



NEW YORK CITY **2016-2017 CATERING MENU**

A Full Service Caterer serving New York City for over 20 years.

We are a single source for all your event needs, including Food, Staffing, Rentals and Flowers. Whether it be a Breakfast, Buffet or Box Lunch, Reception or Dinner, our attention to detail is unmatched. From a simple "Drop Off" to a "Full Service Sit-down Dinner" Food For Thought's team will handle every detail and ensure a successful event!

Please feel free to call or email me to discuss and plan your next event.

Steven Sotland

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212-929-4689

GUIDELINES

Minimum

All orders within the Chelsea area are required to meet a \$250 minimum. (Not including delivery) All orders outside the Chelsea area will be quoted.

Delivery Charge

Delivery will be determined upon order size, location, and time of delivery.

Weekend Orders

Every effort will be made to accommodate weekend orders. These orders will incur a weekend delivery / setup charge which will be determined upon pricing of order.

Same Day Orders

Every effort will be made to accommodate same day orders. These orders will incur a 10% surcharge.

After Hours Setups and Breakdowns

All orders that require setup or breakdown after 5:30 pm will be charged a late night fee of \$25.00 per hour (billed in 1 hour increments).

Ceramic Platters

Available at an additional charge for rental and pickup after event.

BREAKFAST

All Breakfast items are served on plasticware with plastic utensils.

-20 Person Minimum-

BREAKFAST PACKAGES

FULL CONTINENTAL— \$8.95

Assortment of Miniature Bagels, Muffins, Danishes, Croissants & Scones
Served with Cream Cheese, Sweet Butter and Preserves
Assorted Fruit Juices

BALTHAZAR BAKERY— \$12.95

Assortment of Above Miniatures, Plus French Cannelles, Sticky Buns & More
Served with Cream Cheese, Sweet Butter and Preserves
Assorted Fruit Juices

FULL GOURMET— \$16.95

Assortment of Miniature Bagels, Muffins, Danishes, Croissants & Scones
Served with Cream Cheese, Sweet Butter and Preserves
Smoked Salmon Platter with Sliced Tomato, Cucumber and Red Onion
Sliced Fresh Fruit Platter or Fruit Salad
Assorted Fruit Juices

À LA CARTE ADDITIONS

Box of Joe (serves 8-10 ppl) \$ 18.95/box

ROOM TEMPERATURE

Hard Boiled Egg (In Shell)	\$ 1.50
Fresh Fruit Platter or Fruit Salad	\$ 3.50
Yogurt (Regular or Lite)	\$ 1.50
Greek Yogurt	\$ 2.95
Yogurt Parfait	\$ 2.95
Vegetable Cream Cheese.....	\$.95
Smoked Salmon Cream Cheese	\$.95
Assorted Donuts	\$ 1.25
Smoked Salmon Platter	\$ 6.95

DIETARY RESTRICTIONS

Lou Siegal Glatt Kosher Continental Breakfast..... \$ 35.00 / person

SILVER LUNCH

Each Lunch Includes one Sandwich, one Bag of Potato Chips/Pretzels, one Whole Fruit, one Chocolate Chip/Oatmeal Raisin Cookie & one Beverage (Assorted Sodas & Bottled Water)

Sandwiches are served on a selection of the following breads:
Rolls, French Baguettes, Flatbreads, Whole Wheat, Seven Grain or Wraps

Silver Lunch can be served **Buffet Style** or as a **Boxed Lunch**

20 Person Minimum

For 1 – 10 guests you may select up to **3 choices**

For 11 – 20 guests you may select up to **4 choices**

For 21+ guests you may select up to **5 choices**

SANDWICH SELECTIONS

DELI CUTS

- Black Forest Ham with Aged Cheddar, Lettuce, Tomato & Mayo
- Black Forest Ham with Brie, Dill Pickle Chips, Radicchio & Dijon Mustard
- Honey Turkey with Provolone, Radicchio & Honey Mustard
- Smoked Turkey with French Brie, Arugula & Cranberry Chutney
- Smoked Turkey with Pepper Jack Cheese, Fresh Avocado, Lettuce, Tomato & Mayo
- Roast Beef with Confetti Slaw & Russian Dressing
- Roast Beef with Swiss, Caramelized Onions & Whole Grain Mustard
- "Italian" – Ham, Salami, Provolone, Roasted Red Peppers, Lettuce, Tomato & Vinaigrette

CHICKEN

- Buttermilk Fried Chicken Breast, Confetti Slaw & Honey Mustard
- Grilled Chicken Breast with Mozzarella, Roasted Red Peppers & Pesto Aioli
- Panko Breaded Chicken Breast with Asian Slaw, Tomato & Sriracha Mayo
- Harvest Chicken Salad with Dried Cranberries, Chives & Mixed Baby Greens
- Grilled Southwestern Chicken Breast with Monterey Jack Cheese, Guacamole, Lettuce & Tomato

VEGETARIAN

- Grilled Eggplant, Roasted Red Pepper Hummus & Arugula
- Sautéed Wild Mushroom, Baby Spinach & Herb Chevre – in a Wrap
- Sliced Avocado, Tomato, Alfalfa Sprouts & Crumbled Bleu Cheese
- Roasted Red Peppers with Artichoke, Spinach, Mozzarella & Basil Pesto
- Fresh Mozzarella & Beefsteak Tomato with Fresh Basil, Olive Oil & Balsamic
- Greek Salad with Romaine Lettuce, Feta Cheese, Kalamata Olives, Cucumber, & Tomato, Tossed in a Citrus Vinaigrette – in a Wrap

SEAFOOD

- Classic Tuna Salad with Baby Greens & Plum Tomato
- Italian Tuna Salad (No Mayo) with Capers, Black Olives & Roasted Red Pepper
- Smoked Salmon with Cucumber, Red Onion & Cream Cheese
- Grilled Salmon Filet with Baby Arugula & Lemon Chive Dressing

PRICING

Silver Lunch.....	\$ 13.95 / person
Fresh Fruit Platter or Fruit Salad Substitution for Whole Fruit	\$ 2.75 / person
Lou Siegal Glatt Kosher Boxed Lunch.....	\$ 47.50 / person

*For Gluten Free Options - Please Choose One of Our Salad Bento Boxes (page 8)

GOLD LUNCH

In addition to the Sandwich selection of the Silver Lunch Package, the Gold Lunch offers ONE of the following sides

20 Person Minimum

Each Lunch Includes one Sandwich, one Side (from below), one Bag of Potato Chips/Pretzels, one Whole Fruit, one Chocolate Chip/Oatmeal Raisin Cookie & one Beverage (Assorted Sodas & Bottled Water)

SIDE SELECTIONS

PASTA

- Cheese Tortellini with Spinach & Grated Parmesan
- Penne Pasta with Roasted Plum Tomatoes, Fresh Basil & Olive Oil
- Penne Pasta with Cherry Tomatoes & Baby Mozzarella, Tossed with Basil Pesto
- Penne Pasta with Shredded Smoked Gouda, Sundried Tomatoes, Basil & Olive Oil
- Elbow Pasta with Broccoli Florets, Sundried Cranberry & Creamy Ranch Dressing
- Farfalle Pasta with Bacon, Peas & Grated Parmesan, Tossed with Garlic & Olive Oil
- Fusilli Pasta w. Feta Cheese, Kalamata Olives, Cucumber, Tomato & Red Onion, Tossed in Citrus Vinaigrette

GRAINS & LEGUMES

- Three Bean Salad with Kale, Fresh Garlic & Olive Oil
- Corn Salad with Red Peppers, Onion, Tomato, Dill & Light Mayo
- Chickpea Salad with Feta Cheese, Kalamata Olives, Cucumber, Tomato & Red Onion
- Quinoa Salad with Roasted Butternut Squash, Sundried Cranberry, Walnuts & Goat Cheese
- Farro Salad with Shitake, Portabella & Cremini Mushrooms, Fontina Cheese, Chives & Truffle Oil
- Black Bean & Corn Salad with Bell Peppers, Red Onion & Cilantro, Tossed in a Chipotle Honey Vinaigrette

LEAF SALADS

- Mixed Field Greens with Garden Vegetables & Balsamic Vinaigrette
- Classic Caesar Salad with Grated Parmesan, Garlic Croutons & Creamy Caesar Dressing
- Classic Greek Salad with Romaine Lettuce, Feta Cheese, Kalamata Olives, Cucumber, Tomato & Red Onion, Tossed in a Citrus Vinaigrette
- Chopped Salad with Arugula, Radicchio, Cucumber, Tomato, Corn Kernels, Shaved Carrot & Crumbled Goat Cheese with Italian Vinaigrette
- Harvest Salad with Mesclun Greens, Diced Apple, Sundried Cranberries, Walnuts & Raspberry Vinaigrette

OTHER

- Confetti Cole Slaw with Red & Green Cabbage
- Macaroni Salad with Mayo
- Potato Salad with Egg

PRICING

Gold Lunch \$ 16.95 / person

ADDITIONAL OPTIONS

Fresh Fruit Platter or Fruit Salad Substitution for Whole Fruit \$ 2.75 / person

Additional Salad Selection..... \$ 2.50 / person

Lou Siegal Glatt Kosher Boxed Lunch..... \$ 47.50 / person

*For Gluten Free Options - Please Choose One of Our Salad Bento Boxes (page 8)

PLATINUM BUFFET LUNCH

This package includes a selection of both Room Temperature Entrées as well as Hot Entrées. It can be served with plasticware and plastic utensils or with ceramic platters and silver utensils.

Hot Entrées require Staff

20 Person Minimum

INCLUDES A CHOICE OF THE FOLLOWING:

One Entrée (2 Entrées for 40+ guests), one Starch, one Vegetable, one Salad and one Dessert. It also includes Bread and Butter and an assortment of Soda and Water.

ROOM TEMPERATURE ENTRÉE

POULTRY

- Roasted Herb Chicken Paillard Over Baby Arugula with Tomato Basil Relish
- Japanese Panko Crusted Sesame Chicken with Smoky Hoisin Barbeque Sauce
- Tequila-Lime Grilled Chicken with Scallions, Tomato, Cilantro and Jalapeño
- Parmesan Crusted Chicken with an Herb Aioli Drizzle

MEAT

- Chipotle Flank Steak with Cilantro Lime Butter
- Grilled Flank Steak with Ginger, Scallions and Teriyaki Glaze
- Herb Crusted Flank Steak with Horseradish Aioli and Grilled Mushrooms

SEAFOOD

- Ginger Honey Glazed Salmon with Scallions

VEGETARIAN

- Grilled Portabella Mushroom Steak with Worcestershire Glaze and Grilled Onions
- Spinach Pie with Caramelized Onion & Cheddar
- Broiled Tofu with Miso Glaze and Bok Choy

HOT ENTRÉE

POULTRY

- Saffron Chicken with Parsley and Lemon over Basmati Rice
- Chicken Cordon Bleu, Breaded with Ham, Melted Swiss and a White Mushroom Sauce
- Turkey Meatballs in a Homemade Marinara with Fresh Basil and Grated Parmesan
- Turkey Breast and Roasted Potatoes, Topped with Brown Gravy and Cranberry Chutney

MEAT

- Peppered Steak with Bell Peppers and Onions

SEAFOOD

- Roasted Tilapia in White Wine, Lemon, Butter Sauce
- Baked Salmon with a Honey Mustard Sauce and Fresh Dill
- Salmon Scallion Cakes with Lemon Cilantro Aioli

VEGETARIAN

- Breaded Eggplant with Melted Mozzarella, Diced Tomatoes and Basil
- Zucchini Gratin with Potatoes, Breadcrumbs, Gruyere and Parmesan
- Penne with Arugula, Sundried Tomatoes and Pesto Cream Sauce
- Spring Vegetable Gratin with Parmesan and Fresh Thyme

PLATINUM BUFFET LUNCH

CONTINUED

STARCHES (CHOOSE ONE)

- Three Bean Salad with Kale, Garlic and Olive Oil
- Orzo with Sundried Cranberries and Fresh Chives
- Penne with Spinach, Shitake Mushrooms & a Light Truffle Cream
- Roasted Red Skinned Potatoes with Rosemary, Sea Salt and Fresh Cracked Pepper
- Creamy Corn Casserole with Polenta, Scallions and Cheddar
- Israeli Cous Cous with Broccoli and Parmesan

VEGETABLES (CHOOSE ONE)

- Grilled Vegetable Antipasto
- Maple Glazed Roasted Carrots
- Roasted Brussels Sprouts with Caramelized Shallots & Walnuts
- Warm Corn Salad with Red Bell Peppers, Onion, Diced Tomato, Dill & Light Mayo
- Roasted Cauliflower with Grated Parmesan, Garlic and Olive Oil
- Green and Golden Zucchini Sautéed in Garlic and Fresh Pepper
- Haricot Verte with Toasted Almonds and Caramelized Onions
- Roasted Yellow Squash with Sage Pesto

SALAD (CHOOSE ONE)

- Romaine, Feta Cheese, Black Olives, Tomatoes, Cucumber in an Herb Vinaigrette
- Traditional Caesar Salad with Grated Parmesan, Focaccia Croutons, Parmesan Dressing
- Tuscan Kale Salad with Shaved Parmesan, Shallots, Pecans, Croutons and Sherry Vinaigrette
- Roasted Red & Golden Beets with Mixed Greens, Goat Cheese, Walnuts, Honey & Balsamic
- Spinach Salad with Cherry Tomatoes, Baby Mozzarella and Creamy Balsamic Vinaigrette
- Mixed Greens with Bean Sprouts, Cucumber, Shredded Carrot, Sesame Seeds & Peanut Dressing
- Italian Tomato Salad with Fresh Basil, Roasted Garlic, Baby Mozzarella, Olive Oil & Balsamic
- Mixed Baby Greens with Crushed Walnuts, Crumbled Goat Cheese, Diced Cucumber, Dried Cranberries and Golden Raisins Tossed in Raspberry Vinaigrette

DESSERT (CHOOSE ONE)

- Mini Cheesecakes
- Assorted Bread Pudding
- Cheesecake with Fresh Strawberries
- Assorted Cookies, Brownies and Mini Tarts
- Sliced Fresh Tropical Fruit Platter with Berries
- Assorted Chocolate Dipped Fruits with Petite Cookies
- Chocolate Chip and Oatmeal Raisin Cookies

PRICING

Platinum Buffet Lunch	\$ 23.95 / person
Additional Entrée	\$ 4.50 / person
Lou Siegal Glatt Kosher Hot Lunch	\$ 75.00 / person

SALAD BENTO BOX

Each Bento Box Includes one Entrée Salad, one Package of Dressing, Fruit Salad, one Dinner Roll, one Dessert Selection and one Beverage (Assorted Sodas & Bottled Water)

20 Person Minimum

SALAD SELECTIONS

- Southwestern Chopped Salad with Shrimp, Romaine Lettuce, Cucumber, Tomato, Avocado, Roasted Corn, Black Beans & Shredded Cheddar with Avocado-Lime Dressing
- Harvest Grilled Chicken Salad with Mesclun Greens, Diced Apple, Sundried Cranberries, Candied Walnuts & Raspberry Vinaigrette
- Panko Crusted Chicken Breast over Mesclun Greens with Hard Boiled Egg, Cucumber, Tomato, Shredded Carrot & Honey-Dijon Vinaigrette
- Grilled Flank Steak over Baby Spinach with Mushrooms, Grilled Asparagus, Grape Tomato & Ranch Dressing
- Sesame Crusted Tuna Over Baby Greens with Charred Edamame, Red Cabbage & Shredded Carrot, Tossed in Ginger-Scallion Dressing, Topped with Crispy Wontons, & Cucumber Wasabi Aioli
- Roasted Red & Golden Beets over Mesclun Salad with Baked Goat Cheese, Candied Walnuts & Red Wine Vinaigrette
- Asian Chicken Salad with Spinach, Mandarin Orange Segments, Cilantro, Crispy Noodles & Asian Sesame Dressing
- Classic Cobb Salad with Roasted Turkey Breast, Crispy Bacon, Avocado, Hard Boiled Egg, Crumbled Bleu Cheese & Ranch Dressing
- Classic Caesar Salad with Grilled Chicken (Shrimp or Flank Steak) Grated Parmesan, Garlic Croutons & Creamy Caesar Dressing
- Caprese Salad over Arugula with Baby Mozzarella, Cherry Tomato, Sliced Avocado, Fresh Basil, Balsamic Vinegar & Olive Oil
- Farro Salad with Shitake, Portabella & Cremini Mushrooms, Fontina Cheese, Chives & Truffle Oil
- Black Bean & Corn Salad with Bell Peppers, Red Onion & Cilantro, Tossed in a Chipotle Honey Vinaigrette

DESSERT

- Brownies & Blondies
- Chocolate Chip Cookies & Oatmeal Raisin Cookies
- Raspberry Squares & Lemon Squares
- Assorted Bread Pudding

PRICING

Salad Bento Box Lunch	\$ 15.95 / person
Lou Siegal Glatt Kosher Boxed Lunch.....	\$ 47.50 / person

ENTRÉE BENTO BOX

Each Bento Box Includes one Room Temperature Entrée Selection from Below, one Leaf Salad (page 5), one Dinner Roll, one Dessert Selection & one Beverage (Assorted Sodas & Bottled Water)

20 Person Minimum

ROOM TEMPERATURE ENTRÉE

POULTRY

- Parmesan Crusted Chicken Over Sundried Tomato & Chive Orzo Salad
- Grilled Chicken Over Root Vegetable (Carrots, Zucchini, Sweet Potato & Yellow Squash)
- Roasted Turkey Breast Over Fingerling Potato Salad & Cranberry Relish
- Chicken Breast Stuffed with Spinach, Artichoke & Goat Cheese Over Himalayan Red Rice
- Grilled Chicken with Fresh Tomato-Basil Bruschetta Over Fresh Herb Orzo Salad

MEAT

- Chimichurri Grilled Skirt Steak Over Barley & Lentil Salad with Grilled Asparagus
- Beef Tenderloin with Garlic Horseradish Aioli over Farro, Green Bean & Toasted Almond Salad - \$5 Surcharge
- Steak Fajita with Grilled Peppers & Onions, Served with Soft Tortillas & Chipotle Sauce

SEAFOOD

- Herb Crusted Salmon Over Cauliflower Rice & Haricot Verte
- Ginger Honey Glazed Salmon with Sliced Scallion & Sesame, Over Soba Noodles & Charred Edamame
- Tequila-Lime Grilled Shrimp Over Spanish Yellow Rice & Roasted Corn
- Sesame Crusted Tuna, Pan Seared (Rare) & Served over Asian Slaw, with Cucumber-Wasabi Aioli
- Lemon Poached Shrimp Over Mediterranean Chickpea Salad with Pita Bread & Tzatziki Sauce
- Salmon Scallion Cakes with Lemon Cilantro Aioli Over Fresh Herb Orzo Salad

VEGETARIAN

- Miso Glazed Tofu Over Steamed Brown Rice & Bok Choy
- Eggplant & Red Pepper Terrine with Fresh Mozzarella & Basil Over Wild Rice Salad
- Fusilli Pasta Primavera with Sautéed Broccoli, Cauliflower, Asparagus, Cherry Tomato, Grated Parmesan, Garlic & Olive Oil
- Roasted Bell Peppers Stuffed with Rice, Black Beans, Corn, Chopped Tomato & Shredded Cheeses Over Mixed Baby Greens Tossed with Cilantro Lime Dressing
- Oven Roasted Brussels Sprouts, Jumbo Asparagus, Baby Carrots, Zucchini, Fingerling Potatoes, Garbanzo Beans & Caramelized Shallots Over Wild Black Rice
- Grilled Portabella Mushroom Steak, Marinated in Worcestershire & Herbs, Over Grilled Onions & Farro Salad
- Zucchini Carrot Pancakes Topped with Beet Salad & Crème Fraîche

DESSERT SELECTION

Fresh Tropical Fruit Salad

Brownies & Blondies

Chocolate Chip Cookies & Oatmeal Raisin Cookies

Raspberry Squares & Lemon Squares

Assorted Bread Pudding

PRICING

Entrée Bento Box Lunch.....	\$ 18.95 / person
Lou Siegal Glatt Kosher Boxed Lunch.....	\$ 47.50 / person

PLATTERS

Each platter serves 12-15 guests.

These menu items are served at Room Temperature, with plasticware.

- VEGETABLE CRUDITÉS** \$45
Basket of Fresh, Raw, Crisp Vegetables
Served with Your Choice of Two of the Follow Dips:
Spinach-Parmesan Dip • Creamy Ranch Dip •
Cucumber-Wasabi Dip • French Onion Dip
- TRI-COLOR TORTILLA CHIPS** \$45
Served with Homemade Guacamole and Salsa Fresco
- GOURMET COOKIES & BROWNIES** \$45
Chocolate Chip Brownies and Assorted Chocolate
and Oatmeal Cookies
- SWEETS PLATTER** \$65
Cookies • Brownies • Mini Tarts •
Petite Cheese Cakes • Fresh Berries
- SLICED TROPICAL FRUIT PLATTER** \$45
Cantaloupe • Hawaiian Pineapple • Honeydew
• Mango • Grapes • Fresh Berries
- BRUSCHETTA BAR** \$45
Tomato-Basil Relish • Roasted Red Pepper-Mozzarella
• Olive Tapenade • Accompanied By Savory Garlic
Crisps, Rosemary Crisps and Flatbreads
- MEZZE PLATTER** \$45
Classic Hummus • Spinach-Artichoke Dip • Roasted
Red Pepper Hummus • Accompanied By Toasted Pita
Points, Flatbreads, Grilled Naan, Savory Garlic
Crisps, and Flatbreads
- DOMESTIC CHEESE BOARD** \$60
Selection of Triple Crème Brie • Vermont Cheddar
• Smoked Gouda • Accompanied by Grapes, Fresh
Berries, Table Water Crackers, Crisps, and Breads
- MINI GOURMET SANDWICH PLATTER** \$75
Turkey with Lettuce, Tomato and Cranberry Relish
Grilled Portabella Mushroom with Hummus
Honey Ham and Brie with Dijon Mustard
Roast Beef with Swiss and Basil Mayo
Served on Mini Brioche and Semolina Squares
• Garnished with a Cornichon Pickle
- MIDDLE EASTERN PLATTER** \$80
Moroccan Chicken Brochettes with Garlic-Yogurt
Sauce • Falafel with Tzatziki • Classic Hummus •
Kalamata Olives • Stuffed Grape Leaves • Marinated
Feta Cheese • Served with Grilled Naan, Toasted Pita
Points, and Flatbreads
- TASTE OF ITALY ANTIPASTO** \$105
Sliced Prosciutto Di Parma • Sopressata • Imported
Genoa Salami • Baby Mozzarella and Sundried
Tomato Skewers • Herbed Olives and Wedges of
Parmesan • Grilled Vegetable Picks (Grilled Eggplant,
Roasted Red Peppers, and Artichoke Hearts) •
Accompanied by Rosemary Focaccia and Crusty
Peasant Breads
- MEDITERRANEAN PLATTER** \$95
Lemon-Garlic Shrimp (30 pcs) with Red Pepper Aioli
• Pear Slices Wrapped with Prosciutto • Caprese
Skewers with Baby Mozzarella, Tomato and Basil •
Marinated Feta and Olive Skewers • Genoa Salami
and Aged Provolone Skewer • Marinated Artichoke
Hearts • Fresh Crudités with Dill-Yogurt Dip • Served
with Naan Bread
- PARISIAN PLATTER** \$110
Triple Crème Brie with Raspberry Preserves • Ham,
Gruyere with Dijon Mustard Croissant Bites • Goat
Cheese and Fig Tart • Cornichon Pickle and Salami
Picks • Carrots, Asparagus and Green Beans Served
with Creamy Herb Dip • Rosemary Cheddar Crisps
• Green Olive Tapenade •
Accompanied by Table Water Crackers, Garlic Crisps
and Sliced Baguettes
- AFTERNOON TEA PLATTER** \$85
Assorted Tea Sandwiches: Smoked Turkey with
Cranberry Relish • Chicken Salad • Tuna Salad •
Cucumber & Cream Cheese • Served with Assorted
Butter Cookies & Fresh Berries

HORS D'OEUVRES

These menu items are served at Room Temperature, with plastic utensils.

10 Person Minimum (Priced 8 pcs / person)

HORS D'OEUVRES PLATTER — \$19.95 (Select 6 Options)

- Mini BLTs
- Spanikopita
- Lime Coconut Chicken Skewers
- Grilled Thai Shrimp with Red Bean Dipping Sauce
- Crostini with Fresh Pesto and Herbed Goat Cheese
- Louisiana Spiced Chicken Satay with Chipotle Sauce
- Mini Maryland Crab Cakes with Creole Mustard Sauce
- Manchego, Sundried Tomato and Black Olive Brochette
- Vegetarian Spring Rolls with Sweet Thai Chili Dipping Sauce
- Sesame Chicken Satay with Spicy Peanut Dipping Sauce
- Ahi Tuna & Pineapple Brochette with Pesto Lime Drizzle
- Vegetable Dumplings (Fried) with Plum Hoisin Sauce
- Feta and Sun-Dried Tomato Phyllo Triangle

BEVERAGES

REFRESHMENTS

Assorted Soda and Water	\$1.50
Assorted Fruit Juices	\$2.00
Coffee (Regular & Decaf) Tea (Regular & Herbal)	\$2.75
Coffee, Tea, Soda & Water Combo	\$4.00

ALCOHOLIC BEVERAGES

Alcoholic Beverage Service requires at least one server at a rate of \$175/server for a minimum of 5 hours.