

CORPORATE & SCHOOLS MENU

Breakfast Buffet

\$11/pp	\$14/pp	\$17/pp	\$20/pp
Assorted Danishes, Donuts and bagels with cream cheese and butter Fresh Whole Fruit Coffee and Tea Service	1 Breakfast Mains 2 Hot Sides 1 Cold Side Coffee and Tea Service	2 Breakfast Mains 3 Hot sides 2 Cold Sides Coffee and Tea Service	3 Breakfast Mains 3 Hot Sides 2 Cold Sides Coffee and Tea Service

Breakfast Mains

Scrambled eggs, French Toast, Asparagus and Asiago Quiche, Belgian Waffles, Fluffy Blueberry Pancakes

Hot Sides

Bacon, sausage links, scrapple, pork roll, smoked paprika potato hash, cheesy southern grits, thyme roasted root vegetable hash, cheddar skillet potatoes, buttermilk biscuits, creamy oatmeal.

Cold Sides

honey and yogurt, croissants, assorted bagels, assorted Danish, assorted donuts, fresh whole fruit, mixed berries



Boxed Lunches - \$15pp

All boxed lunches come with choice of 3 styles of sandwiches, bag of chips and cookie or brownie.

Honey Roasted Turkey Club on white

Black Forest Ham and Swiss on wheat

BLT 'N' A on whole grain

Roasted Beef and Cheddar on white *+\$1pp*

Three Cheese Club

Chicken Caesar Wrap

Smoked Turkey Breast with Guacamole on whole wheat

Italian (Genoa Salami, Soppressata, Capicola, Aged Provolone) Italian long hot peppers, lettuce, tomato and herb oil *+\$1pp*

Grilled Vegetables with shaved parmesan and rosemary aioli

Deliveries are subject to an additional fee.

ALEXANDER
CATERING COMPANY

CORPORATE & SCHOOLS MENU

Lunch Buffet

\$15/pp

1 Entree
2 Sides
1 Salad

\$19/pp

1 Entree
1 Pasta
2 Sides
1 Salad

\$24/pp

2 Entrees
1 Pasta
2 Sides
1 Salad

Salads

Caesar

Romaine lettuce, shaved Parmesan, garlic croutons, creamy Caesar dressing

Spring Mix

Mescaline greens, shaved carrots, cucumbers, cherry tomatoes, honey-balsamic dressing

Spinach

Marinated strawberries, goat cheese crumbles, toasted pecans, citrus vinaigrette

Arugula and Bleu

Baby arugula, Gorgonzola crumbles, candied walnuts, dried cherries, spiced cider vinaigrette

Avocado and Orange

Iceberg and romaine lettuce, shredded carrots, radish, roasted tomato filet, orange-ginger dressing.

Chef's Seasonal

Preparation of greens topped with seasonal vegetables and choice of dressing

Sides

Rosemary Roasted Red Potatoes

Smoked Paprika Potato Hash

Roasted Garlic Whipped Potatoes

Roasted Sweet Potatoes

Jeweled Cous-Cous

Rice Pilaf

Steamed Broccoli

Roasted Cauliflower

Sautéed Asparagus

Green Beans Almandine

Seasonal Vegetables

Honey Glazed Carrot



Entrees

Chicken Parmigiana
Chicken Marsala
Italian Sausage and Peppers (hot or mild)

Shimpy's Pit BBQ Chicken Thigh

Shimpy's Pit BBQ Pulled Pork

Tandoori Chicken

Herb Roasted Pork

Tenderloin

Shimpy's Meatloaf

Pasta

Meatballs in marinara
Pesto Tortellini

Seasonal Vegetable Lasagna

Bolognese Lasagna

Ravioli ala Vodka

Brown Butter and Herb Gnocchi

Roasted Garlic Shrimp Scampi

Crab Gravy Spaghetti
Tortellini Alfredo

Desserts

Cookies and Milk \$2

Chocolate chip, oatmeal raisin, and sugar cookies with a variety of milk and sweet creams

Warm Bread Pudding \$3

Rich and creamy bread pudding served with Vanilla Ice Cream

Gourmet Cupcakes \$4

Assortment of cupcakes. Choose 3 flavor combinations

Miniature Desserts \$4

Assortment of custards, cakes and terrines.

All orders require a minimum of 25 people.

All packages disposable plates, utensils and napkins.

Upscale Disposables and china rental upgrades are available by request.

Wire Chafer setups are available at an up charge of \$15 each