \$1.95

American South \$27.95

Southern Salad (G.F.)

Chopped Romaine, Pimento Peppers, Pickled
Shallots, Parmesan

On the side: Corn Bread Croutons, Chipotle Ranch

Classic Macaroni and Cheese

Creamy Coleslaw (G.F.)

Choose One:

Shrimp Po'Boys

Cajun Seasoned Butterfly Shrimp, Lettuce,
Tomato, Cajun Remoulade, Franks Red Hot
Sauce, French Roll

BBQ Pulled Pork

BBQ Sauce, American Cheese, Dill Pickle,
Kaiser Roll

Sliced Beef Brisket

BBQ Sauce, American Cheese, Dill Pickle,
Kaiser Roll

Banana Pudding Cups

Bananas, Vanilla Wafers, Vanilla Pudding,
Whipped Topping

LUNCH

PRICES ARE PER PERSON

ALL LUNCH PACKAGES REQUIRE A MINIMUM OF 15 PEOPLE

Included: Quality Disposable Plates, Forks, Napkins, Serving Utensils,
& Chafers (to keep your hot food hot)

Modern Italian \$21.95

Arugula Salad (G.F.)

Shaved Fennel, Red Bell Pepper, Crispy Oregano Chickpeas, Shaved Parmesan, Lemon Vinaigrette

Focaccia Bread

Choose One:

Roasted Asparagus or Green Beans (G.F.)

Roasted Garlic Oil, Crushed Red Pepper, Parmesan Cheese

Choose One:

Chicken or Pork Milanese

Panko Crusted Cutlet, Lemon, Parsley, Parmesan

Chicken Scarpariello (G.F.)

Chicken Thighs, Italian Chicken Sausage, Bell Peppers, Onions, Peppadew Peppers, Fingerling Potatoes

Frost Artisan Bakery Mini Cannoli's

Sweet Ricotta with Chocolate Chips and Sicilian Candied Orange and Almond with Sweet Ricotta

Asian Buffet \$21.95

Steamed Rice (G.F. & Vegan)

Kimchi Fried Rice

Stir Fried Assorted Vegetables (Vegan)

Ginger Garlic Sauce

General Tso's Cauliflower

Crispy Fried Cauliflower, General Tso's Sauce, Sesame Seeds

Grilled Soy Chicken

Soy Marinated Chicken Breast

Korean Pulled Pork Bulgogi (G.F.)

Salt and Pepper Pulled Pork, Bulgogi Sauce

Chocolate Pudding with Miso Caramel (G.F.)

Premium Custard Base, Dark Chocolate, Miso Caramel, Whipped Topping



BUFFET

PRICES ARE PER PERSON

ALL BUFFET PACKAGES REQUIRE A MINIMUM OF 15 PEOPLE

Included: Quality Disposable Plates, Forks, Napkins, Serving Utensils,
& Chafers (to keep your hot food hot)

Traditional Buffet

\$31.95 Lunch
\$41.95 Dinner

Choose One:

Caesar Salad

with Caesar Dressing

Mixed Green Salad

with 2 Assorted Dressings

Choose Two:

Penne Pasta

Marinara or Alfredo Sauce

Mac 'N Cheese

Buttered Bread Crumbs

Garlic Whipped Baby Red Potatoes (G.F.)

Wild Rice Pilaf (G.F.)

Boursin Cheese, Fresh Herbs

Mediterranean Tortellini Pasta Salad

Oven Roasted Potatoes (G.F. & Vegan)

Rosemary, Sea Salt

Mixed Seasonal Vegetables (G.F. & Vegan)

Gourmet Potato Salad (G.F.)

Whole Grain Mustard and Chives

Salt Potatoes (G.F. & Vegan)

Choose Two:

Chicken Parmesan

Marinara, Melted Mozzarella

Chicken Marsala

Sauteed Mushrooms, Demi

Chicken Chardonnay (G.F.)

Fine Herbs, Cream Sauce

Stuffed Shells

Marinara, Melted Mozzarella

Baked Italian Meatballs

Served in Marinara

Manicotti

Marinara and Melted Mozzarella

Grilled Italian Sausage (G.F.)

Peppers, Onions

Crab Cakes (G.F.)

Breaded Pork Chops

Shrimp Scampi (G.F.)

\$5.50 Upcharge Per Person

Roast Beef in Au Jus (G.F.)

\$5.00 Upcharge Per Person

Choose One:

Assorted Cookies

Brownies

Add Rolls \$1.00 Upcharge Per Roll:

Kummelweck

Kaiser

Sweet & Yeasty

Hoagie



EXTRAS

PRICES ARE PER PERSON

ALL PACKAGES REQUIRE A MINIMUM OF 15 PEOPLE

Included: Quality Disposable Plates, Forks, Napkins, Serving Utensils,
& Chafers (to keep your hot food hot)

Sweet Upgrades

Assorted Dessert Bars \$15.50 per doz

Chocolate or Vanilla Cupcakes \$2.50 ea

Stuffed or Specialty Cupcakes \$4.00 ea

Chocolate Covered Strawberries (G.F.)(Seasonal) \$2.50 ea

Mini Cannoli \$2.75 ea

Brownies \$.75 ea

Jumbo Cookies \$1.75 ea

Macarons \$3.00 ea

Healthy Upgrades

Whole Fruit (G.F.) \$1.50 ea

Granola Bars \$2.00 ea

Kind Nut Bars (G.F.) \$3.00 ea

Sweet & Savory Upgrades

Cheese & Fruit Display \$6.75 Per Person

Cheddar, Pepper Jack, Swiss, Smoked Cheddar, Gouda, Grapes, Dried & Seasonal Fruit, Nuts, Jams, & Crackers

Popcorn Box (G.F.) \$2.00 ea

Bag of Pretzels \$.75 ea

Assorted Bags of Potato Chips (G.F.) \$.75 ea

House Made Cruncher Chips with Caramelized Onion Dip (G.F.) \$3.50 Per Person

Build Your Own Trail Mix Bar \$8.50 Per Person

M&M's, White Chocolate Chips, Cheese & Pretzels Goldfish Crackers, Dried Cranberries, Banana Chips, Dried Apricots, Dried Cherries, Yogurt Covered Raisins, Assorted Sugared Nuts, & Mixed Nuts.

General Information

We will customize the menu to your needs!

Need service (servers, chef, or bartenders)? Please ask us for pricing.

Full bars available (requires 25 day notice to obtain liquor permit).

Pricing available upon request. Bartender fee may apply.

Individually packaged meals upon request. Add \$2.00 per person surcharge.

Need to add to our basic packages? We can help!

WE ARE A FULL-SERVICE CATERER!

All orders subject to delivery surcharge, 8.75% sales tax and
20% non-gratuity administrative fee

All prices are subject to change without notice.

Delivery Fee starting at \$25 will be added to your order.