



That Personal Touch

CATERING, INC.

at

The Franciscan
EVENT CENTER

303-790-0477

720-476-4740

CATERING MENU

BREAKFAST CATERING MENU

(MINIMUM ORDER OF 10 PER ITEM) – PRICE REFLECTS PER PERSON

THE ALL AMERICAN \$13.99

CAGE-FREE SCRAMBLED EGGS, TOPPED WITH CHEDDAR CHEESE, COUNTRY POTATOES, 2 SLICES OF BACON & 2 SAUSAGE, BUTTERMILK/BLUEBERRY/CHOCOLATE-CHIP PANCAKES AND FRESH SEASONAL FRUIT

SOUTHERN LOVING \$13.99

CAGE-FREE SCRAMBLED EGGS, HASH BROWN, BISCUITS & SAUSAGE GRAVY, BACON AND FRESH SEASONAL FRUIT

ZUCHINNI FRITATTA (VG) \$12.99

ZUCCHINI, CAGE-FREE EGGS, SUNDRIED TOMATOES, ONION, GRUYERE, CHEDDAR & GOAT CHEESE & SEASONAL FRESH FRUIT

HAM & CHEESE STARTA \$12.99

CAGE-FREE EGGS, HAM, BROCCOLI, MUSHROOM, SWISS & CHEDDAR CHEESE, POTATOES & SEASONAL FRESH FRUIT

BUTTERMILK/BLUEBERRY/ CHOCOLATE-CHIP PANCAKES \$4.99 PP

FLIGHT-SIZED PANCAKE SERVED WITH VERMONT MAPLE SYRUP, BLACK BERRIES, STRAWBERRIES AND CINNAMON BUTTER

EXECUTIVE EUROPEAN BREAKFAST \$12.99

FLAKY CROISSANT SERVED WITH BUTTER, ASSORTED JAM, FRESH SEASONAL FRUIT, SLICED GOUDA AND SWISS CHEESE

SUNRISE BREAKFAST BURRITO \$11.99

FLOUR TORTILLAS FILLED WITH CAGE-FREE SCRAMBLED EGGS, SAUSAGE, BACON, CHEDDAR CHEESE, SAUTÉED ONIONS, PEPPERS WITH CHEF'S SPECIAL SAUCE & FRESH SEASONAL FRUIT

ROASTED PORTOBELLO FRITTATA (VG) \$12.99

CAGE-FREE EGGS, PORTOBELLO, SWISS CHEESE, CARAMELIZED ONIONS & SEASONAL FRESH FRUIT

BREAKFAST CROISSANT SANDWICH \$10.99

CROISSANT, CAGE-FREE SCRAMBLED EGGS, SHARP CHEDDAR, DELI HAM, BABY SPINACH & FRESH SEASONAL FRUIT

LA FRENCH TOAST \$4.99 PP

FRESH CHALLAH, MASCARPONE CREAM, ORANGE MARMALADE, FRESH BERRIES & VERMONT MAPLE SYRUP

BREAKFAST BEVERAGES

COLOMBIAN COFFEE \$28.99/GAL

INDIVIDUAL ASSORTED JUICES \$1.99 EACH

ASSORTED SODAS \$1.99 EACH

LEMONADE \$14.99/GAL

FRESH BREWED TEA \$24.99/GAL

BOTTLED WATER \$1.99 EACH

VITAMIN WATER \$1.99 EACH

CHAI \$28.99/GAL

BREAKFAST MENU A LA CARTE

YOGURT & GRANOLA TOPPING \$3.99 EACH

BAGELS & CREAM CHEESE \$3.99 EACH

SEASONAL FRESH FRUIT TRAY (MIN 10) \$4.99 PP

HARD BOILED EGG \$0.99 EACH

GRANOLA BARS \$1.99 EACH

PASTRIES W/SWEET BUTTER \$3.99 EACH

*ASK ABOUT ANY SPECIAL DIETARY RESTRICTION.





ARTISIAN SANDWICH BOXED LUNCHES

(MINIMUM 10) - \$13.99 EA

BOXED LUNCH INCLUDES FRESH SEASONAL FRUIT, DINNER MINT & FRESHLY BAKED CHOCOLATE-CHIP COOKIE

YOUR CHOICE OF SALAD:

POTATO, PASTA PRIMAVERA, COWBOY CAVIER, OR FRUIT SALAD

CALIFORNIA CHICKEN CLUB

CHARBROILED ROSEMARY CHICKEN BREAST, APPLE WOOD SMOKED BACON, AVOCADO, PEPPER JACK CHEESE, LETTUCE, AND TOMATO ON A CIABATTA ROLL

FRENCH COUNTRY STEAK

GRILLED BEEF MEDALLION, CARAMELIZED ONIONS, MUSHROOMS, BLUE CHEESE AND ROASTED PEPPERS ON FRENCH BAGUETTE

TUSCAN CHICKEN

GRILLED CHICKEN BREAST, SPINACH, ROASTED PEPPERS, MOZZARELLA CHEESE AND PARMESAN-SUNDRIED TOMATO-ARTICHOKE AIOLI

STEAK BRUSCHETTA

GRILLED STEAK MEDALLION, CARAMELIZED ONION, MOZZARELLA, BASIL, SPRING GREENS, TOMATO AND ARUGULA AIOLI

BANH MI

PULLED PORK, CUCUMBER, ROMAINE, SHREDDED CARROT, CILANTRO, PICKLED ONIONS AND SRIRACHA MAYO

LAMB & BEEF GYRO

GYRO MEAT, TZATZIKI SAUCE, CUCUMBER, FETA CHEESE, ONION, LETTUCE AND TOMATO

AVOCADO SANDWICH (V)

GUACAMOLE, PICKLED RED ONIONS, CUCUMBER, TOMATO, OLIVES & BANANA PEPPER

TURKEY AVOCADO BACON

SLICED TURKEY BREAST, APPLEWOOD SMOKED BACON, AVOCADO SLICES, CHEDDAR CHEESE, LETTUCE AND TOMATO ON MULTIGRAIN BREAD

TRADITIONAL CLUB

SLICED HONEY CURED HAM, TURKEY BREAST, APPLEWOOD SMOKED BACON, LETTUCE, TOMATO ON A SOURDOUGH BREAD

GRILLED PORTOBELLO

MARINATED PORTOBELLO MUSHROOM, HAVARTI CHEESE, ROASTED PEPPERS, SPRING GREENS AND BALSAMIC GLAZE

THE ULTIMATE TURKEY SANDWICH

PIMENTO CHEESE, TURKEY, SPINACH, TOMATO, ROASTED PEPPER AIOLI

BLACKBEAN SANDWICH (V)

BLACK BEAN PATTY, AVOCADO-CHIPOTLE MAYO (VEGAN), SUNDRIED TOMATOES, CARAMELIZED ONIONS, LETTUCE AND GUACAMOLE

CAPRESE SANDWICH (VG)

TOMATO, MOZZARELLA, PESTO & SPINACH

THE DELI BOX

(MINIMUM 10) - \$12.99 EA

BOXED LUNCH INCLUDES FRESH SEASONAL FRUIT, DINNER MINT & FRESHLY BAKED CHOCOLATE-CHIP COOKIE, WITH LETTUCE, TOMATO AND MAYO SPREAD AND ONE CHOICE OF SALAD

TURKEY BREAST

ROAST BEEF

HONEY CURED HAM

GARDEN VEGETARIAN

*ASK ABOUT ANY SPECIAL DIETARY RESTRICTION.

SOUPS

(MINIMUM 10) \$3.99 PP

TOMATO BISQUE

BROCOLLI CHEDDAR

PORK GREEN CHILLI

MINISTRONE

CHICKEN TORTILLA SOUP

VEGETABLE SOUP

CHICKEN NOODLES SOUP

NEW ENGLAND CLAM CHOWDER

SWEET CORN CHICKEN SOUP

ARTISIAN SANDWICH WRAP

(MINIMUM 10) - \$13.99 EA

INCLUDES: SALAD, FRESH SEASONAL FRUIT, DINNER MINT & CHOCOLATE-CHIP COOKIE

YOUR CHOICE OF SALAD:

POTATO, PASTA PRIMAVERA, COWBOY CAVIER, OR FRUIT SALD

CHICKEN RANCH

CRISPY FRIED CHICKEN STRIPS, WASABI RANCH DRESSING, CUCUMBER, SPRING GREENS AND CHOPPED TOMATOES

STEAK HOUSE

SLICED SIRLOIN STEAK, ROMAINE LETTUCE, CHOPPED TOMATOES, BACON, AVOCADO CREMA WRAPPED

ARTISIAN GRADEN WRAP (V)

SPINACH WRAP STUFFED WITH SAUTÉED VEGETABLES AND ROASTED BELL PEPPER HUMMUS

BEEF FAJITAS

GRILLED FLANK STEAK, BELL PEPPERS & ONIONS, WITH SHREDDED LETTUCE, AVOCADO, TOMATO, SHREDDED CHEDDAR CHEESE AND SLICED BLACK OLIVES

CHICKEN SHAWARMA WRAP

SHAWARMA CHICKEN, TZATZIKI SAUCE, ONION, LETTUCE, TOMATO & CUCUMBER

BUFFALO CHICKEN WRAP

CRISPY FRIED CHICKEN STRIPS, LETTUCE, TOMATO, JACK CHEDDAR & CHIPOTLE CREMA

HOT SANDWICH BUFFET

(MINIMUM 10) - \$13.99 PP

PHILLY CHEESESTEAK

THINLY SLICED BEEF STEAK WITH MELTED PROVOLONE, SAUTED BELL PEPPERS, ONIONS, AND MUSHROOMS ON A TOASTED HOOGIE ROLL, SERVED WITH POTATO SALAD **OR** TOSSED SALAD, CAJUN ROASTED POTATOS AND CHOCOLATE-CHIP COOKIE.

FRENCH DIP

THIN SLICED BEEF, SWISS CHEESE, CARAMELIZED ONION, AND AU JUS. SERVED WITH ROASTED POTATOES, TOSSED SALAD AND CHOCOLATE-CHIP COOKIE

HAMBURGER BAR

GROUND CHUNK OR FRIED CHICKEN PATTY OR GRILLED CHICKEN OR BLACK BEAN PATTY (VEGAN) SERVED WITH GOURMET BUNS, LETTUCE, TOMATOES, PICKLES, ONIONS, CHEDDAR CHEESE, BACON, CHIPS AND CHOCOLATE-CHIP COOKIE

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EXECUTIVE SALAD BOX LUNCH

(MINIMUM 10) - \$13.99 EA

INCLUDES DINNER ROLL, MINT, DRESSING AND CHOCOLATE-CHIP COOKIE

COBB SALAD

MIXED GREENS WITH BROILED CHICKEN BREAST, MUSHROOMS, CRUMBLED BACON, BLEU CHEESE, TOMATO WEDGES AND BLACK OLIVES, BLUE CHEESE DRESSING ON THE SIDE

SPINACH SALAD

FRESH SPINACH LEAVES, CHEDDAR CHEESE, MUSHROOMS, WALNUTS, CHOPPED BACON AND CHOPPED EGGS. HONEY MUSTARD DRESSING ON THE SIDE

BRONCO STEAK

SLICED MARINATED SIRLOIN, MUSHROOMS, ARTICHOKE HEARTS, GRAPE TOMATOES AND CRUMBLED BLEU CHEESE ON A BED OF MIXED GREENS

HEIRLOOM TOMATO SALAD

HEIRLOOM TOMATO, CHICKEN BASIL, FETA CHEESE, MINT, ENGLISH CUCUMBER, FLAT-PARSLEY, CAPERS & BALSAMIC VINEGAR DRESSING ON THE SIDE

CHEF'S SALAD

MIXED GREENS, JULIENNE HAM & TURKEY, CHEDDAR, SWISS CHEESE, SLICED EGG, BELL PEPPER RINGS, TOMATO WEDGES AND OLIVES. BLEU CHEESE DRESSING ON THE SIDE

KALE POWER SALAD

BAKED SWEET POTATO, OLIVE OIL, CURLY KALE, GARBANZO BEANS, AVOCADO, DRIED CRANBERRIES, RED ONION ROUNDS WITH A HUMMUS DRESSING ON THE SIDE

RAINBOW SALAD BOWL WITH CILANTRO LIME HUMMUS

ROMAINE, MIXED GREENS, PICKLED RED ONION, AVOCADO, POMEGRANATE, DICED CUCUMBER, HEMP SEEDS & CILANTRO LIME HUMMUS

STUFFED AVOCADO PEAR

FILLED WITH SHRIMP SALAD AND GARNISHED WITH TOMATO WEDGES, DEVILED EGG AND FRUIT & CHEESE SKEWER

ASIAN MANDRIN CHICKEN

FLAMED BROILED CHICKEN BREAST OVER MIXED GREENS, WITH MANDARIN ORANGE, OLIVES AND TOASTED ALMONDS, HONEY-POPPY SEED DRESSING ON THE SIDE

CHICKEN CAESER

ROMAINE HEARTS TOPPED WITH GRILLED CHICKEN BREAST, ARTICHOKE HEARTS, BLACK OLIVES, TOMATO WEDGES, CROUTONS AND SHAVED PARMESAN CHEESE

GARDEN FRESH

MIXED GREENS TOPPED WITH AN ARRAY OF FRESH VEGETABLES. NO MEAT OR DAIRY. CHOICE OF DRESSING ON THE SIDE

SALMON FILLET SALAD (ADD \$1)

CHARBROILED SALMON ON A BED OF SPRING GREENS, GARNISHED WITH TOMATO WEDGES, SLICED EGG, LEMON WEDGES, CUCUMBER SLICES AND CITRUS HONEY-MUSTARD DRESSING.

QUINOA SALAD

QUINOA, DRIED CRANBERRIES, CILANTRO, CURRY POWDER, CUMIN, DICED BELL PEPPER, CHOPPED GREEN ONIONS & OLIVE OIL

BLACKEND SHRIMP AVACADO SALAD

BLACKENED SHRIMP, AVOCADO, MIX GREENS, HEIRLOOM TOMATOES, CUMIN, LEMON AIOLI AND SHAVED ALMONDS

*ASK ABOUT ANY SPECIAL DIETARY RESTRICTION.

COLD BUFFET LUNCHEON

(MINIMUM 10) - \$14.99

****ADD SOUP TO ANY ORDER FOR \$3.99 PER PERSON**

THE CHARCUTIERE - \$17.99

SLICED HERB- CRUSTED PETITE SIRLOIN, ORANGE-GLAZED PORK LOIN & FLAME BROILED CHICKEN BREASTS, GRILLED VEGETABLE SALAD, FRESH FRUITS & CHEESE, DEVILED EGGS, FRENCH BREAD, AND FRESH CHOCOLATE-CHIP COOKIE

BUILD-YOUR-OWN SANDWICH BAR

ASSORTED WRAPPED SANDWICH HALVES (2 PER PERSON), FRESH FRUITS, TWO SALAD CHOICES AND CHOCOLATECHIP COOKIE

SOUP-SALAD-SANDWICH BAR

HOMEMADE SOUP, GARDEN SALAD WITH TWO DRESSINGS ON THE SIDE, ASSORTED WRAPPED SANDWICH HALVES (ONE PER PERSON) AND CHOCOLATE-CHIP COOKIE

THE DELI BUFFET

HONEY CURED HAM, TURKEY BREAST, ROAST BEEF AND CHEDDAR CHEESE AND SWISS CHEESE, ASSORTED BREADS, LETTUCE, TOMATO, AND CONDIMENTS. POTATO SALD AND PASTA PRIMAVERA SALD, FRESH FRUITS, AND CHOCOLATE-CHIP COOKIE

BUILD-YOUR-OWN SALAD BAR

SLICED FLAME BROILED CHICKEN BREAST, BOWL OF ROMAINE HEARTS, TOMATOES, ARTICHOKE HEARTS, BLACK OLIVES, MUSHROOMS, CROUTONS AND SHAVED PARMESAN CHEESE. SERVED WITH FRESH ROLLS, BUTTER, AND CHOCOLATE-CHIP COOKIE

PITA BAR

CHOICE, TUNA AND SHRIMP **OR** CHICKEN AND BEEF, WITH LETTUCE AND TOMATO AND CHOOSE TWO SALADS FROM POTATO, PASTA PRIMAVERA, OR TOSSED SALAD, AND A DESERT OF THE DAY

SOUTHWEST MENU

(MINIMUM 10) - 15.99

SERVED WITH SPANISH RICE, VEGETARIAN REFRIED BEANS, TORTILLA CHIPS, SALSA, CHOPPED LETTUCE AND TOMATO, SHREDDED CHEDDAR, GUACAMOLE, SOUR CREAM, AND CHEF'S DESSERTS

BEEF & CHICKEN FAJITAS

MARINATED SIRLOIN & CHICKEN BREAST STRIPS GRILLED WITH RED AND GREEN BELL PEPPERS; ONIONS SERVED WITH FLOUR TORTILLAS

SMOTHERED BURRITO

SMOTHERED BURRITO WITH FILLING OPTIONS OF CARNITAS, AL PASTOR, CHICKEN, CARNE ASADA

TACO BAR

SEASONED PREMIUM GROUND BEEF AND SHREDDED MESQUITE CHICKEN, WITH HARD AND SOFT TACO SHELLS

CHICKEN ENCHILADA

SMOKED CHICKEN WITH GREEN CHILES, JACK CHEDDAR, CORN TORTILLAS BAKED IN OUR SPECIAL SAUCE SERVED WITH SPANISH RICE, CHIPS, SALSA, REFRIED BEANS, AND SOUR CREAM.

ANYTIME BARBECUE CATERING MENU

(MINIMUM 10)

SERVED WITH FRESH ROLLS, CONDIMENTS, AND CHEF'S DESSERT ASSORTMENT

CHOICE OF MEATS: BEEF BRISKET, CAROLINA PORK, CHICKEN BREAST, PORK RIBS

CHOICE OF SIDES: RANCH OR BAKED BEANS, TOSSED SALAD, POTATO SALAD, PASTA SALAD, POTATO CHIPS, SEASONED CORN

TWO MEATS & TWO SIDES \$17.99 PP

THREE MEATS & THREE SIDES \$19.99 PP

*ASK ABOUT ANY SPECIAL DIETARY RESTRICTION.



HOT BUFFETS

(MINIMUM 10) - \$15.99

ONE CHOICE OF SIDE: FLAVOURED RICE, MASH POTATOES, ROASTED POTATOES OR GRILLED VEGETABLES.

SERVED WITH TOSSED SALAD, FRESH ROLLS, AND DESSERT OF THE DAY

POTATO BAR

LARGE IDAHO POTATOES, BUTTER, SOUR CREAM, BACON BITS, CHEDDAR CHEESE, CHIVES AND TWO HOT TOPPINGS OF HOMEMADE CHILI AND BROCCOLI CHEESE SAUCE

CHICKEN BREAST A L'ORANGE

PAN SEARED CHICKEN WITH A ZINFANDEL ORANGE SAUCE

CHICKEN VERONA

PARMESAN CRUSTED CHICKEN TOPPED WITH A LEMON SCENTED BECHAMEL SAUCE

CHICKEN BARRONESS

CHICKEN BREAST FILLED WITH APPLES & CRANBERRY DRESSING, WITH APPLE BRANDY REDUCTION SAUCE

HERB ROASTED CHICKEN WITH SHALLOTS

BROILED FILET OF SALMON (ADD \$1)

SALMON FILET WITH CHAMPAGNE DIJON SAUCE

ORANGE BALSAMIC GLAZED SALMON (ADD \$1)

ROAST PORK LOIN

FINISHED WITH AN APRICOT BRANDY SAUCE.

HERB CRUSTED PORK LOIN

ROASTED WITH A SPECIAL HERB MARINATE

BBQ BEEF BRISKET

SMOKED AND SLOW COOKED BRISKET SERVED WITH A CHEF'S SPECIAL SAUCE

BEEF MEDALLIONS

GRILLED BEEF WITH MUSHROOMS IN A COGNAC CREAM REDUCTION

CABERNET MEATLOAF

A MIXTURE OF HERBS, SHALLOTS, AND PREMIUM GROUND BEEF WITH WILD MUSHROOM CABERNET SAUCE.

EGG PLANT PAREMESAN

SERVED WITH CAESAR SALAD

LEMON ARTICHOKE CHICKEN

GRILLED CHICKEN BREAST WITH A LEMON BEURRE BLANC SAUCE SERVED WITH ARTICHOKE HEARTS

CHICKEN TERIYAKI KABOB

SKEWERED CHICKEN BREASTS CUBES, PINEAPPLE, RED ONION, AND BELL PEPPER GLAZED WITH TERIYAKI SAUCE

GRILLED CHICKEN ROSEMARY WITH MUSTARD CREAM SAUCE

HERB CRUSTED BUTTERMILK FRIED CHICKEN

CHIMICHURRI SALMON (ADD \$1)

MARINATED GRILLED SALMON HOUSE-MADE CHIMICHURRI SAUCE

TUSCAN STUFFED PORKLOIN

ROAST PORK LOIN STUFFED WITH SPINACH; RED PEPPERS & CHEESE SERVED WITH A LIMONCELLO REDUCTION CREAM SAUCE

HONEY SRIRACHA PORK

GRILLED PORK LOIN WITH HONEY AND SRIRACHA SAUCE

STEAK & SHRIMP KEBABS

GRILLED SKEWERED BEEF SIRLOIN, LARGE SHRIMP & FRESH VEGETABLES

CLASSIC YANKEE POT ROAST

SERVED WITH VEGETABLES AND PARSLEY POTATOES BEEF AND VEGETABLE STEW

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ITALIAN MENU

(MINIMUM 10) - \$15.99

SERVED WITH CAESAR OR TOSSED SALAD, FRESH GARLIC BREAD, AND TIRAMISU

FOUR CHEESE SPINACH RAVIOLI IN ALFREDO SAUCE

SPAGHETTI & MEATBALLS

CHICKEN PARMIGIANA

CHICKEN FETTUCINE ALFREDO

SPAGHETTI AGLIO E OLIO

CHICKEN MARSALA WITH MUSHROOMS AND MARSALA SAUCE

LINGUINI WITH SHRIMP SCAMPI

TRADITIONAL BAKED MEAT OR VEGETERIAN LASAGNA

SERVED WITH TOSSED SALAD, FRESH ROLLS, AND TIRAMISU

HALF PAN (SERVES 8-10) - \$130

FULL PAN (SERVES UP TO 20) - \$199

BREAK TIME SNACKS

(CHOOSE 2 - \$4.99 PER PERSON)

(CHOOSE 3 - \$6.99 PER PERSON)

POPCORN

PRETZELS

STRING CHEESE

HERSHEY CHOCOLATE NUGGETS

ASSORTED CHIPS

MIXED NUTS

GRANOLA BARS

TRAIL MIX

RICE CAKES

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A LA CARTE

(MINIMUM 12)

FINGER DESSERT TRAY
\$3.99 EA

COOKIES & BROWNIE FINGERS
\$2.99 PP

CHIPS AND SALSA \$3.99 PP

CHIPS AND QUESO \$3.99 PP

CHOCOLATE DIPPED STRAWBERRIES
(12) \$17.99

VEGETABLE CRUDITE WITH DIP
\$3.99 PP

CHIPS AND GUACAMOLE \$3.99 PP

CHIPS AND CHORIZO QUESO DIP \$3.99 PP

HORS D'OEUVRES

DISPLAY TRAYS (MINIMUM 12)

FRESH FRUIT DISPLAY \$4.99 PP

LARGE CHILLED GULF SHRIMP
WITH COCKTAIL SAUCE \$32.99
15 LARGE PIECES OF SHRIMP

GOURMET CHEESE BOARD \$4.99 PP

FILLED WHOLE BAKED BRIE \$49.99

SERVED WITH RASPBERRY PRESERVES OR BROWN
SUGAR & WALNUTS FILLING AND CROSTINI
SERVES 20-30

HOT CANAPES

(BY THE DOZEN) \$28.99

RASPBERRY BRIE PURSES

VEGETABLE SPRING ROLLS

CHICKEN SPRING ROLLS

MINI EGG ROLLS W/ HOT MUSTARD

MINI CHILI RELLENOS

MINI CRAB CAKES REMOULADE

CAJUN CHICKEN FINGERS

SPICY BEEF BROCHETTES

ITALIAN MEATBALLS

TEMPURA SHRIMP

GOUDA CHEESE PUFFS

SPANAKOPITA

VEGETABLE POT STICKERS

CHICKEN POT STICKERS

ASSORTED MINI QUICHE

STUFFED MUSHROOM DELUXE

COCONUT CHICKEN

CHICKEN TERIYAKI SKEWERS

MINI CHICKEN QUESADILLAS

HAWAIIAN MEATBALLS

BACON WRAPPED SCALLOPS

CHICKEN SAMOSA

VEGETABLE SAMOSA

CHICKEN KEBAB

FOOD WARMER PACKAGE

\$15.00 PER DISH

(DISPOSABLE CHAFING DISH WITH STERNO WHICH WILL KEEP FOOD WARM FOR 2-3
HOURS AFTER DELIVERY)