



## Starter Plates

### Domestic Cheese

Cheddar, swiss, provolone, pepper jack, and crackers  
(Available in Small \$45, Medium \$60, or Large \$85)

### Imported Cheese

**Sm:** Danish Blue, Smoked Gouda \$45

**Med:** Brie, Apple Wood, Danish Blue, Piave \$65

**Lrg:** Apple Wood, Danish Blue, Piave, Bucheron, Prima Donna \$90  
All garnished with fruit, nuts, and crackers

### Seasonal Fruit

Seasonal melons, berries, pineapple, and grapes  
(Available in Small \$40, Medium \$55, or Large \$70)

### Antipasti

Italian meats, provolone, kalamata olives, bruschetta, marinated mozzarella, roasted peppers, cherry poppers  
(Available in Small \$50, Medium \$70, or Large \$90)

### Poached Salmon

Cream cheese dill sauce, cucumber, red onion, capers, and diced tomato (Available in Half Side \$80 or Whole Sides \$150)

### Pico de Gallo Sampler

Pico de Gallo, mango salsa, Texas Caviar, corn tortillas  
(Available in Small \$45 or Large \$80)

### Roasted Vegetable

Asparagus, zucchini, squash, red onion, green beans, mushrooms, bell peppers, and carrots with a Balsamic Glaze  
(Available in Small \$55, Medium \$70, or Large \$85)

### Goat Cheese Toast

With walnuts, honey, rosemary (Available in Small \$45 or Large \$80)

### Cheese and Fruit

Cheddar, swiss, pepper jack, provolone, seasonal melons, berries, and crackers (Available in Small \$45, Medium \$60, or Large \$85)

### Vegetable Crudités

Selection of fresh vegetables with blue cheese dip  
(Available in Small \$40, Medium \$50, or Large \$70)

### Deviled Eggs

Traditional  
(\$12 Per Dozen)

### Deviled Eggs - Smoked Salmon

Smoked Salmon, capers, and shaved red onion  
(\$20 Per Dozen)

### Crab Ball Dip

Crabmeat, cheese, Baltimore Spice, and lemon wheels  
(Available in Small \$50 or Large \$80)

### The Mediterranean

Hummus, olives, tabbouleh, dolmades, cucumber, feta, roasted red peppers, with toasted pitas  
(Available in Small \$45, Medium \$65, or Large \$80)

### Baked Stuffed Brie

Dried cranberries, walnuts, fruit preserves in a puff pastry with crackers (Available in Small \$35 or Large \$65)

### Spinach and Artichoke Dip or Buffalo Chicken Dip

Oven-ready with crackers (One size \$45)

## Greens & Soup

**Caesar:** Romaine, croûtons, grated parmesan, Caesar dressing (\$4.00 per person)

**Misto:** Baby greens, dried figs, dried cranberries, Danish Blue cheese, rosemary balsamic vinaigrette (\$5.00 per person)

**Nancy:** Field greens, blue cheese, dried cranberries, candied walnuts with a balsamic vinaigrette (\$5.00 per person)

**Mixed Greens:** Mixed greens, cucumber, tomato, and shredded carrots (\$3.50 per person)

**Spinach:** Baby spinach, mushrooms, bacon, swiss cheese, sliced egg, and red onion (\$5.00 per person)

Add Chicken to any salad above (+ \$2.50 per person)

### Soup:

Lobster Bisque \$9.99/24 oz.

Crab Bisque \$9.99/24 oz.

Kennett Square Mushroom \$9.99/24 oz.

Soup de Jour \$7.99/24 oz.



## Poultry Entrees

*(all available as half or full pan)*

- Chicken Parmesan (half \$75 or full \$135)
- Garlic Chicken, Basil, and Sundried Tomato Demi (half \$75 or full \$135)
- Chicken with Lemon Butter Blanc (half \$75 or full \$135)
- Caribbean Jerk Chicken with Grilled Pineapple Salsa (half \$80 or full \$145)
- Sweet and Spicy Grilled Chicken with Orange Glaze (half \$75 or full \$135)
- Chicken Coq Au Vin (half \$75 or full \$135)
- Roasted Chile Citrus Chicken with Tomatilla Salsa (half \$75 or full \$135)
- Chicken Saltimbocca (half \$80 or full \$145)
- Italian Breaded Chicken Tenders with Sauce (half \$6 or full \$125)
- Roasted Breast of Turkey with Gravy (half \$75 or full \$135)

## Beef and Pork Entrees

*(all available as half or full pan)*

- Filet Beef Burgundy over Noodles (half \$95 or full \$190)
- Meatballs - Marinara or Swedish (half \$65 or full \$130)
- Yankee Beef Stew (half \$65 or full \$130)
- Beef Tenderloin Marsala (half \$95 or full \$190)
- Stuffed Porkloin with Lemon & Prosciutto (half \$80 or full \$160)
- Roast Pork with Apricot and Grain Mustard (half \$80 or full \$160)
- Stuffed Skirt Steak with Peppers, baby spinach, and cheese (half \$80 or full \$160)

## Fiesta Time!

- Chicken Tamales (\$40 per dozen)
- Pablano Rellenos (half \$75 or full \$150)
- Chicken Enchiladas with Verde Sauce (available as half \$60 or full pan \$120)
- Chicken Quesadillas Wedges with Salsa (\$40 per dozen)

## Seafood Entrees

*(all available as half or full pan)*

- Seafood Pasta Medley (half \$110 full \$210)
- Spicy Jerk Salmon with Grilled Pineapple Salsa (half \$95 full \$185)
- Lump Crab Cakes (half \$65 full \$130)
- Crab Cake with Scallop and Shrimp (half \$100 full \$195)
- Stuffed Salmon with Seafood Imperial (half \$125 full \$250)
- Roasted Tilapia with Smoked Paprika Lemon Butter (half \$50 full \$100)
- Spice Crusted Salmon with Ginger Cilantro Yogurt Sauce (half \$95 full \$190)
- Shrimp Jambalaya (half \$95 full \$190)

## Vegetarian Entrees

- Bulgur, garbanzo, and cucumber salad (available in small \$40, medium \$50 or large \$60)
- Wild and white rice cakes with Roasted Vegetable Ragu (available as half \$55 or full pan \$110)
- Vegetable Ragu over Creamy Polenta (available as half \$50 or full pan \$100)

## Fresh Pasta Favorites

*(all available as half or full pan)*

- Cheese Tortellini with Mushroom Sage Sauce (half \$70 or full \$140)
- Grilled Chicken and Spinach Cannelloni Garlic Cream (half \$55 or full \$110)
- Ziti with Roasted Shrimp and Zucchini (half \$80 or full \$160)
- Baked Ziti Parmesan (half \$45 or full \$85)
- Beef Lasagna (Red Sauce) (half \$65 or full \$130)
- Chicken and Spinach Lasagna (white sauce) (half \$65 or full \$130)
- Artichoke and Spinach Lasagna (white sauce) (half \$65 or full \$130)
- Tortellini with Goat Cheese and Sundried Tomato Pesto (half \$70 or full \$140)
- Baked Macaroni and Cheese (half \$45 or full \$90)
- Lobster Macaroni and Cheese (half \$75 or full \$150)
- Crab Cake Macaroni and Cheese (half \$75 or full \$150)

Half pan serves 10-12 adults; Full pan serves 20-24 adults

## Vegetables

*(all available as half or full pan)*

- Roasted Vegetable Medley (half \$50 or full \$90)
- Green Beans (ask for varieties) (half \$50 or full \$85)
- Roasted Asparagus (ask for varieties) (half \$55 or full \$95)
- Sugar Snap Peas with Cashews and Red Bell Peppers (half \$55 or full \$100)
- Steamed Broccoli with Watercress and Dried Cranberries (half \$45 or full \$80)
- Sautéed Swiss Chard with Roasted Garlic and Pearl Onions (half \$65 or full \$80)
- Brussel Sprouts and Pearl Onions with Cream Mushrooms (half \$55 or full \$95)
- Roasted Sweet Potatoes with Sautéed Onions and Pineapple (half \$55 or full \$100)

## Starches

*(all available as half or full pan)*

- Mashed Potatoes (Sour Cream, Garlic, or Sweet) (half \$50 or full \$100)
- Scallop Potatoes (half \$50 or full \$100)
- Roasted Fingerling Potatoes (half \$55 or full \$110)
- Twice Baked Potatoes (\$3.25 each)
- Asiago Parmesan Potato Croquettes (half \$50 or full \$100)
- Rice (Pilaf, Wild, Brown, or Rojo) (half \$50 or full \$100)
- Lemon Risotto with Roasted Cherry Tomatoes (half \$60 or full \$120)



## Carved Specialties

*(Prepared, sliced, and displayed with condiments and rolls on the side.)*

**Filet Mignon:** Balsamic caramelized onions, horseradish sauce with rolls on the side \$180 (Serves 12-14)

**Smoked Glazed Ham:** Cranberry Dijon mustard with snowflake rolls \$80 (Serves 14-16)

**Hot Roast Pork or Beef:** Sharp Provolone, Roasted Peppers, Horseradish Sauce, Mini-Kaiser Rolls, with au jus on the side (available in half \$75 or full pans \$150)

**Sweet Italian Sausage:** Bell Peppers, Onions, Marinara, Sharp Provolone, and Club Rolls (available in half \$75 or full pans \$150)

**Meatball Sandwiches:** Gravy, Sharp Provolone, and Club rolls (available in half \$70 or full pans \$140)

**BBQ Pulled Pork:** Cheddar Cheese, and Club Rolls (available in half \$75 or full pans \$150)

**Roasted Sliced Breast of Turkey:** Seasoned, cooked, sliced, and displayed with Cranberry Relish, and Club Rolls (available in half \$75 or full pans \$150)

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## Sandwich Trays

**25 Piece (serves 10-12) \$55, or 50 Piece (serves 20-25) \$110**

Choose your Bread style and maximum five selections

### That's a Wrap

All made on a variety of gourmet wraps

### Mix & Match

*Pick two bread styles*

Egg Salad  
Turkey & Swiss  
Roast Beef & Provolone  
Ham & Cheddar  
Tuna Salad  
Vegetarian  
Grilled Chicken

### All Baguettes

*French baguettes cut into single-serve sizes*

### Signature Selection

*Served on rustic rolls*

Turkey & Brie  
The Italian  
Roasted Turkey & Swiss  
House-Smoked Salmon  
Grilled Vegetables with Avocado  
Sicilian Tuna  
Primo Prosciutto

### Gourmet Hoagies

*Classic hoagie rolls cut into single-serve sizes*

### Classic Croissants

*Soft & flaky croissants cut into halves*

Chicken Pesto  
Avocado BLT  
Chicken Salad  
Chicken Salad with Grapes  
Roasted Turkey Salad  
Rosemary Ham, whole grain mustard  
Grilled Veggies with Fresh Mozzarella

### Wrap Tower

Assorted wrap halves with a bowl of chips accompanied with pickle slices, hot & sweet peppers

20 Halves (Serves 15-18) \$95

### Boxed Lunch

**Brown Bag:** Sandwich, Deli Salad, Chocolate Chip Cookie, and Fruit \$11.00

**Lunch Box:** Sandwich, Deli Salad, Chocolate Chip Cookie, Fruit, Bottled Water \$12.00

Half pan serves 10-12 adults; Full pan serves 20-24 adults





## Brunch

(Minimum of 10 people)

**The Ludwig:** Assortment of Sliced Breakfast Breads, Butter, Fruit Preserves, Fresh Orange Juice (\$7 per person)

**The Van Ludwig:** Mini Bagels, Yogurt Muffins, Danish Pastry, Mini Donuts, Fruit Salad, Butter, Fresh Orange Juice (\$10 per person)

**The Conestoga:** Scrambled Eggs, Bacon, Sausage, or Scrapple; Potatoes Lyonnaise, Fruit Salad, Fresh Orange Juice (\$13 per person)

**The Equestrian:** Stuffed French Toast, Shrimp & Grits, Bacon, Sausage, or Scrapple; Crème Brulee, Fresh Orange Juice (\$16 per person)

## Quiche

(9-inch Quiche serves 8) \$16.98 each (gluten-free +\$2.00)

Crab & Spinach (market price)	Spinach & Tomato	Asparagus	Ham
Broccoli	Mushroom, Onion, Green Pepper	Portabello	Sausage, Onion, Pepper
Tomato Basil	Goat Cheese & Sundried Tomato (market price)	Bacon & Onion	Crab & Asparagus (market price)

## Desserts

Cookie & Brownie Tray (Small \$40, Medium \$50, or Large tray \$70)

Assorted Mini Cheesecakes (Small \$55, Medium \$75, or Large tray \$90)

Petite Pastry (Small \$55, Medium \$75, or Large tray \$95)

Mini Cannoli (\$32 per dozen)

Caramel Chocolate Pretzels (Small \$55, Medium \$75, or Large tray \$95)

Mini Crème Brulee (\$50 per dozen)

Mini Chocolate Nirvana (\$50 per dozen)

Florentine Lace Cookies (\$20 per dozen)

Gourmet Cookie Tray (\$24 per pound)

## Also Available . . .

Wire Chafer Sets (\$15 per set)

Disposables—Plate, Napkin, Fork, Knife, and Cup (\$1.50 per person)

Plastic Serving Utensil (\$1.25 each)

## Delivery Available

**Hours**  
**Mon-Sat 9-7**  
**Sun 10-5**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food-borne illness