



Chef Specials 9/15-9/20	Turkey Portobello Mushroom Melt Sliced turkey with portobello mushrooms and melted cheddar on ciabatta \$9.95	Broccoli Cheese Soup With French baguette \$7.95
	Classic Spinach Salad With crumbled bacon, bleu cheese crumbles, red onion, boiled egg and a white balsamic dressing \$12.95	Triple Chocolate Cookie \$2.49
	Sundried Tomato Penne Pasta With red & yellow bell peppers, sun dried tomato pesto and fresh Parmesan cheese \$2.95	Apple Streusel Cheesecake \$4.25

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, Heath Bar Triple Chocolate
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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Service Styles: Delivery, Curbside Pickup, Delivery w/ Setup, Full Service.
No Minimum. Gift Wrapping and Disposable Chaffers Available.

Dips, Spreads & Platters

- ☐ Hot Artichoke Dip
- ☐ Hot Fiesta Corn Dip
- ☐ Hot Baked Chesapeake Bay Crab Dip
- ☐ Charcuterie Board
- ☐ Domestic Cheese Platter
- ☐ Imported Cheese Platter
- ☐ Baked Brie Wheel in Puff Pastry
- ☐ Spinach & Artichoke Dip
- ☐ Chipotle Shrimp Wonton
- ☐ Hummus Trio Platter
- ☐ Salsa Trio Platter
- ☐ Seafood Antipasta
- ☐ Vegetable Platter
- ☐ Grilled Vegetable Platter
- ☐ Brie & Pesto Cheese Mold Platter
- ☐ Fruit Platter
- ☐ Fresh Fruit Kebabs
- ☐ Miniature Fruit Kebabs
- ☐ Strawberries w/Choc. Hazelnut Dip
- ☐ Sliced Beef Tenderloin Platter
- ☐ Jumbo Lump Crab Spread
- ☐ Heirloom Tomato Mozzarella
- ☐ 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 Boubon 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
- ☐ Minature 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
- ☐ Tomato Corn Salad
- ☐ Pasta D'Jour
- ☐ Green Bean Salad
- ☐ Potato Salad D'Jour
- ☐ Broccoli Almond Salad
- ☐ Fruit 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