

Nicole's Special Events & Catering

FOODS TO GO MENU

EXPRESS TRAYS & PLATTERS

Fresh Fruit Platter: a colorful assorted menu of seasonal fruit and berries decoratively arranged and served with a lemon-yogurt dipping sauce Small: \$45. Large: \$95.

Assorted Cheese Platter with Fruit Accents:

Mild Imported and domestic cheese arranged with fruit garnish and served with assorted gourmet crackers and flat bread crackers.

Small: 8-10pp \$45./Medium 15-30pp \$75./Large: 50-75pp \$135.

Imported Premium Cheese Board: An eclectic mix of premium aged & imported cheeses including brie, goat cheese, gorgonzola and more. Displayed with grapes, crackers, flat-bread crackers & sliced crispy French Baguette.

Small 10-15pp \$75./Large 40-55pp \$175.

European Grand: Includes: sopressata, salami, spicy capicola, chunks of provolone, duck truffle pate, stuffed hot cherry peppers, grilled eggplant roulade, kalmata olives, grilled baby artichokes, gorgonzola wedge, peppercorn coated goat cheese, roasted red peppers with roasted garlic and olive oil, tangy mustard. French baguette, grilled focaccia and flatbreads

Medium 40pp \$150./Large 60-75pp \$200.

Sliced Tomato, Fresh Mozzarella Platter:

Sliced Roma tomatoes, topped with fresh mozzarella, prosciutto ham, fresh basil, cracked black pepper, olive oil, served with crisp, garlic toasted crostini

small: 8-10 \$45./Large 35-50pp \$125.

Specialty Pastry-Wrapped Baked Brie: Choice of fillings/flavors

Raspberry preserves/Toasted almond Amaretto glaze/Fresh pesto and sun-dried tomato/Cognac soaked pear & butter toasted walnuts

Medium \$65. (2.25 lb.) up to 30 pp/Large \$145. (5.5 lb.) up to 80 pp

Fresh Vegetable Crudités Platter/Basket: Crunchy garden vegetables beautifully arranged with a choice of Hummus, Creamy Spinach Dip, Blue Cheese or Classic Ranch.

Small \$40. Large \$80.

Assorted Meat and Cheese Platter: oven roasted turkey breast, honey baked ham, roast beef, sliced cheddar and Swiss cheese

Condiments: roasted garlic mayonnaise, honey mustard, Russian. Assorted sliced breads or rolls

Small 8-10pp \$65. Large 35-50pp \$195.

Spiral Sliced Honey Baked Ham:

Whole glazed bone-in ham garnished with grilled sliced pineapple/honey mustard/mayonnaise/basket of rolls
\$120. approximately 7 lbs. serves up to 25pp

Whole Turkey Breast: Oven roasted, sliced and displayed with honey mustard, roasted garlic mayo and a basket of rolls \$150. up to 45pp

Whole Tenderloin of Beef: Sliced and arranged with cornichons, stone-ground mustard, whipped horseradish sauce, Russian dressing, sliced sweet red onion/rolls. \$185. serves 12 – 15 guests

Whole Herb Crusted Sliced Pork Loin; Sliced and served with whole grain mustard, honey mustard 3 Dozen Mini Rolls \$125. serves 20-25pp

Shrimp Cocktail:

Fresh chilled jumbo shrimp cocktail served with lemons and spicy cocktail sauce: Size 12-15 count average per pound small: 36 pieces \$80. medium: 75 pieces \$165. large:150 pieces \$300.
colossal shrimp mkt price

Smoked Salmon or Pastrami Smoked Salmon:

Thin sliced and artfully displayed with capers, diced red onion, dill sour cream, whole grain mustard with crackers Small (2lb) \$70. Serves 35 Medium (3lb) \$95. 50pp Large (4lb) \$135. 80pp

Smoked Salmon and Bagels:

Thinly sliced salmon with capers, red onion, sliced tomato, lettuce, cream cheese, bagels
Small (2lb) \$75. 35pp, Med (3lb) \$104. 50pp Large (4lb) \$147. Serves 75

Smoked Fish, Pate and Crab dip platter

Smoked trout, smoked salmon, duck truffle pate, crab dip, served with crackers, crostini, capers, dill sour cream, diced red onions, whole grain mustard and cornichons
Small 10-15 pp \$95.
Large 50pp \$195.

Hot Hors D'oeuvres

(Minimum order 3 dozen)

Seafood stuffed mushrooms: crab, cheese bread crumb \$14/dozen

Sausage stuffed mushrooms \$14/dozen

Three cheese stuffed Mushroom \$14/dozen

Scallops and bacon \$15/dozen

Sesame ginger shrimp \$30/dozen

Scampi Nicole: wrapped with Fontina cheese and prosciutto ham \$33/dozen

Coconut shrimp \$30/dozen

Chicken sate & spicy Thai peanut sauce \$13/dz

Chicken spedini: chicken rubbed with sage, wrapped with pancetta \$15/dozen

Hazelnut chicken bites \$14/dozen

Chicken cordon bleu \$15/dozen

Spanakopita \$15/dozen

Asparagus and Asiago in phyllo \$13/dozen

Spicy orange sesame chicken wings \$13/dozen

Barbecue chicken wings \$12/dozen

Hot chicken wings \$12/dozen

Eggplant roulade: rolled with prosciutto ham and mozzarella \$36/dozen roulade

Artichoke and provolone en croute \$14/dozen

Toasted walnut and mascarpone in baby artichoke heart 16/dozen

Homemade mini meatballs \$12/dozen

Clams casino \$16/dozen

Crab cakes \$19/dozen

Salmon cakes \$19/dozen

Mini wild mushroom risotto cakes \$14/dozen

Mini seafood risotto cakes \$16/dozen

Bacon wrapped chorizo stuffed dates \$20/dozen

Room Temperature Hors D'oeuvres

(Minimum order 3 dozen)

Turkey pinwheels: turkey, smoked gouda, arugula & spicy cilantro aioli \$8/dozen

Tuscan pinwheels: sun dried tomato, cream cheese, red pepper relish, salami
\$8/dozen

Prosciutto & fresh mozzarella bites, olive oil, balsamic \$13/dozen

Chicken BLT phyllo cups: \$10/dozen

Crab salad phyllo cups: \$10/dozen
Vegetable spring rolls/Asian dipping sauce \$25/dozen
Deviled eggs: horseradish/chopped scallions \$16/dozen
Sweet mascarpone stuffed dates \$13/dozen
Antipasto kabobs w/balsamic drizzle \$20/dozen
Stuffed hot cherry peppers; sopressata/provolone \$18/dozen
Finger sandwiches: \$18/dozen
Cucumber & dill -Apple & smoked gouda
Turkey & cranberry cream cheese
Ham & chive cream cheese
Mini panini's: \$20/dozen
Olive tapenade
Rubens
Tomato, mozzarella and prosciutto ham

Dips by the half & full quart

Crab dip \$15/30
Hummus \$12/24
Baba ghanoush \$12/24
Creamy spinach dip \$8/16
Roasted red pepper dip \$8/16

Express Buffets

Suggestions, Themes and Ideas

All our luncheon buffets are packaged in disposable pans and re-usable serving pieces. Optional disposable chafing pans & sternos for hot buffets are available for \$12.50 each All Packages include paper products and utensils. To create a more impressive display discuss with your event co-coordinator our stainless steel chafing pans, china, flatware and linen napkins.

ITALIAN BUFFETS

Traditional Italian Buffet

Meat or Vegetarian Lasagna

Eggplant Parmigan or Meatballs and Sausage

Antipasto Salad Platter

Italian Bread and butter

20-49 people \$15.00 per person; 50-100 \$14.00 per person

Make Your Own Hot Italian Sub

Eggplant Parmigan

Chicken Parmigan

Sausage & Meatballs in sauce

Fresh Baked Mini Torpedo Rolls

Mixed Green Salad

Pesto Pasta Salad

20-49 people \$16.00 per person; 50-100 \$15.00 per person

ITALIAN FEAST

Mixed green salad with garden vegetables, balsamic vinaigrette

Chicken Theresa: topped with prosciutto ham, mozzarella, marinara sauce Shrimp & Scallop Scampi
over rice

Sliced Beef Marsala

Sautéed Vegetables

Roasted Red Skinned Potatoes

Italian Bread and Butter

20-49 people \$29.00 per person; 50-100 \$28.00 per person

NICOLE'S BUFFET

Italian Antipasto Salad

Hazelnut Chicken

Penne Sorgento: sweet basil cream, prosciutto ham, broccoli, roasted red peppers, hazelnuts

Stuffed Eggplant

Italian Bread and Butter

20-49 people \$22.00 per person; 50-100 \$21.00 per person

THEMED BUFFETS

PACIFIC RIM

Asian Green Salad: mandarin oranges, snow peas, vegetables crunchy Asian noodles, peanut-ginger dressing

Grilled Chicken Teriyaki

Jasmine rice with sweet red & green peppers

Thai Noodle Salad

Rolls and Butter

20-49 people \$22.00 per person; 50-100 \$21.00 per person

Make Your Own Fajitas

Mexican Lime Marinated Chicken and Beef

Flour Tortillas

Sauteed onions & peppers, diced tomato, shredded lettuce, jack cheese, sour cream, our pico de gallo sauce

Spicy Black Bean & Rice Salad or Refried Beans

Tortilla Chips and Salsa

Authentic Mexican Chili add \$3pp

30-49 people \$24.00 per person; 50-100 \$23.00 per person

Derby Day

Sliced Herb Crusted Pork Loin with sun dried tomato, wild mushroom bourbon cream sauce served over spicy rice

Chilled Poached Salmon served with a dill sour cream

Grilled Asparagus with oregano vinaigrette

Mixed Green Salad with candied pecans, blue cheese, balsamic vinaigrette

Rolls and Butter

20-49 people \$22.00 per person; 50-100 \$21.00 per person

CLASSIC COMFORTS

Chicken Basket

Creamy Cole Slaw

Country Fried Chicken

Roasted Garlic Mashed Potatoes

Country Baked Beans

Mini Corn on the Cob- seasonal availability

Cornbread and Butter

20-49 people \$22.00 per person; 50-100 \$21.00 per person

Home on the Range

Grilled Barbecued Chicken

Slow Roasted BBQ Ribs with Tennessee mopping sauce

Red Bliss Potato Salad

Creamy Cole Slaw

County Baked Beans

Cornbread and Butter

20-49 people \$23.00 per person; 50-100 \$22.00 per person

Tastes Like Fall

Fresh Sliced Turkey Breast

Classic Gravy

Bread Stuffing with celery, onions, apples & sun dried cranberries

Mashed Potatoes

Butternut Squash baked in a honey-cinnamon cream

Green Beans Almondine

Cranberry Sauce

Rolls and Butter

20-49 people \$22.00 per person; 50-100 \$21.00 per person

Meat and Potatoes

Roast Sirloin of Beef/Choice of: Béarnaise, mushroom bordelaise sauce, peppercorn crusted/peppercorn brandy cream

Roasted Garlic Mashed Potatoes

Roasted, Sauteed or Grilled Vegetable Platter

Mixed Green Salad Bread and Butter

20-49 people \$22.00 per person; 50-100 \$21.00 per person

Lunch Box Shop

Creative Boxed Lunches - Minimum of 12. Please order by 12 noon for next day delivery.

EXECUTIVE BOXED LUNCH

Each selection includes choice of up to 3 types of gourmet sandwiches, one side salad, chips, side dessert, napkin, utensil, moist towelette and mint

of Boxed Lunches: 12—25 \$14pp; 26-75 \$13.50pp; 76-250 \$12.75pp; 251 \$11.50pp

GOURMET SANDWICH SELECTIONS

- #1 Members Only Club Roast turkey, granny smith apple, brie, Dijon, multi-grain bread
- #2 The Turkey Baguette Roast turkey, smoked gouda, roasted red peppers, tomatoes, lettuce and roasted garlic mayonnaise on crispy french baguette
- #3 The Boss has the Beef; whipped horseradish sauce, crispy fried onions, baguette
- #4 Cool Reuben Pastrami or turkey, swiss cheese, cole slaw, Russian/classic rye
- #5 Herbed Crusted Pork Loin; caramelized onions, smoked gouda, spicy honey mustard, crispy french baguette
- #6 The Chairman's Wrap; our classic caesar with a twist, add jasmine rice, chicken, romaine lettuce, tomatoes, romano cheese, wrap
- #7 Net Worth Albacore tuna salad, lettuce, tomato on a hard roll
- #8 The Mediterranean Hottie Genoa salami, ham, sopressatta, vegetables, hot peppers, pepper jack cheese on a sub roll
- #9 It's all about the Bacon Crispy bacon, grilled chicken, more bacon, lettuce, tomato and mayonnaise on a french baguette
- #10 Turkey Salad Waldorf grapes, walnuts, tarragon mayonnaise multigrain bread
- #11 Couldn't Make the MEATing Fire-roasted vegetable wrap; hummus, shredded carrots, field greens, dill havarti cheese
- #12 Office Ham Honey baked, cheddar, roasted red peppers, lettuce, honey mustard, rye bread
- #13 Fresh Mozzarella Caprese Sub Sliced tomato, sliced cucumbers, fresh mozzarella, fresh basil, olive oil & balsamic on a sub roll
- #14 Grilled Salmon Sammy; lettuce, cucumber, tomato, wasabi ranch, hard roll
- #15 The Polynesian Teriyaki Chicken, grilled pineapple, lettuce, roasted red peppers, wasabi mayo, hard roll

SIDE SALAD SELECTIONS (CHOOSE ONE)

Pesto Pasta, Oriental Pasta, Black Bean and Rice Salad, Italian Style Potato Salad, Old Fashioned Potato, Cole Slaw, Traditional Macaroni, Mixed Italian antipasto

SIDE DESSERTS (CHOOSE ONE)

Fresh Baked Cookies: Chocolate Chip, Oatmeal, Peanut Butter, Classic Sugar, White Chocolate Macadamia Nut

Brownies, Oreo Bookie Bars, Lemon Bars, Raspberry Bars and more

CREATIVE BOXED LUNCH SALAD

Creative Boxed Lunch Salads - Minimum of 12 lunches

All our personalized lunches are made fresh daily with the best ingredients in an attractive package. Please order in by 12 noon for next day delivery. Delivery charges will apply. Pick-up always available for orders under 10.

GOURMET SALAD ENTREES

#1. Classic Caesar Salad \$11.00

Chopped romaine lettuce, topped with garlic toasted croutons, grated romano cheese caesar salad dressing: Add Chicken 4. Salmon 5. Grilled Tuna 6. Shrimp 6.

#2. Chef Salad \$12.00

Garden salad topped with sliced turkey, roast beef, ham and cheese, hard boiled egg with a choice of wasabi ranch, blue cheese or balsamic vinaigrette

#3 Greek Classic \$12.00

Romaine lettuce, sliced tomato, cucumber, olives, red onions, fetacheese, oregan vinaigrette with garlic toasted pita chips

#4 Polynesian Chicken Salad \$15.00 Teriyaki grilled chicken, grilled pineapple, vegetables, oranges, peanuts, crunchy asian noodles, peanut ginger vinaigrette

#5 Tuna Salad \$15.00 Field greens, garden vegetables, albacore tuna salad, balsamic vinaigrette

#6 Spinach Caprese Salad \$12.00

Baby spinach topped with tomatoes, cucumbers, fresh mozzarella, balsamic vinaigrette

#7 Iceberg Wedge \$12.00

Iceberg, tomato, crispy bacon, gorgonzola, cucumber, red onion, wasabi ranch

#8 Fennel Orange Salad \$14.00

Field greens, fennel, oranges, red grapefruit, figs, candied pecans, grapes, bell peppers, cucumbers, red onion, Parmesan cheese with mango poppy vinaigrette

Add Chicken 4. Salmon 5. Grilled Tuna 6. Shrimp 6.

#9 Antipasto Salad \$14.00

Greens, Italian meats, provolone, roasted red peppers, artichokes, olive, onions, hot peppers, Italian vinaigrette

SIDE DESSERTS (CHOOSE ONE)

Fresh Baked Cookies: Chocolate Chip, Oatmeal, Peanut Butter, Classic Sugar, White Chocolate Macadamia Nut, Brownies, Oreo Bookie Bars, Lemon Bars, Raspberry Bars

PREMIUM HOMEMADE DESSERTS (CHOOSE ONE)

Available for upgrade on packages

Prices range \$1.75 - \$3 pp

French silk, bailey's chocolate chip cheesecakes, raspberry cheesecake, amaretto cheesecake, chocolate cointreau cheesecake, cappuccino cheesecake, pumpkin cheesecake, raspberry linzer, key lime pie, chocolate tart, fresh fruit tart

BEVERAGES

Price each: Regular and diet canned soda \$1.50, Seltzers \$1.50
Bottled spring water \$1.50, Bottled sparkling Saratoga water \$2.25
Bottled juice \$2.25, Assorted Snapple \$2.50
Red Bull \$2.95, Milk (individual cartons) \$1.25
Starbucks bottled Frappacinos \$3.50
15 cup box of coffee, sugar, cream, cup, stirrers \$25.00

BREAKFAST BOXES

Minimum order 25, Each box comes with a napkin, utensils, moist towelettes, mint

BOX #1 The Eye Opener \$6/each

Fresh fruit, bagel, muffin, butter, cream cheese, & jelly

BOX #2 The Morning Run \$5/each

Granola bar, fresh baked apple scone with butter and jam, whole apple or orange

SANDWICH PARTIES

Luncheon buffets are packaged in disposable pans and re-usable serving pieces.

Optional disposable chafing pans & sternos for hot buffets available for \$12.50 each.

All packages include paper products and utensils. o create a more impressive display discuss with your event coordinator our stainless steel chafing pans, china, flatware and linen napkins.

CONTINENTAL BUFFET

A selection of 4 chef-created gourmet sandwiches, Choice of 2 specialty salads

Assorted fresh baked cookies

15-49 \$14.95pp; 50-99 \$13.95 pp; 100-199 \$12.95 pp; 200+ \$10.95pp

SAMPLE GOURMET SANDWICHES

Grilled vegetable sandwich with boursin cheese

Sliced beef with smoked gouda, sliced tomato and horseradish sauce

Tuna salad with dill havarti cheese, sliced mushroom and spinach

Italian mixed with roasted red peppers, grilled onions, lettuce, tomato, provolone

Sliced turkey, smoked gouda, roasted red peppers, tomatoes, lettuce, roasted garlic mayo

Grilled chicken with sliced tomatoes, fresh mozzarella, basil and balsamic drizzle

Peppered Ham, cheddar, roasted red peppers and honey mustard

Peppercorn & herb crusted pork loin, caramelized onions, smoked gouda, spicy honey mustard

SIDE SALAD SELECTIONS (CHOOSE TWO)

Pesto Pasta, Oriental Pasta, Black Bean and Rice Salad, Italian Style Potato, Old Fashioned

Potato, Cole Slaw, Traditional Macaroni, Mixed Italian antipasto, Fresh fruit \

HOT & COLD COMBO- same as condintental add:

Two Item Hot Items

Stuffed Eggplant or Eggplant Parmigan

Penne Arrabiatta or Penne Marinara

15-49 \$18.95pp; 50-99 \$17.95 pp; 100-199 \$16.95 pp; 200+ \$14.95pp

A LA CART PANS/PLATTERS

SALADS, VEGETABLES & STARCHES

Small half pans (serves 10-18) Large full pans (serves 25-45)

Small bowl (serves 10-15) / Large Bowl (serves 25-45) unless otherwise stated

GREEN SALADS

All dressings are served on the side extra dressing \$6 per pint/ \$9 per quart

Nicole's Classic Garden Salad: mixed greens, garden vegetables and balsamic vinaigrette \$25/\$65

Spinach Salad: gorgonzola, nicoise olives, mushrooms, topped with crumbled bacon \$30/\$70

Classic Caesar Salad: classic romaine lettuce, garlic toasted croutons, fresh grated Romano cheese, caesar dressing \$30/\$68

Field Greens: pecans, gorgonzola, sun-dried cranberries, balsamic vinaigrette \$35/\$75

Greek Style Salad: Romaine lettuce, cucumber, red onions, tomato, feta and kalamata olives, greek dressing \$40/\$80

Asian Green Salad: with mandarin oranges, snow peas, vegetables, crunchy asian noodles, peanut-ginger dressing \$35/\$70

Antipasto Salad: romaine lettuce, chopped italian meats, provolone, olives, artichokes, roasted red peppers, tomatoes, cucumbers, onions; Italian vinaigrette \$45/\$85

Fennel Orange Salad: field greens, fennel, oranges, red grapefruit, figs, candied pecans, grapes, bell peppers, cucumbers, red onion, shaved parmesan with mango poppy vinaigrette \$45/\$80

PASTA SALADS Small (serves 12-20) / Large (serves 25-45)

Pesto Pasta Salad: tossed with pesto, sun dried tomato, broccoli, provolone and romano cheese \$25/\$50

Antipasto Pasta Salad: diced Italian meats, provolone, olives, artichokes, roasted red peppers, tomatoes, cucumbers, onions, Italian vinaigrette, pasta \$35/70

Oriental Noodle Salad: with julienned bell peppers, carrots, snow peas, baby corn, water chestnuts in a spicy Thai peanut dressing \$35/\$70

Chilled Angel Hair Pasta: tossed with pesto, diced roma tomatoes, toasted pine nuts & parmesan \$35/\$70

Orzo Salad: with roasted peppers, sundried tomatoes, fresh tomatoes, artichokes, feta cheese \$35/\$70

Vegetable Pasta Salad: pasta, diced fresh vegetables, italian vinaigrette \$28/\$50

POTATO & RICE SALADS

Italian Potato Salad: red skinned potatoes, spinach, roasted red peppers, red onions tossed with olive oil, vinegar and herbs \$35/\$70

Classic Potato Salad: potatoes, mayonnaise, egg, bell peppers \$35/\$70

New Potato Salad: toasted pecans, grilled red onions & sage dijon dressing \$35/\$70

Gorgonzola Potato Salad: with walnuts, onions, celery, and black pepper \$40/\$80

Black Bean and Rice Salad: with tricolor bell peppers and fresh cilantro \$40/\$80

Autumn Rice Salad: white & wild rice, toasted walnuts, broccoli, yogurt, walnut oil \$40/\$80

Hawaiian Rice Salad: white and wild rice tossed with toasted almonds, pineapple, raisins, water chestnuts, scallions, sesame seeds with a soy – rice vinegar \$40/\$80

PROTEIN SALADS

- Waldorf Chicken Salad:** grapes, walnuts, celery and mayonnaise \$75 (serves 12-14)
White Fish Salad: with onions and celery \$85 (serves 12-14)
Albacore Tuna Salad: with celery, mayonnaise and red onion \$65 (serves 12-14)
Deviled Egg Salad: with dijon and cayenne pepper \$45 (serves 12-14)
Chick Pea & Tofu Salad: tossed with fresh vegetables \$45 (serves 12-14)

VEGETABLES

- Roasted Asparagus:** bacon, gorgonzola & sherry dressing \$45/\$99
Grilled Asparagus: lemon-oregano vinaigrette \$55/\$99
Roasted Root Vegetables \$40/\$85
Balsamic Infused Grilled Vegetables \$45/\$99
Vegetables Julienne: sautéed with herb butter \$45/\$99
Sautéed Broccoli: roasted red peppers, garlic and olive oil \$40/\$80
Green Beans: with butter, shallots and almonds \$42/\$88
Braised Baby Carrots \$35/\$70
Creamed Spinach (steakhouse style) \$45/\$99
Grilled Portobello Mushrooms \$55/\$110
Sautéed Baby Vegetables: seasoned with butter & herbs \$60/\$110
Brussel Sprouts & Cauliflower: with garlic and olive oil \$35/\$68
Cauliflower Au Gratin \$40/\$82
Oven Roasted Butternut Squash: with brown sugar, honey and cream \$45/\$99
Ratatouille \$45/\$95
Oven Roasted Beets \$45/\$99
Sautéed Broccoli Rabe: garlic, lemon, olive oil and romano cheese \$45/\$99
Sautéed Haricot Verts \$45/\$99

POTATO & RICE

- Half Pan (serves 10-15) / Full Pan (serves 30-40)
Roasted Garlic Mashed Potatoes \$30/65
Tuscan Smashed Potatoes: prosciutto and parmesan \$30/\$65
Horseradish Whipped Potatoes \$30/\$65
Whipped Sweet Potatoes: with cinnamon and maple \$35/\$60
Authentic Potatoes Au Gratin \$45/\$99
Colcannon: mashed potato, cabbage and bacon \$40/\$65
Golden Fingerlings: with crispy bacon, vidalia onions and thyme \$45/\$99
Roasted Red Potatoes: rosemary, garlic, parsley & parmesan \$35/\$70
Herbed Baby Red Skinned \$35/\$70
Venetian Rice: prosciutto, peas, onion, parsley \$30/\$60
Confetti Rice: with corn, peas, peppers, celery and carrots \$30/\$60
Coconut Basmati Rice: with toasted almonds and coconut \$30/\$60
Long Grain Wild Rice Pilaf \$35/\$70

NICOLE'S GOURMET ENTREES TO GO

Half pan serves 8-10, full pan serves 20-30 unless otherwise stated

POULTRY

Chicken Parmigan

\$50/\$100 (or order by 1/2 breast for \$5.50 each minimum 10 pieces)

Hazelnut Chicken: hazelnut crusted chicken, frangelico-orange cream sauce

\$6.50 per 1/2 breast

Boursin Chicken: breast of chicken stuffed with boursin cheese, asparagus and roasted red peppers, pinot noir reduction

\$15 per full sliced breast

Stuffed Chicken: breast of chicken stuffed with broccoli, sun dried tomatoes and smoked mozzarella cheese topped with a roasted garlic cream sauce

\$15 per full sliced breast

Lobster Stuffed Chicken: roasted red pepper coulis with fresh basil

\$18 per full sliced breast

Chicken Francese: lightly battered, sauteed mushrooms, garlic, lemon butter, wine sauce over spinach \$60/\$135

Chicken Marsala: sautéed mushrooms, marsala wine sauce \$60/\$135

Chicken Piccata: sautéed mushrooms, capers, lemon-butter wine sauce \$60/\$135

Chicken Saltimbocca: prosciutto, fontina cheese, sherry wine sauce over spinach \$60/\$120

Chicken Normandy: sautéed mushrooms, apple brandy cream, fontina cheese, over sliced apple rings \$60/\$120

Oven Roasted Jerk Chicken: medium spiced jamaican seasoned airline chicken breast \$60/\$120

Tuscan Chicken Breast: roasted garlic, rosemary, balsamic and herbs \$60/\$120

Chicken Theresa: lightly battered chicken topped with prosciutto ham and mozzarella in a pan-fresh marinara sauce \$60/\$120

Chicken Antico: breast of chicken stuffed with eggplant, garlic and grated cheese, lightly battered topped with mozzarella served over sautéed greens \$60/\$120

Chicken Anna: breast of chicken lightly battered in a lemon-tarragon cream sauce with capers served over broccoli \$60/\$120

Chicken Romano: lightly battered chicken sautéed in a pan-fresh marinara with diced eggplant, prosciutto ham, red onions, capers, romano cheese \$60/\$120

Chicken Fingers: with ketchup and barbecue sauce \$18/dozen

Buffalo Chicken Fingers: served with blue cheese and celery sticks \$19/dozen

Buffalo or Barbecued Chicken Wings: served with blue cheese and celery sticks \$14/dozen

VEGETARIAN

Stuffed Eggplant: stuffed with herbed goat cheese and spinach topped with marinara and mozzarella \$45/\$90

Grilled Vegetable Napoleon: eggplant, portobello, squash, zucchini, spinach with fresh mozzarella or tofu \$8/portion: min. of 10

Grilled Stuffed Portobello: spinach, diced tomato and gorgonzola \$60/\$120

Vegetable Lasagna Rolls: lasagna sheets roll with roasted vegetables and cheese in a tomato basil cream sauce \$60/\$120

Southwestern Lasagna: cumin-scented tofu, corn, black beans, spinach, roasted red peppers, cheese, spicy ancho chile sauce \$60/\$120

Sautéed Seitan Piccata \$60/\$120

PASTAS & CLASSIC ITALIAN DISHES

Half pan serves 8-10, full pan serves 20-30 unless otherwise stated

PASTA SELECTIONS

Tortellini alla Panna: cheese tortellini, prosciutto ham, peas, tomato cream sauce \$55/\$95

Tortellini Primavera: tossed with vegetables in roasted garlic cream sauce \$55/\$95

Penne Sorgento: tossed in a sweet basil cream sauce with broccoli, roasted red peppers, crushed hazelnuts, and prosciutto ham \$55/\$95

Pesto Pasta: diced tomatoes, toasted pine nuts and grated romano cheese \$45/\$85

Penne Sauté: sausage, pancetta, mushrooms, spinach, gorgonzola cream sauce \$55/\$95

Penne Puttanesca: olives, red onion, capers, olives, anchovies, pan-fresh marinara \$45/\$85

Penne Arrabiatta: pan-fresh marinara, capers, hot peppers, red onions \$45/\$85

Penne Pomodora: in a pan-fresh marinara with white onions and fresh basil \$40/\$80

Mediterranean Pasta: with olives, red onions, sun dried tomatoes, capers, and fresh oregano in a pan-fresh marinara topped with crumbled feta cheese \$45/\$85

Penne Romano: tossed in a pan-fresh marinara with capers, red onions, diced eggplant, prosciutto ham, roasted red peppers, shaved Romano cheese \$45/\$85

Rigatoni Bolognese: an Italian meat sauce tossed with penne pasta \$45/\$85

Penne Alla Vodka: tomato cream sauce, white onions baby shrimp \$60/\$120

Penne Alla Salmon: salmon, capers, white onions & dill in a lemon cream sauce \$60/\$120

Pasta Bolognese: slow simmered meat sauce \$45/\$85

Classic Meat Lasagna: layered with meat, cheese and sauce \$55/\$100

Vegetarian Lasagna \$50/\$95

Sausage, Peppers and Onions \$50/\$95

Stuffed Shells \$50/\$95

Create your own combinations: Half Pans: \$45-\$60/ Full Pans: \$85-\$100

Classic sauces

tomato, marinara, alfredo, tomato-vodka cream, pesto cream

Pastas

penne, pennette, farfalle, fusilli, orecchiette, cavatelli, cavitappi, rigatoni, tortellini

Almost any pasta creation possible

NICOLE'S GOURMET ENTREES TO GO

BEEF

Peppercorn Crusted Strip Steak: peppercorn brandy cream sauce \$120/loin (serves 12-15)

Grilled Asian Sirloin Steak: marinated with soy, ginger, garlic and brown sugar
\$15 per 8oz portion (min. 6)

Whole Tenderloin of Beef: horseradish sauce and Nicole's zesty zip sauce \$178 (serves 12-15)

Stuffed Whole Tenderloin of Beef: shrimp, spinach, sun dried tomatoes \$225 (serves 12-18)

Grilled Sliced Steak Marsala \$125 (serves 15-20)

Braised Short Ribs with Polynesian Barbecue Sauce \$12 per 7 oz. portion (min. 6)

PORK — VEAL — LAMB

Peppercorn & Herb Crusted Pork Loin: sun dried tomato, wild mushroom bourbon cream sauce \$120/loin (serves 18-24)

Roasted Garlic and Rosemary Pork Loin \$100/loin (serves 18-24)

Pork Medallions apple rings, curried pumpkin cream sauce \$145 (serves 18- 24)

Veal Theresa battered veal, prosciutto ham, mozzarella, pan-fresh marinara
1/2 pan (serves 8)\$96/full pan serves 25 \$250.

Veal Saltimbocca prosciutto ham, fontina, spinach, sage, sherry wine sauce
1/2 pan (serves 8)\$96/full pan serves 25 \$250.

Veal Marsala, Veal Francese or Veal Pizzaiola 1/2 pan (serves 8)\$96/full pan serves 25 \$250.

Rack of Lamb; pecan crust and rosemary au jus market price

Garlic Crusted Baby Lamb Chops served with a fresh mint pesto market price

FISH (sold per 6-8 ounce portion 12 person minimum)

Pangasius Sarafini \$9 per portion

breaded fish, artichokes, roasted red peppers, spinach, red onions, capers, butter wine sauce

Potato Crusted Tilapia \$8 per portion

Salmon Angelina pistachio nut crusted salmon, lemon dill beurre blanc over spinach \$11 per portion

Grilled Salmon citrus beurre blanc over julienne vegetables \$8 per portion

Oven Roasted Sea Bass market price

served over caramelized shallots and spinach with a port wine reduction

Grilled Swordfish light pineappleoriental sauce over asian slaw \$14 per portion

Horseradish Crusted Salmon \$9 per portion

Oven Roasted Salmon with a Polynesian Barbecue Glaze \$9 per portion

Asian Sesame Salmon over white and wild rice \$9 per portion

Oven Roasted Orange Salmon with Braised Fennel \$9 per portion

Shrimp Francese with lemon, garlic white wine sauce \$14 per 5 piece portion

Shrimp Roulade rolled mozzarella, prosciutto ham, panfresh marinara \$17 per 5 piece portion

Shrimp & Scallop Scampi; rice, diced tomato 1/2 pan (serves 8-10) \$75/ Full(serves 25)\$175.

Jumbo Crab Cakes/Rock Island Rémoulade \$6./3.5oz portion min. of 10 pieces

SWEETS
COOKIES & SMALL TREATS

Cookies \$14/dozen

Chocolate chip

Peanut butter

Oatmeal Raisin

White Chocolate macadamia nut

Chocolate Shortbread cookie bars

Raspberry Linzer bars/Chocolate Peanut Butter Pie

(serves 12-16) \$30

Mini Cannolis \$1.50

Large Cannolis \$2.85

Other dessert options available