

# A LA CARTE MENU

## *Appetizer Platters - Serve 20-25*

Crudité Platter - \$50  
Assorted fresh veggies with homemade hummus and/or ranch dip

Anti-Pasti Platter - \$70  
Assorted Italian meats, gourmet cheeses, crackers, artichoke hearts, olives

Fresh Fruit Platter - \$60  
Assorted fresh seasonal fruits and berries

## *Appetizer Selections*

Bruschetta - traditionally seasoned chopped tomatoes over mini toasts	\$3.00/piece
Mini Veggie Skewered - pineapple, peppers, mushrooms, onions	\$3.00/piece
Mini Chicken Kabobs - pineapple, peppers, mushrooms, onions	\$3.50/piece
Bacon-Wrapped Pork Tenderloins - served on a stick	\$3.50/piece
Stuffed Mushroom Caps - creamy spinach & artichoke filling	\$3.50/piece
Caprese Salad Skewers - cherry tomato, mini-mozzarella, fresh basil	\$3.50/piece
Shrimp Quesadillas with Mango Salsa - served with fresh avocado	\$4.00/piece
Fruit Skewers - fresh melon, pineapple, strawberries	\$4.50/piece
Bacon-wrapped Jalapenos - stuffed with cream cheese	\$4.00/piece
Antipasti skewers - tortellini, olives, salami, prosciutto	\$4.50/piece

## *Salad Selections*

Salads include dressing of choice. Half Pan sizes available.

Charlottes Salad - \$75/full pan  
Spinach, walnuts, goat cheese, red onions and dried cranberries, Champagne vinaigrette

Pig Pen Salad - \$75/full pan  
Mixed Greens, hard boiled eggs, bacon, avocado, bleu cheese, tomato

Garden Salad - \$60/full pan  
Seasonal Mixed Greens

## *Side Dish Selections*

Au Gratin Potatoes	\$40/half pan
Mac & Cheese	\$40/half pan
Gluten Free Mac & Cheese	\$40/half pan
Baked Beans	\$30/half pan
Creamy Cole Slaw	\$30/half pan
Butter Sautéed Mushrooms butter, garlic sauce	\$30/half pan
Green Beans butter, garlic, balsamic reduction	\$30/half pan

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## Entrée Selections

Porkie Wings - 4oz each	\$36/dozen
Chicken Breast - lemon-pepper marinated or Italian marinated	\$6/each
Chicken Kabobs - onion, peppers, pineapple	\$8/each
Stuffed Chicken Breast - spinach, goat cheese, prosciutto	\$10.50/each
Beer Can Chicken - Serves 4-6 guests per chicken	\$32/each
Prime Rib Hamburgers* - 1/2 lb. each	\$8/each
Hebrew National Hot Dogs*	\$3/each
Veggie Burgers* - for the non-meat eaters in your crowd	\$4/each
Corn on the Cob - Available seasonally	\$3/each
Vegetarian Lasagna - spinach, ricotta, marinara	\$50/half pan
Gluten Free Lasagna - sweet potato, squash, ricotta, marinara	\$75/half pan
Three Cheese Tortellini - with marinara, vodka OR aurora sauce	\$40/half pan
Cold Pasta Salad - noodles, cherry tomatoes, broccoli florets	\$30/half pan
Gluten Free Pasta Salad - GF noodles, cheese, veggies	\$50/half pan

## Bread Selections

Porkie Rolls - baked locally at Swissmaid Bakery	\$6/dozen
Corn Bread - 12pcs per Half Pan	\$1.25/piece

## Dessert Selections

Desserts are baked locally at Swissmaid Bakery!

Triple Chocolate Brownies - \$40/half sheet  
topped with chocolate frosting

Plops - \$40/half sheet  
triple chocolate brownie base topped with heath bar, caramel sauce & mini marshmallows

Is there is something you don't see on our a la carte menu but WANT  
for your party? Just ask! We are here to accomodate all of your  
party and catering needs!

\*Burgers and Dogs include freshly baked buns from Swiss Maid Bakery!

\*\*Half pans serve 12-15 guests

\*\*\*Half sheet of dessert serves