

Pick Up & Go Menus

Sometimes all you need is a little help with your party or family gathering. We've listed some suggestions that will save you time & let you enjoy the party!

Traditional Salads (Served 4 lb. minimum)

Red skin or traditional potato salad - 6.25 lb.

Harvest Potato Salad -- 7.25 lb.

Red skins, sweet potatoes, diced apples, walnuts, & celery tossed in an apple infused mayo dressing

Waldorf Pasta Salad - 7.95 lb.

Penne pasta, apples, celery, & swiss cheese, dried cranberries, candied walnuts, tossed in a creamy poppy seed dressing

Vegetarian Pasta Salad - 6.25 lb.

Rigatoni Pasta Salad - 6.95lb.

Rigatoni pasta, tri-color peppers, toasted pine nuts, & parmesan cheese

Tortellini Pasta Salad - 8.95lbs

Cheese tortellini pasta, crisp celery, sun dried tomatoes, fresh spinach blended with pesto mayonnaise

Fiesta Pasta Salad - 6.25lb.

Spicy blend of pasta, diced tri-color peppers, black beans, cheese, black olives, & Mexican spices in a salsa ranch dressing

Coucous Salad - 6.25lb.

Dried cranberries, scallions, walnuts & celery in a light vinaigrette dressing

Greek pasta salad - 7.25 lb.

Turkey almond salad - 10.25 lb.

Fresh roasted turkey, swiss cheese, celery, red onion, plump red grapes, and toasted almonds tossed with our special dressing

Italian potato salad - 7.25 lb.

Red skin potatoes, fresh green beans, chopped boiled eggs, black olives, & Italian plum tomatoes tossed in a zesty vinaigrette

Maurice pasta salad - 7.25 lb.

Julienne turkey, ham, swiss cheese, olives, sweet pickles, and our famous Maurice dressing

Seafood pasta salad - 11.25 lb.

Shrimp & crab tossed in our special dressing with celery and scallions

Classic Salad Bowls - 79.95 (Serves 12-15)

Maurice salad julienne turkey, ham, swiss cheese, olives, sweet pickles, and our famous Maurice dressing

Greek Salad Feta cheese, red onion, peppers, cucumber, olives served with creamy Greek dressing and garnished with pickled beets

Spinach salad Mandarin oranges, Strawberries, Pecans, dried Cherries, Red Onion, Bleu cheese, tossed with spinach, crisp romaine and our special Raspberry vinaigrette dressing

Field Green Salad Mixed baby greens, crisp romaine, toasted pine nuts, goat cheese, red grapes, red onions, & raspberry vinaigrette

Roasted Pear Salad Mixed baby greens, crisp romaine, roasted pears, pecans, crumbled gorgonzola, & herbed vinaigrette

Kiwi Mandarin Salad Crisp romaine, kiwi slices, toasted almonds, mandarin oranges, crumbled bacon, & poppy seed dressing

Roasted Beet Salad

Roasted beets, mixed baby greens, goat cheese, kalamata olives, toasted almonds, and our pomegranate vinaigrette

Harvest Salad Field greens, candied walnuts, julienne sliced apples, dried cranberries, carrots, red onion all tossed in a light raspberry vinaigrette dressing

Caesar Salad Crisp romaine lettuce, shredded parmigiano, seasoned croutons, our famous Caesar dressing



Pick Up & Go Menus

Sides

	<u>1/2</u>	<u>full</u>
Roasted red skins	25	49
Roasted herb parmesan potatoes	30	59
Roasted Yukon Golds	30	59
Garlic or traditional mashed potatoes	30	59
Artichoke Mashed Potatoes	40	79
Baked Potatoes	40	79
Twice Baked Potatoes	2.50	ea
Potato Cheese Casserole	29	59
New potatoes sautéed with peppers & onions	50	99
Scalloped Potatoes	50	99
Au Gratin Potatoes	50	99
Confetti Corn Pilaf	50	99

Sides

	<u>1/2</u>	<u>full</u>
Rice pilaf	25	49
Tuscan Rice	39	79
Wild Rice Medley	30	59
Orzo	30	59
Penne Pasta marinara	30	59
Pesto Pasta Primavera	40	79
Dill Glazed Carrots	30	59
Vegetable Medley	30	59
Sautéed Zucchini & Squash	30	59
Steamed Broccoli	30	59
Green bean almandine	30	59
Rainbow Vegetables	30	59

Main Course

Herb Roasted Chicken Chicken breast rubbed with special seasoning & cooked to tender perfection

Glazed Baked Ham Baked ham & topped with our orange ginger glaze

Chicken Asiago with Farfelle Pasta Tender chicken in our asiago cream sauce served over Farfelle pasta

Mediterranean Chicken Pasta Chicken breast, olives, sun dried tomatoes, roasted red pepper, & artichokes tossed with penne noodles in a zesty Mediterranean feta sauce

Cheese Tortellini Pasta A hearty cheese filled pasta in a delicate basil pesto sauce & sun dried tomatoes

Chicken Cordon Bleu Boneless chicken breasts filled with ham, Swiss cheese, & topped with our Swiss cream sauce

Mushroom Chicken Tender chicken breast stuffed with wild mushrooms, pepper jack cheese, & served with a demi-glaze sauce

Main Course

Fettuccine Alfredo Gorgonzola and baby spinach add a twist to this classic pasta dish

Mustard Crusted Chicken Breast Tender chicken breast coated with Dijon mustard fresh herbs & Italian breadcrumbs

Beef Burgundy Tender roast beef in a burgundy wine sauce, & pearl onions

Beef Stroganoff Tender roast beef medallions simmered in our sour cream stroganoff sauce with mushrooms & onions

Pecan En crusted Salmon Filets Wild caught salmon brushed with a ginger honey glaze & topped with crushed pecans

Chicken Divan Layered on broccoli with mushroom cream sauce, topped with grated cheddar cheese & toasted bread crumbs

Bourbon Chicken Tender chicken breast sautéed with mushrooms, onions, peppers, & topped with a delectable bourbon glaze

Pick Up & Go Menus

Comfort Food

Ribs by the slab saint louis style brushed with our own smoky tangy bbq sauce & cooked to perfection 15.95 per slab

Italian Sausage Mild sliced traditional Italian sausage oven roasted with medley of bell peppers & onions

Slow Roasted Pulled Pork hand pulled pork with light golden bbq sauce & spices

BBQ Beef Brisket slow roasted beef brisket and glazed with our sweet tangy bbq sauce

"Sloppy Joes" traditional "sloppy joes" always a favorite

Kielbasa & Kraut Authentic Polish kielbasa simmered in our own recipe kraut

Italian Meatballs & Pasta Hand made meatballs simmered in our marinara sauce served over penne noodles

Meatloaf handmade and served with our signature pan gravy

Stuffed cabbage cabbage stuffed with flavor and topped with tomato sauce

Roasted Turkey & stuffing Roasted juicy white meat turkey served with corn bread stuffing & creamy gravy

Herb crusted Pork Loin Center cut herb crusted pork roast served with our apple infused gravy

Tender Roast Beef Slow roasted & fork tender served with our pan gravy

Chicken Pot Pie Tender chicken simmered with carrots, petite peas & celery in a rich chicken gravy topped with a flaky golden crust

BBQ Chicken bone in and roasted with our own recipe bbq sauce

Mac & Cheese creamy & rich with layers of cheese & elbow noodles

Meat balls handmade & in a sauce of your choice

Chicken wings roasted to perfection and brushed with a sauce of your choice

Ethnic Dishes

Taco Beef Ground or shredded beef seasoned to perfection

Taco Chicken Slow roasted seasoned breast of chicken

Chicken Marsala -- Sautéed chicken breast simmered in mushroom onion, & marsala wine sauce

Chicken Picatta -- Tender chicken breast with capers & artichokes in lemon butter sauce

Gyros Meat & Tzatziki Sauce thin sliced beef & lamb with greek cucumber sauce

Lasagna lasagna noodles layered with three cheeses and our signature sauce

Egg plant Florentine Egg plant, marinara, spinach, ricotta, & parmesan cheese layered and baked to perfection

Beef Stroganoff Tender roast beef medallions simmered in our sour cream stroganoff sauce with mushrooms & onions

Chicken Schnitzel topped with a dijon bacon cream sauce

Smoked Sausage braised red cabbage & apples

Shepherds Pie Seasoned ground beef, carrots, celery, & onion simmered in a rich demi glaze. Homemade whip potatoes top this classic dish

Generals Tso Chicken Lightly breaded white meat chicken coated in traditional mild General TSO's sauce

Pick Up & Go Menus

Platters

Grilled Asparagus Platter -- Roasted cherry tomatoes, pine nuts, & drizzled with zesty mediterranean dressing 65.00 (serves 15-25)

Marinated Flank Steak Platter -- Sliced flank steak served with corn & black bean salsa & ciabatta wedges 135.00 (serves 15-25)

Smoked Salmon Platter -- Smoked salmon, cream cheese, capers, chopped eggs, red onion, & fresh dill & served with mini bables 130.00 (serves 15-25)

Mediterranean Delight - Hummus, baba ghanous, tabouli, garnished with cucumber, grape tomatoes, olives, feta cheese, & roasted peppers served with pita bread 115.00 (serves 15-20)

Anti Pasti Display - Cubed ham, salami, fresh mozzarella, stuffed olives, roasted peppers, grilled vegetables served with foccacia bread 115.00 (serves 15-20)

Roasted Vegetable Platter -- Fresh roasted vegetables served with feta, basil, olives, & accompanied by crisp herbed crostini 115.00 (serves 15-25)

Brie Enroute with Apricot or raspberry Compote - A wheel of brie topped with an apricot or raspberry compote served warm with gourmet crackers & sliced baguette - 65.00 (serves 15-20)

Crudite Display -- Specialty cut seasonal vegetables and fresh fruit accompanied by a medley of cheese attractively presented on our tier unit 1/2 small 59.95, small 115.00, & large 190.00



Sweet Conclusions

Dessert trays (10-person minimum)

An assortment of dessert bars, gourmet cookies, and chocolate dipped strawberries (in season) 2.50pp

Cookie & brownie tray (10-person minimum)

Always a favorite - gourmet cookies and moist chocolate brownies 1.95pp

Lemon Supreme Cream Cake

Half-sheet of moist yellow cake, lemon filling, and topped with rich whipped cream

Strawberry Supreme Cream Cake

Half-sheet of moist yellow cake, strawberry filling and topped with rich whipped cream

Sweet Conclusions

Triple Chocolate Fudge Cake

Half-sheet of delectable decadent chocolate cake topped with creamy fudge frosting

Tiramisu Cake

The sponge cake itself is extraordinary: Light and fluffy, steeped in espresso and coffee liqueur. It's layered with incredibly rich custard, heavy cream and eggs

Chocolate dipped strawberries

(in season) Huge California long stem strawberries dipped in white & milk chocolate