

TIME to DINE Chefs and Caterers

...... a wonderful food experience!







Call Us Today. We're looking forward to connecting with you!

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TIME to DINE Chefs and Caterers

Table of Contents

Catering Guidelines	3
Breakfast Menu	4
A la Carte Breakfast Menu	5
Soups & Salads	6
Sandwiches & Wraps	7
Executive Cold Lunch Menu	8
Buffet Menus	9-10
Customize Stations	11
Time To Snack!	12
Dessert Menu	13



TIME to DINE Chefs and Caterers

Catering Guidelines

Thank you for the opportunity you have given Time to Dine to host your event! We will do our utmost to ensure your satisfaction. The enclosed menus have been designed to assist you in planning the perfect meal.

HOW TO ORDER All items in this Menu Package are made to order. Our delivery schedule fills up quickly; therefore, we would appreciate as much notice as possible to book your meal or event. SIMPLY GIVE OUR SALES ASSOCIATES A CALL @ 770-384-1904 AND WE WILL ASSIST YOU WITH YOUR ORDER. WE WILL THEN EMAIL OR FAX A COPY OF THE INVOICE FOR YOU TO REVIEW AND CONFIRM. *** If you order by fax or email, you must receive an invoice from Time to Dine before your order is considered confirmed ***

> Corporate orders must be confirmed within 48 hours of the requested delivery time. Please Note: Catering orders are taken between 9am – 4pm Mon. – Fri.

> We will try our best to accommodate all special requests and late orders but we cannot guarantee your order if placed after this time. For late orders and last minute changes, there may be an additional service charge to equal 15% of your order.

DELIVERY & MINUMUMS

Delivery is available with notice. At Time to Dine, we will do all we can do to serve you, however, there may be occasions when our schedule is full. At these times, pickup arrangements can be made. A delivery charge is added to all invoices We require a minimum of 10 guests and \$100 per delivered order.

PAYMENT & PRICING

PAYMENT

Payment arrangements are required before delivery. We accept cash, credit cards or checks

upon approval. (Master Card, Visa and American Express)

ANY CANCELLATION WITH LESS THAN 24 HOURS NOTICE WILL BE CHARGED

100% OF THE TOTAL ORIGINAL INVOICE.

A deposit of 50% is required of the total invoice upon booking for special events.

PRICES

Prices are subject to change without notice.

Events requiring staff will reflect a 20% production fee on the invoice.

EVENT PLANNING EXTRAS

Our catering associates will be happy to assist you with any floral, photographic or special theme décor. China, glassware, linens and silver are available through a rental agreement. Bartenders, Servers and Chef Attendants are available to compliment your function.



TIME to DINE Breakfast Menu

All Breakfast Menu Items Are Served with Orange Juice

Substitute Assorted Tropicana Juices: \$ / Minute Maid Juices: Substitute Turkey Bacon, Chicken or Turkey Sausage Gluten Free and Vegan Options Available

The Classic

Variety of Breakfast Breads, Danish, Muffins, Scones, Croissants, Coffee Cakes, Butter and Preserves Served with Fresh Fruit Platter

CONTINENTAL

The European

Variety of Sliced Meats, Artisan Cheeses, Bakery Fresh Bread, Mustard, Butters, Jams and Sliced Cucumber Tomato Salad, Served with Fresh Fruit Platter Add Hardboiled Eaas

The Manhattan

Selection of Bagels with a Selection of (2) Flavored Cream Cheeses, Butter and Preserves Served with Fresh Fruit Platter Add Tomato & Cucumber Salad -Create an Upscale Display by Adding a Smoked Salmon Platter -

Breakfast Scrambles

Light Fluffy Eggs Scrambled with Our Chef Crafted Selections (choose up to 2 below)

- Sun-dried Tomato, Baby Spinach & Asiago
 Smoked Turkey Sausage, Sautéed Onion & Kale
- Broccoli, Mushroom & Cheddar
- Pork Sausage, Peppers & Onions
- Baby Spinach, Mushroom & Feta
- Black Forest Ham & Cheddar

Served with Biscuit, Butter, Preserves, and Fresh Fruit Salad

SOUTHERN COMFORT

Sunrise Breakfast

Miniature Filled Croissants with your choice of:

- Raspberry & Cream Cheese Ham & Swiss
 - Bacon, Egg & Cheddar
- Smoked Turkey, White Cheddar & Apple Butter

Served with Fresh Fruit Platter

Hearty Breakfast

Smoked Bacon OR Sausage, Scrambled Eggs, Home Fries OR Grits, Shredded Cheese, Biscuits Served with Fresh Fruit Platter

Rise and Shine

Challah French Toast Served with Powdered Sugar, and Your Choice of Banana Pecan or Maple Apple Topping on the Side, Served with Smoked Bacon or Sausage, Scrambled Eggs, and Fresh Fruit Platter

CUSTOMIZE

Morning Light Parfait Bar

Vanilla Yogurt, Granola, Breakfast Bread Bites, Mandarin Oranges and Fresh Berries Served with Fresh Fruit Salad Greek Yogurt -Ready Made Parfaits Available Upon Request -

Southern Style Grits Station

Creamy Grits, Cheddar Cheese, Scrambled Eggs, Pork Sausage, Cheddar Chive Biscuits, and Country Gravy Served with Fresh Fruit Salad

South of the Border Breakfast Taco Bar

Southwest Sausage Sauté, Scrambled Eggs, Potatoes, Salsa Verde, Queso Fresca and Crema, Fresh Tortillas Tortilla Chips, Served with Fresh Fruit Salad – *Corn Tortillas Available Upon Request



A La Carte Breakfast Menu

Enhance Your Breakfast Buffet ...or Create Your Own Unique Breakfast Menu!

Substitute Turkey Bacon, Chicken or Turkey Sausage Gluten Free and Vegan Options Available

COOL & SWEET

Fresh Sliced Fruit Platter

The season's best selection of sliced fruits and whole berries beautifully displayed with orchid garnish

Fruit Salad

A medley of hand selected seasonal fruits and berries

Yogurt & Granola

Individual Flavored Low-fat Yogurt Cups with Granola on the Side Greek Yogurt - \$3.25

Yogurt Parfaits

Low-fat Vanilla Yogurt, Beautifully Layered with Granola & Fruit Greek Yogurt - \$4.55

Breakfast Platter of Baked Goodies

Includes Coffee Cakes, Danish, Muffins and Breads

Assorted Bagels

Choose up to (2) cream cheese spreads:

- Strawberry
 - Sundried Tomato
- Apple Cinnamon Fresh Herbed

Veggie

Smoked Salmon

WARM & SAVORY

Stuffed Croissants

with your choice of:

- Sausage, Ham or Bacon -
- Scrambled Egg & Cheddar -
- Sausage, Egg & Cheddar -
- Smoked Turkey, Apple Butter, White Cheddar
- Bacon Egg & Cheddar -
- Black Forest Ham, Egg & Swiss -
- Black Forest Ham & Swiss -
- Raspberry & Cream Cheese -

Stuffed Biscuits

with your choice of:

- Sausage, Ham or Bacon -
- Scrambled Egg & Cheddar -
- Sausage, Egg & Cheddar -
- Bacon Egg & Cheddar -
- Black Forest Ham, Egg & Swiss -
- Black Forest Ham & Swiss -

Breakfast Quesadillas

Filled with Scrambled Eggs, Pico de Gallo & Sautéed Onions and Your choice of Ham, Pork Carnitas, or Spinach & Black Beans

Frittata Squares

with your choice of:

- Sun-dried Tomato, Baby Spinach & Asiago
- Broccoli, Mushroom & Cheddar
- Baby Spinach, Mushroom & Feta
- Smoked Turkey Sausage, Sautéed Onion & Kale
- Pork Sausage, Peppers & Onions
- Black Forest Ham & Cheddar

...ON THE SIDE

Scrambled Eggs -Scrambled Tofu -Home Fries -Creamy Southern Grits -

Bacon or Pork Sausage -**Buttermilk Biscuits -**Cheddar Chive Biscuits -Sausage & Gravy Biscuits -

REFRESH

Bottled Water - Deer Park Bottled Water - Dasani Spring Water (Gallon) Assorted Juices - Tropicana Assorted Juices - Minute Maid Orange Juice (Gallon)

Hot Tea (Airpot) Coffee Service Coffee & Tea Service

Refill Coffee Service:

Coffee Service Small (Serves 12-15) Coffee Service Medium (Serves 20-25) Coffee Service Large (Serves 40-50)

Coffee and Tea service is delivered in airpots or disposable beverage boxes: includes, sweeteners, creamers, stirrers, coffee cups, napkins



Soups & Salads

All Entrée Salads are served with Dressing, Crackers and Gourmet Cookie in your choice of Clear Plastic Boxes or Elegant Black Platters - (Minimum Order of 10 for Platters)

Substitute Brownie for Gourmet Cookie | Substitute Gourmet Dessert for Gourmet Cookie | Substitute Petite Desserts for Gourmet Cookie | Gluten Free and Vegan Options Available

SOUP OF THE DAY

Ask our Catering Specialists about our Hearty House Made Soup of the Day to Accompany your Salads and Sandwiches -

(v) Tomato Basil Bisque Chicken Tortilla Soup Chicken Noodle Soup
(v) Minestrone Soup

(v) Corn Chowder (v) Broccoli Cheddar

ENTRÉE SALADS

DRESSING SELECTION - Ranch, Low-Cal Ranch, Bleu Cheese, Italian Vinaigrette, Chipotle Ranch and Our House Balsamic Vinaigrette

(v) Garden

Mixed Greens, Tomatoes, Basil, Carrots, Cucumbers Banana Peppers, Mozzarella Cheese

California Cobb

Mixed Greens, Diced Tomatoes, Diced Cucumbers, Grilled Chicken Grated Eggs, Bacon Pieces, and Blue Cheese Crumbles

Top Chef

Mixed Greens, Tomatoes, Egg halves, Cucumbers, Black Forest Ham Smoked Turkey, Cheddar and Mozzarella

Creamy Chicken Salad

Our Hand Crafted Roasted Chicken Salad with Cranberries, Mixed Greens Tomatoes, Cucumbers, Shredded Cheese Grapes and Strawberries

Caesar Grilled Chicken

Grilled Chicken, Romaine Leaves, Fresh Basil, Parmesan Cheese and Herbed Croutons

Greek Grilled Chicken

Mixed Greens, Tomatoes, Black Olives, Cucumbers, Sliced Grilled Chicken, Feta Cheese, Red Onion, Pepperoncini

Spinach Bacon

Baby Spinach, Red Onions, Corn, Carrots, Mushrooms, Tomatoes Apples and Smoked Bacon

Field of Dreams

Field Greens with Smoked Bacon, Spiced Pecans, Cranberries Cucumber, Carrot and Gorgonzola Blue Cheese

The BLT

Applewood Smoked Bacon, Iceberg Lettuce, Tomato, Croutons Egg Halves and Bleu Cheese Dressing

Southwestern

Fajita Chicken or Steak, Field Greens, Shredded Cabbage, Tomatoes Cilantro, Red Onions, Carrots, Tortilla Strips and Queso Fresco

(v) Mediterranean

Field Green Medley, Roma Tomatoes, Fresh Basil Garbanzo Beans, Kalamata Olives, Banana Peppers Red Onion and Crumbled Goat Cheese

Entrée Salad Additions

Add Salmon:

Add Steak:

Add Shrimp:

Can't Decide? Check Out Our Salad Bar on p. 11

SPECIALTY SIDE SALADS

Add a Specialty Salad to your Platter or Boxed Lunch -

Chick-pea, Tomato & Cucumber Nappa Ginger Slaw Broccoli Bacon Southern Potato Quinoa Kale Salad Bliss Potato

Black Bean, Tomato & Corn Pasta Primavera Tortellini

(v) - Vegetarian Option

6



TIME to DINESandwiches & Wraps

All Sandwiches and Wraps Come with Chips, Pickles, Mints and Gourmet Cookie

Cold Sandwiches and Wraps Served in your choice of Clear Plastic Boxes or Elegant Black Platters | Hot Sandwiches Served in Chafing Dishes

Substitute Specialty Salad for Chips | Sandwiches Requested on Croissant

Substitute Brownie for Gourmet Cookie | Substitute Gourmet Dessert for Gourmet Cookie | Substitute Petite Desserts for Gourmet Cookie | Gluten Free and Vegan Options Available

SANDWICHES & FLATBREADS -

BLT - Crispy Bacon, Tomato, Mayo and Lettuce on Croissant **Smoked Turkey** - Turkey, Cheddar, Tomato, Onion, Lettuce and Tapenade Mayo

Black Forest Ham - Swiss, Lettuce and Tomatoes and Honey Mustard

Roast Beef Panini* - Our House Roasted Beef with Boursin Cheese Spread, Caramelized Onion Jam, Lettuce and Tomatoes

Grilled Chicken - Pesto Mayo, Provolone, Lettuce, Red Onion and Tomatoes

Chicken Salad with Cranberries – Lettuce & Tomatoes

Albacore Tuna Salad – Pickled Cucumbers, Lettuce & Tomatoes

The Hoagie - Black Forest Ham, Salami, Capicola, Provolone Shredded Lettuce, Tomatoes, Red Onion, Banana Peppers Green Peppers, Oregano, and Italian Vinaigrette

(v) Spicy Pimento Cheese - Pickled Cucumber and Tomatoes (v) Mediterranean Flatbreads — Your choice of Grilled Chicken Black Forest Ham, Smoked Turkey, Grilled Vegetable or Stuffed Portabello with Hummus, Olive Tapenade, Lettuce and Tomato

HOTSANDWICHES -

Served Hot in Chafing Dishes

Sausage & Peppers - Smoked Beef Sausage and Mustard Grilled with Onions and Peppers

Pastrami Melt - Pastrami, Swiss, Sauerkraut, Deli Mustard

Smoked Ham - Ham, Bacon, Red Onion, Spinach, Honey Cream Cheese and Roasted Red Pepper Jelly

The Cuban - Shaved Roast Pork, Ham, Melted Swiss, Mustard and Pickles on Cuban Bread

Grilled Salmon - Black Pepper Mayo, Beefsteak Tomatoes, and Smoked Bacon

BBQ Chicken - Hickory Smoked Chicken, Smoked Bacon, BBQ Sauce, Pickled Onion, and Cheddar

Italian Grinder - Capicola, Ham, Salami and Provolone with Garlic Aioli and Banana Peppers

Philly Cheese Steak - Grilled Steak or Chicken with Sautéed Onions, Peppers, Mushrooms and Cheese

Meatball Sub - Italian Meatballs with Basil Marinara Sauce, and Melted Provolone

(v) Tomato & Mushroom Grilled Cheese - Pepper Jack, Provolone, and Grilled Tomatoes & Mushrooms on Grilled Bread Grilled Chicken - With Red Pepper Mayo, Provolone, Pesto, Roasted Tomatoes

(v) Portabella Melt – Spinach, Artichokes, Provolone and Tomato

CORNER DELI PLATTER -

Customize - Platters of Thinly Sliced Roast Beef*, Smoked Turkey Black Forest Ham, Grilled Chicken, Assorted Cheeses, Breads, Lettuce, Tomatoes, Pickles, and Olives
Assorted Spreads to Include: Red Pepper Mayo, Pesto Mayo
Horseradish Mayo, Honey Mustard, and Deli Mustard (mayo and mustard packs included)

Add Salami and Capicola -

WRAPS -

Smoked Turkey - Smoked Turkey, Swiss, Avocado, Spinach Banana Peppers, Tomato, Red Onion, Cucumbers and Honey Mustard

(v) Salad Wrap - Choose any of the entrée salads listed below from page 6 to be wrapped in a Sundried Tomato Tortilla:

Greek, Mediterranean, Southwestern or Spinach

Buffalo Chicken - Blazing Buffalo Chicken, Provolone, Tomato Red Onion, Lettuce, Bleu Cheese Dressing and Hot Sauce

Southern Fried Chicken - Buttermilk Fried Chicken Tenders Lettuce, Tomato, Dill Pickles, and Garlic Mayo

Philly Cheese Steak – Shaved Ribeye Steak, Mushrooms and Peppers, Grilled Onion, Mozzarella, Lettuce and Tomato

Club - Smoked, Turkey, Black Forest Ham, Smoked Bacon Mozzarella, Cheddar Cheese, Shredded Lettuce, Tomatoes and Garlic Mayo

Chipotle Chicken - Grilled Chicken, Corn, Black Beans Pepper Jack Cheese, Shredded Cilantro Cabbage, and Lime Juice

Gyro - Lamb Marinated in Mediterranean Spices with Shredded Lettuce, Cucumber, Tomato, Red Onion, and Tzatziki Sauce

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

(v) - Vegetarian Option



Executive Cold Lunch

Cold Lunches may also be served HOT: You Choose!

Hot and Plattered Lunch Options are Offered in Minimum Increments of 10 per Menu Selection

Served on a Bed of Field Green Salad with Rolls, Butter and Gourmet Bar in Executive Clear and Black Boxes or Elegant Black Platters

No Substitutions for Executive Chef Paired Specialty Salads | Substitute Gourmet Dessert for Gourmet Bar | Substitute Petite Desserts for Gourmet Bar

Add Shrimp for an Additional Charge of \$| Gluten Free and Vegan Options Available

Tarragon Mustard Roasted Chicken

Boneless breast of chicken, marinated in fresh tarragon and Dijon, oven roasted and sliced Served with Fresh Fruit and Pasta Primavera Salad

Tomato Mint Grilled Chicken

CHICKEN

Chicken Breast Grilled with Red and Yellow Tomato Mint Salsa

Served with Fresh Fruit and Tortellini Salad

Cilantro Lemongrass Chicken

Grilled Chicken Breast topped with Coconut Cilantro Lemongrass Drizzle Served with Nappa Ginger Slaw and Fresh Fruit

Orange Rosemary Chicken

Chicken Breast Grilled with Fresh Orange Rosemary Marinade Served with Ouinoa Kale Salad and Fresh Fruit

Teriyaki Salmon

Atlantic Salmon Fillet pan seared with Teriyaki Sauce Served with Nappa Ginger Slaw and Bliss Potato Salad

Mediterranean Shrimp

SURF & TURF

Jumbo Gulf shrimp marinated and grilled in Mediterranean spices

Topped with Feta Tomato and Cucumber Salsa Served with Fresh Fruit and Broccoli Bacon Salad

Maple Dijon Salmon

Pan Roasted Atlantic Salmon Glazed with a Maple Dijon Sauce

Served with Bliss Potato Salad and Fresh Fruit

Gorgonzola Beef Tenderloin*

Certified Angus Beef roasted medium rare with a Gorgonzola Crust

Served with Bliss Potato and Fruit Salad

(v) Vegetable Sushi Rolls

VEGGIE

Asian vegetables wrapped with Nori, Pickled Ginger, a touch of Wasabi and Sushi Rice Served with Dipping Sauce, Fresh Fruit and Nappa Ginger Slaw

(v) Stuffed Portabello Mushroom

With Cream Cheese, Spinach, Garlic, Artichokes, Tomato and Parmesan Cheese Served with Chick-pea, Tomato & Cucumber Salad and Potato Salad

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

(v) – Vegetarian Option

8



TIME to DINE Hot Buffet

All Hot Buffet Entrees include Rolls & Butter, Gourmet Dessert and your choice of House, Caesar, Mediterranean, Field of Dreams, Greek or Spinach Salad

Substitute Petite Desserts for Gourmet Dessert Gluten Free and Vegan Options Available

TIME TO DINE CLASSICS

Chicken Tuscany

Grilled Breast with Fresh Herbs, Tomato, Garlic and Olive Oil Served with Pasta and California Vegetables

Chicken Diane

with Shitake Mushrooms & Dijon Brandy Sauce Served with Potato Gratin and Green Beans & Glazed Baby Carrots

Forest Mushroom Chicken

Oven Roasted with Creamy Mushroom Sauce Served with Savory Rice Pilaf and Vegetable Medley

Stuffed Chicken Breast

Filled with Spinach, Goat Cheese, Caramelized Onions Lemon and Thyme Served with Savory Rice Pilaf and California Vegetables

Herb Grilled North Carolina Trout

with Lemon Caper Butter Served with Yukon Gold Roasted Potatoes and Broccoli and Glazed Carrots

Bourbon Marinated Salmon Fillet

Served with Creole Rice Pilaf and Green Beans & Carrots

Olive Crusted Tilapia

with Shallot Orange Sauce Served with Angel Hair and Vegetable Medley

Fennel and Black Pepper Salmon

Seared with Sherry Vinegar Sauce Served with Caramelized Onion Mashed Potatoes and Vegetable Medley

(w) Mushroom Ravioli

Mushroom Ravioli, Shitake Mushrooms, Cremini Mushrooms Sauteed Onions, Fresh Basil with Sherry Cream Sauce Add Grilled Chicken for an Additional per person

Grilled Chicken Campanelle Pasta

Grilled Chicken, Artichokes, Olives, Spinach, Asiago Cheese and Red Pepper Cream Sauce

Steak Diane*

with Dijon Brandy Sauce Served with Potato Gratin and California Vegetables **Grilled Flank Steak**

with Red Wine Peppercorn Sauce Served with Mashed Potatoes, Green Beans and Leeks

Stuffed Roast Pork Loin

Filled with Pear, Sweet Potato & Bacon Served with Savory Rice Pilaf and Collard Greens

Garlic Herb Pork Loin

Slow Roasted with Onions, Garlic and Oregano Served with Cilantro Rice Pilaf and Glazed Carrots

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

(v) – Vegetarian Option



Hot Buffet

All Hot Buffet Entrees include Rolls & Butter, Gourmet Dessert and your choice of House, Caesar, Mediterranean, Field of Dreams, Greek or Spinach Salad

Substitute Gourmet Dessert for Petite Desserts Gluten Free and Vegan Options Available

SOUTHERN COMFORT

Southern Buttermilk Fried Chicken

Bone-In Chicken, (Boneless available upon request)
With Mashed Potatoes, Braised Greens and Corn Bread

Grilled BBQ Chicken Breast

Bone-in or Boneless Chicken Breasts, House Made BBQ Sauce With Three Cheese Macaroni and Green Beans

Lasagna with Three Cheeses and Marinara

Your Choice of the following (order in multiples of 12): Traditional Beef Chicken with Sundried Tomatoes & Spinach Ground Turkey (v) Sautéed Vegetables

Spaghetti with Traditional Beef Meatballs

Thick Hearty Basil Marinara Sauce and Freshly Shredded Parmesan Cheese

Tuscan Style Beef Stew

Braised with Red Wine, Carrot, Celery, Potatoes and Fresh Herbs Served with Green Beans

BBQ Meatloaf

Served with Mashed Potatoes and Vegetable Medley

Baltimore Style Salmon Cakes

with Smoked Tomato Sauce Served with Creamy Cheese Grits and Asparagus with Roasted Peppers and Leeks

Grilled Pork Chops

with Bourbon Glazed Apples

Served with Mashed Sweet Potatoes and Vegetable Medley

Balsamic Honey Glazed Ham

Served with Three Cheese Macaroni and Green Beans

AROUND THE GLOBE

Lemon Fennel Grilled Chicken

Marinated with Fresh Fennel, Garlic, Lemon and Olive Oil Served with Mashed Potatoes and Grilled Asparagus

Cilantro Lemongrass Grilled Chicken

with Coconut, Cilantro, Lemongrass Drizzle

Served with Basmati Rice Pilaf and Wok Fried Green Beans

Spanish Braised Chicken

with Fresh Herbs, in a Sherry Almond Romesco Sauce Served with California Vegetables and Yellow Rice

Miso Marinated Salmon Fillet

Served with Roasted Garlic Mashed Potatoes and Vegetable Medley

Mediterranean Shrimp

with Fresh Basil Tomato and Feta

Served with Campanelle Pasta and California Vegetables

Steak al Fresco

Grilled Flank Steak with Tomatoes, Peppers and Onions Served with Penne Pasta and Broccoli Florets

Farfalle Ya Ya Pasta

Chicken, Shrimp, Andouille Sausage and Spicy Creole Cream Sauce

Italian Sausage Penne Pasta

Sweet Italian Sausage, Grilled with Onions and Peppers

Tossed with a Roasted Marinara Sauce

(v) - Vegetarian Option

10



Customize Stations

Catering for a large group? These menus are perfect for guests with dietary restrictions.

All Customize Stations include Gourmet Dessert

Substitute Gourmet Dessert for Petite Desserts Gluten Free and Vegan Options Available

(v) Salad Bar -

Mixed Greens, Tomatoes, Egg Halves, Broccoli Florets, Cucumber, Cranberries, Almonds, Mushrooms, Feta Bleu Cheese Crumbles, Shredded Cheddar, Carrots, Red Onions, Bell Pepper Rings, Croutons, Fruit Salad Pasta Primavera, Gourmet Crackers, Rolls & Butter, Assorted Dressing

Add: Grilled Chicken, Chicken Salad, Tuna Salad, Smoked, Black Forest Ham

CLASSIC SPIN Add 2 -Add 3 -Add 4 -

Pasta Bar -

Farfalle, Tortellini and Cavatappi Pastas, Marinara Sauce, Alfredo Sauce, Pesto Sauce, Artichoke Hearts English Peas, Roasted Red & Yellow Peppers, Sautéed Onions, Sun-Dried Tomatoes, Chopped Spinach, Broccoli, Sautéed Mushrooms, Grated Parmesan, Meatballs, Grilled Chicken, and Garlic Bread Add Shrimp –

BALLPARK SWING

Hotdog Stand -

All Beef Hot Dogs, Steamed Buns, Chili, Shredded Cheese, Sauerkraut, Pickle Relish, Diced Onions Diced Tomatoes, Jalapenos, Mayo, BBQ Sauce, Mustard & Ketchup, Potato Chips, Coleslaw, Baked Beans Add: Angus Beef Chuck Burgers -

Time To Dine Taqueria

Served with Lettuce, Shredded Cabbage Slaw, Sour Cream, Diced Tomatoes, Cilantro, Cheddar Cheese Pico De Gallo, Tomatillo Sauce, Guacamole, Mexican Rice, and Black Beans, Flour Tortillas and Tortilla Chips Add Queso \$2.95 | Add EXTRA Guacamole

LATIN TWIST Chicken Tinga Seasoned Taco Beef Pork Carnitas Choose 2 Options Choose 3 Options

Fajita Bar

Served with Sautéed Onions and Peppers, Diced Tomatoes, Guacamole, Sour Cream, Cheddar Cheese Salsa, Mexican Rice, and Black Beans, Flour Tortillas and Tortilla Chips

Add Queso \$2.95 | Add EXTRA Guacamole

Grilled Fajita Beef Grilled Fajita Chicken Grilled Fajita Beef and Chicken

(v) - Vegetarian Option

11

All items are complete with serving and eating utensils. We require a minimum of 10 guests and \$100 per delivered order. Menu items are priced per person unless otherwise noted. Prices are Subject to Change. Tax, Gratuity & Delivery are additional.



Time To Snack!

A.M. and P.M. BREAK SELECTIONS

Popcorn Station

Chef's Selection of Flavored Popcorn with Assorted Seasonings

Pretzel Bar

Peanut Butter Stuffed, Chocolate Covered, Pretzel Sticks and Yogurt pretzels

High Energy Bar

Individual Yogurt with Granola Bars, Power Bars and Whole Fruit

Snack on the Go (2pc/pp)

Individual Packages of Nuts, Trail Mix, and Snack Packs)

Nacho Station

Tortilla chips, Melted Queso, Salsa, Guacamole, Sour Cream Add Taco Beef or Taco Chicken for an Additional

Ménage a Trois Dips

Choose up to (3) of our Hand Crafted Dips: Spinach Artichoke, Roasted Red Pepper, Hummus Pear Goat Cheese with Pecans, or 3 Layer Dip Served with a variety of Chips, Crackers and Flatbreads

Cheese Station To Go

Cheese platter and packaged cheeses with Baby Belle Cheeses Cheese Sticks, Nut Packets, Grapes, Crackers and Snack-Sized Candy Bars

Warm Soft Pretzels

to include Cinnamon, Parmesan & Salt with Mustard Dip

Mini Hoagies

Assortment of Miniature Turkey, Ham and Grilled Vegetable Hoagies & Chips

Make Your Own Trail Mix

Dried Fruit, Goldfish, Nuts, Raisinets, Pretzels and Chex Mix

Milk & Cookie Bar

Assorted Cookies and Whole Milk with Flavored Syrups Almond or Soy Milk -

A la CARTE

Fresh Sliced Fruit Platter

Fruit Salad
Fresh Whole Fruit
Crudités Vegetable Platter
Cheese & Fruit Display
Granola and Power Bars
Individual Yogurt Cups

Tortilla Chips and Salsa

Premium Snack Mix

Hummus and Gourmet Chips Meatballs in BBQ Sauce Petite Dessert Tray Gourmet Cookie Tray Gourmet Cookie & Brownie Tray Gourmet Bars & Brownie Tray Whole Pies or Cakes (per dessert)

REFRESH

Assorted Sodas
Bottled Water – Spring Water
Bottled Water – Dasani
Spring Water (Gallon)
Assorted Juices – Tropicana
Assorted Juices – Minute Maid
Orange Juice (Gallon)
Lemonade (Gallon)

Time To Dine Citrus Punch (Gallon)
Sweetened or Unsweetened Tea (Gallon)
Hot Tea (Airpot)

Coffee Service Coffee & Tea Service

Refill Coffee Service:

Coffee Service Small (Serves 12-15) Coffee Service Medium (Serves 20-25) Coffee Service Large (Serves 40-50)

Coffee and Tea service is delivered in airpots or disposable beverage boxes: includes, sweeteners, creamers, stirrers, coffee cups, napkins



Desserts

Our Pastry Chef's Selection of Delicious Desserts

DESSERT PLATTERS

Gourmet Cookie Tray
Gourmet Cookie and Brownie Tray
Gourmet Bars and Brownie Tray

Apple Caramel Cheese Tart

Macadamia Fudge Tart

Key Lime Pie Apple Pie

Sweet Potato Pie

Fresh Fruit and Berry Trifle

GOURMET DESSERTS New York Style Cheesecake

Pecan Praline Cheesecake Red Velvet Cheesecake

Red Velvet Cake

Chocolate Chocolate Cake

Carrot Cake

Bourbon Caramel Bread Pudding

White Chocolate Banana Bread Pudding

PETITE DESSERTS

Éclairs with Dark and White Chocolate Miniature Swirled Cheesecakes

Red Velvet Cheesecake Bites Miniature Cup Desserts

Lemon Curd Tarts Miniature Bread Pudding with

Key Lime Tartlets Bourbon Caramel Sauce

Pecan Diamonds Chocolate Decadence