



FNS Catering
SUPERIOR EVENT
S E R V I C E S
Specializing in off-site Catering

Superior Event Services, your premier choice for catering, specializes in off-premise catering, delivering culinary excellence for weddings, corporate events, family gatherings, and birthdays. With an unwavering commitment to creating extraordinary memories, trust our seasoned professionals for a personalized gastronomic journey that blends creativity, sophistication, and impeccable service.

FNS will supply skilled team members to set up the presentation. Our service includes complete table service throughout your event, including table clearing, resetting, and breakdown of all catering items. All necessary food tables, linens, equipment, utensils, and presentation items related to your chosen menu are provided. Additionally, FNS will furnish black Jetware, utensils, and paper napkins unless otherwise specified.

This Confidentiality Clause ("Clause") between Franco N Sons Inc., DBA Superior Event Services ("Caterer") and the Client encompasses all confidential information shared between the parties. Caterer may disclose pricing details, menus, recipes, and business-related information ("Confidential Information"). Client agrees not to disclose or share this information with third parties without Caterer's written consent. Client will take reasonable measures to safeguard the confidentiality of the Confidential Information, preventing unauthorized access or disclosure.



FNS Catering / Superior Event Services 5255 S. Decatur Blvd. Ste 100
Las Vegas, NV 89118 (702) 257-8060

SALAD SELECTIONS

Salads Served with Rolls & Butter

SPINACH SALAD

- Crumbled Feta Cheese, Tomatoes & Hard boiled Eggs Served with our Bacon Wine Vinaigrette •

SPINACH & STRAWBERRY SALAD

- Fresh Spinach Topped with Sliced Strawberries, Feta Cheese & Caramelized Walnuts Served with an Avocado Vinaigrette •

HOLIDAY SPINACH SALAD

- Fresh Spinach Topped with Dried Cranberries, Ripe Raspberries, Caramelized Walnuts, Feta Cheese and a Champagne Vinaigrette •

MAINE SUMMER SALAD

- Greens, Dried Cranberries, Blueberries, Feta Cheese and Sliced Almonds Tossed in a Balsamic Fig Vinaigrette Dressing •

MIXED GREEN SALAD

- Radishes, Fennel & Crumbled Goat Cheese Served with a Red Wine Vinaigrette •

TUSCAN SALAD

- Mixed Greens Topped with Sliced Pear, Caramelized Walnuts and Feta Cheese Served with a Crisp Champagne Vinaigrette •

CHOPPED WEDGE SALAD

- Chopped Iceberg Lettuce Mixed with Crumbled Bleu Cheese, Chopped Bacon, Diced Tomatoes Tossed in a Chunky Bleu Cheese Dressing •

MANGO QUINOA SALAD

- Chopped Mango, Quinoa, Black Beans and Red Roasted Peppers •

FRESH SPRING SALAD

- Organic Mixed Greens, Heirloom Cherry Tomatoes, English Cucumbers, Has Avocados Served with a Caesar Lemon Vinaigrette •

HEARTS DESIRE SALAD

- Arugula, Honey Crisp Apples, Sliced Pears, Caramelized Walnuts and Feta Cheese Served with a Champagne Vinaigrette Dressing •

FNS SALAD

- Mescaline Greens, Raspberries, Caramelized Walnuts & Feta Cheese, Served with a Raspberry Vinaigrette •



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AUTUMN SALAD

- Spring Mix, Dried Cranberries, Feta Cheese, Mandarin Oranges & Caramelized Walnuts Served with a Passion Fruit Dressing •

FALL SALAD

- Fall Salad- Roasted Heirloom Carrot, Shaved Cauliflower Arugula, Pepita Seed & Parmesan with a Basil Vinaigrette •

CHOPPED ITALIAN ANTIPASTO SALAD

- Chopped Romaine Lettuce, Salami, Peppercorn Peppers, Sliced Olives, Sliced Red Onion, Cherry Tomatoes, Provolone Cheese & Small Mozzarella Balls Tossed in an Golden Italian Dressing •

ELITE SALAD

- Arugula Lettuce | Sliced Strawberries | Feta Cheese | Cashews | Passion Pear Dressing •

GREEK SALAD

- Chopped Tomatoes, Crumbled Feta Cheese, Chopped Onions, Sliced Cucumbers & Olives Tossed in Red Wine Vinaigrette •

WINTER HARVEST SALAD

- Arugula, Shaved Fennel, Candied Pecans, Ripe Pears and Shaved Reggiano Cheese Tossed in a Lemon Vinaigrette Dressing •

IRISH PUB SALAD

- Mixed Greens, English Cheddar, Hard Boiled Eggs, Cherry Tomatoes, Sliced Cucumbers & Sliced Onions Served with a Tarragon Dijon Dressing •

SOUTHWEST SALAD

- Chopped Lettuce Tossed with Seasoned Corn, Black Beans, Shredded Cheese & Crisp Tortilla Strips Served with a Chipotle Ranch Dressing •

ASIAN CRUNCH SALAD

- Mixed Greens, Wonton Strips, Shredded Cabbage, Shredded Carrots, Mandarin Oranges, Chow Mein Noodles, Garlic Ginger Dressing •

SPRING SALAD

- Spring Mix, Dried Cranberries, Feta Cheese & Mandarin Oranges Served with a Passion Fruit Dressing •

CREAMY BROCCOLI SALAD

- Broccoli Florets, Cashews, Red Onions, Dried Cranberries & Bacon Tossed in a Creamy Apple Cider Vinaigrette •

CLASSIC CAESAR SALAD

- Crisp Romaine Lettuce, Homemade Garlic Croutons and Shaved Parmesan Cheese Served with a Creamy Caesar Dressing •



SONOMA SALAD

- Mixed Greens with Arugula, Honey Crisp Apples, Sliced Pears, Caramelized Walnuts and Feta Cheese Served with a Passion Pear Dressing •

FALL HARVEST SALAD

- Mixed Greens with Caramelized Walnuts, Mandarin Oranges, Feta Cheese & Dried Cranberries Served with a Lemon Poppy seed Dressing •

CAPRESE SALAD

- Drizzled with a Balsamic Glaze & Garnished with Fresh Basil •

ARUGULA & BABY CORN SALAD

- A Refreshing Mix of Baby Corn, Arugula, Red Onion, Salt, Pepper Tossed in a Thyme Dressing with Olive Oil & White Wine Vinegar •

CUCUMBER, AVOCADO AND TOMATO SALAD

- Tossed in Vinegar •

FNS SUPERIOR SALAD

- Mescaline Greens, Raspberries, Caramelized Walnuts & Feta Cheese, Served with a Raspberry Vinaigrette •

FRESH BOCCONCINI & CHERRY TOMATO

- Fresh Mozzarella Balls & Cherry Tomatoes, Basil and Drizzled with Balsamic •

RICH & CREAMY HOMEMADE COLE SLAW

- Prepared with a Creamy, Tangy Dressing •

SOUTHERN POTATO SALAD

- Superior House-made Specialty with a Southern Kick •

SPICY ASIAN SLAW

- Tossed in Ginger Soy Vinegar Dressing •

SUPERIOR POTATO SALAD

- A House Specialty! •

WATERMELON, CUCUMBER & AVOCADO SALAD

- Topped with Cilantro •



ENTRÉE SELECTIONS

CHICKEN SELECTIONS

CHICKEN PARMESAN

- Breaded Chicken Breast Topped with Classic Marinara Sauce & Mozzarella Cheese •

SWEET TERIYAKI CHICKEN

- Ripe Vegetables, Grilled Pineapple, Glazed with a Sweet Teriyaki Sauce •

TARRAGON LEMON CHICKEN

- with Mozzarella Cheese Sautéed Mushrooms and Olives, Caramelized Delicata Squash, & Beverly Potatoes. •

BRUSCHETTA CHICKEN

- Chicken Breast Seared and Topped with Traditional Roasted Tomato Bruschetta of Diced Tomatoes, White Wine, Chopped Garlic & Herbs •

LEMON PEPPER CHICKEN

- Breast of Chicken, Marinated with Fresh Lemon Juice. Served with a Lemon Chicken Veloute Sauce •

CHICKEN PARMESAN SLIDERS

- Breaded Chicken Breast Topped with Classic Marinara Sauce & Mozzarella Cheese in a Sweet Bun

CILANTRO LIME CHICKEN

- Baked Breast of Chicken Topped with Avocado Salsa •

CHICKEN PICCATA

- Chicken Breast Sautéed in a Light Lemon Sauce and Topped with Capers •

GRILLED CHICKEN KABOBS

- Skewered with Red Onions, Red & Green Bell Peppers and Cherry Tomatoes Rice Pilaf •

GRILLED AVOCADO CALIFORNIA CHICKEN

- Grilled Chicken Breast Topped with a Fresh Avocado Salsa •

CHICKEN CORDON BLEU

- Lightly Crusted Chicken Breast Stuffed with Swiss Cheese & Gourmet Ham Served with Peppercorn Beurre Blanc Sauce •



SONOMA CHICKEN

- Grilled Breast of Chicken Slow Cooked in Apple Cider Reduction, Topped with Crispy Spinach, Poached Pear & Crumbled Bleu Cheese •

CHICKEN FRANCESE

- Chicken Breast Cooked in a Lemon Butter White Wine Sauce Topped with Capers & Artichoke Hearts •

CHICKEN MARSALA

- Breast of Chicken Sautéed with Mushrooms, Glazed with a Marsala Wine Sauce •

CHICKEN MOLE

- All White Chicken Breast Roasted with Assorted Peppers and Spices •

PROSCIUTTO STUFFED CHICKEN BREAST

- Lightly Crusted Chicken Breast Stuffed with Smoked Mozzarella, Prosciutto & Sun-dried Tomatoes •

TERIYAKI CHICKEN BOWL

- All White Breast Chicken Chunks Marinated in Sweet Teriyaki with Pineapple Chunks, Bell Peppers & Sweet Teriyaki Sauce, Tossed with Fried Rice •

APPLE CIDER GLAZED CHICKEN

- Tender Boneless Breast of Chicken Seasonally Flavored with an Apple Cider Glaze and Topped with an Apple Chutney •

CAPRESE STUFFED CHICKEN BREAST

- Lightly Crusted Chicken Breast Stuffed with Sun-dried Tomatoes, Fresh Mozzarella Cheese & Balsamic •

ASIAN CHICKEN STIR FRY

- Marinated in Asian Spices and Tossed with Bell Peppers •

CHICKEN MARBELLA

- Chicken Breast Marinated in a Brown Sugar & White Wine Sauce and Topped with Capers, Olives & Herbs •

BUTTERMILK CHICKEN

- Baked Crispy, Served with Buttermilk Avocado Ranch •

CHICKEN RIGGIES

- Rigatoni Pasta Tossed with a Rich Tomato Cream Sauce & Marinated Chicken Breast •

CHICKEN ROCKEFELLER

- Grilled Chicken Breast Topped with a Non-Dairy Cream Sauce Simmered with Spinach & Sun-dried Tomatoes •



GOOD OLE' FRIED CHICKEN

- Southern Style! •

GRILLED CHICKEN SHAWARMA KABOBS

- Garlic Marinated Chicken Skewered with a Marinated Cucumber, Onion & Tomato Served with a Tzatziki Sauce •

MEDITERRANEAN CHICKEN

- Grilled Breast of Chicken Marinated in Garlic, Mediterranean Marinade, Basil and Fresh Oregano •

CHICKEN FLORENTINE

- Sautéed Spinach, Roasted Garlic, Mushrooms •

CHICKEN ANGELO

- Lightly Breaded Chicken Breast, Prepared in a White Wine Sauce and Topped with Mushrooms & Artichoke Hearts •

SWEET BBQ GRILLED CHICKEN

- Grilled Chicken Breasts, Thighs, Legs Smothered in BBQ Sauce & Grilled to perfection on site. •

CREAMY TUSCAN GARLIC CHICKEN

- Breast of Chicken Simmered in a Savory Sauce of Garlic, Heavy Cream, Olive Oil, Italian Seasoning and Parmesan Cheese, Topped with Crispy Spinach & Sun-dried Tomatoes •

GARLIC PESTO CHICKEN WITH TOMATO CREAM SAUCE

- Roasted Chicken Prepared with Garlic, Olive Oil, Cream and Slow Simmered Tomato Sauce & Herbs •

ASIAN BLACK PEPPER CHICKEN

- Flavored with Soy, Garlic & Ginger and Marinated with Red & Green Bell Peppers •

BAKED LEMON CHICKEN

- Seasoned and Drizzled with a Light Lemon Sauce •

CHICKEN CAPRESE

- Boneless Breast of Chicken Marinated in Balsamic & Oil and Topped with Cherry Tomatoes, Fresh Mozzarella & Basil •

CHICKEN CURRY

- Chicken Cooked in a Blend of Onions, Tomatoes & Spices •



SEAFOOD SELECTIONS

GARLIC SHRIMP SCAMPI

- Plump Shrimp Sautéed in a Lemon Butter and Garlic Wine Sauce. Served over Linguine Pasta •

MARYLAND CRAB CAKES

- A Rich Blend of Lump Crab, Peppers & Spices Hand formed and Lightly Breaded. Served with Mango Chutney •

CILANTRO LIME SHRIMP

- Marinated in a Cilantro Lime Sauce and Seared to Perfection •

HONEY BBQ GLAZED SALMON FILET

- Spice Rubbed, Served with Avocado Salsa •

CAJUN SHRIMP

- Lime Beurre Blanc •

BROILED SALMON

- Served with Mango Chutney and a Lemon Beurre Blanc Sauce •

MEDITERRANEAN SALMON

- Marinated with Olive Oil, Balsamic Vinegar and Garlic, Garnished with Lemon •

BAKED TILAPIA

- Baked with Garlic & Oil, Topped with Sliced Black Olives •

CRUSTED TILAPIA

- Coated in Macadamia Nut Crumbles, Served with a Lemon Beurre Blanc Sauce and Fresh Mango Chutney •

LOBSTER TAIL

- Served with Drawn Garlic Butter •

Additional cost - MP

TILAPIA OREGANATO

- Baked in Seasoned Italian Breadcrumbs •

GARLIC LEMON BUTTER SALMON

- Grilled Salmon Filet Served in a Garlic Lemon Butter Sauce •

CHILI LIME SALMON

- Marinated in a Chili Lime Vinaigrette Served with an Avocado Salsa •

MAPLE GLAZED GRILLED SALMON

- Grilled Salmon Topped with a Sweet Maple Glaze •



PANKO CRUSTED TILAPIA

- Served with Hoisin Aioli •

SWEET & SPICY ORANGE SALMON

- Fresh Grilled Salmon Topped with an Orange Glaze •

CREAMY GARLIC BUTTER TUSCAN SALMON

- Drizzled with a Creamy Garlic Sauce Topped with Crispy Spinach & Roasted Cherry Tomatoes •

SPANISH PAELLA

- Traditional Rice Dish with Seafood •

SPRINGTIME MEDITERRANEAN SALMON

- Broiled Salmon Filet Layered with a Light White Cream Sauce Topped with Scallions & Freshly Shaved Parmesan Cheese •

ROASTED ASIAN SALMON

- Roasted with Sweet Asian Garlic Glaze and Topped with Black Sesame Seeds •



BEEF & PORK SELECTIONS

ASIAN BEEF & VEGETABLES STIR FRY

- Sautéed in a Garlic Sherry and Soy Sauce •

ANGUS BEEF SLIDERS

SLIDERS SERVED WITH A TRAY OF: SLICED CHEESES | LETTUCE | SLICED TOMATO | DICED ONION MUSTARD | MAYONNAISE | KETCHUP

PARMESAN ITALIAN MEATLOAF

- Ground Beef Simmered in Italian Seasoning and Parmesan Cheese, Topped with a Classic Marinara Sauce •

BEEF TIPS MARSALA

- Demi Glazed Roasted Beef Tips Simmered with Pearled Onions, Marinated Mushrooms, Roasted Garlic and Prepared in a Marsala Wine & Mushroom Sauce •

BEEF & BROCCOLI

- Thinly sliced beef cooked and sautéed in Asian spices, Tossed with Broccoli florets. •

BEEF SATAY SKEWERS

- Served with a Sweet Chili Sauce •

BARBACOA BEEF

- Seasoned and Slow Simmered •

SHREDDED BEEF TINGA

- Slow Simmered with Tomatoes, Chipotle Chilis and Sliced Onions •

BEEF STEW

- Slow Simmered Beef, Chunky Potatoes and Vegetables •

BAVARIAN POT ROAST

- Slow Simmered in a Tomato Based Beef Broth •

BEEF BOURGUIGNON (BURGUNDY)

- Beef Tips Slow Simmered in a Hearty Red Wine Sauce with Pearl Onions, Baby Carrots & Mushrooms •

BEEF WELLINGTON

- Wrapped in a Puff Pastry and Served with a Dollop of Bleu Cheese Gorgonzola Sauce •

BEEF STROGANOFF

- Tender Strips of Beef Paired with a Creamy Mushroom Sauce and Served over Egg Noodles •



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BOURBON BEEF MEATBALLS

- Simmered in a Delicious Bourbon Glaze •

MONGOLIAN BEEF SKEWERS

- Flank Steak Simmered in a Sweet Soy & Garlic Sauce Combination •

GRILLED TERIYAKI BEEF

- Sweet Simmered Teriyaki Beef with Ripe Vegetables •

STEAK FAJITAS

- Savory Seasoned Angus Beef Steak Fajitas, Sautéed Bell Peppers & Onions •

SLOWLY BRAISED SHORT RIB RAGU

- Served with Pappardelle Pasta, Grilled Broccolini & Red Bell Pepper •

TERIYAKI BEEF BOWL

- Shredded Beef Teriyaki Simmered with Pineapple Chunks, Bell Peppers & Sweet Teriyaki Sauce, Tossed with Fried Rice •

CHATEAUBRIAND

- Sliced Tenderloin of Beef Topped with a Red Wine Demi Glaze •

CORNER BEEF & CABBAGE

- Served Traditional Style •

SLICED BBQ BEEF BRISKET

BABY BACK RIBS

- Juicy Pork Ribs, Slow Smoked and Basted in Smoky BBQ Sauce •

SWEET PULLED PORK SLIDERS

- Served on Sweet Rolls •

HERB ROASTED BONELESS PORK CHOP

- Slow Roasted with Natural Juices and Herbs, Topped with Apples & Onions •

CHILI LIME PORK

- Chili Lime Slow Simmered Shredded Pork •

PORK CHILI VERDE

- Savory Pork Simmered in Green Chile Sauce, Served with Tomatillo Salsa •



BASIL GARLIC GRILLED PORK CHOP

- Topped with a Seasonal Chutney •

CUBAN MOJO MARINATED PORK

- Shredded Loin of Pork Marinated in Mojo •

HONEY MUSTARD PORK TENDERLOIN

- Roasted Pork Loin Smothered in a Honey Mustard Glaze •

COFFEE RUBBED PORK

- Roasted Loin of Pork Rubbed and Infused with a Special Coffee Seasoning, Served with an Apple Chutney •

LAU LAU PORK

- Slow Simmered Shredded Pork Seasoned with Hawaiian Sea Salt, Placed on a Bed of Roasted Greens •

KALUA PULLED PORK

- Slow Roasted Shredded Pork Tossed Served with BBQ Sauce, Teriyaki Sauce and Hawaiian Sweet Rolls •

CITRUS GLAZED PORK TENDERLOIN

- Served with Pineapple Salsa •

PECAN CRUSTED PORK TENDERLOIN

- Marinated and Slow Cooked with a Pecan Crust •

PORK LOIN ROULADE WITH MUSTARD PALE ALE SAUCE

- Stuffed with Wild Rice, Stuffing and Crumbled Bacon and Drizzled with a Mustard Pale Ale Sauce •

SAUSAGE, PEPPERS & ONIONS

- Sweet Italian Sausage, Sautéed with Peppers and Onions in a Marsala Wine Sauce •

GOURMET BAKED BRATWURST & SAUERKRAUT

- Served with Ground Mustard •



VEGAN / VEGETARIAN SELECTIONS

PENNE PASTA WITH A LIGHT TOMATO SAUCE AND STEAMED BROCCOLI

EGGPLANT ROLLATINI

- Thinly Sliced Eggplant, Rolled with Ricotta Cheese and Pecorino Romano Cheese Topped with Homemade Marinara Sauce and Melted Mozzarella Cheese •

BLACK BEAN & SWEET POTATO ENCHILADAS

GRILLED NAPOLEON SLIDERS

- Mini Portabella Mushroom "Sliders" Layered with Sun-dried Tomatoes, Basil and a Balsamic Drizzle •

CAPRESE STUFFED AVOCADO

- Avocado Halves Stuffed with Fresh Mozzarella Balls and Heirloom Tomatoes, Topped with a Balsamic Drizzle & Basil •

GRILLED VEGETABLE NAPOLEON

- Grilled & Stacked Portabella Mushroom, Eggplant, Squash & Zucchini, Topped with a Classic Marinara Sauce •

SPINACH STUFFED TOMATOES

- Cherry Tomatoes Stuffed with a Vegan Spinach Puree, Topped with Toasted Bread Crumbs •

EGGPLANT PARMESAN

- Lightly Breaded Eggplant Topped with Homemade Marinara Sauce & Melted Mozzarella Cheese •

EGGPLANT CANNELONI

- Rolled Eggplant Stuffed with Quinoa, Spinach & Garlic Topped with Classic Marinara Sauce and Mozzarella •



PASTA SELECTIONS

BAKED PENNE PASTA

- Baked with Fresh Mozzarella, Creamy Ricotta Cheese & Classic Marinara Sauce •

CHEF'S TRADITIONAL HOMEMADE ITALIAN LASAGNA

- Wide Noodles, Layered with Marinara Sauce, Creamy Ricotta Cheese, Seasoned Ground Beef & Mozzarella Cheese •

VEGETABLE LASAGNA

- Wide Noodles, Layered with Zucchini, Squash, Eggplant, Creamy Ricotta Cheese, Mozzarella Cheese and Béchamel Sauce •

EGGPLANT PARMESAN AND BAKED PENNE

- Lightly Breaded Eggplant, Topped with Homemade Marinara Sauce & Melted Mozzarella Cheese Served with Baked Penne & Sautéed Green Beans •

CHEF'S CHEESE LASAGNA

- Wide Noodles, Layered with Marinara Sauce, Creamy Ricotta Cheese, Parmesan Cheese & Mozzarella Cheese •

SHRIMP SCAMPI

- Garlic, Lemon, Chardonnay, Flamed Shrimp in Lemon Butter with Linguini Pasta •

SUN-DRIED TOMATO ORZO PASTA SALAD

- Tossed with Sun-dried Tomatoes, Artichokes Hearts & Shaved Parmesan Cheese •

SHRIMP FRA DIAVOLO

- Succulent Shrimp Tossed in a Spicy Tomato Sauce and Served Over Pasta •

ANGEL HAIR PASTA WITH PEAS AND PROSCIUTTO

- Tossed in a Light Cream Sauce •

ANGEL HAIR PASTA

- Tossed in Butter and Garlic •

LEMON GARLIC PASTA

- Angel Hair Pasta Tossed in a Lemon Cream Sauce •



STARCH SELECTIONS

ROASTED GARLIC MASHED POTATOES

- Whipped with Butter & Garlic •

ROASTED ROSEMARY POTATOES

SCALLOPED POTATOES

TRADITIONAL MASHED POTATOES

BAKED WHIPPED SWEET POTATOES

- Topped with Brown Sugar & Butter. Add Mini Marshmallows if desired •

ROASTED HERB RED POTATOES

- Roasted with Chef's Blend Garlic, Butter, Herbs, Salt & Pepper •

HOUSE-MADE SPANISH RICE

- Tossed in a Rich Tomato Sauce with Sautéed Chopped Onions, Diced Tomatoes & Garlic •

RICE PILAF

- Seasoned Jasmine Rice Tossed with Fresh Baby Peas & Carrots •

CREAMY MACARONI & CHEESE

- Baked to Perfection •

GREEK LEMON RICE PILAF

- Basmati Rice cooked with fresh lemon Juice & Lemon Zest, Fresh Dill & Parsley •

DIRTY RICE

- Flavored with Spices and Chicken Broth •

BAKED BEANS



CILANTRO LIME RICE

- White Rice Mixed with Fresh Cilantro & Lime •

CITRUS RICE

- Basmati Rice Prepared with Citrus Zest and Tossed with Basil •

BASMATI RICE

REFRIED BEANS

- Prepared Traditional Style •

HERBED BROWN RICE

CAULIFLOWER RICE

JASMINE WHITE RICE



VEGETABLE SELECTIONS

CHEF PREPARED ASPARAGUS

- Prepared with Butter & Garlic •

SAUTÉED ASPARAGUS

- Tossed with Garlic, Butter, Salt & Pepper •

CREAMED SPINACH

CHARRED BRUSSELS SPROUTS

- Pomegranate, Apple, Cranberry, Feta & Candy Walnut, Poppy Seed Vinaigrette •

HONEY BALSAMIC GLAZE ROASTED BRUSSELS SPROUTS

- Tossed in a Sweet Balsamic Glaze with Dried Cranberries & Roasted Butternut Squash •

CHEF PREPARED CHOPPED ZUCCHINI & SQUASH

- Tossed in Garlic & Oil •

SPICY ASIAN ZUCCHINI

AUTUMN ROOT VEGETABLE MEDLEY

STEAMED BROCCOLI

BOK CHOY & MUSHROOM STIR FRY

FRESH STEAMED CORN

SAUTÉED GREEN BEANS

ROASTED BROCCOLI & CAULIFLOWER MASHED

- Topped with a Toasted Bread Crumb Topping •

CALIFORNIA BLEND VEGETABLE MEDLEY

- Roasted Broccoli, Cauliflower & Carrots •

GRILLED VEGETABLES

- Zucchini, Asparagus, Bell Peppers & Red Onions •

CHEF PREPARED SAUTÉED SUNSHINE WAX BEANS

- Tossed in Garlic, Oil, Salt & Pepper •

CHILLED ASPARAGUS

- Topped with Roasted Red Peppers •



SESAME BROCCOLI, BABY CARROTS, WATER CHESTNUTS & SNAP PEAS

• Drizzled with a Sesame Teriyaki •

ORANGE HONEY GLAZED BABY CARROTS

MEDITERRANEAN ROASTED VEGETABLE

• Marinated with Olive Oil, Fresh Rosemary & Sea Salt •



DESSERT SELECTIONS

GRANDMAS HOMEMADE GHIRARDELLI FUDGE BROWNIES

MINI LEMON BARS

- Served with a Fresh Raspberry Sauce Drizzle •

CHOCOLATE DECADENCE CAKE

- Sliced & Drizzled with a Raspberry Sauce •

NEW YORK CHEESECAKE BITES

- ~Topped with Strawberry or Blueberry Compote ~ •

CHOCOLATE MOUSSE & FUDGE BROWNIE TRIFLE SHOOTER

- Ghirardelli Fudge Brownies Layered with Chocolate Mousse and Topped with Whipped Creme and Salted Caramel •

S'MORES TRIFLE

- Layers of Chopped Graham Crackers, Chocolate Pudding & Marshmallow Fluff Topped with Hersheys Chocolate Chips •

SWEET CHURROS

- Dusted with Cinnamon & Sugar •

BREAD PUDDING

- Homemade Bread Pudding Served with a Creamy Caramel or Chocolate Drizzle •

RED VELVET CAKE

- Smothered with Cream Cheese Frosting •

HONEY VANILLA STRAWBERRY SHORTCAKE TRIFLE SHOOTER

- Vanilla Sponge Cake Layered with Fresh Strawberries & Vanilla Pudding. Topped with Fresh Whipped Creme and Strawberry Compote •

MOM'S COOKIE CUPBOARD

- Chocolate Chip Cookies, Old Fashioned Oatmeal Raisin Cookies and Fudge Nut Brownies •



ASSORTED HOLIDAY MINI DESSERTS

- Delectable Gourmet Mini Cakes and Cookies Decorated for the Holidays •

FRENCH MACAROONS

MINI CANNOLI

- Crisp Italian Shells Filled with Sweet Cream •

MINI FRENCH CREME PUFFS

PINEAPPLE CHEESECAKE TRIFLE

- Rich & Creamy Cheesecake Topped with Fresh Pineapple Compote, Whipped Cream and Coconut Sprinkles •

PINEAPPLE UPSIDE DOWN CAKE



BUFFET PACKAGES

BUFFET STYLE

HOSTS CHOICE OF (1) ENTRÉE

- Includes Choice of (1) Salad, (1) Entrées, (1) Starch, (1) Vegetable, & (1) Dessert

HOST CHOICE OF (2) ENTRÉE

- Includes Choice of (1) Salad, (2) Entrées, (1) Starch, (1) Vegetable, & (1) Dessert

HOST CHOICE OF (3) ENTRÉE

- Includes Choice of (1) Salad, (3) Entrées, (1) Starch, (1) Vegetable, & (1) Dessert

PLATED STYLE

THREE COURSE SINGLE ENTRÉE PLATED DINNER

- Includes Choice of (1) Salad, (1) Entrée, (1) Starch, (1) Vegetable, & (1) Dessert

THREE COURSE DUO ENTRÉE PLATED DINNER

- Includes Choice of (1) Salad, (2) Entrée, (1) Starch, (1) Vegetable, & (1) Dessert



ADDITIONAL OPTIONS

BEVERAGES

COFFEE & HOT TEA STATION

- Fresh Brewed Regular & Decaf Coffee & Assorted Teas Served with Half & Half, French Vanilla Flavored Creamers, Assorted Sugars (Sweet & Low, Splenda, Equal & Traditional Sugar) & Lemon Wedges

ICED TEA OR SWEET LEMONADE STATION

- Assorted Sugars (Sweet & Low, Splenda, Equal & Traditional Sugar) & Lemon Wedges

INFUSED WATER

- Chef's Choice of Flavor

ASSORTED SOFT DRINKS & BOTTLED WATER

- COKE | DIET COKE | SPRITE

UPGRADES

FINE CHINA & FLATWARE PACKAGE

GLASSWARE PACKAGE

WHITE/BLACK POLY COTTON LINEN

WHITE/BLACK POLY COTTON NAPKINS

COLORED LINENS

BLACK FOLDING CHAIRS

BLACK/WHITE RESIN FOLDING CHAIRS

BANQUET CHAIRS WITH BLACK/WHITE CHAIR COVERS

HIGHBOY COCKTAIL TABLE

HIGHBOY COCKTAIL TABLE WITH BLACK OR WHITE SPANDEX LINEN

5' ROUND DINING TABLE

- SEATS 8

BLACK TUFTED BAR

- 8FT

SKIRTED TABLE PORTABLE BAR

SKIRTED LOW TABLE PORTABLE BAR

