

DAILY CATERING MENU



2101 SANSOM ST PHILA PA 19146

WWW.KEVINHARTCATERING.COM

267.734.3433

THANK YOU FOR CHECKING OUT OUR MENU AND CONSIDERING US
FOR YOUR FOOD NEEDS. IT HAS BEEN A LONG JOURNEY TO GET
HERE AND WE ARE VERY GRATEFUL FOR THE OPPORTUNITY TO
SERVE YOU AND YOUR GUESTS!

WITH OVER 50 COMBINED YEARS EXPERIENCE,
THE HART OF CATERING
IS HERE TO BRING YOUR VISION TO LIFE!

WE BRING OUR EXPERTISE AND ATTENTION TO DETAIL
TO THE SMALLEST DAILY DROP OFF
AND THE LARGEST SPECIAL EVENT!

WE LOVE CATERING BECAUSE IT
COMBINES 2 OF OUR PASSIONS; PEOPLE & FOOD.

WE VALUE THE CONNECTION THAT YOU MAKE THROUGH
CATERING THAT CAN FORM A RELATIONSHIP THAT
CONTINUES ON FOR YEARS AND DECADES.

PLEASE VIEW OUR MENU AS A CONVERSATION STARTER.
IF YOU DON'T SEE SOMETHING YOU'D LIKE, JUST ASK!
HERE AT HART, WE'D BE MORE THAN HAPPY TO
CREATE ANY DISH YOUR HART DESIRES!

ONE DAY AT A TIME...



WE ARE HERE TO CATER TO YOUR NEEDS.
NEED FOOD OR TO PLAN AN EVENT AT THE LAST MINUTE,
WE ARE YOUR FIRST AND ONLY CALL!
WE CAN BE AS INVOLVED OR UNINVOLVED AS NEEDED,
FROM A SIMPLE DROP OFF TO A HUGE EXTRAVAGANT AFFAIR!

MOST ITEMS WE ASK FOR A MINIMUM OF 10 GUESTS

FOR YOUR ORDER, WE WILL NEED:

NUMBER OF GUESTS
MENU SELECTION
MEAL START TIME
ADDRESS
SITE CONTACT

PLEASE EMAIL EVENTS@KEVINHARTCATERING.COM
CALL US WITH YOUR ORDER OR ANY QUESTIONS
@ 267.734.3433 OPTION 2

WE AIM TO ARRIVE 30 MINUTES BEFORE THE MEAL START TIME
BUT MAY COME A BIT EARLIER OR LATER
BECAUSE OF SITUATIONS OUT OF OUR CONTROL.

MINIMUM MAY APPLY FOR AFTER HOURS & WEEKENDS

CANCELLATIONS 48 HOURS BEFORE THE EVENT
MAY REQUIRE FULL OR PARTIAL PAYMENT

A 4% SERVICE FEE IS ADDED TO
ALL PAYMENTS MADE BY A CREDIT CARD



HART HOUSE CONTINENTAL

Breakfast Bakery Assortment

An Assortment of Bagels, Fresh Baked Muffins, & Morning Pastries
 Cream Cheese, Fresh Preserves, & Whipped Butter
 \$8

Deluxe Breakfast Bakery Assortment

Add Apple Danish & Cinnamon Buns
 \$10

Mini Breakfast Bakery Assortment

Assorted Mini Breakfast Pastries
 \$5.50

Berry Parfait

Greek Yogurt, Fresh Berries, Agave, & Granola
 \$7.50

Greek Yogurt, Over-Night Oats, or Hot Oatmeal Bar

Fresh Berries, Granola, Dried Fruits, Fresh Preserves, Honey Sticks & Shaved Coconut
 \$12

Seasonal Avocado Toast

2 Triangles of our Current Offering
 \$12

Smoked Salmon & Whitefish

Bagels, Cream Cheese, Tomato, Cucumber, & Sliced Onion
 \$18

Fresh Fruit Salad

Seasonal Selection
 Shared Bowl \$5.50
 Individual Cup 3oz \$5.50 9oz \$8

Sliced Fresh Fruit

Seasonal Selection
 \$8

Protein Bar

Assorted Brands
 \$3.50

Greek Yogurt

Assorted Flavors
 \$3.50

Hard Boiled Egg

\$2.50

Whole Fruit

\$2.50



HART HOUSE HOT BREAKFAST

Scrambled Eggs or Tofu Scramble

\$9.50

Breakfast Meat

Pork Bacon, Pork Sausage, Turkey Bacon, or Turkey Sausage
Tempeh Bacon

\$5

Breakfast Potatoes

Peppers & Onions
Ketchup on the Side

\$4.50

Short Stack of French Toast

Maple Syrup, Butter, & Berry Compote

\$7

SouthWest Burrito

Peppers, Onions, Black Beans, & Cheese
Pico de Gallo & Sour Cream on the Side

\$11

Add Any Breakfast Meat to Buritto

\$3

Breakfast Sandwiches

Served on Sandwich Size English Muffin

Egg & Cheese

\$10

Any Breakfast Meat, Egg, & Cheese

\$13

Tofu Scramble, Tempeh Bacon, & Vegan Cheese

\$15

Breakfast Bakes

Quiche - 6 Slices

\$38

Frittata - Half Pan

\$75

Turkey Sausage, Spinach, Mushrooms,
Dried Cranberries, & Goat Cheese

Pork Bacon, Onion, & Swiss

Broccoli & Cheddar

Seasonal Option



BREAKFAST PACKAGES

Grab & Go

An Assortment of Protein Bars, Whole Fruit & Greek Yogurt
\$8

Continental Spread

Whole Bananas & Apples, Individual Greek Yogurts & Mini Breakfast Pastries
\$10

Boardroom Breakfast

An Assortment of Bagels, Fresh Baked Muffins, & Morning Pastries with Fresh Fruit Salad
Cream Cheese, Fresh Preserves, & Whipped Butter
Rival Brothers Coffee and Harney & Sons Tea Service
\$17

Premium Bagel Board

An Assortment of Bagels, Plain, & Flavored Cream Cheeses,
Fresh Preserves & Berry Compote, Plain & Cinnamon Whipped Butter
Sliced Strawberries, Capers, Red Onions, Tomatoes, Cucumbers,
Smoked Salmon, Bacon, Diced Hard Boiled Eggs, Hummus, Blue Cheese & Mozzarella Cheese
\$21

Parfait & Avocado Toast Bar

Greek Yogurt, Fresh Berries, Granola, Dried Fruits, Fresh Preserves, Honey Sticks & Shaved Coconut
Creamy Avocado, Toasted Bread, with Halved Cherry Tomatoes, Pickled Red Onion, Sliced Radish,
Pickled Jalapeños, Lime Wedges, Marinated Feta, Cilantro, & Kosher Sea Salt
\$21

Add Crumbled Bacon (\$2) Smoked Salmon (\$4) or Jumbo Lump Crab Meat (\$8)

Quick & Hot

Breakfast Sandwich, Breakfast Potatoes, & Fresh Fruit Salad
\$21

Executive Breakfast

Scrambled Eggs, Breakfast Potatoes, Choice of 2 Breakfast Meats,
Fresh Fruit Salad & English Muffins with Fresh Preserves & Butter
\$25

Feed Everyone with a Beating Heart Breakfast

Scrambled Eggs, Breakfast Potatoes, Choice of 2 Breakfast Meats, & Short Stack of French Toast
Mini Breakfast Pastries, Fresh Fruit Salad, & Yogurt Parfaits with Granola
\$32

Rival Brothers Coffee Service and Harney & Sons Hot Tea

Regular, Decaf & Hot Water
Honey Packets, Sugar, Splenda & Creamer
\$6

Tropicana Juice Assortments

Orange, Apple & Cranberry
\$3.50



BOXED SANDWICHES AND WRAPS

Same Sides For Every 50 Boxes

Boxed Deli Sandwich with Whole Fruit & Cookie
\$15

Boxed Deli Sandwich with Hart House Chips & Cookie
\$16

Boxed Deli Sandwich with 2 Sides & Cookie
\$18

Boxed Hart Sandwich/Wrap with 1 Side & Cookie
\$19

Boxed Hart Sandwich/Wrap with 2 Sides & Cookie
\$21

BUFFET SANDWICHES AND WRAPS

Deli Sandwich Platter
\$12

Deli Sandwich Platter with Chips & Classic Dessert Assortment
\$15

Deli Sandwich with 2 Sides & Classic Dessert Assortment
\$18

Hart Sandwich/Wrap or Hart Hoagie Platter
\$15

Hart Sandwich/Wrap /Hart Hoagie Platter/Baguette /Grilled Naan
with 1 Sides & Classic Dessert Assortment
\$18

Hart Sandwich/Wrap /Hart Hoagie Platter/Baguette /Grilled Naan
with 2 Sides & Classic Dessert Assortment
\$20

Kosher Boxed Meals with Kosher Side & Kosher Dessert
\$35



HART HOUSE SANDWICHES

Thanksgiving Turkey

House Roasted Turkey, Swiss Cheese, Cranberry Chutney,
& Stuffing Seasoned Mayonnaise on Multi-Grain Bread

Turkey & Swiss

House Roasted Turkey, Swiss Cheese, Arugula, Dijon,
& Peach Preserve Horseradish on Sourdough Bread

Southwest Turkey

House Roasted Turkey, Manchego, Turkey Bacon, Guacamole,
Sliced Tomato & Romaine on Seeded Kaiser

BBQ Chicken

BBQ Chicken Breast, Aged Cheddar, Caramelized Onions,
Sliced Tomato, & Romaine Lettuce on Ciabatta

Chicken Pesto

Grilled Chicken, Greek Yogurt Pesto, Spinach, & Tomatoes on Ciabatta

Chicken Italiano

Breaded Chicken Cutlet, Provolone, Broccoli Rabe, Balsamic Mayonnaise,
& Roasted Peppers on a Seeded Roll

Italian Special

Genoa Salami, Ham, Capicola, Provolone, Shredded Lettuce,
Tomatoes, & Cherry Pepper Mayo on Fresh Focaccia

Corned Beef Special

Corned Beef, Swiss Cheese, Cole Slaw, & Spicy Thousand Island on Marble Rye

Smoked Roast Beef

Roast Beef, Manchego, Spinach, Roasted Cherry Tomatoes, &
Smoked Paprika Aioli on a Poppy Seed Kaiser

Country Ham

Shaved Ham, Brie, Sliced Apple, Green Leaf, Pale Ale Mustard, on a Hoagie Roll

Lemon Pepper Tuna

Lemon Pepper Tuna Salad with Arugula & Sliced Tomato on Ciabatta

Grilled Veg Sandwich (Vegan)

Grilled Vegetables, Fresh Spinach, & Hummus on a Seeded Roll

TLT (Vegan)

Tempeh Bacon, Avocado, Lettuce, Tomato, & Cashew Mayo on Multi-Grain Bread

Cauliflower Sandwich

Crispy Cauliflower, Spinach, & Romesco Sauce on Ciabatta

Gluten Free Bread Add \$2



HART WRAPS

Served on a Selection of Spinach, Whole Wheat, & Flour Wraps

Cali Turkey Wrap

Smoked Turkey, Turkey Bacon, Avocado, Tomato, Romaine,
& Lemon Tarragon Mayonnaise

Thai Turkey Wrap

Smoked Turkey, Hummus, Red Bell Pepper, Spinach,
Shaved Coconut, & Sambal Olek

Chicken & Brie Wrap

Grilled Chicken, Arugula, Brie, Sliced Apple, & Honey Mustard

Buffalo Chicken Wrap

Buffalo Chicken, Blue Cheese, Celery, Diced Tomatoes, & Shredded Lettuce

Chicken Caesar Wrap

Grilled Chicken, Romaine, Kale, & Tomato

Italian Chicken Wrap

Chicken Breast, Arugula, Roasted Red Peppers, Parmesan,
Olive Tapenade, & Balsamic Glaze

Caprese Wrap (Vegetarian)

Fresh Mozzarella, Avocado, Tomato, Arugula, Basil, Olive Oil, & Balsamic

Buddha Wrap (Vegan) ??

Sweet Potato, Bell Pepper, Zucchini, Spinach, Hummus, & Harissa

Grilled Veg Wrap (Vegan) ??

Grilled Vegetables, Fresh Spinach, Bell Peppers, & Hummus

Gluten Free Wrap Add \$3

PLAIN DELI SANDWICHES

All Served with Lettuce & Tomato on Assorted Deli Breads

House Made Chicken Salad

House Made Tuna Salad

Roast Beef with Hart House Mustard

Corned Beef with Hart House Mustard

Baked Ham with Hart House Mustard

Roasted Turkey with Mayonnaise

Grilled Chicken Breast with Mayonnaise

Grilled Vegetables with Hummus

Add Cheese \$1 Per Sandwich



HART HOUSE HOAGIES

*All Served on a Hoagie Roll with
Shredded Lettuce, Sliced Tomatoes, & Shaved Red Onion*

Italian with Provolone
Genoa Salami, Ham, & Capicola
Mayonnaise & Olive Oil

Turkey & Swiss
Mayonnaise

Roast Beef & Provolone
Hart House Mustard

Corned Beef & Swiss
Hart House Mustard

Baked Ham & Swiss
Hart House Mustard

Chicken Salad & Provolone

Tuna Salad & Provolone

Grilled Vegetable & Hummus

MAKE ANY SANDWICH OR
HOAGIE INTO A SLIDER
\$5.00 A SLIDER

MAKE ANY WRAP INTO PINWHEELS
\$3 A PINWHEEL, INCREMENTS OF 5

MAKE IT A MEAL
ADD 2 SIDES & DESSERT
\$6 PER PERSON



BAGUETTE SANDWICH ASSORTMENT

Each Baguette is Cut Into 4 Pieces

We Recommend 2 Pieces Per Person

Brie & Bacon

Spinach & Cranberry Chutney

Roasted Turkey

Roasted Peppers, Manchego, & Pesto Mayo

Grilled Chicken

Caramelized Onions, Swiss, Arugula, & Dijonnaise

Italian

Salami, Soppressata, Capicola, Provolone,
Chopped Olive Salad, Lettuce, & Tomato

Grilled Tofu & Veggie

Red Cabbage Slaw & Sriracha Mayo

Suggested Side

Balsamic Bow Tie Pasta Salad

Roasted Red Pepper, Olives,
Shaved Fennel, & Shredded Parmesan

GRILLED NAAN SANDWICH ASSORTMENT

Each Flatbread is Cut Into 4 Pieces

We Recommend 2 Pieces Per Person

Roasted Turkey

Smoked Gouda, Onion Jam, Lettuce, Tomato, &
Pesto Aioli

Grilled Lime Chicken

Romaine, Shaved Parmesan, & Spiced Caesar
Dressing

Roast Beef

Golden Beet, Lettuce, Tomato, Horseradish Cream,
& Sliced Cheddar

White Tuna Salad

Spinach, Capers, Black Olives, Lemon Vinaigrette

Coriander Roasted Veggie Naan

Hummus & Arugula

Suggested Side

Curried Couscous Salad



SIDE SALADS

Greek Pasta Salad

Cucumber, Bell Pepper, Tomato, Olives, & Feta

Tortellini Pesto Pasta Salad

Spinach & Cherry Tomatoes

Smoked Gouda Cavatappi Pasta Salad

Spinach, Roasted Peppers, Greek Yogurt, & Sambal Olek

Cucumber Salad

Radish & Avocado

Black Bean Salad

Corn, Bell Pepper, Tomato, & Onion

Broccoli Salad

Sunflower Seeds, Cheddar Cheese, Red Onion, Dried Cherries

Thai Peanut Quinoa Salad

Cabbage, Carrot, Snow Peas, Scallions, & Cilantro

Mozzarella Tomato Salad

Marinated Mozzarella Balls, Balsamic Cherry Tomatoes, Olives, Basil, & EVOO

Potato Salad

Red Bliss, Scallions, Dill, Hart House Mustard, & Mayonnaise

Hart House Potato Chips

Classic Cole Slaw

SIDE GREEN SALADS

Mixed Greens Salad

Carrots, Tomato, Radish, & Cucumber
With Ranch & Balsamic Vinaigrette

Caesar Salad

Croutons & Cheese Served on the Side
With Caesar Dressing

Greek Salad

Romaine, Cucumber, Bell Pepper, Tomato, Olives, & Feta With Red Wine Vinaigrette

Field Greens

Croutons, Cherry Tomatoes, & Goat Cheese With Lemon Vinaigrette

Seasonal Green Salad



HART HOUSE SOUPS

Fire Roasted Tomato Soup
Grilled Cheese Crouton
\$15 Per Quart

Italian Wedding Soup
\$15 Per Quart

Soup of the Day
Market Price Per Quart

ANY SOUP YOUR HART DESIRES,
MADE TO ORDER, WITH JUST A LITTLE NOTICE!

AFTERNOON BREAKS

Sweet & Salty Trail Mix
\$3.5

Assorted Bagged Snacks
May Include Pop Corners, Skinny Pop, Frito-Lay Brand
\$3.5

Protein Bars
May Include KIND, Quest, Nu-Go, & Other Brands
\$3.5

Full Size Candy Bars
Assorted Flavors
\$3.5

Pretzel Nugget Tray
Mustard Packets & Cheese Dip
\$4.5

Pico de Gallo & Guacamole
Tortilla Chips
\$9

Movie Night
Buttered Popcorn and Assorted Theatre Candy
\$9

Milk & Cookies
Assorted Housemade Cookies with Individual Assorted Milks
\$6

Tea Sandwiches
Assorted Tea Sandwiches & Scones
\$8



HART SALADS

\$9 Per Person, Buffet Style

\$12 Individual Salad Bowl

\$15 Boxed Meal with Fresh Fruit Salad & Cookie

Mixed Greens Salad

Carrots, Tomato, Radish, & Cucumber
With Ranch & Balsamic Vinaigrette

Caesar Salad

Croutons & Cheese Served on the Side
With Caesar Dressing

Greek Salad

Romaine, Cucumber, Bell Pepper, Tomato, Olives, & Feta With Red Wine Vinaigrette

Field Greens

Croutons, Cherry Tomatoes, & Goat Cheese With Lemon Vinaigrette

Asian Salad

Mixed Greens, Bell Peppers, Edamame, Snap Peas, Carrots & Mandarin Oranges
With a Sesame Ginger Vinaigrette

Southwest Salad

Mixed Greens, Bell Peppers, Watermelon Radish, Corn Kernels, Black Beans, Cotijia Cheese
With Southwest Ranch Dressing

Cobb Salad

Romaine, Hard Boiled Eggs, Bacon, Avocado, Tomato, & Blue Cheese Crumbles
With Balsamic Vinaigrette

Roasted Beet Salad

Arugula, Goat Cheese, Apple, & Walnuts With Balsamic Vinaigrette

Nicoise Salad

Romaine, Green Beans, Red Potato, Hard Boiled Egg, Capers, Olives,
Tomato, & Pickled Red Onion
With Dijon Vinaigrette

Spinach Salad

Dried Cranberries, Green Onions, Apple, Grapes, Candied Pecans, & Gorgonzola
With Cider Vinaigrette

ADD A PROTEIN

Served Room Temp

Marinated Tofu
\$5

Baked Falafel
\$6

Grilled Chicken
\$7

Grilled Salmon
\$9

Seared Seitan
\$6

Roasted Turkey
\$6

Grilled Shrimp
\$8

Seared Steak
\$9



HART BENEFICIAL BOWLS

\$9 Per Person, Buffet Style

\$12 Individual Salad Bowl

\$15 Boxed Meal with Fresh Fruit Salad & Cookie

Shawarma Bowl

Couscous with Hummus, Grilled Veggies, Harissa Carrots,
Marinated Feta, Lettuce, Tomato, Tzatziki, & Pita

Ramen Bowl

Noodles with Bell Pepper, Radish, Carrots, Cabbage, & Teriyaki Sauce
(Option to Send Hot Vegetarian Broth)

Burrito Bowl

Green Rice with Guacamole, Black Beans, Roasted Corn, Bell Pepper, Lettuce, & Pico

Orzo Bowl

Orzo, Broccoli, Sun Dried Tomatoes, Pine Nuts, Goat Cheese, & Pesto

Quinoa Bowl

Quinoa, Brussels Sprouts, Cauliflower, Sweet Potato, Kale, & Lemon Thai

Buddha Bowl

Kale, Sweet Potato, Chickpeas, Broccoli, Dried Cranberries,
& with Maple Tahini Vinaigrette

Farro Bowl

Farro, Roasted Cannellini Beans, Cherry Tomatoes, Cucumber Chunks,
Kalamata Olives, Dried Apricot Slivers, Feta, & Hummus Vinaigrette

Tikki Masala Bowl

Long Grain Brown Rice, Cauliflower, Broccoli, Sweet Potato, & Green Beans

ADD A PROTEIN

Served Room Temp

Marinated Tofu
\$5

Baked Falafel
\$6

Grilled Chicken
\$7

Grilled Salmon
\$9

Seared Seitan
\$6

Roasted Turkey
\$6

Grilled Shrimp
\$8

Seared Steak
\$9



CREATE YOUR OWN HART

SANDWICH & WRAP BAR

House Roasted Turkey, Baked Ham, & Roast Beef
 House Made Chicken & Tuna Salads
 Grilled Vegetables
 American & Provolone Cheeses
 Lettuce, Tomato, Mayo, Mustard, & Hummus
 with Assorted Deli Breads & Wraps
 \$18

DELUXE SANDWICH & WRAP BAR

House Roasted Turkey, Baked Ham, & Roast Beef
 Turkey Bacon & Grilled Chicken
 House Made Chicken & Tuna Salads
 Avocado & Grilled Vegetables
 American, Provolone, Brie, Manchego, & Swiss Cheeses
 Lettuce, Tomato, Arugula, Spinach, & Caramelized Onions
 Mayo, Mustard, Hummus, Hot Sauce, Pesto, & Cranberry Chutney
 with Assorted Artisan Breads, Rolls, & Wraps
 \$25

PANINI BAR

A Member of Our Team Will Come Create
 Warm Sandwich Greatness
 Right Where You Are

All Ingredients From The
 Deluxe Sandwich & Wrap Bar
 Are Included Or You Can
 Customize Your Own Package

MAKE IT A MEAL
 ADD 2 SIDES & DESSERT
 \$6 PER PERSON



CREATE YOUR OWN HART

SALAD BAR

Romaine, Mixed Greens, & Spinach
 Cherry Tomatoes, Bell Peppers, Green Beans, Cucumbers, Broccoli,
 Chick Peas, Edamame, Dried Cranberries, Olives, & Fried Shallots
 Cheddar Cheese, Crumbled Blue Cheese, & Shaved Parmesan
 Grilled Chicken, Falafel, & Hard Boiled Egg
 Ranch Dressing , Balsamic, & Lemon Vinaigrettes
 \$25

DELUXE SALAD BAR

Turkey Cobb Salad
 Grilled Chicken Asian Salad
 Shrimp, Mango, Cilantro, & Cellophane Noodle Salad
 Grilled Salmon, Arugula, Asparagus, & Oven Roasted Tomato Salad
 Cherry Tomatoes, Bell Peppers, Green Beans, Cucumbers, Broccoli,
 Chick Peas, Edamame, Dried Cranberries, Olives, & Fried Shallots
 Cheddar Cheese, Crumbled Blue Cheese, & Shaved Parmesan
 Ranch Dressing , Balsamic, Lemon, & Sesame Ginger Vinaigrettes
 Artisan Rolls & Butter
 \$40

GRAIN BOWL BAR

Quinoa, Farro, Kale, Arugula, & Grilled Vegetables
 Broccoli, Sun Dried Tomatoes, Brussels Sprouts, Harissa Carrots,
 Cauliflower, Sweet Potato, Cherry Tomatoes, Cucumber & Red Onion
 Roasted Cannellini Beans, Chickpeas, Kalamata Olives, & Pine Nuts
 Dried Cranberries & Dried Apricot Slivers
 Goat Cheese & Marinated Feta
 Hummus, Lemon Thai, & Pesto
 Grilled Chicken & Falafel Balls
 \$30

ADD A PROTEIN

Served Room Temp

Marinated Tofu
 \$5

Baked Falafel
 \$6

Grilled Chicken
 \$7

Grilled Salmon
 \$9

Seared Seitan
 \$6

Roasted Turkey
 \$6

Grilled Shrimp
 \$8

Seared Steak
 \$9

MAKE IT A MEAL
 ADD 2 SIDES & DESSERT
 \$5 PER PERSON



HOT COMPLETE MEALS*10 Person Minimum Per Selection**Side Choices are Listed Below the Vegetarian Options***OPTION 1:***Starch, Green Salad & Entree**Chicken/ Pork \$21pp**Seafood /Beef \$23pp***OPTION 2:***Starch, Vegetable, Green Salad,**Artisan Rolls & Butter, Entree**Chicken/Pork \$26pp**Seafood /Beef \$28pp***SEAFOOD****Salmon Bruschetta**Tomatoes, Onion,
Olives, & Garlic**Creamy Tuscan Salmon**

Sun-dried Tomatoes & Spinach

Grilled Salmon

Honey Balsamic Glaze

Seared Salmon

Lemon Parsley Beurre Blanc

Blackened Salmon

Orange Brown Butter Sauce

Flounder FlorentineStuffed with Spinach Topped
with Pomodoro Sauce**Shrimp Saganaki**Tomatoes, Olives, Lemon,
Fresh Herbs & Feta**Thai Shrimp**Ginger, Thai Chilis,
Fresh Herbs, & Peas**POULTRY****Chicken Tarragon**White Wine & Creamy Tomato
Sauce Topped with Mozzarella**Chicken Pesto**Creamy Pesto Sauce with
Roasted Grape Tomatoes**Champagne Chicken**Sauteed Mushrooms & Scallions
in a Champagne Cream Sauce**Chicken Piccata**

Capers, Lemon, & Pecorino

Chicken MarsalaMushrooms in a
Creamy Marsala Sauce**Chili Seared Chicken**Salsa Fresca, Lime Aioli,
& Queso Fresco**Spanish Chicken**Achiote & Chiles with a
Peach BBQ Sauce**Rosemary Garlic Chicken**

Black Pepper Shallot Butter

MEAT**Seared Flank Steak**

Creamy Mushroom Sauce

Spanish Flank Steak

Chimichurri

Flank Steak Au Poivre

Brandy Peppercorn Sauce

Grilled Espresso Flank Steak

Pineapple Salsa

Garlic Butter Flank Steak

Parmesan Cream Sauce

Orange Merlot Short Ribs

Citrus Gremolata

Braised Short Ribs

Red Wine Reduction

Jerked Pork Tenderloin

Tomato Apricot Chutney

Blackened Pork TenderloinRoasted Peppers
& Cajun Cream Sauce**ASK ABOUT OUR UPGRADED PROTEINS
FILET MIGNON, CRAB CAKES, & MAHI MAHI****VEGETARIAN****Cajun Seared Butternut Squash**Tomato Caper Fondue
Vegan**Baked Falafel**Tomato Sauce & Apricots
Vegan**Grilled Veg Tower**Stacked Portobello with Seasonal Vegetables
over a Creamy White Bean Puree
Vegan**Eggplant Cannelloni**

Chili Pesto, Mascarpone, Tomato Puree

Cous Cous Patties

Avocado Crema & Slaw

CurryEggplant & Tofu
Vegan

STARCH CHOICES

Garlic Mashed Potatoes

Smashed Potatoes
Scallions

Herb de Provence
Roasted Potatoes

Pesto Parmesan
Roasted Potatoes

Garlic, Rosemary, & Thyme
Roasted Potatoes

Mushroom Rice

Lemon Rice

Pasta Primavera

VEGETABLES CHOICES

Roasted Carrots & Green Beans
Brown Butter & Thyme

Broccoli & Sun Dried Tomatoes
Garlic & Parmesan

Brussel Sprouts, Butternut Squash,
& Dried Cranberries
Dijon Vinaigrette

Cauliflower Pesto

Asparagus Tips, Charred Corn,
Edamame, & Cherry Tomatoes

Seasonal Roasted Vegetables

Seasonal Sautéed Julienne Vegetables
Lemon & Herb

GREEN SALAD CHOICES

Mixed Greens Salad
Carrots, Tomato, Radish, & Cucumber
With Ranch & Balsamic Vinaigrette

Caesar Salad
Croutons & Cheese Served on the Side
With Caesar Dressing

Greek Salad
Romaine, Cucumber, Bell Pepper, Tomato, Olives, & Feta With Red Wine Vinaigrette

Field Greens
Croutons, Cherry Tomatoes, & Goat Cheese With Lemon Vinaigrette

Seasonal Green Salad

QUICK COMPLETE MEAL

CHICKEN PICCATA, PASTA PRIMAVERA, CAESAR SALAD
WITH ROLLS & BUTTER \$19 PER PERSON
WITH DESSERT ASSORTMENT TRAY \$21 PER PERSON



HOT BUFFET PACKAGES

PHILLY

Beef & Chicken Cheesesteak
 Mushrooms & Sautéed Onions
 American & Provolone Cheese Tray
 Ketchup, Mayo, & Cherry Pepper Spread
 Shredded Lettuce, Sliced Tomatoes, & Thinly Sliced Red Onion
 Deconstructed Caesar Salad
 Vegetarian Italian Hoagie Pasta Salad
 Seeded & Unseeded Hoagie Rolls
 Soft Pretzels
 Tastykakes
 \$29

Add Seitan, Vegan Cheese, GF Rolls for Small Upcharge

MEXICAN

Chicken al Pastor & Carne Asada
 Spanish Rice
 Southwest Salad
 Black Beans, Tomatillo Salsa, & Queso Fresco
 Sour Cream, Pico de Gallo, & Guacamole
 Pickled Onion & Pickled Jalapeno
 Tortilla Chips
 Flour & Corn Tortillas
 Tres Leche
 \$28

Add Pork Carnitas, Tajine Shrimp, Tofu al Pastor for Small Upcharge

ITALIAN

Chicken Parmigiana
 Meatballs & Sausage
 Baked Ziti
 Deconstructed Caesar Salad
 Garlic Bread
 Tiramisu Bars
 \$32

Add Shrimp Pesto, Eggplant Parmigiana

ASIAN

Chicken Stir Fry & Mongolian Beef
 Jasmine Rice
 Asian Salad
 Cucumber Salad
 Black Sesame Cookies & Fortune Cookies
 \$26

Add Sweet & Sour Shrimp, Tofu Sir Fry for Small Upcharge



HOT BUFFET PACKAGES

NEW ORLEANS

Chicken & Sausage Jambalya
 Shrimp Po'Boy Torpedos
 Sunburst Salad
 Bananas Foster Tarts
 \$30

Add Vegetarian Etouffee for Small Upcharge

MEDITERRANEAN

Chicken & Beef Kabobs
 Moroccan Rice with Dried Fruits
 Greek Salad
 Tzatziki & Grilled Pita
 Milopita - Spiced Apple Cake
 \$30

Add Shrimp Kabobs, Tofu & Vegetable Kabobs for Small Upcharge

INDIAN

Chicken Tikka Masala
 Eggplant & Tofu Curry
 Kachumber Salad over Greens
 Grilled Naan with Green Chutney
 Gulab Jamun
 \$30

Add Chaat Masala, Paleek Paneer for Small Upcharge

SOUTHERN

BBQ Brisket
 Boneless Fried Chicken
 Macaroni & Cheese
 Collard Greens
 Snowflake Rolls
 Lemon Key Lime Squares
 \$30

Add Blackened Tofu, Grits for Small Upcharge

GRILLING

Beef Burgers
 Beef Hot Dogs
 Cheese & Condiment Tray
 Potato Salad
 Macaroni Salad
 Rolls & Buns
 Caramel Apple Bites
 \$23

Add Black Bean Burgers, Vegan Dogs for Small Upcharge



PASTA MEALS

Grilled Chicken & Tri-Color Roasted Peppers \$15pp

Roasted Chicken & Squash \$15pp

Grilled Italian Sausage, Greens, Cannellini Beans, Rigatoni,
EVOO, & Parmesan with Red Pepper Flakes \$16 pp

Shrimp Alfredo with Broccoli \$16pp

Beef Bolognese \$16pp

Beef Meatballs, Balsamic Onions, Ricotta, & Ziti \$16pp

Lemon & Spinach Penne Pasta with a Light Cream Sauce \$11

Add Rolls & Whipped Butter \$2.50pp

Add Side Green Salad \$4pp

QUICK PARTY TRAYS

Sliced Fruit Tray & Cheese Tray

Small \$90 Medium \$150 Large \$200

Crudite Tray

Assorted Raw Vegetables Served with Herb Ranch Dipping Sauce & Spinach Dip

Small \$85 Medium \$145 Large \$195

Grilled Vegetables & Trio of Hummus

Served with Marinated Feta & Grilled Pita

Small \$95 Medium \$150 Large \$200

Mediterranean Tray

Grilled Vegetables, Harissa Carrots, Marinated Artichokes, Marinated Feta,
Tomato Cucumber Salad, Hummus, Tzatziki, & Olive Tapenade

Served with Grilled Pita and Carrot & Cucumber Chips

Small \$115 Medium \$170 Large \$225

Local & Imported Cheese Tray

Hart House Mustard, Preserves, Dried Fruits, Spiced Nuts, Olives, Grapes, Crackers, & Sliced Baguettes

Small \$90 Medium \$150 Large \$200

Premium Local & Imported Cheese Tray

Hart House Mustard, Preserves, Dried Fruits, Spiced Nuts, Olives, Grapes, Crackers, & Sliced Baguettes

Small \$140 Medium \$195 Large \$250

Cheese & Charcuterie Tray

Hart House Mustard, Preserves, Dried Fruits, Spiced Nuts, Olives, Grapes, Crackers, & Sliced Baguettes

Small \$105 Medium \$160 Large \$215

Premium Charcuterie & Cheese Tray

Hart House Mustard, Preserves, Dried Fruits, Spiced Nuts, Olives, Grapes, Crackers, & Sliced Baguettes

Small \$150 Medium \$205 Large \$295

Small Feeds 10-20 Medium Feeds 20-30 Large Feed 30-40



HOMEMADE DESSERTS

Dessert Assortment

Lemon, Snickerdoodle, Oatmeal Raisin, Sea Salt Chocolate Chip,
White Chocolate Macadamia Nut, & Seasonal Cookies
Necie's Chocolate Chip Cake & Brownies
\$4

Mini Desserts

Caramel Apple Bites
Casey Cakes-Peanut Butter & Chocolate
Kelly's Krimpettes-Butterscotch
Salted Caramel Cheesecake Bites
Lemon Key Lime Squares
Tiramisu Bars
\$4

Dessert Bites

Lemon Meringue Tart
Mixed Berry Tart
Assorted Macaroons
Chocolate Mousse Cup
Mini Chocolate Eclair
Mini Cannolis
\$2.50

Assorted Pies & Custom Cakes on Request

BEVERAGES

Tropicana Juice Assortment

Orange, Apple, & Cranberry
\$3.50

Canned Beverages

Coca-Cola Products, Arizona Green Iced Tea,
& Assorted Flavored Sparkling Water
\$3.50

Harney & Sons

Assorted Teas & Lemonades
\$4.50

Culture Pop Soda and Something & Nothing Sparkling Water

Assorted Flavors
\$4.50

Fiji Bottled Spring Water

Small Bottle \$3.50 Large Bottle \$8

San Pellegrino Sparkling Water

Small Bottle \$3.50 Large Bottle \$8

Rival Bros Coffee Service and Harney & Sons Teas

Regular, Decaf, & Hot Water
Honey Packets, Sugar, Splenda, & Creamer
\$6

La Colombe & Rival Bros Draft Latte Cans

\$4.50

