

THE DELI BOX LUNCHES & SALADS

BOX LUNCHES

PRESENTED IN RECYCLED BROWN BAKERS BOX INCLUDES MINT, NAPKIN & EATING UTENSILS

BOX LUNCHES AVAILABLE THROUGH ADVANCE ORDER

PLEASE CHOOSE ANY OF OUR GOURMET SANDWICHES OR WRAPS:
(ADDITIONAL \$1.50 FOR SEAFOOD & VEGAN OPTIONS)

WITH CHIPS & COOKIE	\$8.99
WITH FRUIT & COOKIE	\$9.25
WITH PASTA & COOKIE	\$9.25
WITH PASTA & DESSET BAR	\$10.25
WITH FRUIT & DESSERT BAR	\$10.25
THE BUDGET BOX WITH CHEX MIX & COOKIE (TURKEY, HAM OR ROAST BEEF) (FRENCH OR MULTIGRAIN)	\$7.50

THE DELI SANDWICHES & PLATTERS

ASSORTED & PERFECTLY ARRANGED GOURMET SANDWICHES & WRAPS
PRESENTED ON A PLATTER

PLEASE CHOOSE ANY OF OUR GOURMET SANDWICHES OR WRAPS:
(ADDITIONAL \$1.50 FOR SEAFOOD)

SMALL (SERVES 5—7 GUESTS)	\$34.75
MEDIUM (SERVES 8—10 GUESTS)	\$55.60
LARGE (SERVES 10—15 GUESTS)	\$69.50

THE DELI TRAY

TURKEY, HAM & ROAST BEEF WITH CHEDDAR, SWISS & PROVOLONE. ACCOMPANIED WITH HORSE-RADISH & BASIL MAYO, ROASTED RED PEPPERS & HONEY MUSTARD AND OUR SPECIALTY BAGUETTES.

SMALL (SERVES 10—15 GUESTS)	\$75.00
MEDIUM (SERVES 20—30 GUESTS)	\$150.00
LARGE (SERVES 30—40 GUESTS)	\$210.00

PUFF PASTRY PLATTER

MINIATURE PUFF PASTRIES FILLED WITH YOUR CHOICE OF TWO OF THE FOLLOWING:
TRADITIONAL CHICKEN SALAD; ALBACORE TUNA SALAD; EGG SALAD; HAM SALAD

30 PUFFS	\$35.00
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ACCOMPANIMENTS

2 LB BOWL SERVES 5— 8 GUESTS
4 LB BOWL SERVES 10—16 GUESTS
ACCOMPANIED WITH SERVING UTENSIL
7 LB BOWL SERVES 20—28 GUESTS

POTATO SALAD D'JOUR	2LB \$11.00
CHEF'S WEEKLY SELECTION.	4 LB \$22.00
	7 LB \$39.00

MEDITERRANEAN PASTA

OUR SIGNATURE SHELL PASTA TOSSED IN A LIGHT OLIVE OIL DRESSING

FRUIT SALAD	2LB \$14.00
FRESH FRUIT CUBED AND SERVED WITH SLICED STRAWBERRIES	4 LB \$28.00
	7 LB \$49.00

PASTA D'JOUR

PLEASE CONTACT YOUR LOCAL BISTRO OR REFER TO OUR WEBSITE FOR OUR
CHEF'S WEEKLY SELECTION!

TOMATO CORN SALAD	2LB \$20.50
2LB BOWL (SERVES 8- 10 GUESTS)	4 LB \$41.00
4LB BOWL (SERVES 16—20 GUESTS)	

GREEN BEANS WITH BALSAMIC DRESSING

2LB BOWL (SERVES 18—10 GUESTS)	2LB \$20.50
4LB BOWL (SERVES 16—20 GUESTS)	4 LB \$41.00

BROCCOLI SALAD

2LB BOWL (SERVES 8—10 GUESTS)	2LB \$20.50
4LB BOWL (SERVES 16—20 GUESTS)	4 LB \$41.00

GREEN LEAFY SALADS

ACCOMPANIED WITH SERVING UTENSILS & SALAD DRESSING
MEDIUM (SERVES 6—8 GUESTS) LARGE (SERVES 8—10 GUESTS)

MEDIUM BOWL \$38.00
LARGE BOWL \$47.50

CHINESE CHICKEN SALAD

ORIENTAL CHICKEN BREAST, WONTON NOODLES, GREEN ONIONS, SNOW PEAS, BLACK SESAME SEEDS, RED PEPPERS, RED CABBAGE & CARROTS OVER AN ORIENTAL SALAD BLEND. SERVED WITH ORIENTAL GINGER DRESSING

CLASSIC CAESAR SALAD

SLICED BLACKENED CHICKEN BREAST, ROMAINE LETTUCE, SHAVED PARMESAN CHEESE, HOMEMADE CROUTONS. SERVED WITH CAESAR DRESSING & MEDITERRANEAN PASTA

CALIFORNIA COBB SALAD

SHAVED TURKEY, CRUMBLLED BACON, CHOPPED EGG, CRUMBLLED BLEU CHEESE, HOMEMADE CROUTONS OVER TOP A BED OF MIXED GREENS. SERVED WITH BLEU CHEESE DRESSING

GREEK SALAD

FETA CHEESE, SUNDRIED TOMATOES, KALAMATA OLIVES, RED ONION, RED BELL PEPPERS, CUCUMBERS, PEPPEROCINIS, HOMEMADE CROUTONS. SERVED WITH BALSAMIC VINAIGRETTE DRESSING

BAJA CHICKEN SALAD

SLICED SANTA FE CHICKEN, BLACK BEAN & CORN SALSA, CHOPPED ROMA TOMATOES, TORTILLA STRIPS, SERVED WITH A CILANTRO VINAIGRETTE

CRANBERRY HARVEST SALAD

MIXED GREENS TOPPED WITH BLEU CHEESE CRUMBLES, CANDIED WALNUTS, DRIED CRANBERRIES & A STRAWBERRY VINAIGRETTE

THE TRADITIONALS

(MEDIUM \$28.00 LARGE \$35.00)

TRADITIONAL GARDEN SALAD

MIXED GREENS, CHOPPED ROMA TOMATOES, CUCUMBERS, HOMEMADE CROUTONS. SERVED WITH EITHER RANCH OR BALSAMIC DRESSING

TRADITIONAL CAESAR SALAD

ROMAINE LETTUCE, SHAVED PARMESAN CHEESE, HOMEMADE CROUTONS. WITH CAESAR DRESSING.

DESSERTS

APPLE CRISP SERVED WARM (SERVES 12—15 GUESTS) \$29.50	MINI COOKIE BOX 40 ASSORTED MINI COOKIES \$14.00
BREAD PUDDING SERVE WARM & WITH BOURBON CARAMEL SAUCE (SERVES 12- 15 GUESTS) \$39.00	DESSERT BAR PLATTER 32 ASSORTED MINI DESSERT BARS \$28.00
LEMON MACARON TARTLETS 30 PIECES \$29.50	BROWNIES & BLONDIES PLATTER OF 40 MINIATURE BROWNIES \$29.50
ASSORTED MINI DESSERT PUFFS 30 PUFFS \$32.00	GOURMET CUP CAKES CHOCOLATE, VANILLA, CARAMEL, RED VELVET 12 REGULAR SIZE \$32.00 15 MINIATURES \$14.50
	BIRTHDAY CAKE 1/2 SHEET CAKE AVAILABLE \$30.00

BEVERAGES

JUICES ORANGE, CRANBERRY OR APPLE JUICE SERVES 20—6 OZ PORTIONS \$12.00 (GALLON)	COFFEE & HOT TEA SERVED WITH ASSORTED CREAMERS, SUGARS & SWEET N LOW
PINK LEMONADE OR ICED TEA SERVED W/ SUGAR & SWEET N LOW SERVES 16—8 OZ PORTIONS \$10.00 (GALLON)	JOE TO GO SERVES 10—12 CUPS DISPOSABLE CONTAINER \$18.00
SPARKLING CITRUS PUNCH OR RASPBERRY LEMONADE WITH MINT SERVES 20—6 OZ PORTIONS \$25.00(GALLON)	LARGE JOE TO GO SERVES 45 CUPS DISPOSABLE CONTAINER \$67.50
PEAK TEAS & PERRIER SWEET; UNSWEET, LEMON; GREEN; DIET \$1.79 (16.9 OZ. BOTTLE)	COKE, DIET COKE, SPRITE, NESTEA, DASANI WATER \$1.49 EA. (20 OZ. BOTTLE)
5 POUND ICE BAG \$2.00 EACH	CRANBERRY JUICE, ORANGE JUICE, APPLE JUICE, GRAPEFRUIT JUICE \$1.79 EA. (10OZ BOTTLE)

BREAKFAST CATERING

ASSORTED BREAKFAST PLATTER

MINI ASSORTMENT OF BAGELS, MUFFINS, CINNAMON BUNS, & BREAKFAST BREADS
SMALL (26 PIECES) \$29.35
LARGE (48 PIECES) \$42.95

BREAKFAST BREADS

BANANA NUT, CREAM CHEESE POUND CAKE AND APPLE CARROT
(SERVES 20 PIECES) \$22.00

ASSORTED DANISH & CINNAMON BUNS

FRESHLY BAKED ASSORTED DANISHES & CINNAMON BUNS CUT IN HALF AND DISPLAYED ON A PLATTER.

SMALL (SERVES 10—12 GUESTS)	\$30.00
MEDIUM (SERVES 16—20 GUESTS)	\$50.00
LARGE (SERVES 25—30 GUESTS)	\$75.00

YOGURT PARFAIT

9 ASSORTED PARFAITS \$39.00

ASSORTED BAGELS

PLAIN, CINNAMON RAISIN, BLUEBERRY, SESAME, AND WHOLE WHEAT.QUARTERED AND SERVED WITH OUR FAMOUS HAND BLENDED CREAM CHEESE ASSORTMENTS & BUTTER CUPS

SMALL (SERVES 10—12 GUESTS)	\$25.00
MEDIUM (SERVES 16—20 GUESTS)	\$39.00
LARGE (SERVES 25—30 GUESTS)	\$57.00

CLASSIC MINI MUFFINS

AN ASSORTMENT OF ANY MUFFIN FLAVOR THAT OUR HEAD CHEF CAN DREAM OF
36 FRESHLY BAKED ASSORTED MINIATURE MUFFINS

HAND PRESSED MINIATURE QUICHE

THE NAME SPEAKS FOR ITSELF! SPINACH, HAM & CHEESE, BROCCOLI
12 PIECES \$21.00
24 PIECES \$41.00

HAM BISCUITS OR

PORK OR TURKEY SAUSAGE BISCUITS

FLUFFY BUTTERMILK BISCUITS STUFFED WITH SHAVED HAM OR SAUSAGE.
12 SERVED IN A HOT BOX WITH HONEY MUSTARD \$32.00

EGG BISCUITS

FLUFFY BUTTERMILK BISCUITS (12 SERVED IN A HOTBOX) \$25.00

MINI HAM CROISSANTS

CRISPY LIGHT & FLAKY CROISSANTS STUFFED WITH SHAVED HAM.
12 SERVED ON A PLATTER, WITH HONEY MUSTARD \$41.00

SCRAMBLED EGGS SERVES 12—15 GUESTS

\$29.00

SCRAMBLED EGG & CHEESE SERVES 12—15 GUESTS

\$34.00

EGG, CHEESE & POTATO CASSEROLE

SERVES 12—15 GUESTS \$35.00

VEGAN BREAKFAST CASSEROLE

LAYERED WITH RED BLISS POTATOES, TOFU, & A MEDLEY OF PORTABELLA, RED PEPPERS, MUSHROOMS, GREEN ONIONS, BLACK BEAN & CORN SERVED WITH A MILD SALSA ON THE SIDE (SERVES 12—15 GUESTS)

ROSEMARY ROASTED RED POTATOES

(SERVES 10—12 GUESTS) \$25.00

POTATOES O'BRIEN

(SERVES 10—12 GUESTS) \$29.00

TURKEY OR PORK SAUSAGE PATTIES

OR BACON \$26.00

FULL PAN (SERVES 8-12 GUESTS)



CATERING

DELI ENTREES DIPS & SPREADS PARTY PLATTERS

WWW.GOURMETGANG.COM

757.857.6100

DIPS & SPREADS

SPINACH & ARTICHOKE DIP SERVED WITH PARMESAN PITA TRIANGLES (SERVES 10—15 GUESTS)	\$29.50
ROASTED EGGPLANT & TOMATO SALSA SERVED WITH CROSTINI BREADS (SERVES 10—15 GUESTS)	\$29.50
GUACAMOLE AVOCADO SALSA SERVED WITH FRESH CORN CHIPS (SERVES 10 –15 GUESTS)	\$29.50
MANGO SALSA SERVED WITH FRESH CORN CHIPS (SERVES 10—15 GUESTS)	\$29.50
CHIPOTLE SHRIMP SALAD WITH WONTON CUPS (SERVES 10-15 GUESTS)	\$55.00
TRIO DIP BLEU CHEESE, GOAT CHEESE & CRANBERRY & GOAT CHEESE PISTACHIO DIPS. SERVED WITH CROSTINIS (SERVES 25 GUESTS)	\$57.50
JUMBO LUMP CRAB SPREAD SERVED WITH WATER CRACKERS SERVES 10—15 GUESTS	\$55.00
SEAFOOD ANTIPASTA BOWL SCALLOPS, SHRIMP, ARTICHOKE HEARTS, PROVOLONE, OLIVES, GRAPE TOMATOES, FRESH BASIL & GARLIC. TOSSED WITH A LIGHT VINAIGRETTE (SERVES 25 GUESTS)	\$110.00 EA
MEDITERRANEAN TRIO ROASTED EGGPLANT & TOMATO SALSA, HUMMUS & OLIVE TAPENADE SERVED WITH PARMESAN PITA TRIANGLES (SERVES 25 GUESTS)	\$57.50
CHESAPEAKE BAY CRAB DIP SERVED WITH CROSTINI BREADS(SERVES 25 GUESTS)	\$90.00
HOT ARTICHOKE DIP ARTICHOKE HEARTS, ONIONS WITH CREAM CHEESE & A BLEND OF HERBS & SPICES. SERVED WITH PITA TRIANGLES (SERVES 25 GUESTS)	\$55.00
FIESTA CORN DIP ROASTED CORN, ONION & PEPPERS WITH CHEDDAR CHEESE, SOUR CREAM & A BLEND OF HERBS. SERVED WITH FRESH TORTILLA CHIPS (SERVES 25 GUESTS)	\$55.00
PLATTERS - FRUITS, CHEESES, VEGETABLES	
FRUIT PLATTER SERVED WITH YOGURT DIPPING SAUCE SMALL—60 z (SERVES 10—15 GUESTS) LARGE—120 Oz (SERVES30—40 GUESTS)	\$32.00 \$62.00
FRESH FRUIT KEBABS -12 LARGE -12 MINIATURE SERVED IN A BOX -24 MINIATURE ON A PLATTER	\$18.00 \$12.00 \$24.00
FRESH WHOLE STRAWBERRIES SERVED WITH HAZELNUT CHOCOLATE DIP SMALL (SERVES 10—20 GUESTS) LARGE (SERVES 30—40 GUESTS)	\$37.50 \$73.00
DOMESTIC CHEESE PLATTER SERVED WITH ASSORTED RUSTIC CRACKERS SMALL—40 oz (SERVES 10—20GUESTS) LARGE—80 Oz (SERVES 30—40 GUESTS)	\$38.50 \$75.00
IMPORT CHEESE PLATTER SERVED WITH ASSORTED RUSTIC CRACKERS . SMALL (SERVES 10 – 20 GUESTS) LARGE (SERVES 30—40 GUESTS)	\$75.00 \$148.00
BAKED BRIE WHEEL IN PUFF PASTRY SERVED WITH FRENCH SOFT BREAD ROUNDS (SERVES 25 GUESTS)	\$65.00
VEGETABLE PLATTER SERVED WITH RANCH DIP SMALL (SERVES 10—20 GUESTS) LARGE (SERVES 30—40 GUESTS)	\$29.95 \$57.90
GRILLED VEGETABLE PLATTER (ROOM TEMPERATURE) SMALL—45 oz (SERVES 10—15 GUESTS) LARGE—90 Oz (SERVES 25—30 GUESTS)	\$32.00 \$62.00
BRIE & PESTO CHEESE MOLD SERVED WITH ASSORTED WATER CRACKERS (SERVES 15—20 GUESTS)	\$55.00

PARTY IN A BOX
(SELECT ONE TYPE FROM EACH CATEGORY BELOW)

THE PERFECT GET TOGETHER FOR 15 FRIENDS.
THIS INCLUSIVE PARTY BOX INCLUDES THE SERVING PLATTERS; SERVING UTENSILS AND PLENTY OF FLAVOR FOR ALL!

100 HORS D'OEUVRES.....\$175.00

A LA CARTE HORS D'OEUVRES & PARTY PLATTERS

VEGETARIAN \$41 PER 2 DOZEN

HANDCRAFTED MINIATURE QUICHE (BROCCOLI, SPINACH OR HAM & CHEESE)
OVEN ROASTED BABY POTATOES FILLED WITH ASIAGO & MASCARPONE CHEESE & CHIVES
SPANAKOPITA
CRISPY ASPARAGUS WITH ASIAGO & FONTINA CHEESE WRAPPED & BAKED IN PUFF PASTRY
SPINACH & FETA STUFFED MUSHROOM CAPS, TOPPED WITH PARMESAN
TOMATO, MOZZARELLA & BASIL BRUSCHETTA
CALIFORNIA ROLLS WITH FRESH GINGER AND WASABI
PHYLLO BAKED BABY BRIE BITES WITH FRESH BLUEBERRIES
ANTIPASTA SKEWERS ARTICHOKE HEARTS, FRESH MOZZ, KALAMATA OLIVES & SUNDRIED TOMATOES
VEGETABLE COCKTAIL LUMPIA WITH THAI CHILI SAUCE
MINI PORTABELLA BRUSCHETTA
PEACH & GOAT CHEESE CANAPES (SEASONAL ITEM—AVAILABLE IN JULY ONLY)
PEACH , MOZZARELLA BRUCHETTA (SEASONAL ITEM—AVAILABLE IN JULY ONLY)

POULTRY \$43 PER 2 DOZEN

THAI CHICKEN SATAY DRIZZLED WITH PEANUT SAUCE
BAHAMIAN CHICKEN SKEWERS
BUFFALO CHICKEN NUGGETS WITH BLEU CHEESE DIP
COCONUT CHICKEN SKEWERS WITH BRANDIED APRICOT SAUCE
JAMAICAN JERK CHICKEN SKEWERS WITH CARIBBEAN BBQ SAUCE
CARRIBEAN CHICKEN WINGS
BUFFALO CHICKEN WINGS
CHICKEN & VEGETABLE SKEWERS
HONEY GINGER CHICKEN SKEWERS WITH PINEAPPLE

BEEF \$46 PER 2 DOZEN

GLAZED TERIYAKI BEEF SKEWERS
BEEF FILET WITH RED ONION CHUTNEY ON CROSTINI
BEEF COCKTAIL LUMPIA WITH SWEET THAI CHILI SAUCE
SWEDISH OR SWEET & SOUR MEATBALLS
VANILLA BOURBON STEAK RUMAKI (BEEF & WATER CHESTNUTS WRAPPED IN BACON)
LOADED BABY POTATOTES FILLED WITH SOUR CREAM, CHEDDAR CHEESE CRISPY BACON & CHIVES
ASIAN STEAK SKEWERS
BROCHETTESWITH PROSCUITTO & MELON

SEAFOOD \$64 PER 2 DOZEN

EUROPEAN CUCUMBER CUP WITH JUMBO LUMP CRAB SALAD
MINIATURE CRAB CAKES WITH RED PEPPER AIOLI
MINI SEAFOOD CAKES
SCALLOPS WRAPPED IN BACON
CITRUS SEARED ROSEMARY SCALLOPS ON BAMBOO SKEWERS
OLD BAY SHRIMP COCKTAIL
CHAMPAGNE SHRIMP
COCONUT FRIED SHRIMP SKEWERS SERVED WITH SWEET THAI CHILI SAUCE
SHRIMP WRAPPED IN BACON WITH ASIAN BBQ SAUCE
BLACKENED TUNA TIDBITS SKEWERED & SERVED WITH CUCUMBER WASABI DIP
ASSORTED SUSHI (YELLOW TAIL, SHRIMP TEMPURA, SPIDER ROLL, DYNAMITE)
SMOKED SALMON DILL BITES
KAHLUA GRILLED SHRIMP SKEWERS WITH WASABI COCKTAIL SAUCE
AHI TUNA TARTAR
MINI KEYWEST STYLE MAHI & LOBSTER TACOS

PRESENTATION & SERVICE STYLES

<p>(Do It Your Self) DELIVERY</p> <p>A MYRIAD OF OUR BUSINESS & PERSONAL CLIENTS CHOOSE TO "DO IT THEMSELVES" AND TRASFER THEIR DELIVERED ENTREES, PLATTERS AND HORS D'OEUVRES ONTO THEIR OWN SERVING PLATTERS. OUR ENTIRE CATERING MENU CAN BE ORDERED, DELIVERED AND PACKAGED ALA CARTE ON OUR BLACK HEAVY DUTY PLATTERS AND DISPOSABLE FOOD BOXES DIRECTLY TO YOUR EVENT SITE FOR A 12.5% DELIVERY FEE (LOCALLY) WITH A MAXIMUM FEE OF ONLY \$35.00.</p>
<p>(DO IT YOURSELF) CURBSIDE CATERING</p> <p>CALL AHEAD CURBSIDE CATERING—BROUGHT DIRECTLY TO THE COMFORT OF YOUR VEHICLE. OUR ENTIRE CATERING MENU CAN BE ORDERED ALA CARTE IN ADDITION TO DISPOSABLE SERVING UTENSILS, PAPER AND PLASTIC AND DISPOSABLE CHAFERS TO KEEP YOUR HOT ENTREES & HORS D'OEUVRES HOT FOR YOUR EVENT. CURBSIDE CATERING PICK UP IS AVAILABLE AT OUR CORPORATE CATERING KITCHEN THROUGH OUR DESIGNATED PARKING AREA LOCATED AT 6000 ROBIN HOOD ROAD, NORFOLK, VA. JUST CALL AHEAD AND WE'LL BRING YOUR ENTIRE CATERING ORDER DIRECTLY TO YOUR VEHICLE.</p>
<p>DELIVERY SET UP</p> <p>A STEP UP FROM OUR REGULAR DELIVERY SERVICE. OUR SPECIALLY TRAINED CATERING SERVER WILL ARRIVE <u>ONE</u> HOUR BEFORE YOUR EVENT AND WILL SET UP ALL OF YOUR DISPOSABLE CATERING SELECTIONS TO INCLUDE FOOD TRANSFER, TABLE SET UP AND CANDLE LIGHTING FOR A \$75.00 FEE LOCALLY.</p>
<p>FULL SERVICE</p> <p>FULL SERVICE CATERING IS AVAILABLE FOR ANY EVENT. ALL FORMAL PRESENTATIONS REQUIRE A MINIMUM OF <u>ONE</u> SERVER. OUR CATERING MANAGERS ARE HAPPY TO ASSIST WITH QUOTES UPON REQUEST.</p>

ENTREES
ALL ENTREES SERVED WITH 12 ROLLS & BUTTER

VEGETARIAN SERVES 8-12 GUESTS \$99.00

THREE CHEESE LASAGNA
EGGPLANT PARMESAN
BUTTERNUT SQUASH & PORTOBELLA MUSHROOM PASTA
CURRIED TOFU WITH TOASTED COUSCOUS

POULTRY SERVES 8-12 GUESTS \$99.00

CHICKEN POT PIE
ARTICHOKE CHICKEN BREAST OVER WILD RICE PILAF
ROSEMARY CHICKEN BREAST WITH GARLIC ROASTED POTATOES
CHICKEN ALFREDO OVER FETTUCCHINI
JAMAICAN JERK CHICKEN OVER RED BEANS AND RICE
CHICKEN CORDON BLEU WITH WILD RICE PILAF
TUSCAN CHICKEN WITH WILD RICE PILAF
CHICKEN PARMESAN WITH PENNE PASTA
CHICKEN MARSALA WITH WILD RICE PILAF
CHICKEN SCARPRIELLA WITH POTATOES O'BRIEN
CHICKEN SALTIMBOCCA WITH CREAMY SUNDRIED TOMATO PENNE PASTA
CHICKEN SCALOPPINI WITH LEMON BUTTER LINGUINI
HERB CHICKEN WITH GARLIC MASHED POTATOES

BEEF SERVES 8-12 GUESTS \$99.00

SEASONED BEEF SHOULDER SERVED WITH ROASTED ROSEMARY POTATOES
CLASSIC LASAGNA
OVEN ROASTED BEEF BRISKET WITH MASHED POTATOES
OLD FASHION BEEF STEW
BARBECUE MEATLOAF WITH MACARONI & CHEESE
CORNED BEEF & CABBAGE

PORK SERVES 8 -12 GUESTS \$99.00

PORK TENDERLOIN WITH MUSTARD GLAZE & PECAN WILD RICE
APPLE GLAZED PORK TENDERLION WITH PECAN WILD RICE
*KAHLUA PULLED PORK WITH TROPICAL ISLAND SALSA & SWEET ROLLS
*CAROLINA BBQ WITH COLESLAW & KAISER ROLLS

SEAFOOD ENTREES SERVES 8- 12 GUESTS \$110.00

CHESAPEAKE BAY CRAB CAKES WITH WILD RICE PILAF AND TOMATO GINGER "JAMM"
SHRIMP SCAMPI OVER LINGUINE
JAMAICAN JERK SHRIMP WITH RED BEANS & RICE
SEAFOOD JAMBALAYA (SHRIMP, SCALLOPS, SWORDFISH)
CRAB STUFFED TILAPIA WITH WILD RICE
SHRIMP ALFREDO OVER FETTUCCHINE
BLACKENED TILAPIA WITH LINGUINE CREOLE
MANGO SEAFOOD CAKE (SHRIMP & SCALLOPS) WITH COCONUT BASMATI RICE
DILL SALMON WITH LEMON BERMONTTE SAUCE OVER LINGUINE
MEDITERRANEAN SHRIMP WITH ORZO PASTA

ACCOMPANIMENTS EACH \$35.00

ASPARAGUS	WILD RICE PILAF
GREEN BEANS W/ PEPPERS & ONIONS	MACARONI & CHEESE
ROASTED VEGETABLES	BOURBON MAPLE GLAZED-BUTTERNUT SQUASH
ROSEMARY POTATOES	BAKED BEANS
RUSTIC MASHED POTATOES	