

SANDWICH PLATTERS

SERVES 8-10 PEOPLE

- Smoked Salmon** **\$85**
Served on brioche sandwich bread with dill scented cream cheese and cucumbers
- Chicken Salad** **\$80**
With cranberries on a house made croissant
- Mediterranean** **\$80**
Roasted pepper, arugula, and fresh mozzarella with babaganoush on house made focaccia bread
- Mixed Platter** **\$85**
Smoked salmon, chicken salad, & mediterranean sandwich platter

ENTREES

READY TO HEAT
SERVES 8-10

- Meatballs & Provolone** **\$140**
Beef, pork and veal meatballs in our house made San Marzano tomato sauce with provolone cheese and potato rolls served on the side
- Carnitas** **\$150**
Slow roasted pork shoulder with salsa verde, cheddar cheese and potato rolls
- Roasted Grass-Fed Top Round** **\$180**
Herb crusted top round, sliced with horseradish crema
- Chicken Cutlet** **\$165**
Bell & Evan's chicken breast, pounded thin, breaded and fried until golden
- Shrimp Scampi** **\$180**
Gulf shrimp, garlic, zucchini, blistered tomatoes, penne pasta
- Penne Pasta** **\$125**
With garlic-parmesan cream and roasted broccolini

DESSERTS

SERVES 12 PEOPLE

- Brownie & Blondie Platter** **\$36**
- Cookie Platter** **\$36**
Variety of chocolate chip, sugar, & oatmeal craisin
- Cupcakes** **\$48**
Vanilla OR chocolate with buttercream
- Fresh Fruit Platter** **\$55**
Variety of melons, berries and citrus

SIDES & SALADS

SERVES 8-10 PEOPLE

- Loaded Baked Potato Salad** **\$80**
Steamed potatoes, cheddar cheese, bacon sour cream, green onion
- Basil Pesto Pasta Salad** **\$80**
With fresh mozzarella and roasted peppers
- Caesar Salad** **\$72**
Romaine and radicchio lettuces, Brioche croutons, parmesan cheese and house made Caesar dressing served on the side
- Cobb Salad** **\$64**
Pocono Organics mixed greens with cherry tomatoes, avocado, shaved corn, crumbled bacon, hard boiled egg, blue cheese, champagne vinaigrette - served on the side
- Harvest Salad *** **\$64**
Seasonal vegetables over shaved romaine, radicchio and kale with house made green goddess dressing - served on the side
- Greek Salad** **\$70**
Romaine and radicchio lettuces, cucumber, feta, cherry tomato, olives, chickpeas, lemon viniagarette - served on the side
- Tomato Salad *** **\$80**
Heirloom tomatoes, fresh mozzarella, arugula, basil, brioche croutons
- Antipasti Vegetables** **\$75**
Grilled zucchini, eggplant, pepper, & mushrooms in balsamic vinaigrette & fresh basil
- Mac and Cheese** **\$65**
Shells baked in a creamy house made cheddar cheese sauce
- Grazing Platter** **\$55**
Hummus, babganoush, roasted peppers, olives, 2 cheeses, 2 cured meats, 1 seasonal jam, mustard, flatbread, fresh baked bread

BREAKFAST

SERVES 8 PEOPLE

- Continental** **\$55**
4 muffins, 4 scones 64 oz hot coffee, 32 oz orange juice
- Cinnamon Rolls** **\$48**
House made brown sugar cinnamon rolls with cream cheese icing
- Granola Parfait Bar** **\$45**
32 oz yogurt, fresh berries, house made granola, 64 oz hot coffee, and 32 oz orange juice

6% Sales Tax + 20% Service Charge Added to Each Order - 50% Deposit Due at Time of Order - Balance Due Prior to Event

🍁 Fall/Winter Seasonal Item

☀️ Spring/Summer Seasonal Item

Information subject to change. Some ingredients based on availability due to harvest and season. May contain or come in contact with common allergens such as dairy, eggs, meats, poultry, seafood or shellfish or wheat. Consuming raw or uncooked meats, poultry, seafood or shellfish may increase your risk of foodborne illnesses