

## Updated Menu's & Pricing 2019:

### Menu 1 :

Chilled Summer Gazpacho.

Jerk Chicken with Cucumber Mint sauce on side.

Fresh Dill & Pea Baby Red Potato salad.

Vegetable Cous Cous

Cucumber, Tomato, Basil & Shallot's dressed with Basil Vinaigrette.

Fresh Fruit Trifle.

Price Per Person \$ 39.95

### Menu 2:

Arugula, sliced Pears, Strawberries & Gorgonzola Cheese with Raspberry Vinaigrette dressing.

Toasted Sesame seed Grilled Asparagus.

Teriyaki Flank Steak Roulades with Roasted Cherry Tomato Relish.

Potato & Chive Cakes with Scallion Sour Cream on side.

Assorted Mini Desserts: Lemon Cr. Cheese bites, Raspberry Cheesecake bites, & Banana Pecan Cheesecake bites.

Price Per Person \$ 41.95

### Menu 3:

Summer Salad: Strawberries, Blueberries, Toasted Pecans, Goat Cheese with Poppy seed dressing.

Citrus Glazed Salmon with Balsamic Glaze OR lemon Basil Grilled Chicken.

Roasted Corn & Spinach Risotto.

Grilled Summer Vegetables.

Lemon Glazed Pound Cake with Caramelized walnuts.

Price Person \$ 34.75 With Citrus Glazed Salmon \$ 41.95

### Menu 4:

Specialty Sandwich Platter: Foodies Traditional Chicken Salad on croissant, Turkey & Havarti. Italian, Ham & Brie & Caprese.

Summer Pasta salad with Feta Cheese.

Broccoli & Cheddar Salad with golden raisins, bacon , tossed with house made tangy dressing.

Fresh Fruit Platter.

Chocolate chip Cookies & Brownies.

Price Per Person \$26.50

### Menu 5:

Super Salad: Foodies Honey Almond Chicken Salad, Egg salad, Tuna salad & Pimiento Cheese. Served with Pita.

Fresh Fruit Platter

Summer Pasta salad

BC Salad: Mix greens, Romaine, grape Tomatoes, English Cucumber's, Dried Cranberries, Mandarin Oranges. Parmesan cheese & crumbled Blue cheese served on side with Herb Buttermilk Ranch & Balsamic Vinaigrette.

Brownies

Price Per Person \$ 21.95

Menu 6:

Buttermilk Fried Chicken ( Boneless Breast)

Southern Potato Salad

Southern Style Cole Slaw

Southern Style Green Beans

Cheddar Cheese Biscuits

Banana Pudding & Chocolate Pudding Tarts.

Price Per person \$ 27.00

Menu 7:

Tex Mex Meal: Chicken & Steak Fajitas served with Tri Color Peppers & Grilled Red Onions.

Sour Cream, Shredded Cheddar Cheese, Flour Tortilla's, Guacamole, Pico Da Gallo.

Grilled Shrimp Kabobs with Mango Salsa.

Salsa & Chips.

Strawberry Short Cakes.

Price Per Person \$ 38.95

Menu 8:

Seafood Sandwiches: Lobster Club, Grilled BBQ Shrimp Club, Fried Oster Po boy.

Roasted Corn ,Grape Tomato & Chive Summer Salad tossed with Cilantro Vinaigrette.

Fresh Fruit Kabobs with Honey Almond dipping sauce.

Kettle Chips

Lemon Cr. Cheese Bites.

Price Person \$ 40.95

Menu 9:

Italian Anti Pasta Platter: Prosciutto, Hard Salami, Capicola, Sopressta, Fresh Mozzarella, Roasted red Peppers, Kalamata Olives, Artichoke Hearts, Sliced Baguette & Dijon Mustard.

Caparse Salad.

Asparagus wrapped with Prosciutto.

Crudit  Tray with Cucumber dill dip & House made Pimiento cheese.

Fresh Fruit Platter.

Mini Tiramisu.

Price Per Person \$ 35.95

Menu 10:

Slider bar:

Bacon & Smoked Gouda Beef Sliders with Garlic Aioli.

Buttermilk Fried Chicken with Butter Pickles, Gruyere Cheese & Honey Dijon Aioli.

BBQ Pulled Pork Sliders with House Made BBQ Sauce & Southern Slaw.

Southern style Macaroni Salad.

Traditional Deviled Eggs topped with bacon & chives.

Kettle Chips.

7 Layer bars.

Price Person \$ 29.95

Menu 11:

Heavy Appetizers Southern Style:

Mini Tomato Basil Pies.

Pomegranate BBQ Bacon wrapped Shrimp.

Tarragon Pecan Chicken Salad Canapés.

Fried green Tomato topped with Pimiento Cheese & Goat Cheese.

Mini Crab cakes with Cajun remoulade on side.

Ham & Smoked Gouda on Cheddar Cheese Biscuits.

Crudité Tray with Pimiento Cheese & Spinach dip.

Mini Pecan Chocolate Tarts.

Price Person \$ 39.95

Menu 12:

Foodies favorites Appetizers:

Three Cheese Stuffed Mushroom's.

Caramelized Onion & Goat Cheese tarts.

Beef tenderloin Bruschetta.

Thai Grilled Chicken Skewers.

Tomato & Bocconcini Skewers with balsamic Glaze.

Salmon Cakes with Dill Remoulade.

Blackened Scallops with Mango Salsa.

Peppered Salami crostini with ricotta & feta Chive Spread topped with roasted tri color peppers.

Assorted Cheesecake Bites.

Price Person \$ 41.95

All the above menu's come with disposable plates, utensils. napkins.

Delivery fee \$ 90.00 on all orders.