



Georgis Catering

Executive Services

Voted # 1 in an Aviation Int'l Survey...Thanks to You!

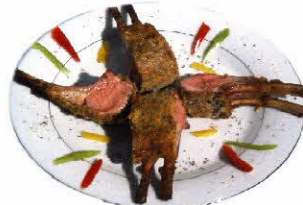
Since 1946



Proudly Serving Chicagoland Since 1946 Providing Quality & Services to You, Our Valued Clients

Our Corporate Entertaining Services Include

- * Voted #1 for Our Personalized Executive Private Jet Catering, Serving over 10 Chicagoland Airports
- * Catering for Funeral Homes for Wakes, Doctors Office, Medical Centers & Pharmaceutical Reps.
 - * Breakfast, Lunch & Snacks for Meetings, Conferences & Seminars
 - * Great selection of Menus for Entertaining & Celebrating with Friends and Family
- * Gourmet Dining with Menu Planning for Elegant Dinners & Corporate Celebrations
 - * Tailgate Parties, Private Yacht & Charter Cruise Catering
 - * Holiday Celebrations, Employee Meals, Open Houses & Company Picnics
- * Proudly Serving over 2,500 Delicious Chef Prepared Meals Daily for Our Senior Communities



Celebrating Our 76th Year Anniversary Thanks to You!!

Some of Our Corporate Aircraft Clients include U.S. Presidents, Celebrities, Fortune 500 Companies, Famous Entertainers including Beyonce, Rolling Stones, Paul McCartney, Reese Witherspoon, Kid Rock & more. Sports Teams to include...Chicago Black Hawks, Chicago Bulls, Detroit Redwings, Nashville Predators, Arizona Coyotes, St. Louis Blues, Denver Nuggets, Detroit Pistons, Memphis Grizzlies, N.O. Pelicans, Dallas Mavericks, Charlotte Hornets, San Jose Sharks, Pittsburgh Penguins, Miami Heat, Philadelphia 76ers, Indiana Pacers, N.Y. Knicks, L.A. Lakers, Orlando Magic, Carolina Hurricane, Houston Rockets

We Welcome the opportunity to Serve You!

Phone: 773 585-**FOOD** [3663] 6339 S. Central Ave, Chicago Web Site: www.GEORGISCATERING.com

E-mail: GREATFOOD@GEORGISCATERING.COM

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Proudly Serving Chicagoland Since 1946 Providing Quality & Services to You, Our Valued Clients

Our Mission... Treat Customers as Friends, Serve the Finest Quality and Variety with Creative Presentation and provide Great Service. We Appreciate the opportunity to serve you.

Our Latest Additions & Comfort Foods to Create Your Personalized Menu

A Caterers Culinary guide to the Universe...Part 1

Cajun Meatballs with Buttered Egg Noodles with our rich cajun brown sauce served over buttered egg noodles

Veal & Eggplant Napoleon Layered with Marinara, Pinenuts, Mozzarella & Fresh Basil served over Pasta

Veal wrapped Beef Tenderloin with Mushroom Espanol Sauce served with Buttered Mashed Potato

Chicken Parmesan over Pasta & Homemade Marinara

Smoked Salmon Fettuccine Alfredo Thinly Sliced Smoked Salmon & Fettuccine with Homemade Alfredo Sauce

Breaded Pork Chops with Country Gravy served with Baked Beans & Buttered Mashed Potato

BBQ Chicken served with baked beans & buttered mashed potatoes

16 hour Authentic Pit Hickory Smoked Beef Brisket with Bacon Baked Beans & Buttered Mashed Potato

Prime Rib Tacos Tender Grilled Prime Rib with Peppers & Onion, SalsaVerde & Tortilla served with Mexican Rice

Oven Roasted Pork topped with Pan Gravy served with Cornbread Stuffing, Mashed Potato & Oven Roasted Vegetables

Crumbled Italian Sausage & Grilled Rustic Vegetables with pasta & Our Homemade Vodka Sauce

Homemade Meat Loaf topped with Rich Brown Gravy served with Green Beans & Buttered Mashed Potato

Open Face Roast Prime Rib of Beef Sandwich topped with Rich Brown Gravy with Green Beans & Buttered Mashed

Shrimp Scampi - Jumbo Shrimp with Garlic and Butter served with Angel Hair Pasta

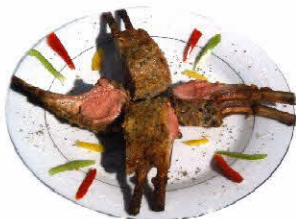
Marinated Char Grilled Steak Burrito... with Sauted Onions, Peppers & Cheese, served with Mexican Rice & Beans

Grilled Sirloin topped with Gorgonzola Mushroom Sauce served with Buttered Mashed Potato & rustic vegetables

Homemade Beef Enchiladas with Red Sauce & Cheese served with Homemade Mexican Rice & Beans

Chilean Sea Bass Piccata - Lemon & Caper Sauce served with Spinach infused Basmati Rice

Stuffed Cabbage with Homemade Red Sauce with Buttered Mashed Potato



Athenian Herb Grilled
Lamb Chops



Veal & Eggplant
Napoleon



Veal wrapped
Beef Tenderloin



Vegetable and Chicken
Mousse Stuffed Chicken



More New Stuff to Create Your Personalized Menu

- Angus Cheeseburger Sliders with Sauted Onions & Dill Pickle Served with Tater Tots
- Meatloaf Sliders topped with Fried Onion Strings, BBQ Sauce & Dill Pickle Served with Tater Tots
- Chicken Parmesan Sliders on Brioche with Our Homemade Marinara & Mozzarella Cheese
- 16 hour Hickory Smoked Beef Brisket Sliders Tangy BBQ Sauce & Dill Pickle with Honey Buttered Cornbread
- BBQ Chicken Sliders with Tangy BBQ Sauce. Served with Honey Buttered Cornbread
- Chicken Fried Steak with Buttered Smashed Potatoes with Homemade Country Gravy
- Athenian Herb Grilled Baby Lamb Chops Grilled & finished with Lemon served with Buttered Smashed Potatoes
- Lobster Roll Sandwich Succulent Lobster with Gourmet Mayo in a traditional toasted soft roll
- Shrimp Po Boy with Shredded lettuce, tomato slices, Creamy Mayo & Dill Pickle on French Roll with Tater Tots
- Fish Tacos served with Mexican Rice & Pico de Gallo
- Lobster Macaroni and Cheese tender Lobster Tail Meat in Creamy Macaroni and Cheese
- Our Homemade Italian Stuffed Mushrooms stuffed with Spicy Sausage, Herbs & Cheese over Pasta Marinara
- Chicki Nicki...BBQ Chicken, Smoked Bacon, Sauted Onions, Muenster & Provolone on Croissant Tater Tots
- The Original Chicken George...Our Family Recipe Fried Chicken Breast smothered with Sauted Peppers, Onions & Mushrooms topped with Cheddar & Provolone on Croissant Served with Tater Tots

Stuffed Chicken, Anyone?

- Sausage & Cornbread Stuffed Chicken over pasta with Homemade Supreme Sauce
- Eggplant Parmesan Stuffed Breast of Chicken loaded with Parmesan Prepared Eggplant served over Pasta with Homemade Marinara
- Seasoned Vegetable and Chicken Mousse Stuffed Breast of Chicken Fresh Herb Grilled Vegetables and Chicken Mousse served over Pasta with Homemade Pesto Cream
- That's Italian Stuffed Chicken Breast loaded with seasoned Spicy Italian sausage, Meatballs, fresh basil & cheese served over Pasta with Homemade Red Sauce
- Caprese Stuffed Chicken Breast stuffed with Fresh Mozzarella, Prosciutto, Oven Roasted Tomato & basil served over Pasta with Homemade Pesto Sauce
- Artichoke Dijon Stuffed Chicken Breast stuffed with Tender Artichoke Hearts, Butter & Panko breadercrums, served over Pasta with Homemade Supreme Sauce
- Rockefeller Stuffed Chicken Breast stuffed with Creamed Spinach with Mushrooms & Garlic served over Pasta with Homemade Supreme Sauce

Our Create your own Personalized Menu Selections lets you create the menu you'll Enjoy.
You can also add additional items to any of our other buffets.
Please let us know your selections and we will promptly quote your price.

Create Your Chicago's Finest - Select 2, 3 or 4

Choose 2...\$ 12.95pp, 3...\$ 13.95pp or 4...\$ 14.95pp Sandwich Buffet Selections

Chicago's Finest - Please Select Three

- Grilled Italian Sausage - Green Bell Peppers, Grilled Onions in Red Sauce with French Bread
- Italian Meatballs - Green Bell Peppers, Grilled Onions in Red Sauce with French Bread
- Italian Beef Seasoned AuJus - Green Bell Peppers, Giardinare & French Bread
- Corned Beef - with Rye Bread, Onion Rolls, Mustard & Horseradish
- Jumbo Chicago Style Hot Dogs Steamed to Perfection, Served with Poppy Seed Buns

Appropriate Condiments to Create Your Chicago Finest Build your own Creation may Include:

- Green Relish, Sliced Tomato, Diced Onion, Sport Peppers,
- Yellow Mustard, Celery Salt, Dill Pickle Spears, Ketchup, Giardinare, Horseradish

Also includes: All American Potato Salad & Homemade Pasta Salad



Specially Priced Chicago's Finest Add-Ons...

- Fresh Cut Vegetable Tray...\$ 2.50pp
- Golden Fried Chicken Breast Strips with Dips...\$ 2.95 pp
- Combo...Vegetable & Golden Fried Chicken Breast Strips with Dips...\$ 2.75 pp
- Assorted Cookies & Brownies Add...\$ 1.75 pp



"Homestyle Buffet"

Includes Two Delicious Homemade Salads

Meat Entree - Please Choose One

- * Sliced Beef with Mushroom Gravy * Beef Stew with Roasted Vegetables * Swedish Meatballs *

Baked Chicken- Please Choose One

- * Traditional * Athenian * Cajun * BBQ * Vesuvio *

Accompaniment - Please Choose One

- * Polish Sausage with Sauerkraut * Buttered Egg Noodles * Pasta Marinara with Italian Sausage * Mashed Potatoes & Gravy *
- * AuGratin Potato & Chef Vegetable * Sausage Cornbread Stuffing *

Served with Dinner Rolls & Butter

\$ 11.95 Per Person

"That's Italian Buffet"

Starters - Please Choose Two

- * Tomato & Onion Salad Vinaigrette * Homemade Pasta Salad * Marinated Garden Vegetable Salad with Vinaigrette *
- * Traditional Ceasar Salad - with croutons & grated Parmesan *

Entree' Selections - Please Choose Two, Three or Four Entrees'

- * Tortellini Alfredo * Eggplant Parmesan - An Excellent Choice ! * Pasta with Homemade Marinara & Mozzarella *
 - * Chicken Vesuvio with Vesuvio Potato - Garlic & Oregano * Meat Lasagna with Homemade Marinara *
 - * Italian Sausage with Onions & Peppers in Homemade Marinara ** Italian Meatballs, Onions & Peppers with Marinara *
- Served with Italian Breads & Fresh Baked Garlic Sticks with Butter

Two Entrees'...\$ 13.95 Three...\$ 14.95 Four...\$15.95 Per Person

For Ordering Call: 773 585-3663 [FOOD]

Catering Menus & More on our Web Site: www.GEORGISCATERING.com

E-mail:GREATFOOD@GEORGISCATERING.com

"Chicago Sunset" Our Most Popular Buffet

Cold Starters - includes All Three

* Fresh Cut Vegetables with Dip * Cheese & Cracker Tray * Three Delicious Homemade Salads *

Hot Starters

* Spicy Italian Stuffed Mushrooms *

Cocktail Meatballs * Please Choose One

* Spicy * Swedish * Italian * Cajun * Sweet Sour * BBQ *

Main Course

Roast Beef * Please Choose One

* Sliced Beef with Seasoned Mushroom Gravy * Short Ribs of Beef In A Rich Brown Gravy *

Baked Chicken * Please Choose One

* Traditional * Athenian * Cajun * BBQ * Vesuvio

Accompaniment * Please Choose One

* Polish Sausage Served with Homestyle Sauerkraut * Pasta with Homemade Marinara & Italian Sausage *

* Au Gratin Potato & Chef Vegetable *

Served with Dinner Rolls & Butter

\$ 16.95 Per Person

"Steak & Stuff Buffet"

* Fresh Cut Fruit * Tossed Salad with Tomato & Cucumbers with Ranch & French Dressing on the Side *

Roast Beef * Please Choose One

* Sirloin of Beef Slices In A Mushroom Brown Sauce Espagnole * Short Ribs of Beef in Rich Brown Sauce *

Second Entree * Please Choose One

* Cheese Stuffed Shells with Homemade Marinara * Chicken Vesuvio with Vesuvio Potatoes * Manicotti with Red Sauce *

* Chicken Parmesan over Pasta * Grilled Chicken Breast over Pasta with Pesto Cream Sauce * Vegetable Lasagna *

Also Includes

* Au Gratin Potatoes * Grilled Vegetables In A Butter Sauce * Rolls & Butter *

\$ 19.95 Per Person

Create A Delicious 'Home Cooked Buffet'

Starters - Please Select One

* Fresh Cut Fruit Presentation * Fresh Cut Vegetables with Dip * Imported & Domestic Cheese with Crackers *

Salads - Please Choose One

* Fresh Tossed Greek Salad with Feta Cheese, Olives & Tomato * Traditional Caesar Salad *

* Marinated Tomato & Onion Salad Vinaigrette * Herbed Redskin Potato Salad *

* Mixed Salad Greens with assorted dressings * Pasta Salad with Pesto and Parmesan *

Entree Selections - Please Choose Two

* Stuffed Cabbage with Meat Sauce * Oven Roasted Short Ribs of Beef in Rich Sauce *

* Roast Beef with Seasoned Mushroom Gravy * Swedish Meatballs with Buttered Egg Noodles *

* Turkey with Country Gravy & Homemade Stuffing * Baked Ham with Pineapple Glaze & Candied Sweet Potato *

* Baked Chicken: Traditional, BBQ, Athenian or Vesuvio with Vesuvio Potato *

* Italian Sausage with Roasted Peppers & Onions in Homemade Marinara *

* Boiled Fresh Brisket of Beef Served with Horseradish Sauce * Fettuccini alfredo *

* Boiled Baby Back Ribs with Homestyle Sauerkraut * BBQ Pork Back Ribs in a Tangy Sauce *

Accompaniments - Please Choose Two

* Green Beans Almondine * Chef Vegetable Di Jour * Au Gratin Potato or Scalloped Potato *

* Penne Pasta with Roasted Sweet Bell Peppers in Homemade Marinara *

* Ratatouille - Delicious Grilled Vegetables with Homemade Marinara Sauce *

* Oven Roasted Potato * Rosemary Redskin Potato *

* Wild Rice * Chef Rice Pilaf * Whipped Potato with Gravy * Buttered Egg Noodles *

Served with assorted Fresh Baked Dinner Rolls with Butter

\$ 15.95.95 Per Person

Plates, Napkins, Silverware & Serving Utencils are included

"Quick Pick Buffet" - Choice of One or Two Entree's

Starters - Please Choose One

* Homemade Potato Salad * Tossed Salad with Assorted Dressings on the Side * Pesto Pasta Salad * Deli Slaw * Three Bean Salad *

Entree - Please Choose One or Two

- * Breast of Chicken Fra' Diablo - In a "Spicy" Tomato Sauce Served with Pasta
- * Breast of Chicken `a La Bolognese - In a Rich Beef & Vegetable Sauce Served with Pasta
- * Breast of Chicken `a L' Espagnole - In a Rich Mushroom Tomato Sauce Served with Pasta
- * Herb Grilled Boneless Breast of Chicken with Pesto Cream Sauce Served with Chef's Rice Pilaf
- * Breast of Chicken Parmesan - with Mozzarella & Homemade Marinara Served with Pasta
- * Country Fried Chicken with Country Sausage Gravy Served with Mashed Potato & Country Gravy
 - * BBQ Breast of Chicken Served with Baked Beans & Au gratin Potato
 - * Chicken Vesuvio Served with Vesuvio Potatoes
 - * Swedish Meatballs Served with Buttered Egg Noodles in Rich Sauce
- * Tender Sliced Roast Beef in a Mushroom Gravy Served with Mashed Potatoes
 - * Italian Meatballs in a Spicy Marinara Sauce Served with Pasta
- * Smoked Beef Brisket Served with Bbq Sauce Served with Au gratin Potato
 - * Stuffed Cabbage with Red Sauce Served with Mashed Potatoes
 - * Stuffed Peppers with Red Sauce Served with Mashed Potatoes
 - * Cheese Stuffed Shells with Homemade Pesto Sauce
 - * Cheese Stuffed Manicotti with Homemade Vodka Sauce
 - * Vegetable Lasagna with Homemade Red Sauce

Accompaniment - Please Choose One

* Green Beans in a Mushroom Sauce * Fiesta Corn with Roasted Peppers * Carrots in a Butter Sauce * Green Beans Italiano *

Buffet Includes Rolls & Butter, Plates, Napkins, Flatware & Serving Utencils

\$ 14.95 Per Person for One Entree - \$ 15.95 for Two Entrees

Fiesta Buffet

Create Tacos & Fajitas with all the Trimmings`

Please Choose Two, Three or Four

Shredded Season Chicken - Taco Seasoned Ground Beef - Seared Fajita Beef Strips - Seared Fajita Chicken Breast Strips

The Chef also includes...

Crispy Corn Tortillas - Soft Flour Tortillas -

Chips with Salsa

Shredded Lettuce - Shredded Cheddar

Fiesta Rice - Mexican Beans

Sour Cream - Chopped Onions and Tomato

\$ 13.95 Per Person for Two Entree - \$ 14.95 for Three Entrees - \$ 15.95 for Four Entrees

"Create a Deli Buffet or a Fruit, Cheese or Veggie Tray for an Afternoon Snack"



Seasonal Fresh Fruit Tray...\$ 4.95 Per Person

Fresh Cut Vegetable Tray...\$ 3.95 Per Person

International Cheese Tray World Class Cheese...\$ 6.95 Per Person

Golden Fried Chicken Breast Strips with Dip...\$ 5.95 Per Person

Executive Deli Sandwich Tray Presented with Two Homemade Deli Salads...\$ 10.95 Per Person

Executive Sliced Deli Meat & Cheese Tray with Breads, Rolls, Condiments & Two Homemade Deli Salads...\$ 11.95 Per Person



"Create your Own Personalized Buffet"

Choose One or more Starters, Entrees with Accompaniments & We'll Quote Your Personalized Buffet

"Starters & Salads - Choose One or More to accompany your Main Entree Selections"

Imported & Domestic Cheese Platter- Seasonal Crudite` & Grilled Vegetable Platter with Dips
Fresh Cut Seasonal Fruit Platter - Fresh Slices Mozzarella, Sliced Tomato & Basil Viniagrette
Tomato, Cucumber & Onions with Italian Viniagrette - Homemade Pasta Salad with Pesto Mayo
Greek Village Salad - Feta, Calamata, Tomato, Cucumber, Green Peppers & Onions in Viniagrette
Rustic Potato Salad - Prepared with Bacon, Sauteed Peppers, Onions & Seasoned Mayo
Mixed Salad Greens with Assorted Dressings - Traditional Ceasar Salad with Garlic Croutons & Parmesan Cheese

"Entrees - Choose One or More to Create your Buffet"

"Chicken"

Breast of Chicken Fra' Diablo - In a "Spicy" Tomato Sauce Served with Pasta
Breast of Chicken `a La Bolognaise - In a Rich Beef & Vegetable Sauce Served with Pasta
Breast of Chicken `a L' Espagnole - In a Rich Mushroom Tomato Sauce Served with Pasta
Herb Grilled Boneless Breast of Chicken with Pesto Cream Sauce Served with Chef's Rice Pilaf
Breast of Chicken Parmesan - with Mozzarella & Homemade Marinara Served with Pasta
Country Fried Chicken with Country Sausage Gravy Served with Mashed Potato & Country Gravy
BBQ Breast of Chicken Served with Baked Beans & Augratin Potato
Chicken Caccatori - Mushrooms, Onions, Olives & Peppers In a Thick Tomato Sauce Served with Pasta
Sausage & Cornbread Stuffed Breast of Chicken Served with Supreme Sauce & Rice Pilaf
Breast of Chicken Cordon Bleu with Smoked Ham & Baby Swiss Cheese with Sauce & Rice Pilaf



"Beef"

BBQ Beef Ribs with Tangy Sauce Served with Baked Beans Augratin Potato
Chicken Fried Steak Served with Country Sausage Gravy Served with Mashed Potatoes
Pepper Steak in a Spicy Beef & Tomato Sauce Served with Buttered Noodles
Corned Beed Served with Parsley Buttered Redskin Potatoes
Stuffed Cabbage with Red Sauce Served with Mashed Potatoes
Stuffed Peppers with Red Sauce Served with Mashed Potatoes
Tender Sliced Sirloin of Beef with Seasoned Mushroom Gravy
Swedish Meatballs Served with Buttered Egg Noodles in Rich Sauce
Smoked Beef Brisket Served with Bbq Sauce Bacon Baked Beans & Augratin Potato

"Lamb"

Grilled Lamb Chops A'la Greque - Oregano, Garlic & Lemon Served with Oven Roasted Potato

"Veal"

Veal Medallions on a Bed Of Caramelized Onions with Butter Sauce Served with Rice Pilaf

"Pork"

Breaded Pork Cutlet Served with Gravy & Buttered Noodles
BBQ Pulled Pork Served with Bacon Baked Beans & Mashed Potato

"Seafood"

Grilled Salmon with Lemon Caper Dill Sauce Served with Rice Pilaf
Baked White Fish with a Spicy Tomato, Onion & Sweet Pepper Creole Sauce Served with Rice Pilaf
Baked White Fish with a Lite Lemon Sauce Served with Rice Pilaf

"Buffet Accompaniments - Choose One or More to Complete your Buffet"

Pasta with Marinara - Pasta `a La Bolognaise Meat Sauce - Green Beans - Grilled Seasonal Vegetables with a Lite Butter Sauce
Rattitolti - Grilled Vegetables in a Delicious Tomato Sauce - Augratin Potatoes - Corn and Roasred Red Peppers
Garlic Smashed Potatoes with Butter - Rice Speckled with Grilled Vegetables with Butter Sauce





Sandwiches & Snacks Menu 1

Focaccia, Wraps, Croissant, Ciabatta &
Pretzel Roll Sandwiches
Fresh Cut Fruit Presentation
Fresh Cut Vegetables with Spinach Dip
Assorted Cookies, Brownies & Assorted Mini Desserts
\$ 15.95 per person

Snacks Menu 2

Assorted Sliced Cheese Platter
Chicken Breast Strips with Honey Mustard Dip
Fresh Cut Vegetables with Spinach Dip
Fresh Cut Fruit Presentation
Assorted Cookies, Brownies & Assorted Mini Desserts
\$ 15.95 per person



Combo Menu 1 & 2

Focaccia, Wraps, Croissant, Ciabatta &
Pretzel Roll Sandwiches
Assorted Sliced Cheese Platter
Chicken Breast Strips with Honey Mustard Dip
Fresh Cut Fruit Presentation
Fresh Cut Vegetables with Spinach Dip
Assorted Cookies, Brownies & Assorted Mini Desserts
\$ 16.95 per person



Gourmet Snacks Menu 3

Gourmet International Anti Pasto Meat & Cheese Presentation
Prosciutto Wrapped Melon Platter
Focaccia, Wraps, Croissant, Ciabatta & Pretzel Roll Sandwiches
Chicken Breast Strips with Honey Mustard Dipping Sauce
Fresh Cut Vegetables with Spinach Dip
Assorted Cookies, Brownies, Assorted Mini Desserts, Éclairs, Cream Puffs, Cake &
Chocolate Covered Strawberries
\$ 21.95 per person



Simple Elegance Gourmet Menu 4

Gourmet Antipasto...Imported Meats with fresh Mozzarella, tomato, basil and olive oil drizzled with
Marinated Artichoke Hearts, Roasted Peppers and Marinated Olive Garnishes
Gourmet Artisan Cheese Presentation with Crackers, with assorted nuts, dried cranberries & apricots
Gourmet Sandwiches to include...Beef Tenderloin with caramelized red onion relish on croissant
Thin Sliced Smoked Salmon with cream cheese and accented with the appropriate accompaniments
Thin Sliced Prosciutto with Fresh Buffalo Mozzarella, thinly sliced tomato and Fresh Basil Caprese on Focaccia
Applewood Smoked Ham with Creamy Butter on Hawaiian Rolls
Seasoned Boneless & Skinless Chicken Breast Strips presented with Honey Mustard Sauce for Dipping
Assorted Mini Desserts & Chocolate Covered Strawberries Tray
\$ 24.95 per person

"Appetizers, Sandwiches and Snacks"

Flavors of Mexico - Sandwiches and Accompaniments

Chicken Fajita Tortilla Wrap with Salsa Cilantro Spread
Fajita Grilled Steak Strips Tortilla Wrap with seasoned peppers and onions and Salsa Verde Sauce
Ham and Cheese Tort Sandwiches
Mexican Pinwheel Sandwiches
Southwestern Grilled Chicken Breast Strips with a creamy Salsa Jalapeno Dipping Sauce
Seven Layer Taco Dip served with crisp tortilla chips
Mexican Fiesta Pasta Salad
Mexican Bean Salad with fresh Cilantro
Nacho Chips & Salsa
\$ 16.95 per person

Mediterranean - Sandwiches and Accompaniments

Herb Grilled Chicken Breast and Marinated Grilled Vegetables on Ciabatta with Creamy Pesto Spread
Marinated Herb Grilled Vegetable Wraps with Fresh Basil and Balsamic Infused Spread
Parmesan Chicken on Crusty Bread with Roasted Red Pepper Spread
Assorted Italian Meats and Cheese on Italian Bread with Our Creamy Italian Spread
Mediterranean Fried Chicken Breast Strips presented with Peppercorn Parmesan Dipping Sauce
Pesto Pasta Salad infused with Grilled Vegetables
Marinated Olives, Pepperoncini and Cherry Peppers
\$ 16.95 per person

The Chairman of the Board Gourmet Appetizer Presentation - includes all of the following...

Gourmet Antipasto... Imported Meats with fresh Mozzarella, tomato, basil and olive oil drizzled with
Marinated Artichoke Hearts, Roasted Peppers and Marinated Olive Garnishes

Gourmet Artisan Cheese Presentation... with Crackers, with assorted nuts, dried cranberries & apricots

Gourmet Sandwiches to include... Beef Tenderloin with caramelized red onion relish on croissant, Thin Sliced
Smoked Salmon on Ciabatta with Caper-Red Onion infused cream cheese, Applewood Smoked Ham on Buttered Hawaiian Roll

Gourmet Caprese... Sliced Prosciutto with Fresh Mozzarella, sliced tomato, Fresh Basil & EVOO

\$ 28.95 per person...Please order for the number of Guests



Grilled Chicken Breast Strips
with BBQ & Ranch Dips
with Fresh Cut Veggies
\$ 12.95 per person



Fried Chicken Breast Strips
with BBQ & Ranch Dips
with Fresh Cut Veggies
\$ 12.95 per person



Our In-House Hickory
Smoked Chicken Salad,
Baby Lettuce & Crackers
\$ 13.95 per person



Grilled Steak Strips with
Dijonaise Dip & Fresh
Cut Veggies with Dip
\$ 18.95 per person

Premium Presentation Displays



Smoked Salmon Display



Fresh Cut Fruit Display



Artisan Cheese Display



Executive Seafood Display



Antipasto Display



Crudité with Hummus and Dip Display



Meza Display



Executive Sandwich Lunch



"Good Day Sunshine" - Choice One or Two Egg Selections

Vacation Omelet - Bacon, Mushrooms, Onions, Peppers, Diced Tomato & Cheese

Spanish Omelet - Diced Peppers, Tomato, Onion & Jack Cheese Topped With Salsa

Fresh Vegetable Omelet - Peppers, Onion, Mushrooms & Cheese

Ham & Cheese Omelet - Diced Ham With Cheddar & Jack Cheese

Western Omelet - Diced Onion, Peppers & Smoked Ham

Three Cheese Omelet - Cheddar, Jack & Provolone



Breakfasts Include:

Cut Fruit, Breakfast Pastry, Breakfast Potato &
Choice of Smoked Ham Slices, Sausage or Bacon

\$ 13.95 per person

"Enjoy A Delicious Freshly Prepared Brunch"

Starters

* Cut Fruit Presentation *

* Imported & Domestic Cheese with Gourmet Crackers *

* Fresh Danish, Breakfast Pastries, Nut Breads & Muffins *



Salads

* Fresh Tossed Salad with Assorted Dressings *

* Marinated Tomato & Onion Salad*

* Pasta Salad with Pesto and Parmesan *



Main Course

Your Choice of Two Egg Selections

* Vacation Omelet - Bacon, Mushrooms, Onions, Peppers, Diced Tomato & Cheese

* Spanish Omelet - Diced Peppers, Tomato, Onion & Jack Cheese Topped With Salsa

* Fresh Vegetable Omelet - Peppers, Onion, Mushrooms & Cheese

* Ham & Cheese Omelet - Diced Ham With Cheddar & Jack Cheese

* Western Omelet - Diced Onion, Peppers & Smoked Ham

* Three Cheese Omelet - Cheddar, Jack & Provolone

* Scrambled Eggs with Sweet Bell Peppers & Onions *

Your Brunch Also Includes

* Breakfast Sausage *

* Maple Ham Slices *

* Swedish Meatballs with Buttered Egg Noodles*

* Seasoned Baked Chicken *

* Pasta with Roasted Sweet Bell Peppers in Homemade Marinara *

* Chef Vegetable Di Jour *

* Potato AuGratin *

* Chef Rice Pilaf *

* Assorted Fresh Baked Dinner Rolls With Butter *

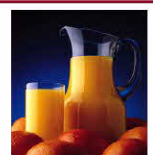
\$ 21.95 Per Person

Brunch Buffet Include Attractive Disposable Plates, Flatware & Serving Utencils

Assorted Canned Soda includes Cups & Ice (Coke & Diet, Pepsi & Diet, Sprite, Dr. Pepper...\$ 1.25

Bottled Water includes Cups & Ice...\$ 1.25

Fresh Squeezed Orange Juice by the Quart - serves 4-8...\$ 10.95





It's Not Just for Breakfast anymore...Additional Theme & Featured Favorites

TENDER FILET MEDALLIONS & SCRAMBLED EGG BREAKFAST

BEEF TENDERLOIN MEDALLIONS GRILLED AU POUVRE TOPPED WITH MARINATED GRILLED BEEFSTEAK TOMATO SLICES & PRESENTED WITH SEASONED SCRAMBLED EGGS

PRIME RIB OMELET

TENDER CARVED PRIME RIB & TANGY HORSE RADISH CHEESE

PHILLY CHEESESTEAK OMELET BREAKFAST

SEASONED THINLY SLICED TENDERLOIN OF BEEF, SAUTEED PEPPERS & ONIONS, PROVOLONE & MOZZARELLA CHEESE

'OPPA' GYROS OMELET BREAKFAST

SLICED GYRO MEAT, FETA CHEESE, ONION & DICED TOMATO OMELET WITH WARM PITA BREAD

FRENCH TOAST & PEPPERED MAPLE BACON BREAKFAST SANDWICH

OUR KICKIN' HOMEMADE PEPPERED MAPLE BACON & SCRAMBLED EGGS SERVED BETWEEN TWO SLICES OF MAPLE VANILLA BUTTER SEASONED FRENCH TOAST

SMOKED HAM, CHEDDAR & EGG CROISSANT BREAKFAST

SLICED SMOKED HAM, CHEDDAR CHEESE & EGGS PRESENTED ON CROISSANT

GRILLED SIRLOIN CROISSANT BREAKFAST SANDWICH

MARINATED GRILLED SLICED SIRLOIN & BUTTER FRIED EGGS TOPPED WITH PROVOLONE CHEESE & PRESENTED ON A FRESH CROISSANT WITH SAUTEED MUSHROOMS, ONIONS & DICED TOMATO

BREAKFAST AROUND THE WORLD

SOUTH OF THE BORDER SMOKED HAM, PEPPER, ONION & CHEESE FRITATA

SERVED WITH JALAPINO CORN MUFFIN & WHIPPED HONEY BUTTER

GREEK SPINACH OMELET FETA CHEESE, BUTTER SAUTEED SPINACH & SAUTEED ONION

EUROPEAN OMELET PROSCUITTO, FRESH MOZZARELLA, OREGANO, GREEN PEPPER & ONION

THE MEXICAN DICED TOMATO SALSA, CRUMBLED SMOKED BACON & PEPPERJACK CHEESE, GREEN PEPPERS & ONION SERVED WITH JALAPINO PEPPERS & WARM FLOUR TORTILLA

PIZZA OMELET ITALIAN SAUSAGE, SWEET RED SAUCE, OREGANO, MUSHROOMS, ONIONS, GREEN PEPPER & MOZZARELLA

HANG OVER OMELET SMOKED BACON, GIARINARIA, SAUTEED ONION & JACK CHEESE

TUSCAN ZUCCHINI FRITATA GRILLED ZUCCHINI, RICOTTA CHEESE, ZUCCHINI FLOWERETS, FRESH GARLIC & OREGANO TOPPED WITH SHREDDED PARMESAN

SOUTHWESTERN FRITATA BUTTER SAUTEED CORN & ONION, DICED TOMATO, PEPPERJACK CHEESE & FRESH CILANTRO. SERVED WITH FRESH SALSA & WARM FLOUR TORTILLAS

We hope you enjoy our additional breakfast items to Create a Personalized Breakfast Buffet.
You can also select any of these items for when ordering Our Brunch Buffet.
Please let us know your selections and we will promptly quote your price.