

SEASONAL ADDITIONS TO OUR CATERING MENU Fall/Winter 2009-2010

Breakfast

CHEF'S OWN MINIATURE QUICHE

Fluffy petite quiche baked in flaky puff pastry—ham and onion with Brie cheese, asparagus and bell pepper with Parmesan. One of each style quiche per person. Paired with seasonal fresh fruit.

In Touch In Style
\$9.70 \$10.70

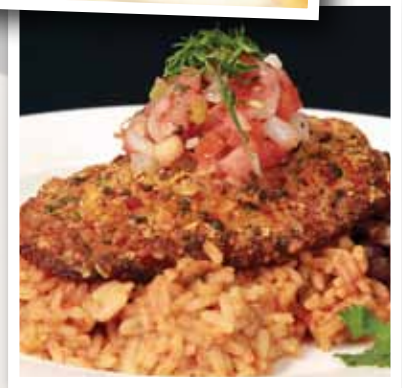


Lunch and Dinner

TORTILLA CRUSTED TILAPIA

Served with Pico de Gallo, Spanish rice, black beans, house salad and rolls.

In Touch In Style
\$15.35 \$16.40



HOUSE SPECIAL TORTELLINI

Tender cheese tortellini with grilled chicken, sweet bell peppers, smoked bacon and Alfredo sauce. Served with crunchy garlic bread and house salad.

In Touch In Style
\$12.55 \$13.55

BUILD A BETTER SLIDER BAR

Three miniature burgers per person, presented with a bounty of garnishes—grilled onions, diced fresh onions, fire roasted salsa, sliced pickles, smoked bacon, lettuce, mustard, ketchup, chipotle mayo, a variety of cheeses and homemade kettle chips.

In Touch In Style
\$13.25 \$14.25



Desserts

EVERYBODY LOVES CUPCAKES

Our updated upscale version of an all-time favorite. Assorted yummy cupcakes including vanilla bean, chocolate chocolate, and lemon meringue.

\$2.75

