

FESTIVE CELEBRATIONS

SIMPLE AND EASY

\$28 / person

Plus tax and service fee

Minimum 50 persons increments of 25 persons

- 20 Seasonal Crudité
 - Farm Fresh Vegetables & Dips
 - 20 Hummus and Pita Triangles
 - 20 Bruschetta on Pesto Crostini
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- 40 BYO Beef Cheesesteaks on 5" Torpedo Roll
 - 20 BYO Chicken Cheesesteaks on 5" Torpedo Roll
 - 20 Salmon with Lemon Butter Sauce
 - 18 Lemon Chicken Breast Medallions
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- 30 Caesar Salad
 - 40 Roasted Vegetable Platter
 - Arugula Salad
Cherry tomatoes, Burrata, Scallions, Sunflower Seeds with Balsamic Vinaigrette
 - 30 Watermelon & Pineapple Skewers

MINI COCKTAIL PARTY

\$35 person

Minimum 40 persons,

Gluten Free available for \$1.5 / person

- 25 - Artisan Cheese and charcuterie Tray, Crostini and Crackers
- Brushetta on Pesto Crostini
- 30 - Roasted Garlic Hummus and Herb Hummus Crudité Board
- Wedge Salad Skewers
- Mini Sesame Crusted Tuna Tacos with Wasabi Aioli
- Seafood Shrimp Board
- 18 - Mini Brioche Slider with Roast Beef with Provolone with horseradish creme fraiche
- 18 - Mini Croissant with Chicken Salad
- 18 - Mini Ciabatta Slider with Tomato, Basil, Mozzarella and Basil
- Arugula Salad with Cherry tomatoes, Burrata, Scallions, Sunflower Seeds with Balsamic Vinaigrette
- Green Goddess Pasta Salad with Peas, Asparagus, Shredded Brussels Sprouts
- 30 - Individual Fancy Desserts of Petite Fours, Chocolate Strawberries and Macaroons

PHILLY THEME

\$28 / person

- 9th Street Anti-pasta Salad
 - Build Your Own Philadelphia Cheesesteak on Torpedo Rolls
Chicken or Steak
 - Build Your Own Italian Roast Pork or Corned Beef on Torpedo Rolls with Broccoli Rabe, Provolone and Long Hots
- Caesar Salad with homemade croutons
 - Jersey Tomato Mozzarella Platter with Balsamic Drizzle and fresh Basil Leaves
 - Homemade Potato Chips
 - Assorted Desserts of Lemon Squares, Brownies, and Cookies