

QUICK STYLE FROM ENTERTAINING COMPANY

When you need to plan a meeting from our kitchen to your door quickly but with style!

Quick Style Ordering Guidelines

- All orders must be submitted to Entertaining Company Kitchen 24 hours in advance of delivery.
- There will be a 50% cancellation fee for all orders cancelled less than 24 hours prior to delivery time.
- Delivery times are guaranteed within a one-hour window.
- We offer concierge style delivery service.
- Minimum order is \$150.00 plus delivery and tax.
- We accept Visa, MasterCard, American Express and Discover Cards.
- Chef substitutions may apply based on product availability.

BREAKFAST TRAYS

Minimum Order – 10 people per menu item selected

Spinach, Tomato, and Feta Frittata \$4.50 per person

**Wild Mushroom
Three Cheese Frittata** \$4.25 per person

Assorted Vegetarian Quiches \$5.25 per person
served at room temperature

Potato Pancakes \$3.00 per person
roasted peppers, caramelized onions
and crème fraîche

Hickory Smoked Bacon \$3.00 per person

**Assorted Sweetbreads, Muffins
and Coffeecakes** \$7.00 per person
may include chocolate chip, carrot,
zucchini, banana walnut, cinnamon
swirl coffeecake and mini muffins

Assorted Bagels \$4.00 per person
cream cheese, assorted jams
and whipped butter

Fresh Seasonal Fruit Presentation \$5.00 per person

WINTER SPECIAL

\$18.50 per person

Baby Spinach Salad
candied pecans, dried apples, and blue cheese
Cider vinaigrette

EC Handmade Breads and Lavosh
with whipped butter

Roasted Eggplant Ravioli
with pecorino, Kalamata olives, garlic and leeks

Haricots Verts Almondine

Stuffed Chicken Breast
Stuffed with wild mushrooms, spinach, fresh herbs
and brioche
Triple mustard sauce

Tartlets

Chocolate "Turtle" Tarts
dark chocolate ganache with pecans and caramel
and

Winter Berry Tarts
lemon curd with fresh winter berries

ROOM TEMPERATURE LUNCHES

\$15.50 per person

Buffet Sandwiches and Wraps

please select three from the list below

Winter Chicken Salad fresh chicken, celery, toasted pecans & dried cherries tossed in a wildflower honey mayonnaise

Roast Beef Sirloin with blue cheese dressing

Prosciutto fresh mozzarella, marinated artichokes, hearts, basil leaves, and vine ripened tomatoes with a balsamic vinaigrette

Grilled Eggplant Sandwich with bell peppers, Portobello mushrooms, feta cheese, hummus and olive tapenade

Grilled Chicken Breast Wrap with avocado, crispy lettuce, tomatoes, and Tuscan Caesar dressing

ACCOMPANIMENTS:

Please select 2 of the following

Handmade 5-Spice Potato Chips

Fruit Salad

Black Bean Salad with yellow corn, green peppers, and red tomatoes with lime juice, garlic & jalapenos on a bed of romaine lettuce

Mediterranean Orzo Salad with vine-ripened tomatoes, Kalamata olives, red onion and sweet bell peppers

Wild Field Green Salad with crisp apple slices, candied walnuts, dried cranberries, gorgonzola cheese with cider vinaigrette

French Baby Red Sliced Potato Salad with shallots, scallions, and sherry vinaigrette

ENTRÉE SALAD BUFFET

Served Buffet Style - Minimum order of 10 people

Includes Entertaining Company Breads and Butter, Chef's Selection of Seasonal Desserts

Grilled Chicken Caesar *\$13.00 per person*
Chicken breast, romaine hearts, shaved parmesan cheese & sourdough croutons with Caesar dressing

Classic Chopped Salad *\$13.00 per person*
Crisp romaine, feta cheese, olives, grape tomatoes, crispy wonton strips, with herb vinaigrette

Grilled Chicken Field Green Salad *\$13.50 per person*
Wild field greens, red grapes, pears, pistachios, dried cranberries and gorgonzola with sherry shallot vinaigrette

HOT BUFFET LUNCHES

Served Buffet Style – Minimum order of 10 people

Includes Entertaining Company Breads and Butter, Chef's Selection of Seasonal Desserts

The Italian Vegetarian *\$17.00 per person*

Handmade Cheese Tortellini with a Wild Mushroom Sauce and Eggplant Parmesan

Thinly sliced eggplant layered with mozzarella cheese and homemade marinara

Wild Field Green with cucumbers, tomatoes, and carrots with red wine oregano vinaigrette

The Greek *\$18.00 per person*

Grilled Breast of Chicken Oregano in a Lemon Caper Sauce

Roasted Potato Wedges with Lemon Zest

Mediterranean Salad

Romaine lettuce, vine-ripened tomato, Kalamata olives, sweet bell peppers, onion and feta lightly tossed in red wine oregano vinaigrette

Grilled Pita Bread

The Mexican *\$14.00 per person*

**Chicken and Steak Tacos
Black Beans and Mexican Rice**

Accompanied by flour and corn tortillas, cheese, shredded lettuce, diced tomatoes, sour cream and guacamole

Pico de Gallo and Handmade Tortilla Chips

Thai *\$15.00 per person*

Chopped Thai Salad

crisp lettuce and cabbage, cucumbers, cilantro, green onions crispy wonton strips with basil vinaigrette

Chicken Pad Thai

carrots, green onions, chopped peanuts and soy

Vegetable Fried Rice

Potsickers

BEVERAGES

Special Blend

Entertaining Company Coffee and Decaffeinated Coffee

\$2.00 per person

Herbal Teas

\$1.00 per person

Freshly Squeezed Juices
(orange and apple)

\$2.00 per person

Coke, Diet Coke and Sprite

\$2.50 per person

Bottled Water

\$3.00 per person