

Off Premise Catering Menus 2022'

(Packaged Trays Pick Up (no surcharge) or Delivery (surcharge; \$40.00)

All Wraps Priced at \$16.00 each

Take out Utensil Package and/or Beverages Available upon request.

Selections of Wraps: prepared with either; Flour Tortilla or Whole Wheat Tortilla (please specify)

*Grilled Rosemary Marinated Chicken Breast,

Specialty Field Greens, Vine Ripe Tomatoes and Fresh Herb Dressing.

*Buttermilk Batter Fried "Buffalo Style" Chicken Breast,

Blue Cheese Dressing, Artisan Micro Salad Medley.

*Applewood Smoked Beef Brisket, Horseradish Cream, Arugula,

Pickled Bermuda Red Onions.

*"Turkey Cobb", Bibb Lettuce, Vine Ripe Tomatoes, Spiced Avocado,

Spanish Olives & Crumbled Danish Bleu Cheese.

*Roasted Wild Mushroom with Fresh Herbs, Artisan Micro Salad Medley,

Caramelized Onion & Roasted Peppers.

Selections of Salads:

Grilled Chicken Niçoise; Specialty Field Greens, Herb Vinaigrette marinated French Beans, Potatoes, Cured Olives, Vine Ripe Tomatoes / \$16.00 per person

Organic Field Greens; Champagne Vinaigrette; Pickled Asian Pears,

Spiced- Candied Pecans/ spicy gouta / \$14.00 per person

Ahi Tuna Poke Bowl; California Style Greens, Steamed Rice, Pickled Asian Pears, Pineapple, Citrus Sesame Dressing,

Toasted Almonds / \$18.00 per person

(Salad Substitute or Addition)

Plancha Seared Shrimp or Ahi Tuna Tataki; supplement 14.00

Selections of Side Dish Accompaniments:

Pineapple and Strawberry Display / \$10.00 per person

Freshly Fried Kennebec Potato Chips / \$3.00 per person

Belgian Chocolate Brownies / \$6.00 per person

Custom Designed Executive Menus

\$65.00 (per person) Inclusive of Set Up and Service Materials for groups up to 20

Banks' Famous Jumbo Lump Crabcakes

New Orleans Style Remoulade and Composed Salad.

California Style Grilled Chicken Salad, Sesame-Citrus Vinaigrette.

Moroccan Style Cous Cous, Sundried Cherries.

Fresh Pineapple and Strawberries

Brandied Apricot Chocolate Truffles

Moroccan Chicken

Braised with Exotic Spices, Apricots and Dates.

Steamed Basmati & Saffron Rice

Iced Jumbo Shrimp Cocktail

Organic Field Greens,

Pickled Asian Pears, Spiced- Candied Pecans, Herbed Gouda,

Raspberry Vinaigrette.

Fresh Pineapple and Strawberries

Brandied Apricot Chocolate Truffles

Braised Short Ribs

Burgundy Reduction Sauce, Rosemary Roasted New Potatoes.

Iced Jumbo Shrimp Cocktail

Char Grilled Chicken Niçoise Salad,

Specialty Field Greens, Herb Vinaigrette Marinated French Beans, Potatoes, Cured Olives, Vine Ripe Tomatoes.

Fresh Pineapple and Strawberries

Brandied Apricot Chocolate Truffles

Pan Roasted Faroe Island Salmon

Lobster Beurre Blanc, Steamed Cauliflower "Gribiche".

California Style Grilled Chicken Salad, Sesame-Citrus Vinaigrette

Shaved Brussels Sprout Salad,

Sherry Vinegar Noisette, Chopped Egg, Toasted Pistachios,

Vine-Ripened Tomatoes, Reggiano.

Fresh Pineapple and Strawberries

Brandied Apricot Chocolate Truffles

Service Materials Provided for groups up to 20 included in the Menu Price.

Delivery, Equipment, Plateware, Silverware, Linen Napkin.

\$15.00 supplemental fee per person for groups over 20

Beverage Packages Available Upon Request