



**Crystal Spoon**  
CATERING FOR BUSINESS



## **Corporate Catering Office Menu**



**Elegant Affordable Reliable**

**Serving the Catering Needs of the Greater Westchester County Area**

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### Why The Crystal Spoon?

In addition to our extensive gourmet menu selections, you can expect from us:

- **Your job made easier**
- **Exceptional customer service**
- **Special menu planning**
- **Our top culinary talent just to serve you.**
- **Helpful, uniformed drivers**
- **Full set-up with each delivery**
- **Friendly follow-up calls**
- **Low competitive minimums**
- **Corporate invoicing available**





## Breakfast Packages

*To Start The Day...*

### Cold Buffets

**Classic Continental** - (10 guest minimum) \$4.25 per guest

Assorted Bagels, Muffins and Danish served with butter, and cream cheese, and regular coffee service.

**Bagel Continental** - (10 guest minimum) \$4.75 per guest

Assorted Bagels served with butter, fresh fruit preserves, plain and select flavored cream cheeses, and regular coffee service.

**Power Breakfast** - (10 guest minimum) \$5.25 per guest

A nutritious and light break-time snack. Seasonal fresh fruit salad, assorted yogurts and assorted chewy granola bars

**Fresh Start** - (12 guest minimum) \$6.95 per guest

Assorted bagels, yogurt loaf breads, fresh baked croissants, butter cream cheese and fruit preserves. Fresh fruit salad and individual yogurts for half the guests, and regular coffee service.

Add individual assorted juices to any of the above - \$1.50 per guest

**Continental Choice** - (8 guest minimum) \$5.95 per guest

Choose any three from the following – bakery-fresh muffins, bagels, danish, doughnuts, croissants or scones, plus bottled juices, and regular coffee service.

**Euro-Continental Breakfast** - (12 guest minimum) \$9.50 per guest

European-style assortment of freshly baked croissants, bagels, artisan breads, sliced cured ham, swiss cheese, cream cheese packets, low fat yogurt, sliced fresh strawberries and whole grain granola and bottled juices.

Substitute fruit salad for bottled juices for any of the above - \$2.00 per guest

Substitute fresh-sliced fruit tray for fruit salad for any of the above \$0.75 per guest

Substitute fresh fruit kabobs for fruit salad - \$1.50 per guest

**Executive Continental** - (12 guest minimum) \$12.95 per guest

Assorted bagels, muffins, danish, yogurt loaf breads, croissants, scones, and assorted biscotti served with butter, flavored cream cheeses and fruit preserves.

Fresh sliced smoked salmon display and fresh fruit kabobs.

Regular coffee, herbal teas and individual bottled juices.



## Breakfast Packages

*To Start The Day...*

### Hot Buffets

**Simple Hot Breakfast** - (10 guest minimum) \$7.50 per guest

Fresh scrambled eggs, breakfast sausages OR smoked bacon, accompanied with home fries, and bakery fresh rolls.

**Executive Hot Breakfast Buffet** - (10 guest minimum) \$13.95 per guest

Fresh scrambled eggs, breakfast potatoes, breakfast sausages, smoked bacon, bakery-fresh rolls and Bagels. Fruit preserves, butter and cream cheese, fresh sliced fruit tray or assorted bottled juices. Served with regular coffee.

*Substitute any of the following for scrambled eggs:*

Western Scramble (ham, peppers, onions, cheddar cheese) - \$1.75 per guest

Vegetable Scramble (mushrooms, tomatoes, fresh spinach, and swiss cheese) - \$1.50 per guest

Greek Scramble (onions, tomatoes, fresh spinach and Feta cheese) - \$1.75 per guest

Cheese Frittata Primavera (herb cheese, peppers, zucchini, shrooms, tomatoes, onions) - \$2.00 per guest

Substitute fresh fruit kabobs for fresh-sliced fruit tray on any above - \$1.00 per guest

**The Crystal Spoon Signature Dish - Individual Egg Soufflé** (12 guest minimum) \$9.25 per guest

Unique individual egg and cheese pastry shell soufflés baked to perfection

### Sweet Hot Buffets

Choose one of our chef's sweet creations below. Served with bacon or sausage links, and bottled juices.

**Classic French Toast** (10 guest minimum) \$7.50 per guest

Lightly battered, thick-cut Pullman Bread griddled 'til golden.

Served with butter and warm maple syrup

**Amaretto French Toast** (12 guest minimum) \$8.50 per guest

Experience the French toast with a decidedly rich twist, Amaretto flavoring baked right in.

**Strawberry French Toast** (12 guest minimum) \$8.95 per guest

House-made strawberry compote ladled over our Classic French Toast for a sweet sensation.



## Design Your Own . . . Breakfast Buffet

*Giving you the ability to choose what's best for you*

### *Bakery*

**Breakfast Bread Tray** - (10 guest minimum) \$2.75 per guest

Your choice of any three from the following: bakery fresh muffins, bagels, danish, croissants, doughnuts or scones plus appropriate condiments.

**Breakfast Loaves** - (8 guest minimum) \$3.25 per guest

Banana-nut, iced lemon and marble served sliced.

### *Sides*

\$1.75 per guest

**Smoked Bacon** - Crisp bacon slices, three per person. (10 guest minimum)

**Maple Sausage** - Thick maple sausage links, one per person. (10 guest minimum)

**Breakfast Potatoes** - Herbed redskin potato wedges.

### *Entrées*

#### *Sandwiches and Quiche*

**Breakfast Sandwich** – (10 sandwich minimum) individually wrapped \$4.75 per guest

Eggs on toasted bagel, bakery-fresh croissants, or Kaiser rolls topped with melted cheddar cheese.

**A.M. Wrap Up!** – (10 wrap minimum) \$4.25 each

Scrambled eggs and melted cheese, individually wrapped.

*Add bacon, sausage or ham to either of the above for \$1.25 each.*

**Bacon and Egg Quesadilla** – (10 guest minimum) \$4.95 per guest

Scrambled eggs, bacon, cheddar cheese and salsa nestled in a griddled flour tortilla.

**Individual Quiche Selection** - Our chefs lovingly prepare these classic baked \$3.25 each

egg delicacies in pastry shells. (12 guest minimum each type)

Quiche Lorraine - Bacon, ham and Swiss cheese

Quiche Florentine - Sautéed spinach and a blend of Italian cheeses

Quiche Gratin - roasted potatoes laced with shredded mild cheddar cheese

#### *Stratas, Frittatas, French Toasts, and Soufflés*

**Smoked Ham & Port-Salut Strata** - (12 guest minimum) \$5.35 per guest

Premium smoked ham and imported Port-Salut cheese baked in layers with scrambled eggs and cinnamon raisin bread.

**Western Strata** - (12 guest minimum) \$4.50 per guest

Eggs and white or wheat bread blended with smoked ham, sautéed onion and green pepper with cheddar cheese.

**Florentine Strata** - (12 guest minimum) \$3.95 per guest

Eggs and white or wheat bread blended with fresh spinach, swiss cheese and fresh tomatoes.

**The Farmer's Frittata** - (12 guest minimum) \$3.95 per guest

Eggs and roasted potatoes blended with grilled onions, bacon, cheddar and mozzarella cheeses.



## Design Your Own . . . Breakfast Buffet *cont.*

*Giving you the ability to choose what's best for you*

**Classic French Toast** - Lightly battered thick-cut Pullman Bread griddled 'til golden. Served with butter and warm maple syrup. (12 guest minimum) \$3.50 per guest

**Amaretto French Toast** - Experience the classic French toast with a decidedly rich twist, Amaretto flavoring baked right in (12 guest minimum) \$4.50 per guest

**Strawberry French Toast** - House-made strawberry compote ladled over our Classic French Toast for a sweet sensation. (12 guest minimum) \$4.95 per guest

**The Crystal Spoon Signature Dish - Individual Egg Soufflé** \$5.25 per guest  
Unique individual egg and cheese pastry shell soufflés baked to perfection (12 guest minimum)  
\*\*We can substitute egg whites in all of our dishes for an additional \$0.50 per guest

### *Fruit, Yogurt & Cereal*

**Whole Fruit** - Apples, oranges and bananas. (8 piece minimum) \$1.35 each

**Fruit Kabobs** - (5 guest minimum) \$4.00 per guest  
Fresh cantaloupe, honeydew, strawberry, pineapple and grapes (2 per person) \$2.00 each

**Fresh Sliced Fruit Tray** - (10 guest minimum) \$4.50 per guest  
A fresh selection of sliced melons, pineapple, strawberries, and grapes.

**Fresh Fruit Salad** - Selection of seasonal fresh fruit. \$3.75 per guest

**Yogurt** - Assorted flavors in individual containers. (8 guest minimum) \$1.75 each

**Berry Yogurt Parfait** - Low fat vanilla yogurt layered with crunchy granola and seasonal berries. \$3.75 per guest

**Cereal & Milk** - \$3.65 per guest  
Assorted individual wholesome cereals with chilled 1% milk  
Special K                      Special K with Berries                      Smart Start                      Heart to Heart

*Add fresh strawberries and other seasonal berries for \$1.95 per guest. (8 guest minimum)*

**Classic Continental Box Breakfast-** \$8.95 per guest  
Breakfast bakeries (bagel with muffin or danish) served with butter, fruit preserves and cream cheese. Fresh hand fruit. breakfast bar, orange juice and water.

**Mid Morning Break** - (10 guest minimum) \$3.95 per guest  
Assortment of rugalach, breakfast bars, bottled water and coffee service

Supplement your Regular Coffee Service with Tea and/or Decaf Coffee for a slight additional charge.



## Beverages

### *Coffee, Tea & Hot Chocolate*

<b>Fresh-Brewed Regular Coffee</b> (10 guest minimum)	\$2.00 per guest
<b>Tea Service</b> Assorted Lipton and Tazo Teas, airpot of hot water, (12 cups per airpot)	\$10.50 per airpot
<b>Hot Chocolate</b> Individual packets of cocoa mix, airpot of hot water (12 Cups per airpot)	\$10.50 per airpot
<b>1% Milk, Half Pint Carton</b>	\$.75 each

### *Soda, Juice & Water*

<b>Canned Sodas &amp; Waters</b> - Your choice from the following, or we'll send an assortment Less than 10 guests - served chilled; Ten or more guests served with a bucket of ice Coke, Sprite, Pepsi, Diet Coke Diet Sprite, Diet Pepsi and Caffeine-Free products	\$1.50 per guest
<b>Premium Beverages</b> Your choice from the following, or we'll send an assortment	\$2.35 per guest
<b>Snapple Teas</b> Lemon, Diet Lemon, Peach, Diet Peach, Raspberry, Diet Raspberry	
<b>Vitamin Waters</b> Various	
<b>Bottled Juice (10 oz)</b> Your choice of Tropicana Juices (Orange; Apple; Cranberry) or we'll send an assortment. Served chilled	\$1.50 each
<b>Bottled Water</b> Poland Spring Water, served chilled	\$1.00 each
<b>Premium Water</b> Fiji or San Pellegrino Sparkling Water	\$1.95 each

## Breaks (12 guest minimum)

*For that little boost you need to be your best!*

<b>Interactive Trail Mix Break</b> - Guests custom-build their own trail mix in cool take-out boxes. Selection includes: premium granola, M&M's, Peanut M&M's, salted nuts, raisins, chocolate chips, mini marshmallows, dried cranberries and sunflower seeds.	\$3.75 per guest
<b>Power Break</b> - A nutritious and light break-time snack. Seasonal fresh fruit salad, assorted yogurts and assorted premium chewy granola bars.	\$5.25 per guest
<b>Siesta Nacho Bar Break</b> - Take five with this light and flavorful way to break up the day! Warm nacho cheese sauce, blue and yellow corn tortilla chips, salsa, sour cream and jalapeño slices.	\$4.25 per guest
<b>Mid Afternoon Break</b> Assortment of Individual Bags of Chips, Pretzels, and Popcorn, Candy Bars; Fresh Hand Fruit and Assorted Sodas & Water.	\$4.25 per guest
<b>Executive Snack Tray</b> - Assorted cheese and crackers, Bite size Cookies, and fresh fruit kabobs	\$5.95 per guest

### **A La Carte** (10 guest minimum unless otherwise specified)

<b>Yogurt</b> - Assorted flavors in individual containers. (8 guest minimum)	\$1.75 each
<b>Yogurt Parfait</b> - Choose one of our delicious yogurt parfait, served in individual cups	\$3.75 each
<b>Whole Fruit</b> - Apples, oranges and bananas. (8 piece minimum)	\$1.25 each
<b>Fresh Fruit Salad</b> A classically prepared bowl of fresh cut-up seasonal fruit.	\$3.75 per guest
<b>Fruit Kabobs</b> - Skewers of fresh cantaloupe, honeydew, strawberry, pineapple and grapes	\$2.00 each
<b>Fresh Fruit Tray</b> - A fresh selection of sliced melons, pineapple, strawberries and grapes. Perfect for the boardroom table and just right for the healthy snacker in all of us.	\$4.50 per guest
<b>Assorted Salty Snacks</b> - Individual bags of SunChips, Baked Lays, Ruffles and Pretzels	\$1.00 each
<b>Chips and Salsa</b> - Crisp tortilla chips with house made salsa	\$2.00 per guest
<b>Vegetable Crudite</b> - Fresh and colorful array of the season's finest, served with dipping sauce.	\$3.75 per guest
<b>Cheese, Fruit &amp; Crackers</b> - Domestic cubed cheeses, seasonal berries and grapes, with crackers	\$3.50 per guest
<b>Hummus &amp; Pita Presentation</b> - Roasted pepper hummus served with toasted pita triangles.	\$4.25 per guest



## Cold Lunches *To Keep You Working...*

### *Sandwiches and Sandwich Trays*

*Our gourmet sandwiches, made the way only The Crystal Spoon can do it, with the freshest of ingredients, gourmet meats and cheeses, are served on a freshly baked flavored rolls, wraps, & breads.*

#### **All American Choice-** (6 guest minimum)

\$6.50 per guest

Assorted sandwiches all decoratively served on a platter. Choose three from the following: grilled sliced breast of chicken, Oven Roasted Top Round of Beef, turkey breast, ham & swiss, chicken salad and tuna salad. Presented on your choice of freshly baked rolls & multi grain breads, flavored flour tortilla wraps, fresh bagels, or some of each. Includes pickles, condiments, and appropriate sauces.

#### **A Taste of Paris & Parma** - (10 guest minimum)

\$6.95 per guest

French croissant sandwiches of roasted turkey with cranberry mayo, fresh roast beef with garlic & herb cheese, grilled vegetables on multigrain club, all paired with classic Italian 'combo' (ham, salami, pepperoni, provolone, roasted peppers, lettuce, and pesto vinaigrette).

#### **Savory Mini Croissants Platter** – (6 guest minimum)

\$7.50 per guest

Choose three from the following: roast beef, turkey breast, ham & swiss, chicken salad and tuna salad served with bakery fresh mini croissants (two per person).

#### **Gourmet Artisan Wraps or Baguettes** - (12 guest minimum)

\$8.25 per guest

Choose four of the unique Gourmet Artisan sandwiches listed below:

1. Turkey and Ham BLT Wrap
2. Grilled Chicken and Brie, Lettuce & Tomato on a Wrap OR Baguette
3. Roast Beef, Mushrooms & Horseradish Sauce, and Lettuce in a Wrap
4. Balsamic Roasted Portobello, Fresh Mozzarella, Arugula, Balsamic Glace on a Wrap or Baguette
5. Curried Chicken Salad and Lettuce and Tomato Wrap
6. Grilled Salmon with Pesto Mayonnaise and Lettuce on a Baguette
7. Spicy Thai Shrimp with Shredded Asian Vegetables Wrap
8. Sliced Sirloin Filet with Sautéed Mushrooms and Lettuce & Tomato on Baguette
9. Hand-carved Turkey Breast and Cranberry Mayo on a Wrap or Baguette
10. Tomatoes, fresh mozzarella and fresh basil, with balsamic glaze and olive oil on Ciabatta Bread
11. Vegetable Wrap with loads of carrots, cucumber, yellow & green squash veggies stuffed in a flour tortilla

#### **Petite Gourmet Sandwiches** – (10 guest minimum) Two per person

\$11.25 per guest

Our choicest selection for the discriminating palate served on premium flavored mini rolls.

Choose three of the following unique offerings:

1. Sliced Tenderloin of Beef, Arugula, Shaved Parmesan Cheese
2. Colossal Grilled Shrimp, Lime Aioli, Cucumber
3. Pan Seared Med Rare Fresh Tuna with Pickled Seaweed and Soy Ginger
4. Roast Fresh Turkey, Sliced Avocado, Mesclun, Creole Mayo
5. Grilled Portobello, Eggplant, Mozzarella, Squash, and savory olive and roasted pepper tapenade

#### **Tenderloin of Beef & Grilled Herb Crusted Chicken** – (15 guest minimum)

\$11.75 per guest

Served chilled with assorted grilled seasonal vegetables, miniature rolls and a chef's selection of savory sauces.



## Package Your Lunches

*Make any of your sandwich trays into a complete package ...  
(All Packages are 8 Guest Minimum)*

One Salad Package (add \$4.25):

One side salads, cookies & brownies, assorted sodas & waters.

Two Salad Package (add \$6.25):

One each side specialty and green salad, cookies & brownies, assorted sodas & waters.

One Salad & Fruit Package (add \$7.25):

Add one side salad, fresh fruit salad, cookies & brownies, assorted sodas & waters.

Two Salad & Fruit Package (add \$9.25):

One each side specialty and green salad, fresh fruit salad, cookies & brownies, assorted sodas & waters.

### *Side "Composed" Salads*

Everyday offering to include with your cold or hot packages

<b>Roasted Potato Salad</b> – zucchini, squash, bell peppers, chive in a light vinaigrette	\$2.50
<b>Pasta Primavera Salad</b> – carrots, zucchini, squash, bell peppers in a light red wine vinaigrette	\$2.50
<b>Fresh Fruit Salad</b> - Selection of seasonal fresh fruit	\$3.75

### *Side "Green" Salads*

<b>Tossed Garden Salad</b> - Classic romaine, cucumber and tomatoes with balsamic vinaigrette	\$2.50
<b>Caesar Salad</b> - Romaine lettuce, croutons and parmesan cheese with caesar dressing	\$2.50
<b>Mesclun Salad</b> - Organic baby Mesclun greens with raspberry vinaigrette	\$2.50





## Design Your Own . . . Salad Buffet

*Ask us about how to include side portions of the above salads into your packaged luncheons*

*Garden Fresh Lunch Salads* (10 guest minimum)

**Combine these salads with each other or side salads for a terrific salad bar!**

Sold per guest, Dressings are served on the side.

Add to any Salad: Sliced Grilled Breast of Chicken - \$3.75

Grilled Shrimp - \$5.95

Sliced Sirloin - \$5.25

<b>Baby Arugula Salad</b> with sliced cherry tomatoes, glazed walnuts with champagne vinaigrette	\$4.95
<b>Golden Gate Salad</b> - Californian combination of baby greens with pistachios, avocado Mandarin oranges, dried cranberries with a zesty Italian vinaigrette	\$5.95
<b>Asian Vegetable Salad</b> - An array of colorful Asian vegetables on a bed of Napa cabbage and sesame-soy dressing	\$4.25
<b>Golden Pearl Salad</b> - Israeli couscous with golden raisins and spinach, zucchini, squash and diced red peppers	\$4.00
<b>Waldorf Chop Salad</b> - Apple chunks, celery, raisins, and walnuts with herb mayo on a bed of chopped romaine.	\$5.25
<b>Zesty Mesclun Salad</b> - Organic baby greens with Crumbled Feta Cheese, Dried Cranberries, and Chopped Walnuts with a champagne vinaigrette	\$4.50
<b>Fiesta Salad</b> - Organic Mesclun greens with Mandarin Oranges, Cranberries, Herb Goat Cheese, Sliced Almonds, with raspberry vinaigrette	\$4.95
<b>Rigatoni Salad</b> Rigatoni w/ broccoli & Sundried Tomatoes tossed in a basil pesto sauce	\$4.25
<b>Mexican Garden Salad</b> – Our own Garden Salad with corn and sun dried tomatoes, black beans, garnished with tortilla chips with an ancho vinaigrette dressing	\$4.25
<b>Santa Fe Vegetable Salad</b> – Shredded cheddar, red onions, tomatoes, with chipotle dressing	\$4.25
<b>Chopped Garden Green Salad</b> - Chopped Romaine Salad, hearts of palm, peas, grape tomatoes, carrots, cucumber, beans, cucumbers with a shallot & chive vinaigrette	\$5.50
<b>Ten Vegetable Salad</b> - Crunchy, crispy vegetables on romaine and radicchio lettuce, carrots, Peas, red bell peppers, cucumber, broccoli, corn, zucchini and baby tomatoes with balsamic vinaigrette	\$5.25
<b>Mediterranean Salad</b> - Salad greens with bell peppers, cucumber, sun-dried tomatoes, red onion, kalamata olives and feta cheese with white wine and feta vinaigrette	\$4.25
<b>Spinach Salad</b> - Baby spinach leaves, croutons, bacon bits, tomatoes, and sliced eggs with Dijon tarragon dressing	\$4.00
<b>Tortellini Salad</b> – Tri-color cheese filled tortellini, sundried tomatoes, sliced cherry tomatoes in pesto	\$5.50



## Hot Luncheons

*If you don't see what you want, please just ask us.*

*Our staff of talented chef's is eager to meet your every desire ...*

*All of following meals elegantly presented in chafers, at no extra charge. Just one way that sets us apart*

### **Receptionist Buffet - \$14.25 pp**

Salad: Organic Mesclun Greens Salad

Entrée: Chicken Parmigiana with Basil Marinara

Vegetable: Vegetable Mélange

Dessert and Drinks: Cookies & Brownies; Assorted Sodas and Waters.

### **Administrator's Buffet - \$15.50 pp**

Salad: Garden Salad

Entrée: Chicken Francese in a White Wine Lemon Sauce,

Pasta: Baked Rigatoni,

Vegetable: Vegetable Mélange

Dessert and Drinks: Cookies & Brownies; Assorted Sodas and Waters.

### **Complete Buffet - \$17.95 pp**

Salad: Organic Mesclun Greens Salad;

Entrée 1: Chicken Piccata in a Caper Lemon Sauce

Entrée 2: Blackened Sirloin of Beef in a Tomato Coulis

Vegetable: Vegetable Mélange

Dessert and Drinks: Cookies & Brownies; Assorted Sodas and Waters

### **Crystal Spoon Buffet - \$19.95 pp**

Salad: Classic Caesar Salad

Entrée 1: Filet of Salmon in Mandarin Orange Ginger Sauce

Entrée 2: Sirloin of Beef Medallions with Caramelized Onion

Pasta: Penne ala Vodka

Vegetable: Vegetable Mélange)

Dessert and Drinks: Fruit Kabobs; Assorted Sodas and Waters

### **Grand Executive Buffet - \$25.95 pp**

Salad: Organic Mesclun Greens Salad - Raspberry Vinaigrette

Entrée 1: Chicken Franchise Medallions-Lemon Sauce

Entrée 2: Sirloin of Beef Medallions - Brandy Sauce

Entrée 3: Filet of Salmon with Mediterranean Salsa

Pasta: Penne Ala Vodka

Starch: Orzo or Rice Pilaf

Vegetable: Vegetable Mélange

Dessert and Drinks: Fruit Kabobs, Assorted Sodas and Waters

*See our Next page for a range of other Entrée Selections*

### **Panini Buffet - 11.75 per guest**

Garden greens salad; Hot Panini's (Choice of Southwestern, Vegetarian or Cuban)

Cookies & Brownies; Assorted Sodas and Waters.



## Design Your Own . . . Hot Lunch Buffet

*Giving you the ability to choose what's best for you (varies from 8 to 15 guest minimum)*

*Entrées - from simple to extraordinary and everything in between...*

### *Poultry*

- Chicken Marsala** - Fresh sautéed chicken breasts and mushrooms with a Marsala wine reduction - \$6.95 per guest
- Stuffed Chicken** – Portobello and roasted pepper stuffing - \$8.35 per guest
- Pan Roasted French Cut Chicken** – with a rich tri-mushroom (crimini, shitake, morel) sauce \$9.95 per guest

### *Beef Entrées*

- Asian Beef & Broccoli** - Tender strips of sirloin and broccoli florets in an authentic asian sauce - \$6.95 per guest
- Short Ribs of Beef** – Served boneless in a thick savory gravy - 10.75 per guest
- Sliced Filet Mignon** – Served at room temperature perfectly sliced choice medium-rare with - 15.95 per guest  
your choice of sauce (peppercorn brandy, Cabernet wine reduction, or Bordeaux mushroom sauce)

### *Seafood Entrées*

- Tilapia Franchise** –sautéed preparation with white wine lemon dill sauce - \$8.25 per guest
- Red Snapper** – Baked tender fillets with a hearty creole sauce - 10.50 per guest
- Zuppa de Pesce** – Made with lobster tails, jumbo shrimp, scallops, and mussels - 15.75 per guest

### *Vegetarian Entrées*

- Mac & Cheese Primavera** –baked with three cheeses, basil, and fresh vegetables - \$6.95 per guest
- Portobello** - roasted with goat cheese and roasted garlic and balsamic glaze sauce- \$8.95 per guest
- Striped Ravioli and Asparagus** - with vegetables and truffle oil- 10.95 per guest

### *Pork & Lamb Entrées*

- Memphis Style Pulled Pork** – slow roasted with tangy barbecue sauce - \$6.95 per guest
- Stuffed Pork Tenderloin** - stuffed with a fresh apples, raisins dressing draped in a rich brown gravy - \$8.75 per guest
- Rack of Lamb Chops** – herb crusted with a rich brown Cabernet & rosemary wine reduction - 12.75 per guest

*If you don't see your favorite preparation – just ask*

### *Additions...Add these to any order (10 guest minimum)*

- Deep Dish Home Style Cheese Lasagna** - Five layers of fresh ingredients and pasta sheets baked to bubbly perfection. \$5.95 per guest
- Vegetable Lasagna** - Spinach, broccoli, carrot and onion baked with a creamy parmesan sauce and topped with melted mozzarella \$6.95 per guest
- Traditional Meat Lasagna** – Beef & sausage, ricotta and mozzarella cheeses with a zesty marinara \$7.75 per guest



## Design Your Own . . . Hot Lunch Buffet *cont.*

*Giving you the ability to choose what's best for you (8 guest minimum)*

### Side Dishes

*Vegetables - Choose from the following:*

<b>Asian Style Vegetables</b> - An array of garden-fresh vegetables marinated and roasted with a mild blend of soy, ginger, garlic, herbs and spices	\$3.50 per guest
<b>Bistro Vegetables</b> - Mélange of fresh carrots, bell pepper, zucchini, yellow squash and red onion - roasted with garlic, rosemary, thyme and extra virgin olive oil	\$3.75 per guest
<b>Garden Vegetable Medley</b> - Chef's choice in herbed butter-	\$3.25 per guest
<b>Glazed Carrots</b> - Sliced carrots served in honey and butter-	\$3.25 per guest
<b>Steakhouse Creamed Spinach</b> - The classic reborn! Chopped spinach simmered in - Béchamel cheese sauce with onion, parmesan and a touch of garlic	\$3.75 per guest
<b>Steamed Green Beans</b> - Served with olive oil & lemon or amandine (butter & toasted almonds) -	\$3.75 per guest
<b>Sweet Corn with Chive Butter</b> - Sweet corn kernels topped with butter and chives -	\$3.50 per guest

*Potatoes, Rice & Pasta - Choose from the following:*

<b>Herb Roasted Potatoes</b> - Baby redskin potatoes with garlic, rosemary and parsley-	\$2.75 per guest
<b>Mashed Potatoes</b> - Choice of garlic; horseradish; or classic -	\$2.50 per guest
<b>Parsley Baby Potatoes</b> - Skinless potatoes steamed and served with parsley butter-	\$2.75 per guest
<b>Mexicali Rice</b> - Tomatoes, bell peppers and corn-	\$2.50 per guest
<b>Rice Pilaf</b> - Chicken flavored rice pilaf-	\$2.50 per guest
<b>Pasta</b> - Farfalle, penne, rigatoni or radiatori pasta with your choice of sauce -	\$3.75 per guest
<b>Marinara</b> - Tomato-basil sauce <b>Tomato Vodka</b> - Tomato-basil sauce with a touch of cream and a hint of vodka	
<b>Alfredo</b> - Parmesan cream sauce <b>Bolognese</b> - Authentic all-beef meat ragout	
<b>Pesto Cream</b> - Fresh basil, garlic, olive oil and parmesan with a touch of ream	

## Food & Fixin Bars for a Change of Pace ...

<b>Texas Chili Bar &amp; Fixin's</b> - Meaty Texas chili (no beans) and vegetarian chili. Toppings of mini pasta, chopped onion, shredded cheese, crunchy tortilla chips, pickled jalapeño peppers and sour cream. (15 guest minimum)	\$6.95 per guest
<b>Mexican – Taco Bar Ole!</b> - Seasoned ground beef, seasoned shredded chicken, taco shells, flour tortillas, shredded lettuce, cheese, mexicali rice, house made salsa and sour cream. (20 guest minimum)	\$10.00 per guest
<b>Finest Fiesta</b> - A satisfying and authentic Mexican buffet..., fajita chicken and beef, mexicali rice, refried beans, roasted potatoes with chorizo presented with warm tortillas, cheeses, pico de gallo, sour cream, chips and jalapeños. (20 guest minimum)	\$14.00 per guest

Add guacamole to any of the above for \$1.00 per guest

<b>Simply Spuds Baked Potato Bar</b> - Baked Idaho potatoes, meaty Texas chili, bacon crisps, cheddar cheese, butter, sour cream and chives. You can sub mashed for baked potatoes. (20 guest minimum)	\$7.50 per guest
<b>Greek Style Feast</b> - Gyros strips with tzatziki sauce, fresh pitas, lemon-herb roasted chicken breasts, oven roasted herb potatoes. Athenian vegetables and Mediterranean salad. (20 guest minimum)	\$14.00 per guest



## Sweet Ending Desserts

### *Cookies - (8 guest minimum)*

**Cookies & Brownies** - A medley of our freshly baked cookies (chocolate chip, oatmeal raisin, traditional sugar, double chocolate) and brownies. \$2.25 per guest

**Fancy Cookies & Brownie Platter** - Our pastry expert's top picks with an assortment of Linzer Hearts, Almond Jewels and pecan rounds to name but a few. \$3.35 per guest

**Fancy Cookies & Chocolate** - Embellished with chocolates and chocolate covered pretzels \$3.95 per guest

**Delectable Bars** - \$2.00 each

**Caramel Apple Granny** - Tart granny smith apple chunks and custard in granola'd shortbread drizzled with caramel

**Lemonberry Jazz** - Lemon mousse with wild Maine blueberries white chocolate and buttery shortbread

**Marble Truffle Brownie** - A rich truffled brownie interwoven with cream cheese

**Oreo Dream** - Six dreamy layers of white 'n dark chocolate loaded with Oreos

**Chocolate Frosted Brownie** - Chocolate brownie with fudge frosting

### *Pastries - (8 guest minimum unless noted)*

**Tiramisu Squares** - (12 guest minimum) \$3.75 per guest  
Three ounce squares cut from our special recipe. Layers of espresso- soaked ladyfingers between mascarpone mousse.

**Mini Lemon & Raspberry Tarts**- Lemon pasty cream in a shortbread crust with a fresh market-picked raspberry \$3.50 per guest

**Mini Éclairs** - Bavarian cream filled and dipped in chocolate ganache \$3.50 per guest

**Mini Pastries Platter** - An assortment of small bite size delicate pastries such as Mini éclairs, Cream Puffs, Tiramisu Bites, Strawberry Cream Cups, Napoleons, Fruit Mousse Tartes, Fruit Tartes, Chocolate Mousse Cups, Lemon Squares, etc. \$4.95 per guest

**Chocolate Dipped Strawberries** - Strawberries dipped in milk chocolate \$19.00 per dozen

**Dessert Yogurt Parfait** - Chocolate Chips, Oreo cookie crumbles and M&M's with low fat vanilla yogurt. (8 guest minimum) \$3.75 per guest

### *Platters*

**Cookie & Bar Sampler** - Assorted mini dessert bars and fancy cookies - (8 guest minimum) \$4.00 per guest

**Wild berry Shortcake** - Guests create their own with our down-home presentation of fresh-baked shortcakes alongside berry compote with fresh whipped cream topping. (15 guest minimum) \$4.75 per guest

## Conference Packages (20 guest minimum)

We've done the planning for you! These convenient packages make ordering for the day simple and cost effective..

### **Administrative Package** - \$22.00 per guest

Choose one of the following breakfasts:

- Fresh Start
- Continental Choice
- Simple Hot Breakfast

Choose one of the following lunches::

- All American Choice One Salad & Fruit Package
- A Taste of Paris & Parma with 2 Salad Package

Choose one of the following breaks:

- Interactive Trail Mix Break
- Mid Afternoon Break

### **Executive Package** - \$35.00 per guest

Choose one of the following breakfasts:

- Executive Continental
- Executive Hot Breakfast Buffet

Choose one of the following lunches:

- Gourmet Artisan Sandwiches Two Salad & Fruit Package
- Petite Gourmet Sandwiches Two Salad Package
- Complete Hot Buffet

Choose one of the following breaks:

- Executive Snack Tray
- Interactive Trail Mix Break & Delectable Bars



## Conditions

The following conditions ensure smooth service for all of our clients:

**Cancellation:** The following cancellation policy will apply to food or service orders that do not have a contracted cancellation clause.

1. Cancellations **MUST** be phoned in to our office and will be confirmed.
2. Orders may be canceled, without penalty, by 3:30 p.m. the day prior to the event.
3. Same day cancellations will be charged full price.

**Contracts:** There is no charge for proposals or contracts. Final guest counts are typically due 2 days prior to the event. More may be added at that time, but there may be a charge for lowering the guest count.

**Delivery:** Delivery charge is included in our 15% service charge. Delivery times are arranged on a first contracted basis. Night and weekend delivery times are restricted and are charged at a slightly higher rate.

**Insurance:** The Crystal Spoon is fully insured including product liability, workman's comp and auto insurance. Certificates of additional Insurance are available at \$50.00

**Minimums:** Most menu items have minimums. Corporate guest minimums are listed; orders must be at least \$50.00 plus tax and delivery. Ask our sales staff for minimums on non-corporate orders. Some items and services may require advance notice.

**Party Planning:** The Crystal Spoon sales office is open Monday through Friday from 9:00 a.m. to 5:00 p.m. Planning requiring more than menu assemblage will incur a planning fee of 5% of the total order exclusive of sales tax.

**Payment:** A deposit may be required upon placing your order. Balance is due in cash, check or major credit card. Corporate billing is available.

**Portions:** When we provide service at your location, an excess of 5-10% will be delivered. If we serve a customer count in excess of your guarantee, an additional charge per guest will apply. Leftover containers are not provided unless arranged in advance.

**Pricing & Tax:** Prices and menu composition are subject to change without notice, unless your event is under contract. Events requiring a contract cannot be held without a deposit unless by prearrangement. Sales tax is 7.375%

**Same Day Orders:** placed after 5:00 p.m. the day prior to requested delivery incur a flat \$10.00 fee.

**Staffing:** Our servers will be uniformed in logo chef coats and black trousers.

**Staff Rates:** The per-hour rate for staff follows: Servers - \$29, Chef/Carvers - \$32, Bartenders - \$35, Supervisors - \$40. A travel charge from/to our facility applies. There is a 4-hour minimum on all servers and bartenders.