

STARTERS / DIPS / SPREADS

Smoked Trout Pâté 14.50 1/2 lb

our signature spread. great served with crisp veggies or warm baguettes

Red Pepper Relish 10.00 1/2 lb

a house favorite from the start. best served with whipped cream cheese on our baguette crunchies

add whipped cream cheese 3.00 1/2 lb

Curried Chutney Dip 7.50 1/2 lb

sautéed onions, mango chutney, curry, turmeric, cream cheese



Green Goddess 9.50 1/2 lb

cream cheese, tarragon, scallions, parsley, lemon & a touch of garlic

Hummus 5.00 1/2 lb

Middle Eastern chickpea dip with garlic, tahini, lemon juice, and evoo

Marinated Eggplant 7.50 1/2 lb

roasted eggplant tossed with evoo, cilantro, parsley, red chilis, garlic, and lemon juice. pairs well with Za'atar crisps, crunchies or veggies

Baguette Crunchies 5.50 1/2 lb

great with all our dips and spreads

House Made Pickles 10.00 lb

our chef's specialty including assorted mixed vegetables with a turmeric and mustard seed brine. snappy and yummy!

please inquire about our changing selection of seasonal dips and spreads

PLATTERS / PLATED / READY TO GO

Aram Platter

serves 12-15

vicki lee's signature roulade sandwich. made with an Armenian cracker bread, herb cream cheese, romaine lettuce, plum tomato, and your choice of filling. choice of two arams sliced, garnished and ready to serve. yields approx 30-36 slices

rst beef, turkey, sm ham, grilled veggie 98.50

smoked salmon 126.50

Mini Aram Platter

36 app-sized slices 65.00

smoked salmon 79.00

Single Whole Aram

yields 12-18 slices 49.50

smoked salmon 63.50

Hummus Platter

55.00 serves 10-15

1 lb hummus, 1/2 lb each marinated olives, roasted peppers, fresh assorted veggies, lemon parsley sauce, and 1 pkg pita bread

extra pita bread 4.00 per pkg

Fresh Fruit Platter

100.00 serve 15-20

fresh seasonal fruits and berries served with our lemon chantilly cream

Fruit & Cheese Platter

125.00 serve 15-20

imported and local cheeses, fresh fruits, and berries served with crackers or baguettes

Artisanal Cheese Platter

125.00 serve 15-20

imported and domestic cheeses, dried fruits, toasted nuts, and crackers

Farm to Table Crudité

55.00

crisp seasonal veggies accompanied by cool classic dips. Serves 15-20

Smoked Salmon Platter

10.50 per person

duck trap salmon, red onions, capers, cornichons, whipped cream cheese

Antipasto Platter

125.00 serves 15-20

assorted Italian cold cuts, Parmesan, roasted peppers, marinated eggplant, marinated olives & Iggy's mini baguettes

Mezza Platter

150.00 serves 15-20

a middle eastern medley including falafel, basmati & wild rice with chickpea, marinated eggplant, hummus, yalanchi (stuffed grape leaves), kalamata olives, marinated roasted peppers, french feta & pita bread

all platters are decoratively garnished and ready to serve on take-away trays. also available on our collection of trays and platters when available, with advance notice & security deposit.

SALADS / GREENS / CRISP

Orzo Pasta with Wild Mushrooms	13.00 lb	vicki lee's Beet Salad	13.50 lb
tossed with fresh herbs, evoo, lemon juice		one of our most popular! red & gold beets drizzled with balsamic vinegar on a bed of arugula with toasted walnuts, gorgonzola, and a creamy gorgonzola dressing	
Penne Pasta with Arugula Pesto	13.00 lb	French Lentil Salad	13.00 lb
house-made arugula pesto, asparagus, yellow pear tomatoes, shaved parmesan		French green lentils tossed with red onion, scallions, shallots, cucumbers, and red wine vinegar	
Lemon Tagliatelle	13.00 lb	Fattoush Salad	12.00 lb
tossed with fresh herbs and lemon zest. great with our chicken piccata		chickpeas, cucumbers, tomatoes, lemon juice, evoo, and fresh herbs. Finished with toasted pita	
Smoked Gouda Tortellini Salad	13.00 lb	Crunchy Cucumber Salad	10.50 lb
fresh Capone pasta, red and green bell peppers, parsley, maple sherry vinaigrette		tossed with scallions, red peppers, and celery, in a cumin-mint vinaigrette	
Wild Mushroom Tagliatelle	13.00 lb	Assorted Slaws	10.50 lb
tossed with assorted mushrooms, baby arugula, evoo and shaved grana padano. available with grilled chicken or assorted vegetables at an additional charge		please ask us	
Linguine with Shrimp	16.50 lb	Charred Broccoli Salad	13.00 lb
tossed with sun-dried tomatoes, fresh herbs, garlic, lemon juice, and evoo		charred broccoli with Fresno chili, lemon, and garlic	
Wild Rice Salad	15.00 lb	Roasted Butternut Squash and Red onion salad	13.00 lb
tossed in a balsamic dressing with toasted almonds, raisins, and plum tomatoes		tossed with tahini, and Za'atar	
Black Bean Fiesta	12.00 lb	Roasted Cauliflower Salad	14.00 lb
cumin marinated black beans, diced bell peppers, red onions, lime juice		capers, lemon, parsley, and dijon	
Israeli Cous Cous	13.00 lb	Roasted Chickpeas with Za'atar	11.00 lb
with roasted vegetables and balsamic vinaigrette		chickpeas, with carrots, cabbage, fennel, golden raisins, and fresh herbs	
Brown Rice Salad	13.00 lb	Organic Pear Tomato Salad	14.00 lb
black beans, freshly roasted corn, plum tomatoes, scallion, red onion, cilantro, lime juice, and evoo		red and yellow pear tomatoes, fresh mozzarella, basil, and a citrus vinaigrette	
Farro Salad	13.00 lb	Haricot Vert Vinaigrette	14.00 lb
with roasted butternut squash, shiitake, dried cranberry and shaved kale. orange honey vinaigrette		French green beans, red onion, and French feta tossed in a house vinaigrette	
Country Potato Salad	10.50 lb	Chicken Salad	18.50 lb
old-fashioned potato salad made with mayonnaise, sour cream, a dash of vinegar, celery, and onions. also, ask about our summer cole slaws!		varieties include lemon pepper, fresh tarragon, and southwestern	
		Roasted Brussels Sprouts	13.50 lb
		dried cranberry, gorgonzola, toasted walnuts, and maple sherry vinaigrette	

HD'S / PASSED APPETIZERS / SPECIALTY

* for full service catering only

Crab Cake served with a jalapeno lime aioli	26.00 dz	Mini Savory Tartes apple, roasted cipollini onions & morbier or butternut squash, red onion, toasted pistachio, creamy tahini sauce, and za'atar	26.00 dz
Beef Empanadas homemade cream cheese dough. served with chipotle aioli	24.00 dz	Wild Mushroom Palmiers puff pastry, wild mushrooms, and Chevre cream	24.00 dz
* Wild Mushroom Turnovers	24.00 dz	Deviled Eggs assorted types	22.00 dz
* Smoked Gouda Wontons	24.00 dz	Prosciutto Wrapped Melon or Asparagus	26.00 dz
Wonton Cups avocado black bean salsa / thai chicken salad / spicy shrimp salad	24.00 dz	Figs with Bleu Cheese & Balsamic Glaze	26.00 dz
Chicken Croquettes	24.00 dz	Bruschetta / Grilled Crostini assorted toppings	24.00 dz
Leek and Wild Mushroom Croquettes	24.00 dz	Potato Pancakes with chive sour cream or applesauce	20.00 dz
Roasted Corn and Basil Arancini	24.00 dz	Vietnamese Spring Rolls vegetarian & gluten-free	26.00 dz
Falafel Bites	20.00 dz	* Crispy Pan-Seared Tuna Rolls – WOW	26.00 dz
Lamb & Beef Meatballs baked in tahini	18.00 dz	Tuna Tartar on Crispy Wontons	mkt
Shrimp Skewers chimichurri, shallot & herb, new orleans bbq, or siracha	24.00 dz	Mini Quiche	24.00 dz
* Shrimp Fritters besan batter, tamari dipping sauce gluten-free	26.00 dz	* Shrimp Cocktail Shooters	26.00 dz
Swedish Toast Skagen swedish shrimp salad with dill on rye toasts	24.00 dz	Baby Lamb Kebabs ground lamb, spices, pine nuts wrapped in grilled zucchini	24.00 dz
Assorted Grilled Chicken Skewers please ask us	26.00 dz	Fillo Cups with Leek Chiffonade or with Spiced Lamb, Mint, French Feta	26.00 dz
Chicken Meatballs sriracha honey glazed meatballs with a blue cheese sauce	24.00 dz	Fresh Fruit Skewers	24.00 dz
Endive Leaves Piped with Smoked Trout micro greens	24.00 dz	Assorted Soup shooters	18.00 dz
Salmon Cakes w/Caper remoulade	24.00 dz	Savory Galettes our handmade galette dough topped with assorted savory fillings Yields 12-14 slices per	18.50 ea

most of our hd's require some type of final preparation. please speak with any of our staff for information about heating, frying, filling, cutting. we provide full serving instructions.

MEALS / DINNERS / ENTREES

visit our website weekly for our changing entrée list. listed below are a few of our favorite selections.
we use only Bell & Evans all natural chicken!

<p>Chicken Piccata 18.50 lb boneless, skinless chicken breasts in a delicate parmesan egg batter. pan sautéed and drizzled with a lemon-garlic parsley butter</p>	<p>Zucchini wrapped Lamb Kebabs 18.00 lb ground lamb mixed with Feta and pine nuts, herbs and spices and wrapped in grilled zucchini. Served with a tzatziki sauce</p>
<p>Chicken Parmesan 18.50 lb plain and simple panko chicken cutlets topped with fresh mozzarella, basil, and our house-made tomato basil sauce</p>	<p>Fennel Roasted Lamb tops 30.00 lb tender boneless lamb tops crusted with fennel seeds, rosemary, and thyme and roasted and served with a wild mushroom Demi sauce</p>
<p>Chicken Marsala 17.50 lb boneless, skinless chicken thighs braised with mushrooms and marsala wine</p>	<p>Cumin and Coriander crusted Pork Tenderloin 18.50 lb Coleman all natural pork. served with a salsa verde</p>
<p>Chicken and Wild Mushroom Casserole 17.50 lb assorted wild mushrooms, Swiss chard, shallots, sherry, and chicken broth. fabulous served with our jasmine rice</p>	<p>Herb Roasted Pork Loin 13.50 lb all-natural pork loin served with a cipollini and apple relish</p>
<p>Souvlaki Chicken Skewers 6.95 ea lemon and herb marinated chicken skewered with peppers and onions</p>	<p>Sausage and Swiss chard Lasagna 13.50 lb Capone egg pasta, Italian sausage, braised Swiss chard, Fontina cheese, and Bechamel sauce</p>
<p>Harissa Marinated Chicken 18.50 lb boneless chicken breasts marinated in a hot chili paste with spices and herbs and grilled</p>	<p>Crab Cakes 6.50 ea ours are fabulous! Made with fresh crabmeat and finished with Japanese breadcrumbs. Served with a jalapeño-lime aioli</p>
<p>Aunt Ruby's Wings 13.00 lb (roughly 8-10 per lb) delicious sesame soy glazed wings. bet you can't eat one</p>	<p>Salmon Cakes 4.50 ea hidden Fjord Atlantic salmon with dill, bell pepper, capers, and dijon</p>
<p>Herb-Roasted Beef Tenderloin mkt served with a horseradish cream sauce or a port wine reduction</p>	<p>Pan-Seared Salmon 30.00 lb Faroe Island salmon in a maple-soy marinade</p>
<p>Boeuf Bourguignonne 18.50 lb à la Julia Child. made with red wine, rich beef stock, beef chuck, button mushrooms, & pearl onions. perfect with boiled potatoes or our buttered egg noodles</p>	<p>Whole Roasted Salmon mkt topped with blistered tomatoes and fresh herbs</p>
<p>Beef Stroganoff 18.50 lb pan-seared tenderloin brochettes, mushrooms, shallots, and sour cream. Great served with our buttered egg noodles</p>	<p>Assorted Shrimp Skewers 5.00 ea 3 shrimp per-Chimichurri, Sriracha, or Shallot & Herb</p>
<p>Shepherd's Pie 14.50 lb ground beef mixed with carrots and onion and topped with our creamy mashed potatoes</p>	<p>Grilled Shrimp 30.00 lb grilled shrimp with pickled peppers and preserved lemons</p>
<p>Nora's Meatloaf 12.50 lb made with all-natural beef, veal, and pork, wrapped with applewood bacon. great served with our creamy mashed potatoes. also available in mini loaves, upon request</p>	<p>Lemon Baked Haddock mkt fresh Gloucester haddock sprinkled with lemon and topped with herbed panko crumbs</p>
<p>Chermoula Marinated Hanger Steak 31.00 lb North African marinade with spices, roasted red peppers, lemon, garlic, touch of tahini</p>	<p>Fish Pie 17.50 lb layers of fresh cod, spinach, and hard-cooked egg topped with creamy mashed potatoes and a delicate momay sauce</p>
	<p>Savory Quiche 28.00 serves 6-8 our deep dish quiche made with assorted savory fillings and Swiss Gruyère</p>

VEGETARIAN ENTRÉES	SIDES / ACCOMPANIMENTS / MORE
<p>Savory Quiche Selections 1 size serves 6-8 28.00 ea</p> <p>Roasted Graffiti Eggplant 14.50 lb stuffed with heirloom tomatoes and cucumbers, topped with labneh and zhoug</p> <p>Vegetarian Moussaka 13.00 lb tomato braised lentils, roasted eggplant, bechamel sauce</p> <p>Stuffed Portabello Mushrooms 15.00 lb fresh ricotta, sautéed spinach, basil, Parmesan and Fontina</p> <p>Eggplant Parmesan 13.00 lb layers of fried eggplant, marinara, and Mozzarella cheese. stacked tall and baked</p> <p>Eggplant Roulades 13.00 lb filled with herbed ricotta & topped with tomato basil sauce</p> <p>Fresh Spinach Lasagna 13.00 lb 1 small aluminum pan weighs roughly 7.5-8lbs, 2-3 servings per pound</p> <p>Butternut Squash, Wild Mushroom Lasagna 13.00 lb whipped butternut squash, crispy shiitake, ricotta, sage béchamel</p> <p>Falafel 3.50 ea made with chickpeas, parsley, onions, spices and pan-fried. served with a Tzatziki sauce</p>	<p>Marinated Grilled Vegetables 13.50 lb seasonal marinated vegetables perfectly grilled. asparagus, portobello mushrooms, peppers, fennel, and onions to name a few!</p> <p>Cauliflower Fennel Cazuela 13.00 lb made with baby fennel and topped with manchego and toasted Panko</p> <p>Corn & Poblano Pudding 11.50 lb a creamy corn pudding made with bacon, cayenne, jalepeño, and poblano</p> <p>Sesame Green Beans 12.00 lb blanched green beans tossed in sesame seeds and soy sauce</p> <p>Broccoli Rabe with Roasted Garlic 13.00 lb</p> <p>Roasted Broccoli & Mushrooms 13.00 lb paprika and garlic</p> <p>Roasted Carrots 13.00 lb Rosemary and honey or Aleppo and honey</p> <p>Sautéed Cauliflower 13.00 lb cauliflower dipped in egg batter and pan-fried</p> <p>Ratatouille 12.00 lb slow cooked eggplant, summer squash, roasted peppers and tomatoes</p> <p>Potatoes Your Way from 10.50 lb we do potatoes in many ways including mashed, smashed, roasted red bliss or fingerling, parsley potatoes, Lyonnaise, and any other way you like them</p>

STARCHY SIDES	GREEN SALADS
<p>Basmati & Wild Rice with Chickpeas 12.50 lb</p>	<p>Mixed Greens dried cranberry, chèvre, toasted walnuts, and citrus vinaigrette</p>
<p>Jasmine Rice / Rice Pilaf \$9.50 lb / \$3.50 pp -10 pp minimum</p>	
<p>/ Cracked Wheat Pilaf</p>	
<p>Mashed Potatoes Your Way 10.50 lb</p>	<p>Shaved Kale baby kale, roasted butternut squash & grapes, Parmesan vinaigrette, toasted pistachios</p>
<p>Mac n Cheese 13.00 lb</p>	
<p>Penne with Chicken & Brocollini 14.00 lb</p>	<p>Arugula, Pear & Roasted Beets honeyed pears, cumin, and caraway yogurt dressing</p>
<p>Savory Leek Bread Pudding 10.50 lb</p>	
<p>Sweet Potato Soufflé 13.50 lb</p>	<p>Greek Salad baby romaine hearts, whipped feta, olive crouton, pickled peppers, cucumber and tomatoes, and a roasted red pepper vinaigrette</p>
<p>Sweet Potato Gratin 13.50 lb</p>	
<p>Lyonnaise Potatoes 10.50 lb</p>	
	<p>5.00 per person / minimum 10 people</p>