



# DELICIOUS ORCHARDS

## CATERING MENU

### BAKERY

#### **COOKIE TRAY**

44 ASSORTED COOKIES \$25  
22 ASSORTED COOKIES \$15

#### **BROWNIE TRAY**

24 PIECE \$25  
12 PIECE \$15

#### **DESSERT PLATTER \$55**

6 MINI ECLAIRS  
6 MINI CANNOLIS  
4 PROFITEROLES  
6 MACARONS

#### **CANNOLI DIP PLATTER**

A BOWL OF OUR DELICIOUS  
HOMEMADE CANNOLI CREAM  
SURROUNDED BY PIECES OF  
CANNOLI SHELLS FOR  
DIPPING  
12" PLATTER \$30  
16" PLATTER \$50

#### **DONUT TRAY \$27**

APPLE CIDER DONUTS (24  
DONUTS)

#### **MUFFIN PLATTER \$35**

TWELVE ASSORTED  
MUFFINS CONSISTING OF  
APPLE, CORN, HARVEST  
BRAN, CHOCOLATE CHIP,  
BLUEBERRY AND  
CRANBERRY ORANGE

#### **DANISH PLATTER \$30**

THIRTY PIECES OF  
ASSORTED DANISH  
CONSISTING OF ALMOND,  
APPLE, APRICOT, CHEESE,  
CINNAMON RAISIN,  
PECAN, PRUNE AND  
RASPBERRY

#### **TOMATO SALAD \$35**

FRESH TOMATOES, SHARP PROVOLONE CHEESE, SLICED  
BLACK OLIVES, RED ONION AND BASIL TOSSED IN OUR RED  
WINE VINAIGRETTE

#### **CAESAR SALAD**

FRESH ROMAINE LETTUCE WITH CROUTONS, PARMESAN  
CHEESE TOSSED IN CAESAR DRESSING  
MEDIUM \$15 WITH CHICKEN \$20  
LARGE \$20 WITH CHICKEN \$30

#### **HOUSE SALAD**

FRESH ROMAINE LETTUCE, CUCUMBERS TOMATOES,  
SHREDDED CARROTS AND CROUTONS  
MEDIUM \$15 LARGE \$20

### SIDES

#### **SERVES 8-12 (1/2 TRAYS)**

#### **MACARONI & CHEESE \$35**

DELICIOUS COUNTRY STYLE MACARONI IN OUR HOMEMADE  
CHEESE SAUCE TOPPED WITH SEASONED BREADCRUMBS

#### **ROASTED VEGETABLES \$35**

AN ASSORTMENT OF SEASONED VEGETABLES TOSSED WITH  
OIL AND FRESH HERBS ROASTED IN OUR OVENS

#### **MINI RICE BALLS \$30**

THIRTY RICE BALLS WITH FOUR CHEESES (ASIAGO, PARMESAN,  
MOZZARELLA AND FONTINA) SERVED WITH MARINARA SAUCE

#### **MASHED POTATOES \$40**

FRESH MASHED POTATOES WITH BUTTER, CREAM AND  
SEASONING

#### **SWEET MASHED POTATOES \$45**

SWEET POTATOES WITH BUTTER AND BROWN SUGAR

#### **GARLIC GREEN BEANS \$30**

GREEN BEANS SAUTED WITH OIL + GARLIC  
ADD SAUTED ONION + ALMONDS \$35

#### **BROCCOLI WITH GARLIC \$30**

#### **ROASTED BRUSSEL SPROUTS \$45**

BRUSSEL SPROUTS ROASTED WITH RED ONION, GARLIC, AND  
SALT TOPPED WITH BROWN SUGAR AND RED WINE VINEGAR  
SAUCE

#### **MAPLE BACON BRUSSEL SPROUTS \$50**

ROASTED BRUSSEL SPROUTS WITH BACON, GARLIC, SALT AND  
OIL WITH MAPLE SYRUP

### SALADS

#### **SERVES 8-12**

#### **MACARONI SALAD \$25**

HOMEMADE MACARONI SALAD WITH CELERY, CARROTS, ONION IN OUR  
HOMEMADE DRESSING

#### **COLE SLAW SALAD \$25**

SHREDDED CABBAGE AND CARROTS IN OUR HOMEMADE DRESSING

#### **POTATO SALAD \$25**

RED BLISS POTATOES, CHIVES IN OUR HOMEMADE DRESSING

#### **FRUIT SALAD \$30**

AN ASSORTMENT OF OUR FRESHEST SEASONALL FRUIT

#### **TOMATO AND MOZZARELLA SALAD \$50**

CILGIENE MOZZARELLABALLS WITH FRESH GRAPE TOMATOES AND SLICED  
BLACK OLIVES TOSSED IN OUR ITALIAN VINAIGRETTE SEASONED WITH  
PEPPER, SALT, OREGANO AND FRESH BASIL

#### **PASTA SALAD \$35**

FUSSILLI PASTA TOSSED WITH RED PEPPERS, BROCCOLI, ONIONS, SPANISH  
OLIVES, CHEDDAR CHEESE IN OUR ITALIAN VINAIGRETTE



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## CATERING MENU

### PLATTERS

**Serves 8-12**

**CAPRESE PLATTER \$50**

SLICED VINE RIPENED TOMATOES WITH SLICED FRESH MOZZARELLA GARNISHED WITH FRESH BASIL AND BALSAMIC GLAZE

**ANTIPASTO PLATTER \$65**

SLICED SALAMI, CHORIZO AND PEPPERONI, MARINATED CILIEGINE MOZZARELLA, PEPPERCINI PEPPERS, ROASTED RED PEPPERS, WHITE BEANS, MIXED OLIVES, PEPPADEW PEPPERS, MARINATED ARTICHOKE HEARTS AND PROVOLONE CHEESE

**VEGETABLE PLATTER \$45**

TRI COLOR BELL PEPPERS, BROCCOLI, BABY CARROTS, GRAPE TOMATOES, CELERY, CUCUMBERS AND VEGGIE DIP

**FRUIT PLATTER \$45**

AN ASSORTMENT OF OUR FRESHEST SEASON FRUIT

**CHEESE PLATTER \$55**

FOUR POUNDS OF AN ASSORTMENT OF OUR CHEESE CUT INTO CUBES AND GARNISHED WITH GRAPES

**COLD CUT PLATTER \$75**

TURKEY, HAM, LONDON BROIL, SWISS, PROVOLONE, YELLOW AMERICAN

**SALMON PLATTER \$100**

SCOTTISH, NOVA AND NORWEGIAN SALMON SERVED ON A BED OF GREENS WITH CAPERS AND LEMONS.

**HUMMUS PLATTER \$35**

SLICED CUCUMBERS, OLIVES, PITA BREAD WITH A BOWL OF HUMMUS

**WRAP PLATTER 12 WRAPS 24 PC \$60**

SERVED CUT IN HALF WITH YOUR CHOICE OF MEAT- HAM, TURKEY, ROAST BEEF, CHICKEN CHEESE- PROVOLONE, AMERICAN, CHEDDAR, SWISS

**SANDWICH PLATTERS- (30 FINGER SANDWICHES) \$45**

**(\$1.50 per sandwich)**

**CHOICE OF ROASTED VEGETABLES** - AN ASSORTMENT OF SEASONED VEGETABLES TOSSED IN OIL WITH FRESH HERBS ROASTED IN OUR OVEN - SPINACH & TOMATO- BABY SPINACH, SLICED RIPE TOMATOES, SLICED MOZZARELLA WITH BASIL PESTO

**CHOICE OF MEATS + CHEESE AND SALADS** - TURKEY, HAM, CHICKEN AND ROAST BEEF, PROVOLONE, CHEDDAR, SWISS, MOZZARELLA AND AMERICAN, TUNA SALAD, CHICKEN SALAD, EGG SALAD

**Add seafood options:**

**SALMON WITH CREAM CHEESE AND DILL** - ADD \$4.00 per sandwich

**LOBSTER SALAD WITH ALFALFA SPROUTS** Add \$ 3.00 per sandwich

### ENTREES

**SERVES 8-12**

**SPINACH LASAGNA \$40**

FRESHLY COOKED SPINACH LAYERED WITH RICOTTA, MOZZARELLA AND HOMEMADE TOMATO SAUCE BETWEEN SHEETS OF PASTA

**MEAT LASAGNA \$50**

FRESHLY COOKED GROUND BEEF LAYERED WITH RICOTTA, MOZZARELLA AND HOMEMADE TOMATO SAUCE BETWEEN SHEETS OF PASTA

**SAUSAGE PEPPERS & ONIONS \$50**

HOT OR SWEET ITALIAN SAUSAGE GRILLED AND TOSSED WITH ONIONS, RED AND GREEN PEPPERS SERVED WITH A PACKAGE OF OUR FRESHLY BAKED PICNIC ROLLS

**CHICKEN TENDERS \$40**

CRISPY GOLDEN CHICKEN TENDERS SERVED WITH BBQ SAUCE, RANCH, HONEY MUSTARD OR ORIENTAL PLUM SAUCE FOR DIPPING

**CHICKEN PARMESAN \$60**

TENDER BELL AND EVANS BONELESS CHICKEN BREAST BREADED AND FRIED GOLDEN TOPPED WITH OUR HOUSE MARINARA AND MOZZARELLA CHEESE. 14 PIECES

**EGGPLANT PARMESAN \$40**

SLICED EGGPLANT BREADED AND FRIED GOLDEN TOPPED WITH OUR HOUSE MARINARA AND MOZZARELLA CHEESE

**MEATBALLS \$60**

TWENTY FIVE OF OUR HOMEMADE ITALIAN MEATBALLS IN OUR HOUSE MARINARA SAUCE

**BAKED ZITI \$40**

PENNE PASTA MIXED WITH RICOTTA, PARMESAN ROMANO AND MOZZARELLA CHEESE TOPPED WITH OUR HOUSE MARINARA AND MORE MOZZARELLA CHEESE

**CHICKEN WINGS \$30**

OUR CHICKEN WINGS WITH EITHER BBQ SAUCE, BUFFALO SAUCE, SWEET AND SPICY OR PLAIN

**PENNE A LA VODKA \$40**

PENNE PASTA TOSSED IN A PINK SAUCE MADE WITH HEAVY CREAM, VODKA, TOMATOES, PARMESAN CHEESE, GARLIC AND BASIL

WITH CHICKEN \$50

**CHICKEN MARSALA \$60**

BELL & EVANS CHICKEN CUTLETS PAN SEARED TO PERFECTION AND TOPPED WITH A RICH MARSALA SAUCE WITH MUSHROOMS AND HERBS 14-16 PIECES

**CHICKEN FRANCAISE \$60**

BELL & EVANS CHICKEN CUTLETS PAN SEARED TO PERFECTION AND TOPPED WITH A WHITE WINE AND LEMON SAUCE 14-16 PIECES