BREAKFAST A LA CARTE (Minimum of 6 guests)

H & H NEW YORK BAGELS
Assorted hand-rolled bagels accompanied with sweet butter, cream cheese, flavored cream cheese and jelly.
$3.25 per guest

BREAKFAST TREATS
Assortment of full sized bagels, muffins, Danish pastries, croissants, scones and sweet yogurt cakes. Accompanied with sweet butter, cream cheese, flavored cream cheese and jelly.
$4.95 per guest

MINI BREAKFAST TREATS
Miniature bagels, muffins and Danish pastries. Accompanied with sweet butter, cream cheese, flavored cream cheese and jelly.
$6.45 per guest

FRUIT SALAD
Medley of cubed fresh fruits, including cantaloupe, honeydew, mango, pineapple, grapes, oranges, kiwi and berries.
$4.95 per guest

SLICED FRUIT
Seasonal fruit, beautifully arranged.
$5.50 per guest

HEALTHY YOGURT PARFAIT BAR
Vanilla and strawberry flavors with granola, chopped fruit, mixed berries and chopped banana.
$5.95 per guest

NORWEGIAN SMOKED SALMON
Slices of smoked salmon, served with capers, tomatoes, onions and lemon wedges. Accompanied with a tray of assorted miniature bagels, sweet butter and a variety of cream cheeses.
$11.95 per guest

PANCAKES OR FRENCH TOAST
Served with sliced bananas, berries and walnuts. Accompanied with maple syrup, sweet butter and jelly.
$7.75 per guest

BREAKFAST WRAPS, PRESSED PANINI OR ENGLISH MUFFIN BASKET
Chef’s selection of eggs or egg-whites with spinach, peppers, tomatoes, apple wood bacon and sharp cheddar served in assorted flavored wraps, pressed paninis or English muffins
$6.75 per guest

IRISH OATMEAL
Oatmeal with: Granola • Caramelized Pears • Chopped Fruit • Berries • Honey Cranberries • Blueberry Sauce • Maple Syrup • Brown Sugar • Cinnamon • Raisins • Nuts or Honey
(Please choose four toppings)
(Minimum of 10 people)
$5.45 per guest

Coffee and/or tea service
$2.25 per guest
Freshly squeezed orange juice
$2.25 per guest

BREAKFAST TEA SANDWICHES
Savory Miniature Sandwiches
*Roast beef with havarti, watercress, and horseradish mustard on multigrain bread
*Smoked salmon with dill cream cheese and cucumber on black bread
*Smoked turkey with brie, arugula and cranberry mustard on raisin walnut bread
*Mini bagels with smoked salmon and cream cheese
*Mini Croissants with granola, peanut butter and sliced banana
*Tarragon Chicken Salad on mini brioche
$8.95 per guest (Minimum of 6 guests)
# Breakfast Packages

**, Minimum of 6 guests**

<table>
<thead>
<tr>
<th>Package Type</th>
<th>Description</th>
<th>Price per Guest</th>
</tr>
</thead>
</table>
| **Full Size Package**      | *Full size bagels, muffins, and pastries  
*Served with preserves, sweet butter and cream cheese* | **$7.50**       |
| **Continental Breakfast**  | *Mini bagels, muffins, and pastries  
*Served with preserves, sweet butter and cream cheese* | **$8.50**       |
| **Boardroom Breakfast**    | *Mini bagels, muffins, and pastries  
*Served with preserves, sweet butter and cream cheese*  
*Served with sweeteners and whole milk* | **$10.95**      |
| **Hearty Breakfast Buffet**| *Cinnamon French toast and pancakes  
*Scrambled eggs  
*Crispy bacon  
*Country style potatoes  
*Freshly squeezed orange juice  
*Served with maple syrup and sweet butter* | **$13.95**      |

**Art & Belle Buffet Table**

<table>
<thead>
<tr>
<th>Description</th>
<th>Price per Guest</th>
</tr>
</thead>
</table>
| *Eggs any style*  
*Choice of 2 kinds of meats (ham, bacon, sausage, Canadian bacon or beef sausage)*  
*Home fries and toast*  
*Fresh fruit salad*  
*Assortments of mini bagels, muffins, and Danish pastries.*  
*Regular coffee * Freshly squeezed orange juice * Mineral water* | **$19.95**      |

**Deluxe Breakfast**

<table>
<thead>
<tr>
<th>Description</th>
<th>Price per Guest</th>
</tr>
</thead>
</table>
| *Smoked wild salmon basket*  
*Fresh seasonal fruit platter*  
*Freshly squeezed orange juice  
*Served with preserves, sweet butter and cream cheese* | **$17.95**      |

**Breakfast Extravaganza**

<table>
<thead>
<tr>
<th>Description</th>
<th>Price per Guest</th>
</tr>
</thead>
</table>
| *Mini bagels, muffins, and pastries  
*Served with preserves, sweet butter and cream cheese*  
*Grilled breakfast wraps and paninis*  
*Sliced fruits & mixed berries*  
*Low-fat yogurt parfait*  
*Freshly squeezed orange juice*  
*Full coffee and/or tea service*  
*Bottled water* | **$17.95**      |

Enjoy an Omelette Station at your Breakfast Meeting or Brunch

Station Includes:

- Egg Whites and Whole Eggs  
- Three Proteins  
- Six Vegetable Selections  
- Breakfast Basket  
- Fresh Seasonal Fruit Platter  
- Regular Coffee Service  
- Freshly Squeezed Orange Juice

---

23 East 51st Street, New York, NY 10022  
Tel. (212) 486-8111  
Fax. (212) 371-7931
## LUNCH PACKAGES
(Minimum of 6 guests)

<table>
<thead>
<tr>
<th>Package</th>
<th>Price per Guest</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>SIMPLE</td>
<td>$9.95</td>
<td>Assorted hot and cold sandwiches and wraps</td>
</tr>
</tbody>
</table>
| **ART & BELLE’S COMBO** | $12.95        | * Assorted hot and cold sandwiches and wraps  
|                     |                | * Your choice of one side                                                                                                   |
| **TRADER’S LUNCH**  | $15.95         | * Assorted hot and cold sandwiches and wraps  
|                     |                | * Your choice of one side  
|                     |                | * Assorted dessert platter                                                                                                  |
| **MADISON AVENUE**  | $17.95         | * Assorted sandwiches and wraps  
|                     |                | * Your choice of two sides  
|                     |                | * Assorted dessert platter                                                                                                  |
| **FULL LUNCH**      | $19.95         | * Assorted hot and cold sandwiches and wraps  
|                     |                | * Your choice of two sides  
|                     |                | * Fresh seasonal fruit platter  
|                     |                | * Assorted dessert platter                                                                                                  |
| **CREATE YOUR OWN LUNCH** | $19.95     | * Create your own sandwiches from an elegant array of meats and cheeses with homemade spreads  
|                     |                | * A basket of brick oven baked bread  
|                     |                | * A relish tray of lettuce, tomato, pickles  
|                     |                | * Your choice of two sides  
|                     |                | * Assorted dessert platter                                                                                                  |

**LUNCH IN A BOX**

Convenient for quick meetings, tours, outdoor events, sporting events, garden parties, picnics and seminars.

- **Madison Avenue**  
  Choice of a sandwich or wrap, side salad, potato chips and freshly baked cookies  
  $15.95 per box

- **Art & Belle**  
  Choice of a sandwich, side salad, fruit salad, potato chips and freshly baked cookies  
  $16.95 per box

- **Midtown**  
  Choice of a sandwich or wrap, side salad, fruits, potato chips, freshly baked cookies and beverage  
  $17.95 per box
HEROES BY THE FOOT ($32.00 per foot)
One foot serves approximately 5 guests

A sandwich of heroic proportions of 3 to 6 feet of fresh, crusty Italian brick oven sesame semolina hero that is bursting with your choice of delectable meats, cheeses, and condiments. Get ready for raves!
All party heroes will be served with a gourmet side salad.

*American

Roast Beef, Roast Turkey, Baked Virginia Ham, Swiss Cheese, American Cheese, Lettuce and Tomato

*Grilled chicken

With Roasted Vegetables, Roasted Peppers and Balsamic Vinegar

*Italian

Cappicola, Genoa Salami, Pepperoni, Provolone, Onion, Oil and Vinegar, Lettuce and Tomato

*Vegetarian

Roma Tomato, Fresh Mozzarella, Basil, Roasted Peppers, Sundried Tomato with Vinaigrette or Roasted Pepper Aioli

OUR SANDWICHES

SIGNATURES SERVED COLD

**Italian** - Genoa salami and Cappicola Ham with Provolone, lettuce, tomato, onion, hot peppers, and oil and vinegar

**Alice** - Turkey, Brie, Granny Smith Apples, romaine lettuce, and honey mustard served on multigrain bread

**Downtown** - Turkey and Roast Beef with Swiss Cheese, lettuce, tomato, onion, horseradish and herb mayonnaise

**Smokey** - Smoked Ham and Smoked Turkey with Finlandia Swiss Cheese, coleslaw, and Russian dressing

**Sue’s Combo** - Honey Maple Turkey with Brie, romaine lettuce, tomato and honey mustard

**Coscia** - Prosciutto with Fresh Mozzarella, romaine lettuce, sundried tomato pâté, olive oil and balsamic vinegar

**Jimbo** - Virginia Ham with Gouda Cheese, mesclun, tomato, and Asian sesame ginger dressing

**Dory’s Catch** - Cured Salmon Filet with scallion cream cheese, sliced cucumber, and tomato

**Caspar** - Turkey Breast with sliced avocado, mesclun, hummus, and balsamic vinaigrette served on rye bread

**American** - Virginia Ham and Smoked Ham with American Cheese, lettuce, tomato, and mayonnaise
OUR SANDWICHES

CHICKEN SALAD/TUNA SALAD

Birdie - Chicken salad with bacon, Monterey Pepper Jack Cheese, romaine lettuce and tomato
Bird's Eye - Chicken salad with cheddar cheese, pico de gallo, guacamole, pickles, and romaine lettuce
Tuna Melt - Tuna salad with melted Gouda Cheese, mesclun, and tomato on toasted bread
Honey Fish - Tuna salad with sliced carrots, cucumber, alfalfa sprouts, tomato, and honey mustard
Tuna BLT - Tuna salad with fresh mozzarella, bacon, romaine lettuce, and tomato

SIGNATURES SERVED HOT

E - Z - Grilled turkey with melted Monterey Pepper Jack Cheese, bacon, sautéed mushrooms, and mayonnaise
House Combo - Grilled Pastrami and Corned Beef with Finlandia Swiss Cheese, coleslaw, and Russian dressing
Smoked Jack - Grilled Smoked Turkey, melted Monterey Pepper Jack Cheese, bacon, spinach, sundried tomato pâté and honey mustard
Union Square - Grilled Pepper Turkey, melted Monterey Pepper Jack Cheese, grilled onions, romaine lettuce, and dijon mustard
Russian - Grilled Smoked Ham, Smoked Turkey, melted Swiss Cheese, coleslaw, romaine lettuce, and Russian dressing
Emily Waits - Grilled Honey Maple Turkey with melted Muenster Cheese, spinach, tomato and apple butter

CHICKEN CUTLET

Barbecue Chicken - Chicken Cutlet with melted fresh mozzarella, lettuce, grilled onions, and BBQ sauce
Chicken Cheddar - Chicken Cutlet with melted cheddar cheese, crispy bacon, lettuce, and tomato
Cordon Blue - Chicken Cutlet and grilled Honey Ham, fresh mozzarella, grilled onions, lettuce, and tomato
Sergeant - Chicken Cutlet, melted fresh mozzarella, sweet peppers, grilled onions, and honey mustard
Smoked Deluxe - Chicken Cutlet and grilled pastrami with melted fresh mozzarella, lettuce, and tomato
Chicken Parm - Chicken Cutlet with melted fresh mozzarella and marinara sauce
OUR SANDWICHES

GRILLED CHICKEN

**Caesar** - Grilled chicken breast with parmesan cheese, romaine lettuce, onion and Caesar dressing  
**Classic** - Grilled chicken, melted fresh mozzarella, grilled onions, romaine lettuce, and roasted red peppers  
**Cobb** - Grilled chicken breast with crispy bacon, avocado, romaine lettuce, and blue cheese dressing  
**Palta** - Grilled chicken breast with melted cheddar cheese, guacamole, pico de gallo, and romaine lettuce  
**Popeye** - Grilled chicken, melted fresh mozzarella, spinach, alfalfa sprouts, roasted red peppers, shredded red cabbage, romaine, and honey mustard  
**Spicy Chicken** - Grilled chicken, melted fresh mozzarella, grilled onions, romaine lettuce, hot peppers and tobasco sauce  
**Teriyaki** - Grilled chicken, melted fresh mozzarella, grilled onions, romaine lettuce, tomato, and teriyaki sauce  
**Sophie Blue** - Grilled chicken, avocado, romaine lettuce, cucumber, green peas, blue cheese and honey dijon

GRILLED ROAST BEEF

**Philly** - Grilled roast beef with melted American Cheese, grilled onions, and bell peppers  
**White Collar Philly** - Grilled roast beef with melted fresh mozzarella, grilled onions, and roasted red peppers  
**Piper's Philly** - Grilled roast beef with melted cheddar cheese, sautéed mushrooms, sweet peppers, grilled onions, and herb mayonnaise  
**RB King** - Grilled roast beef with melted American Cheese, bacon, sliced pickles, grilled onions, Lettuce, Tomato, and A-1 sauce  
**Spicy Roast Beef** - Grilled roast beef with melted Monterey Pepper Jack Cheese, romaine lettuce, tomato, grilled onions, hot peppers, and Tobasco sauce

CHEESE AND VEGGIES

**Eat Your Greens** - Romaine lettuce with sliced avocado, tomato, carrots, cucumber, alfalfa sprouts, shredded red cabbage, sweet peppers, honey mustard on multigrain bread  
**Mozzarella Supreme** - Fresh mozzarella with roasted red peppers, basil, capers, and sesame Ginger dressing  
**Spinach Rolly** - Spinach with melted Swiss Cheese, avocado, sautéed mushrooms, sundried tomato pâté, and honey mustard  
**Vivaldo** - Hummus with sliced avocado, alfalfa sprouts, sweet peppers, romaine lettuce, and tomato on multigrain bread
**SPECIALTY SALADS** *(Minimum of 6 people served as a side dish)*

**GREEN SALADS $4.50 per guest**

**Big Apple** - Baby greens, sliced apples, spiced walnuts, cherry tomato, feta cheese and cranberries

**House Garden** - Baby greens, carrots, tomato, pepper, broccoli, asparagus, cucumber, sprouts and mushroom

**Greek** - Pepper, cucumber, tomato, red onion, olives, stuffed grape leaves, feta over crispy romaine hearts sprinkled with fresh oregano

**Caesar** - Homemade croutons and shaved fresh parmesan cheese over baby romaine hearts

**Endive** - Watercress, sliced apples, blue cheese, tomato, raisins and toasted honey walnuts

**Asian Slaw** - Red and green cabbage, carrots, sunflower seeds, toasted peanuts, cilantro, sprouts with soy-honey vinaigrette

**Spinach and Portobello** - With crumbled bacon bits, herbed croutons and tomato basil vinaigrette

**Salada Frisca** - Walnut crusted grilled goat cheese served with marinated beet roots, toasted hazelnuts, oranges and avocado over mixed greens

**Baby Mozzarella and Grape Tomato** - Tossed with basil pesto sauce

**Sliced Fresh Mozzarella** - Sliced tomato topped with fresh basil and drizzled with balsamic vinegar and extra virgin olive oil

**Chop Chop** - A mélange of diced cucumber, bell pepper, avocado, roasted sweet corn, black olive and tomato served over chopped romaine hearts

**Nuevo Spinach Salad** - Fresh edamame, sliced Asian pear, roasted wild mushrooms, scallion, mandarin oranges, toasted black and white sesame seeds over baby spinach, with lime soy dressing

**Imperial Salad** - Organic field greens with mandarin oranges, crispy Chinese Noodles, toasted almonds, served with sesame ginger vinaigrette

---

**CREATE YOUR OWN SALAD BAR** *(Minimum of 10 Guests, $16.95 per Guest)*

**Choose from Four Salads:** * Crisp Romaine * Mesclun * Baby Spinach * Baby Arugula

**Choose any 10 Toppings and Dressings. Add $2.00 for VIP Toppings.**

- Black Beans, White Beans, Kidney Beans, Onion, Green Peas, Bell Peppers, Sliced Mushroom, Diced Tomato, Shredded Carrots, Cucumber, Broccoli, Celery, Corn, Chinese Noodles, Alfalfa Sprouts, Jalapeño, Chick Peas


- Roasted Eggplant, Portobello Mushroom, Egg Whites, Brussel Sprouts, Artichoke Hearts, Fresh Mozzarella, Hearts of Palm

**VIP Toppings:** Tuna Salad, Chicken Salad, Grilled Chicken, Cajun Chicken, Ham, Turkey, Shrimp, Albacore Tuna (No Mayonnaise)


---

Art & Belle Catering and Events

23 East 51st Street, New York, NY 10022 Tel. (212) 486-8111 Fax. (212) 371-7931
SPECIALTY SALADS (Minimum of 6 people served as a side dish)

**COLD PASTAS $4.50 per guest**

**Mini Bowtie Pasta** - With fresh basil, cherry tomato, ricotta salata, and cubed oven roasted vegetables

**Tricolor Fusilli** - With kalamata olives, broccoli florets, and sundried tomato, tossed with basil pesto sauce

**Tricolor Tortellini** - With sundried tomato, mushroom, spinach, and roasted pine nuts, tossed with basil pesto sauce

**Fusilli Primavera** - Broccoli, zucchini, squash, cauliflower, eggplant, parmesan cheese and roasted red peppers

**Rotini Pasta** - Artichoke, wine vinegar, roasted peppers, soppressata, kalamata olives, parsley, mozzarella, tossed with olive oil

**Orzo Antipasto** - Orzo, black olives, onion, fresh mozzarella, cherry tomato, and fresh basil

**Soba Noodle** - Julienne vegetables, celery, bell pepper, bean sprouts, napa cabbage with sesame ginger dressing

**Penne al a Provencal** - Zucchini, summer squash, carrot, tomato, and kalamata olives in a herb vinaigrette

**Asian Cold Noodle** - Lo Mein noodles in a sesame ginger dressing with scallion and toasted sesame seeds

**VEGETABLES $4.50 per guest**

**Roasted Beet Salad** - with a fresh orange reduction, candied walnuts, crumbled gorgonzola and red wine vinaigrette

**Napoleon** - a stack of grilled vegetable napoleon with mozzarella and a balsamic reduction

**Haricot Vert Amandine** - with a julienne of red and yellow peppers and toasted pine nuts

**String Beans Amandine**

**Sautéed Asian Baby Bok Choy with Soy & Ginger**

**Grilled Assorted Season Vegetables**

**Broccoli E Aglio Olio**

**Sautéed Spinach & Mushrooms**

**Asparagus, portobello mushrooms, grilled bermuda onion with lemon zest**

**Roasted Butternut Squash**

**Mélange of roasted vegetables ratatouille**

**Sautéed Shiitake Mushrooms** - with kale, scallions and sesame seeds

23 East 51st Street, New York, NY 10022 Tel. (212) 486-8111 Fax. (212) 371-7931
SPECIALTY SALADS  (Minimum of 6 people served as a side dish)

GRAINS AND POTATO  $4.50 per guest

Chick pea with scallion, cherry tomato, feta cheese, watercress, radicchio with curry vinaigrette

Barley with bell pepper, cherry tomato with diced mango, cilantro and citrus vinaigrette

Moroccan Cous Cous with roasted vegetables, chick peas, dried fruit, cumin and cilantro vinaigrette

Tabouli Salad with fresh basil, chopped onions, parsley, cucumber and lime vinaigrette

White Beans with cherry tomato, red onions, roasted peppers, rosemary and sundried tomato pâté

Southwestern Black Bean with corn, avocado, cilantro, chopped tomato and chipotle dressing

French Lentil and arugula with feta cheese, cherry tomato, scallion, and citrus wine vinaigrette

Israeli Cous Cous with diced vegetables, cilantro and roasted garlic vinaigrette

Country Potato Salad red bliss potato, pepper, red onion, celery, with egg mayonnaise

Creole Potato Salad with pepper, onion, parsley, celery and spicy mayonnaise

Roasted Red Potatoes with olive, scallion, caramelized onion, cilantro and chipotle dressing

Honey Orange Glazed Sweet Potatoes with dried fruit and toasted pecans

Wild Rice Salad with sundried cranberries, currants, seedless grapes, toasted pecans, scallion, parsley, dill and raspberry vinaigrette

Black Rice with haricot vert, roasted oven peppers and balsamic vinaigrette dressing
HOT ENTRÉES (Minimum of 10 people, priced per guest)

Choice of one entrée and two accompaniments, garden salad and bread basket with sweet butter  $17.95
Choice of two entrées and two accompaniments, garden salad and bread basket with sweet butter  $21.95
Choice of three entrées and two accompaniments, garden salad and bread basket with sweet butter  $28.95

POULTRY ENTRÉES

Chicken Scaloppine - sautéed chicken, lemon white wine sauce, artichoke hearts, topped with toasted pignoli nuts

Good Old Fashioned Chicken Parmesan - fresh tomato basil sauce, parmesan cheese, basil, and aside of spaghetti primavera

Chicken Salina with artichokes, sundried tomato, sliced portobello mushrooms with lemon butter

Honey Ginger Chicken Breast - marinated with fresh ginger, honey, soy sauce, scallion, and cilantro

Stuffed Boursin Chicken - grilled chicken breast filled with spinach, boursin cheese and sundried tomato

Apricots, Figs and Prunes Stuffed Chicken Breast Roulade with orange and apricot glaze

Coconut and Almond Crusted Chicken Breast with dijon chipotle sauce

Orange Glazed Turkey Breast with cranberries and roasted vegetables

Stuffed Turkey Breast with wild rice, brown rice and a side of giblet gravy

Chicken Provencal - marinated herbed grilled chicken, capers, olives, diced tomato, provencal vinaigrette

Chicken Valdostino - chicken breast topped with prosciutto, mushroom and provolone cheese

BEEF, LAMB, VEAL & PORK ENTRÉES

Asian Marinated Filet Mignon with wasabi dusted sweet potato

Japanese Beef Negimaki Rolls with asparagus and julienne vegetables

Braised Lamb Shanks with winter vegetables and white bean cassoulet

Filet Mignon with rosemary, pepper, raspberry shallots, and sautéed mushroom

Churrasco Steak with chimichurri sauce served with caramelized shallots

Beef Pizzaiola sautéed in tomato sauce, pepper, onion and mushroom

French Lamb Stew with rosemary and garlic

Braised New York Steak with root vegetables

Marinated Grilled Lamb Chops with natural jus and fresh mint

Veal Marsala - veal scaloppini with mushrooms in a marsala wine reduction

Veal Francaise - egg battered veal scaloppini with lemon capers in a white wine reduction

Pork Tenderloin al a Florentine stuffed with sautéed spinach, garlic and rosemary

Grilled Center Cut Pork Chops with a sherry wine reduction, mushroom and shallots
HOT ENTRÉES

SEAFOOD ENTRÉES

Maryland Crab Cakes with a spicy remoulade sauce
Ginger Soy Glazed Salmon with sautéed baby bok choy
Parmesan and Artichoke Crusted Salmon
Baked Salmon with macadamia nut and parmesan crust finished with orange butter sauce
Blackened Louisiana Bluefish with Cajun herbs and spices
Shrimp Scampi - shrimp sautéed with garlic in butter, olive oil, lemon, and white wine, tossed with red pepper flakes and parsley
Red Snapper Acapulco with tequila and shrimp sauce
Shrimp and Scallop Papillote with julienne vegetables and lemon herb butter
Sesame Crusted Seared Tuna Steak served over bok choy
Sautéed Tilapia with capers, tomato, artichokes, black olives, topped with a lemon drizzle

VEGETARIAN ENTRÉES

Eggplant Rollatini filled with tomato, ricotta, parmesan and mozzarella, topped with tomato basil sauce
Pasta-less Florentine Lasagna - Eggplant, potato, zucchini, portabella mushroom, ricotta, spinach, carrots, and squash in our zesty tomato sauce
Curried Vegetable Stew - Spicy curry garlic stew of carrots, potato, zucchini, chick pea and tomato
Chinese Stir Fry Vegetables and Tofu in a garlic, ginger soy sauce
Grilled Vegetable Medley (seasonal)

PASTA ENTRÉES (served with grated cheese)

Penne Arrabiata with crushed tomatoes, hot peppers, olives and garlic
Spaghetti Pomodoro with Roma tomatoes, fresh basil, and olive oil
Pasta Primavera with mixed grilled vegetables lightly tossed in extra virgin olive oil and herbs
Penne Ala Vodka with crushed tomatoes, fresh basil and cream
Pasta Baked al Forno with crushed tomatoes, ricotta and mozzarella cheese
Tricolor Tortellini with olives, grilled red onions, and artichoke in a light sundried tomato sauce
Fettuccine with wild mushroom ragout
White Lasagna layered with chicken, spinach and béchamel sauce
Baked Penne with three cheeses, spinach and herbs
Penne Pasta with grilled chicken, sundried tomato, pine nuts in a pesto sauce
Linguini Alfredo with salmon, fresh dill and snow peas in a parmesan and cream sauce
Rigatoni Bolognese with ground meat, sausage and basil in a light fresh tomato sauce
Baked Gnocchi Carbonara - homemade potato dumpling with pancetta, parmesan cheese, and peas in a light cream sauce

23 East 51st Street, New York, NY 10022 Tel. (212) 486-8111 Fax. (212) 371-7931
ACCOMPANIMENTS  (Minimum of 10 Guests, $4.95 per guest)

Rice & Grains
Saffron Rice with Garden Peas and Red Peppers
Classic Rice Pilaf
New Orleans Dirty Rice
Coconut Jasmine Rice
Basmati Rice Pilaf
Wild Rice Pilaf with Orange Zest and Dried Cranberries
Grilled Vegetable Couscous
Parmesan Polenta
Jasmine Rice Salad
Coconut Curried Basmati Rice Pilaf
Chinese Vegetable Fried Rice
Steamed Brown Rice

Potatoes
Herb Roasted Potatoes with Fresh Rosemary
Potato Gratin with Gruyere and Parmesan Cheese
Balsamic Glazed Sweet Red Potatoes
Twice Baked Potato
Scalloped Potatoes with Béchamel Sauce
Cheddar and Bacon Mashed
Roasted Garlic Mashed
Classic Mashed

Vegetables
Garlic Sautéed Broccoli with Red Pepper
String Beans Amandine
Sautéed Broccoli Rabe
Grilled Asparagus
Garden Peas and Pearl Onions
Sautéed Spinach with Mushrooms
Creamed Spinach
Orange Glazed Carrots
Cauliflower Cheddar Gratin
Steamed Asian Vegetable with Sesame and Soy Glaze
Ratatouille Provençal
Brown Sugar Roasted Butternut Squash
Roast Winter Vegetables
Grilled Italian Vegetables
Corn and Lima Bean Succotash
# THEMED BUFFETS (Minimum of 10 Guests)

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>AMERICAN I</strong></td>
<td>$22.95 per guest</td>
<td></td>
</tr>
<tr>
<td>• Baked Sirloin Meatloaf with gravy</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td>• Rosemary Chicken</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td>• Roasted Garlic Mashed Potato</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td>• Sautéed String Beans</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td>• Sweet Corn Niblets</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td>• Garden Salad</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td>• Buttermilk Biscuits with Sweet Butter</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td><strong>AMERICAN II</strong></td>
<td>$22.95 per guest</td>
<td></td>
</tr>
<tr>
<td>• Southern Fried Buttermilk Chicken</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td>• Barbecued Spareribs</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td>• Macaroni and Cheese</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td>• Sweet Corn Niblets</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td>• Sautéed Kale</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td>• Classic Creamy Coleslaw</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td>• Buttermilk Corn Bread with Sweet Butter</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td><strong>CARIBBEAN</strong></td>
<td>$27.95 per guest</td>
<td></td>
</tr>
<tr>
<td>• Jerk Chicken with Pineapple Salsa</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td>• Mango BBQ Rib Tips</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td>• Grilled Red Snapper with Coconut and Vegetable Sauce</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td>• Black Beans and Rice</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td>• Jamaican Potato Salad</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td>• Kingston Garden Salad</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td>• Tropical Fruit Salad</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td><strong>CHINESE</strong></td>
<td>$21.95 per guest</td>
<td></td>
</tr>
<tr>
<td>• Pepper Steak with Onions and Peppers</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td>• Sesame Chicken with Cashew Nuts</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td>• Vegetable Fried Rice</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td>• Steamed Chicken Dumplings</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td>• Vegetarian Spring Rolls</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td><strong>FRENCH LE PAVILLON</strong></td>
<td>$27.95 per guest</td>
<td></td>
</tr>
<tr>
<td>• Stuffed Chicken Napoleon - Spinach, Sundried Tomato and Béchamel Sauce</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td>• Sautéed Tilapia with Espagnole Sauce</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td>• Beef Bourguignon with Mushroom</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td>• Classic Rice Pilaf</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td>• Baby Carrots with Fleur de Sel</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td>• Endive Salad</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td>• Sliced Baguette</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td><strong>GREEK</strong></td>
<td>$27.95 per guest</td>
<td></td>
</tr>
<tr>
<td>• Baked Lemon Chicken with Potatoes and Carrots in Oregano White Wine Sauce</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td>• Lamb Moussaka layered with Eggplant and Shredded Lamb topped with Parmesan Cheese</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td>• Monkfish with lemon zest, tomato and topped with julienne vegetables</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td>• Spanakopita (Spinach and Feta Turnovers)</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td>• Traditional Greek Salad with Stuffed Grape Leaves</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td>• Roasted Lemon Dill Potatoes</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td>• Skordalia (Potato and Garlic Dip) and Tzatziki (Cucumber, Yogurt and Dill Dip)</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td>• Assorted Grilled Pita Points</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td><strong>LATIN I</strong></td>
<td>$21.95 per guest</td>
<td></td>
</tr>
<tr>
<td>• Grilled Skirt Steak with Chimichurri</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td>• Garlic and Cilantro Roast Chicken</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td>• Yuca with Mojo Garlic Chicken</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td>• Pigeon Peas with Rice</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td>• Sweet Plantains</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td><strong>LATIN II</strong></td>
<td>$21.95 per guest</td>
<td></td>
</tr>
<tr>
<td>• Pernil Asado - Succulent Roast Pork with Mojo Sauce</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td>• Oven Roasted Cilantro Chicken with Lime Salsa</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td>• Yellow Rice or White Rice with Stewed Beans</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td>• Maduros (Fried Sweet Ripe Plantain)</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td>• Fried or Boiled Yuca with Garlic Sauce</td>
<td>•</td>
<td></td>
</tr>
<tr>
<td>• Garden Salad with Avocado and Onions</td>
<td>•</td>
<td></td>
</tr>
</tbody>
</table>
# THEMED BUFFETS
(Minimum of 10 Guests)

<table>
<thead>
<tr>
<th>MEXICAN I</th>
<th>$19.95 per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>- Chicken Fajitas</td>
<td></td>
</tr>
<tr>
<td>- Vegetable Fajitas</td>
<td></td>
</tr>
<tr>
<td>- Chicken Taquitos</td>
<td></td>
</tr>
<tr>
<td>- Assorted Quesadillas</td>
<td></td>
</tr>
<tr>
<td>- Mexican Yellow Rice</td>
<td></td>
</tr>
<tr>
<td>- Refried Beans</td>
<td></td>
</tr>
<tr>
<td>- Plantains</td>
<td></td>
</tr>
<tr>
<td>- Warm Flour Tortillas</td>
<td></td>
</tr>
<tr>
<td>- Fresh Garden Mexican Salad</td>
<td></td>
</tr>
<tr>
<td>- Spicy Red Salsa, Guacamole and Pico de Gallo</td>
<td></td>
</tr>
<tr>
<td>- Shredded Mexican Cheese, Chopped Tomatoes, and Shredded Lettuce</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>MEXICAN II</th>
<th>$21.95 per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>- Baked Mexican Chicken with Onions and Peppers, Capers and Olives</td>
<td></td>
</tr>
<tr>
<td>- Red Snapper Filet with Cilantro, Lime, Almonds and Garlic Sauce</td>
<td></td>
</tr>
<tr>
<td>- Mexican Yellow Rice</td>
<td></td>
</tr>
<tr>
<td>- Refried Beans</td>
<td></td>
</tr>
<tr>
<td>- Fresh Garden Mexican Salad</td>
<td></td>
</tr>
<tr>
<td>- Spicy Red Salsa, Guacamole and Pico de Gallo</td>
<td></td>
</tr>
<tr>
<td>- Shredded Mexican Cheese, Chopped Tomatoes, and Shredded Lettuce</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>ITALIAN I</th>
<th>$24.95 per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>- Sundried Tomato Crusted Salmon with lemon drizzle</td>
<td></td>
</tr>
<tr>
<td>- Chicken Rollatini with Asparagus, Sundried Tomato and Pignoli Nuts</td>
<td></td>
</tr>
<tr>
<td>- Baked Ziti with Four Cheeses</td>
<td></td>
</tr>
<tr>
<td>- Baby Mozzarella, Tomato and Basil Salad</td>
<td></td>
</tr>
<tr>
<td>- Classic Mozzarella, Tomato and Basil Salad</td>
<td></td>
</tr>
<tr>
<td>- Assorted Italian Breads and Focaccia</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>ITALIAN II</th>
<th>$26.95 per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>- Shrimp and Scallops alla Tosca</td>
<td></td>
</tr>
<tr>
<td>- Chicken Marinara with Lemon Zest and Rosemary</td>
<td></td>
</tr>
<tr>
<td>- Eggplant Napoleon</td>
<td></td>
</tr>
<tr>
<td>- Pappardelle with Zucchini, Mushroom and Spinach</td>
<td></td>
</tr>
<tr>
<td>- Grilled Seasonal Vegetables</td>
<td></td>
</tr>
<tr>
<td>- Caprese Salad</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>THAI I</th>
<th>$16.95 per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>- Lemongrass Chicken with a pineapple and scallion sauce</td>
<td></td>
</tr>
<tr>
<td>- Vegetable Spring Rolls served with lemon soy sauce</td>
<td></td>
</tr>
<tr>
<td>- Jasmine Coconut Rice</td>
<td></td>
</tr>
<tr>
<td>- Thai Salad of lettuce, carrots, cucumber, onion, red cabbage, and peanuts</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>MEXICAN III</th>
<th>$21.95 per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>- Slow Braised Shredded Chipotle Pork</td>
<td></td>
</tr>
<tr>
<td>- Chicken Enchiladas with Queso Fresco and Tomatillo Sauce</td>
<td></td>
</tr>
<tr>
<td>- Zucchini Torte with Cheese and Green Chiles</td>
<td></td>
</tr>
<tr>
<td>- Mexican Rice with Tomato and Peas</td>
<td></td>
</tr>
<tr>
<td>- Salad with Jicama, Tomato, Radish and Mango</td>
<td></td>
</tr>
<tr>
<td>- Warm Flour Tortillas</td>
<td></td>
</tr>
<tr>
<td>- Spicy Red Salsa, Guacamole and Pico de Gallo</td>
<td></td>
</tr>
<tr>
<td>- Shredded Mexican Cheese, Chopped Tomatoes, and Shredded Lettuce</td>
<td></td>
</tr>
<tr>
<td>- Fresh Garden Mexican Salad</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>THAI II</th>
<th>$24.95 per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>- Skewered Thai Chicken Satay with Peanut Sauce</td>
<td></td>
</tr>
<tr>
<td>- Skewered Red Curry Shrimp with Coconut Milk</td>
<td></td>
</tr>
<tr>
<td>- Pad Thai Noodles with Stir Fried Vegetables</td>
<td></td>
</tr>
<tr>
<td>- Fresh Summer Rolls with tofu, carrots, Napa cabbage, basil, coriander and peanuts</td>
<td></td>
</tr>
<tr>
<td>- Thai Salad of lettuce, carrots, cucumber, onion, red cabbage, and peanuts</td>
<td></td>
</tr>
</tbody>
</table>
HORS D’OEUVRES  (Requires 24 to 48 hour notice)

$19.95 per guest for 20 to 60 guests (Choose 6 items)
$17.95 per guest for 61 to 200 guests (Choose 6 items)
$16.95 per guest for 201 and above guests (Choose 6 items)

Chicken

- Southern fried pecan chicken fingers
- Rosemary Chicken with roasted peppers on Rustic white bean crostini
- Rice paper pockets filled with chicken, avocado, basil, and oriental vegetables with ginger sauce
- Malaysian style skewered chicken satay with peanut sauce
- Coconut crusted chicken fingers with piña colada sauce
- Mini quesadillas with chicken, Monterey jack cheese and cilantro
- Curried chicken with toasted coconut in cucumber cups

Beef & Lamb

- Filet mignon croustade with horseradish cream and caramelized onions
- Petit New Zealand lamb chops
- Teriyaki beef skewers with honey soy dipping sauce
- Mini beef frankfurters with southern style mustard
- Beef Negimaki rolls with asparagus
- Swedish meatballs on bamboo skewers
- Ban Mai pork in cocktail brioche

Seafood

- Classic shrimp cocktail with classic cocktail sauce
- Coconut shrimp with apricot ginger dipping sauce
- Firecracker grilled jumbo shrimp served with Thai style lemongrass dipping sauce
- Smoked salmon tartare in cucumber rounds with crème fraiche
- Mini Maryland crab cake with Chipotle-lime Sauce
- Clams casino in pastry shells
- Sesame crusted grilled rare tuna on rice cracker with wasabi mayonnaise and pickled ginger
- Assorted Japanese style sushi, rolls and sashimi with pickled ginger, wasabi and soy sauce
- Endive spears filled with cumin scented roast salmon

Vegetarian

- Vietnamese style vegetarian cocktail spring rolls with Thai basil vinaigrette
- Mini assorted quiches (spinach, vegetable or Lorraine)
- Japanese eggplant crisp with oven-dried cherry tomatoes, fresh mozzarella and basil
- Spanakopita triangles filled with spinach and feta cheese
- Wild mushroom ragout in mini brioche
- Stuffed mushrooms of spinach and mozzarella

Crostini

*Black mission fig and goat cheese  
*Mozzarella with tricolored peppers and fresh basil

Please note that we have additional selections available upon request
**HORS D’OEUVRES BASKETS**

- Small baskets serve 10 to 12 guests - $225
- Large baskets serve 18 to 20 guests - $275
- 24 hour notice required

### Mediterranean Basket
- Turkish Grilled Chicken Skewers
- Lamb Kebabs
- Hummus
- Assorted Olives
- Baba Ghanoush
- Tabouli
- Roasted Zucchini Skewers
- Pita Toasts

### Greek
- Skewers of Lamb Souvlaki
- Skewers of Garlic Lemon Shrimp
- Spanakopita
- Marinated Feta Calamata Olives
- Pita Breads with Tzatziki and Walnut
- Garlic and Yogurt Dipping Sauces

### Asian Fusion
- Glazed Shrimp Skewers
- Malaysian Beef Satay Skewers
- Teriyaki Chicken Skewers
- Coconut Shrimp
- Vegetarian Spring Rolls
- Pan Fried Dumplings
- Roasted Vegetables
- Hoisin Glaze and Honey Soy Sauce

### All American
- Mini Crab Cakes
- Skewers of Sirloin Steak
- Sweet Potato Sticks
- Skewers of Southern Fried Chicken Fingers
- Grilled Asparagus
- Roasted Pepper Sauce & Horseradish Cream

### Italian Basket
- Rosemary Garlic Chicken Skewers
- Lemon Basil Shrimp Skewers
- Marinated Baby Mozzarella and Grape Tomato Skewers
- Olive Medley, Salamis and Dried Sausage

### Santa Fe
- Mini Chicken Cheese and Veggie Quesadilla
- Fajita Chicken Skewers
- Carne Asada Skewers
- Tricolored Tortilla Chips
- Tomato Salsa
- Fresh Guacamole
- Pico de Gallo

### From Tokyo
- Japanese Ginger Chicken Wings
- Grilled Shrimp with Mirin Glaze
- Yakiniku BBQ Beef Skewers
- Hibachi Zucchini and Pepper Skewers
- Vegetables Dumplings
- Soy sauce, Wasabi and Sweet Chili Sauce

### Sushi Basket
- California Rolls
- Spicy Tuna Rolls
- Vegetarian Rolls
- Chef’s Special Rolls
- Pickled Ginger, Wasabi and Soy Sauce

### Thai Basket
- Skewers of Grilled Chicken and Beef Satay
- Skewers of Lemongrass Shrimp
- Vegetable Spring Rolls
- Sweet Corn Patties
- Crisp Wonton Strips
- Spicy Peanut Dip and Ginger Scallion Dip
PARTY PLATTERS  (Minimum of 10 guests)

**Americana**  
$10.95 per guest  
Macaroni and cheese poppers, chicken fingers with honey mustard dip and buffalo chicken wings

**Meze Platter (A Mediterranean treat)**  
$9.95 per guest  
Kalamata olives, Greek feta, spanakopita, roasted eggplant dip, tzatziki and dolma served with toasted pita triangles

**Mexican Seven Layer Dip**  
$8.95 per guest  
Generous layers of refried beans, sour cream, guacamole, cheddar cheese, tomato, black olives and jalapeño peppers. Served with a basket of our homemade tortilla chips

**Tex-Mex Fiesta**  
$7.95 per guest  
A bountiful assortment of tortilla chips, guacamole, salsa and black bean dip served with a selection of Monterey Jack, Sharp cheddar cheeses, and a crunchy garnish of jicama and red sweet bell peppers.

**Snacks**  
$5.95 per guest  
Colorful terra potato chips, nachos and pretzels with fresh salsa and guacamole

**Assorted Premium Mixed Nuts**  
$8.95 per guest  
Special blend of cashews, pistachios, almonds, Brazilians, filberts and pecans

**Cheese and Fruit**  
$8.95 per guest  
A selection of imported and domestic cheeses, garnished with grapes, berries, roasted walnuts, and crackers and baguette slices

**Crudités Basket**  
$4.95 per guest  
Fresh assortment of garden vegetables served with roasted pepper, sundried tomato and chipotle dips

**Dim Sum Assortment**  
$12.95 per guest  
A selection of vegetarian spring rolls, sesame chicken strips, chicken teriyaki dumplings, soy sesame beef skewers and dips

---

23 East 51st Street, New York, NY 10022  
Tel. (212) 486-8111  
Fax. (212) 371-7931
## DESSERTS

### ASSORTED DESSERTS

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Dessert Platter</td>
<td>$4.95 per guest</td>
</tr>
<tr>
<td>Butter Cookies, Brownies, Bars, Chocolate Dipped Strawberries</td>
<td></td>
</tr>
<tr>
<td><strong>Italian Pastries</strong></td>
<td>$5.95 per guest</td>
</tr>
<tr>
<td>An assortment of Mini Cannolis, Fruit Tarts, Cream Puffs, Pecan Tarts and Chocolate Covered Fruits</td>
<td></td>
</tr>
<tr>
<td><strong>Chocolate Dipped Strawberries</strong></td>
<td>$28.00 per dozen</td>
</tr>
<tr>
<td>Available in Dark, Milk or White Chocolate</td>
<td></td>
</tr>
<tr>
<td><strong>Fresh Seasonal Fruit Platter</strong></td>
<td>$4.95 per guest</td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>PIES</strong></td>
<td></td>
</tr>
<tr>
<td>(Serves approximately 10 guests)</td>
<td></td>
</tr>
<tr>
<td>Blueberry, Apple Crumb, Cherry and Apple</td>
<td>$35.00 per pie</td>
</tr>
</tbody>
</table>

### CAKE SELECTIONS

**Available in 10”**

<table>
<thead>
<tr>
<th>Cake Selection</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Red Velvet Cake</td>
<td>$60.00</td>
</tr>
<tr>
<td>Grand Marnier</td>
<td>$60.00</td>
</tr>
<tr>
<td>Grand Mousse Cake</td>
<td>$60.00</td>
</tr>
<tr>
<td>Black &amp; White Mousse Cake</td>
<td>$60.00</td>
</tr>
<tr>
<td>Black Forest Cake</td>
<td>$60.00</td>
</tr>
<tr>
<td>Strawberry Short cake</td>
<td>$60.00</td>
</tr>
<tr>
<td>Tiramisu</td>
<td>$60.00</td>
</tr>
<tr>
<td>Carrot Cake</td>
<td>$60.00</td>
</tr>
<tr>
<td>Checker Board</td>
<td>$60.00</td>
</tr>
</tbody>
</table>

**Customized Cake** – 24 Hour Notice in advance with inscription, various colors and décor maybe at an additional cost.

<table>
<thead>
<tr>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Half Sheet</td>
<td>$160.00</td>
</tr>
<tr>
<td>Full Sheet</td>
<td>$240.00</td>
</tr>
</tbody>
</table>
**BEVERAGES**  (All prices are per guest)

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Regular Coffee</td>
<td>$2.25</td>
</tr>
<tr>
<td>Decaffeinated Coffee</td>
<td>$2.25</td>
</tr>
<tr>
<td>Herbal &amp; Flavored Tea (wide selections)</td>
<td>$2.25</td>
</tr>
<tr>
<td>Freshly Squeezed Orange Juice</td>
<td>$2.50</td>
</tr>
<tr>
<td>Flavored Coffee (ask for availabilities)</td>
<td>$2.50</td>
</tr>
<tr>
<td>Imported &amp; Domestic Mineral water</td>
<td>$2.00</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>$2.25</td>
</tr>
<tr>
<td>Hot Apple Cider (a real treat for winter)</td>
<td>$2.95</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>$2.50</td>
</tr>
<tr>
<td>Assorted Sodas</td>
<td>$2.00</td>
</tr>
<tr>
<td>Snapple</td>
<td>$2.50</td>
</tr>
<tr>
<td>Bottled Juice</td>
<td>$2.50</td>
</tr>
<tr>
<td>Flavored Iced Tea</td>
<td>$2.50</td>
</tr>
</tbody>
</table>
CATERING POLICIES

Please place your order from 7:00 a.m. to 5:00 p.m., Monday to Friday. We can arrange early deliveries and late deliveries. Sunday catering is available with a minimum of $500.00

There will be a fee for same day cancellation of order. One full business day notice is required to cancel the order.

Please ask for a complete list of wine, beer, and liquor options. Bartending, professional wait staff and executive chefs are available.

Tables, linens, china, flower arrangements can be provided for your office functions and private parties.

Most credit cards and company checks are accepted. House accounts are welcome.

All catering equipment will be picked-up within the same or the following day. Clients will be charged for lost and broken equipment.

Disposable paper goods, eating utensils, forks, knives, napkins, chafing wire and sterno are provided at no additional cost. Eco-friendly disposable ware is available at an additional cost.

Thank you for choosing Art & Belle Catering and Events. Our event planners will gladly assist you with any special requests. We use only the highest quality ingredients to create our culinary delights. We look forward to making your event spectacular.