

beyond details

catering & floral design

GOURMET SANDWICHES

- ALL SANDWICHES ARE ALSO AVAILABLE AS WRAPS -

ROASTED TURKEY WITH SAGE & BASIL MAYO

ROASTED PORK WITH AGED SWISS & HOUSE CHUTNEY

ROAST BEEF WITH CRANBERRY SPREAD TOPPED WITH FRESH PARMESAN

ITALIAN MEATLOAF - ITALIAN SPICED BEEF AND PORK, RICH TOMATO SAUCE & SMOKED GOUDA ON TUSCAN BREAD

SHAVED BEEF WITH CHARRED HERB VINAIGRETTE, RIPENED TOMATO & FRESH ARUGULA

CURRY CHICKEN SALAD

HERB ROASTED CHICKEN WITH SWISS, SUN DRIED TOMATO AIOLI & BABY LETTUCE

VEGETARIAN MUFFULETTA

GRILLED TEMPEH, AVOCADO, SPROUTS, RIPENED TOMATO & LEMON PEPPER MAYO

GRILLED PORTOBELLO, SHAVED SQUASH, BLISTERED TOMATO, BOURSIN CHEESE & RED PEPPER COULIS

BLACK BEAN BURGER - CUMIN AND CORIANDER SPICED BLACK BEAN BURGER, RED CURRY AIOLI, SPROUTS

GOURMET SACK INCLUDES:

FRESHLY MADE SANDWICH, CHIPS, COOKIE & CONDIMENTS

GOURMET BOXED INCLUDES:

FRESHLY MADE SANDWICH, SIDE, CHIPS, COOKIE & CONDIMENTS

SIMPLE SANDWICHES

OUR FRESHLY MADE SANDWICHES INCLUDE A CHOICE OF BLACK FORREST HAM, TURKEY, CLUB, CHICKEN SALAD, TUNA SALAD, VEGGIE OR PIMENTO CHEESE. THEY ARE SERVED WITH PROVOLONE CHEESE, LETTUCE & TOMATO. BREAD CHOICES ARE KAISER ROLL, CROISSANT OR WHOLE WHEAT BREAD.

MINIMUM ORDER OF 20 SANDWICHES, 5 PER CHOICE.

SIMPLE SACK INCLUDES:

FRESHLY MADE SANDWICH, CHIPS, COOKIE & CONDIMENTS

SIMPLE BOXED INCLUDES:

FRESHLY MADE SANDWICH, SIDE, CHIPS, COOKIE & CONDIMENTS

SALADS

- ADD CHCKEN OR SHRIMP TO ANY SALAD -

FRESH GARDEN SALAD

MIXED GREENS WITH CHERRY TOMATOES, CARROTS, CABBAGE, CUCUMBERS, AND SHREDDED MONTEREY JACK CHEESE SERVED WITH ASSORTED DRESSINGS

BABY SPINACH

SLICED MUSHROOMS, RED ONIONS, MANDARIN ORANGES AND BACON PIECES, DICED HARDBOILED EGGS, SERVED WITH HOT BACON DRESSING

STRAWBERRY SPINACH SALAD

FRESH SPINACH, STRAWBERRIES, TOASTED WALNUTS, CRUMBLED BLUE CHEESE WITH POPPY SEED AND RASPBERRY VINAIGRETTE

MANDARIN CRANBERRY AND FETA SALAD

FRESH SPRING MIX, MANDARIN ORANGES, WALNUTS, DRIED CRANBERRIES AND MEYER LEMON VINAIGRETTE

TOMATO SALAD

LIGHT SMOKED HEIRLOOM CHERRY TOMATOES, BACON, FRESH MOZZARELLA, BALSAMIC, QUINOA, AND SEA SALT

KALE SALAD

TUSCAN KALE, PARMESAN, DRIED CHERRIES, TOASTED WALNUTS, MEYER LEMON VINAIGRETTE

COTTON WAREHOUSE

MIXED GREENS, RED AND GREEN GRAPES, FETA CHEESE, BLACKBERRIES, STRAWBERRIES, SLICES OF GRANNY SMITH APPLES, VIDALIA ONIONS, WITH VIDALIA ONION DRESSING

COBB SALAD

MIXED GREENS WITH BACON, AVOCADO, EGG, RED ONION, CUCUMBER AND CREAMY JALAPEÑO RANCH

SOUTHWESTERN SALAD

BLACKENED CHICKEN, CHARRED CORN, TOMATO, BLACK BEANS, QUESO FRESCO, SWEET CHIPOTLE VINAIGRETTE

HOT CHICKEN SALAD

NASHVILLE STYLE HOT CHICKEN OVER ROMAINE, SHAVED CELERY, CREAMY DILL DRESSING, BLUE CHEESE CRUMBLES, WHITE BREAD CROUTONS

ENTRÉE SELECTIONS

MINIMUM OF 20 GUESTS PER CHOICE.
STAFFING REQUIRED FOR 30 GUESTS OR MORE.

ALL ENTREES BELOW ARE SERVED WITH CHOICE
OF BREAD & BUTTER, HOUSE SALAD & TWO SIDES

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ROAST BEEF WITH CARAMELIZED ONIONS &
SHALLOTS

APPLE ROSEMARY STUFFED PORK LOIN

BBQ PORK OR CHICKEN

LEMON HERBED CHICKEN WITH LEMON CREAM
SAUCE

TUSCAN CHICKEN

HERB ROASTED CHICKEN

POPPYSEED CHICKEN CASSEROLE

HOT CHICKEN SALAD CASSEROLE

BEEF LASAGNA WITH ITALIAN SAUSAGE

BEEF OR CHICKEN STROGANOFF

STUFFED ACORN SQUASH OR BELL PEPPER
LASAGNA

STATIONS

SKYLINE CHILI & BAKED POTATO BAR

CHICKEN FAJITA BAR

TACO BAR

BREADS (CHOICE OF ONE)

YEAST ROLLS

DINNER ROLLS

SWEET CORNBREAD MUFFIN

SCRATCH CHEDDAR BISCUITS

BUTTERMILK BISCUITS

STARCHES

WILD RICE

HERBED ORZO WITH FETA

ROASTED ROSEMARY RED POTATOES

RED BLISS GARLIC MASHED POTATOES

LOADED MASHED POTATOES

HONEY SMASHED SWEET POTATOES

VEGETABLES & SIDES

ROASTED VEGETABLES

CARROT SOUFFLÉ

SQUASH CASSEROLE

ALMOND GREEN BEANS

SUMMER SQUASH & CHERRY TOMATO GRATIN

SAUTÉED PARMESAN SPINACH

BUTTERED CORN

ROASTED TOMATOES WITH PARMESAN

STEAMED BROCCOLI

CAJUN BLACK BEANS

FRESH FRUIT SALAD

DESSERTS

KEY LIME PIE

BANANA PUDDING

CHOCOLATE MOUSSE BROWNIE SHOT

APPLE, PEACH OR BERRY CRISP

CHOCOLATE CHIP CHEESECAKE BARS

MINI PECAN PIE

PEACH PIE DELIGHT

CHEESECAKE SHOTS (MANY FLAVORS)

CHOCOLATE CHIP COOKIE CUPS WITH CHOCOLATE
CREAM BREAD PUDDING

VANILLA CREAM PUFF WITH SALTED CARAMEL
HOMEMADE APPLE PIE

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