

# CATERING

*with*

Mary Jane Landau

## CORPORATE CATERING MENU

### BUILD YOUR OWN SANDWICH BAR

Bakers Choice of Breads  
(Including Gluten Free Option)  
Roast Turkey Breast  
Applewood Smoked Ham  
Herb Roasted Pork Loin  
Cheddar and Swiss Cheese Slices  
Condiment Tray for Sandwiches  
Farro Salad with Roast Vegetable  
Balsamic Vinaigrette  
Potato Chips  
Fresh Pineapple  
Dessert Tray  
\$18.00

### FRENCH TARTANES BAR (French Style Open Faced Sandwiches)

Smoked Salmon on Green Onion Cream Cheese  
with Shaved Radish and Fresh Dill on Rye  
Assorted Italian Charcuterie,  
with Sundried Tomato Pesto, Olivada  
and Shaved Parmesan on Ciabatta  
with Citrus Parsley Garnish  
Roast Vegetables with Roast Red Pepper Hummus  
on Flatbread  
Assorted Olives, Pickles and Crudités  
Roast Carrot and Red Onion Salad with Spinach  
Honey Dijon Vinaigrette  
Potato Chips  
Watermelon Wedges  
Dessert Tray  
\$20.00

### BUILD YOUR OWN SLIDERS

Pulled Chicken Adovado  
Butter Rolls or Corn Tortilla (GF option)  
Fiesta Coleslaw with Lime Cumin Dressing  
Pickled Onion Garnish  
Mexican Black Beans  
Tortilla Chips with Pico de Gallo  
Watermelon Salad  
Dessert Tray  
\$18.00

### TACO BAR

Shredded Cilantro Lime Chicken  
Pulled Chipotle Pork  
Soft Flour Tortillas and Crispy Corn Taco Shells (GF)  
All the trimmings....  
Mexican Rice  
Cumin Black Beans  
Watermelon Salad  
Dessert Tray  
\$19.00

**Delivery Fee, Gratuity and Tax are not included in these menus.**

**Beverage Service** may be added - includes water, iced tea, fruit juice drinks and assorted sodas.  
**\$2.00 /person.**

**Delivery Fee:** includes Deliver, Set up, Break down and Pick-up **\$50.00**

**18% Gratuity on Food and Beverage** is added to your bill.

## TRIO SALAD BUFFET

Choose **One** of these Salads

Salmon Salad

Raspberry Vinaigrette

Northwest Waldorf Chicken Salad

Apples, Dried Cranberries and Celery  
with Roast Chicken

Northwest Chardonnay Dressing

Cobb Salad

with Roast Chicken, Bacon, Bleu Cheese, and Egg

Asian Chicken Salad

with Cabbage, Crispy Won Ton Noodles,  
Tangerine Wedges and Toasted Almonds  
Sesame Ginger Vinaigrette

Choose **Two** of these Salads

Big Fat Greek Salad

Tomatoes, Cucumber, Olives and Feta  
Oregano Vinaigrette

Mediterranean Cous Cous Salad

with Roast Red Peppers, Dried Apricots and Mint

Farmstand Salad with Shaved Cheddar

- Features Seasonal Vegetables

Caesar Salad with Roasted Croutons

Farro Salad with Roast Vegetables

with Capers and Dried Apricots

Black Bean and Corn Salad

Cumin Vinaigrette

Garden Salad with Balsamic Vinaigrette

Buffet includes -

Rolls and Butter

Dessert Tray

\$20.00

Please note that salad dressings and sauces are  
house made and gluten free.

## MARRAKESH SALMON

Roasted Salmon Fillet

Citrus Yogurt Sauce

Turmeric Rice Pilaf

Avocado and Mango Spinach Salad

Rolls and Butter

Dessert Tray

\$21.00

## TASTE OF NAPLES

Caesar Salad

Chicken Napoli with Mozzarella

Fresh Marinara Sauce

Penne Pasta

Garlic Bread

Dessert Tray

\$18.00

## PASTA BAR

Penne Pasta

Robust Marinara

Chicken Meatballs

Pesto Alfredo

Parmesan Cheese

Green Lettuce Salad

Balsamic Vinaigrette

Garlic Bread

Dessert Tray

\$17.00

## RAJA THAI BUFFET

Green Salad with Sesame Ginger Vinaigrette

Thai Chicken Coconut Curry with Peppers, Onions

Green Bean Curry with Crispy Shallots

Steamed Brown Basmati Rice

Fresh Pineapple Spears

Dessert Tray

\$19.00

## TASTE OF FLORENCE

Antipasti Salad with Italian Dressing

Roast Chicken Breast with Grapes

Balsamic Wine Sauce

Spinach and Ricotta Rollatini

Fresh Tomato Sauce

Ciabatta with Butter

Dessert Tray

\$16.00

## NORTHWEST SALMON

Spinach Salad with Raspberries and Almonds

Lacquered Salmon Fillet

Remoulade Sauce

Herbed Rice Pilaf

Rolls and Butter

Dessert Tray

\$20.00