

CATERING MENU

For parties of 8 or more

ASSORTED SANDWICH AND WRAP PLATTER: \$8/person

Choose up to 4 from the sandwich and wrap options below

SANDWICH & WRAP OPTIONS*

BLTA bacon, lettuce, tomato, avocado with mayo on French Bread

Fresh Mozzarella, Tomato & Basil Sandwich olive oil & balsamic vinegar on French Bread

Breaded Chicken Cutlet Sandwich cheddar, lettuce, tomato, chipotle mayo on French Bread

Breaded Eggplant Sandwich fresh mozzarella, lettuce, tomato, pesto mayo on French Bread

Turkey Meatloaf Sandwich lettuce, tomato, red onion, chipotle mayo on French Bread

Buffalo Chicken Wrap breaded chicken, lettuce, tomato, onion, blue cheese dressing, hot sauce

Chicken Caesar Wrap grilled chicken, romaine, croutons, house-made Caesar dressing

Hummus Wrap shredded carrot, tomato, spinach, cucumber, bell pepper

Tuna Salad Wrap lettuce, tomato, onion

Chicken Salad Wrap lettuce, tomato, onion

Garden Salad Wrap mescaline, avocado, cucumber, peppers, carrot, tomato, red wine vinaigrette (V)

*gluten free bread available upon request

COLD SALADS BY THE POUND – minimum of 3lbs

Tuna Salad – *celery, red onion, parsley, mayo* - \$8.95/lb.

Chicken Salad with Craisins - Craisins, toasted pecans, red onion, celery, orange zest, mayo - \$8.95/lb.

Chipotle Chicken Salad – green apple, red onion, chipotle peppers, mayo - \$8.95/lb.

Dill Chicken Salad - celery, red onion, fresh dill, mayo, whole grain mustard - \$8.95/lb.

Egg Salad – mayo, whole grain mustard, parsley, dill - \$6.95/lb.

SALADS

Garden \$4/person

mixed greens, cucumber, peppers, avocado, shredded carrot, tomato, red wine vinaigrette (V, GF)

Caesar \$3/person

romaine, parmesan cheese and croutons with house made dressing

Cobb \$6/person

chicken, hardboiled egg, bleu cheese, bacon, avocado, tomato, red wine vinaigrette (GF)

Raw Kale Salad \$3.50/person

toasted sesame seeds, red onion, rice wine vinaigrette (V, GF)

SIDES* - \$3.00/person unless otherwise marked

Pesto Pasta peas and parmesan

Cold Sesame Noodles *peanut sauce, shredded carrot, cucumber*

White Bean & Tomato Salad parsley, scallions, lemon juice, olive oil (V, GF)

Chickpea Salad cucumber, peppers, onion, dill, feta, red wine vinaigrette (GF)

Black Bean & Pineapple Salad bell pepper, cilantro, lime, cumin (V, GF)

Pickled Cucumber Salad dill, red onion, shredded carrot (V, GF)

Greek Cucumber Salad tomato, red onion, dill, feta, red wine vinaigrette (GF)

Quinoa Salad kale, sunflower seeds, scallions, Craisins, celery, lemon juice, olive oil (V, GF)

Pesto Quinoa Salad roasted broccoli, feta, red onion (GF)

Classic Potato Salad celery, red onion, carrots, hardboiled egg, parsley, dill, mayo (GF)

Roasted Garlic & Tarragon Potato Salad caramelized onions, celery, mayo (GF)

Sweet & Tangy Purple Coleslaw bell pepper, apple cider vinaigrette (V, GF)

Fresh Fruit Salad melons, pineapple, berries (V, GF) - \$3.50/person

QUICHE – serves 6-8

Broccoli, Cheddar - \$22

Mushroom, Swiss, Shallot - \$22

Bacon, Cheddar, Onion - \$22

Artichoke Heart, Tomato, Mozzarella - \$25

Tomato, Pesto, Spinach, Parmesan - \$22

Sausage, Pepper, Onion - \$25

^{*}Any of your favorite Nana's sides not listed above are available for pre-order

RUSTIC TARTS-Flakey Crust topped with your choice of fillings (Serves 8)

Tomato, Fried Shallots, Parmesan Cheese and Basil - \$25

Apple, Walnut, Blue Cheese and Caramelized Onion -\$26

Mushroom, Caramelized Onion, Parmesan -\$25

SMALL BITES/APPETIZERS

Caprese Platter fresh mozzarella, tomatoes, basil, balsamic reduction (GF) - \$4 per person

Crudité Platter fresh vegetables and house-made hummus (V, GF) - \$4 per person

Mini Turkey Meatloaf Cupcakes mashed potato "frosting" - \$18 per dozen

Teriyaki Turkey Meatballs sticky soy ginger sauce - \$10 per dozen

Quiche Bites assorted vegetables and cheeses - \$12 per dozen

Mini Tuna Cakes lemon, parsley, herbed dipping sauce - \$20 per dozen

Stuffed Mushrooms parmesan, bread crumbs, celery, parsley - \$14 per dozen

Smoked Salmon Cucumber Cups dill cream cheese and chives (GF) - \$18 per dozen

CASSEROLES priced per half pan (feeds 10-12)

Classic Macaroni and Cheese Award Winning - \$40

White Mushroom Lasagna ricotta, mozzarella, béchamel, onions, garlic - \$45

Lasagna Bolognese ground beef, ricotta, mozzarella, tomato sauce - \$45

Chicken Parmesan ricotta, mozzarella, tomato sauce, fresh herbs - \$50

Eggplant Parmesan ricotta, mozzarella, tomato sauce, fresh herbs - \$50

Turkey Enchilada Casserole – \$50

corn tortilla, black, beans, cheddar cheese, basmati rice, smoky chipotle sauce (GF)

Sweet Potato Enchilada Casserole - \$40

corn tortilla, black beans, cheddar cheese, basmati rice, smoky chipotle sauce (GF)

Shephard's Pie - \$45

ground turkey or beef, carrots, onions, celery, peas, corn, savory gravy, topped with mashed potatoes

Chicken Pot Pie - \$45

white meat chicken, peas, corn, carrots, onions, celery, creamy gravy, topped with buttermilk biscuits

ENTREES all can be made gluten free upon request

Chicken Marsala mushrooms, shallots, white wine sauce - \$5.50 per person

Beef Brisket in a rich red wine gravy - \$7 per person

Orange Chicken *sweet and sticky teriyaki sauce* - \$5.50 per person

Lemon Chicken shallots, parsley, parmesan, white wine sauce - \$5.50 per person

Turkey Meatloaf *sweet tomato glaze* - \$4 per person

Whole Roasted All-Natural Chicken with lemon and thyme - \$20

HOT SIDES - \$3 per person

Roasted Garlic Mashed Potatoes (GF)

Lemon Herb Basmati Rice (GF)

Parmesan Roasted Broccoli (GF)

Roasted Garlic Brussels Sprouts (V, GF)

Roasted Baby Potatoes with fresh herbs (V, GF)

Teriyaki String Beans

DESSERTS*

Cookie Platters - Small \$25/ Large \$40

Assorted Cupcakes - \$2.25 each, minimum 12

Assorted Mini Cupcakes - \$1.50 each, minimum 24

Flourless Chocolate Torte (GF) - \$28

Classic Cheese Cake - \$30

Cream Puffs - \$1.50 each, minimum 12

Assorted Pies - Prices vary by flavor

^{*}Any of your favorite Nana's desserts not listed above are available for pre-order