



ORDERING GUIDELINES



We request all orders be placed at least two business days in advance.
Same-day or next-day orders may be possible, depending on availability.

Orders for Mondays should be placed on Thursdays before 2 pm

Menu selection and prices are subject to change.

Prices do not include tax or delivery fees.

Utensils fees apply.

Ordering Hours are Monday - Friday from 10 am to 3 pm

How Much to Serve for an Entrée

Most entrées are fashioned after restaurant plating styles.

General, per-person guidelines would be 6 ounces of protein, 4 ounces of vegetables and other sides, and 3 ounces of sauce or gravy.

Paper and plastic goods are available at a minimal charge. All foods are generally sold at refrigerated temperatures. Ask your catering manager about items you'd like delivered hot.

Orders are to be prepaid in full.

Delivery

Delivery within walking distance (up to 10 minutes) from the store is free.

A \$50 order minimum is required for free delivery.

There is no minimum for a pick-up.

A delivery fee applies if the destination is outside the walking range.

Cancellation Policy

If you need to cancel your order, please inform us 24 hours before the event or sooner by calling 201-434-2080.

Only a store or catering manager can take an order cancellation.

Late cancellations may be subject to a 50% service fee.

Email us at catering@hudsongreenemarket.com for any inquiries and to place an order.

77 Hudson Street, Jersey City, NJ 07302

BREAKFAST MENU

SANDWICHES

Gourmet Breakfast Sandwiches a la carte

Ham & Swiss Croissant (Freshly baked croissant, Ham, swiss cheese)

Egg white omelet on whole wheat toast (Spinach, Mushroom, cheese)

Vegetable Omelet Sandwich (Spinach, Mushroom, onions, tomato, Peppers)

Creek Omelet Sandwich (Spinach, Feta, Red Onions, Olives)

Wrapped individually, Served hot. Minimum order 12

\$6.95/ea

Classic Deli Breakfast Sandwiches a la carte

Taylor Ham/Egg & Cheese

Turkey/Egg & Cheese

Bacon/Egg & Cheese

Ham/Egg & Cheese

Sausage/ Egg & Cheese

Egg & Cheese

Wrapped individually. It comes on a classic roll. Minimum order 12

\$ 5.95/ea

brioche roll or Croissant - \$1/ea additionally.

PLATTER

HGM Breakfast Platter

Assortment of Mini Bagels, Croissants, Mini Muffins, and Mini Danishes

served with cream cheese, butter, and jelly.

\$ 140 (Serves 15 to 20 people)

COFFEE/TEA TO GO

Fresh Brewed Coffee 96 oz. Box \$22.00

(1-pint creamer, 1-pint milk, sugar/sweeteners, cups, stirrers)

Premium Hot Tea - \$22.00

(96 oz hot water + 8 assorted teabags, 1 pint milk, sugar/sweeteners,

cups, stirrers)

PLATTERS

CHARCUTERIE

Italian Antipasto

Sliced Meats and Cheeses, Pickled Vegetables, and crackers

Small \$ 85.00 (Serves 8-10 people)

Large \$ 165.00 (Serves 25-35 people)

Grilled Vegetable Antipasto

Cheese, Vegetables, Olives, crostinis, and crackers

Small \$ 85.00 (Serves 8-10 people)

Large \$ 165.00 (Serves 25-35 people)

European

An assortment of our finest imported and domestic dried,

smoked and cured meats and paté

It comes with a selection of condiments and fresh-baked bread

Small \$ 130.00 (Serves 8-10 people)

Large \$ 240.00 (Serves 25-35 people)

Smoked Salmon

Smoked Atlantic salmon,

Served with assorted bagels (mini or regular) or
pumpernickel bread,

sliced red onions, fresh tomato, cream cheese, and
butter

Small \$ 130.00 (Serves 8-10 people)

Large \$ 245.00 (Serves 25-35 people)

Southwestern

Fresh Guacamole, Pico Di Gallo, Crispy Tortilla Chips

Small \$ 70.00 (serves 8-10)

Large \$ 100.00 (serves 25-35)

Mediterranean

Hummus, Babaganoush, Tabouleh, Feta cheese, Stuffed

Grape Leaves, Olives, Dried Fruits & Pita Wedges

Small \$ 80.00 (Serves 8-12 people)

Large \$ 120.00 (Serves 25-35 people)

CHEESE

Classic Cheese Platter

An assortment of our domestic cheeses and crackers

Small \$ 75.00 (Serves 8-10 people)

Large \$ 145.00 (Serves 25-35 people)

Specialty Cheese Platter

An assortment of our finest cheeses of the day from
around the world

Small \$ 95.00 (Serves 8-10 people)

Large \$ 205.00 (Serves 25-35 people)

FRUITS & VEGGIES

Sliced Seasonal Fruit Platter

A Selection of home-grown and international fruits
locally farmed when available.

Small \$ 55.00 (Serves 8-10 people)

Large \$ 95.00 (Serves 25-35 people)

Classic Crudités

Today's fresh selection of seasonal vegetables
served with hummus and tzatziki dip

Small \$ 65.00 (Serves 8-10 people)

Large \$ 115.00 (Serves 25-35 people)

SUSHI

PLATTERS

Platter #1

Roll Combo (60 pcs.)

Vegetable Roll, Cucumber & Avocado Roll, California Roll, Tuna & Avocado Roll,
Salmon & Avocado Roll, Alaska Roll, Florida Roll, Salmon Tempura Roll,
Spicy Tuna Roll, Spicy Salmon Roll

\$85.00

10 to 12 people

Platter #2

Roll Combo (66 pcs.)

California Roll, Tuna Avocado Roll, Salmon Avocado Roll, Alaska Roll,
Florida Roll, Philadelphia Roll, Spicy Tuna & Avocado Roll, Spicy Salmon & Avocado Roll,
Rainbow Roll, Dragon Roll, Shrimp Tempura Roll

\$95.00

12 to 15 people

Platter #3

Sushi, Sashimi & Roll Combo (68 pcs.)

Sushi: Tuna, Salmon, Red Snapper, Shrimp - 3 pcs. of each

Sashimi: Assorted Sashimi - 20 pcs. (chosen by Chef)

Roll: Rainbow Roll, Eel Roll, California Roll, Spicy Tuna Roll,
Alaska Roll, Salmon Avocado Roll

\$140.00

15 to 18 people

Platter #4

Combination Sushi Platter#4

Sushi & Roll Combo (62 pcs.)

Sushi: Tuna, Salmon, Red Snapper, Shrimp - 4 pcs. of each

Roll: Rainbow Roll, Tuna & Avocado Roll, California Roll, Spicy Tuna Roll,
Salmon Tempura Roll, Shrimp Tempura Roll, Salmon & Avocado Roll

\$120.00

10 to 12 people

Combination Sushi Platter

\$8.50 per roll (minimum ten rolls)

All Seafood Sushi Platters

\$9.50 per roll (minimum ten rolls)

APPETIZERS & HORS D'OEUVRES

APPETIZERS

Asparagus Spears Wrapped in Prosciutto

Pencil green asparagus, Prosciutto di Parma, Extra
Virgin Olive Oil
\$ 72.00 (3 dozen)

Beef Tenderloin Crostini

Gorgonzola Cheese, Caramelized Onions, Toasted
Baguette
\$ 108 (3 dozen)

Arancini

Saffron Risotto Balls Stuffed with Mozzarella and
Ground Beef
\$120 (3 dozen)

Chicken Satay

A hollowed pineapple, filled with Spicy Peanut dipping
sauce, displaying wooden skewers of grilled chicken
breast, pinned around it
\$ 120.00 (3 dozen)

Mini Crab Cakes Maryland-Style

Blue Lump and Claw meat blended into a traditional
savory recipe, Chipotle Aioli dip, or tartar sauce
\$140.00 (3 dozen)

Mushrooms Stuffed with Crabmeat

Medium button champignons stuffed with Claw Crab
Meat with onions and peppers, topped with bread
Japanese seasoned bread crumbs & broiled to golden
\$95 (3 dozen)

Serrano (Prosciutto) & Melon

Cantaloupe Skewers wrapped in 18 months of the finest
Jamón Serrano or Italian Prosciutto
\$ 65.00 (3dz)

Grilled Shrimp and Chorizo Skewers

\$110 (3 dozen)

Mini Beef Wellington

Filet Mignon, Mushroom Duxelle, and Cured Ham in
Flaky Puff pastry
\$120 (3 dozen)

Coconut Shrimp

Shaved Coconut, Panko, Orange Radish Marmalade
\$110 (3 dozen)

Stuffed Endive Leaf

Roquefort mousse & toasted walnuts
\$78 (3 dozen)

Swedish Meatballs

Brown Sauce with Capers and Shallots \$85 (3 dozen)

Stuffed Artichoke bottoms

Goat cheese, Italian Sausage, Smoked Jalapeno Aioli
\$118 (3 dozen)

Mozzarella & Cherry Tomato Skewers

Paired with Cherry or Pear tomatoes, marinated in a
Garlic and Oil blend topped with a balsamic glaze
\$69 (3 dozen)

Mini Quiche

Chef's assortment, including garden vegetables,
Lorraine, Broccoli and cheese, and Three Cheeses (3 DZ)
\$85.00

Pigs in a Blanket

Blue Lump and Claw meat blended into a traditional
savory recipe, Chipotle Aioli dip, or tartar sauce
\$112.00 (3 dozen)



APPETIZERS & HORS D'OEUVRES



CONT.

Shrimp Cocktail

Served with traditional Cocktail Sauce

\$ 75.00 (3 dz)

Smoked Salmon on Crostini

Served with Cream Cheese, Dill, Red onion & Scallion

\$ 75.00 (3dz)

Tomato and Mozzarella Crostini

Basil Pesto

\$ 55.00 (3dz)

Spanakopita Mini

Greek Phyllo Dough Triangles filled with Feta and

Spinach

\$ 75.00 (3dz)

Deviled eggs

\$ 45.00 (3dz)

SALADS

GREENS

Salad Bowl serves 10-12 people
\$ 45.00

Greek Salad

Romaine lettuce, Feta Cheese, Kalamata Olives, Stuffed Grape Leaves, cucumbers, tomatoes, red onion, and oregano with a red wine vinaigrette

Summer Salad

Mixed greens, Asparagus, Carrots, Hard Boiled Eggs, Potatoes, White Balsamic Vinegar

Spinach and Kale

Baby Spinach, Kale Marinated and Roasted Portobello Mushrooms, Roasted Beets, sun-dried tomatoes, Goat Cheese Crumbles

Marinated Chicken Caesar

Romaine Lettuce, Grilled Chicken, Shaved parmesan cheese, Croutons, Caesar Dressing
\$55.00

House Salad

Mixed Greens, Tomato, Cucumber, Bermuda Onion, Black Olives, Carrots, Balsamic Vinegar

Arugula Salad

Arugula, Beets, Cranberries, Spiced Walnuts, Goat Cheese; Champagne Vinaigrette

Chef Salad

Mixed Greens, Romaine Lettuce, Ham, Turkey Breast, Bacon, Provolone cheese, Ranch Dressing
\$55.00

Buffalo Chicken

Crispy Iceberg and Romaine Lettuce with Buffalo Breaded Chicken, Blue Cheese Crumbs, Cherry Tomatoes, Carrots, Ranch Dressing
\$55.00



SALADS



PASTA

Bowl serves 12-15 people
\$ 55.00

Penne Primavera

Penne, Asparagus, Portobello, red & yellow Bell peppers,
squash, zucchini, and eggplant,
Roasted Garlic, Extra Virgin Olive Oil, and basil

Greek Pasta Salad

Fusilli, Sweet red & green peppers, imported feta,
kalamata olives, red onions,
tomatoes, cucumbers, oregano red vinaigrette

Tortellini Pesto

Same as Pasta al Pesto without the cream; optional is a
sun-dried tomato pesto

Elbow macaroni salad

Elbow Pasta, Mayonnaise, Peppers, Onions

Creamy Pesto Pasta

Rigatoni, garlic, basil, and Pignoli cream pesto
(nut free available)

Soba Noodle Salad

Asian Veggies, Spicy Peanut Sauce

Thai Chicken Salad

Noodles Chicken, Peppers, Onions, Carrots, Cucumber,
Sesame Peanut Sauce

Potato salad

Potatoes, mayonnaise, vinegar, salt, and pepper



VEG., POTATO, & GRAINS



Menu Items with a star require a minimum of 3 business days' notice.
Half Tray serves 12-15 people \$60.00
Full Tray serves 22-26 people \$95.00

Artichoke Barigoule

Stew with Carrots & Potatoes

French lentil salad

Lentils, peppers, walnuts, shallots, carrots, fennel, Dijon
vinaigrette

Sautéed Bok Choy

Tamari & Tuong Ot Oi (refined Soy broth and Red Chili
Garlic)

Collard Greens

Steamed or Sautéed with Bacon or Garlic oil

Saffron Risotto

\$70 half tray, \$110 full tray

Rice

Choice of Plain, Vegetables, Beans, Coconut, Basmati, Jasmine, Wild, Brown grain

Root Vegetables

Roasted Parsnip, Carrots, Beets, Potatoes, Rutabaga, Celery, Sweet Potatoes, and Red Onions

Roasted Butternut Squash or Acorn (seasonal)

with Butter and Spice

Mashed & Purees of:

Choice of Yukon Potatoes, Red Potatoes, Sweet Potatoes, Parsnip, Carrot, Cauliflower

Creamy Mashed Potatoes with Butter

Green Beans with Almonds

Green beans chimichurri

Grilled Vegetable Medley With Balsamic

Truffle Parmesan Roasted potatoes

Ratatouille

PASTA

Menu Items with a star require a minimum of 3 business days' notice.
Half Tray serves 12-15 people
Full Tray serves 22-26 people

Baked Ziti

Ziti baked with Marinara Sauce, Basil, Ricotta, and Mozzarella
Half Tray - \$ 55.00, Full Tray - \$95.00

Cavatelli with Broccoli

Cavatelli pasta tossed with Broccoli, Mushrooms, Shallots, Garlic, and Olive Oil
Half Tray - \$ 55.00 Full Tray - \$95.00

Vegetable lasagna

Delicious layers of fresh pasta sheets, Vegetables, Tomato & cheeses
Half Tray - \$ 70.00 Full Tray - \$145.00

Linguine Seafood Fra Diavolo

Linguine tossed with Shrimp, Octopus, Scallops, Squid, Clams & Mussels in a Spicy Marinara Sauce
Half Tray - \$ 95.00 Full Tray - \$185.00

Rigatoni Bolognese

Our House ground Sirloin & Filet Mignon of Beef, Marinara
Half Tray - \$ 55.00 Full Tray - \$95.00

Pasta Pomodoro

with plum tomatoes, garlic, basil
Half Tray - \$ 45.00 Full Tray - \$85.00

Lobster Ravioli

Tarragon Creamy Sauce
Half Tray - \$ 75.00 Full Tray - \$135.00

Capellini Puttanesca

Capellini Pasta with olives, capers, and an anchovy-scented Tomato Sauce
Half Tray - \$ 65.00, Full Tray - \$100.00

Gnocchi in Sweet Pea Broth

Potato Dumplings in Green Broth and Sauté Bacon pieces & Asparagus
Half Tray - \$ 55.00 Full Tray - \$95.00

Meat Lasagna

Delicious layers of fresh pasta sheets with meatballs and sausage, tomato, and cheese
Half Tray - \$ 80.00 Full Tray - \$165.00

Manicotti

Pasta stuffed with Ricotta Cheese, Baked Parmesan Style
Half Tray - \$ 65.00 Full Tray - \$125.00

Penne Matriciana

With Bacon, Parmesan, Garlic, Onions, Mushrooms, Basil, and Plum Tomatoes
Half Tray - \$ 55.00 Full Tray - \$95.00

Cheese Ravioli

Any Sauce
Half Tray - \$ 55.00 Full Tray - \$95.00

Rigatoni Quattro Formaggio w/ Chicken

Four Cheese Sauce
Half Tray - \$ 60.00 Full Tray - \$100.00

PASTA

Menu Items with a star require a minimum of 3 business days' notice.

Half Tray serves 12-15 people

Full Tray serves 22-26 people

Stuffed Shells

Half Tray - \$ 55.00 Full Tray - \$95.00

Orecchiette Primavera

Mini Pasta Hats, Sautéed with delicate Mini Dice Cut

Fresh Vegetables,

(Garlic Oil, Pink Sauce, or Tomato Sauce)

Half Tray - \$ 50.00 Full Tray - \$90.00

Pasta Marinara

Half Tray - \$35.00 Full Tray - \$65.00

Fettuccine Alfredo w/ Chicken

Fettuccine tossed in Aged Parmesan Cream Sauce

Half Tray - \$ 60.00 Full Tray - \$100.00

Shrimp Scampi with Spaghetti

Half Tray - \$ 65.00 2Lb Shrimp// Full Tray 4Lb Shrimp-
\$115.00

Meat Lasagna

Delicious layers of fresh pasta sheets with meatballs
and sausage, tomato, and cheese

Half Tray - \$ 80.00 Full Tray - \$165.00

ENTRÉES LAND

MEATS

* Menu Items with a star require a minimum of 3 business days' notice.

Half Tray Serves 10-12

Full Tray Serves 20-24

Beef Ribs

(sauce choices, red wine reduction, BBQ, dr. pepper glaze)
(market price)

Pork Ribs

sauce choice: BBQ Korean, BBQ sweet chili, dr. pepper sauce
(market price)

*Root beer braised Beef Short Ribs

with potatoes and carrots (optional prunes)
(market price)

House Smoked Brisket

Market price

House Smoked Pulled Pork

Market price

House Smoked Pork Ribs

Market price

*Lamb Rack (Seasonal)

Domestic, NZ, or Australian
Port sauce or Apple Mint Demi-glaze
Market Price

Angus Beef Meatballs

For Kids: Tomato and Parmesan
Adult: Garlic and Parsley
Half Tray - \$ 75.00, Full Tray - \$130.00

Marinated Skirt Steak

Grilled delicious and tender, light steak cuts
Half Tray - \$ 140.00, Full Tray - \$260.00

HGM Sirloin Meatloaf

Our Famous ground NY & Filet Mignon Loaf, 100% Beef
Half Tray - \$ 85.00, Full Tray - \$155.00

*Medieval Prime Rib Roast (Seasonal)

Whole rack with AU JUS, roasted root vegetables
Market price

Stuffed Roll of Pork Loin (Ballotine)

Prunes, spinach, sun-dried tomatoes, and mozzarella
Half Tray - \$ 90.00, Full Tray - \$160.00

Shepherd's Pie, either way

Euro Sweet: Raisins, Olives, Peppers & Hard B. Eggs,
or just classic American style
Half Tray - \$ 60.00, Full Tray - \$105.00

Stuffed Bell Peppers (beef & rice)

In Yellow Tomato Sauce or Marinara
Half Tray - \$ 60.00, Full Tray - \$105.00

We use Ground Sirloin and Filet Mignon Beef

Swedish Meatballs

Loganberry Beef Sauce (black currant)
Half Tray - \$ 80.00, Full Tray - \$150.00

Uzbek Plov

Beef, Lamb, Rice, Carrots, Onions, Chickpeas, Raisins,
Cumin, Black Pepper, Oil Blend, (Garlic and Hard Boiled
Eggs optional).
Full Tray - \$180.00
Feed 15-20 People

ENTRÉES LAND

SEAFOOD

* Menu Items with a star require a minimum of 3 business days' notice.

Half Tray Serves 10-12

Full Tray Serves 20-24

Crab Cakes Maryland Style

Tartar Sauce or Red Bell Pepper Mayo

Half Tray - \$ 120.00, Full Tray - \$240.00 market price

Mild Jambalaya

Spicy Tomato Seafood Rice with vegetables, Okra & Corn

Optional: Pork Chorizo

Half Tray - \$ 90.00, Full Tray - \$160.00

Paella Valenciana

Spanish Saffron Short Grain Rice, Seafood Family Platter,

with optional Chicken and Chorizo

Half Tray - \$ 100.00, Full Tray - \$180.00

Baked Red Snapper

Citrus, Fennel, and Sambuca

Half Tray - \$ 75.00, Full Tray - \$130.00

Pistachio Crusted Salmon

Half Tray - \$ 130.00, Full Tray - \$220.00

Stuffed Sole, Lobster Sauce

Blue Crab Meat stuffing, 7 oz each, Lump and Claw meat

Half Tray - \$ 140.00, Full Tray - \$250.00

Fish & Chips

Beer Battered Atlantic Cod Fish w/ Sauce Tartar, Remoulade

Fried Ranch Potato Wedges (separate tray)

Half Tray - \$ 90.00, Full Tray - \$160.00

Steamed Mussels Mariniere

Garlic Parsley, Chardonnay wine, and butter-toasted baguettes

Half Tray - \$ 65.00, Full Tray - \$110.00

Nordic Wild Salmon (Scotland)

Dijon, Honey Wasabi, Teriyaki Glazed or Creamy Dill Sauce

Half Tray - \$125 Full Tray - \$210

Wasabi Pea Crusted Mahi Mahi

Young Ginger Sauce

Half Tray - \$ 110.00, Full Tray - \$200.00

Lemon-Caper Shrimp

Half Tray - \$ 75.00, Full Tray - \$130.00

Based on 3 Lbs and 6 Lbs 21/25 Shrimp (we work all sizes M/P)

Sesame Crusted Tuna (Seared Rare)

With Seaweed Salad

Half Tray - \$ 85.00, Full Tray - \$150.00

ENTRÉES LAND

FOWL

* Menu Items with a star require a minimum of 3 business days' notice.

Half Tray Serves 10-12

Full Tray Serves 20-24

Chicken Breast Cutlets

Milanese, Grilled or herb-marinated
Half Tray - \$ 100.00, Full Tray - \$180.00

Grilled All-Natural Chicken Breasts

Half Tray - \$ 100.00, Full Tray - \$180.00

Cordon Bleu w/ Sauce Champignon

Half Tray - \$ 130.00, Full Tray - \$240.00

* Duck L'Orange

Half Tray - \$ 150.00, Full Tray - \$280.00

Duck Confit

Half Tray - \$ 150.00, Full Tray - \$280.00

Crispy Honey Fried Chicken

Half Tray - \$ 80.00, Full Tray - \$150.00

Turkey Meatloaf with Gravy

Half Tray - \$ 65.00, Full Tray - \$110.00

Chicken Cacciatore

Chicken drumsticks and thighs with onions, peppers,
mushrooms,
and peas in Italian tomato sauce
Half Tray - \$ 65.00, Full Tray - \$110.00

Creamed Chicken Stew w/ Mushrooms

Half Tray - \$ 80.00, Full Tray - \$150.00

Chicken Francese

Chicken Medallions in a Lemon Butter Sauce
Half tray \$65.00, Full tray \$150.00

Chicken Marsala

CHICKEN MEDALLIONS IN MARSALA MUSHROOM
SAUCE
Half Tray \$65.00, Full Tray \$150.00

French Cut Chicken Lemon Thyme sauce

Broiled portions (breast with wing attached, partially
boneless)
Half Tray - \$ 120.00, Full Tray - \$230.00

Chicken Quesadillas

With Pico de Gallo Guacamole and Sour cream
Half Tray - \$ 85.00, Full Tray - \$155.00

Chicken Fajitas

Guacamole, Pico de Gallo, sour cream, soft tacos, black
beans, scallions
Half Tray - \$ 120.00, Full Tray - \$230.00

SAUCES FOR FOWL: Hunters, Champignon Blanc, Brown, Parmesan Cream, Supreme, Tomato, White Wine, Red Wine, Pesto,
Balsamic, Cacciatore red or White, Lemon, Lemon Pepper, Sage Butter, Bechamel, Poultry Gravy, Giblets, Mushroom, Thai
Coconut Basil, Teriyaki, Curry Cream, Francese, Curry Pineapple, Tarragon Cream, Oreganata, Picatta, Chimichurri, Bacon
Southern white Gravy, Marsala, Sherry and Madeira, Honey Jack Daniels
\$ 30.00 / qt



SANDWICH



PLATTERS

(No Substitutions, No add-ons)

American Sandwich Platter

(2 Ham w/, American Cheese, LTO, Mayo | 2 Turkey w/ American Cheese, Avocado, Bacon, LTO, Mayo | 2 Sliced Chicken w/ Jack Cheese, LTO, Chipotle Mayo)
\$ 95.00 / platter (feeds 12)

Italian Delight Sandwich Platter

(2 Grilled Chicken w/ Fresh Mozzarella, Roasted Peppers, Arugula, and Pesto Sauce | 2 Breaded Chicken w/ Fresh Mozzarella, Roasted Peppers, and Pesto Mayo | 2 Ham Salami w/ Provolone, LTO, Salt, Pepper, Oregano, Oil and Vinegar)
\$ 105.00 / platter (feeds 12)

Veggie Sandwich Platter

(2 Egg Salad w/ Lettuce, and Tomato | 2 Veggie Burger w/ Jack Cheese, LTO, and Chipotle Mayo | 2 Eggplant w/ Yellow Squash, Zucchini, Fresh Mozzarella, Arugula, and Balsamic Vinaigrette.)
\$ 95.00 / platter (feeds 12)

Gourmet Sandwich Platter

(2 HGM Rib Eye Steak w/ Caramelized Onions, Peppers, Bacon, Mozzarella, Jalapenos, and Cilantro | 2 Hudson Cuban w/ Pulled Pork, Ham, Swiss Cheese, Pickles, and Brown Mustard | 2 Pesto Chicken w/ Bacon, Lettuce, Tomato, and Pesto Sauce)
\$ 115 platter (feeds 12)



DESSERTS



Assorted Cookie and Brownie Platter

12" platter - \$65.00 (10-15 people)

16" platter - \$110.00 (30-35 people)

Bread Pudding (made with Seasonal Fruits)

Half Pan \$40.00 (8-10 people)

Full Pan \$70.00 (20-22 people)

Assorted Pudding (vanilla, chocolate, rice)

\$65.00 per dozen cups