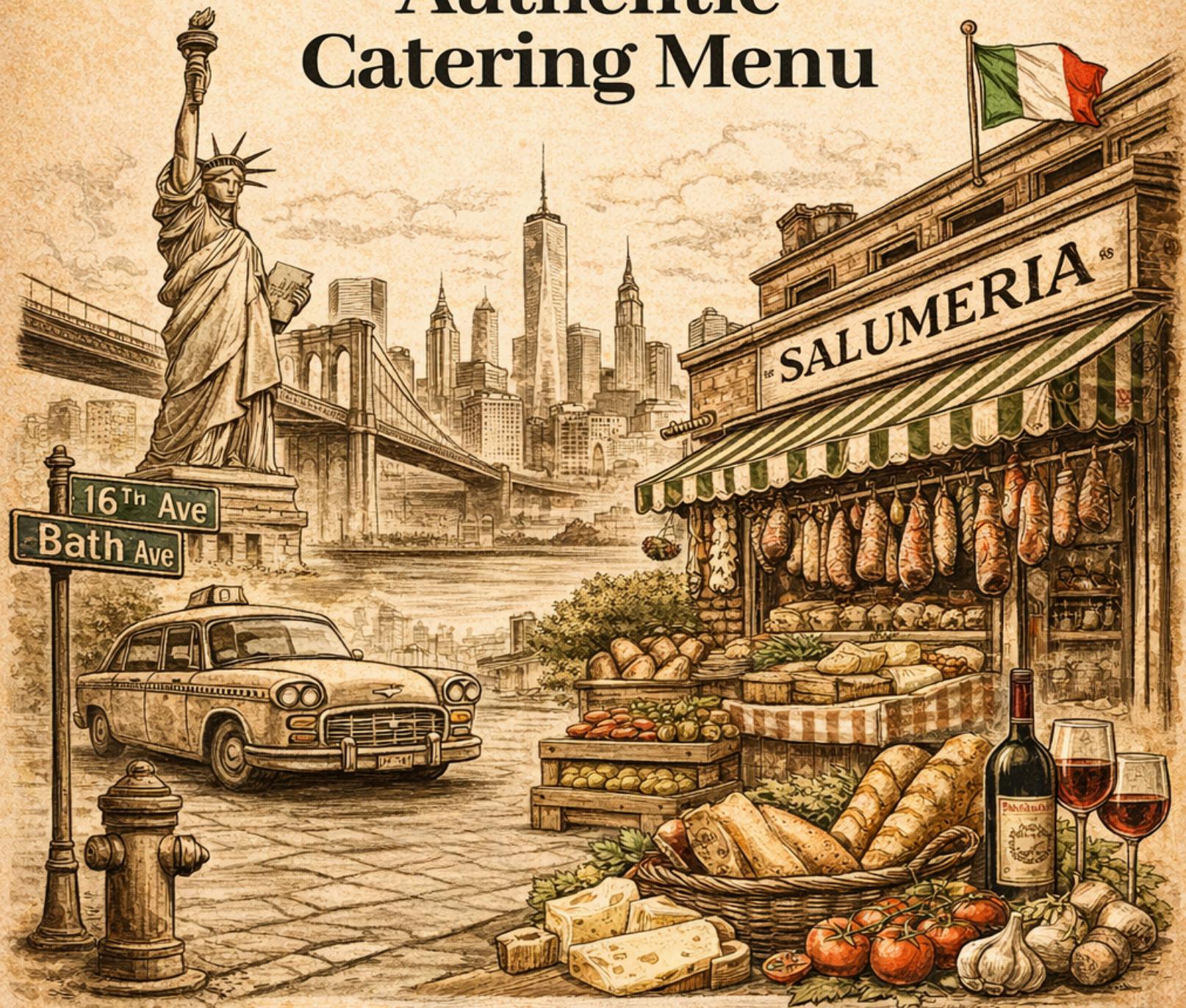


STEVE'S II

Pork Store & Salumeria

Authentic Catering Menu



1602 Bath Avenue Brooklyn , NY 11214

www.stevestwo.com

718-331-3703

Follow Us On Instagram & TikTok @stevestwobk

HEROES

All heroes are prepared on seeded bread. Served with mayonnaise, mustard & balsamic vinegar. Minimum of 3 feet. Serves 3 to 4 people per foot.

Italian \$25.99/ Foot

Ham Cappocollo, Soppressata, Genoa Salami, Pepperoni, Fresh Mozzarella, Provolone, Lettuce, Tomatoes, Roasted Peppers & Italian Dressing

American \$25.99/ Foot

Boar's Head Ham, Boars Head Oven Gold Turkey Breast, Boar's Head American Cheese, Homemade Roast Beef, Lettuce & Tomatoes

Fried Chicken Cutlet \$25.99/ Foot

Freshly Fried Chicken Cutlets, Fresh Mozzarella & Roasted Peppers

Grilled Chicken Cutlet \$25.99/ Foot

Freshly Grilled Chicken Cutlets, Fresh Mozzarella & Roasted Peppers

Grilled Vegetable \$25.99/ Foot

Freshly Grilled Eggplant, Zucchini, Roasted Peppers & Homemade Fresh Mozzarella

Fried Eggplant \$25.99/ Foot

Freshly Fried Eggplant, Fresh Mozzarella & Roasted Peppers

Roast Beef \$25.99/ Foot

Homemade Roast Beef, Homemade Fresh Mozzarella, Caramelized Onions over Arugula

Create Your Own *PRICES VARY*

Your Choice of Freshly Sliced Meats, Cheeses & Specialties

SPECIALTY HEROES

The Brooklyn Boy \$29.99/ Foot

Freshly Fried Chicken Cutlets, Fresh Mozzarella Broccoli Rabe & Roasted Peppers

The Steve Special \$29.99/ Foot

Freshly Fried Chicken Cutlets, Arugula, Prosciutto, Fresh Mozzarella & Roasted Peppers

The Sunrise \$29.99/ Foot

Freshly Fried Eggplant, Broccoli Rabe, Fresh Mozzarella & Sundried Tomatoes

Lucky Ladies \$29.99/ Foot

Freshly Fried Eggplant, Arugula, Prosciutto, Fresh Burrata & Fig Spread

The Big Louie \$29.99/ Foot NEW

Fried Eggplant, Fried Chicken Cutlet, Prosciutto Di Parma, Fresh Mozzarella, Roasted Peppers & Balsamic glaze

WRAPS

All wraps are prepared on a variety of tortilla wraps.
Small Platter 8-10 Servings | Large Platter 12-15 servings.

Fried Chicken Cutlet \$75 | \$110

Freshly Fried Chicken Cutlets, Fresh Mozzarella & Roasted Peppers

Grilled Chicken Cutlet \$75 | \$110

Freshly Grilled Chicken Cutlets, Fresh Mozzarella & Roasted Peppers

Roasted Vegetable \$75 | \$110

Freshly Roasted Eggplant, Zucchini & Roasted Peppers with crumbled Goat Cheese

Fried Eggplant \$75 | \$110

Freshly Fried Eggplant, Fresh Mozzarella & Roasted Peppers

Roast Beef \$75 | \$110

Homemade Roast Beef, Fresh Mozzarella, Sautéed onions & Homemade Brown Gravy

Homemade Turkey \$75 | \$110

Homemade Turkey Breast, Jarlsberg Swiss or American Cheese & Lettuce

Chicken Caesar \$75 | \$110

Freshly Grilled Chicken Cutlets, Chopped Romaine Lettuce, Shaved Parmigiana & Caesar Dressing

PANINIS

All paninis are prepared on a variety of tortilla wraps.
Small Platter 8-10 Servings | Large Platter 12-15 servings.

Fried Chicken Cutlet \$75 | \$110

Freshly Fried Chicken Cutlets, Fresh Mozzarella & Roasted Peppers

Grilled Chicken Cutlet \$75 | \$110

Freshly Grilled Chicken Cutlets, Fresh Mozzarella & Roasted Peppers

Roasted Vegetable \$75 | \$110

Freshly Roasted Eggplant, Zucchini, Roasted Peppers & Homemade Fresh Mozzarella

Fried Eggplant \$75 | \$110

Freshly Fried Eggplant, Fresh Mozzarella & Roasted Peppers

The Cuban \$75 | \$110

Roasted Pork, Sliced Ham, Pickles, Swiss cheese & Homemade Mustard

GARDEN SALADS

Small 15-20 Servings | Large 30-35 servings.

House Salad \$55 | \$75

Spring Mix Lettuce with Black Olives, Grape Tomatoes & Cucumbers. Served with Balsamic Vinaigrette

Caesar Salad \$55 | \$75

Romaine Lettuce with Garlic Croutons, Shaved Parmesan Cheese & Grape Tomatoes. Served with Caesar Dressing

Add Grilled Chicken for \$5 / \$10

Greek Salad \$55 | \$75

Romaine Lettuce with Imported Kalamata Olives, Cucumbers, Red Onions, Stuffed Grape Leaves & Crumbled Feta Cheese. Served with Balsamic Vinaigrette

Arugula Salad \$55 | \$75

Baby Arugula with Sweet Apples, Crispy Walnuts, Dried Cranberries Shaved Parmesan Cheese & Grape Tomatoes. Served With Raspberry Vinaigrette.

Spring Salad \$55 | \$75

A mix of Baby Spinach & Arugula with Crumbled Goat Cheese, Strawberries & Red Onions Served with Balsamic Vinaigrette.

STARTERS

Half Tray 8-10 Servings | Full Tray 12-15 servings.

Fried Ravioli \$55 | \$90

Authentic Ricotta Cheese Ravioli's, Breaded and Fried to a Golden Crisp with a side of Marinara Sauce

Fried Zucchini \$55 | \$90

Sliced & Seasoned Zucchini, Breaded and Fried to a Golden Crisp

Stuffed Mushrooms \$55 | \$95

Portobello Mushrooms Stuffed with Seasoned Breadcrumbs

Mini Hot Dogs \$65 | \$110

Boar's Head Hot Dogs, Wrapped in Homemade Dough and Baked to a Golden Crisp

Potato Croquettes \$15 per dozen

Potatoes Mixed with Ricotta, Prosciutto & Mozzarella, Breaded & Fried to a Golden Crisp

Prosciutto Balls \$18 per dozen

Rice Mixed with Ricotta, Prosciutto & Mozzarella, Breaded & Fried to a Golden Crisp

Rice Balls \$15 per dozen

Rice Mixed with Ricotta & Mozzarella, Breaded & Fried to a Golden Crisp

Sicilian Rice Balls \$18 per dozen

Rice Mixed with Tomato Sauce, Peas, Beef & Mozzarella, Breaded & Fried to a Golden Crisp

Garlic Knots \$35 | \$55 NEW

Traditional Garlic Knots Generously Coated with a Savory Mixture of Olive Oil, Garlic, Grated Cheese & Herbs.

COLD & HOT PLATTERS

Small Platter 8-10 Servings | Large Platter 15-18 servings.

Mozzarella Carrozza Platter \$55 | \$85 NEW

A Trio of Mozzarella in Carrozza Featuring a Classic Mozzarella, Prosciutto Stuffed, and Pesto & Sundried Tomato Stuffed Varieties.

Served with Homemade Vodka Sauce, Pesto, and Marinara for dipping.

Asian Fusion Platter \$60 | \$110

Spring Rolls, Coconut Shrimp & Pork Steamed Dumplings

Caprese Platter \$60 | \$90

Homemade Salted Mozzarella Served with Thinly Sliced Beefsteak Tomatoes, Roasted Peppers, Homemade Mozzarella Bocconcini. Drizzled with Extra Virgin Olive Oil & Garlic

Riceball Trio Platter \$60 | \$90

Assortment of Mini Plain, Prosciutto & Sicilian Riceballs Served with a Side of Marinara Sauce .

Chicken Wing Platter \$60 | \$100

Bone In Wings / Boneless Wings

Spicy Fried Boneless Chicken Served with a side of Ranch or Blue Cheese Dressing and Your Choice of 3 Marinades • Buffalo • BBQ • Spicy Honey • Sweet Chili

Tailgate Sampler Platter \$65 | \$95 NEW

Assortment of Pigs in a Blanket, Crispy Bone In Wings, Mozzarella Sticks, Potato Knishes & Cheese Quesadillas. Served with Honey Mustard & Ranch

Classic Quesadilla Platter \$60 | \$90

Flour Tortillas Filled with Grilled Chicken, Diced Tomatoes, Onions, Cilantro & a Four Cheese Blend

Exclusive Cheese Platter \$65 | \$90

Imported Aurrichio Provolone, Aged Vermont Cheddar, Creamy Smoked Gouda, Aged Asiago, Complimented with Fresh Grapes, Strawberries & Gourmet Crackers

Mini Fried Food Platter \$65 | \$110

Homemade Riceballs, Potato Croquettes, Fried Ravioli's, Mozzarella Sticks. Served with Homemade Marinara Sauce.

Stuffed Bread Platter \$70 | \$100

16 Pieces / 28 Pieces Your Choice of 3 Add Ons

- Broccoli & Mozzarella
- Artichoke & Mozzarella
- Sausage, Peppers & Mozzarella
- Eggplant & Mozzarella
- Spinach & Mozzarella

Slider Sandwich Platter \$75 | \$100

24 Pieces | 36 Pieces Your Choice of 3 Varieties

- Chicken Cutlet, Mozzarella & Roasted Peppers
- Fried Eggplant, Mozzarella & Roasted Peppers
- Roast Beef & Cheddar
- Ham & Swiss
- Prosciutto & Mozzarella
- Salami & Provolone
- Create Your Own (Choice of 1 Meat & 1 Cheese)

Tramezzini Platter \$70 | \$90 | \$120

30 Pieces / 45 Pieces / 65 Pieces

Assorted Italian Cold Cuts on Thinly Sliced Bread with our Famous House Dressing

Signature Hot Antipasto Platter \$80 | \$120

Homemade Eggplant Rollatini, Mozzarella Carrozza, Baked Clams, Stuffed Mushrooms, Fried Shrimp. Served with Homemade Marinara Sauce

Cold Antipasto Platter \$80 | \$120

Roasted Red Peppers, Imported Mixed Olives, Marinated Artichoke Hearts, Aged Aurrichio Provolone, Homemade Mozzarella Bocconcini, Hot & Sweet Soppressata and Pepperoni, Hot & Sweet Stuffed Italian Peppers

Charcuterie Board \$85 | \$120

Imported Prosciutto Di Parma, Imported Salami, Hot Soppressata, Hot Cappocollo, Grana Padano Cheese, Ricotta Salata, Imported Olives. Fig Spread, Garlic Crostini & Gourmet Crackers

Shrimp Cocktail Platter \$85 | \$130

45 Pieces / 90 Pieces

Fresh Jumbo Shrimp, Cleaned & Peeled, Served with Fresh Lemon & Cocktail Sauce

PASTA ENTREES

Small Platter 8-10 Servings | Large Platter 15-18 servings.

Linguini, Garlic & Oil \$50 | \$70 

Fresh Linguini with Roasted Garlic & Extra Virgin Olive Oil

Stuffed Shells \$55 | \$85

Stuffed with Seasoned Ricotta Cheese with Homemade Marinara Sauce & Shredded Parmesan Cheese

Pasta Primavera \$55 | \$85 

Fresh Farfalle Pasta with Seasonal Vegetables, Tossed in a Heavy Cream Sauce with Freshly Grated Pecorino Romano Cheese

Cavatelli & Broccoli \$55 | \$85 

Fresh Cavatelli Pasta Sautéed with Fresh Broccoli, Extra Virgin Olive Oil & Roasted Garlic

Spicy Vodka Rigatoni \$55 | \$85 

Fresh Rigatoni Pasta Tossed in a Pink Tomato Cream Sauce with Prosciutto & Calabrian Chili Peppers & Topped with Fresh Grated Pecorino Romano Cheese

Penne alla Vodka \$55 | \$85

Add Grilled Chicken for \$5 / \$10

Fresh Penne Pasta Tossed in a Pink Tomato Cream Sauce with Prosciutto, Topped with Freshly Grated Pecorino Romano Cheese

Add Grilled Chicken for \$5 / \$10

Manicotti \$55 | \$85

Stuffed with Seasoned Ricotta Cheese with Homemade Marinara Sauce & Shredded Parmesan Cheese

Baked Ziti \$55 | \$85

Fresh Ziti Pasta with Homemade Marinara Sauce, Ricotta & finished with Fresh Mozzarella and Parmesan Cheese Baked to Golden Perfection

Cavatelli Pomodoro \$55 | \$85

Fresh Cavatelli Pasta with Our Light Tomato Basil Sauce

Creamy Pesto \$55 | \$85 

Fresh Rigatoni Pasta with Our Homemade Creamy Pesto Sauce, Sautéed Zucchini and Pancetta & Topped with Fresh Ricotta

Orecchiette & Broccoli Rabe \$65 | \$90 

Fresh Orecchiette Pasta with Sautéed Broccoli Rabe, Sweet Ground Sausage in a White Wine Garlic Sauce

Rigatoni alla Domenico \$65 | \$90

Fresh Mezzi Rigatoni Pasta in a Homemade Marinara Sauce with Sautéed Eggplant, Onions & Topped with Freshly shaved Ricotta Salata

Analetti al Forno \$65 | \$110

Fresh Analetti Pasta in a Homemade Bolognese Sauce with Fresh Peas, Ricotta Cheese & Fresh Mozzarella Baked to Golden Perfection

Lasagna \$65 | \$110

A Rich Creamy Pasta Dish Layered with Pasta Sheets, Ricotta Cheese, Ground Beef, Fresh Mozzarella, & Homemade Marinara Sauce

Cavatelli Bolognese \$65 | \$110

Fresh Cavatelli Pasta in a Homemade Bolognese Sauce with Ground Beef & Topped with Freshly Grated Pecorino Romano Cheese

Short Rib Rigatoni \$70 | \$110 NEW

Fresh Rigatoni Pasta in a Homemade Plum Tomato Sauce with Braised Short Ribs & Topped with Fresh Ricotta

CHICKEN ENTREES

Half Tray 8-10 Servings | Full Tray 12-15 servings.

Chicken Parmigiana \$60 | \$90

Crispy Fried Chicken Cutlets with Fresh Mozzarella & Homemade Marinara Sauce

Vodka Chicken Parmigiana \$60 | \$90

Crispy Fried Chicken Cutlets with Fresh Mozzarella & Homemade Vodka Sauce

Chicken Francaise \$60 | \$90

Floured White Meat Chicken in a Lemon Butter Sauce, Topped with Fresh Lemon & Parsley

Chicken Marsala \$60 | \$90

Floured White Meat Chicken with Sautéed Mushrooms in a Marsala Wine Sauce

Chicken & Artichokes \$60 | \$90

White Meat Chicken, Sun-dried Tomatoes & Marinated Artichoke Hearts in a Homemade White Wine Sauce

Chicken Victoria \$60 | \$90

Crispy Fried Chicken, Marinated Artichoke Hearts & Roasted Peppers, Tossed in a Homemade Fresh Herb Dressing

Chicken Scarpariello \$60 | \$90 

Cut Up Chicken Thighs, Sweet Pork Sausage, Sautéed Onions & Sliced Hot Cherry Peppers in a Light Butter Sauce

Chicken Rollatini \$60 | \$90

Crispy Baked Chicken with Your Choice of Spinach & Fresh Mozzarella or Ham & Fresh Mozzarella with a Drizzle of Homemade Pesto

Stuffed Chicken Breast \$65 | \$90 NEW

Bell & Evans Chicken Breast Stuffed with Ground Sausage, Rice, Freshly Grated Cheese & Onions with a Homemade Brown Gravy

PORK ENTREES

Half Tray 8-10 Servings | Full Tray 12-15 servings.

Sausage & Peppers \$55 | \$90

Homemade Sweet Pork Sausage Mixed with Sautéed Vidalia Onions & Bell Peppers

BBQ Ribs \$55 | \$90

Homestyle Cooked Pork Mixed in our Smoked BBQ Sauce & Paired with Potato Sliders Rolls

Pulled Pork \$60 | \$95

Homestyle Cooked Pork Mixed in our Smoked BBQ Sauce & Paired with Potato Sliders Rolls

Stuffed Loin of Pork \$60 | \$95 NEW

Stuffed with Prosciutto di Parma, Freshly Grated Cheese & Roasted Peppers

Stuffed Pork Chops \$65 | \$110 NEW

6 Pieces / 12 Pieces

Your Choice of Prosciutto & Mozzarella or Spinach & Mozzarella

Sliced Over a Bed of Rice Topped with Mushroom Gravy

BEEF ENTREES

Half Tray 8-10 Servings | Full Tray 12-15 servings.

Meatballs \$55 | \$90

Homemade Meatballs in our Homemade Marinara Sauce, Topped with Freshly Grated Pecorino Romano Cheese

Meatballs Parmigiana \$55 | \$90

Homemade Meatballs in our Homemade Marinara Sauce, Topped with Freshly Grated Pecorino Romano Cheese & Homemade Fresh Mozzarella

Roast Beef & Mushrooms \$55 | \$90

Perfectly Sliced Roast Beef with Sautéed Onions & Mushrooms in our Homemade Brown Gravy

Beef & Broccoli Teriyaki \$55 | \$90 NEW

Asian Inspired Stir Fry with Bite Size Tender Beef Pieces & Broccoli Florets Tossed in a Teriyaki Marinade

Stuffed Peppers \$55 | \$90 NEW

Traditional Stuffed Peppers with Marinated Ground Sirloin, Marinara Sauce & Rice. Topped with Homemade Fresh Mozzarella

EXCLUSIVE ENTREES

Half Tray 8-10 Servings | Full Tray 12-15 servings.

Steak & Onions \$75 | \$120

Perfectly Sliced Prime Rib Eye with Caramelized Onions

Braised Short Ribs \$75 | \$120 NEW

Slow Cooked Short Ribs Braised in a Plum Tomato Sauce with Potatoes, Carrots & Celery

Veal Parmigiana \$80 | \$120

Crispy Fried Veal Cutlets with Fresh Mozzarella & Homemade Marinara Sauce

Veal Spiedini \$80 | \$120

Crispy Fried Veal Cutlets Stuffed with Prosciutto di Parma, Shredded Mozzarella, Grated Pecorino Romano Cheese, Pignoli Nuts & Topped in our Homemade Pesto

Veal Marsala \$80 | \$120

Floured Veal Cutlets with Sautéed Mushrooms in a Marsala Wine Sauce

Veal Sorrentino \$80 | \$120

Lightly Fried Veal Cutlets with Eggplant, Prosciutto & Fresh Mozzarella

Lobster Mac & Cheese \$80 | \$125

Fresh Pasta Tossed in our Homemade Cheese Sauce, Topped with Seasoned Breadcrumbs & Fresh Maine Lobster

Surf & Turf \$85 | \$145 NEW

Thinly Sliced Skirt Steak with Marinated Grilled Shrimp & Seasoned Asparagus

SEAFOOD ENTREES

Half Tray 8-10 Servings | Full Tray 12-15 servings.

Lobster Tails Oreganata *Market Price* NEW

6 Pieces of 8oz Tails

Prepared Oreganata Style with Butter, Lemon, Garlic, Parsley, White Wine & Topped with Toasted Seasoned Breadcrumbs.

Linguini & Shrimp \$65 | \$95 NEW

Fresh Linguini Pasta Tossed in an Extra Virgin Olive Oil with Sautéed Spinach, Seasoned Shrimp & Grape Tomatoes

Linguini & Clams \$65 | \$110

Fresh Linguini Pasta with Little Neck Clams Tossed in Clam Juice, White Wine, Garlic, Extra Virgin Olive Oil & Fresh Parsley

Shrimp Scampi \$70 | \$120

Butterflied Shrimp Served in a Butter Sauce over Al Dente Linguine Pasta

Zuppa Di Mussels \$75 | \$120 

Steamed Mussels Served in our Homemade Fra Diavolo Sauce over Al Dente Linguine Pasta

Seafood Fra Diavolo \$75 | \$120 

Fresh Jumbo Shrimp, Little Neck Clams, Mussels Served in our Homemade Fra Diavolo Sauce over Al Dente Linguine Pasta

Baked Clams \$75 | \$120

20 Pieces / 40 Pieces

Little Neck Clams Mixed with Fresh Garlic, Parsley & White Wine with Seasoned Breadcrumbs

Sautéed Calamari \$75 | \$120 

Sautéed Rings & Tentacles of Calamari. Served in Your Choice of Homemade Marinara Sauce or Fra Diavolo Sauce

Crispy Calamari \$80 | \$120

Tender Rings & Tentacles of Calamari, Lightly Battered & Fried, Served with Fresh Lemon & Homemade Marinara Sauce

Shrimp Parmigiana \$80 | \$120

Butterflied Shrimp, Lightly Breaded & Fried with Fresh Mozzarella & Homemade Marinara Sauce

Fire Cracker Shrimp \$80 | \$120

Light Battered & Fried Jumbo Shrimp Tossed in our Homemade spicy Honey Aioli

Shrimp Oreganata \$80 | \$120

Butterflied Shrimp in our Homemade Garlic White Wine Sauce Topped with Seasoned Breadcrumbs

VEGETABLE ENTREES

Half Tray 8-10 Servings | Full Tray 12-15 servings.

Broccoli Oreganata \$50 | \$85

Freshly Steamed Broccoli in our Homemade Garlic White Wine Sauce Topped with Seasoned Breadcrumbs

Homestyle Mashed Potatoes \$50 | \$85

Golden Potatoes Mashed with Cream, Butter, Salt & Peppers

Roasted Potatoes \$50 | \$85

Roasted Golden Potatoes Tossed in Oil with Garlic, Rosemary & Fresh Herbs

Eggplant Parmigiana \$55 | \$90

Crispy Fried Eggplant with Fresh Mozzarella & Homemade Marinara Sauce

Eggplant Rollatini \$55 | \$90

Crispy Fried Eggplant Rolled with Homemade Seasoned Ricotta with Fresh Mozzarella & Homemade Marinara Sauce

Stuffed Eggplant Rollatini \$55 | \$90 NEW

Crispy Fried Eggplant Stuffed with Homemade Seasoned Ricotta, Fresh Spinach & Mozzarella Topped with Homemade Marinara Sauce

Grilled or Roasted Vegetables \$55 | \$90

Freshly Seasoned Vegetables Drizzled in Olive Oil

Broccoli Rabe \$60 | \$90

Sautéed Broccoli Rabe Tossed in Garlic & Oil

Stuffed Baby Artichokes \$60 | \$95

Baby Artichokes Stuffed with Fresh a Homemade Breadcrumb Mix & Baked till Golden Brown

Asparagus Di Parma \$60 | \$95

Grilled Asparagus with Fresh Mozzarella, Prosciutto di Parma Tossed in a Balsamic Vinaigrette Reductions & Topped with Red Onions & Grape Tomatoes

Twisted Brussel Sprouts \$65 | \$95

Roasted Brussel Sprouts, with Chopped Fuji Apples, Pancetta & Tossed in a Balsamic & Hot Honey Reduction

THE KIDS TABLE

Half Tray 8-10 Servings | Full Tray 12-15 servings.

French Fries \$50 | \$80

Sliced Golden Potatoes Fried till Crispy

Chicken Fingers \$50 | \$85

Crispy Fried Chicken Tenders. Served with Honey Mustard & Ketchup

Macaroni & Cheese \$55 | \$85

Fresh Pasta Tossed in our Homemade Cheese Sauce, Topped with Seasoned Breadcrumbs & Baked till Crispy

Mozzarella Sticks \$50 | \$85

Fresh Mozzarella, Breaded with Seasoned Breadcrumbs & Fried till Crispy

BREAKFAST BUFFET

Continental Breakfast \$13.99 Per Person

Minimum of 10 People

An Assortment of Muffins, Croissants, Pound Cakes, Crumb Cakes, Biscotti, Rugalach & Fresh Bagels. This Package Includes the Following

- Cream Cheese
- Flavored Cream Cheese
- Butter
- Assorted Jams
- Columbian Coffee
- Decaf Coffee
- Creamers
- Sweeteners

- Orange Juice
- Cutlery
- Cups

Elite Breakfast \$17.99 Per Person

Minimum of 15 People

This Package Includes Everything Provided in the Continental Breakfast with the Addition of: Scrambled Eggs, Bacon, Breakfast Sausage, Home Fries & Brioche French Toast

Breakfast On The Go \$70 | \$100

18 Pieces / 36 Pieces

Your Choice of Flour Tortillas or Slider Rolls. Stuffed with New York's Traditional Bacon, Egg & Cheese

Bagel Platter \$25.99 per dozen

An Assortment of Fresh Bagels, Butter, Cream Cheese & Jams

Flavored Cream Cheese Upon Request

Alla Carte

Scrambled Eggs

\$45 | \$80

Maple Brown Sugar French Toast

\$55 | \$75

Smoked Bacon

\$55 | \$90

Breakfast Sausage

\$55 | \$100

Platters

Assorted Danishes

\$55 | \$95

Assorted Fruit

\$60 | \$95

Box of Coffee

\$27.99

10-12 Servings

A 50% Deposit is Required at the Time of Order

All Cancellations or Modifications are due 72 Hours Prior to Day of Order

\$5 Rack Deposit Per Rack - Will be Reimbursed upon Return

