



Chef Specials 12/15-12/20	Cajun Turkey Philly turkey, grilled onion & peppers in a cajun white cream sauce, with pepper jack cheese, sprinkled with cajun spice on a french baguette \$9.95	Spinach Orzo Pasta with feta cheese, pine nuts and red onion tossed in a white balsamic vinaigrette \$2.95
	Candied Bacon & Cheddar Salad with cherry tomatoes, spring onions over mixed greens with Smartmouth Alter Ego vinaigrette \$11.95	Pistachio Goat Cheese Dip with crostinis \$8.95
	Spicy Black Bean Soup with sour cream and tortilla strips \$6.95	Oreo Dream Bar \$3.99
		Coconut Royale Cookie \$2.49

Sandwiches

Chicken

Santa Fe Chicken roasted red peppers, melted cheddar, red pepper mayo, french baguette \$9.95

Traditional Chicken Salad field greens, tomatoes, french baguette \$9.95

Blackened Chicken Breast provolone cheese, roasted red peppers, red pepper mayo, french baguette \$9.95

Southwestern Wrap spicy chicken, jasmine rice, black bean & corn salsa, sundried tomato wrap \$9.50

Teriyaki Chicken Wrap grilled chicken, jasmine rice, pineapple salsa, oriental ginger dressing, garlic wrap \$9.50

Chicken Cordon Bleu grilled chicken, ham, swiss cheese, honey mustard, ciabatta bread \$10.95

Croissant Sandwiches

Chicken Salad \$10.95

Albacore Tuna Salad \$11.95

Deli

Turkey and Provolone fresh basil mayo, roasted red peppers, french baguette \$9.95

Sammie Wammie turkey, thousand Island dressing, coleslaw, swiss cheese, ciabatta \$9.95

Ham & Swiss chipotle pepper & adobo mayo, field greens, tomatoes, ciabatta \$9.95

Roast Beef, Bacon & Cheddar premium roast beef, horseradish mayo, french baguette \$12.25

Italian Sandwich hard salami, feta, red onions, field greens, sundried tomato ciabatta, side of balsamic vinaigrette \$9.95

Club Sandwich roast beef, turkey, bacon, provolone, lettuce, tomato, horseradish mayo, french baguette \$12.25

Carolina Style Pulled Pork In house smoked pork butt with Alabama white sauce and coleslaw on ciabatta \$9.95

Vegan & Vegetarian

Fresh Mozzarella tomatoes, basil mayo, cracked pepper & sea salt, ciabatta \$9.95

Grilled Vegetables seasonal grilled veggies, provolone, basil mayo, french baguette \$9.95

(V) Southwestern Vegan Burger roasted corn, peppers, onions, green chilies, jasmine rice, black beans, cilantro, tomatoes, field greens, avocado, vegan mayo, tomato wrap \$8.95

(V) Smoked Tempeh & Avocado lettuce, tomato, avocado, vegan mayo, french bread \$10.95

Seafood

Albacore Tuna Salad celery, scallions, mayo, field greens, tomatoes, french baguette \$10.95

Sesame Grilled Shrimp Wrap marinated shrimp, jasmine rice, zesty lime mayo, pineapple salsa, garlic wrap \$10.95

Artisan Salads & Scoops

Signature Dressings: Balsamic Vinaigrette, Ranch, Honey Mustard, Bleu Cheese, Caesar, Cilantro Vinaigrette (V), Oriental Ginger, Italian Vinaigrette.

Packets: FF Ranch, FF Italian, FF Raspberry Vinaigrette, French

Additions for Any Salad or Grab & Go Bowl: Grilled, Blackened or Santa Fe Chicken \$4.00 | Tofu D'Jour \$4.00 | Sesame Grilled Shrimp \$7 | Grilled Veggies \$3.50

Baja Chicken Salad santa fe chicken breast, black bean & corn salsa, grape tomatoes, tri-color tortilla strips, cilantro vinaigrette \$12.95

Asian Chicken Salad grilled chicken oriental blend red peppers, snow peas, green onion, carrots, black sesame seeds, wontons, ginger dressing \$12.95

Classic Caesar shaved parmesan, croutons, mediterranean pasta \$9.75

With blackened chicken \$12.95

Cranberry Harvest Salad Craisins, bleu cheese crumbles, candied walnuts on a bed of field greens with raspberry dressing \$10.95

Chicken Salad Plate chicken salad with fresh fruit & pasta d'jour \$11.95

Albacore Tuna Salad Plate albacore tuna salad with fresh fruit & pasta d'jour \$12.50

Traditional Chicken Salad Scoop with cracker packages \$5.95

Albacore Tuna Salad Scoop with cracker packages \$6.95

California Cobb turkey, bacon, grape tomatoes, boiled egg, bleu cheese, croutons, mixed greens, bleu cheese dressing \$13.95

Classic Chef turkey, ham, grape tomatoes, boiled egg, cucumbers, cheddar, homemade croutons, mixed greens, choice of dressing \$13.95

Greek Salad feta, sundried tomatoes, red onion, cucumbers, kalamata olives, red peppers, banana peppers, croutons, mixed greens, balsamic vinaigrette \$10.75

Fresh Garden Salad (V) mixed greens, cucumbers, carrots, grape tomatoes, croutons, choice of dressing \$7.95

Side Caesar romaine, parmesan cheese, croutons, served with caesar dressing \$6.95

Side Garden (V) mixed greens, cucumbers, carrots, grape tomatoes, croutons, choice of dressing \$6.95

Asian Noodle Bowl with linguini, bok choy, edamame, red bell peppers, peanuts and basil tossed in an Asian Style Dressing \$9.25

Accompaniments, Desserts, Beverages

ACCOMPANIMENTS \$2.95 ea

Coleslaw, Mediterranean Pasta, Fruit Salad (V), Traditional Potato Salad

CHIPS \$2.49 ea

Jalapeno, BBQ, Plain, Maui Onion, Salt & Pepper, Salt & Vinegar, Funky Fusion, Sour Cream

Plain Chip Bowl \$10.00

COOKIES \$2.49 ea

Chocolate Chip, Cranberry Harvest

Cookie Box \$22.00

SIGNATURE DESSERTS

Mocha Rice Crispy Treat \$3.95

Peanut Butter Brownie \$3.95

Luscious Lemon Bar \$3.99

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Dips, Spreads & Platters

- | | | |
|--|---|--|
| ☐ Hot Artichoke Dip | ☐ Spinach & Artichoke Dip | ☐ Fruit Platter |
| ☐ Hot Fiesta Corn Dip | ☐ Chipotle Shrimp Wonton | ☐ Fresh Fruit Kebabs |
| ☐ Hot Baked Chesapeake Bay Crab Dip | ☐ Hummus Trio Platter | ☐ Miniature Fruit Kebabs |
| ☐ Charcuterie Board | ☐ Salsa Trio Platter | ☐ Strawberries w/Choc. Hazelnut Dip |
| ☐ Domestic Cheese Platter | ☐ Seafood Antipasta | ☐ Sliced Beef Tenderloin Platter |
| ☐ Imported Cheese Platter | ☐ Vegetable Platter | ☐ Jumbo Lump Crab Spread |
| ☐ Baked Brie Wheel in Puff Pastry | ☐ Grilled Vegetable Platter | ☐ Heirloom Tomato Mozzarella |
| | ☐ Brie & Pesto Cheese Mold Platter | ☐ Vegetable Crudite |
| | | ☐ Cashew Spread |

Hors D'oeuvres

Vegetarian:

- ☐ Asiago Filled Roasted Mini Potatoes
- ☐ Mini Potatoes w/ Bacon & Cheddar
- ☐ Trio Mini Potatoes
- ☐ Tomato, Mozzarella & Basil Bruschetta
- ☐ Sugared Cranberry & Brie Canapes
- ☐ Blueberry & Brie Canapes
- ☐ Golden Beet & Goat Cheese Canape
- ☐ Roasted Grape & Thyme Canape/Bruschetta
- ☐ Strawberry Bruschetta w/ Goat Cheese, Bacon & Walnuts
- ☐ Antipasta Skewers
- ☐ Berry Caprese Skewers
- ☐ Southwestern Vegan Bites
- ☐ Vegetable Rice Paper Rolls

- ☐ Handcrafted Miniature Quiche (Ham, Broccoli, Mixed Vegetable, Spinach)
- ☐ Spanakopita
- ☐ Phyllo Baked Brie Bites with Fresh Blueberries
- ☐ Spinach & Feta Stuffed Mushroom Caps with Parmesan
- ☐ Vegetable Cocktail Lumpia

Poultry:

- ☐ Mini Chicken Tacos
- ☐ Greek Lemon Chicken Skewers
- ☐ Thai Chicken Satay Drizzled
- ☐ Jamaican Jerk Chicken Skewers
- ☐ Chicken & Vegetable Skewers
- ☐ Buffalo Chicken Nuggets
- ☐ Buffalo Chicken Wings

Beef/Pork:

- ☐ Beef Filet with Red Onion Chutney Bruschetta
- ☐ Prosciutto Wrapped Asparagus
- ☐ Beef Cocktail Lumpia
- ☐ Vanilla Bourbon Steak Rumaki

- ☐ Prosciutto & Melon Skewers
- ☐ Swedish Meatballs
- ☐ Sweet & Sour Meatballs

Seafood:

- ☐ Champagne Pickled Shrimp
- ☐ Old Bay Shrimp Cocktail
- ☐ Citrus Seared Rosemary Scallops
- ☐ European Cucumber Cup w/ Jump Lump Salad
- ☐ Smoked Salmon Dill Bites
- ☐ Mini KeyWest Style Mahi & Lobster Tacos
- ☐ Sesame Grilled Shrimp
- ☐ Miniature Crab Cakes
- ☐ Mini Seafood Cakes
- ☐ Bacon Wrapped Scallops
- ☐ Coconut Fried Shrimp
- ☐ Blackened Tuna Tidbits

Platter rentals available through Full Service

Entrees Each entree serves 8-12 guests. Accompanied with serving utensils and 12 artisan dinner rolls & butter.
Entrees available as 8 individual portions upon request.

VEGETARIAN

- ☐ Three Cheese Lasagna
- ☐ Eggplant Parmesan w/ Penne Pasta
- ☐ Butternut Squash & Portobello Mushroom Pasta
- ☐ Curried Tofu w/ Toasted Couscous

BEEF

- ☐ Seasoned Beef Shoulder w/ Rosemary Roasted Potatoes
- ☐ Classic Lasagna
- ☐ Oven Roasted Beef Brisket w/ Rustic Mashed Potatoes
- ☐ Barbecue Meatloaf w/ Macaroni & Cheese
- ☐ Seasoned Beef Tenderloin w/ Rosemary Roasted Potatoes
- ☐ Smoked Ribs w/ Macaroni & Cheese

POULTRY

- ☐ Lemon Artichoke Chicken w/ Rice Pilaf
- ☐ Rosemary Chicken w/ Rosemary Roasted Potatoes
- ☐ Chicken Alfredo
- ☐ Chicken Marsala w/ Wild Rice Pilaf
- ☐ Jamaican Jerk Chicken w/ Red Beans & Rice
- ☐ Chicken Cordon Bleu Over Golden Fruit & Almond Wild Rice
- ☐ Tuscan Chicken w/ Golden Fruit & Almond Wild Rice
- ☐ Chicken Parmesan w/ Penne Pasta
- ☐ Chicken Saltimbocca w/ Creamy Sundried Tomato Penne
- ☐ Herb Roasted Chicken w/ Rustic Mashed Potatoes
- ☐ Chicken Scallopini w/ Lemon Linguini

PORK

- ☐ Pork Tenderloin w/ Mustard Glaze & Pecan Wild Rice
- ☐ Kahuka Style Pulled Pork
- ☐ Carolina Style BBQ w/ Coleslaw & Kaiser Rolls
- ☐ Traditional Jambalaya w/ Pork Sausage

SEAFOOD

- ☐ Chesapeake Bay Crabcakes w/ Tomato Ginger Jam
- ☐ Jamaican Jerk Shrimp w/ Red Beans & Rice
- ☐ Mango Seafood Cakes (Shrimp & Scallops) w/ Coconut Basmati Rice
- ☐ Crab Stuffed Tilapia w/ Rice Pilaf
- ☐ Mediterranean Shrimp w/ Orzo Pilaf
- ☐ Shrimp Scampi
- ☐ Shrimp Alfredo
- ☐ Seafood Jambalaya

Salads

Accompanied with serving utensils and salad dressings on the side.
Med. - 6-8 guests

- ☐ Garden Salad
- ☐ Caesar Salad
- ☐ Chicken Caesar Salad
- ☐ Asian Chicken Salad
- ☐ Cranberry Harvest Salad
- ☐ Greek Salad
- ☐ Chef Salad
- ☐ California Cobb Salad
- ☐ Baja Chicken Salad
- ☐ Strawberry Bleu Salad
- ☐ Kale Harvest Salad

Sandwich, Wrap, & Puff Pastry Platters

Sandwich/Wrap Platters

Sm. - 5-7, Med. - 8-10
Lg. - 10-15

Deli Trays

Sm. 10-20, Med. 20-30
Lg. 30-40

- ☐ Lobster Sliders (12)
- ☐ Brisket Sliders (12)
- ☐ Chipotle Shrimp Sliders (12)
- ☐ Italian Paninis
- ☐ Assorted Vegan Platter
- ☐ Mini Chicken/Tuna Salad Puffs
- ☐ Egg/Chicken/Tuna Salad Croissants
- ☐ Mini Ham Croissants
- ☐ Mini Artisan Sandwiches
- ☐ Chicken Salad Croissants

Chilled Accompaniments

- ☐ Mediterranean Pasta Salad

☐ Pasta D'Jour

☐ Potato Salad D'Jour

☐ Fruit Salad
- ☐ Tomato Corn Salad

☐ Green Bean Salad

☐ Broccoli Almond Salad

Hot Accompaniments

- ☐ Roasted Asparagus

☐ Green Beans w/Peppers & Onions

☐ Parmesan Green Beans w/Mushrooms & Onions

☐ Roasted Vegetables

☐ Winter Roasted Vegetables

☐ Steamed Broccoli

☐ Broccoli, Cauliflower & Carrots
- ☐ Butternut Squash w/ Portobello Mushrooms

☐ Baked Beans

☐ Rosemary Roasted Potatoes

☐ Rustic Mashed Potatoes

☐ Sweet Potato Mash

☐ Wild Rice Pilaf

☐ Signature Macaroni & Cheese

Sweets

- ☐ Miniature Pies (12)
- ☐ Bundt Cake (Full or Mini) (12)
- ☐ Apple Crisp (serves 10-12)
- ☐ Bread Pudding (serves 10-12)
- ☐ Gourmet Cupcakes (12)
- ☐ Miniature Cannoli Platter (12)
- ☐ Cannoli Cookie Platter
- ☐ Sheet Cakes Decorated (1/2 and full)
- ☐ Pumpkin Cream Cheese Swirls (20 or 40)
- ☐ Assorted Dessert Sampler (30 or 48)
- ☐ Dessert Bar Platter (32)
- ☐ Mini Cookie Box (40)
- ☐ Assorted Dessert Puffs (30)
- ☐ Dulce De Leche Dessert Puffs (30)
- ☐ Chocolate Lover's Dessert Platter (30 or 48)
- ☐ Assorted Mini Cheesecakes (12)

Beverages

- ☐ Juices (orange, cranberry, apple)
- ☐ Assorted Coca-Cola Bottles
- ☐ Peak Teas & Perrier
- ☐ San Pellegrino (Blood Orange, Lemon)
- ☐ Sparkling Citrus Punch w/mint
- ☐ Raspberry Lemonade w/mint
- ☐ Iced Tea
- ☐ Pink Lemonade
- ☐ 7lb. Bag Ice
- ☐ Coffee & Hot Tea - Carafe (10-12)
- ☐ - Carafe (45)

Breakfast

- ☐ Yogurt Parfait with Fresh Fruit (9)
- ☐ Mini Bagel Bites (16)
- ☐ Assorted Breakfast (26 or 48)
- ☐ Assorted Danish & Cinnamon Buns (10 or 15)
- ☐ Box of Bagels & Spreads (10 or 15)
- ☐ Classic Mini Muffins (12 or 34)
- ☐ Hand Pressed Miniature Quiche (12)
- ☐ Breakfast Sandwich Biscuits (12)
- ☐ Mini Sweet Potato Ham Biscuits (24)
- ☐ Egg Biscuits (12)
- ☐ Ham Biscuits (12)
- ☐ Hot Biscuits & Sausage Gravy (12)
- ☐ French Toast Berry Casserole (serves 10-12)
- ☐ Vegan Breakfast Casserole (serves 10-12)
- ☐ Veggie Frittata (serves 10-12)
- ☐ Meat Frittata (bacon, sausage, ham: serves 10-12)
- ☐ Mini Ham Croissants (12)
- ☐ Scrambled Eggs (serves 12-15)
- ☐ Scrambled Eggs with Cheese (serves 12-15)
- ☐ Egg, Cheese & Potato Casserole (serves 12-15)
- ☐ Rosemary Roasted Potatoes (serves 10-12)
- ☐ Potatoes O'Brien (serves 10-12)
- ☐ Sausage Patties (12) or Bacon (1.5 pounds)
- ☐ Turkey Sausage Patties (12)

Signature Stations & Displays Available for Full Service - No Minimum

- ☐ Charcuterie Boards
- ☐ Pickled Vegetables Accompaniment
- ☐ Nuts, Mustard & Marmalade Accompaniment
- ☐ Short Breads & Palmiers Accompaniment
- ☐ Chilled Shrimp Display
- ☐ Bruschetta Bar Display
- ☐ International Fruit & Cheese
- ☐ Eastern Shore Raw Bar
- ☐ Antipasta Display
- ☐ Canape Display