

Breakfast

Bacon

Sausage

Scrambled Eggs

Western Eggs

French toast Sticks

Potato (home fries)

Quiche

- Western
- Ham
- Vegetarian
- Lorraine

Passion for Muffins

Danish, Muffins and Croissants

Breakfast Parfait

Bagels



Hors d'oeuvre

Minimum order of 5 dozen each Price per Dozen

Scallops wrapped in Bacon

BBQ Shrimp wrapped in Bacon

Stuffed Mushrooms

Hot Banana with Sausage

Chicken or Beef Skewers

Assorted Mini Quiche

Golden Ravioli with Dipping Sauce

Eggplant Crisps

Oysters in the half Shell

Mini Reuben

Shrimp Cocktail

Devilled Eggs

Assorted Mini Sandwiches



Hors d'oeuvre

Mini Tea Sandwich

Phyllo Triangles with assorted Fillings

Assorted Wraps

Mini Taco

Swedish Meatballs

Asian Meatballs

Smoked Salmon

Bruschetta

Italian Platter

Cheese Tray

Imported Cheese Tray

Fruit Tray (in season)



Salads

Tossed Salad

Mixed greens with, onions, tomatoes, peppers, carrots, eggs and choice of dressing.

Cheese and Chicken

Cheese and Steak

Greek Salad

Romaine lettuce with feta cheese, onions, olives and Balsamic vinaigrette dressing.

Caesar salad

Romaine Lettuce with onions, Asiago cheese and croutons.

Antipasti Salad

Mixed greens with roasted red peppers, artichokes, onions salami, pepperoni, peppers, pepperoncini, asiago cheeses.

Broccoli Salad

Broccoli, bacon, shredder cheese, onion and sweet mayo.

Fruit salad

Fresh fruit in season mixed in there own natural juices.



Salads

Potato salad

Red Skinned Potato, Egg, Onions and celery mixed with mayo

Macaroni salad

Macaroni, Egg, Celery Mixed with Mayo

Pasta Salad

Pasta, salami, Pepperoni, Cheese, Peppers, Broccoli, Cauliflower, Carrots, Mixed in a red Italian sauce

Tortellini Salad

Deli Meats and Cheese mixed with Italian Dressing

3 Bean Salad

Artichoke Salad

Chicken Salad

Ham Salad

Tuna Salad

Egg Salad

Seafood Salad

Linguini

Balsamic Vinaigrette Dressing

Raspberry Vinaigrette Dressing

Homemade Chips

Large Bag with Salsa

Home Made Dips

Salsa (*Quart*)

Spinach Dip

Humus Dip

Artichoke Dip

Creamy Crab





Black Bean Dip
 Guacamole
 3lb Pumpernickel Bread



Trays

Deli Tray

Roast beef, ham, turkey, pepperoni, hard salami. American, swiss, provolone cheeses.

Condiment Tray

Lettuce, Tomato, Onion, Pickle, Mustard, Mayo, Ketchup

Deli Tray Platter

Roast beef, ham, turkey, pepperoni, hard salami. American, swiss, provolone cheeses, lettuce, tomato, onion, pickle, mustard, mayo, ketchup, side, cookie all breads and buns with disposable items.



Assorted Wraps or Sandwich

You get the following wraps southwestern chicken, roast beef & cheddar, chicken creaser, vegetarian, and chicken salad.

Assorted Wraps or Sandwich Platter

Same as above but comes with chips, salsa, salad cookie and all disposable items.



Wings

You pick the sauce BBQ, Hot, Mild, Butter & Garlic

50
 100
 200

Chicken Fried, Rotisserie, BBQ or Baked

Breast

Leg or Thigh

48 Pieces mixed

(Breast, Leg, Thigh and Wing)

96 pieces mixed



Chicken

Chicken Romano

Topped with artichokes, mushrooms and tomatoes in a lemon wine sauce.

Chicken Marsala

Peppers, onions and mushrooms in a brown marsala wine sauce.

Chicken Parmesan

Sautéed or grilled chicken breast with a marinara sauce and mozzarella cheese.

Chicken Dijon

Grilled chicken breast in a mustard cream sauce with mushrooms.

Chicken Piccata

Sautéed chicken breast in a lemon caper sauce with mushrooms.

Chicken Hunter Style

Sautéed chicken with onions, tomato and mushrooms in a white wine brown sauce.

Chicken Saltimboca

Sautéed chicken breast with peas, ham, sage and provolone cheese in a marsala wine sauce.

Chicken Carciofi

Grilled chicken breast with artichoke hearts, sun dried tomatoes and mushrooms in a white wine sauce.

Chicken Stir Fry

Sautéed chicken breast in a medley of vegetables and rice topped with sesame dressing.

Stuffed Chicken Breast

Chicken stuffed with a bread and celery stuffing topped chicken gravy.

Sliced Turkey Breast

Oven roasted turkey breast with homemade stuffing served with gravy.

Chicken Dijon

Grilled chicken breasts smothered with Dijon mustard and honey mustard in a velvety alfredo sauce.

Lemon Chicken

Grilled boneless chicken smothered with a chicken base lemon sauce.



Chicken - cont.

Grilled Citrus Chicken with Cucumber Raita

Grilled boneless chicken breasts covered with a delicious cucumber, yogurt and lime juice with the perfect blend of cilantro, chives, horseradish and cumin. Great for weight watchers!

Chicken Cordon Bleu

Grilled boneless chicken breast layered with ham, smothered with Swiss cheese and topped off with a creamy chicken sauce.

Sauteed Asiago Pretzel Crusted Chicken

Boneless chicken breasts brushed with crushed pretzels and topped with marinara sauce and asiago cheese.

Bruschetta Chicke

Boneless chicken breast sautéed and topped with our homemade bruschetta prepared from cherry tomato, purple onions and cilantro finished with asiago cheese.

Virginia Chicken

Boneless chicken breasts dipped in flour, sautéed, topped with an alfredo sauce and finished with Cajun peppers and onions.

Pecan Crusted Chicken

Boneless chicken breasts brushed with pecans and bread crumbs, sautéed and covered with marinara sauce finalized and asiago cheese.

Stuffed Chicken Breasts

Boneless chicken breasts stuffed with spinach and a wild rice finished with a creamy chicken sauce.

Chicken Florentine

Boneless chicken breast dipped in flour, sautéed to perfection then, covered with a rich chicken based feta and cheese sauce.

Turkey Rolads

Sliced turkey stuffed with homemade stuffing.



Pork and Beef

Pork Normandy

Grilled Pork in an Apple Brandy Sauce Topped with Grilled Apples

Roasted Pork Loin (choice of sauce)

- Mushroom sauce
- Port wine mushroom sauce
- Roasted basil tomato sauce
- Pork gravy

Medallions of Pork

In a Dijon Mustard Sauce

Pork Napoleon

Sautéed pork medallions topped with spinach and tomato in a marsala wine sauce

Oven Roasted Ham

Slow Roasted Ham served in its own juice

Hot Sausage with Peppers

Our own seasoned sausage served in a marinara sauce with peppers and onions

Pulled Pork

Slow cooked smoked pork with a mustard sauce

Braised Swiss steak

Slow cooked swiss steak in a tomato mushroom brown sauce

Sliced Top round of beef

Served in a brown sauce with peppers & onions

Salisbury Steak

In a mushroom brown sauce

Sautéed Tenderloin

In a port wine sauce

Meat Loaf w/ gravy

Pot Roast

Slow cooked beef, potatoes, carrots, peas, mushrooms and onions

Italian Roast Beef

Slow cooked beef with onions in a light anjou sauce

Stuffed Cabbage

Ground beef wrapped with cabbage topped with red sauce

Stuffed Peppers

Slow roasted bell peppers filled with beef smothered in a red sauce



Pork and Beef - cont.

Beef Roulades

Slow cooked top round sliced thin then stuffed with our homemade stuffing finished with a beef base marinara sauce.

Beef Bourguignon

Slow cooked top round, cubed and cooked in a tomato beef and red wine sauce with onions, mushrooms, and bacon all served with penne noodles.

Meatloaf

Our classic homemade meatloaf made with bread crumbs, ground meat and the finest seasonings is topped with a rich beef gravy and served to perfection.

Sliced Pork

Thick slices of pork served with a creamy pork gravy, great with our homemade mashed potatoes.

Stuffed Pork Loin

A boneless pork loin stuffed with our homemade stuffing.

Pork Parmesan

Boneless Pork Lion with a marinara sauce and mozzarella cheese.



Pasta

You can add to any Pasta

This will be add to the top of your pasta

Chicken

Seafood

Baked Penne

Topped with Asiago Cheese and Tomato Sauce

Baked Penne

With your choice of Sausage or beef Meatballs

Penne Alfredo

With Broccoli and Mushroom

Penne Ontario

Tomato and Alfredo sauce

Pasta Primavera

Fresh Vegetables in a light Basal Sauce

Seafood Scampi

Sautéed Shrimp In garlic Scampi Sauce over Angle Hair pasta

Lasagna

Vegetarian

Cheese

Meat Sauce

Stuffed Shells

Pasta Shells Stuffed in our own cheese blend topped with Marinara Sauce

Eggplant Rollintini

Breaded Eggplant stuffed with Cheeses and covered with Sauce



Vegetables, Potatoes & Sides

Garlic Roasted
Parsley And Butter
Escalloped
Mashed
Pierogies & Onions
Green Beans
Green Bean Almond
Green Bean Casserole
Dilled Carrots
Honey Glazed Carrots
Baked Beans
Cabbage With Noodles
Broccoli & Cheese Casserole
Rice Pilaf
Macaroni And Cheese
Stuffing Balls
Summer Blend vegetables
Rattituei
Roasted Medley of
Zucchini and Squash
Rosemary Potatoes
Loaded mashed Potatoes
(with or with out Bacon)
Green Beans with Mushrooms
(with or with out Bacon)
Roasted Asparagus
Roasted vegetables
Succotash
Key West Blend
Malibu blend



Beverages

Pop 2 liters

Coke/ Pepsi

Pop 20 oz

Coke/ Pepsi

Water

Coffee

Regular/ Decaf

Punch Per Gallon

Juice

Coffee 5 Gallon

Gatorade

Fresh Brewed Ice Tea

Bar Set up



Bakery

CAKES

- Full Sheet Cake
- 1/2 Sheet Cake
- 8 Inch Cake
- 1/2 Sheet cake Filled
- Full Sheet cake Filled

PIES

- Apple
- Coconut Cream
- Lemon
- Cherry
- Pumpkin
- Mixed Berries

COOKIES & SPECIALTY BAKED GOODS

- Cinnamon Rolls

- Biscotti
- Brownies
- Pumpkin Rolls
- Cookies Homemade
- Pecan diamonds
- Lemon Bars

- Bread Pudding

- Cobblers

Apple, Mixed Berry, Cherry

- Gobs



Bakery

CAKES

Triple Chocolate Delight
German Chocolate Cake
Chocolate Razzmatazz
Rocky Road Cake
Chocolate Forrest Cake
Chocolate Chunk Cassata Cake
Strawberry Cassata Cake
Yellow Forrest Cake
Coconut Cream cake
Pineapple Cake
Cookies and Cream
Raspberry Delight
Strawberry delight
Lemon Delight
Peanut Butter Fudge Cake



BREADS

Dinner Rolls
Hamburger Buns
Sausage Buns
Hot Dog Buns
French Bread
Wheat Bread
Marble Bread
Specialty Breads
Pepperoni Rolls
Croissants
Butter Packets
Jelly, Peanut Butter
Cream Cheese



Terms & Conditions

This menu is subjected to the following terms and conditions

1. Pick up @ Youngwood kitchen
2. Delivery available at a charge
3. No dish or serving equipment included in cost
4. Serving equipment, plates, fork, knives, spoon, cups, napkins
5. Chaffers can be rented
6. All items that is rented needs to be brought back our Youngwood kitchen
7. A return pickup will be charged a charge
8. Linens are available
9. Staffing/ Labor is available
10. We can help on event planning for your party
11. Half pans serve between 10 -15 people
12. Full pans serve between 25-30 people
13. All items can be up platted to different types of serving equipment
14. All Meals can be made into boxed meals
15. We can change or alter any of these items
16. If there are any items that you do not see and would like please let us know and we would be happy to make it for you.

