CATERING FALL/WINTER

To order please contact Joe Lenzi: 902-256-5823 jlenzi@restaurantassociates.com

BREAKFAST

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Continental Breakfast minimum 6 guests

Breakfast Basket: Mini Bagels, Artisan Bread, Scone, Muffin, Preserves, Cream Cheese, Peanut Butter Sliced Fresh Fruit Coffee & Tea Service

Healthy Breakfast minimum 8 guests

Seasonal Sliced Fruit, Low-Fat Muffins Low-Fat Yogurt & Granola Fresh Squeezed Orange Juice Coffee & Tea Service

A La Carte Breakfast

Whole Fruit Assorted Scones Individual Yogurt Cups Yogurt Parfaits Assorted Cereal

Sliced Fresh Fruit House Roast Coffee, Tea & Fresh Orange Juice Starbucks Coffee, Tea & Fresh Orange Juice Fresh Fruit Smoothie Breakfast Pastry Basket Mini Bagel Basket – comes with assorted spreads Smoked Salmon & traditional accompaniments





LUNCH

Sandwich Luncheons minimum 6 guests

In order to provide built-in variety, RA Caters offers a seasonal cycle menu of featured sandwiches daily. Classic sandwiches are available as a substitution.

Classics - available as a substitution to the Featured Sandwiches.

- Smoked Turkey, Sharp Cheddar, Cranberry Mayonnaise, Greens, 7 Grain Roll
- Herb Chicken, Chipotle Aioli, Goat Cheese, Roasted Peppers, Sourdough Roll
- Turkey BLT Wrap
- Chicken Salad, Vine Ripe Tomatoes, Romaine Lettuce, Parker House Roll
- Chicken Caesar Wrap
- Roast Beef, Cheddar Cheese, Horseradish Aioli, Mesclun, Vine Ripe Tomatoes, Semolina Roll
- Black Forest Ham, Brie, Honey Dijon, Baby Spinach, Mini Croissant
- Prosciutto di Parma, Fresh Mozzarella, Roasted Peppers, Ciabatta
- Genoa Salami, Provolone Cheese, Mesclun Greens, Tomato Spread, Baguette
- Albacore Tuna Salad, Greens, Vine Ripe Tomatoes, 7 Grain Roll
- Fresh Mozzarella, Vine Ripe Tomatoes, Basil, Pesto, Ciabatta
- Roasted Portobello Mushrooms, Roasted Red Peppers, Olive Tapenade, Sourdough Roll
- Roasted Vegetable, Hummus, Baby Spinach, Wrap

Conference Lunch

4 Daily Selections of Featured Sandwiches served with Seasonal Vegetable Side, Mesclun Greens, Chips & Pretzels, Cookies & Brownies, Condiments & Beverages

Corporate Lunch

4 Daily Selections of Featured Sandwiches served with Chips, Cookies, Condiments

& Beverages

LUNCH

Main Course Salads

- Grilled Chicken Caesar Salad
- Thai Peanut Shrimp Salad
- Roasted Salmon, Mesclun, Grape Tomatoes, Cucumbers, Chive Dressing
- Lemon Chicken Greek Salad

A La Carte Salad & Antipasti

Grilled Marinated Vegetables Classic Caesar Salad, Parmesan Herb Croutons Vine Ripened Tomato, Fresh Mozzarella, Basil Roasted Potato Salad, Whole Grain Mustard Moroccan Couscous, Chickpeas, Dried Fruit Pasta, Piquillo Peppers, English Peas, Pesto Grilled Asparagus, Lemon Vinaigrette, Shaved Parmesan



LUNCH

Lunch Buffet minimum 6 guests

All buffets are served ambient temperature and come with Assorted Breads, Sliced Fresh Fruit, Desserts & Beverages

New American

Beef Tenderloin with Wild Mushrooms, Lemon-Roasted Chicken with Romesco Sauce, Roasted Fingerling Potato Salad, Grilled Asparagus, Shaved Parmesan, Roasted Plum Tomatoes, Mesclun Greens, Balsamic Vinaigrette

Mediterranean

Roasted Salmon with Marinated Olives & Feta, Chicken Milanese with Roasted Tomatoes & Baby Arugula, Fennel & Orange Salad, Couscous Salad, Cucumbers & Tomatoes, Tuscan Bean Salad, Mesclun Greens, Red Wine Vinaigrette

Asian

Beef with Shiitake Mushrooms & Red Pepper Garlic Sauce, Miso Glazed Cod, Long Bean Salad with Crispy Shallots, Mizuna Greens, Crispy Wontons, Ginger Dressing, Rice Noodles, Edamame, Peppers, Bamboo Shoots, Sweet Soy Dressing



AFTERNOON SNACKS & BEVERAGES

Afternoon Snacks

Cheese & Fruit Board Bag of Chips, Pretzels or Popcorn Cookies & Brownies Mini Cupcakes Whole Fresh Fruit Sliced Fresh Fruit Crudites with 2 house-made dips Tortilla Chips with Salsa & Guacamole Harvest Trail Mix

Candy & Snack Basket Candy Bars, Harmony Snacks, Chips, Pretzels

Health Break Trail Mix, Berries, Protein Bars, Bananas

Beverages

House Coffee & Tea Service Starbucks Coffee & Tea Service

Assorted Sodas Bottled Water Snapple Red Bull Vitamin or Smart Water





RECEPTIONS

Party Platters Serves 15 Jumbo Shrimp Cocktail Horseradish Cocktail Sauce

Mediterranean Mezze Board

Hummus, Babaghanoush, Tabouleh, Sundried Tomato Tapenade, Feta, Black Olives, Dolmas, Crudites, Pita Chips

Bruschetta Bar

Tomato & Basil, Rosemary White Bean, Roasted Garlic Squash, Sweet Pea, Ricotta & Mint, Blue Cheese & Walnut, Olive & Feta Tapenade, Crostini's

Antipasti Plate

Prosciutto, Parmigiano Reggiano, Fresh Mozzarella, Marinated Artichokes, Roasted Red Peppers

Spanish Tapas

Serrano Ham, Manchego Cheese, Quince Paste, Olives, Piquillo Peppers, Almonds, Pan Con Tomate

Hors D'Oeuvres

Crab Cakes, Lime Aioli Crispy Arancini, Tomato Coulis Roasted Beef Tenderloin Crostini, Horseradish Cream Sweet Chili Shrimp Skewer, Papaya Chutney Wild Mushroom & Goat Cheese Tart Curried Lentil Hummus, Naan

Finger Foods all selections include crudité

Vegetable Curry Samosa, Mango Chutney Pigs in a Blanket Chicken Fingers, Honey Mustard Sauce Dim Sum, Soy Dipping Sauce Vegetable Spring Rolls, Ginger Soy Sauce