



eat amazing
tasteful personal assured







You are what you eat. Eat amazing.

Amazing Edibles is committed to providing the highest quality food made from the freshest ingredients. We partner with local vendors to pick the best the season has to offer, and combine flavors to captivate your taste buds and comfort your soul.

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breakfast buffets

Get a good start with a great breakfast

All Amazing Edibles' breakfast menus come with fresh fruit salad & choice of bottled juices & water

Fresh Start Continental \$7 per person

Assorted freshly baked muffins, croissants, Danish & bagels with butter, cream cheese & jelly

Heart Healthy Breakfast \$8.75 per person

Yogurt parfait with vanilla and strawberry flavored yogurt layered with granola & fresh fruit. Breakfast comes with assorted heart healthy muffins & bagels with butter, cream cheese & jelly

Amazing Edibles Breakfast \$12 per person

Baked apple custard French toast with maple syrup on the side. Breakfast comes with your choice of meat: applewood smoked bacon, sausage links or turkey sausage, assorted breakfast pastries with butter, cream cheese & jelly

Quiche & Tell \$12 per person

Choose from: Lorraine (ham & swiss), Grilled vegetable, Asparagus & mushroom, or Florentine (spinach & cheese). Breakfast comes with applewood smoked bacon, sausage links or turkey sausage, assorted breakfast pastries with butter, cream cheese & jelly

Chilaquiles \$12 per person

Choose chicken, chorizo or poblano made with scrambled eggs, salsa verde, red onion, black beans & cilantro, topped with cheese. Breakfast comes with roasted potatoes and assorted breakfast pastries with butter, cream cheese & jelly

Breakfast Strata \$12 per person

A delicious layered casserole consisting of bread, eggs and cheese, available in the following varieties: Western (ham, peppers, tomato & onion), Greek (feta, olives & tomatoes), Florentine (spinach & cheese), or Caprese (tomato, basil & fresh mozzarella). Served with applewood smoked bacon, sausage patties or turkey sausage, assorted breakfast pastries with butter, cream cheese & jelly

Breakfast Sandwiches \$11 per person

Made on English Muffins. Choose 2 types of sandwiches: Bacon, Egg & Cheese, Ham, Egg & Cheese, Sausage, Egg & Cheese or Veggie, Egg & Cheese. Breakfast comes with roasted potatoes, assorted breakfast pastries with butter, cream cheese & jelly

Nordic Breakfast \$16 per person

Smoked salmon with traditional accompaniments: onion, tomato, egg, capers, plain & herb cream cheese, butter & assorted bagels

Omelet Bar \$18 per person

Enjoy the pleasure of having breakfast made just for you, your way. Prepared on-site with farm fresh eggs. Made to order with your choice of mozzarella cheese, cheddar cheese, diced onions, fresh tomatoes, button mushrooms, ham, broccoli, fresh spinach or peppers. Breakfast comes with roasted potatoes, applewood smoked bacon, sausage links or turkey sausage. Includes assorted breakfast pastries with butter, cream cheese & jelly

chef service: \$150 per chef for 2 hour breakfast service

equipment for up to 40 people: \$100

equipment for 40 -100 people: \$200

extras

Coffee: regular & decaf coffee served with cream, sugar & stir sticks

Small Box: \$18 for 96 oz container (serves 10-12 cups)

Large Box: \$60 for 3 gallon container (serves 48-50 cups)

Tea: hot water with assorted tea bags, served with lemon wedges, cream, sugar & stir sticks

Small Box: \$16 for 96 oz container (serves 10-12 cups)

Large Box: \$40 for 3 gallon container (serves 48-50 cups)

bottled juice \$1.50 each

bottled water \$1.50 each

yogurt parfait \$3.50 each

Greek yogurt parfait \$4.50 each

fruit flavored yogurt \$2.00 each

oatmeal packets \$20.00 (10 packets, accompanied by hot water)

one dozen donuts \$24.00

breakfast loaf (banana) \$18.00 (serves 8-10)

applewood smoked bacon or turkey bacon (minimum 20 pieces each) \$1.50 per piece

sausage or turkey sausage (minimum 20 pieces each) \$1.00 per piece

hard-boiled eggs (minimum one dozen) \$1.00 each

scrambled eggs (minimum 24 per pan) \$24.00

scrambled egg whites (minimum 24 per pan) \$48.00



sandwich buffets & boxes

Surprise your guests with a twist on traditional

Basic Lunch \$8.50 per person

Served on fresh breads and rolls with lettuce and tomato, with bagged chips & Rice
Crispy treats or bagged chips & Oreo cookies

Choose from :

Lemon Dill Tuna Salad on Wheat Roll with Oats
Egg Salad on Sliced White Bread
Ham and Cheese on Italian Sub Roll
Turkey and Cheese on Onion Roll
Lemon Herb Chicken Breast and Cheese on Kaiser Roll
Grilled Seasonal Veggie & Cheese on Wheat Roll with Oats

“Go To” Lunch \$10 per person

Served on fresh rolls with lettuce and tomato. Choose 2 sides

Choose from any basic sandwich plus:

BLT Chicken Salad on Ciabatta Square
Tarragon Chicken Salad on Ciabatta Square
Turkey & Cheese on Pretzel Roll
Lemon Herb Chicken Breast & Cheese on French Baguette
Roast Beef & Cheddar on Italian Sub Roll
Italian Sub on Italian Sub Roll
Hummus & Fresh Veggie Wrap (no cheese)

Boxed Salad options: (add \$1.00 per person)

Chicken Caesar Salad & Greek Salad (GF)

Wrap & Roll \$11.50 per person

Fresh spinach, whole wheat, & tomato wraps, most with lettuce, tomato & cheese and
your choice of filling. Choose 2 sides

Chicken Caesar Salad
Southwestern Chicken Salad
Cobb Salad
BLT with chipotle aioli (no cheese)
California Avocado Veggie with Cheese
Grilled Veggie with Hummus (no cheese)
Buffalo Chicken with Blue cheese & Cheddar
Turkey & Tomato with Cheese and herb aioli

We Recommend:

4 kinds of sandwiches per order

Many items may be made gluten free upon request

Gluten Free Bread is additional charge

(V+) vegan, (GF) gluten free

Amazing Lunch \$13.50 per person

Served on fresh breads and rolls with lettuce, tomato & cheese. Includes 3 sides

Choose from any Basic, “Go To”, or “Wrap & Roll” sandwich plus:

Roasted Portobello Mushroom on Soft Grain Focaccia
Caprese on Focaccia
Greek Turkey on Rosemary Ciabatta Square
California Cobb Wrap with Turkey, Bacon, Egg & Blue Cheese
Lemon Herb Chicken or Turkey & Brie on French Baguette
Spicy Chicken and Mozzarella on Focaccia
Grilled Marinated Steak with Blue Cheese & Caramelized Onion on Italian Sub Roll
Roast Beef with Chive Cream Cheese on French Baguette
Smoked Salmon with Herb Cream Cheese on Marble Rye
Curried Chicken or Chickpea Salad with Apple, Walnuts & Dried Cranberries on
Wheat Ciabatta
Chicken or Veggie Fajita Wrap
Waldorf Tuna Salad on Wheat Roll with Oats
* Upscale black box available for additional charge (add \$1.00 per person)

Boxed salad options: (add \$1.00 per person)

Harvest Salad with chicken, Southwestern Chicken Salad (GF), Thai Noodle Salad
(V+), Marinated Steak Salad (GF) (add \$3.00 per person for steak)

boxed/buffet lunch sides

Caprese pasta salad	Fresh fruit salad (GF, V+)
Pasta primavera salad	Apple (GF, V+)
Seasonal pasta salad	Assorted chips
Wild rice salad (GF, V+)	Sun Chips
Old-fashioned potato salad (GF)	Pretzels (V+)
Dill potato salad (GF)	Gourmet cookies
Greek orzo salad	Assorted brownies
Couscous salad (V+)	Rice crispy treats (GF)
Quinoa salad (GF, V+) (add	Oreo cookies
\$1.00 pp)	

buffet only sides

Garden salad (GF, V+)	Greek salad (GF)
Classic Caesar salad	Asian salad (V+)
Strawberry Spinach salad (GF)	Broccoli salad (GF, V+)
Mesclun salad (GF, V+)	Seasonal green salad
Vegetable chopped salad (GF)	

Add additional sides to your boxed lunch or buffet are
\$1.75 each



satisfying salads

Fresh & Flavorful

Fresh Garden Salad (GF, V+) \$25 sm | \$40 lg

Romaine tossed with tomatoes, sliced cucumbers, mushrooms & baby carrots, served with assorted dressings

Classic Caesar Salad \$25 sm | \$40 lg

Romaine lettuce, sliced red onions, homemade garlic croutons & parmesan cheese served with Caesar dressing

Mesclun Salad (GF, V+) \$25 sm | \$40 lg

Mesclun greens tossed with mandarin oranges & pecans, served with balsamic vinaigrette

Greek Salad (GF) \$25 sm | \$40 lg

Romaine tossed with Kalamata olives, feta cheese, tomatoes, cucumbers, green peppers & red onions, served with creamy Greek dressing

Vegetable Chopped Salad (GF) \$25 sm | \$40 lg

Romaine, purple cabbage, bell pepper, green onion, broccoli, tomatoes & chickpeas, served with Green Goddess dressing

Strawberry Spinach Salad (GF) \$35 sm | \$60 lg

Mixed greens and spinach tossed with sliced almonds, green onions & fresh strawberries, served with a lemon poppy seed dressing (dressing contains honey)

Cranberry Goat Cheese Salad (GF)

\$35 sm | \$60 lg

Mixed greens with goat cheese, dried cranberries & pecans, served with balsamic vinaigrette

Asian Salad (V+) \$35 sm | \$60 lg

Romaine, cabbage, shredded carrots, celery, slivered almonds, sesame seeds, peppers & pea pods, served with an Asian vinaigrette

Harvest Salad \$35 sm | \$60 lg

Mixed greens with green apples, walnuts, blue cheese, raisins, dried cranberries & homemade croutons, served with balsamic vinaigrette

Smokin' BLT (GF) \$35 sm | \$60 lg

Mixed greens tossed with crispy bacon, sliced turkey & fresh tomatoes, served with peppercorn ranch dressing

Cobb Salad (GF) \$45 sm | \$80 lg

A composed salad of sliced hard-boiled eggs, lemon herb chicken breast, crumbled bacon, tomato & blue cheese arranged on a bed of romaine lettuce, served with a creamy garlic dressing

Antipasto Salad (GF) \$45 sm | \$80 lg

Mixed greens with ham, roasted red peppers, Parmesan cheese and hearts of palm, served with Italian vinaigrette

Marinated Steak Salad (GF) \$55 sm | \$90 lg

Tender strips of ribeye steak mixed with sliced mushrooms, artichoke hearts, blue cheese & cherry tomatoes arranged on a bed of romaine lettuce, tossed with red wine & Dijon vinaigrette

Southwestern Chicken Salad (GF) \$55 sm | \$90 lg

Strips of spicy chicken, mixed shredded cheeses, tomatoes, corn & black beans tossed with a spicy southwestern ranch dressing served on a bed of romaine lettuce

Salad pricing:

Chicken can be added to any salad: 24 oz for \$12.00 or 48 oz for \$24.00

Our small salads feed up to 15 guests & our large salads feed 20-25 guests (as an accompaniment to a lunch or dinner buffet)

For entree size portions: we recommend one small salad for up to 5 guests & one large salad for up to 12 guests

(V+) vegan, (GF) gluten free

Many items may be made gluten free upon request

dressing

All salads come with dressing as listed in their description. Alternatively, for any salad you may choose assorted dressing packets or any of these house-made dressings:

Asian Vinaigrette

Balsamic Vinaigrette

Caesar

Creamy Greek

Creamy Roasted Garlic

Green Goddess

Lemon Herb Vinaigrette

Lemon Poppy Seed

Peppercorn Ranch

Red Wine Vinaigrette

Red Wine & Dijon Vinaigrette

Thousand Island

White Wine Vinaigrette



satisfying salads *continued*

A perfect accompaniment to any meal

Thai Noodle Salad (V+) \$35 sm | \$60 lg

A mix of rice noodles with matchstick carrots, Napa cabbage, water chestnuts, bamboo shoots, cilantro, bean sprouts, ginger & garlic tossed in a peanut dressing

Greek Orzo Salad \$35 sm | \$60 lg

Orzo, sliced cucumbers, tomatoes, green peppers, black olives, red onion & feta cheese tossed in a red wine vinaigrette

Tabbouleh Salad (V+) \$35 sm | \$60 lg

Bulgur wheat with tomatoes, red onion, garlic, cucumber, flat-leaf parsley & mint tossed in a lemon vinaigrette

Wild Rice Salad (GF, V+) \$35 sm | \$60 lg

A savory blend of wild & white rice with dried cranberries, pecans, chopped green onion, tossed with a balsamic vinaigrette

Autumn Couscous Salad \$35 sm | \$60 lg

Israeli couscous, sliced red onions, slivered almonds, dried cranberries, kale and sweet potatoes tossed in balsamic vinegar and glaze

Greek Couscous Salad (V+) \$35 sm | \$60 lg

Couscous tossed with red onions, carrots, olives, cucumbers, bell peppers, green onions & a red wine vinaigrette. Made with vegetable stock

Spring Couscous Salad (V+) \$35 sm | \$60 lg

Israeli couscous, toasted almonds, radicchio, mint and quick-pickled onion tossed in white balsamic vinaigrette

Quinoa Salad (GF, V+) \$35 sm | \$60 lg

Quinoa and colorful grilled vegetables tossed in a chimichurri sauce

Caprese Pasta Salad \$35 sm | \$60 lg

Pasta tossed with cherry tomatoes, fresh mozzarella, fresh basil & pesto

Broccoli Salad (V+, GF) \$35 sm | \$60 lg

Small pieces of broccoli, cauliflower, red onion, grapes, dried cranberries, grated carrots & sunflower seeds tossed with a sweet & sour vinaigrette

Old-Fashioned Potato Salad (GF) \$35 sm | \$60 lg

Red potato tossed with diced egg, celery & mayonnaise

Dill Potato Salad (GF) \$35 sm | \$60 lg

Red potato tossed with fresh dill & mayonnaise

Pasta Primavera Salad \$35 sm | \$60 lg

Pasta tossed with seasonal vegetables, fresh herbs and garlic

Amazing Zoodle Salad (V+) \$35 sm | \$60 lg

Beet and carrot noodles, yellow peppers, mango, peanuts, spinach and radishes tossed in a sesame ginger vinaigrette and topped with green onions

Our small salads feed up to 15 guests and our large salads feed 20-30 guests (as an accompaniment to a lunch or dinner buffet)

For entree size portions: we recommend one small salad for up to 5 guests and one large salad for up to 12 guests

(V+) vegan, (GF) gluten free



soups

Homemade & delicious comfort food

Beef or Mushroom Barley \$35

Hearty veggies and mushroom in a creamy base (with or without beef)

Butternut Squash & Apple (GF, V+) \$30

Roasted squash blended with sautéed onions & tart apples

Cheddar Broccoli (GF) \$30

Thick, creamy mix of cheddar cheese & broccoli

Chicken & Sausage Gumbo \$30

Creole inspired stew with Andouille sausage, chicken, celery, pepper, and onions. Served with white rice

Chicken & Wild Rice \$30

Wild rice, chicken broth, shredded chicken and veggies, thickened with cream

Chicken Noodle \$30

Fresh roasted chicken, egg noodles, carrots, celery & chives

Classic Minestrone (V+) \$30

Italian veggies & macaroni in a vegetable tomato broth

Cream of Wild Mushroom (GF) \$30

Deep and earthy soup made with an assortment of wild mushrooms

Gazpacho (GF, V+) \$30

Spicy tomato vegetable soup, served chilled

Kale & Quinoa Minestrone (V+) \$35

Traditional minestrone soup with kale and quinoa

Loaded Potato with Bacon \$30

Hearty baked potato soup with crumbled bacon and cheddar cheese

Potato Leek (GF) \$30

Smooth, velvety blended soup with potatoes & caramelized leeks

Sante Fe Chicken Corn Chowder (GF) \$30

Zesty corn chowder with shredded chicken & potatoes

Zuni Stew (GF, V+) \$40

Light & spicy seasonal veggies in a rich & hearty soup

Award Winning Jack Daniel's Chili or Vegan Black Bean Chili (GF) \$40

A slow simmering combination of black, kidney and chili beans combined with peppers, onions, tomatoes (and meat, if preferred) with our special seasonings for a hearty dish. Accompanied by sour cream, shredded cheese & crackers

our soups

All Soups & stews are made from scratch and sold by the gallon and accompanied by crackers

Each gallon serves approximately 12

(V+) vegan, (GF) gluten free



dips & picnic menus

Fresh & delicious arrays

Dips & Spreads

Cold Dips *(sold by the pint, serves 12-16)*

Garlic Hummus (V+, GF)	\$8.00
Red Pepper Hummus (V+, GF)	\$9.00
Ranch Dip (GF)	\$9.00
Black Bean & Corn Salsa (V+, GF)	\$9.00
Sun-Dried Tomato Cream Cheese (GF)	\$10.00
Tomato Basil Chutney (GF)	\$10.00
Pico de Gallo (V+, GF)	\$10.00
Tuscan White Bean Dip (V+, GF)	\$10.00
Guacamole (V+, GF)	\$15.00
Spinach Artichoke Dip (GF)	\$18.00
Olive Tapenade (V+, GF)	\$22.00

Hot Dips *(sold by the shallow pan, serves 20-30)*

Chips & Breads sold separately

Spinach Artichoke Dip (GF)	\$50.00
Beer & Cheese Dip (GF)	\$45.00
Chile con Queso with Chorizo (GF)	\$55.00
Caramelized Onion Dip (GF)	\$45.00
Creamy Roasted Corn & Green Chile Dip (GF)	\$45.00
Crab Dip (GF)	\$70.00

Chips & Breads

Tortilla Chips (V+, GF)	\$4.00 (1 lb bag)
Homemade Tortilla Chips (V+, GF)	\$6.00 (1 lb bag)
French Bread Crostinis (V+)	\$10.00 (50 pieces)
Toasted Pita Wedges (V)	\$12.00 (80 pieces)

(V+) vegan, (GF) gluten free

Picnic Menus *(Events with at least 25 guests)*

All menus below also come with chilled sliced watermelon, potato chips, cookies, rolls, condiments (ketchup, mustard, relish, lettuce, tomato, onion, and sport peppers)

For events with at least 50 guests: ask us for additional picnic menus & pricing

All the Bells & Whistles \$13.00 per person

Choose from 3 of the following:

Sloppy Joes

Jumbo Hot Dogs

Veggie Burgers

Boneless Chicken Breasts

BBQ Pulled Pork or Chicken

Sides include: wild rice salad, caprese pasta salad, molasses baked beans

Italian Abondanza Picnic \$16.00 per person

Italian Sausage

Italian Beef with giardiniera,

Italian Lemon Herb Chicken Breasts

Sides include tortellini salad, marinated veggie salad

Southern Living \$16.00 per person

BBQ Pulled Pork

BBQ Boneless Chicken Breasts

BBQ Beef Brisket

Sides include macaroni and cheese, corn bread and butter, tomato & cucumber salad, apple or cherry crisp

Hawaiian Luau \$17.00 per person

Teriyaki Chicken

Honey BBQ Pork with Pineapple Salsa

Sides include Maui Wowee pasta salad, Kauai coleslaw with hints of island flavor, tropical fruit salad (no watermelon included in this menu)



appetizer platters

Fresh & delicious arrays

Grilled & Chilled Vegetables (GF, V+)

Small \$50 | Large \$90 *A delicious array of grilled seasonal vegetables. May include zucchini, yellow squash, asparagus, eggplant, green onions, portobello mushrooms, sweet peppers & baby carrots*

Fresh Vegetable Crudite (GF)

Small \$40 | Large \$75
Seasonal vegetables are served with parmesan ranch dip or red pepper hummus (V+)

Vertical Crudite* (GF, V+)

Large only \$100
Seasonal vegetables are served in a beautiful vertical manner in glass vases— lovely for a centerpiece on any buffet. Served with parmesan ranch dip or roasted red pepper hummus *Only available with staff on site to assemble

Mini Sandwich Assortment

\$2.25 per sandwich | Minimum order quantity 24
A trio of elegant sandwiches | Choose 3:
Roast Beef & Cheddar with Sun-Dried Tomato Cream Cheese on Light Rye Dinner Rolls
Grilled Vegetable Medley with Basil Hummus on Ciabattini Dinner Roll
Ham & Swiss with Honey Dijon Mustard on Mini Pretzel Rolls
Turkey & Brie with Cranberry Aioli on Cranberry Walnut Rolls
All are accompanied by dijon mustard & creamy chive aioli

South of the Border Fiesta (V+, GF)

Small \$50 | Large \$90
Fresh homemade guacamole, pico de gallo & salsa rioja accompanied by crispy tortilla chips

Greek Platter (V, GF, except pita)

Small \$60 | Large \$110
Stuffed grape leaves, marinated olives, feta cheese, grilled vegetables & hummus with toasted pita bread

Domestic Cheese Board

Small \$50 | Large \$100
Domestic cheeses may include Cheddar, Dill Havarti, Provolone, Swiss, Colby & Pepper Jack. Garnished with fresh grapes & berries & accompanied by assorted breads & crackers

Artisan Cheese Board

Small \$75 | Large \$140
Artisan cheeses such as Brie, Manchego, Gorgonzola, Sharp Cheddar, Herbed Chevre Spread & Gouda are garnished with fresh grapes & berries & accompanied by assorted breads & crackers

(V+) vegan, (GF) gluten free *Serving size* Small platters serve up to 25 guests & large platters serve up to 50 guests unless otherwise noted

Gourmet Cheese Board

Small \$90 | Large \$180
Gourmet cheeses such as Baby Camembert, Port Wine, Asiago, Triple Creme Gorgonzola, Chevre, Cream Cheese and White Cheddar are accompanied by almonds, fig spread, dried apricots, pistachios, walnuts, dates and dried cherries. Garnished with fresh grapes and berries and accompanied by assorted breads and crackers.

Caprese Cheese Tray (GF)

Small \$60 | Large \$100
The season's freshest & most flavorful tomatoes are arranged with sliced buffalo mozzarella, fresh basil & drizzled with balsamic glaze

Mediterranean Dips & Chips

Small \$50 | Large \$90
Accompanied by toasted herb pita points & crostinis and your choice of 3 dips: garlic hummus, smoky baba ghanoush, sun-dried tomato cream cheese, Tuscan white bean dip, olive tapenade, tomato chutney, or creamy spinach artichoke dip

Antipasto Platter

Small \$60 | Large \$120
Fresh & grilled vegetables, Italian meats & cheeses (Salami, Ham, Provolone & Pepper Jack) are served with marinated olives, artichoke hearts accompanied by fresh Italian breads.

Jumbo Shrimp Platter (GF)

Small (3 dozen) \$85 | Large (6 dozen) \$150
Delicious jumbo shrimp are beautifully arranged amidst fresh lemons & parsley, served with homemade cocktail sauce

Chilled Meat Platters

Roasted Turkey Breast \$150

Roasted & carved, served with cranberry aioli & soft slider buns

Honey Baked Ham Platter \$150

Oven roasted honey-glazed ham served with dijon mustard, honey mustard & mini croissants

Roasted Pork Tenderloin Platter \$150

Served with apple chutney & chive aioli, accompanied by artisan dinner rolls

Ribeye Platter \$200

Sliced ribeye artfully arranged. Served with horseradish cream sauce & soft slider buns

Beef Tenderloin Platter \$280

Perfectly roasted beef tenderloin seasoned with olive oil, kosher salt & cracked black pepper. Served with horseradish cream sauce & soft slider buns



hors d'oeuvre packages

making your party planning simple

Cocktail Hour \$13 per person

Includes: Domestic Cheese Board, Fresh Vegetable Crudite with parmesan ranch dip & four additional items (listed to the right)

**Includes approximately 7-9 bites per person*

Party Starter \$20 per person

Includes: Artisan Cheese Board, Fresh Vegetable Crudite with parmesan ranch dip, Fresh Fruit Platter, & six additional items (listed to the right)

**Includes approximately 9-12 bites per person*

AE Hors d'Oeuvre Buffet \$30 per person

Includes: Artisan Cheese Board, Fresh Vegetable Crudite with parmesan ranch dip, Fresh Fruit Platter. Add your choice of Jumbo Shrimp or Beef Tenderloin sandwiches (2 per person) & seven additional items (listed to the right)

**Includes approximately 12-15 bites per person*

Minimum order for all hors d'oeuvre packages is 20 guests

Hot Selections

Arancini (choose flavor on pg 11)
Bacon Wrapped Dates
Beef Satay (choose flavor on pg 12)
Bite-sized Quiche Lorraine or Quiche Florentine
Chicken Satay (choose flavor on pg 12)
Chicken Tenders with sweet & sour sauce
Maple BBQ Meatballs
Mac & Cheese Bites
Crab Cakes
Crab Rangoon
Vegetable Samosas

Cold Selections

Antipasti Skewers
Beef Skewers (choose flavor on pg 10)
Blackberry & Goat Cheese Tart
Brownie or Cookie Platter
Caprese Skewers
Chicken Skewers (choose flavor on pg 10)
Fresh Spring Rolls
Fruit Kabobs
Mandarin Chicken Bites
Mango & Shrimp Skewer
Mini Sandwich Assortment
Pinwheels (veggie, turkey, prosciutto or roast beef)
Prosciutto & Melon Skewer
Smoked Salmon Bon Bons
Stuffed Grape Leaves
Tri-Colored Tortellini Skewers



cold hors d'oeuvres

Cool tastes of gourmet dining

Vegetarian

Caprese Croustades or Skewers \$1.50 each

Buffalo mozzarella, vine ripened cherry tomatoes & fresh basil are marinated in pesto in bite-sized croustade cups or on a skewer

Watermelon, Feta & Basil Skewers (GF) \$1.50 each

Bite-sized skewered chunks of watermelon, feta & basil

Tri-Colored Tortellini Skewers \$1.50 each

Cheese-stuffed tortellini & cherry tomatoes are marinated in pesto, served on a bamboo skewer

Vegetable Ceviche Cucumber Cups* (GF, V+) \$1.75 each

Fresh brunoise vegetables "cooked" in citrus juices with green onion, sweet red pepper, carrots & cucumber served in a cucumber cup

Chilled Greek Maki Roll \$2.00 each

Kalamata olive, feta, cucumber and red bell pepper rolled into a delicious bite. Accompanied by soy sauce, wasabi, and pickled ginger. (100 piece minimum)

Stuffed Grape Leaves (GF) \$2.00 each

Marinated grape leaves filled with lemon herb rice, accompanied by tzatziki dip

Blackberry & Goat Cheese Tart \$2.00 each

Drizzled with honey and served in a mini phyllo tart shell

Apple & Brie Sliders \$2.00 each

Brie cheese, baked Granny Smith apples, cinnamon apple compote & mixed greens on a mini challah roll

Pineapple & Mozzarella Skewer (GF) \$2.00 each

Grilled pineapple and marinated mozzarella on a rosemary skewer

Goat Cheese & Pistachio Truffle (GF) \$2.25 each

A tangy & creamy decadent savory bite with goat cheese, pistachio & dried cherries

Fruit Kabobs (GF, V+) \$1.50 each

Assorted fruit served on a bamboo skewer

Spicy Mango & Cucumber Salad Skewer (GF, V+) \$2.25 each

Cucumber and mango bites layered on a skewer, drizzled with a chili lime sauce

Truffled Popcorn (GF, V+) \$1.00 per serving

House made popcorn seasoned with truffle oil and fresh herbs

Fresh Spring Rolls (V+) \$2.00 each

Juliened vegetables tossed with Thai basil & cilantro, wrapped in rice paper, served with a ginger-soy dipping sauce and peanut sauce

Cucumber Rounds (GF) \$2.00 each

Filled with whipped sun-dried tomato cream cheese or whipped feta and sun-dried tomato garnish

Veggie Pinwheels

\$1.50 each (large: 4 cut) \$.75 each (small: 8 cut)

Generously spread chive cream cheese on flavored soft tortillas, covered in grilled vegetables, rolled tightly & cut into bite sized pinwheels

Salad Spoons* (GF) \$2.00 each

Individual little bites of decadent salads

Select from:

Radish, fennel, & jicama salad (V+)

Watermelon, feta & basil

Micro green salad with mint, dried cherries & gorgonzola

Chicken salad with micro greens

Grilled peach salad with goat cheese & mint

Inside out spring roll: cabbage, carrots, cucumbers, & Asian vegetables tossed with an Asian marinade (V+)

Squash, dried cranberries & walnuts (V+)

Crostini Array* \$12.00 per dozen

Assembled on-site, served atop our homemade crostini, Minimum order per flavor is 2 dozen (order by the dozen)

Whipped ricotta, asparagus & lemon zest

Caprese with fresh tomato, mozzarella & homemade pesto

Gorgonzola, bacon & honey

Beef tenderloin with horseradish cream (\$2.00 each)

Tarragon chicken salad topped with chives

Tomato basil chutney with balsamic vinegar glaze

chef service

*Requires a chef

(V+) vegan, (GF) gluten free

Other hors d'oeuvres do not require a chef but presentation and taste will be enhanced by a chef onsite

Minimum order is 24 pieces per item



cold hors d'oeuvres *continued*

Cool tastes of gourmet dining

Chicken/Turkey

Tarragon Chicken Salad Tart \$1.50 each

Our signature tarragon chicken salad is nestled in a tart shell

Chilled Chicken Skewers (GF) \$1.75 each

Chicken marinated in olive oil, ginger, garlic & lime zest. Additional marinades: mediterranean, citrus honey, teriyaki, sesame, buffalo or lemongrass

Mandarin Chicken Bites (GF) \$1.75 each

Honey citrus chicken on a skewer with fresh spinach & mandarin oranges

Greek Chicken Skewer (GF) \$1.75 each

Lemon chicken, olive and roasted red pepper on a skewer

Turkey Pinwheels

\$1.50 each (large: 4 cut) \$.75 each (small: 8 cut)

Generously spread chive cream cheese on flavored soft tortillas, covered in turkey, rolled tightly & cut into bite sized pinwheel

Buffalo Chicken Pinwheels

\$1.50 each (large: 4 cut) \$.75 each (small: 8 cut)

Buffalo chicken, spinach and cream cheese rolled tightly in a soft tortilla and cut into bite sized pinwheels

Pork

Prosciutto Pinwheels

\$1.50 each (large: 4 cut) \$.75 each (small: 8 cut)

Generously spread chive cream cheese on flavored soft tortillas, covered in prosciutto, rolled tightly & cut into bite sized pinwheels

Italian Pinwheels

\$1.50 each (large: 4 cut) \$.75 each (small: 8 cut)

Salami, ham, arugula and cream cheese on flavored soft tortillas rolled tightly and cut into bite sized pinwheels

Antipasti Skewers (GF) \$2.00 each

Mozzarella, Kalamata olives, basil, salami & roasted red pepper all lined up on a little skewer

Deviled Eggs* (GF) \$1.50 each

Choose from: traditional with paprika, bacon ranch, buffalo blue cheese, chipotle, wasabi, jalapeño bacon or truffled with caviar (add \$1.00 each for caviar)

Prosciutto & Melon Skewer (GF) \$2.00 each

Refreshing cantaloupe bites, prosciutto and mint on a mini fork skewer

Stuffed Date Wrapped in Prosciutto (GF) \$2.25 each

Date stuffed with goat cheese garnished with mint and wrapped in prosciutto

Beef

Thai Beef Salad Cups* (GF) \$2.00 each

Tasty Thai beef salad served in cucumber cup

Chilled Beef Skewers (GF) \$2.25 each

Beef marinated in olive oil, ginger, garlic & lime zest

Additional marinades include: mediterranean, citrus honey or teriyaki

Roast Beef Pinwheels

\$1.75 each (large: 4 cut) \$1.00 each (small: 8 cut)

Generously spread chive cream cheese on flavored soft tortillas, covered in roast beef, rolled tightly & cut into bite sized pinwheels

Seafood

Smoked Salmon Tarts* \$1.75 each

Smoked salmon & sour cream in a mini pastry tart garnished with fresh dill

Smoked Salmon Bon Bons (GF) \$1.75 each

Smoked salmon wrapped around cream cheese sphere, rolled in sesame seeds

Sushi \$2.00 each

Assorted sushi : maki rolls, California rolls, spicy tuna, oshinko maki & shrimp ebi sushi all accompanied by pickled ginger, wasabi & soy sauce. (100 piece minimum)

Shrimp Ceviche* (GF) \$2.00 each

Shrimp "cooked" in citrus juices with green onion, red pepper & cucumber served in a disposable Asian spoon

Gazpacho Shooter* (GF) \$3.25 each

Gazpacho fills a little shot glass & is topped with a grilled cajun shrimp

Mango & Shrimp Skewer (GF) \$2.50 each

Lime roasted shrimp & sweet mango on a bamboo skewer

chef service

*Requires a chef

(V+) vegan, (GF) gluten free

Other hors d'oeuvres do not require a chef but presentation and taste will be enhanced by a chef onsite

Minimum order is 24 pieces per item



warm hors d'oeuvres

Hot & savory palette pleasers

Vegetarian

Walking Elotes* \$2.00 each

Grilled corn, cotija cheese, garlic, lime aioli and cilantro served in a clear cup

Arancini \$1.75 each

Deep fried sticky rice balls

Choose from: wild mushroom, sun-dried tomato, pesto, butternut squash, roasted red pepper, sweet potato, spring pea or lemon thyme

Black Bean Cakes* \$1.50 each

Black beans are combined with sweet red peppers, corn & onions and shaped into little circular cakes

Cooked & topped with your choice of:

Chipotle crema & pickled shallot, cilantro sprig

Pico de gallo with cilantro sprig

Spanakopita \$1.75 each

Mini spinach & feta cheese stuffed phyllo triangles

Spinach & Artichoke Wontons \$1.50 each

Cheesy spinach and artichoke mix stuffed in a wonton wrapper and fried

Mac & Cheese Bites \$2.00 each

All the goodness of macaroni & cheese in a yummy bite!

Bite Sized Quiche \$2.00 each

Mini tarts filled with your choice of butternut squash, spinach & cheese, sun-dried tomato & cheese or wild mushroom & leek

Stuffed Mushrooms \$2.00 each

Mushroom caps stuffed with either tomato concasse & parmesan cheese, basil & garlic, or spinach & cheese

Lyonnais Tartlet \$2.00 each

Mini tart shell with caramelized onion, parmesan & parsley filling

Ratatouille Tartlet \$2.00 each

Mini tart shell with goat cheese & a stewed summer vegetable filling

Roasted Tomato Tarts \$2.00 each

Roasted tomato, sweet onions and manchego cheese served in a mini phyllo tart

Veggie Empanadas \$2.00 each

Black bean, corn & veggie filling baked in a buttery dough, served with chipotle crema

Veggie Quesadillas \$2.25 each

Mini quesadillas filled with cheese & roasted vegetables, served with chipotle crema

Asparagus Wraps \$2.00 each

Asparagus wrapped in puff pastry with parmesan cheese

Vegetable Samosas \$1.75 each

Crispy dough filled with hearty potatoes, green peas & Indian spices, served with cilantro yogurt dipping sauce

Beggar's Purses \$2.00 each

Crispy wonton wrapper filled with your choice of Brie & Apricot, Broccoli & Cheddar, Herbed Goat Cheese or French Onion

Mini Twice Baked Potatoes* (GF) \$2.00 each

Mini potatoes filled with chihuahua cheese & poblano peppers or cheddar cheese, sour cream & chives

Sweet Potato Cakes \$1.50 each

Served with jalapeño aioli

Teriyaki Tofu Skewers (V+) \$2.00 each

Marinated tofu skewered with a zucchini ribbon

Fingerling Potato Skewer (GF) \$2.00 each

Served with roasted garlic aioli

Baked Brie Bites* \$1.75 each

Bite size pieces of brie & pecans, drizzled with honey and served in a mini tart shell

chef service

*Requires a chef

(V+) vegan, (GF) gluten free

Other hors d'oeuvres do not require a chef but presentation and taste will be enhanced by a chef onsite

Minimum order is 24 pieces per item

warm hors d'oeuvres *continued*

Hot & savory palette pleasers

Poultry

Chicken Satay (GF) \$1.75 each

Available in : Traditional, Teriyaki, Margherita, Pesto, Buffalo, Chimichurri, Chipotle Pineapple, Honey Mustard, Honey Sriracha, Thai Ginger, Italian Herb, Maple Bourbon, Salsa Verde or Tikka Masala

Chicken Empanadas \$2.00 each

Chicken or duck empanadas served with chipotle crema

Mini Pulled Chicken Slider \$2.00 each

Pulled chicken in a spicy barbeque glaze or teriyaki ginger sauce served on a mini bun

Chicken Quesadillas \$2.25 each

Chicken & cheese quesadilla are served with chipotle crema

Buffalo Chicken Croquettes \$2.00 each

Small fritter with a creamy buffalo chicken flavored center

Coconut Chicken Tenders \$2.00 each

Tender chicken strips coated in shredded coconut & Panko bread crumbs, deep fried

Turkey Meatballs \$1.00 each

Served in Hoisin sauce or BBQ sauce

Pork

Bite Sized Quiche Lorraine \$2.00 each

Country ham & cheese quiche tarts

Mini Pulled Pork Sliders \$2.00 each

Pulled pork in a spicy barbeque glaze served on a mini bun

Twice Baked Potatoes* (GF) \$2.00 each

Mini Potatoes filled with either chorizo sausage, chihuahua cheese and poblano peppers or bacon, cheddar cheese, sour cream & chives

Chorizo Empanadas \$2.00 each

Spanish flavored black beans, cheese & chorizo filling baked in a buttery dough, served with chipotle crema

Sausage & Pepper Skewers (GF) \$2.00 each

Italian sausage, sweet peppers and onion create a sweet & spicy skewer

Bacon Wrapped Dates (GF) \$2.00 each

Choose plain or almonds stuffed into a luscious date & wrapped in crispy bacon. Also available stuffed with cheese, ask for pricing and other flavors.

Mac & Cheese Mini Casseroles* \$2.25 each

Crunchy & creamy white mac and cheese topped with bacon jam, pickled shallots & micro greens, served in a mini casserole dish (additional charge for rentals)

Beef

Meatballs \$.75 each

Choose from: Mexican, Swedish, Maple BBQ, Hoisin or Greek

Beef Satay \$2.75 each

Available in: Traditional, Teriyaki, Spicy, Pesto, Chipotle Pineapple, Thai Ginger, Honey Sriracha, Salsa Verde or Tikka Masala

Rosemary Beef Skewers (GF) \$3.25 each

Cubed beef tenderloin on a fresh rosemary skewer with horseradish cream sauce

Mini Beef Tenderloin Slider* (GF) \$5.25 each (minimum order is 48)

Topped with gorgonzola aioli & balsamic onions, served on mini slider buns

Seafood

Crab Cakes \$2.50 each

Mini lump crab cakes served with citrus aioli

Crab Stuffed Mushroom \$2.50 each

Mushroom caps with a luscious crab filling

Crab Rangoon \$1.50 each

Deep fried dumplings with cream cheese & crab meat filling, served with sweet & sour sauce

Salmon Cakes \$2.50 each

Served with dijon aioli

Cajun Shrimp Skewer (GF) \$2.75 each

Fiery marinated shrimp with a lime wedge

Shrimp Rosemarina (GF) \$2.75 each

Rosemary, garlic & lemon zest shrimp skewered on a rosemary branch

Coconut Shrimp* \$3.00 each

Coconut encrusted shrimp served with a sweet chili dipping sauce

Spicy Tequila Shrimp Skewer (GF) \$3.00 each

Tequila lime marinated jumbo shrimp grilled and served on a bamboo skewer

chef service

*Requires a chef

(V+) vegan, (GF) gluten free

Other hors d'oeuvres do not require a chef but presentation and taste will be enhanced by a chef onsite

Minimum order is 24 pieces per item



hot buffets

Flavorful & filling entrées: choose from our classic or gourmet selections

Classic: 1 entree \$16.00 pp, 2 entrees \$19.00 pp

Rosemary Grilled Chicken (GF)

Chicken breast marinated with lemon, rosemary & olive oil, grilled to perfection

Pecan Encrusted Chicken

Baked chicken breast coated with bread crumbs & crushed pecans

Garlic Dijon Braised Chicken

Bone-in chicken braised in a creamy dijon garlic sauce

Chicken Vesuvio (GF)

Sautéed chicken breast with oregano, lemon & garlic sauce

BBQ Chicken (GF)

Grilled chicken breast smothered in BBQ sauce

Chicken Piccata

Tender chicken breast, breaded & topped with white wine, lemon & caper sauce

Chicken Marsala

Breaded chicken breast in a rich & savory marsala wine mushroom sauce

Chicken Paella (GF)

Saffron infused chicken stock, rice, onions, peppers, garlic & chicken

Pulled Chicken or Pork (GF)

Slow-braised chicken breast or pork shoulder, shredded in tangy BBQ sauce

Roast Pork Loin (GF)

Roasted with your choice of apple brandy, honey apricot or herb dijon glaze

Traditional Roast Turkey Breast (GF)

Turkey breast sliced, served with stuffing, turkey gravy & cranberry compote (comes with one additional side)

Vegetarian Entrees

Couscous Stuffed Tomatoes (V+)

Couscous combined with chickpeas, caramelized onions, spinach & chimichurri stuffed in tomatoes

BBQ Tofu Skewers (GF, V+)

Fried tofu skewered with pineapple & bell peppers, glazed with a tangy BBQ sauce

Eggplant Parmesan

Breaded eggplant layered with mozzarella & marinara sauce

Lentil Loaf (GF, V+)

Savory loaf of hearty lentils & vegetables

Gourmet: 1 entree \$19.00 pp, 2 entrees \$22.00 pp

Stuffed Chicken Breast (GF)

Chicken breast stuffed with your choice of goat cheese & sun-dried tomatoes or spinach & mozzarella

Chicken Parmigiana

Breaded chicken or eggplant layered with mozzarella & marinara sauce

Shrimp Paella (GF)

Saffron infused chicken stock, rice, onions, peppers, garlic & shrimp

Flank Steak

Flavorful & juicy grilled flank steak marinated in your choice of: garlic teriyaki glaze, garlic and balsamic glaze, salsa verde or Thai marinade

Beef Brisket (GF)

Tender and delicious beef brisket (pulled or sliced) marinated in your choice of: Jack Daniels BBQ sauce, horseradish sauce, pomegranate molasses BBQ sauce or red wine & peppercorn sauce

Roast Beef Tenderloin (GF)

Juicy beef tenderloin cooked medium & served with horseradish cream sauce or mushroom gravy (not GF) (add \$8.00 additional per person)

Meatloaf

Italian style meatloaf made with your choice of ground beef or ground turkey

Seafood: Salmon, Tilapia or Swordfish (GF)

Oven roasted or grilled salmon, tilapia or swordfish marinated with your choice of glaze: honey & citrus, dijon & dill, or lemon & caper butter (add \$6.00 additional per person)

Vegetarian Entrees

Quinoa Stuffed Peppers (GF, V+)

Quinoa, grilled vegetables, black beans & marinara stuffed in sweet bell peppers

Wild Mushroom Baked Polenta (GF, V+)

Hard-baked polenta topped with a hearty wild mushroom ragu

Roasted Vegetable Lasagna Rolls

Lasagna noodles with a roasted vegetable & ricotta filling, baked in a rich, creamy bechamel sauce

(V+) vegan, (GF) gluten free

See page 14 for your entree buffet side choices



hot buffet sides

Tasty side dishes

Buffet Style Side Choices

buffet includes starch, vegetable, salad, bread, butter & dessert tray

Starch Choices

Mashed potatoes: *creamy, garlic mashed potatoes (GF, V)*

Herb-roasted potato wedges: *herb roasted redskin potatoes (GF, V+)*

Vesuvio potatoes: *roasted potatoes with peas, oregano, lemon, & garlic (GF, V+)*

Baked potato: *crisp baked russet potato with a fluffy interior, served with sour cream & butter on the side (GF, V+)*

Potatoes Au Gratin: *scalloped potatoes baked in a cheesy cream sauce (GF, V)*

Patatas Bravas: *roasted potatoes tossed in a spicy tomato sauce (GF, V+)*

Rice pilaf: *long grain white rice with carrot, celery, onion & parsley (GF, V+)*

Mediterranean couscous: *baked couscous with chickpeas, spinach & herbs in a red pepper coulis (GF, V+)*

Maple-whipped sweet potatoes (GF, V)

Baked quinoa: *colorful grilled vegetables tossed in a chimichurri sauce (GF, V+)*
(add \$1.00 per person)

Vegetable Choices (All are vegetarian & GF)

Roasted vegetables: *seasonal vegetables tossed in pesto*

Spinach sautéed with garlic & shallots

Fresh steamed green beans

Green Beans Almondine: *green beans sautéed with shallots & almonds*

Southwestern Corn: *sweet corn with diced peppers & cajun seasoning*

Brown sugar carrots: *sweet brown sugar glazed baby carrots*

Asparagus in lemon sauce (seasonal, add \$1.00 per person)

Roasted Brussels Sprouts: *ground mustard roasted Brussels sprouts with onions*

Roasted Broccoli

Roasted Root Vegetables: *carrots, sweet potatoes, celery roots, parsnips, onions and turnips tossed with herb butter*

Sautéed Zucchini & Yellow Squash: *sliced on the bias & sautéed with olive oil*

Bread Choices

French baguette

Whole grain baguette

Vienna Italian bread

Artisan dinner rolls

(V+) vegan, (GF) gluten free

Salad Choices

Garden salad (GF): *romaine tossed with tomatoes, sliced cucumbers, mushrooms & baby carrots, served with assorted dressings*

Caesar salad: *romaine tossed with sliced red onions, homemade garlic croutons & fresh parmesan cheese served with creamy Caesar dressing*

Mixed Green salad (GF): *mixed greens tossed with mandarin oranges & pecans, served with balsamic vinaigrette*

Cranberry Goat Cheese salad (GF): *mixed greens tossed with goat cheese, dried cranberries & pecans, served with balsamic vinaigrette* (add \$2.00 per person)

Greek salad (GF): *romaine tossed with Kalamata olives feta cheese, tomatoes, cucumbers, green peppers & red onions, served with a creamy Greek dressing*

Vegetable Chopped salad (GF): *romaine, purple cabbage, bell pepper, green onion, broccoli, tomatoes & chickpeas, served with Green Goddess dressing*

Dessert Choices

Brownie tray: *may include chocolate brownies, caramel brownies, blondies, Oreo bars & English toffee brownies*

Homestyle cookie tray: *may include chocolate chunk, oatmeal raisin, cranberry granola, ginger molasses, sugar & rainbow cookies*

Fruit bars: *may include lemon bars, raspberry bars, apricot bars & caramel apple bars* (advance notice required for fruit bars)

Mini pastries: *an assortment of eclairs, fruit tarts, mini cheesecakes, cannoli, lemon bars, German chocolate squares, carrot cake squares & rum balls* (add \$1.25 each)

Cupcakes: *chocolate, vanilla, red velvet & carrot cake* (add \$2.00 each)

Extras

Add extra starch or vegetable for additional \$2 per person

May choose a vegetarian pasta from Pasta Entrees as your starch for additional \$2 per person

AE Budget Menu

\$11.00 per person

Herb Roasted Chicken

Caesar Salad

Rice Pilaf

Roasted Vegetables

Baguette & Butter

Minimum order is 20 guests



pasta entrées

Pasta, please

Penne a la Crema with Chicken

This is our signature pasta, & the one requested most often by our clients. It is a hearty penne pasta tossed with grilled chicken & peppers in a sun-dried tomato cream sauce

Pasta Rustica (V)

Pasta tossed in a red pepper coulis with fire roasted vegetables & parmesan cheese

Cavatappi Florentine (V)

Cavatappi pasta with fresh mozzarella, button mushrooms & fresh spinach, tossed in a spicy tomato basil sauce

Fettuccine Alfredo with Chicken

Long fettuccine noodles & chicken tossed with our delicious homemade Alfredo sauce

Pasta Primavera (V)

Bow-tie pasta tossed with peas, sweet peppers, cherry tomatoes, spinach & broccoli tossed in a light white wine & garlic sauce, topped with parmesan cheese

Pasta Arrabiata with Italian Sausage

Pasta & Italian sausage tossed in a spicy bell pepper marinara sauce

Rigatoni Bolognese

Delicious Bolognese made from ground turkey or ground beef cooked for hours with carrots, mushrooms, wine & tomatoes, tossed with rigatoni

Wild Mushroom Ragu Fusilli (V)

Fusilli tossed with an aromatic blend of fresh wild mushrooms, herbs & balsamic vinegar in a roasted garlic cream sauce

Roasted Asparagus Lemon Pasta (V)

Roasted asparagus, parmesan cheese, spinach & pasta tossed in a light lemon sauce

Baked Mac & Cheese (V)

Pasta baked with cheddar, mozzarella, parmesan & heavy cream

White Cheddar Mac & Cheese (V)

Our Award Winning mac & cheese: baked with white cheddar, mozzarella, parmesan, Asiago & heavy cream, topped with crispy bread crumbs

Penne a la Vodka (V)

Penne pasta in a creamy tomato vodka sauce with parmesan cheese

Grilled Vegan Pasta Bake (V+)

Mix of seasonal grilled vegetables & pasta in a rich tomato sauce, baked to bubbly perfection

Choose 2 pastas for \$14.00 per person

Add an additional pasta for \$2.50 per person

Pasta entrées are served with a Garden or Caesar salad, freshly baked bread & butter & a dessert tray of gourmet cookies or brownies

Any pasta can be made vegetarian

Extras

Add any of the following for \$2 per person : Chicken, Beef Meatballs, Turkey

Meatballs, Italian Sausage, & Tofu. Add shrimp for \$3 per person

Minimum order for all buffet packages is 20 guests

AE Pasta Special Menu

\$11.00 per person

Spaghetti & Meatballs

Fettuccine Alfredo

Caesar Salad

Baguette & Butter

Homestyle Lasagna:

Choose 2 for \$16.00 per person

Choose Grilled vegetable (V), Italian sausage & cheese, Four cheese (V), Spinach & cheese (V) or White Butternut squash lasagna (V)

Served with a Garden or Caesar salad, freshly baked bread & butter & a dessert tray of gourmet cookies or brownies

Minimum order for all buffet packages is 20 guests

Gluten free pasta available upon request. Ask us about pricing



around the world menus

Food, the universal experience!

Fiesta Fajitas \$18.00 per person (3 fajitas pp)

Chicken, and veggies tossed with cumin, sweet chili sauce, sautéed onions & bell peppers, served with soft flour tortillas & crunchy corn shells

Includes tender, juicy chicken, & roasted vegetables (add \$1 per person for steak and add \$3 per person for shrimp)

Served with homemade guacamole, salsa roja, pico de gallo, sour cream, shredded cheese, Spanish rice, vegetarian black beans & a brownie platter

Olé Taco Bar \$12.00 per person (3 tacos pp)

Ground beef or ground turkey & tofu tacos. Accompanied by sour cream, shredded lettuce, diced tomatoes, diced onion, salsa roja & shredded cheese. Served with Spanish rice and chips

Extras: Elotes, Refried beans, Vegetarian black beans, Guacamole (ask about pricing)

Mediterranean Kabobs \$19.00 per person (2 kabobs pp)

Choose 2 flavors: Rosemary beef, Mediterranean chicken, Marinated tofu or Citrus oregano swordfish, (add \$4 per person for swordfish). Served with rosemary roasted vegetables, savory rice pilaf, hummus & toasted pita wedges, vegetarian chopped salad, fruit platter & a dessert platter

Greek Feast \$17.00 per person

Beef or Vegetarian Moussaka & sautéed lemon chicken breast. Served with hummus & toasted pita, roasted potato wedges, cucumber salad, Greek salad (black olives, feta cheese, tomatoes, Greek dressing)

Asian Feast \$17.00 per person

Stir fry entrees consist of chicken, beef & tofu tossed with vegetables

Sweet & Sour chicken with onion green bell pepper, pineapple & water chestnuts

Tangerine Beef with red peppers, green onion, pea pods, Sriracha, orange & soy sauce

Ginger-Soy Tofu with eggplant, cabbage, bamboo shoots, red bell pepper & pea pods

Served with: vegetarian lo mein or white rice, Asian green salad, crispy vegetarian egg rolls, almond cookies & fortune cookies. Fried rice can be requested for an additional charge.

Italian Abondanza \$19.00 per person

Treat your guests to comfort food from the Italian kitchen

Includes: Pasta Primavera, Penne alla Crema with Chicken &

Rotini Arrabiata with Italian sausage. Served with antipasti platter of Italian meats, cheeses, grilled veggies, marinated olives, artichoke hearts, Garden salad with assorted dressing packets, Italian bread basket with butter & a dessert platter

Southern Comfort \$16.50 per person

Crispy Fried Chicken & baked Macaroni & Cheese. Served with sautéed greens, coleslaw, corn bread & watermelon (seasonal) or fruit salad

Mac & Slider Buffet \$16.00 per person

BBQ pulled pork or pulled chicken sliders (2 per person) & our award winning White Cheddar Macaroni & Cheese as a side dish. Served with a garden salad, fruit salad and homestyle cookies



desserts

Delightful!

Brownie Tray \$1.50 each

Assortment may include double chocolate brownies, caramel brownies, blondies, Oreo bars & chocolate salted brownies

Homestyle Cookies \$1.50 each

A variety of favorites: may include chocolate chunk, oatmeal raisin, cranberry granola, ginger molasses, sugar & rainbow cookies

Chocolate Covered Strawberries

\$3.50 each

A simple but elegant enhancement to any event, covered in milk chocolate, dark chocolate, or white chocolate

Cupcakes \$3.00 each (full sized) / \$1.75 each (mini)

Flavors include: chocolate, vanilla, red velvet, carrot cake

Fruit Bars \$1.50 each

Choices may include lemon bars, raspberry bars, apricot bars & caramel apple bars (advance notice required for fruit bars)

Mini Pastries \$2.00 each

An assortment of apple squares, eclairs, carrot cake bites, cannolis, lemon bar squares, rum balls, fruit tarts, cheesecake squares & opera squares

Novelty Cut Out Cookies \$3.50 each

A crispy sugar shortbread cookie in just about any shape you can imagine

Chocolate Mousse Cups \$2.00 each

Choose from raspberry, strawberry, mocha, white chocolate, chocolate, mango or orange mousse served in a mini chocolate cup and garnished with whipped cream and chocolate flakes

Parisian Macarons \$2.00 each

A Choose from: Vanilla, Passion Fruit, Lemon, Strawberry, Raspberry, Chocolate, Salted Caramel, Cappuccino, Pomegranate, Orange, Pistachio, Hazelnut, Coconut, Mango or Oreo

Italian Ice \$1.75 each (Individual servings)

A summer BBQ favorite! Assorted fruit flavors such as lemon & strawberry

**Minimum order is 24 pieces per item*

Slutty Cheesecake \$54.00 each

Vanilla cheesecake and Oreos topped with chocolate ganache, Oreos and caramel in a chocolate chip cookie crust

New York Cheesecake \$46.00 each

Choice of: Vanilla, Chocolate, Marble or Vanilla with Chocolate Chips

Homestyle Pies \$24 (Serves 8)

Apple, blueberry, cherry, pecan, or pumpkin

Butter Bella Cookies \$125.00 (100 pieces)

Assorted flavors may include: mocha, lemon, key lime (seasonal only), chai spice, sprinkles & dark chocolate (three week advance notice required for Butter Bella Cookies)

Cakes

6" Cake \$30, serves 5-6 guests

8" Cake \$40, serves 8-10 guests

10" Cake \$58, serves 15-20 guests

12" Cake \$72, serves 25-30 guests

14" Cake \$96, serves 35-40 guests

1/4 Sheet cake \$72, serves 20-25 guests

1/2 Sheet cake \$120, serves up to 50 guests

Full Sheet cake \$175, serves up to 100 guests

** Please note that these prices are for yellow or chocolate cake with vanilla or chocolate buttercream filling and icing. Additional charges for other cake flavors*

cake flavors, fillings & icings

choose cake flavor : Angel Food, Vanilla, Chocolate, Mixed, Red Velvet, Carrot *Vegan *Gluten free

choose filling : Caramel mousse, Chocolate mousse, Lemon mousse, Mocha Mousse, Vanilla mousse, Buttercream, Bavarian cream or Fresh Fruit*

choose icing : Caramel, Chocolate or Vanilla Mousse, Buttercream, Whipped cream

**Additional charge for fruit filling or vegan or gluten free batter*



breaks, stations & beverages

Fast, easy & fun snacking to boost energy

Sweet & Salty Snack \$3 per person

An array of sweet and salty individually packaged treats (2 per person). We will create an assortment that may include chips, popcorn, Sun chips, rice crispy treats, granola bars, cookies & brownies

Healthy Break \$5 per person

Assorted individual yogurts, bags of trail mix & whole fruit (2 per person)

Make your Own Trail Mix Bar \$6 per person

Mix up your favorite treats in a custom mixture of energy food just for you with granola, M&Ms, peanut M&Ms, nuts, raisins, dried cranberries, chocolate chips & sunflower seeds (minimum of 30 guests)

Yogurt Parfait Bar \$6 per person

Create your own personalized parfait from vanilla or strawberry yogurt and an assortment of toppings: mixed berries, bananas, coconut shavings, chocolate chips and granola (minimum of 30 guests)

Snacks for Staffed Events

Soft Pretzel Bar \$4.50 per person

Our servers will hand guests a soft pretzel from a large hanging display structure. Guests may choose dipping sauces. Sauces include: coarse ground mustard, mild cheddar cheese, marinara sauce, caramel sauce, chocolate sauce, spicy salsa con queso and coarse salt (minimum of 50 guests, additional charge for staff & equipment)

Mac and Cheese Station \$6 per person

Our award winning recipe with white cheddar, mozzarella, parmesan and Asiago, heavy cream with the following toppings served on the side: crispy bacon pieces, peas, sautéed leeks & mushrooms, diced roasted red pepper and 2 hot sauces. Add buffalo shredded chicken for \$1.00pp

Slider Bar Station \$7.50 per person (incl. 2 sliders pp)

Buffet Style: BBQ Pulled Chicken or Pork with fennel orange slaw & pickle, Black Bean Burgers with Sriracha aioli and arugula and Sweet Potato Burgers with jalapeño aioli, tomato and arugula. All toppings will be served on the side

Plattered, Choose 3: Ribeye with Gorgonzola & caramelized onions, Beef Tenderloin with horseradish sauce & balsamic onions, BBQ Pulled Pork or Chicken with fennel orange slaw & pickle, Turkey Burger with mustard, pickle & arugula, Beef Burger with tomato, romaine & cheese, Portobello with herbed goat cheese spread, roasted red peppers and arugula, Black Bean Burger with Sriracha aioli & arugula, or Sweet Potato Burger with jalapeño poblano aioli, tomato and arugula

Spin Spun Cotton Candy Station

*Gourmet cotton candy spun for your guests at your party
Minimum of 150 guests, starting at \$6.00 per person. Call us for more information*

Walking Crudite \$2.00 each

Jicama, carrot and celery sticks arranged in a cup with hummus. Choose from roasted red pepper, spring pea or garlic hummus

Hot Beverages

Coffee Service: regular or decaf coffee served with cream, sugar & stir sticks

Small Box: \$18 for 96 oz container (serves 10-12 cups)

Large Box: \$60 for 3 gallon container (serves 48-50 cups)

Hot Tea Service: hot water with assorted tea bags, served with lemon wedges

Small Box: \$16 for 96 oz container (serves 10-12 cups)

Large Box: \$40 for 3 gallon container (serves 48-50 cups)

Hot Cocoa: made from the finest cocoa powder and freshest milk, stirred to perfection

Small Box: \$24 for 96 oz container (serves 10-12 cups)

Large Box: \$60 for 3 gallon container (serves 48-50 cups)

Hot Apple Cider: perfect for cool autumn and winter nights

Small Box: \$24 for 96 oz container (serves 10-12 cups)

Large Box: \$60 for 3 gallon container (serves 48-50 cups)

Cold Beverages

Iced Tea: freshly brewed unsweetened iced tea: 1 gallon: \$16 (serves 12)

3 gallon: \$48 (serves 50)

Fresh-Squeezed Lemonade: \$16: 1 gallon (serves 12)

Fresh-Squeezed Orange Juice: \$20: 1 gallon (serves 12)

Fresh-Squeezed Grapefruit Juice: \$20: 1 gallon (serves 12)

Bottled Water: \$1.50 each

Sparkling Bottled Water: \$1.50 each

Bottled Juices (cranberry, apple & orange): \$1.50 each

Assorted Soda cans (Coke, Diet Coke & Sprite): \$1.50 each



conditions

Our service standard

Minimums

We work hard to keep our costs low for clients. In order to maintain our pricing and service standards, we require a minimum order of \$350. Other minimums may also apply, such as a 24 piece minimum for our appetizer items.

Guest Counts

We want your guests to be satisfied. To make sure you have all the food you need, we require a final guest count 4 days in advance. Things change and we understand that confirmation may be difficult at times. We will do our best to accept reasonable changes. We can usually accommodate an increase in guest count. If guest counts decrease, there may be a surcharge for specially made items.

Same Day

We prepare for your event. There are times that we can accommodate same day orders, but most events require 48 hours advanced notice, as much of the food and supplies are specially ordered. If we have less than 48 hours notice and we are able to accommodate your order, there will be a \$75 accommodation fee.

Delivery

We like to make it easy for you. When delivering, our staff will set up your buffet as part of our service. A delivery charge is calculated based on your location and the logistics of the event. The minimum delivery charge is \$25. A retrieval fee will be assessed if we return to pickup equipment.

Portions

We want to feed you. Our portions are generous, and we make sure to account for extra-hungry eaters in your guest count. Leftover containers can be provided at a small charge if requested.

Cancellation Fees

For drop off orders (without staff, rentals, or specialty items) client will be billed in full for 24 or less notice of cancellation. Client will be billed 50% with 24-72 hours notice.

Full service orders (may include food, staff, rentals, etc) will be billed in full for 7 days or less notice of cancellation. Client will be billed 50% with 7-14 days notice.

For events booked more than 60 days in advance, please inquire about cancellation policies.

Staff

We love what we do. Onsite staff will setup, maintain & break down your buffet. You may also book our staff to serve, bartend, bus & cook for you.

We will work with you to make sure all of your needs are met throughout your event. Server and bartender uniforms include black shirts, black pants & black shoes. Our chefs will wear a chef's coat. Service rates start at \$35 per hour and are charged from the time the staff member leaves our facility to when he or she returns. Supervisors and specialty staff billed at higher rates.

Insurance

We're covered. Amazing Edibles is completely covered by a major, well-rated insurance company. A certificate of insurance can be provided to your location for a \$50 fee per each additionally insured. General liability, product liability, liquor liability, complete automobile insurance, and worker's compensation are all covered under our policy. A certificate can be provided upon request.

Payment

We want to serve you. A deposit of 50% is required for events over \$1,000. This reserves your date on our calendar. Payment for all events is due in full prior to food service on the day of your event. Payment may be made in the form of a check, cash, ACH payment, Visa, Master Card, or American Express.

House accounts may also be arranged with advance notice and credit check

Tax Rate

We want to keep you legal. The tax surcharge is 10.25 percent, per City of Chicago tax rate (as of 2017)



testimonials

I want to thank you for the outstanding services you and your team provided. The snacks, as well as your presentation of the food was very well received. I appreciate all your effort in making our snack days a success! I look forward to working with Amazing Edibles in the future.

S. B, Deloitte

Our department's first time using Amazing Edibles was a huge success! Our staff loved the selection/variety and the delivery was on time, set up nicely, and everything was smooth. We will definitely be using Amazing Edibles in the future and we look forward to having you at our holiday party next week.

J. Hughes, University of Chicago (Medical & Biological Sciences Development)

Amazing Edibles has continually played an innovative part for Northeastern Illinois University – Chicago Teachers' Center program development in providing catering services for students, parents and teachers from many diverse school communities in the City of Chicago and the Cicero/Berwyn school districts. Amazing Edibles' staff is always flexible and positive in providing us with a great and healthy catering experience from serving 20 guests to 1,000 guests at a price flexible to our program needs. Amazing Edibles has transformed many events to be elegant and professional through the lens of our guests, making it an unforgettable experience.

H. Uriostegui, Northeastern Illinois University - Chicago Teachers' Center

I have to plan meetings for both large and small groups at various venues and Amazing Edibles always provides fresh delectable options for all of my meeting needs. They deliver on time and their presentation is lovely. I've tried other caterers with less success – Amazing Edibles is an oasis in a glut of mediocrity! They take the stress out of meeting planning

P. Glynn, Hancock High School, CPS

We couldn't be happier with everyone you had working with us. We had a number of compliments on the staff. The cleanup was also beyond our expectations. Just tell us who to talk to and we'll tell them you rock! Thanks again for everything, we look forward to doing this again (with you !!) next year.

D. Jacoby

Everything was perfect! Food was incredible, all guests were very pleased. In regards to the 75 person menu, it was right on, portions were perfect. Everyone was able to sample each appetizer. Guests were also pleased about the variety. Also, need to mention the delivery crew: they were incredibly polite, and did a great job setting up the food. Thanks; look forward to using you again.

T. Kinsella, Tech Nexus

Amazing Edibles is just that...amazing! As a non-profit, we have many people to please but often we are on a tight budget. Amazing Edibles always delivers! We've used Amazing Edibles for luncheons, dinners and cocktail parties. Every event is flawlessly executed and the food is always absolutely delicious. Their staff is one of the best in Chicago. Andrea and her crew work tirelessly, yet always manage to have smiles on their faces. Andrea will tend to every last detail from food and linen to drinks and place settings. While I love all their food, my favorite pasta dish is the scrumptious Penne alla Crema and my favorite appetizer is the tasty Chicken Satay. I would confidently recommend Amazing Edibles to anyone!

M. Green, Holy Trinity High School



eat amazing

Tasteful. Personal. Assured.

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