



MENU

LET'S GET YOUR
ORDER STARTED

(p) 440.946.0383 | (f) 440.946.8801
foodforthought-ohio.com

7574 St. Clair Avenue
Mentor, Ohio 44060

PRICING POLICY

Due to the current extreme market volatility,
pricing, as the need arises, may be changed without notice.

Some menu items require a minimum of 5 servings for ordering.



HOT BREAKFAST

CASSEROLES | 42.75 - 47.25

sausage • bacon • broccoli & cheddar • vegetable • southwest

*additional flavors available upon request | each serves 8-10

**egg substitute available upon request for an additional charge

QUICHE | 42.75 - 47.25

sausage • bacon • spinach • mushroom • potato, rosemary & brie

*additional flavors available upon request | each serves 8-10

**egg substitute available upon request for an additional charge

BREAKFAST SCRAMBLES WITH HASH BROWN POTATOES

serves 10 | **GF**

vegetable & cheese • ham & cheese • western • bacon & cheese

Prices vary by flavor | 65.00 - 75.00

**egg substitute available upon request for an additional charge

FOOD FOR THOUGHT SUNRISE BREAKFAST

scrambled eggs, bacon and redskin potatoes

75.00 | serves 10 | **G**

BREAKFAST MEATS 2 pieces per serving | 2.25 - 3.75

bacon • sausage links • sausage patties • chicken sausage links • canadian bacon • turkey bacon (24-hours notice)

BREAKFAST SANDWICHES

**24 hours notice required

FFT BREAKFAST SANDWICH

egg, canadian bacon, american cheese on an English muffin
6.75 | (sausage patty available upon request)

BREAKFAST CROISSANTS SANDWICH

bacon, egg & cheese | 6.25 • sausage egg & cheese | 6.75
ham, egg & cheese | 6.25 • egg & cheese | 5.75

BAGEL BREAKFAST SANDWICH (GF also available)

bacon, egg & cheese | 6.00 • sausage egg & cheese | 6.50
• egg & cheese | 5.75

BREAKFAST BURRITO | 6.00 - 7.00

- Sausage - w/sour cream & salsa on the side
- vegetarian -w/sour cream & salsa on the side
- vegan -w/salsa on the side

CONTINENTAL BREAKFAST

BREAKFAST PASTRY TRAY

mini sweet puff pastry, mini dutch pancakes, coffee cake assortment, mini mixed butter croissants, muffin bread, scones, apple cinnamon and lemon mini muffins

31.99 | 17 pieces 64.99 | 32 pieces 87.99 | 46 pieces

BAGEL BOX (GF also available)

with choice of 2 - plain, strawberry or vegetable cream cheese

34.25 | dozen

GF bagel with cream cheese & jelly | 5.25 ea

BAKERS CHOICE MUFFINS

blueberry, banana choc chip, poppyseed

24.25 | bakers dozen (13) or 1.95 each (minimum of 6)

BAKERS CHOICE MUFFIN BREAD 22.75 | 12 slices

BREAKFAST CROISSANT TRAY

pretzel, whole grain and butter
w/plain and whipped cinnamon honey butters on the side

23.25 | dozen

BREAKFAST COFFEE CAKE TRAY

cinnamon, chocolate raspberry, blueberry and raspberry

35.25 | 16 pieces

YOGURT (assorted flavors)

2.75 | Low Fat (assorted) **GF** 3.50 | Greek (assorted) **GF**

YOGURT PARFAITS | 3oz. / 6oz.

healthy yogurt & granola • mixed berry & granola • honeyed strawberries & granola



COLD APPETZERS

APPETIZERS BY TRAY

NEW!! GRILLED BRUSCHETTA (16 pcs) | 24.00

PINWHEEL SANDWICHES

choice of: turkey, ham, roast beef, buffalo chicken, bacon ranchero, oven roasted vegetable, Italian, caprese, spinach & artichoke, chicken pesto with sundried tomato, chicken avocado, chicken salad

17.50 | 10 pc roll

PICO CHEESE PINWHEELS - two bite roulette of cheese and pico salsa in a flour tortilla

10.00 | 15 piece roll **VEG**

MINI ANTIPASTO SKEWERS

capicola, salami, mozzarella, tomato

21.00 | dozen | three dozen minimum

MINI VEGETABLE ANTIPASTO SKEWERS

mozzarella, mushroom, hot pepper jack cheese, olives, tomatoes

21.00 | dozen | three dozen minimum **VEG**

CHEESE TORTELLINI SKEWERS

18.00 | dozen | three dozen minimum **VEG**

DEVILED EGGS GF

classic • blt • cucumber dill • spinach artichoke • butternut squash & bacon

21.99 | dozen

STUFFED PEPPADEWS VEG, GF

with whipped goat cheese & topped with a spiced pecan

24.00 | dozen | three dozen minimum

PRALINE GRAPES GF

crisp green or red grape wrapped in a thin soft cheese then rolled in crushed pralines (GF)

15.00 | dozen | three dozen minimum

FRUIT KABOBS (4 PC) | 2.50 each GF V

FRUIT DUETS (2 PC) | 1.25 each GF V

FRESH FRUIT V GF

36.75 | serves 5-10

68.00 | serves 15-20

97.75 | serves 25-30

FRESH FRUIT & CHEESE WITH CRACKERS VEG

39.50 | serves 5-10

79.00 | serves 15-20

118.50 | serves 25-30

VEGETABLE CRUDITÉ WITH RANCH DIP VEG GF

(black bean peppadew, sweet onion tarragon, or roasted garlic gorgonzola dip available at an additional charge)

29.39 | serves 8-15

59.79 | serves 15-25

89.19 | serves 30-45

DOMESTIC CHEESE & CRACKER TRAY VEG

42.50 | serves 10-15

73.50 | serves 18-25

110.00 | serves 28-35

CHARCUTERIE AND CHEESE TRAY

Prosciutto, Italian Imported Coppa, Sopressata, English Sage Cheese, Imported Blue Cheese, Fontina Cheese, Cinnamon Almonds, Stone Ground Mustard and Fig Jam served with crackers 53.00 | serves 6-8

IMPORTED CHEESE TRAY VEG

brie, fontina, blue, irish cheddar, havarti dilled and smoked gouda cheese. served with crackers

160.00 | serves 40-45

COLD APPETIZER ASSORTMENT

stuffed peppadews, crab ball appetizer, mini antipasto skewers, cheese tortellini skewers, grilled szechuan asparagus, roasted red pepper hummus, turkey pinwheel sandwiches. served with baked pita chips

100.50 | serves 15-20

SHRIMP COCKTAIL WITH CREOLE COCKTAIL SAUCE

88.95 | 40 piece

175.40 | 80 piece

STUFFED BAGUETTE

choice of chicken salad, buffalo chicken dip, hummus & oven roasted vegetables, or spinach artichoke dip

36.00 | 30 piece (max 2 flavors per tray)



HOT APPETZERS

MINI MEATBALLS

Italian • bbq • sweet & sour • Swedish
(for a healthy option, substitute ground chicken)
11.00 | 3 dozen minimum

CHICKEN TENDERS

Italian breaded
(choice of honey mustard, ranch or bbq sauce)
24.00 | 3 dozen minimum

pretzel crusted (mustard dill sauce)

33.00 | 3 dozen minimum

POTSTICKERS

lemon grass chicken | 24.00

vegetarian | 24.00

kale and edamame | 30.00

RUMAKI

sherry laced water chestnuts wrapped in bacon

18.00 | 3 dozen minimum

CHIKMAKI

21.00 | 3 dozen minimum

SWEET POTATO MAKI

12.00 | 3 dozen minimum **GF**

PORK AND VEGETABLE EGG ROLLS

sweet Thai chili style dipping sauce

30.00 | dozen (use as a side dish 2.50 each)

MANDARIN CHICKEN SPRING ROLLS

tomato ginger jam, wasabi and sweet teriyaki dipping sauces

30.00 | 3 dozen minimum

MINI CRAB CAKES WITH WASABI

30.25 | 2 dozen minimum

MINI ZUCCHINI CAKES WITH CAJUN REMOULADE SAUCE

11.00 | 3 dozen minimum **VEG**

ROSEMARY PORK TENDERLOIN SATAY

18.25 | 3 dozen minimum **GF**

SALMON SATAY

27.00 | 3 dozen minimum

MINI GRILLED CHICKEN SKEWERS

bbq • buffalo • honey mustard • teriyaki

21.00 | 3 dozen minimum

TERIYAKI BEEF OR HOISIN GINGER BEEF SATAY

30.00 | 3 dozen minimum

SLIDERS

2 dozen minimum

buffalo chicken 30.00 | dozen

BBQ pulled turkey • chicken • hamburger • mini brat • BBQ

BBQ pulled chicken • broccoli cheddar chicken 36.00 | dozen

hot dog 38.75 | dozen

BBQ pulled pork 39.00 | dozen

beef with onion bacon jam 42.00 | dozen

GOURMET APPETIZERS

Served at room temperature 24-hour notice required

GRILLED PORK TENDERLOIN WITH BAGUETTE BREAD

(increments of 5)

chili rubbed • ginger bourbon • rosemary | 25.50

MUSTARD ENCRUSTED BEEF WITH BAGUETTE AND

HORSERADISH SAUCE | 62.50 (increments of 5)

BEEF & PORK TENDERLOIN TRIO **GF**

horseradish sauce, cranberry wholegrain mustard chutney

and baguette bread | 53.75 | (increments of 5)

BEEF & CHICKEN APPETIZER TRAY

served at room temperature

unbelievable chicken, mustard encrusted beef tenderloin,

cranberry wholegrain mustard chutney & horseradish sauce

served with French petite rolls 257.50 | serves 20

MAPLE GLAZED CEDAR PLANKED SIDE OF SALMON

162.00 | serves 10-15

LEMON PEPPERED CEDAR PLANKED SIDE OF SALMON

horseradish chive sauce on the side 168.50 | serves 10-15

DIPS

ARTICHOKE DIP

35.00 | serves 15-20

SPINACH ARTICHOKE WITH PITA CHIPS

42.00 | serves 20 **VEG**

HUMMUS WITH VEGETABLES

red pepper strips, carrots, celery, cucumber broccoli **GF V**

27.99 | serves 8-10

55.99 | serves 16-20

83.99 | serves 24-30

SEVEN LAYER WITH TRI COLOR TORTILLA CHIPS

90.45 | serves 20 **VEG GF**

BUFFALO CHICKEN WITH BAGUETTE BREAD

45.25 | serves 10-15 (with celery sticks = 41.50)

GF-Gluten Free **Veg**-Vegetarian **V**-Vegan

Pricing, as the need arises, may change without notice



SOUP

served in re-sealable containers | gallon | 12 servings

- **CHICKEN NOODLE 42.65
- **CHICKEN TORTILLA (house made) 53.25
- **CREAM OF BROCCOLI 54.65 VEG
- **GARDEN VEGETABLE 43.00 GF, V
- **ITALIAN WEDDING 42.25
- **MINISTRONE 45.25
- NEW ENGLAND CLAM CHOWDER 63.65 GF
- TOSCANA 45.25
- PASTA FAGIOLI 51.25
- **CREAMY ROASTED RED PEPPER 45.50 VEG
- TOMATO & PARMESAN CROUTONS 45.25 VEG
- **BAKED POTATO 62.85
- **LEMON CHICKEN ORZO 48.25
- **HEARTY BEEF & VEGETABLE 51.25 GF
- SUZIE'S CHICKEN & DUMPLING 55.50

CHILI

served in re-sealable gallon containers | 12 servings

**Also available in individual servings (min 6)

- **CON CARNE 94.45 GF
- **WHITE BEAN & CHICKEN 77.15
- **THE ABOVE SOUPS AND CHILIS ARE AVAILABLE IN INDIVIDUAL SERVINGS (MINIMUM OF 6 PER FLAVOR)

SANDWICHES

HOT SUBS

- Italian | 9.75
- French dip with provolone cheese | 11.00
- roasted red pepper & broccoli hoagie | 9.75 VEG

HOT SANDWICHES

- chicken parmesan | 7.50
- Hawaiian chicken | 7.95
- BBQ pulled pork with coleslaw | 9.75

SANDWICHES (cont.)

MINI CROISSANT

- chicken salad • turkey • ham • vegetable • tuna salad | 8.50 (2 per person)
- Roast beef | 9.00 (2 per person)

6" WRAP

STANDARD WRAPS | 5.00

- veggie (V) • summer veggie (V) • buffalo chicken • chicken caesar • healthy chicken • tuna

Increments of 2)

- BBQ chicken & cheddar • chipotle chicken • southwest ckn

PREMIUM WRAPS | 5.75

- Chicken salad • turkey • Italian • BLT

(Increments of 2)

- ham • roast beef • reuben • dagwood • turkey club • chicken club • chicken cordon bleu • bbq bacon & cheddar • mexican chicken • pesto chicken • turkey club

OVER-STUFFED DELI (includes pickle spear)

- turkey • ham • Italian • BLT • chicken salad | 9.25
- vegetable • egg salad • tuna salad | 8.95
- roast beef • deli club | 11.50

TRADITIONAL DELI (includes pickle spear)

- veggie • chicken salad • tuna salad | 6.25
- Italian • turkey • ham | 7.95
- roast beef • BLT • deli club | 8.75

DELI SPLIT TOP

- chicken salad • tuna salad • Italian • veggie
- special request: blt • egg salad | 6.75
- roast beef • ham • turkey | 7.50

GRILLED CHICKEN SPLIT TOP

- honey mustard • bbq • buffalo • Caesar • Mexican | 8.00

COLD SUBS

- chicken salad • tuna salad • vegetable | 8.75
- BBQ chicken • buffalo chicken | 8.75
- ham • turkey • Italian | 9.75
- roast beef | 11.00

**Ask us about our Gluten Free sandwich options



SIDE SALADS

5 serving minimum

APPLE ROMAINE 2.75 | V GF

romaine, apples, nuts (poppyseed)

FRESH FRUIT 3.25 | V GF

cantaloupe, honeydew, strawberries, grapes, pineapple

HEALTH KICK 5.50 | VEG GF

iceberg, romaine, mozzarella, tomatoes, garbanzo beans, pistachios, cucumber, eggs (balsamic vinaigrette)

RAINBOW 4.00 | V GF

greens, strawberries, kiwi, mandarin oranges, cashews (poppyseed)

SPINACH MANDARIN 2.75 | VEG GF

spinach, scallions, mandarin oranges, almonds (honey mustard vinaigrette)

THINK SPRING 3.75 | VEG GF

romaine, mandarin oranges, raisins, cinnamon almonds, feta (balsamic vinaigrette)

DIRECTOR'S 4.00 | VEG GF

iceberg, spinach, walnuts, garbanzo beans, roasted red peppers, olives, feta (balsamic vinaigrette)

TOMATO CUCUMBER 2.50 | V GF

tomatoes, cucumbers (garlicky dressing)

MARTHA'S VINEYARD 3.75 | VEG GF

romaine and red leaf lettuce, goat cheese, cranberries, red onion and almonds (roasted red pepper vinaigrette)

THREE BEAN 2.00 | V GF

kidney, black and great northern beans with peppers, red onion & corn (vinaigrette dressing)

VEGETABLE RICE 2.75 | V GF

rice, peppers, onion, currants, peas, olives, dill (vinaigrette)

SPRING LEMON VEGETABLE SALAD 4.25 | V GF

blanched asparagus, multicolor organic carrots, green onion and garlic tossed with evoo and lemon

BROCCOLI DELIGHT 3.95 | GF

broccoli, raisins, red onion, bacon, cashews (house made sweet & tangy dressing)

CREAMY POTATO 3.00 | VEG GF

LOADED POTATO 3.50

potatoes, onion, egg, bacon, cheddar (ranch dressing)

MESCLUN 5.00 | VEG

artisan mix, iceberg, romaine, spiced pecans, tomatoes, cucumbers, bleu cheese (roasted garlic vinaigrette)

ROASTED CORN 2.75 | V GF

roasted sweet corn, colored peppers, red onion, lime juice, cilantro & spices

TOSSED MIXED GREENS 3.25 | V GF

mixed greens, cucumber, tomatoes, carrots (Italian & ranch)

CUCUMBER FETA TOSS 3.50 | VEG GF

cucumber, feta, onion, spices, lemon juice

FRESH BASIL & TOMATO CAPRESE 4.25 | VEG GF

mozzarella, tomatoes, cucumber, fresh basil, cheese, pesto

CREAMY COLESLAW 2.25 | VEG GF

STRAWBERRY QUINOA 3.75 | VEG

quinoa, strawberries, cucumber, arcadian mix, lettuce, asian mix (sesame ginger)

QUINOA 3 BEAN 2.00 | V

two types of quinoa, black, kidney, great northern beans, peppers, corn, onion, spices, red wine vinegar

BERRY & GOAT CHEESE 4.50 | VEG GF

greens, seasonal berries, goat cheese, cinnamon almonds, red onion (black pepper vinaigrette)

CITRUS ANCHO CORN SLAW 3.00

sweet corn, grape tomatoes, golden raisins, cabbage, chow mien noodles, monterey jack cheese (tangy ancho chili sauce)



Entrée Salads

5 serving minimum

Chicken

GREEK SALAD WITH CHICKEN 7.75 | GF

iceberg, kalamata olives, tomato, cucumber, red onion, feta (roasted garlic vinaigrette)

CAESAR SALAD WITH CHICKEN 7.75 |

romaine, grape tomatoes, parmesan croutons (caesar)

CAESAR SALAD WITH BLACKENED CHICKEN 8.25 |

romaine, grape tomatoes, parmesan croutons (caesar)

BUFFALO CHICKEN SALAD 7.25 |

iceberg/romaine, buffalo sauce, celery, tomato, olives, crumbled bleu cheese, parmesan croutons (blue cheese ranch)

GRILLED CHICKEN COBB SALAD 8.25 |

iceberg, romaine, walnuts, avocado, tomato, red onion, egg, bacon, bleu cheese crumbles (roasted garlic vinaigrette)

COUNTRY RANCH CHICKEN SALAD 8.25 |

bacon, bleu cheese, eggs, hot & spicy sesame sticks (catalina)

THAI CHICKEN SALAD 7.25 |

romaine, tomatoes, cucumber, red onion, toasted sesame seeds (tai peanut)

TUSCAN CHOP SALAD WITH GRILLED CHICKEN 7.75 |

chicken breast, ditalini pasta, romaine, bacon bits, bleu cheese crumbles, tomatoes, red onion (dijon oregano vinaigrette)

MEXICAN CHICKEN SALAD 8.60 | GF

romaine/iceberg, olives, tomatoes, cheddar, green onion, nacho tortilla chips (Mexican Dressing)

TOSSED MIXED GREENS SALAD WITH GRILLED CHICKEN 7.00 | GF

mixed greens, carrots, tomatoes, cucumbers, basil (Italian or ranch)

EL PASO CHICKEN SALAD 7.25 |

romaine/iceberg, steak, sweet corn, chili garlic sauce, black beans, cheddar, tomatoes, hot & spicy sesame sticks (southwest ranch)

THINK SPRING SALAD WITH GRILLED CHICKEN 7.00 | GF

romaine, mandarin oranges, raisins, cinnamon almonds, feta (balsamic vinaigrette)

Beef

GRILLED STEAK SALAD W/PARMESAN CROUTONS 9.00 | GF

iceberg/red leaf/ romaine lettuce, green pepper, tomatoes (balsamic)

BLUE CHEESE STEAK SALAD 9.50 |

romaine, steak, tomatoes, red onion, crumbled bleu cheese, croutons (roasted garlic vinaigrette)

EL PASO STEAK SALAD 9.75 |

romaine/iceberg, steak, sweet corn, chili garlic sauce, black beans, cheddar, tomatoes, hot & spicy sesame sticks (southwest ranch)

NACHO TACO SALAD 7.75 |

romaine/iceberg, taco beef, corn, tomato, black beans, green onion, nacho cheese chips (southwestern Ranch)

Turkey

HEALTH KICK SALAD WITH TURKEY 9.00 | GF

iceberg/romaine, mozzarella, tomatoes, garbanzo beans, pistachios, cucumber, hard cooked eggs (balsamic)

Salmon

CAESAR SALAD WITH BLACKENED SALMON 16.00 |

romaine, grape tomatoes, grilled flatbread (Caesar)

Also Available

SALAD BAR 9.95/serving | GF, V, VEG (with certain toppings)

Includes the following assorted salad bar toppers :

grilled chicken, sliced steak, chopped egg, grape tomatoes, french fried onions, carrots, cucumbers, sliced olives, bleu cheese crumbles, chopped bacon, shredded cheddar cheese, assorted salad bar dressings (Italian and Ranch)

*additional dressing choices available upon request

All salads are served family style



PREPARED SALADS

Medium bowl | Large bowl

BROCCOLI DELIGHT 41.00 (8-12) | 80.75 (18-22) | **GF**

SIGNATURE CAESAR

Romaine lettuce with shaved parmesan & capers with pancetta cracklings

32.00 (6-8) | 62.75 (12-16)

FRUIT

34.00 (8-12) | 67.00 (18-22) | **V GF**

GARDEN PASTA

26.50 (8-12) | 51.75 (16-23) | **V**

MEDITERRANEAN PASTA

38.75 (10-14) | 71.50 (22-26) | **VEG**

MESCLUN

41.00 (8-10) | 71.25 (13-18) | **VEG**

CREAMY POTATO

41.50 (14-18) | 81.75 (30-35) | **VEG GF**

RAINBOW

24.00 (4-8) | 53.75 (10-15) | 108.00 (25-29) | **V GF**

ROASTED CORN

49.50 (15-20) | 101.00 (34-38) | **V GF**

SUMMER PASTA

30.50 (8-12) | 60.50 (18-22) | **VEG**

TOMATO CUCUMBER

35.75 (10-15) | 57.50 (20-25) | **V GF**

TOSSED MIXED GREENS

34.00 (8-12) | 66.75 (18-25) | 105.50 (30-34) | **V GF**

VEGETABLE BOWTIE PASTA

29.50 (8-12) | 55.00 (18-22) | **VEG**

BERRY AND GOAT CHEESE

54.50 (8-12) | 84.50 (15-18) | 129.50 (22-28) | **GF**

HEALTH KICK

49.50 (8-10) | 82.50 (14-16) | 126.50 (19-24) | **GF**

PASTA SIDE SALADS

5 serving minimum

GARDEN 2.50 | **V**

rainbow rotini, olives, mushrooms, peppers, broccoli, carrots, zucchini, yellow squash (golden Italian)

SUMMER 2.75 | **VEG**

broccoli, cucumbers, provolone, grape tomatoes, snow peas, roasted red peppers, carrots, penne pasta (golden Italian)

TORTELLINI FRUIT 4.25 | **VEG**

tri-colored tortellini, pineapple, kiwi, strawberries (poppysseed)

BOWTIE 3.50 | **VEG**

bowtie pasta, spinach, feta, olives, artichoke hearts, sun dried tomatoes, spices (red wine vinegar)

MEDITERRANEAN 3.25 | **VEG**

cavatappi pasta, cucumber, tomatoes, kalamata olives, feta cheese, parsley, lemon zest (roasted garlic vinaigrette)

MACARONI 2.00 | **VEG**

VEGETABLE BOWTIE 2.75 | **VEG**

bowtie pasta, olives, mushrooms, peppers, broccoli, carrots, zucchini, yellow squash (white balsamic vinaigrette)

ASIAN NOODLE 3.75 | **V**

wheat noodles, red peppers, peas, green onions, peanuts, cilantro (house made asian dressing)

VEGETABLE LEMON ORZO 4.25 | **VEG**

orzo, feta, pecans, eggplant, peppers (lemon olive oil)



ENTRÉES CHICKEN

5 serving minimum

APRICOT BBQ CHICKEN WITH CONFETTI BROWN RICE

marinated grilled chicken strips with an apricot bbq glaze
| 6.95/serving

CHICKEN STRIPS IN BASIL CREAM SAUCE WITH ORZO (OR PENNE PASTA)

chicken strips, black olives, sun-dried tomatoes in a cream sauce with penne or orzo | 8.75/serving

CHICKEN TENDERS choice of sauce, bbq, ranch, or honey mustard | 24.00/dozen | 3 dozen minimum

SWEET & SPICY CHICKEN WITH BASMATI RICE

marinated chicken, grilled and topped with soy-ginger sauce and served with basmati rice | 7.00/serving **GF**

CRANBERRY CHICKEN WITH ORZO

chicken strips sautéed and served with a sweet cranberry sauce | 7.50/serving

GINGER BOURBON CHICKEN WITH GRILLED VEGETABLES

strips of chicken in a ginger bourbon sauce with cremini mushrooms, zucchini, squash, yellow and red peppers and onion | 8.25/serving

GRILLED CHICKEN BREAST (WHOLE OR SLICED) WITH VEGETABLES & RICE | 11.50/serving | **GF**

GRILLED CHICKEN WITH SPICED PINEAPPLE & PAN FRIED NOODLES

chicken breast in a pineapple sauce served with pan fried noodles | 12.75/serving

GRILLED LEMON SHERRY CHICKEN WITH ORIENTAL PILAF

tangy lemon sherry sauce tops this soy marinated sliced chicken breast. served with oriental pilaf | 7.75/serving

MONTREAL CHICKEN WITH ROASTED GARLIC SAUCE & BISTRO BLEND VEGETABLES

chicken with montreal seasoning grilled and cut into strips & finished with a roasted garlic sauce, served with green beans, wax beans, tomatoes & yellow carrots | 9.50/serving

PRETZEL CRUSTED CHICKEN BREAST WITH MUSTARD DILL SAUCE (4 OZ) | 7.50/serving

STRIPS OF CHICKEN MARSALA WITH BASMATI RICE

strips of chicken surrounded by mushrooms and garlic in a marsala wine sauce | 8.75/serving

SUMMER MARINATED GRILLED CHICKEN WITH CONFETTI ORZO

grilled and sliced breast of chicken with a soy, Italian sauce served with confetti orzo | 10.25/serving

UNBELIEVABLE CHICKEN WITH VEGETABLE LEMON ORZO

grilled marinated chicken breast with a warm vegetable lemon orzo and pecans | 9.25/serving

CHICKEN A LA CARTE

BREAST OF CHICKEN FRANCOIS (6 OZ)

breast of chicken in a lemon wine sauce | 9.50/serving

BREAST OF CHICKEN MARSALA (4 OZ)

breast of chicken surrounded by mushrooms and garlic in a marsala wine sauce | 7.25/serving

BREAST OF CHICKEN MONTEREY (6 OZ)

breast of chicken in a monterey jack cheese sauce with tomatoes and scallions | 9.75/serving

BREAST OF CHICKEN PICCATA (6 OZ)

breast of chicken accented by a lemon wine sauce and capers | 8.50/serving

CHICKEN BRUSCHETTA (4 OZ)

topped with pesto, grilled tomato basil salsa and parmesan cheese | 6.95/serving **GF**

GRILLED BREAST OF CHICKEN (PLAIN) (6 OZ)

| 7.75/serving **GF**

(choice of honey mustard, BBQ or teriyaki sauce at an additional cost)

ITALIAN BREADED CHICKEN BREAST (2-3 OZ) | 8.75/serving



ENTRÉES

5 serving minimum

PORK

GRILLED PORK TENDERLOIN (6 OZ)

(ROSEMARY OR GARLIC LIME) | 8.50 serving | **GF**

SWEET & SOUR PORK WITH VEGETABLES & PINEAPPLE

served with white rice

| 8.25/serving | **GF**

SOUTHERN FRIED PORK WITH PEPPER CREAM SAUCE, HOMEMADE MASHED POTATOES & GREEN BEANS

| 11.50/serving

BEEF

GRILLED STEAK AU POIVRE & PARMESAN REDSKINS

| 13.25/serving

MONGOLIAN BEEF WITH PAN FRIED NOODLES

Warming and hearty, this dish is balanced in sweet and savory notes with pan fried noodles

| 13.00/serving

MUSTARD ENCRUSTED BEEF TENDERLOIN

| 40.00/serving | (48 hr notice)

SLICED ROAST BEEF AU JUS (6 OZ) | 12.25/serving | **GF**

(48 hr notice)

SLICED ROAST BEEF WITH MASHED POTATOES AND GRAVY |

| 13.00/serving | (48 hr notice)

CHEESE STUFFED TORTELLINI WITH BRAISED BEEF

braised beef, tomatoes, garlic, and shallots & cheese tortellini | 12.50/serving

GRILLED STEAK & VEGETABLES WITH RICE

tender beef, zucchini, squash, peppers, onions

| 17.50/serving

SEAFOOD

FILET OF SALMON ENCRUSTED WITH PARMESAN

BLACK PEPPER (6 oz) | 17.25 serving | **GF**

GRILLED SALMON & VEGETABLES WITH RICE (6 oz)

| 18.75/serving

SHRIMP & BROCCOLI IN A BASIL CREAM SAUCE w/ORZO

| 11.00/serving

CAJUN SHRIMP LINGUNI

| 8.50/serving

SPECIALTY BARS

BAKED POTATO BAR WITH TOPPERS

| 8.25/serving

SWEET POTATO BAR WITH TOPPERS

| 6.50/serving

PIEROGI BAR WITH TOPPERS | 7.50/serving

FAJITA BAR WITH TOPPERS

with mexican rice & black beans

CHICKEN | 13.00 / serving

BEEF | 15.75 / serving

SHRIMP | 12.65 / serving

VEGETABLE | 11.00 / serving **VEG**

CHEDDAR MAC & CHEESE BAR WITH TOPPERS | 8.75 serving

ENTRÉES BY THE TRAY

each serves 8-10

TRADITIONAL ITALIAN LASAGNA

| 54.50

GOURMET VEGETABLE LASAGNA

| 54.50 | **VEG**

CHICKEN & SPINACH LASAGNA

| 58.50

BLACK BEAN & MUSHROOM LASAGNA

| 49.50 **VEG**

FRESH TOMATO & BASIL LASAGNA

| 68.50 | 24 hour notice required **VEG**

ARTICHOKE SPINACH & MUSHROOM LASAGNA

| 56.50 | 24 hour notice required **VEG**

CREMINI MUSHROOM & KALE LASAGNA

| 52.50 **V GF**

CHICKEN PARMESAN | 58.50

EGGPLANT PARMESAN (24 Hours Notice)

| 47.25 **VEG**

GF-Gluten Free **Veg** -Vegetarian **V**-Vegan

Pricing, as the need arises, may change without notice



ENTRÉES

PASTA

5 serving minimum

CAJUN CHICKEN LINGUINI

strips of cajun chicken tossed with linguini and finished with a cream sauce with green onions | 8.75/serving

CAJUN VEGETABLE LINGUINI

fresh vegetables tossed with linguini and finished with a cream sauce with green onions | 6.00/serving **VEG**

CHICKEN STROGANOFF

strips of chicken, mushrooms, spanish onion, in an herbed wine sour cream sauce with egg noodles | 8.75/serving

COBB CHICKEN SAUTÉ WITH PENNE PASTA

chicken strips, tomatoes, turkey breast, bleu cheese, bacon, green pepper, in a cream sauce with penne | 8.50/serving

PASTA AGLIO E OLIO

shredded brussel sprouts, sundried tomatoes, fresh parsley and fresh basil with aglio e olio sauce tossed with linguini | 4.75/serving **VEG V**

CAVATAPPI MEDITERRANEAN

strips of pasta with a romano cream sauce and sundried tomatoes | 7.25/serving **VEG V**

PASTA SAUCE RAPHAËL

tortellini with marinated artichoke hearts, spanish onion, tomato, parmesan cheese in a tomato sauce | 8.00/serving **VEG**

PENNE PASTA WITH MARINARA, PARMESAN CHEESE AND MEATBALLS | 7.25/serving

PENNE PASTA WITH MARINARA, PARMESAN CHEESE AND ITALIAN SAUSAGE PIECES | 7.50 serving

PIEROGI & CHICKEN RANCHERO

potato and cheese pierogis, sliced chicken breast, red, yellow & green peppers in a creamy ranch sauce | 7.50/serving

PIEROGI RANCHERO

potato and cheese pierogis, red, yellow & green peppers in a creamy ranch sauce | 5.00/serving **VEG**

POT ROAST STROGANOFF

tender beef, cremini mushrooms in a cream sauce with egg noodles | 8.00/serving

POTATO & CHEESE PIEROGIS WITH SAUTÉED ONIONS

potato and cheese pierogis, sautéed onions and sour cream | 4.75/serving **VEG**

RAVIOLI WITH A FRESH VEGETABLE SAUTÉ

ravioli, yellow peppers, red onion, asparagus, parmesan cheese, tossed with garlic and olive oil | 6.50/serving **VEG**

STIR FRY

CHICKEN | 7.50 /serving

SHRIMP | 8.75 /serving

VEGETABLE | 7.25/serving **VEG**

BEEF | 10.75 /serving

PORK | 7.50 /serving

*served with your choice of white or brown rice

PONZU BEEF WITH UDON NOODLES

| 11.50/serving **VEG**

PONZU CHICKEN WITH UDON NOODLES

| 8.50/serving **VEG**

PONZU VEGETABLE WITH UDON NOODLES

| 6.50/serving **VEG**



SIDES

5 serving minimum

CHEDDAR MACARONI & CHEESE

| ½ pan (serves 10) 35.00 | full pan (serves 20) 70.00 **VEG**

BOILED PARSLEY REDSKIN POTATOES

| 2.50/serving **VEG GF**

ROASTED REDSKIN POTATOES

| 2.50/serving **VEG GF**

GOAT CHEESE SMASHED POTATOES

| 4.25/serving **VEG GF**

HOMEMADE MASHED POTATOES

| 3.00/serving **VEG GF**

SCALLOPED POTATOES AU GRATIN

| ½ pan (serves 10) 30.00 | full pan (serves 20) 60.00 **VEG**

GREEN BEANS & ROASTED TOMATOES

| 3.00/serving **V GF**

GREEN BEANS AMANDINE

| ½ pan (serves 10) 30.00 | full pan (serves 20) 60.00 **VEG GF**

ROASTED SWEET CORN | 2.00/serving **V GF**

| ½ pan (serves 10) 17.50 | full pan (serves 20) 35.00

BISTRO BLEND VEGETABLES WITH ROASTED TOMATOES

| 3.00 /serving

ROASTED GARLIC BUTTER RICE (GF)

| 1.50 /serving **GF**

STEAMED BROCCOLI WITH BUTTER

| 3.25/serving **VEG GF**

STEAMED VEGETABLE MEDLEY WITH BUTTER

| 3.25 /serving **VEG GF**

CONFETTI ORZO (4oz.)

| 1.75 /serving **VEG**

VEGETABLE LEMON ORZO (contains pecans & feta cheese)

| 2.50/serving **VEG**

MAPLE GLAZED BABY CARROTS

| 2.75/serving **VEG**

BREAD

ROLLS AND BUTTER

Small | 8 | 10.00

Medium | 16 | 20.00

Large | 30 | 37.50

BAGUETTE BREAD AND BUTTER

Small | 18-20 | 12.95

Medium | 36-40 | 22.90

Large | 54-60 | 32.85

CORNBREAD MUFFINS

Small | 27 | 33.75

Large | 54 | 67.50

GARLIC BREAD

16 slices | 12.95

BREADSTICKS

1 each | 1.25

CIABATTA BREAD AND BUTTER 12 slices | 12.95



DESSERTS

DELUXE COOKIES

sugar • chocolate chip • peanut butter • oatmeal raisin
| 21.00 (12) | 35.00 (20) | 61.25 (35) | 78.75 (45)

FROSTED SUGAR COOKIES (24 hour notice required)

| 27.00 (12) | 45.00 (20) | 78.75 (35) | 101.25 (45)

FUDGE BROWNIES

| 17.50 (10) | 24.50 (14) | 49.00 (28) | 63.00 (36)

FROSTED FUDGE BROWNIES

| 13.50 (6) | 27.00 (12) | 36.00 (16)

DECADENT BROWNIES

Oreo • Macaroon • Caramel Mocha
| 24.00 (12) | 48.00 (24) | 72.00 (36)

CHOCOLATE CHIP COOKIE BARS

| 19.25 (12) | 29.00 (18) | 54.50 (34) | 70.50 (44)

NEW YORK CHEESECAKE BARS

| 15.00 (6) | 25.00 (10) | 40.00 (16) | 50.00 (20)

Ask about our Featured Cheesecake of the month

LEMON BARS

| 32.25 | one dozen

CHOCOLATE DIPPED MINI PRETZEL TWISTS 2 pp (48)

| 24.00 per box

MINI CHOCOLATE BROWNIE CUPS

3.00 | 2 per person | min 10 servings

HOMEMADE FRUIT CRISPS

| serves 9-12 | peach 46.00 | apple 45.95

CUPCAKES WITH BUTTER CREAM FROSTING

TOPPED WITH RAINBOW JIMMIES

(increments of 6)

choice of chocolate, white, marble, carrot or funfetti
| 2.25 each

SIGNATURE DESSERT TRAY

bakers' selection of petite, sweet treats
| 70.00 | 81 pieces

BAKER'S CHOICE TRIFLE (individual)

| 2.75 each

CANNOLI

dipped in chocolate and pistachios (min 6)
| 2.25 each

MONTHLY TREAT BAG

| 3.50 each

Ask for this month's assortment of 3 tasty treats

AUTUMN DESSERT TRAY (30 pcs)

| 37.50

no bake pumpkin cheesecake bites, dark chocolate orange truffles, mini spice cupcakes with cream cheese frosting, pistachio meringues, mini chocolate chip sandwich cookies

GLUTEN FREE/VEGAN DESSERTS

GLUTEN FREE AND VEGAN COOKIES | 1.50 each

Chocolate chip, peanut butter, sugar, oatmeal banana

GLUTEN FREE AND VEGAN BROWNIES

27.00 | one dozen

GLUTEN FREE AND VEGAN DESSERT TRAY

peanut butter cookies, oatmeal banana cookies, chocolate chip cookies, sugar cookies, brownies | 30.00 | 21 pcs

BUCKEYES (GF)

| 11.00 | one dozen

| 16.50 | 18 piece

GLUTEN FREE DESSERT TRAY

chocolate chip cookies, sugar cookies, brownies, buckeyes and strawberries dipped in dark chocolate
| 30.00 | 20 pieces

BAKER'S CHOICE TRIFLE (individual) (GF) | 4.75 each

CUSTOM CAKES AVAILABLE UPON REQUEST



BEVERAGES

ASSORTED COKE PRODUCTS

2 liter bottles and 12 oz cans are now available
(Coke, Diet Coke, Sprite)

JUICE

½ gallon bottles: orange juice
Individual bottles Minute Maid: orange, apple, cranberry, apple raspberry, cranberry grape

WATER

Dasani bottled water (20oz), cans of La Croix Sparkling Water

DISPOSABLE BEVERAGE SERVICE

cups and condiments included

COFFEE

deluxe Columbian blend (regular only)
24.00 | 12 cups | 40.00 | 20 cups

decaffeinated
24.00 | 12 cups | 40.00 | 20 cups

HOT TEA

27.00 | 12 cups | 45.00 | 20 cups

HOT CHOCOLATE

40.00 | 20 cups

ICED TEA (FRESH BREW)

25.25 | 12 cups | 37.20 | 20 cups

LEMONADE

23.25 | 12 cups | 37.20 | 20 cups

DELUXE BEVERAGE SERVICE

cups and condiments included

COFFEE SERVICE**

(8-CUP THERMAL PUSH POT)

deluxe Columbian blend (regular only)
| 16.00

decaffeinated
| 16.00

TEA SERVICE

(8-CUP THERMAL PUSH POT)

| 19.50

INFUSED WATER SERVICE**

(48-CUP DISPENSER)

citrus • basil cucumber • cranberry orange • cucumber
lemon, mint • pineapple orange mint • strawberry basil
| 46.20

***equipment set up and/or pick up charge may be incurred*

CONSUMER ADVISORY

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