



Starter Plates

Domestic Cheese

Cheddar, swiss, provolone, pepper jack, and crackers
(Available in Small \$55, Medium \$70, or Large \$95)

Imported Cheese

Sm: Danish Blue, Smoked Gouda \$55

Med: Brie, Apple Wood, Danish Blue, Piave \$75

Lrg: Apple Wood, Danish Blue, Piave, Bucheron, Prima Donna \$100
All garnished with fruit, nuts, and crackers

Seasonal Fruit

Seasonal melons, berries, pineapple, and grapes
(Available in Small \$60, Medium \$75, or Large \$90)

Antipasti

Italian meats, provolone, kalamata olives, bruschetta, marinated mozzarella, roasted peppers, cherry poppers
(Available in Small \$70, Medium \$90, or Large \$110)

Poached Salmon

Cream cheese dill sauce, cucumber, red onion, capers, and diced tomato (Available in Half Side \$100 or Whole Sides \$200)

Pico de Gallo Sampler

Pico de Gallo, mango salsa, Texas Caviar, corn tortillas
(Available in Small \$65 or Large \$100)

Roasted Vegetable

Asparagus, zucchini, squash, red onion, green beans, mushrooms, bell peppers, and carrots with a Balsamic Glaze
(Available in Small \$70, Medium \$85, or Large \$100)

Goat Cheese Toast

With walnuts, honey, rosemary (Available in Small \$60 or Large \$100)

Cheese and Fruit

Cheddar, swiss, pepper jack, provolone, seasonal melons, berries, and crackers (Available in Small \$60, Medium \$75, or Large \$100)

Vegetable Crudités

Selection of fresh vegetables with blue cheese dip
(Available in Small \$50, Medium \$60, or Large \$80)

Deviled Eggs

Traditional
(\$15 Per Dozen)

Deviled Eggs - Smoked Salmon

Smoked Salmon, capers, and shaved red onion
(\$25 Per Dozen)

Crab Ball Dip

Crabmeat, cheese, Baltimore Spice, and lemon wheels
(Available in Small \$70 or Large \$100)

The Mediterranean

Hummus, olives, tabbouleh, dolmades, cucumber, feta, roasted red peppers, with toasted pitas
(Available in Small \$65, Medium \$85, or Large \$100)

Baked Stuffed Brie

Dried cranberries, walnuts, fruit preserves in a puff pastry with crackers (Available in Small \$45 or Large \$75)

Spinach and Artichoke Dip or Buffalo Chicken Dip

Oven-ready with crackers (One size \$55)

Greens & Soup

Caesar: Romaine, croûtons, grated parmesan, Caesar dressing (\$6.00 per person)

Misto: Baby greens, dried figs, dried cranberries, Danish Blue cheese, rosemary balsamic vinaigrette
(\$7.00 per person)

Nancy: Field greens, blue cheese, dried cranberries, candied walnuts with a balsamic vinaigrette
(\$7.00 per person)

Mixed Greens: Mixed greens, cucumber, tomato, and shredded carrots
(\$5.50 per person)

Spinach: Baby spinach, mushrooms, bacon, swiss cheese, sliced egg, and red onion
(\$7.00 per person)

Add Chicken to any salad above (+ \$3.00 per person)

Soup:

Lobster Bisque \$12.99/24 oz.

Crab Bisque \$12.99/24 oz.

Kennett Square Mushroom \$11.99/24 oz.

Soup de Jour \$9.99/24 oz.



Poultry Entrees

(all available as half or full pan)

- Chicken Parmesan (half \$105 or full \$185)
- Garlic Chicken, Basil, and Sundried Tomato Demi (half \$105 or full \$185)
- Chicken with Lemon Butter Blanc (half \$105 or full \$185)
- Caribbean Jerk Chicken with Grilled Pineapple Salsa (half \$110 or full \$195)
- Sweet and Spicy Grilled Chicken with Orange Glaze (half \$105 or full \$185)
- Chicken Coq Au Vin (half \$105 or full \$185)
- Roasted Chile Citrus Chicken with Tomatilla Salsa (half \$105 or full \$185)
- Chicken Saltimbocca (half \$110 or full \$195)
- Italian Breaded Chicken Tenders with Sauce (half \$90 or full \$175)
- Roasted Breast of Turkey with Gravy (half \$105 or full \$185)

Beef and Pork Entrees

(all available as half or full pan)

- Filet Beef Burgundy over Noodles (half \$135 or full \$240)
- Meatballs - Marinara or Swedish (half \$105 or full \$180)
- Yankee Beef Stew (half \$105 or full \$180)
- Beef Tenderloin Marsala (half \$135 or full \$240)
- Stuffed Porkloin with Lemon & Prosciutto (half \$120 or full \$210)
- Roast Pork with Apricot and Grain Mustard (half \$120 or full \$210)
- Stuffed Skirt Steak with Peppers, baby spinach, and cheese (half \$120 or full \$210)

Fiesta Time!

- Chicken Tamales (\$70 per dozen)
- Pablano Rellenos (half \$105 or full \$185)
- Chicken Enchiladas with Verde Sauce (available as half \$90 or full pan \$155)
- Chicken Quesadillas Wedges with Salsa (\$70 per dozen)

Seafood Entrees *(all available as half or full pan)*

- Seafood Pasta Medley (half \$150 full \$270)
- Spicy Jerk Salmon with Grilled Pineapple Salsa (half \$135 full \$245)
- Lump Crab Cakes (half \$105 full \$190)
- Crab Cake with Scallop and Shrimp (half \$140 full \$255)
- Stuffed Salmon with Seafood Imperial (half \$165 full \$310)
- Roasted Tilapia with Smoked Paprika Lemon Butter (half \$90 full \$160)
- Spice Crusted Salmon with Ginger Cilantro Yogurt Sauce (half \$135 full \$250)
- Shrimp Jambalaya (half \$135 full \$250)

Vegetarian Entrees

- Bulgur, garbanzo, and cucumber salad (available in small \$50, medium \$60 or large \$70)
- Wild and white rice cakes with Roasted Vegetable Ragù (available as half \$65 or full pan \$120)
- Vegetable Ragù over Creamy Polenta (available as half \$60 or full pan \$115)

Fresh Pasta Favorites

(all available as half or full pan)

- Cheese Tortellini with Mushroom Sage Sauce (half \$80 or full \$155)
- Grilled Chicken and Spinach Cannelloni Garlic Cream (half \$85 or full \$145)
- Ziti with Roasted Shrimp and Zucchini (half \$90 or full \$175)
- Baked Ziti Parmesan (half \$55 or full \$105)
- Beef Lasagna (Red Sauce) (half \$95 or full \$165)
- Chicken and Spinach Lasagna (white sauce) (half \$95 or full \$165)
- Artichoke and Spinach Lasagna (white sauce) (half \$75 or full \$145)
- Tortellini with Goat Cheese and Sundried Tomato Pesto (half \$100 or full \$175)
- Baked Macaroni and Cheese (half \$55 or full \$105)
- Lobster Macaroni and Cheese (half \$105 or full \$185)
- Crab Cake Macaroni and Cheese (half \$105 or full \$185)

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

Vegetables

(all available as half or full pan)

- Roasted Vegetable Medley (half \$60 or full \$115)
- Green Beans (ask for varieties) (half \$60 or full \$115)
- Roasted Asparagus (ask for varieties) (half \$65 or full \$125)
- Sugar Snap Peas with Cashews and Red Bell Peppers (half \$65 or full \$125)
- Steamed Broccoli with Watercress and Dried Cranberries (half \$55 or full \$105)
- Sautéed Swiss Chard with Roasted Garlic and Pearl Onions (half \$75 or full \$145)
- Brussel Sprouts and Pearl Onions with Cream Mushrooms (half \$65 or full \$125)
- Roasted Sweet Potatoes with Sautéed Onions and Pineapple (half \$65 or full \$125)

Starches

(all available as half or full pan)

- Mashed Potatoes (Sour Cream, Garlic, or Sweet) (half \$60 or full \$115)
- Scallop Potatoes (half \$60 or full \$115)
- Roasted Fingerling Potatoes (half \$65 or full \$125)
- Twice Baked Potatoes (\$3.25 each)
- Asiago Parmesan Potato Croquettes (half \$60 or full \$115)
- Rice (Pilaf, Wild, Brown, or Rojo) (half \$60 or full \$115)
- Lemon Risotto with Roasted Cherry Tomatoes (half \$70 or full \$135)



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 \$250 (Serves 12-14)

Smoked Glazed Ham: Cranberry Dijon mustard with snowflake rolls \$100 (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 \$115 or full pans \$205)

Sweet Italian Sausage: Bell Peppers, Onions, Marinara, Sharp Provolone, and Club Rolls (available in half \$105 or full pans \$185)

Meatball Sandwiches: Gravy, Sharp Provolone, and Club rolls (available in half \$110 or full pans \$205)

BBQ Pulled Pork: Cheddar Cheese, and Club Rolls (available in half \$110 or full pans \$195)

Roasted Sliced Breast of Turkey: Seasoned, cooked, sliced, and displayed with Cranberry Relish, and Club Rolls (available in half \$110 or full pans \$195)

Sandwich Trays

25 Piece (serves 10-12) \$65, or 50 Piece (serves 20-25) \$130

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

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) \$120

Boxed Lunch

Brown Bag: Sandwich, Deli Salad, Chocolate Chip Cookie, and Fruit \$14.00

Lunch Box: Sandwich, Deli Salad, Chocolate Chip Cookie, Fruit, Bottled Water \$15.00

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 (\$9 per person)

The Van Ludwig: Mini Bagels, Yogurt Muffins, Danish Pastry, Mini Donuts, Fruit Salad, Butter, Fresh Orange Juice (\$12 per person)

The Conestoga: Scrambled Eggs, Bacon, Sausage, or Scrapple; Potatoes Lyonnaise, Fruit Salad, Fresh Orange Juice (\$15 per person)

The Equestrian: Stuffed French Toast, Shrimp & Grits, Bacon, Sausage, or Scrapple; Crème Brulee, Fresh Orange Juice (\$20 per person)

Quiche

(9-inch Quiche serves 8) \$17.98 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 \$60, Medium \$70, or Large tray \$90)

Assorted Mini Cheesecakes (Small \$65, Medium \$105, or Large tray \$120)

Petite Pastry (Small \$65, Medium \$85, or Large tray \$105)

Mini Cannoli (\$42 per dozen)

Caramel Chocolate Pretzels (Small \$65, Medium \$85, or Large tray \$105)

Mini Crème Brulee (\$70 per dozen)

Mini Chocolate Nirvana (\$70 per dozen)

Florentine Lace Cookies (\$30 per dozen)

Gourmet Cookie Tray (\$34 per pound)

Also Available . . .

Wire Chafer Sets (\$18 per set)

Disposables—Plate, Napkin, Fork, Knife, and Cup (\$2.00 per person)

Plastic Serving Utensil (\$2.00 each)

Delivery Available

Hours Mon-Sat 9-6

Sun 11-4

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