



ADDISON TAYLOR CATERING

Corporate Catering Menu

To place a catering order please contact: info@addisontaylorcatering.com or call 973-539-3090
1121 Springfield Road, Union, NJ 07083

Breakfast

Breakfast Packages

Continental Breakfast - \$16.25 per person

*Includes

- Bagels with Whipped Cream Cheese, Assorted Preserves and Butter
- Assortment of Freshly Baked Muffins, Breakfast Pastries and Croissants
- Fresh Seasonal Fruit Platter
- Freshly Brewed Coffee and Tea Service
- Orange Juice and Cranberry Juice
- Bottled Water

Healthy Start - \$17.50 per person

*Includes

- Individual Yogurt Parfaits
- Assorted Muffins
- Fresh Fruit Platter
- Freshly Brewed Coffee and Tea Service
- Orange Juice and Cranberry Juice
- Bottled Water

Addison Taylor A la Carte - Priced Per Person

Gluten Free Chia Pudding Cups with Fresh Berries - \$3.75

Individual Greek Yogurt - \$5.60

E.A.T. Yogurt Parfaits with Granola and Fresh Berries - \$5.75

Individual Fruit Salads - \$6.25

Baked Goods

- **Petit Breakfast Pastries \$2.50**
- **Large Muffins - \$3.75**
- **Mini Muffins - \$2.50**
- **Petit Butter Croissants - \$2.50**
- **Petit Chocolate Croissants - \$2.50**
- **Assorted Breakfast Scones - \$3.75**
- **Crumb Cake - \$3.75**
- **Cinnamon Buns - \$3.75**

Seasonal Breakfast Breads - \$3.75

Carrot Bread, Zucchini Bread,
Banana Bread

Assorted Bagels - \$4.40

With Whipped Cream Cheese,
Fresh Preserves and Butter

Seasonal Fruit Platter - \$5

Smoked Nova Scotia Salmon - \$12.50
(min 5 guests)

Served with Beefsteak Tomatoes,
Capers, Hard Boiled Eggs,
Diced Red Onions and Sliced Lemons

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Hot Breakfast Items

Eggs - Half Pan \$50 | Full Pan \$93.75

Scrambled Eggs

Cheesy Scrambled Eggs - Swiss or Cheddar

Breakfast Potatoes - Half Pan \$50 | Full Pan \$93.75

Rosemary and Sea Salt

Cajun Style

Sea Salt and Black Cracked Pepper

Breakfast Meats - Half Pan \$62.50 | Full Pan \$118.75

Applewood Smoked Bacon

Turkey Bacon

Pork Sausage Links

Turkey Sausage Links

Off the Griddle - Half Pan \$50 | Full Pan \$93.75

Texas Style French Toast *with Warm Maple Syrup,
Powdered Sugar and Butter*

Belgian Waffles *with Warm Maple Syrup,
Powdered Sugar and Butter*

Buttermilk Pancakes *with Warm Maple Syrup,
Powdered Sugar and Butter*

Pancake Options - Blueberry, Banana,
Chocolate Banana and Very Berry

The Perfect 4" Breakfast Quiche

Asparagus and Goat Cheese - \$7.50

Bacon and Cheddar - \$7.50

Wild Mushroom and Swiss - \$7.50

Mozzarella and Plum Tomato - \$7.50

Roasted Vegetable - \$7.50

Breakfast Burritos

Western Burrito - \$7.50

Bacon and Cheddar Burrito - \$7.50

Mushroom and Swiss Burrito - \$7.50

New Jersey Breakfast Sandwiches

Egg and Cheese - \$5.60

Bacon, Egg and Cheese - \$7.50

Taylor Ham, Egg and Cheese - \$7.50

Sausage, Egg and Cheese - \$7.50

Classic Sandwich Lunch

\$23.75 per person - Packages are for a minimum of 10 people

Monday

Sandwiches

Chicken Salad with Dried Cranberries
on a Croissant

Roasted Turkey with Gruyere, Lettuce,
Tomato and Roasted Pepper Aioli
on a Whole Grain Roll

Black Forest Ham with Havarti, Lettuce
Tomato and Honey Mustard
on Pumpernickel

Roast Beef with Cheddar, Lettuce,
Tomato and Horseradish Mayo
on a Ciabatta Square

Grilled Vegetable Wrap with Balsamic Glaze

Salads

Southwestern Salad with Chopped
Romaine, Corn, Tomatoes, Black Beans,
Shredded Cheddar and Cilantro
Lime Vinaigrette

Greek Orzo Salad with Diced Tomatoes,
Red Onions, Olives, Feta and
Basil Vinaigrette

Snack

Assorted Chips

Dessert

House Made Cookies

Beverages

Assorted Sodas
Bottled Water

Tuesday

Sandwiches

Lightly Curried Chicken Salad with Dried
Cherries on a Croissant

Roasted Turkey, Swiss, Bacon, Lettuce,
Tomato and Mayonnaise on a
Multi Grain Roll

Black Forest Ham with Brie, Lettuce,
Tomato and Raspberry Honey Mustard
on a Ciabatta Square

Roast Beef with Gruyere, Cloeslaw
and Russian Dressing on Pumpernickel

Grilled Squash with Roasted Red Peppers,
Mozzarella and Pesto on a Sub Roll

Salads

Greek Salad - Baby Spinach, Roasted Red
Peppers, Black Olives, Tomatoes, Feta
Cheese, Hard Boiled Eggs, Marinated Red
Onions and Raspberry Vinaigrette

Bowtie Pasta Salad with Baby Greens,
Orange Segments, Dried Cranberries and
Honey Teriyaki Vinaigrette

Snack

Assorted Chips

Dessert

Brownies and Blondies

Beverages

Assorted Sodas
Bottled Water

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please inquire and we will do our very best to accommodate.
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Wednesday

Sandwiches

Grilled Chicken Breast with Provolone, Lettuce, Tomato and Sundried Tomato Pesto on a Ciabatta Square

Roasted Turkey with Pepper Jack, Guacamole, Lettuce and Tomato on a Multi Grain Roll

Black Forest Ham with Swiss, Lettuce, Tomato and Honey Mustard on Sliced Pullman Bread

Roast Beef with Swiss, Coleslaw and Russian Dressing on Sliced Pullman Bread

Hummus Wrap with Feta, Cucumber, Tomato and Spinach

Salads

Classic Garden Salad - Chopped Romaine with Tomatoes, Cucumbers, Carrots and Two Dressings on the side

Penne Pasta Salad with Spinach, Mozzarella, Tomatoes, Basil, and Balsamic Glaze

Snack

Assorted Chips

Dessert

Assorted Mini Cheesecakes

Beverages

Assorted Sodas
Bottled Water

Thursday

Sandwiches

BBQ Chicken with Pepper Jack, Bacon, Lettuce, Tomato and Mayo on a Ciabatta Square

Roast Beef with Banana Peppers, Lettuce, Tomato and Bleu Cheese Dressing on a Rosemary Ciabatta

Turkey with Smoked Gouda, Red Onions, Lettuce, Tomato and Sundried Tomato Aioli on a Multi Grain Roll

Ham, Salami, and Provolone with Lettuce, Tomato, Onions, Oil and Vinegar on a Sub Roll

Mozzarella with Roasted Red Peppers, Tomatoes, and Balsamic Vinaigrette on a Sub Roll

Salads

Carriage House Salad - Mixed Baby Greens with Diced Mango, Shredded Smoked Gouda, Cashews and Balsamic Vinaigrette

Orecchiette Pasta and Grilled Vegetable Salad

Snack

Assorted Chips

Dessert

Mini Cupcakes

Beverages

Assorted Sodas
Bottled Water

Classic Lunch Packages continued

Friday

Sandwiches

Sliced Blackened Chicken with Cheddar,
Lettuce, Tomato and Ranch on
a Ciabatta Square

Roasted Turkey with Gruyere, Lettuce,
Tomato and Roasted Pepper Aioli
on a Whole Grain Roll

Black Forest Ham, Muenster,
Lettuce, Tomato and Honey Mustard on
Sliced Pullman Bread

Roast Beef with Cheddar, Lettuce, Tomato
and Horseradish Mayo on an Onion Brioche

Grilled Portobello Mushroom Wrap with
Goat Cheese, Lettuce, Tomato and Pesto

Salads

Chopped Salad with Romaine, Hard Boiled
Eggs, Diced Tomatoes, Cucumbers, Red
Onions and Balsamic Dressing on the side

Sweet Potato Salad with Avocado, Apples,
Pepita Seeds and Cilantro Vinaigrette

Snack

Assorted Chips

Dessert

Mini Brownie Bites with Whipped Cream
and Raspberries

Beverages

Assorted Sodas
Bottled Water

Executive Lunch Packages

\$30 per person - Packages are for a minimum of 10 people

Gluten Free Wraps and Desserts Available.

Monday

Sandwiches

Hand Carved Turkey Breast, White Cheddar and Apple Cabbage Slaw on Whole Grain Bread

Grilled Chicken Breast with Sharp Provolone and Artichoke Sundried Tomato Spread on a Cibatta Square

Herb Grilled Flank Steak with Caramelized Onions and Dijon Aioli on an Asiago Roll

Garlic Hummus, Roasted Peppers, Sliced Cucumbers, Edemame, Kale and Alfalfa Sprouts on a Gluten Free Wrap

Avocado Shrimp Salad with Plum Tomatoes, Baby Spinach and Cilantro Aioli in a Wheat Wrap

Salads

Baby Kale and Grape Tomato Salad with Chick Peas and Lemon-Parsley Pesto

Quinoa with Black Beans, Fresh Corn, Diced Tomatoes, Peppers, and Cilantro Lime Vinaigrette

Snack

Miss Vickie's Chips and Deli Pickles

Dessert

House Made Chocolate Chip Cookies

Assorted Cupcakes

Beverages

Assorted Sodas

Bottled Water

Tuesday

Sandwiches

Hand Carved Turkey Breast with Bacon and Avocado-Lemon Aioli on a 9-grain Roll

Thai Grilled Chicken Wrap with Asian Slaw, Cilantro-Lime Aioli and Crushed Peanuts

Roasted Beef Tenderloin with Havarti, Sliced Cherry Peppers and Roasted Garlic Mayo on a Rosemary Ciabatta Roll

Grilled Portobello Mushrooms with Roasted Peppers, Baby Spinach and Boursin on a Ciabatta Square

Grilled Shrimp Caesar Wrap with Kale, Tomato, Shaved Parmesan and Lemon Vinaigrette

Salads

Mixed Baby Greens with Pears, Walnuts and Crumbled Bleu Cheese served with Bleu Cheese Dressing and Balsamic Vinaigrette

Brown Rice Salad with Olives, Chick Peas, Cucumbers, Cherry Tomatoes and Feta

Snack

Miss Vickie's Chips and Deli Pickles

Dessert

House Made Chocolate Chip Cookies

Black Forest Cake

Beverages

Assorted Sodas

Bottled Water

Wednesday

Sandwiches

Hand Carved Turkey Breast with Havarti, Romaine and Dried Cranberry Mayo on Brioche

Grilled Chicken Caesar with Shaved Parmesan, Baby Kale and Caesar Dressing on a Ciabatta Square

Roasted Beef Tenderloin with Pickled Carrot, Radish Slaw and Wasabi Aioli on a French Baguette

Grilled Shrimp Wrap with Kale, Roasted Corn, Black Bean Salsa and Cilantro-Lime Aioli

Roasted Broccoli Rabe with Provolone, Sundried Tomatoes, and Pesto Aioli on a Ciabatta Square

Salads

Baby Spinach with Grilled Vegetables, Roasted Peppers and Shaved Parmesan Cheese, served with Balsamic Vinaigrette and Ranch Dressing

Quinoa with Diced Garden Vegetables and a Honey Shallot Vinaigrette

Snack

Miss Vickie's Chips and Deli Pickles

Dessert

House Made Chocolate Chip Cookies

Philly Fluff Cake with Berries and Whipped Cream

Beverages

Assorted Sodas
Bottled Water

Thursday

Sandwiches

Hand Carved Turkey Breast with Hummus, Sprouts, Tomato and Cucumber on 9 Grain Roll

Grilled Chicken with Pepper Jack, Caramelized Onions and Chipotle Mayo on a Ciabatta Square

Grilled Flank Steak with Saga Bleu Cheese, Crispy Shallots and Horseradish Sauce on a Rosemary Ciabatta

Mediterranean Roasted Vegetable Wrap with Fresh Mozzarella, Arugula and Balsamic Glaze

Grilled Salmon with Apple Cabbage Slaw and Stoneground Mustard on a 9 Grain Roll

Salads

Baby Arugula Salad with White Beans, Sesame Roasted Beets and Orange-Chia Seed Dressing

Millet Salad with Chick Peas, Corn, Baby Spinach and Lemon Herb Vinaigrette

Snack

Miss Vickie's Chips and Deli Pickles

Dessert

House Made Chocolate Chip Cookies

Assorted Cheesecakes with Fresh Berries

Beverages

Assorted Sodas
Bottled Water

Friday

Sandwiches

Hand Carved Turkey Breast with Manchego,
Apples and Fig Jam on a Rosemary Ciabatta

Grilled Chicken with White Cheddar,
Bacon and BBQ Ranch Spread on a
Rustic Square Roll

Ginger-Marinaded Grilled Flank Steak with
Asian Slaw and Roasted Garlic Aioli
on a Baguette

Greek Veggie Wrap with Grilled Zucchini,
Roasted Red Peppers, Cucumbers, Tomatoes,
Kalamata Olives, Feta and Shredded Lettuce
with Tzatziki Sauce

Grilled Salmon with Hummus, Sprouts,
Tomatoes and Cucumber on a 9 Grain Roll

Salads

Southwestern Chopped Romaine Salad with
Black Beans, Roasted Corn, Tomatoes,
Pepper Jack Cheese, Side of - BBQ Ranch
Dressing and Lime-Honey Vinaigrette

Millet Salad with Grape Tomatoes, Roasted Baby
Cauliflower and Kale Parsley Pesto

Snack

Miss Vickie's Chips and Deli Pickles

Dessert

House Made Chocolate Chip Cookies

Assorted Italian Mini Pastries

Beverages

Assorted Sodas

Bottled Water

Salad Bar Lunch

Please ask us to price your personalized Salad Bar menu designed to suit your budget.

Choose Your Greens:

Chopped Romaine Mesclun Arugula Baby Spinach Kale

Mix in a Healthy Grain:

Millet Quinoa Brown Rice Farro

Select Your Toppings:

Chopped Tomato Diced Red Onion Mushrooms Sliced Carrots
Sliced Cucumbers Sliced Bell Peppers Broccoli Cauliflower
Sliced Olives Roasted Beets Sliced Radishes String Beans
Northern White Beans Black Beans Red Beans Chick Peas
Mandarin Oranges Roasted Apple Poached Pear Dried Cranberries

Add some Protein:

Grilled Chicken Cranberry Chicken Salad Tuna Salad Egg Salad
Grilled Flank Steak Grilled Salmon Grilled Shrimp Grilled Tofu
Hummus

Everything is better with Cheese:

Shredded Parmesan Crumbled Feta Gorgonzola Grated Cheddar Goat Cheese

Dress it up:

Balsamic Vinaigrette Raspberry Vinaigrette Bleu Cheese Creamy Italian
Lemon Basil Vinaigrette Caesar Oil and Vinegar





Salad Bar Sample Menu

Greens

Chopped Romaine & Baby Spinach

Toppings

Diced Tomatoes, Red Onions, Sliced Carrots, Sliced Mushrooms, Roasted Beets, Sliced Cucumbers, Roasted Apples, Poached Pears, Chick Peas, White Beans, Olives & Croutons

Grains

Quinoa Salad with Roasted Vegetables

Proteins


Cajun Grilled Chicken and Lemon Grilled Salmon

Cheese

Shredded Parmesan, Crumbled Feta, Goat Cheese

Dressings

Balsamic Vinaigrette, Ranch Dressing & Caesar



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Executive Hot Entrees & Side Dishes

Note: half pan should serve up to 12, full pan should serve 16-22

Chicken - Half Pan \$106.25 | Full Pan \$206.25

Sautéed Chicken Breast with Broccoli Rabe, Roasted Tomatoes and Pesto Cream Sauce
Tender Yogurt Marinated Chicken topped with Cucumber Mint Riata
Grilled Basil Marinated Chicken topped with Bruschetta, Mozzarella and Balsamic Glaze
Braised Chicken with Potatoes, Peppers, Onion and Rosemary Garlic Jus
Chicken Cacciatore topped with Peppers, Onions and Tomato Ragout
Sautéed Chicken with Smoked Ham, Sliced Tomato, Basil, Garlic, and Mozzarella
Thai Glazed Chicken with Grilled Pineapple and Teriyaki Sauce
Panko and Parmesan Encrusted Chicken Breast with Tomato Bruschetta
Grilled Lime Marinated Chicken with Roasted Corn and Pepper Salsa
Classic Chicken Marsala
Classic Chicken Parmesan

Beef - Half Pan \$112.50 | Full Pan \$218.75

Sesame Grilled Flank Steak over Stir Fried Vegetables with Ginger Teriyaki Sauce
Grilled Flank Steak with Sautéed Mushrooms, Onions, Crumbled Bleu Cheese and Beef Jus
Ancho Rubbed Flank Steak with Chimichurri Sauce and Smokey Black Eyed Peas
Garlic Rubbed Flank Steak with Diced Sweet Potatoes and Wild Mushroom Sauce
Flank Steak Pizziola with Sautéed Peppers, Onions and Marinara Sauce
Classic Meatloaf with Sweet Tomato Glaze

Pork - Half Pan \$106.25 | Full Pan \$206.25

BBQ Pulled Pork served with Mini Brioche Rolls
Roasted Pork Loin with Apple Compote over Braised Cabbage
Gorgonzola Stuffed Pork Chops with Creamy Mustard Sauce

Fish - Half Pan \$112.50 | Full Pan \$218.75

Broiled Tilapia on a bed of Sautéed Spinach with Lemon Caper Sauce
Sesame Crusted Salmon with Grilled Scallions and Ginger Glaze
Lemon Roasted Cod with Tomato, Caper and Olive Picadillo Sauce
Garlic Roasted Shrimp Scampi over Farfalle
Roasted Salmon over Braised Lentils topped with Dill Cream Sauce

Pasta & Vegetarian - Half Pan \$93.75 | Full Pan \$175

Rigatoni with Arugula, Sausage, White Beans and Roasted Tomatoes
Farfalle Primavera with Julienne Vegetables and Pesto Cream Sauce
Portabella Lasagna with Spinach and Ricotta Cheese (full pan only)
Classic Meat Lasagna (full pan only)
Quinoa and Butternut Squash Stuffed Peppers

Side Dishes - Half Pan \$106.25 | Full Pan \$206.25

Garlic Roasted Broccoli Rabe
Sautéed Snap Peas and Julienne Carrots
Honey Roasted Carrots and Parsnips
Green Beans with Toasted Almonds
Broccoli Milanese
Brown Rice with fresh Herbs

Roasted Vegetable Medley
Herb Roasted Red Potatoes
Boursin Mashed Potatoes
Roasted Garlic Mashed Potatoes
Toasted Orzo Pilaf
Jasmine Rice with Scallions and Almonds

Sample Hot Buffet Packages

Taco Bar

Shredded Chicken and Ground Beef Tacos
Sour Cream, Shredded Lettuce, Diced Tomatoes, Salsa and Shredded Cheddar Cheese
Spanish Rice and Beans
Beans and Cheese Quesadillas

Salads

Southwestern Caesar Salad with Chopped Romaine with Tomatoes, Black Beans, Corn, Shredded Cheddar and Crispy Tortillas served with Cilantro Lime Vinaigrette and Chipotle Ranch Dressing

Dessert

Cinnamon Dusted Churros

Grilled Chicken Fajitas Bar

Served with Flour Tortillas, Sautéed Peppers, Onions, Shredded Cheese, Sour Cream, Pico De Gallo, Guacamole and Fresh Lime Wedges
Twice Baked Black Beans with Cojita Cheese
Spanish Rice with Chopped Cilantro

Salad

Chopped Romaine topped with a Roasted Corn Salad

Dessert

Cinnamon Sugar Churros

Classic Italian Buffet

Classic Chicken Piccata
Shrimp Scampi Over Linguini
Eggplant Rollantini with Melted Mozzarella and Marinara Sauce
Penne with Pink Vodka Sauce and Fresh Peas

Salad

Classic Caesar Salad with House Made Croutons

Dessert

Profiteroles

Northern Italian

Chicken Marsala with Wild Mushrooms and Marsala Wine Sauce
Roasted Cod with a Ragout of Artichokes, Sundried Tomatoes, Basil and Black Olives
Toasted Orzo Pilaf with Almonds
Broccoli with Roasted Garlic

Salad

Arugula Salad with Roasted Peppers, Olives, Shaved Parmesan and Balsamic Vinaigrette

Dessert

Mini Italian Pastries

Sample Hot Buffet Packages continued

Greek Buffet

Vegetable, Chicken and Beef Kebabs

Warm Pita, Harissa and Tzatziki

Tabbouleh with Roasted Vegetables

Greek Eggplant stuffed with Lentils, Tofu, Garbanzo Beans, and Cashews topped with Harissa

Baked Pita Chips with Hummus, Red Pepper Hummus, and Olive Tapenade

Spanakopita with Cilantro Yogurt

Salads

Greek Couscous Salad

Baby Spinach with Feta, Roasted Red peppers, Marinated Red Onions, Olives, Oil and Vinegar

Dessert

Baklava

Indian Buffet

Vegetable Samosas with a Variety of Dipping Sauces

Vegetable Vindaloo

Saag Paneer

Chicken Tika Masala

Lemon Saffron Rice

Bhagari Shrimp

Warm Naan

Salad

House Garden Salad with Cilantro Lemon Vinaigrette

Dessert

Lemon Bars and Mango Rice Pudding

Pacific Rim Buffet

Bao Bun Station

Warm Steamed Bao Buns filled with

Korean BBQ Shredded Pork or V-Veg-Miso Glazed Shiitake

Served with

V-Veg-Pickled Radish Slaw, Kimchi, Sweet and Sour Carrots, Spicy Bean Sprouts,

Tamarind Chili Sauce, Cilantro Chutney, Hot Mustard, Sriracha Aioli

Rice and Noodle Bowls

V-Veg- Vegetable Fried Rice & Gluten Free Buckwheat Noodles

Served with

Thai Mushroom Broth

Red Curry Beef Broth

Salad

Chopped Salad with Miso Soy Dressing

Dessert

Mango Mousse Cake

Sample Hot Buffet Packages continued

Thai Buffet

Danang Vegetable Curry
Lemongrass Basmati Rice
Coconut Red Curry Chicken
Sautéed Shrimp with Tamarind Chili and Asian Vegetables
Vegetable Pad Thai
Rice Noodles with Spicy Thai Tofu

Salad

Mesclun Greens with Diced Mangoes, Smoked Gouda Cheese and Cashews
with a White Balsamic Vinaigrette

Dessert

Lime Tartlets with Coconut Cream

Healthy Fusion

Lemon Baked Cod with Orange Soy Glaze Over White Bean Cassoulet
Ginger Glazed Tofu with Shitake Mushrooms, Snap Peas and Red Curry Brown Rice
Smokey Paprika Braised Chicken Thighs over Braised Kale
Herb Roasted Sweet Potatoes
Farfalle with Capers, Olives, Capers, Tomatoes and Garbanzo Beans in a Tangy Roasted Tomato Broth

Salad

Baby Greens with Oranges, Roasted Beets, Goat Cheese and Toasted Sliced Almonds

Dessert

Seasonal Fruit Salad

Chili & Mashing Bar

3 Cheese Mac and Cheese with Herbed Bread Crumb Crust
Mashed Sweet Potatoes and Roasted Garlic Mashed Yukon Golds
Hearty Beef Stew
3 Bean Vegetarian Chili
Sweet Corn Bread
Sautéed Mushrooms, Sautéed Onions, Marshmallows, Whipped Butter, Candied Nuts,
Diced Bacon, Scallions, Cheddar Cheese and Sour Cream

Salad

Chopped Salad with Tomatoes, Cucumbers, Carrots, Bacon and Hard Boiled Eggs

Dessert

Lemon Pound Cake with Vanilla Whipped Cream

The All American

Sage Roasted Turkey Breast with Traditional Turkey Gravy
Honey Glazed Ham
Traditional Stuffing with Celery and Fresh Parsley
Snap Peas with Shallot Butter

Salad

Garden Salad with Mesclun Lettuce, Carrots, Tomatoes and Cucumbers served
with Raspberry Vinaigrette and Ranch Dressing

Dessert

Apple Pie with Whipped Cream

Sample Hot Buffet Packages continued

Southern BBQ

BBQ Pulled Pork with Smoky BBQ Sauce
Hickory Grilled BBQ Chicken Breast
Traditional Vegetarian Baked Beans
Creamy Southern Cole Slaw
Broccoli Salad with Roasted Peppers, White Beans and Basil Vinaigrette

Salad

Home Style Garden Salad with Ranch and Creamy Italian

Dessert

Pecan Pie with Whipped Cream

Executive One

Braised Short Ribs with Cabernet Demi Glaze
Sautéed Chicken Picatta with Capers, Parsley and Lemon Butter
Yukon Gold Smashed Potatoes
Roasted Baby Carrots with Honey Glaze

Salad

Baby Romaine with Plum Tomatoes, Artichokes, Olives, Chick Peas and Basil Vinaigrette

Dessert

Cheesecake Brownie Squares

Executive Two

Garlic Roasted Filet Mignon with Mushroom Jus
Baked Salmon with Lemon Dill Burre Blanc over Sautéed Spinach
Sea Salt Roasted Pearl Potatoes
Honey Roasted Root Vegetables

Salad

Baby Romaine Salad with Crumbled Bleu Cheese, Cherry Tomatoes, Crispy Onions served with Creamy Ranch and Balsamic Vinaigrette

Dessert

Mini Cheesecakes

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