



## Breakfast

### **Continental Breakfast - 7**

Fresh Fruit  
Assorted Pastries or Muffins  
Orange Juice and Coffee

### **Deluxe Continental Breakfast - 10**

Fresh Fruit  
Bagels and Cream Cheese  
Yogurt Cups  
Tropical Fruit and Nut Mix  
Assorted Pastries or Muffins  
Orange Juice and Coffee

### **Breakfast Buffet #1 - 14**

Fresh Fruit Salad  
Scrambled Eggs or Breakfast Casserole  
Homestyle Potatoes  
Bacon and Sausage  
Assorted Breads and Biscuits  
Butter and Jelly  
Orange Juice and Coffee

### **Breakfast Buffet #2 - 12**

Fresh Fruit Salad  
Baked French Toast  
Roasted Potatoes  
Bacon and Sausage  
Orange Juice and Coffee

***Other options upon request***  
***Minimum Order - 20***

# Premium Boxed Lunch

## **Sandwiches – 9 and Wraps – 9.50**

\*All items can either be a Sandwich or a Wrap, unless specified.

### **Turkey and Cheddar**

Smoked Turkey with Sharp Cheddar, Lettuce, Tomato and Pesto Mayonnaise

### **Ham and Swiss**

Sliced Sugar Cured Ham with Swiss Cheese, Lettuce, Tomato and Honey Mustard

### **Roast Beef and Swiss**

Roast Beef with Swiss Cheese, Lettuce, Tomato and Horseradish Sauce

### **Classic Chicken Salad**

Homemade Chicken Salad with Almonds, dried Cranberries, lettuce and Tomato

### **Albacore Tuna Salad**

Albacore Tuna Salad with Mayonnaise, Lettuce and Tomato

### **Egg Salad**

Fresh Egg Salad with dill, Lettuce and Tomato

### **Very Veggie**

Sweet Peppers, Cucumber, Avocado, Cream Cheese and Spring Mix

### **Grilled Chicken Wrap**

Grilled Chicken Breast with Feta Cheese, Spinach, Tomato and Roasted Corn Salsa

**\*Each Sandwich/Wrap is served with a Pickle Spear, Chips and choice of Dessert**

### **Optional Substitution Sides**

Substitute a different side for \$.50 or add an additional side for \$2.

Grape Cluster	Orzo Pilaf with Spinach
Red Skinned Potato Salad	Deviled Eggs
Italian Pasta Salad	Oriental Cole Slaw
Broccoli Raisin Salad	Corn and Black Bean Salad
Fresh Fruit Salad	

Please Limit order to 1 Sandwich/Wrap per 10 people

Minimum Order - 20

# Soup and Salad Buffet

14

Choice of Soup  
Mixed Greens  
Choice of 1 Protein  
Choice of 2 Salad Dressings  
Choice of 5 Additions  
Bread or Crackers  
Iced Tea

## **Soups**

Tomato Basil  
French Onion  
Chicken Noodle  
Corn Chowder  
Broccoli Cheddar  
Potato Cheese  
Chicken Tortilla  
Vegetarian Chili

## **Additions**

Shredded Cheddar Cheese  
Tomatoes  
Olives  
Carrots  
Toasted Almonds  
Strawberries  
Sliced Apples  
Bleu Cheese  
Red Onions  
Croutons  
Sweet Peppers  
Chinese Noodles  
Cucumbers  
Mandarin Oranges  
Dried Cranberries

## **Proteins**

Roasted Chicken  
Chicken Salad  
Smoked Turkey  
Sliced Ham  
Tuna Salad

## **Dressings**

Ranch, Balsamic, Honey Mustard, Caesar, Raspberry Vinaigrette, Bleu Cheese

Minimum Guest Count: 20 People  
Delivery: \$30  
Additional Charge for Full Service

# Fresh Mixed Salads

## **Mixed Green Salad - \$8**

Mixed Greens with Crisp Apples, Spiced Pecans, Crumbled Bleu Cheese and Raspberry Vinaigrette

## **Caesar Salad - \$8**

Crisp Romaine Lettuce served with freshly grated Parmesan Cheese, Grape Tomatoes, Croutons and Caesar Dressing.

### **Additions for Mixed Green Salad and Caesar Salad:**

Grilled Chicken: \$2

Classic Chicken Salad: \$2

Pecan Chicken: \$3

Shrimp: \$4

Salmon: \$4.50

## **Chicken Balsamic Salad - 10**

Marinated Seared Chicken Breast served on a bed of Mixed Greens with Fresh Strawberries, Toasted Almonds and Feta Cheese, with Honey Balsamic Dressing

## **Fajita Salad**

### **Chicken - 10 Steak - 12**

A Bed of Mixed Greens topped with Grilled Chicken or Steak, Sweet Peppers, Tomatoes, and Onions, served with Shredded Cheddar Cheese, Tortilla Chips, and Chipotle Ranch Dressing

## **Oriental Chicken Salad - 10**

Marinated Seared Chicken with Toasted Almonds, Mandarin Oranges, Rice Noodles and Sweet Peppers over Mixed Greens with Sesame Soy Dressing

**\*Each Salad Boxed Lunch includes a Fresh Home-baked Roll and Cutlery Kit**

### **Dessert Options - 1.50**

Double chocolate Brownies

Oatmeal Raisin Cookies

Chocolate Chip Cookies

White Chocolate Macadamia Nut Cookies

Minimum Order - 20

# Build Your Own Lunch Buffet Menu

16

Mixed Green Salad

1 Entrée

2 Sides

Fresh Rolls

Iced Tea

## Entrées

Baked BBQ Chicken

Oven Baked Tilapia

Chicken Broccoli Rice Casserole

Meatloaf

Herb Crusted Chicken

Lemon & Oregano Chicken

Pecan Chicken

Roasted Pork Loin with Dijon Sauce

Chicken Alfredo Pasta

Pulled BBQ Pork

Brown Sugar Glazed Ham

Chicken Florentine

## Sides

Mac & Cheese

Garlic Mashed Potatoes

Roasted Red Potatoes

Orzo Pilaf

Cole Slaw

Steamed Vegetable Medley

Southern Style Green Beans

Broccoli Raisin Salad

Corn Soufflé

Cheddar Grits

Baked Beans

Confetti Rice Pilaf

Spiced Sweet Potato Wedges

Broccoli with Lemon

Glazed Carrots

Potato Salad

## Salad Dressing

Choice of 2

Ranch, Balsamic, Honey Mustard, Caesar, Raspberry Vinaigrette, Bleu Cheese

Minimum Guest Count: 25 people

Delivery: \$30

Additional Entrée: \$3

Additional Side: \$2

Desserts: \$2+

Additional Charges apply for Full Service

# Appetizers

\*indicates Vegan and Vegetarian Options

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|---------------------------------------|---|
| Caramelized Onion Goat Cheese Bites   | Quinoa Stuffed Mini Peppers*            |
| Chicken Satay                         | Ruben Sliders                           |
| Chicken Salad Sliders                 | Risotto Cakes with Shrimp               |
| Chili Rubbed Pork Tenderloin Sliders  | Mini Chicken Wellington                 |
| Asian Bacon Wrapped Shrimp            | Sesame Seared Tuna in Endive            |
| Beef & Cheddar Sliders                | Shrimp Cocktail Shooters                |
| Beef Carpaccio                        | Pecan Crusted Chicken Tenders           |
| Beef Tenderloin Roll                  | Petit Cajun Style Lump Crab Cakes       |
| Smoked Salmon Blini                   | Crab and Sweet Corn Cakes               |
| Spiced Pimento Cheese BLTs            | Crudit  Cups*                           |
| Stuffed Baby Bliss Red Potatoes       | Ham & Swiss Poppy Seed Rolls            |
| Prime Beef and Mushroom Kebobs        | Shrimp & Grits Shooter                  |
| Spinach Black Bean Quesadillas        | Belgian Endive with Asian Slaw*         |
| Blue Cheese and Walnut Crostini       | Pimento Cheese & Bacon Stuffed Potatoes |
| Chinese Potstickers with Sesame Soy   | Three Cheese Tortellini                 |
| Chorizo Sausage and Cheese dip        | Roasted Red Pepper Hummus*              |
| Apple Brie Quesadilla                 | Italian Meatballs                       |
| Mini Ham Rolls                        | Mini Chicken and Biscuits               |
| Assorted Domestic Cheeses             | Spinach Parmesan Stuffed Mushrooms      |
| Cajun Chicken Crostini                | Tomato Mozzarella Skewers               |
| Spicy Tomato Bruschetta               | Spinach Artichoke Dip                   |
| Black Bean & Spinach Quesadillas with | Bourbon Spiked Meatballs                |
| Vegan Cheese*                         | Mushroom Brie Bites                     |
| Vegan Stuffed Red Potatoes*           | Gazpacho Shooter with Shrimp Garnish    |
| Grilled Tofu Skewers*                 | Baby BLTs                               |

# Displays

- |                            |                         |
|----------------------------|-------------------------|
| Crudit s Display           | Chips and Salsa         |
| Fresh Fruit                | Domestic Cheese Display |
| Mini Salad Station         | Humus Bar               |
| Mac & Cheese Bar           | Cheese and Antipasti    |
| Roasted Vegetables         | Gourmet Cheese Display  |
| Southern Favorites Display | Mediterranean Display   |
| Bruschetta Display         | Sushi Display           |
| Milk and Cookies           | Biscuit Bar             |

# Chef Attended Action Stations

For groups of 50 or more, you can take your event to the next level by adding a Chef Attended Action Station.

## Action Stations

Mashed Potato Bar	Petite Grilled Cheese and Soup Shooters
Risotto Station	Shrimp & Grits Station
Pulled Pork BBQ Station	Mini Taco Station
Carving Station	Slider Station
Mac N Cheese Bar	Pasta Bar
Popcorn Bar	Doughnut Station

## Service Options

Drop-Off Service: This service requires a \$30 delivery fee. Food items will be delivered and set-up buffet style with serving utensils, disposable tablecloths, and any suitable condiments and ice for all items provided by Menu Maker Catering. Items can be dropped off cold for client to heat and serve later or can be setup hot and ready to serve. In the case of a hot drop-off, we offer the option of purchasing wire chafing dish packages from us at \$10 per chafing dish. (For larger quantities, multiple chafing dish packages may be required for each hot item.) These chafing dish packages would be yours to keep for any events we could drop off for you in the future.

Full Service: Full Service can be provided for your events with a 20% service charge. This service charge includes delivery, buffet setup, with any required chafing dishes, platters, utensils and cleanup. We can provide servers to maintain the buffet line and any non-alcoholic self-serve beverage stations. This option includes two hours maximum food service, and servers on-site for one hour after buffet service ends. They do not serve the food to the guests, but will keep all of the items stocked so that your guests have plenty. Busing the tables while servers are still on-site will be included in the service charge. Disposable dinnerware (white plastic plates, clear plastic utensils, clear cups and white paper napkins) for any items provided by Menu Maker Catering are also included.

## Possible Upgrade Options:

- ❖ Captain - \$175
- ❖ Servers - \$150 each
- ❖ Station Attendants - \$150 each
- ❖ ABC Licensed Bartender - \$175 for four hours
- ❖ Plated Dinners – Call for your quote.