



CATERING MENU

ORDERING

We kindly request 5 days notice for all orders.

To place an order call 610-551-2828.

SERVICWARE

Please note all food comes on disposable serve ware to transport efficiently. Premium serve ware is available for an additional charge.

Custom Menus

Custom menus and pricing is available for parties that do not fall within our standard guest pricing.

CANCELLATIONS

We accept cancellations up to 48 hours in advance for no additional charge. Same-day cancellations are subject to a fee.

OUR GUARANTEE

We take great pride in the quality of our food and our goal is to provide you with the best product. If for some reason you are unsatisfied, please don't hesitate to call us at 610-551-2828.

BREAKFAST & BRUNCH

FRESH START BREAKFAST

\$18 per guest

*assorted bagels, pastries, butter, cream
cheeze, fruit preserves*

GRILL BREAKFAST

*served w/ scrambled JUST egg and
choice of one breakfast meat*

- Grits *\$19 per guest*
- Home fries *\$19 per guest*
- Pancakes *\$21 per guest*
- French toast *\$22 per guest*
- Belgian waffles *\$23 per guest*

LIGHT START BREAKFAST

\$20 per guest

*fresh fruit, yogurt parfaits, scrambled
JUST eggs, choice of breakfast meat*

GOURMET GRIT BOWLS

- Mardi Gras *\$20 each*
- Mushroom Caponata *\$20 each*

GRIDDLE BRIOCHE

FRENCH TOAST

\$10 per guest

Traditional

\$11.5 per guest

Salted Caramel

\$13 per guest

Loaded Berry

Jack Daniels Toffee Apple Crumb

Banana Fosters

EGG SAMMICHES

served on an English muffin \$7.5 each

+ \$2 pp for bagel or croissant

- Bacon, egg, cheeze
- Sausage, egg, cheeze
- Scrapple, egg, cheeze

Specialty Wraps and Sammiches

\$10.5 each

- B.E.L.T. Wrap — bacun, lettuce, tomato
scrambled egg w/ mayo
- Wait A.S.E.C.—avocado, sausage, JUST
egg and cheeze
- McReeky - spicy maple sausage, mari-
nated grilled tofu, cheddar cheeze
- 5 Star Biscuit - maple sausage, JUST
egg, cheeze, sautéed spinach and sweet
Thai chili sauce
- BBBBQue Biscuit - BBQ chicken, JUST
egg, jack cheddar cheeze

\$15 each

- The Early Burg - Beyond Burger, bacun,
fried onions, JUST egg, and cheeze

ASSORTED SAMMICH

PACK

\$13.5 per guest

*Bacon, sausage, egg and cheeze
sammiches w/ home fries*

BREAKFAST FRITTATA

w/home fries

\$15 per guest

- bacun, cheddar, broccoli
- spinach, tomato, feta
- Hot Italian sausage, peppers, onions,
cheddar

PANCAKES

\$10 per guest

- Traditional

\$13 per guest

- *Pineapple Upside Down*
- *Jewish Apple*
- *Sweet Potato*

BREAKFAST MEATS

s \$78 | m \$117 | l \$162.5

Choose one: bacon or sausage patty

s \$72 | m \$ | 108 | \$150

*Choose one premium breakfast
meat: hot Italian sausage or
scrapple (1pc per guest)*

BREAKFAST POTATOES

s \$96 | m \$144 | l \$192

*Served w/ caramelized shallot sour
cream & chives.*

AVOCADO TOAST

\$13 per guest

*toasted artisan bread, avocado,
red onion, lime, jalapenos, sea salt*

GRANOLA, BERRIES &

YOGURT PARFAIT

\$9.50 each

FRESH CUT FRUIT

\$7 each

BEVERAGES

MORNING BEVERAGE PACK

\$5 per person

*includes water, assorted juices,
choice of either regular coffee, decaf
coffee or tea*

AFTERNOON BEVERAGE PACK

\$5 per person

includes water, assorted juices, soda

COFFEE SERVICE

\$50 per box (serves 10 people)

*Freshly brewed One Mug Between Us
coffee, regular or decaffeinated, oat milk,
sugar, sweeteners*

TEA SERVICE

\$45 (serves 10 people)

*Herbal teas, oat milk sugar, sweeteners,
agave, lemon*

FRUIT JUICES

\$4.25 each

Cranberry, orange, apple

BRUNCH PUNCH

\$4.50 each

ICED TEA or SODAS

\$3.50 each

*Lemon, diet, unsweetened iced teas Coke,
diet, sprite, ginger ale*

LUNCH TRAYS

includes individual bags of chips, and choice of field green salad, pasta salad or potato salad

CONDIMENTS includes all of the following: Dijon mustard, mayo, fig jam, lettuce, onions, tomatoes, pickles, hot & sweet peppers

Sandwich Tray s \$240 | m \$360 | l \$500 *Assorted or choice of:*

- **Chick'n Salad** mayo, celery, onion
- **Caprese** tomato, mozzarella, arugula, pesto
- **Turk'y Avocado** lettuce, tomato, balsamic mayo
- **Italian** ham, pastrami, provolone, black truffle oil, oregano
- **Turk'y & American Cheeze**
- **Pastrami & Garden Herb Cheeze**

Wrap Tray s \$240 | m \$360 | l \$500 *Assorted or choice of:*

- **Chick'n Caesar** parmesan, romaine
- **Caponata and mozzarella** chopped fried eggplant, red pepper, truffle oil, tomato sauce, celery, olives and capers
- **Honey BBQ Chick'n & Cheddar**
- **Pastrami Jack Wrap** pepperjack, black truffle oil, lettuce, tomato, onion, oregano
- **Avocado BLT** avocado, smoked coconut bacon tomato, romaine, agave mayo
- **Gyro** lamb scented bacun, romaine, tomato, onion, tangy tzatziki and feta cheeze
- **Chick'n Salad** pepperjack, black truffle oil, lettuce, tomato, onion, oregano
- **BLT Wrap** bacon, tomato, lettuce, balsamic mayo in a tortilla wrap

BAGGED LUNCH

\$20 per person

includes individual bags of chips, pasta salad, cookie, bottled water

Choose one sandwich from tray options above (Multiples of 10 per sandwich choice)

BUILD-YOUR-OWN CHEEZE STEAK BAR

includes seeded rolls, cheeze sauce, provolone, American cheese, grilled onions, sautéed mushrooms, cherry peppers, ketchup, mayo

Beef, Chick'n, Mushroom, Cauliflower, Half-and-Half \$20 per guest

+ \$2 per guest Upgrade your protein with BBQ, Buffalo, Jerk or General Tso's sauce

BUILD-YOUR-OWN BURGER BAR

includes seeded rolls, cheeze sauce, provolone, American cheese, grilled onions, sautéed mushrooms, cherry peppers, ketchup, mayo

Beyond, Sweet Potato Black Bean, Veggie or Half-and-Half \$16 per guest

\$1.5 per guest Add additional topping: american, provolone, pepperjack, cheddar, remoulade sauce, spinach, bleu cheeze, sautéed mushrooms, avocado

REEKY WINGS

deep fried wings with

Pick a Dip: bleu cheeze, ranch, or fire cracker aioli

Dry Rub or Pick a Drip: Buffalo, Garlic Parm, BBQ Jerk, Lemon Pepper, Sweet Thai Chili, Mango Habanero, General Tso's

\$95- 50 pieces

\$190- 100 pieces

FRIED SIDES

Fries (Regular, Old Bay or Sweet Potato) \$3.5 per guest

Mini Potato Pancakes \$3.5 per guest

Mozzarella Sticks \$10 per guest

Chick'n Fingers \$9 per guest

Egg Rolls \$12 per guest

Jerk Chick'n, Cheeze Steak, Chick'n Cheeze Steak, Buffalo

Chick'n, Chick'n Parm

HOT ENTREES

Honey BBQ Jerked Chick'n \$14 per guest
marinated, char-grilled chick'n glazed with honey BBQ jerk sauce

Grilled Chick'n \$14 per guest
char-grilled chick'n seasoned with extra virgin olive oil, salt and pepper

Chick'n Parmesan Florentine \$20 per guest
breaded chick'n, parmesan cheese, mozzarella, marinara, sautéed spinach served with linguini

Meatball Marinara \$12 per guest
hand rolled meatballs, garlic, Italian herbs, parmesan cheese, marinara

Eggplant Parmesan Florentine \$18 per guest
breaded eggplant, parmesan cheese, mozzarella, marinara, sautéed spinach

Peppersteak \$20 per guest
chipotle lime fire roasted veggies, suntanned peppers, sautéed onions, rice, red quinoa and Asian spices

Cantonese Orange Scented Beef \$20 per guest
chipotle lime fire roasted veggies, suntanned peppers, sautéed onion, rice, red quinoa, Asian spices and juice of blood oranges

Shrimp Fried Rice \$18 per guest
Shrimp, mushrooms, peppers, onions, spinach, broccoli, and Asian spices

Veggie Fried Rice \$16 per guest
mushrooms, peppers, onions, spinach, broccoli, and Asian spices

PASTA

Classic Mac & Cheese \$14 per guest
5 cheese mac and cheese

Buffalo Chick'n Mac and Cheese \$16 per guest
Classic mac and cheese, char-grilled chick'n, buffalo sauce, ranch dressing

Gou Laa Laa \$20 per guest
Classic mac and cheese topped with bolognese

Penne with Vodka Sauce \$9 per guest
vodka reduction, homemade marinara, heavy cream

Cajun Fettuccini Alfredo \$13 per guest
marinated, char-grilled chick'n glazed with honey BBQ jerk sauce

Spaghetti with Citrus Scampi \$14 per guest
white wine, garlic, fresh basil, extra virgin olive oil

Baked Ziti \$10 per guest
Traditional baked ziti, ricotta, homemade marinara
Add ground beef \$3.5 per guest

Bolognese \$16 per guest
Beef crumbles, sautéed peppers, onions, mushrooms, carrots, celery & tomato sauce served over linguini

SALAD

Caesar \$6 per guest

Buffalo Chick'n \$7.5 per guest

Garden \$7 per guest
mixed lettuce, carrots, tomato, cucumber, onion, balsamic vinaigrette

Field Green \$8 per guest
field greens, feta cheese, strawberries, almonds, champagne vinaigrette

Arcadian \$9 per guest
field greens, feta cheese, bacon, carrots, artichokes, grape tomatoes, dried cranberries, candied walnuts, champagne vinaigrette

SIDES

Artisan Rolls and Butter s \$45 | m \$67 | l \$90

Collard Greens s \$55 | m \$82 | l \$108

Rainbow Cauliflower s \$55 | m \$82 | l \$108

Agave Glazed Carrots s \$50 | m \$75 | l \$98

Rice Pilaf s \$50 | m \$75 | l \$98

Baked Potato s \$50 | m \$75 | l \$98

Mashed Potatoes s \$55 | m \$82 | l \$108

Cheezy Mashed Potatoes \$60 | m \$87 | l \$113

Sautéed Spinach s \$55 | m \$82 | l \$108

Veggie Rice \$55 | m \$80 | l \$103

Broccoli s \$55 | m \$80 | l \$103

Grilled Asparagus s \$60 | m \$85 | l \$108

Roasted Potatoes \$55 | m \$82 | l \$108

Green Beans s \$55 | m \$82 | l \$108

VEGAN TREATS

Fresh Baked Cookie Tray 60 per dozen

3" Cakes 15.95 each

carrot, confetti, peanut butter bomb GF chocolate, seasonal option

Cheezecake \$75 each

PERFECT PACKAGE

*\$65 per guest
includes artisan rolls, butter, bottled water,
soda, iced tea or lemonade, cookie tray*

Choose one Hot Entree
(upgrade \$3.5 for a premium entree)
Choose one Pasta
Choose one Side
Choose one Salad