



## Brunch

10 person minimum, all prices per person

Ancora Coffee Service includes cream, sugar and cups \$2  
Tea Service includes Tea bags, hot water, honey, sugar and cups \$2  
Hot Apple Cider includes cups \$2  
Juice – Assorted Nantucket Nectars \$2.25

## Cold Continental Breakfast Options

10 person minimum, prices per person

### Scones

Coyote Toast, Lemon, Orange Chocolate Chip, Oatmeal Date, Raspberry, Blackberry, Blueberry, Chocolate Butterscotch Almond, Cranberry Orange, Almond Joy, Pecan with Chocolate Glaze  
\$2.00 each - \$1.10 small

### Muffins

Blueberry Streusel, Banana, Pumpkin Chocolate Chip, Doughnut, Bran, Cherry Almond, Mocha Chip, Peanut Butter and Jelly  
\$2.10 each large, \$1.10 small

### Coffee Cake

Blueberry Streusel, Cinnamon Crumb Cake, Espresso Cake, Spice  
Prices vary depending on size and flavor – just ask!

### Sweet Breads

Banana, Pumpkin, Pumpkin Chocolate Chip, Zucchini, Strawberry, Orange, Carrot, Pumpkin Pecan, Chocolate, Lemon  
\$1.45 per slice

### Cinnamon Rolls

\$2.00 each, \$1.10 minis

### Build your own Bagel Bar

Assorted Bagels served with Cream Cheese, Tomato, Sprouts, Green onions, Black Olives, Roasted Red Pepper, Shredded cheddar cheese and salsa  
\$4.50

Whole Smoked Salmon served with capers and Apple-horseradish Cream –  
Market Price

With Pumpernickel Bagels, thinly sliced onion and Cream Cheese – Add  
\$1.25 per person

Mini Benderloin sandwiches served with Horseradish cream and Tomato \$3.75  
each

### Sunday Ham

Sliced, baked Ham served with rolls and Homemade Honey Mustard. \$3.50 per  
person

## Circolo Catering

100 Cross Country Rd, Verona

669.5880



Fruit Salad \$3  
Fruit Skewers \$2  
Fruit Tray serves 25 \$45

### **Cheese and Fruit Platter**

3 hand selected cheeses with Seasonal fruit  
\$4.95

### **Cheese Tray**

Choose 2 -Mild Cheddar, Swiss, Pepper Jack or Muenster  
\$38.50 serves 25

Sopresetta with Sharp Cheddar tray, served with fresh Foccacia  
\$4.25

### **Hot Breakfast Buffet**

10 person minimum, prices per person

#### **Country Breakfast**

Scrambled Eggs, Bacon and Breakfast Sausage served hot with fresh homemade bread, scones and muffins.  
\$7.75

#### **Huevos Rancheros Bake**

Layers of yellow corn tortillas, black beans, over easy eggs, cheddar cheese and red and green chile sauce, garnished with cheddar cheese and green onions.  
Served with Sante-Fe Spuds.  
\$6.95

#### **The Daybreaker**

Toasted English muffin with Scrambled Eggs, American cheese and choice of sausage, Canadian Bacon or Avocado  
\$4.50

#### **The "Benderloin"**

Fire rubbed Beef Tenderloin – grilled, chilled and thinly sliced.  
with Horseradish Cream  
\$3.95 /\$4.75 with Rustic Bread

#### **Sunday Ham**

Sliced, baked Ham served with rolls and Homemade Honey Mustard. \$3.50

Roasted Turkey Breast with Cranberry Chutney  
\$3.85

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**Quiche:**

Farmhouse: Bacon, Spinach, Onion and Cheddar  
Southwestern: Green Chile, Cheddar and Chorizo  
Mediterranean: Roasted Red Peppers with Spinach and Feta  
Vegetarian: Broccoli, Red Pepper, Onion and Cheddar  
French Country: Ham, Swiss and Asparagus  
Marguerite: Roasted Tomato, Parmesan and Basil  
Lorraine: Ham and Swiss

\$3.75

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## Salad

10 person minimum, prices per person

### Caesar

Crisp Romaine lettuce, classic Caesar dressing, Parmesan  
Entrée: \$6.50 - Side \$3.25

### House

Greens tossed with Tomatoes and shredded Carrots and Balsamic Vinaigrette  
Entrée \$6.00 – Side \$3.00

### Chez Oscar

Radicchio, Endive, Toasted Pecans, Granny Smith Apples and crumbled Chevre  
tossed with Red Wine Vinaigrette.  
Entrée \$7.00 Side \$3.75

### Caprese Salad

Sliced Tomatoes with Fresh Sliced Mozzarella, Olive oil and Basil  
\$4.50 side only

### Chopped

Romaine, Radicchio and Iceberg lettuce, hardboiled egg, bacon, green onion,  
tomato, sharp cheddar cheese tossed with Buttermilk Ranch or Blue Cheese  
Dressing.  
Entree: \$7.00 Side \$3.25

### H.S. Salad

Frisee and Spinach with Bacon matchsticks tossed in Champagne Vinaigrette  
and topped with soft boiled egg.  
Side \$4.00

### Seasonal Fruit Salad

\$3.00

### Greek

Crisp Romaine lettuce tossed with Feta Cheese, Garbanzo Beans, Tomatoes,  
Olives, Cucumbers and Artichoke Hearts in Olive Oil Vinaigrette.  
Entrée \$7.00 – Side \$3.75

### Our Favorite

Arugula, Pine Nuts, Blackberries and Parmesan tossed with Red Wine  
Vinaigrette  
Entrée \$7.00 – Side \$3.75

### Salad Additions

Grilled Beef Tenderloin - \$3.75  
Grilled Shrimp - \$5.00  
Grilled Chicken - \$2.25

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## Soup

10 person minimum, priced per person

All of our Delicious Soups are Homemade

Butternut Squash  
Celery Root  
Chicken Noodle  
Black Bean and Ham  
Tomato Bisque  
Lemongrass and Chicken with Wild Rice  
Roasted Red Pepper  
Split Pea  
Minestrone  
\$4

## Lunch

### Sandwiches

Minimum order of 4 of one kind

Beef Tenderloin with Horseradish Cream and Tomato \$6.40  
Fresh Mozzarella and Tomato with Crushed Chile Pesto \$6.40  
Roast Turkey, Avocado & Bacon with a choice of Feta or Blue Cheese \$7.40  
Beef Tenderloin with Hooks Cheddar, Horseradish Cream and Tomato \$7.40  
Grilled Pesto Chicken with olive Tapenade Aioli and Sun-dried Tomato \$6.40  
Ham, Monterrey Jack cheese, Honey Mustard and Arugula \$6.40  
Mozzarella, Tomato, Avocado with Vinaigrette dressing \$6.65  
Roast Beef with Cheddar, Lettuce and Tomato & Mayo \$6.25  
Roast Turkey with Cranberry Sauce and fresh Spinach \$6.25  
Meatloaf with Benjamin's homemade spicy ketchup \$6.00  
Roasted Chicken Salad with Grapes \$6.25  
Brie with Fresh Tomato and Basil \$6.40  
Aged Cheddar, Avocado and Tomato with Spiced Aioli \$6.50  
Prosciutto, Arugula and Fresh Mozzarella with balsamic Vinaigrette \$7.40  
Spinach, Pancetta, Fresh Mozzarella, Tomato and Garlic Aioli \$7.90  
Cubano – Pulled Pork, Ham, Pickle and Garlic Aioli \$8.40

### Wraps

Minimum order of 4 of one kind

Sesame Chicken Salad with Cabbage and Asian Vinaigrette \$6.50  
Grilled Salmon with Wasabi Mayo and Watercress \$6.95  
Tuna Salad with Romaine Lettuce and Vine Ripened Tomatoes \$6.25  
Beef Tenderloin with Blue Cheese Cream and Roasted Red Peppers \$6.95  
Grilled Chicken Caesar with Romaine and Parmesan \$6.50  
Grilled Fajita Chicken, Cheddar Cheese, Spiced Mayo, Lettuce and Tomato \$6.75  
Grilled Vegetables with Fresh Mozzarella \$6.40

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Tuna Sashimi with Wasabi Mayo and Napa Cabbage \$12.50  
Pasqual's Sandwich Burrito: Choice of Smoked Turkey, Roast Beef or Avocado rolled up with Lettuce, Tomato, Cheddar Cheese, Cilantro, Mild Green Chiles, Green onions and Spiced mayo. \$5.85

### **Additions**

German Potato Salad \$2  
Fruit Salad \$3  
Seasonal Pasta Salad \$2.75  
Baked Beans \$1.75  
Grilled potato salad with bacon and leeks \$3.85  
Greens Tossed with Vinaigrette #2.25  
Coleslaw \$1.75  
Pasquals Chips and Salsa \$1  
Dill Pickle \$.25

### **Menu 1 – Build-Your-Own Sandwich bar**

- Platters of sliced Turkey, Ham OR Roast Beef (choose 2)
  - Platter of Cheddar and Swiss Cheese, Lettuce, Tomatoes, Mayo, Mustard
    - White and Whole Wheat Bread \$6.25
- Also available – Premium Roasted Turkey and Beef Tenderloin for \$10.45  
Add \$1.25 for Kettle Chips and Pickles  
12 person minimum

### **Menu 2 - Pasquals Taco Bar**

- Shredded, slow cooked Chicken and Shredded Slow cooked Beef
- Pinto or Black Beans and New Mexican Rice
  - Guacamole, Cheese, Sour Cream, Lettuce, Tomatoes, Black Olives, Scallions
    - Pasqual's Chips and Salsa
    - Crispy Corn and Flour Tortillas
- \$9.95  
15 person minimum

### **Menu 3 - Pasquals Fajita Bar**

- Marinated and Grilled Fajita Steak and Chicken
  - Pinto or Black Beans and New Mexican Rice
  - Guacamole, Cheese, Sour Cream, Lettuce
    - Pasqual's Chips and Salsa
    - Flour Tortillas
- \$10.95  
15 person minimum

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#### **Menu 4 - Pasta Bar**

Spaghetti or Rotini served with Meatballs in Marinara and your choice of either:  
Tomato Basil Sauce, Marinara with mushrooms, Roasted Garlic and Olive Oil,  
Alfredo

Served with: Garlic Bread and a Garden Salad

\$9.50

15 person minimum

#### **Menu 5 - Barbeque**

Barbequed Pulled Pork Sandwiches OR Barbequed Chicken with Bone-in  
Served with Coleslaw and Baked Beans

\$8.50

12 person minimum

#### **Menu 6 - Pasqual's Burritos**

Pasqual's Commuter Burritos (lunch size) – Choice of:  
Chicken, Beef, Pinto Beans, Black Beans, Salad or Original Anasazi  
Served with New Mexican Rice and Pasqual's Chips and Salsa

\$5.85

\$6.85 with Guacamole

#### **Menu 7 - Grill Station**

Grilled  $\frac{1}{2}$  pound Hamburgers and/or Grilled Chicken Breast served with rolls,  
lettuce, tomatoes, onions, pickles, relish, mayo, mustard and ketchup.

Served with Kettle Chips

\$7.95

12 person minimum

#### **Menu 8 - Potato Bar**

Baked Potatoes served with crispy Bacon, Steamed Broccoli, Cheddar Cheese,  
Sour Cream, Green Onions and Fresh Salsa

\$6.00

\$7.50 with Chile Con Carne

12 person minimum

#### **Menu 9 - Salad Bar**

Classic Caesar Salad with Parmesan and/or Greek Salad with Feta Cheese,  
Garbanzo beans, Olives, Tomatoes, Artichoke Hearts

Both salads can be served with or without Grilled Lemon Chicken

Served with sliced Baguettes

Caesar: \$5.50/\$7.25 with Chicken

Greek: \$6.75/\$8.50 with Chicken

Our fantastic assortment of desserts will only enhance your lunch

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## Pasta

### All selections come with Italian Bread

10 person minimum, prices per person

#### **Spaghetti and Meatballs**

Benjamin's homemade Marinara sauce with Meatballs served on Spaghetti with freshly grated Parmesan cheese.

\$7.50

#### **Lasagna**

Italian Sausage with Rustic Tomato sauce

Vegetarian: Pasta layered with Fresh Garden Vegetable sauce, Ricotta, Spinach and Parmesan Cheese

\$6.50

Homemade 4 Cheese Macaroni and Cheese

\$7.95

#### **Bolognese**

A full bodied meat sauce containing ground Beef and Pork simmered with Tomatoes and topped off with a touch of cream, served atop fettucine

\$7.75

Shrimp Scampi with white wine and garlic butter sauce

\$11.50

#### **Tenderoni**

Orecchiette in a light cream sauce with VERY tender Beef Loin

\$11.50

Rigatoni tossed with Italian Sausage and spinach in a light cream sauce.

\$7.75

#### **Pesto Cavatappi**

with or without mushrooms

\$8.50

#### **Ratatouille**

Onions, Garlic, Eggplant, Tomatoes and Zucchini with fresh herbs

\$9.50

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### **Risotto**

- Pea and Asparagus \$8.00
- Sausage and Fennel \$8.00
- Butternut Squash and Sage \$8.00
- Artichoke and Mushroom \$8.00
- Roasted Red Pepper and Prosciutto \$9.00
- Roasted Tomato and Beef Broth \$8.50
- Roasted Tomato with Fresh Mozzarella and Basil \$8.00

### **Chicken Parmesan**

Lightly breaded Chicken breasts served with Fettucine and Fresh Sauce  
\$7.95

### **Gnocchi**

- Ricotta-Herb with Tomato Sauce
  - Potato with Butter, Sage and Parmesan
  - Potato with Gorgonzola Cream sauce
    - Sweet Potato with Sage Butter
    - Potato with Tomato Basil Sauce
    - Spinach with Lemon Cream
    - Spinach, Ricotta and Basil
- \$8

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## Appetizers

Prices per dozen unless specified, 2 dozen minimum on all

### “Benderloin”

Fire-rubbed Beef Tenderloin – grilled, chilled and thinly sliced. Served with Horseradish cream  
\$3.95/\$4.75 with Rustic Bread

### Chicken Satay

Skewers of grilled Chicken served with Peanut sauce or *mole* for dipping  
\$24.00

### Beef Satay

Skewers of grilled Beef served with Peanut or *mole* sauce for dipping  
\$24.00

### Tenderloin Focaccia Toasts

Thinly sliced Beef Tenderloin & Roasted Red Pepper placed on a fresh made Focaccia points and topped with horseradish cream  
\$2.75 each

### Crispy Coconut Shrimp

served with Strawberry Marmalade  
\$25.80

### Chile Lime Shrimp

served with Salsa Picante  
\$25.80 per dozen

### Brie Wheel

Topped with your choice of Dried Cranberries and Orange or Roasted Tomato and Garlic – Wrapped in Phyllo, served with Baguette Slices  
Large \$87.50 – serves 30  
Small \$59 – serves 12

Soppresetta with Sharp Cheddar tray, served with fresh Focaccia.  
\$4.25 per person  
15 person minimum

### Italian Antipasto Platter

Assorted cured meats, marinated vegetables, fresh mozzarella and olives served with fresh baked Rosemary Focaccia.  
\$4.50 per person  
15 person minimum

### Greek Antipasto Platter

Hummus, Baba Ganouj and Caponata served with olives, vegetables and pita bread  
\$3.75 per person  
15 person minimum

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### **Parmesan Cradles**

Chevre and Sun-dried Tomato whip OR Roasted red pepper Chutney served on a delicate cradle of baked Parmesan cheese  
\$16.00

### **Meatballs in Marinara**

Benjamin's famous meatballs –  
\$14

### **Albondigas**

Chicken meatballs served in Chicken chipotle bouillon.  
\$15

### **Fruit Tray**

Red and Green grapes, Strawberries, fresh pineapple and oranges.  
\$45.00 serves 25

### **Crostini**

Caramelized Bacon or Caramelized Onion with Sharp Cheddar  
Italian Sausage with White Truffle Chevre  
Goat Cheese with Fresh Blackberry  
Roasted Tomato with Garlic Butter  
Sliced Bratwurst with Kimchi  
Herbed cream with Mireproix  
White Bean puree with fresh Rosemary  
Sun-dried Tomato & Basil puree  
Gorgonzola with Pine nuts & fresh Basil  
Herbed Crème Fraiche and radish chips  
Spiced Capicola and Robiola cheese  
Cannellini Bean & Olive Tapenade  
Fresh Mozzarella with Soppresetta and Roasted Tomato  
Chicken broth soaked white beans with green onions & sea salt  
Orange Anis Hummus with Fresh Ginger  
Candied Beet with Olive Oil and Leeks  
Roasted Tomato with Garlic Butter and Tomato "leather"  
Chevre with Bacon and Apricot Matchsticks  
\$16.50

### **Premium Crostini**

Shrimp Cocktail with tartar crème and cocktail sauce  
Edamame "Caviar" with wasabi crème fraiche  
Roma Tomato, Bacon and Avocado with a Balsamic glaze  
Lamb or Pork Loin basted in Bacon with Tomato Relish  
\$24

### **Cheese and Fruit Platter**

3 hand selected cheeses with seasonal fruit  
\$4.95 per person  
15 person minimum

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### **Cheese Tray**

Choose 2 of the following – Mild cheddar, Swiss, Pepper Jack or Muenster.  
\$38.50 serves 25

### **Vegetable Tray**

Broccoli, Carrots, Radishes, Celery served with Fiesta Dip  
\$42 serves 25

### **Stuffed Mushrooms**

Italian Sausage, Chorizo or Sun-dried Tomato  
\$16.00

Mushrooms stuffed with Braised Barbequed Pork topped with crème fraiche  
\$2.50 each

Fried Plantain with Slow Roasted Jerk Chicken and Mango Cream  
\$28.50

Whole smoked Salmon served with capers and Apple Horseradish Cream  
Market Price

Seared Sea Scallops served with choice of Caponata puree or  
Bacon-apricot Chutney  
Market Price

### **Mini Sandwiches**

Priced per sandwich – 1 dozen minimum per kind  
Beef Tenderloin with Horseradish cream and Tomato \$3.75  
Fresh Mozzarella with Crushed Chile Pesto & Roasted Tomato \$3.25  
Grilled Pesto Chicken with Olive Tapenade \$3.25  
Fajita Chicken with Chipotle Mayo and Pepper Jack Cheese \$3.50  
Barbequed pulled Pork with Coleslaw \$3.75  
Cucumber, sprouts and avocado with Herb Cream \$3.75  
Spinach, Pancetta, Fresh Mozzarella Tomato and Garlic Aioli \$4.65  
Cubano: Pulled pork, ham, pickle and Garlic Aioli \$4.65

### **Spoons and Soup Shots**

Asparagus Cream Soup Shot  
Roasted Corn Pudding Spoon  
Avocado & Citrus Spoon  
Jalapeno Popper Spoon  
Bacon & Eggs Spoon  
Chevre and Sun Dried Tomato whip Spoon  
Duck Confit Spoon  
\$15

Tuna Sashimi with sea salt and black sesame seeds Spoon  
\$18

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### Phyllo Cups

Roasted Red Pepper and Goat Cheese  
Fresh Tomato with Fresh Mozzarella and herbs  
Shrimp with creamed cocktail sauce  
Artichoke and Sun-dried Tomato  
Porcini mushroom with Parmesan cheese  
Ricotta with Black Olive and Thyme  
Asparagus and goat cheese  
Caramelized Bacon and Onion  
Pepperoni and Roasted Tomato  
Italian Sausage, Spinach and green olive  
Zanzibar (caramelized pepper chutney with chevre)  
Smoked Salmon Mousse  
\$24

### Primavera

Asparagus spears wrapped in bacon  
\$3.75 per person

Prosciutto wrapped grilled chicken spears  
\$20.00

Marinated Tomato & Fresh Mozzarella Spears  
\$16.50

Homemade Breadsticks wrapped in Prosciutto and Arugula  
\$20.00

Parmesan Polenta cakes with Fresh Tomato and Basil  
\$20.00

Grilled Asparagus with Lemon Olive Oil Vinaigrette  
\$3.25 per person

Smoked Trout cakes with a dollop of Crème Fraiche and Salsa Picante  
\$36.00

Blini with Duck Confit and Crème Fraiche  
\$36.00

NYC Deli:  
Pumpnickel triangles with whipped Cream Cheese, Lox, and thinly sliced onion.  
\$2.00 per person

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## Entrées

10 person minimum, prices per person

### Beef

The "Benderloin"  
Fire-rubbed Beef Tenderloin – Grilled to Perfection!  
Served with Horseradish Cream and Rustic Bread  
\$18.50

Bistecca Fiorentina  
Large T-Bone Steak coated with Extra Virgin Olive Oil and chopped Fresh  
Herbs, seared and served Medium Rare  
\$33.50

Beef Tenderloin  
Fresh Beef tenderloin served with Triple Mushroom and Pancetta Ragout  
\$32

Grilled Flank Steak rolled with prosciutto and basil  
\$15.00

Grilled Flank Steak rolled with Asiago cheese and spinach  
\$15.00

Ginger soy Flank Steak with Jasmine Rice  
\$13.00

Classic Beef Burgundy served with choice of rice or pasta  
\$12.00

Steak Tip and Mushroom ragu served over Basmati rice  
\$12.00

Basmati Rice with sirloin and sausage sauce  
\$7.65

Italian Meatloaf  
Pancetta wrapped meatloaf served with Rustic Tomato sauce  
\$11.00

### Chicken

Grilled Chicken Breast smothered with Jack Cheese, onions and mushrooms  
\$9.50

Chicken Breast marinated with Chile and Thyme and served with Feta Cheese  
\$9.50

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Basil Pesto Chicken  
Grilled chicken breasts coated with Fresh Basil Pesto  
\$9.00

Grilled Chicken Breast stuffed with caramelized Prosciutto, caramelized onion and roasted tomato  
\$9.95

Southwestern Green Chicken  
Chicken breast roasted in Green Chiles and Southwestern spices  
\$9.00

Chicken Roulade  
Boneless chicken breasts rolled with fresh Mozzarella and Basil, wrapped in Prosciutto and baked. Served with Roma Tomato chutney  
OR  
Chicken breast stuffed with Roasted apples, Dried cherries and Fontina cheese with a white wine reduction  
\$14.00

Rosemary Lemon Chicken  
Roasted chicken breasts and thighs rubbed with fresh rosemary and lemon.  
\$9.00

Ancho Crusted chicken with Avocado-Orange chutney  
\$10.50

Top-secret Barbequed Chicken  
Either a whole or  $\frac{1}{2}$  bone-in chicken roasted in Benjamin's secret barbeque sauce

- Whole Chicken (serves 3-4 people) \$15.00
- Half Chicken (serves 1-2 people) \$8.00

### **Pork**

Pork Loin stuffed with Prosciutto and Pears, served with a light glaze  
\$12.00

Rosemary Crusted Pork Tenderloin stuffed with Spinach and herbed bread crumbs  
\$12.00

Pork Loin stuffed with Mushrooms, Herbs and Pancetta, served with thyme glaze  
\$13.00

Door County Pork Loin  
Roasted Pork Tenderloin served with Sour Cherry reduction  
\$11.00

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Pork Loin stuffed with Spinach and Fontina, wrapped in Prosciutto  
\$13.50

Pork Loin stuffed with Herb butter and Panko crusted  
\$13.50

Pork Tenderloin or 5 Lamb Chops rubbed with Orange zest, salt, sugar and  
garlic  
Pork Tenderloin \$13.50  
Lamb Chops \$15.50

Cuban Pork  
Pork Loin stuffed with Prunes and Chorizo, slow cooked in a Cuban molasses  
sauce  
\$12.00

Italian rubbed Pork Tenderloin medallions  
\$11.00

### **Bison**

Wisconsin raised Bison loin rubbed with Olive oil and dry spices, served with  
Wisconsin Blue Cheese cream  
\$20.00

Bison Burger  
 $\frac{1}{2}$  pound burger grilled to perfection, topped with caramelized onion and  
sharp cheddar on a homemade bun. Lettuce and Tomato on the side.  
\$9.50

### **Seafood**

Crispy Coconut Shrimp with Strawberry Marmalade  
\$16.50

Ancho-crusted fish served with Avocado-Orange Chutney  
Farm Fresh Salmon, Alaskan King Salmon, Halibut, Tilapia  
Market Price

Pacific Rim Tuna  
Seared Tuna steaks crusted with Sesame seeds, served with Soy-lime vinaigrette  
\$20.00

Salmon, Tuna or Tilapia rubbed with sea salt, sugar and ginger then baked  
Market Price

Sea Bass, Halibut or Tilapia steamed in a Parchment purse with lemon grass,  
rosemary, garlic, olives, roasted tomatoes and African peppers.  
\$32.00, \$26.00, and \$16.50 respectively.

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Mediterranean Tuna  
Grilled lemon pepper Tuna Steaks with roasted tomatoes and spinach  
\$22.00

Asian Purse  
Parchment wrapped Tilapia steamed on a bed of Lemongrass and scallions,  
infused with Ginger, Soy and Sesame.  
\$14.50

### Charcuterie

Herb rubbed grilled Beef Tenderloin, grilled Sweet and Hot Italian Sausage,  
grilled Pesto Chicken, assorted aged cheeses, Polenta Terrine, olive oil  
Roasted Tomatoes with fresh Mozzarella and Basil Pesto, served with sliced  
baguettes. Served Buffet Style only  
\$25.00

### Vegetarian

Roasted Vegetable Gallettes  
Zucchini, Roasted red pepper, Cremini and Shitake mushrooms with  
caramelized onions and parmesan cheese  
\$12.00

Marinated Vegetables Char-grilled  
Onions, peppers, zucchini spears, tomatoes, eggplant served buffet style with  
assorted aged cheeses, Olive oil Roasted Tomatoes with Fresh Mozzarella, Basil  
Pesto pasta and sliced baguettes.  
Served Buffet Style only  
\$22.50

Roasted Acorn Squash  
Fulled with basmati rice, roasted tomatoes and grilled shallots  
\$8.50

Grilled Tofu with Caponata  
\$12.00

Grilled Tofu with Peppers and Onions served with Peanut dipping sauce  
\$12.00

Portebello Mushroom Steaks with balsamic glaze  
\$15

Polenta Cakes with Triple Mushroom Ragout  
\$14

Ratatouille  
Onions, Garlic, Eggplant, Tomatoes and Zucchini with fresh herbs  
\$9.50

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## Sides

10 person minimum, prices per person

Potato and Parsnip whip  
\$2.50

Garlic Mashers  
\$2.25

Smashed Potatoes  
Chunky smashed potatoes with hardboiled egg and mustard seed  
\$3.50

Double Baked Potatoes with cheddar cheese and bacon  
\$2.50

Green chile and cheddar mashed potatoes  
\$2.45

Homemade 4 Cheese Macaroni and Cheese  
\$3.95

Parmesan Farina  
Crushed brown meal with parmesan cheese  
\$3.25

Asiago Polenta  
\$3.25

Oven roasted rosemary potatoes  
\$2.50

Patatas Bravas  
Crispy oven fries served with salsa picante  
\$2.50

Potato Gallettes  
Several thin layers of sliced potatoes with butter and parmesan cheese  
\$3.00

Grilled Potato Salad  
Fingerling and Red Potatoes grilled with bacon, mustard seed cream dressing  
and fresh sliced leeks  
\$3.85

Pan Fried Polenta Cakes  
\$3.00

Saffron scented basmati rice with chicken stock  
\$2.25

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Roasted Tomato and basil Risotto  
\$4.00

Roasted Tomato and beef broth Risotto  
\$4.00

Roasted Vegetable Gallettes  
\$5.50

Grilled Asparagus scented with lemon  
\$3.25

Asparagus spears wrapped with bacon  
\$4.00

Buttered carrots with parsley  
\$1.50

Steamed broccoli with sea salt  
\$2.25

Sweet Corn cake  
\$3.00

Caramelized pearl onions with roasted red peppers  
\$3.00

Roasted Corn and red peppers  
\$2.95

Haricot Verts - Steamed fresh green beans served with toasted almonds  
\$2.95

Grilled Seasonal Vegetables (zucchini, onions, peppers, eggplant)  
Market Price

Seasonal Pasta Salad  
\$2.75

Homemade Purple Cabbage Coleslaw  
\$1.75

Baked Beans  
\$1.75

Homemade kettle chips  
\$1.00

Rolls and Butter  
\$1.00

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## Desserts

12 person minimum, prices per dozen unless specified

### Hand-rolled Truffles

Double Chocolate, Chocolate Almond, Gingerbread, Black Pepper, Lavender, Peppermint, Orange Chocolate, Espresso, Salted Caramel, New Mexico Red Chile, Dark Chocolate, Peanut Butter, Earl Grey, Toasted Coconut, Coffee Spice  
\$24.00

### Chocolates

Chocolate Covered Strawberries  
\$19.00

Chocolate Peanut Butter cups  
\$19.00

Solid Chocolates available in a wide variety, prices vary according to type.

### Cheesecakes

Traditional: New York-style: plain or lemon-scented with a graham cracker crust.  
\$45.00

Fruit: Blueberry, raspberry, cranberry walnut or caramel apple with a graham cracker crust.  
\$50.00

Premium: Chocolate, Caramel Pecan, Cappuccino, Mocha, Pumpkin Spice, Black & White, or Chocolate Peanut Butter.  
\$52.00

### Cheesecake Squares

A rich chocolate crust topped with vanilla cheesecake and a touch of chocolate ganache. Cut into bite-size pieces, perfect for a crowd!  
\$19.50  
2 dozen minimum

### Cakes

Chocolate, Classic Vanilla, Spice, Banana, Carrot, Almond, Lemon Poppyseed, Genoise, Red Velvet, Ginger Pear, Coconut Crème, German Chocolate  
Layer cakes:

6" (serves 6 to 8): prices start at \$25.00

9" (serves 12 – 20): prices start at \$41.00

Half sheet cakes (serves up to 45): prices start at \$53

Full Sheet Cakes (serves up to 85): prices start at \$97

\*Any frosting is available on any cake: buttercream, caramel nut, cream cheese, ganache or fondant. Ask about Children's Cakes and Wedding Buffets.

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### **Cupcakes**

Double Chocolate, Peanut Butter Streusel, Classic Vanilla, Spice, Carrot  
Cake with Cream Cheese frosting, Banana with Fudge Frosting  
\$2.50 each  
Mini cupcakes available for \$1.65 each (one dozen of one kind minimum)

### **Pies**

Blueberry, Raspberry, Fresh Strawberry, Chocolate Crème, Coconut Crème,  
Pumpkin, Pecan, Apple, Special Requests  
\$24.00 each

### **Tarts**

Linzertorte, Chocolate, Fresh Fruit, Caramel Nut, Valencia Orange, Date Nut  
12" (serves 8 – 14, round or square) \$36.00 each  
4" (serves 2, minimum of 8) \$5.00 each  
2" (serves 1, minimum of 8) \$3.00 each

### **Mini Phyllo Tarts**

Chocolate, Fruit, Apple Brown Betty, Nut  
\$24

### **Cookies**

Chocolate Chip, Sea Salt Treasures, Oatmeal Raisin, Ginger Snap, Peanut  
Butter, Peanut Butter Chocolate Chip, Oatmeal White Chocolate Cranberry,  
Sugar, Specialty Cut-outs, M&M  
Available in small or large versions for \$0.99 or \$1.65 each  
Chocolate Crinkles \$1.30 or \$1.99 each

### **Bars**

New York Brownies, Blondies, Oatmeal Butterscotch, 7-Layer, Caramel Nut  
Available in triangles or squares for \$1.35 or \$1.95 each  
Turtle Fudge Brownies \$3.50 each

### **Krispy Treats**

Rice Krispy Treat Triangles  
\$1.25

Scotcheroo Triangles  
\$1.45

### **Biscotti**

Classic Almond, Chocolate Chip, Cappuccino with Almonds and Chocolate,  
Cornmeal with Dried Cherries, Orange Cinnamon  
\$15.00

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## Wine and Bar Service

### Beer

#### Local Breweries

Capital Brewery, Lake Louie, Ale Asylum, Spotted Cow  
\$3.50 and up

Kegs  
Market Price

#### Domestic

Miller Lite, Bud Light, Budweiser, MGD and MGD Light  
\$2.50 and up

Kegs  
Market Price

### Wine

Sold by the bottle or the glass depending on your event  
We have our favorite wines – ranging in prices of \$10 per bottle to \$150  
Once your menu has been chosen we will help you determine your wine needs  
based on taste, menu and price  
You will only pay for the wine that is open – there are no re-stocking fees or  
minimums.

### Bar Service

Full Bar service and Cash Bar services are available.

Full Bar includes Whiskey, Vodka, Rum and Gin with the appropriate mixers  
(soda, tonic, juices, fruits and olives)

Additions to the “Full Bar” are welcome – such as Vermouth for Martinis, Orange  
Liquor for Cosmos...etc.

Bar minimum starts at \$500 – this will vary based on the size of your group.

We can best determine your bar needs during the planning stages of your event.

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