

# GRADUATION MENUS

## GRADUATION MENU

\$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
- Bruschetta on Pesto Crostini
- 30 - Roasted Garlic Hummus and Herb Hummus Crudité Board
- Wedge Salad Skewers
- Mini Sesame Crusted Tuna Tacos with Wasabi Aioli
- Jonah Crab Claw & Shrimp Cocktail 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