

SOCIAL EVENTS MENU

WELCOME

foodwerx has been one of the Delaware Valley's preeminent event planners and caterers for nearly twenty-five years. We would like to take this opportunity to welcome our new clients to **foodwerx** as well as welcome back our old ones.

Social functions take many forms – large or small, fancy or casual, breakfast, lunch, or dinner – and **foodwerx** can provide the appropriate food for all of them. Brunch for guests the day after a wedding...a virtual tailgate party...an anniversary dinner...a graduation party...any of your life cycle or coming-of-age event food needs.

We use only the finest and freshest locally sourced ingredients and create exceptional dishes of the highest quality. Our aim is to exceed your expectations.

Over the years we have listened to what you, our clients, have asked for, seen what you did and did not order, and have looked at emerging food trends to ensure that our selections represent a true cross-section of the culinary world. This Social Events Menu represents our desire to offer traditional tastes and modern flavors for any gathering. We hope that you enjoy the food we make as much as we enjoy making it for you.

If you have dietary needs, restrictions, or preferences (e.g., vegetarian, vegan, keto, pescatarian, kosher-style, etc.) please contact one of our associates so we can work to create an appropriate menu.

Thank you.

Nick Wall, President

BREAKFAST & BRUNCH

Curated Combinations

Lower East Side – Bagels, nova lox, scrambled eggs, whitefish salad, cream cheese, red onion, cheese **or** cherry blintzes with sour cream, **foodwerx** home fried potatoes, and rugalach. Minimum 10 guests.

Bistro Brunch – Choice of quiche (Lorraine, broccoli & cheddar, **or** Florentine), grilled tomatoes with Gruyère, selection of breakfast pastries, bacon (turkey **or** pork), French toast casserole with warm maple syrup, and Greek yogurt cups with fresh seasonal berries. Minimum 10 guests.

Jersey Diner – Choice of breakfast meats (Select 2: bacon, turkey bacon, sausage, turkey sausage, Canadian bacon, **or** honey-smoked ham), scrambled eggs with **or** without cheese, **foodwerx** home fried potatoes, "silver dollar" pancakes with warm maple syrup, fruit salad, and selection of breads and mini muffins. Minimum 10 guests.

Chef's Special – An American breakfast with Nick's unique twists – Cinnamon cornflake crusted challah French toast, loaded pancakes (banana-chocolate, mixed berries, **or** cinnamon-apple-walnut) served with whipped cream, fruit kebabs with yogurt dip, and choice of a breakfast meat. Minimum 10 guests.

Create Your Own Omelet Bar – Made-to-order with egg whites or whole eggs with your choice of bacon, sausage (pork **or** turkey), **or** pork roll, broccoli, mixed peppers, mushrooms, onions, diced tomatoes, spinach, and cheddar & mozzarella cheeses, served with **foodwerx** home fried potatoes, bagels with whipped butter & cream cheese, and fruit salad. Minimum 20 guests.

A La Carte

Scrambled Eggs – Nick’s secret recipe for the fluffiest, most delicious eggs you’ve ever had. Minimum 10 guests.

foodwerx Home Fried Potatoes – With confetti peppers, onions & aromatic herbs. Minimum 10 guests.

Cinnamon Cornflake Crusted Challah French Toast – Double-dipped challah bread grilled & baked and served with maple syrup & whipped sweet butter. Minimum 10 guests.

foodwerx Chef’s Creation French Toast Roll Ups with Candied Pecans & Raisins – Traditional French toast batter-dipped roll ups with some extra added **foodwerx** “pizzazz,” skillet-grilled to perfection, then dusted with confectioners’ sugar & cinnamon served with Vermont maple syrup dipping side. Minimum 10 guests.

The foodwerx Frittata – Eggs baked with micro-cut potato cubes, crispy bacon bits, roasted red pepper, caramelized onions & 3-cheese mix served with fruit salad. Minimum 10 guests.

“Hole” Foods – An assortment of full-sized bagels sliced in half – plain, poppy, sesame, whole grain, everything & cinnamon raisin with cream cheese, vegetable cream cheese, & whipped butter. Minimum 10 guests.

Yogurt Parfaits – Select One. Minimum 10 guests.

- Crunchy – with locally-sourced honey-infused vanilla yogurt, **foodwerx** house-made granola, toasted almonds, chocolate pieces & berries;
- Simply Fruit – Seasonal fruit with vanilla yogurt; **or**
- Loaded – Cookie crumbles, berries, toasted coconut, chocolate morsels, sour cherry compote with vanilla yogurt.

Fruit Kabobs – With yogurt dip. Minimum 10 guests.

Meats & Proteins – Select 1 of bacon, turkey bacon, sausage, turkey sausage, honey smoked ham, **or** pork roll. Minimum 10 guests.

HORS D’OEUVRES

Cocktail/Presented Appetizer Displays

Gourmet Cheese Platter – Cheddar, sharp provolone, Muenster, and goat cheese with grapes, dried fruit, and nuts, alongside an assortment of crackers.

Charcuterie – Artisanal blend of cheeses, meats, assorted nuts, and manicured vegetables served with assorted crackers, crostini, dried and fresh fruit, olives and nuts.

Pintxos y Tapas de Barcelona – Coastal Spanish-style tapas:

- Fennel & goat cheese stuffed mini peppers;
- Castelvetro olive and chorizo skewers;
- Grilled portobello and Manchego skewers;
- *Pan con tomate (Spanish style grilled bread with tomato)*; and
- Shrimp grilled with garlic and olive oil.

Bruschetta Presentation – Grilled Italian bread and focaccia with a trio of dips:

- Classic tomato and basil;
- White bean, lemon, and rosemary puree; and
- Artichoke, garbanzo bean, and roasted garlic.

**Cocktail/Presented
Appetizer Displays (cont.)**

Antipasti – Italian assortment of meats and cheeses:

- *Ciliegini* mozzarella marinated in sun-dried tomatoes, pesto, Sicilian olives;
- Dry salami, capicola, and domestic prosciutto;
- Roasted artichokes with lemon; and
- Focaccia bread with 6-year aged balsamic vinegar and extra virgin olive oil dip.

Mezze – Middle Eastern appetizer platter:

- Spanakopita;
- Za'atar spiced chicken shish kabobs;
- Charred eggplant babaganoush;
- Kalamata olive tabouli;
- Cucumber tzatziki; and
- Sumac-spiced pita chips.

Japanese Seared Ahi Tuna – Sesame seed-crust, wakame seaweed salad, and a togarashi-yuzu crema.

Shrimp Cocktail – Large shrimp poached in Old Bay, lemons, and herbs. Served with Bloody Mary Cocktail sauce and lemon wedges.

Grilled and Chilled Shrimp – Large shrimp marinated in authentic Thai sweet chili sauce served on a bed of rice vermicelli noodles, peppers, and lime vinaigrette.

Cheesesteak Dumpling Display – The Philly-original-meets-Asian dumplings. Served with sriracha ketchup.

Mini Lobster Rolls – Maine Lobster with fennel and dill in a buttered New England-style split top roll.

Potsticker Displays – Served with peanut dipping sauce and cucumber salad. Select from:

- Edamame & kale;
- Chicken lemongrass;
- Pork; **or**
- Vegetable.

Mexican Salsas – Tri-color tortilla chips with a trio of dips:

- Classic guacamole;
- Tomatillo salsa verde; and
- Tomato, corn, and black bean salsa.

Chinatown Duck – Peking-style shredded duck accompanied by pickled cucumbers, steamed sweet buns, hoisin sauce, and cilantro.

Mini Cone Display:

- Deconstructed chicken enchilada;
- Cured salmon with caper and dill;
- Shrimp ceviche, jicama, and Meyer lemon; and
- Whipped goat cheese and oyster mushrooms.

Miniature Twice-Baked Potato Bar – With “help yourself” toppings of Cheddar cheese, micro bacon, scallion, sour cream, and sautéed mushrooms.

**Cocktail/Presented
Appetizer Displays (cont.)**

Duo of Ceviches – Served with wonton crisps. Select two:

- Soy-marinated ahi tuna;
- Chipotle bay scallops; **or**
- Peruvian-style gulf shrimp.

World of Flatbreads:

- BBQ chicken and caramelized red onion;
- Margarita;
- Prosciutto, fig jam, brie, arugula, candied pecan, salt, and dried cherries;
- Pepperoni and provolone; and
- Grilled vegetables and fresh mozzarella.

Hanging Charcuterie – Skewers of artisanal meats and cheese. Select three:

- Manchego and Castelvetrano olives;
- Grape tomato with *ciliegini* mozzarella and basil;
- Dried beef braesola, goat cheese, and peppadew peppers;
- Grilled za'atar-spiced zucchini and feta;
- Roasted baby brussels sprouts with portobello mushrooms; **or**
- Falafel with crisp pita and harissa.

Miniature Twice-Baked Potato Bar – With “help yourself” toppings of Cheddar cheese, micro bacon, scallion, sour cream, and sautéed mushrooms.

Sea Salad Platter – Jumbo lump crab salad, grilled shrimp, and lobster salad accompanied by wakame seaweed salad, pickled vegetables, and toasted ficelles with wasabi sour crema and sriracha mayo.

Build Your Own Sliders:

- Select two from beef, grilled chipotle chicken, Carolina pulled pork, grilled vegetables, **or** crab; and
- Served with mini rolls, bacon, lettuce, cheese, tomato, and choice of sriracha ketchup or chipotle mayo.

Wonton Tacos:

- Chipotle-marinated chicken with napa cabbage slaw;
- Ahi tuna, pickled carrot, chili oil, cilantro, and jalapeños; and
- Sake-braised pork, daikon, apples, scallions, and sesame crema.

PASSED APPETIZERS

Beef

Quilted Franks – Mini franks in puff pastry served with whole grain mustard.

Coney Island Franks – Self-contained mini franks in blankets with sauerkraut and Dijon mustard.

Mini Beef Empanadas – Shredded beef and onions in a flaky half-moon pastry served with a chipotle-orange dipping crème.

Cheesesteak Dumplings – The Philly-original-meets-Asian dumplings. Served with sriracha ketchup.

Chorizo Empanada – Zesty chorizo in flaky pastry with a tomatillo salsa verde.

Beef (cont.)

Chili-Spiced Brisket – 24-hour braised brisket atop multigrain crostini garnished with a chocolate-habanero glaze.

Polpetti – Mini Italian meatballs stewed in a San Marzano tomato jam.

Cabernet-Braised Short Ribs – *Alto shaam* cooked short ribs tossed with caramelized red onion jam and topped with a bleu cheese crema and served atop a sweet potato pancake.

foodwerx Baby Beef Wellingtons – Marinated then seared filet tips with mushroom & pearl onion duxelles wrapped in house-made puff pastry paired with horseradish dipping sauce.

Mini 2-Bite Cheesesteak – Shredded beef, caramelized onions, and cheese placed in a mini brioche torpedo.

Mongolian Beef Skewer – Soy and brown sugar-marinated beef with ginger, sesame, and red pepper woven onto a bamboo skewer.

Vegetarian

Spanakopita – Classic Greek dish of spinach and feta cheese wrapped in crispy phyllo dough.

Fried Brussels Sprouts – Tossed with chili-lime seasoning and malt vinegar.

Vegetable Spring Rolls – Rice noodles and vegetables in a crispy shell with a sweet chili dip.

Edamame Quesadilla – Corn and edamame pressed between flour tortillas with a wasabi crema.

Mini Vegetable Indian Samosas – Potato and vegetables sautéed with garam masala in crisp pastry with mango chutney. An Indian Classic.

Stuffed Mushrooms – Button mushrooms filled with eggplant caponata.

Mini Vegetable Skewer – Marinated vegetables, rosemary, salt, lemon, and olive oil on a bamboo skewer.

Eggplant Provencal – Marinated, lightly-battered coins of Japanese eggplant with sun-dried tomatoes and melted mozzarella.

Baby Bellas – Stuffed with Moroccan couscous, toasted pine nuts, dried currants, and fresh mint.

Greek Salad Kabob – Grape tomatoes, cucumber wedges, Kalamata olives, yellow peppers, and cubed feta with an oreganata drizzle.

Mexican Sweet Corn Shooter – Shoepeg and creamed corn, mild chili aioli, cotija cheese, and mini lime wedges.

Vegetable Empanada – Fire roasted vegetables and pepper jack cheese in a crispy, pastry shell.

Fig & Goat Cheese Crostini – Savory fig chutney and creamy goat cheese atop a raisin-walnut crostini.

Raspberry & Brie – Encased in a puff pastry with toasted vanilla almonds.

Fresh Strawberries – Filled with goat cheese & marbled with balsamic syrup.

Poultry

Mini Chicken Quesadilla – Chili-spiced chicken with onions, peppers, and Monterey jack cheese in flour tortillas.

Sesame-Crusted Chicken – breast of boneless chicken pressed in toasted sesame seeds and served with a tangy apricot sauce.

Petite Ginger Chicken Kabobs – Infused chicken in lime with onion, red pepper, and zucchini on a bamboo stick, char-grilled and presented with a mango-cilantro sauce.

Hibachi Chicken – Citrus & spice-marinated chicken tenders woven on a skewer and then brushed with sweet soy glaze before grilling.

Mini Turkey Kabobs – Cilantro pesto turkey meatballs with pepper coulis and lime crema.

Sriracha Chicken Meatballs – Lean ground chicken wrapped around a bleu cheese center with spicy dipping sauce.

Chicken Mango Quesadillas – Blackened chicken, sautéed onions & peppers, candied lime, three cheeses, and sliced mango folded inside a tortilla.

Chicken & Waffles – Belgian waffles, crispy fried chicken, maple-bourbon drizzle, and cinnamon powdered sugar

Pistachio Chicken Tenders – Plain & simple – Ground pistachios, honey, and panko crumbs deep-fried and served with huckleberry coulis.

Korean Fried Chicken – Tossed with hoisin and hot honey in a bao bun and topped with spicy slaw.

Chicken Acropolis – Chicken tenders rolled in oregano, thyme, mint, and panko crumbs, deep fried and served with tzatziki for dipping.

Peking Duck Rolls – Sliced duck breast with scallion, red pepper, carrots, and Chinese cabbage presented in a Mandarin pancake with Asian orange-soy dipping side.

Lamb

Lamb Lollipops – Marinated in garlic and rosemary, grilled to a perfect medium-rare.

Lamb Merguez-Stuffed Peppadews – Hot and sweet Mediterranean peppers filled with Moroccan harissa-infused lamb sausage.

Lamb Gyros – Thinly-sliced, marinated lamb with tzatziki atop a miniature pita.

Mediterranean Lamb Satay – With dill and cucumber yogurt sauce.

Seafood

Jumbo Lump Mini Crab Cakes – A **foodwerx** favorite... Eastern shore jumbo lump crab combined with a confetti of red onion, tri-colored peppers, lemon & Old Bay, and served with a chipotle aioli.

Albacore Tuna – Sustainable tuna perfectly seared and topped with ginger-marinated watermelon rounds and sweet soy.

Sesame Peekytoe Crab Balls – Thai fish sauce, soy, and grapefruit muddled together to create a beautiful complement to a classic.

Citrus and Vodka House-Cured Scottish Salmon – Limes, lemons, and oranges permeate the salmon, adding a citrus note to the palate. Classically topped with a dill crème fraiche on whole grain toast points.

Seafood (cont.)

“Scallops and Bacon” – Diver scallops enrobed in house-cured bacon with a dollop of horseradish crème.

Ahi Tuna Tartare – Sushi grade tuna atop five-spice wontons with Asian plum sauce and black & white sesame seeds.

Coconut Shrimp – Large shrimp dipped in a piña colada blend, then tossed in panko crumbs & shredded coconut and deep fried until crisp. Served with a tropical mango nectar reduction.

Louisiana Lobster Hushpuppies – With Cajun remoulade.

Firecracker Shrimp on Bamboo – Jumbo shrimp marinated in basil, orange, jalapeño, cilantro, and spicy sriracha honey, then grilled for peak flavor.

Lobster Quesadilla – Lobster meat sautéed with pickled lemon, shallots, and yellow pepper, quickly grilled with fontina cheese, and served with spicy tomato diablo salsa.

Tuna & Avocado Poke – Presented on an edible spoon (YUM!).

Potato Wrapped Shrimp – Large shrimp wrapped with Yukon gold potato threads and flash fried.

Pork

Korean BBQ Pork Belly – With micro scallion & toasted sesame seeds.

Open-Faced Cubano – Braised pork shoulder with honey ham, Gruyère, pickles, chimichurri, and pimento aioli on a Cuban toast point.

BLM in T – Vine-ripened cherry tomatoes stuffed with extra-crispy bacon and iced romaine with a touch of Hellman’s mayonnaise.

Mini Banh Mi – Shredded pork, pickled cucumbers, and red onion, with sriracha aioli cosseted in a 2-inch hoagie roll.

Candied Pork Belly Burnt Ends – Tossed with a dry rub, then flash-fried and drizzled with gooey gochujang sauce atop a bao bun.

Roasted Pork Spring Rolls – Another South Philly favorite with an Asian twist...Slow-roasted pork, sharp provolone, roasted peppers, and broccoli rabe in a crispy wrapper.

Mini Cuban x 3 – Roasted pork, country ham, and crumbled bacon with Swiss cheese & pickles on a mini 2-bite cocktail brioche roll.

Prosciutto Flatbread Squares – Cured prosciutto, caramelized shallots, Brie, fig jam, and sour cherry salsa atop toasted flatbread.

Carolina Pulled Pork – Served atop crispy plantain chips and topped with leek straws, a dollop of guacamole, and lime sour cream.

Sweet & Sour Pork Belly – Seared pork belly and pickled Asian cabbage atop a wonton crisp.

Tiny Tinga Taco – Pulled pork, Monterey jack cheese, and pico de gallo in a mini taco shell.

Pork (cont.)

Pancetta, Chive & Sharp Provolone – Atop a golden potato pancake.

Figs In a Blanket – Plump dried figs wrapped in hickory-smoked bacon & Gorgonzola seasoned with rosemary.

Candied Bacon Spoon – Brown sugar, nutmeg, and a dollop of caramel-chocolate goo.

LATE NIGHT BITES

Vegetarian

Tater Tots with Cheese Curds – Pickles, bacon, and sriracha aioli.

Falafel – Spiced ground chickpeas balls with pita, shredded lettuce, diced tomato, spicy Greek yogurt, and tahini.

Pretzel Bites with Belgian-style beer cheese and stout mustard.

Shakshuka – Middle Eastern favorite of eggs poached in an aromatic tomato and pepper sauce.

Everything Else

Shashlik – Polish-style chicken and kielbasa kabob and Czech-style sauerkraut.

Ancho Chili Beef Tacos – Corn tortillas, radish and scallion slaw.

Chicken Wing Lollipops – Vietnamese palm sugar-chili glaze.

Meatball Sliders – Meatballs topped with sharp provolone on mini brioche buns.

Polenta Dusted Fried Oysters – Split top rolls, radish, and Cajun remoulade.

Chicago Hot Dog Sliders – Mini beef franks with pickles, hot pepper, tomato relish, spicy brown mustard, and chopped onions.

Bahn Mi – French baguette with slow-roasted pork, bacon, pickled carrots, napa cabbage, cilantro, and house-made sambal aioli.

Moules Frites – Steamed mussels in a fennel-infused broth served with crusty bread.

THEMED BUFFETS (25 Guest Minimum)

Italian

Nonna's Meatballs – Blend of ground beef, pork, and veal with Parmigiano Reggiano and parsley, simmered in San Marzano tomatoes.

Baked Rigatoni in Sunday Gravy with sausage, pecorino, and fresh mozzarella.

Broccolini with garlic, calabrese peppers, and olive oil.

Chicken alla Griglia – Rosemary-marinated grilled chicken breast, Kennett Square wild mushrooms, and roasted fingerling potatoes.

Antipasti – Platter of salumi, olives, marinated garbanzo beans, and *giardiniera*.

Focaccia Squares.

French	<p>Roasted Whole Herbs de 'Provence Chicken – Natural jus.</p> <p>Ratatouille – French-style eggplant and vegetable stew.</p> <p>Pommes Purée – Smooth potato puree.</p> <p>Salmon en Papiollete – Salmon fillets steamed in lemon, white wine, and fennel.</p> <p>French Bean Salad – Almonds, cucumber, tomato, and pickled onion in a lemon-rosemary vinaigrette.</p> <p>French Baguette Slices – Served with <i>Beurre de Baratte Fleur de Sel</i>.</p>
Traditional Southern	<p>North Carolina Shrimp & Grits – Trinity of vegetables, creamy grits, and grilled jumbo gulf shrimp.</p> <p>Smoked Kansas City Pulled Pork – KC style BBQ sauce with snowflake rolls.</p> <p>Red Cabbage Slaw – With mustard seeds and peanuts.</p> <p>Grilled Potatoes – With Creole spices.</p> <p>Braised Greens – With bacon & sweet onion.</p> <p>Southern Biscuits – With sweet molasses butter.</p>
Pacific Islands	<p>Thai Coconut Red Curry Beef – Flank steak stewed in lemongrass, Thai red curry, kaffir lime, and coconut milk served with charred peppers.</p> <p>Pineapple Fried Rice with mint and basil.</p> <p>Philippine Pancit – Traditional stir fry with rice noodles, spicy sausage, celery, napa cabbage, and grilled shrimp.</p> <p>Grilled Japanese Eggplant and Long Beans – Filipino Kare-Kare-Style – braised in coconut milk, annatto seeds, and ground peanuts.</p> <p>Mango and Bean Sprout Salad – Sesame seeds and peppers.</p> <p>Peanut Chicken Satays – White meat chicken, marinated in coconut milk, with spicy cucumbers on bamboo</p>
Eastern European	<p>Hungarian Beef Goulash – Classic Hungarian dish of slow-cooked beef with sweet paprika, potatoes, and vegetables.</p> <p>Buttered Perogies with caramelized sweet onions and chive sour cream.</p> <p>Shashlyk – Polish-style chicken and kielbasa kabob served with Czech-style sauerkraut.</p> <p>Vegetable and Rice Stuffed Cabbage – Just like Bubbe used to make.</p> <p>Stewed Mushrooms – With winter squash, peppers, onions, and cream.</p> <p>Beet & Apple Salad – Endive, arugula, and walnuts, with a poppy seed-mustard vinaigrette.</p>

Heart of Asia

Vietnamese Shaking Beef – Wok-seared flank steak with zucchini, chili peppers, napa cabbage, and tomato in a rich mushroom-soy glaze.

Sesame Chicken – Rice flour-battered chicken with an orange-soy glaze, toasted sesame seeds, and Chinese broccoli.

Broccoli – Roasted garlic-lemon drizzle, toasted sesame seeds.

Asian-Style Steamed Bok Choy – Oyster sauce and ground peanuts.

Japanese-Style Rice – With egg, bean sprouts, tofu, carrots, and enoki mushrooms.

Mizuna Lettuce & Spinach Salad – Toasted sesame-hoisin vinaigrette, jicama, Asian pears, grapes, and crunchy wontons.

Middle Eastern

Za'atar Spiced Leg of Lamb – Dry rubbed with the ancient spice blend of cumin, thyme, marjoram, fennel, and sumac. Paired with toasted Israeli Couscous, almonds, dates, and apricots.

Walnut & Kale Tabbouleh – Pomegranate and apples.

Roasted Salmon – Babaganoush, grilled endive, preserved lemon and olive spread.

Grilled Mint and Yogurt-Marinated Chicken – Roasted celery root and dates.

Fried Cauliflower – Pine nuts and charred peppers.

Roasted Potato & Turnip Salad – Feta, dried figs, celery, poppy seeds, fried garbanzo beans, and radish.

Steakhouse

Grilled Denver Steak – “aka Petite Filet” – Unbelievably tender cut of beef. Marinated in fresh rosemary and thyme. Served with crispy oyster mushrooms and a red onion demi-glace.

“The Wedge” – Baby Iceberg wedge, Maytag blue cheese, bacon, and tomatoes with chive-buttermilk dressing.

Creamed Spinach – Swiss cream cheese, nutmeg, sour cream.

Stuffed Flounder – Crab and fennel stuffing, cider & mustard cream sauce.

Roasted 5-Herb Fingerling Potatoes – Parsley, rosemary, thyme, oregano, lemon oil and chives.

Fried Artichokes with roasted carrots and lemon.

“Old School” Italian

Stuffed Manicotti – Ricotta and pecorino filling in whole plum tomato sauce.

Chicken Marsala – Mushrooms and Marsala demi-glace.

Eggplant Parmigiano – Layers of Italian eggplant, ripe Roma tomatoes, basil, and fresh mozzarella.

Flounder Francaise – Egg-battered with a lemon-white wine sauce.

Sweet Italian Sausage – Onions, peppers, and cherry tomatoes.

Classic Caesar Salad – Romaine hearts, grape tomatoes, shaved Parmigiano Reggiano, and crunchy herbed croutons.

Garlic & Rosemary Focaccia.

Mexican

Ancho Chili Beef Tacos – Corn Tortillas, Chayote Squash and Scallion Slaw.

Red Beans & Rice – Classic slow-simmered tomato and seasoned kidney beans and fluffy long-grain rice.

Mexican Chocolate-Braised Chicken Mole Enchiladas – Chili Mole-Style braised boneless chicken thighs.

Corn Salad – Cilantro, pumpkin seeds, and tomato dressed with a cumin-orange vinaigrette.

Achiote Spiced Char-Grilled Seasonal Vegetables – Vegetables seasoned with a peppery and earthy Mexican spice.

Tamale Style Poblano Pepper – Stuffed with masa, black beans, zucchini, and queso fresco.

SIGNATURE SALADS

Traditional

Classic Caesar – Romaine hearts, grape tomatoes, shaved Parmigiano Reggiano, and crunchy herbed croutons.

Caprese – Roasted Roma tomatoes, fresh mozzarella, crostini, basil pesto, and red pepper coulis.

Classic Green Salad – Mature and baby lettuces, cucumber, carrots, mushrooms, broccoli, onion, and tomato.

Waldorf Salad – Iceberg lettuce, apples, toasted walnuts, crumbled bleu cheese, grapes, raisins, and lemon aioli.

Classic Potato Salad – Celery, egg, onion, parsley, with a dry mustard & Hellman's mayo vinaigrette.

Not-So-Traditional

foodwerx "Funky Salad" – baby lettuces, strawberries, blueberries Maytag blue cheese, candied pecans, mixed berries, peppers, and scallions.

Arugula and Fennel – Peppery arugula & licorice-flavored shaved fennel with toasted walnuts, goat cheese, and red onion.

Greek Goddess Salad – baby spinach & romaine, Kalamata olives, garbanzo beans, grapes, roasted peppers, and feta cheese.

Oriental Salad – Mizuna lettuce and napa cabbage, bean sprouts, jicama, carrot ribbons, julienne peppers, and pickled red onion.

Ancient Grain Salad – Farro, quinoa, wild rice, almonds, dried fruits, and wilted greens.

Black Kale Salad – Red onion, roasted squash, lemon zest, pecorino romano.

4 Bean Salad – Black beans, haricots verts, giant white beans, sugar snaps with shaved beets, mustard seeds, and baby spinach.

Baked Potato Salad – Baked russet potatoes, apple cider vinegar, bacon, cheddar and jack cheeses, scallion and sour cream dressing.

Bruschetta Pasta – Farfalle pasta with diced tomatoes, basil, lemon zest, and Italian vinaigrette.

Not-So-Traditional (cont'd)

Gemelli Tuscan Pasta Salad – Cucumber, olive, trio of peppers, and arugula in a black peppercorn-red wine vinaigrette.

Thai Noodle Salad – Rice vermicelli noodles, cilantro, julienne carrots, peppers, onions, napa cabbage, and toasted peanuts dressed with a lime-sweet chili vinaigrette.

Israeli Couscous Salad – Harissa vinaigrette, cucumbers, dates, red cabbage, golden raisins, and grilled eggplant.

Dressing Choices: Balsamic, Raspberry, Ranch, Bleu Cheese, Italian, Green Goddess, Dijonaise, Citrus, Whole Grain Mustard, or Parmesan Peppercorn.

ENTREES

Beef

Nonna's Meatballs – Blend of ground beef, pork, and veal with Parmigiano Reggiano and parsley, simmered in San Marzano Tomatoes.

Braised Short Ribs – 8-hour braised short ribs deliver a palate pleasing delight. Slow-cooked with root vegetables, cabernet sauvignon, and a rosemary dem-glace.

Beef Brisket – Slow-cooked with leeks, carrots, celery & garlic for the perfect natural au jus.

Hungarian Beef Goulash – Classic Hungarian dish of slow-cooked beef with sweet paprika, potatoes, and vegetables.

Vietnamese Shaking Beef – Wok-seared flank steak with zucchini, chili peppers, napa cabbage, and tomato in a rich mushroom-soy glaze.

Grilled Denver Steak – aka "Petite Filet" – Unbelievably tender cut of beef marinated in fresh rosemary and thyme. Served with crispy oyster mushrooms and a red onion demi-glace.

Slow-Roasted Filet Mignon "au Poivre" – Prime tenderloin of beef, pan-roasted and served with a Cognac-green peppercorn cream sauce atop roasted carrots and parsnips.

Hanger Steak Chimichurri – Full-flavored hanger steak marinated in cilantro and chili de arbol. Served with Argentinian chimichurri atop roasted Yucca root and snow peas.

Pork/Veal/Lamb

Za'atar Spiced Leg of Lamb – Dry rubbed with the ancient spice blend of cumin, thyme, marjoram, fennel, and sumac. Paired with toasted Israeli Couscous, almonds, dates, and apricots.

Smoked Kansas City Pulled Pork – Grilled green beans and bacon-sweet potato hash.

Grilled New Zealand Rack of Lamb – Roasted summer and hard squash, maple-mint glaze.

Bellychon – Filipino Style Porchetta – Whole pork belly stuffed with lemongrass, garlic, lime, and chili and roasted 'til the skin pops crispy. Complemented by grilled baby bok choy and mango.

Pork/Veal/Lamb (cont.)

Roasted Pork Loin – Fig and port wine reduction, braised black kale, heirloom carrots, and grilled radicchio.

Veal “Braciola” – Saltimbocca style with sage, prosciutto, and mozzarella d’bufala in a tomato veal reduction.

Classic Veal Parmigiana – Three Cheese & Sunday Gravy.

Poultry

Chicken Gumbo – Bone in Whole Chicken with spicy andouille sausage, okra, southern trinity of vegetables, peas with roasted potatoes.

Parmesan-Crusted Chicken – Topped with bruschetta mix and drizzled with honey balsamic.

Classic Chicken Marsala – Seasoned flour-dusted chicken breast, shallots, micro garlic butter, oregano, button and portobello mushrooms, marsala wine, and sherry.

Chicken alla Griglia – Rosemary-marinated grilled chicken breast with Kennet Square wild mushrooms and fingerling potatoes.

Whole Roasted Herbs de’Provence Chicken – Roasted on the bone for maximum flavor. Infused with lemon, fennel, rosemary, thyme, and parsley. Served with a natural jus.

Sesame Chicken – Rice flour-battered chicken with an orange-soy glaze, toasted sesame seeds, and Chinese broccoli.

Mexican Chocolate Braised Chicken – Mole-style braised boneless chicken thighs served with arroz rojo & beans and a jicama-cilantro slaw.

Roasted Turkey “Ballantine” – Deboned and tied whole turkey with charred plums, walnuts, and parsnips.

Seafood

Salmon en Papiollete – Scottish salmon filets steamed with white wine, lemon, and fennel served alongside a leek and potato au gratin.

North Carolina Shrimp & Grits – Trinity of vegetables with creamy grits and jumbo gulf shrimp.

Citrus Grilled Salmon – Lemon & Mandarin Orange glaze.

Grilled Halibut – Crab and fennel topping with a cider and mustard cream sauce.

Cioppino – Clams, mussels, scallops, and shrimp in a lobster and fennel tomato broth with grilled sourdough bread and broccolini.

Jumbo Lump Crab Cakes – Our biggest seller!

Chilean Sea Bass – Chili-lime-glazed. Topped with a sugar snap pea and napa cabbage slaw.

Mirin & Soy-Glazed Salmon – With miso & toasted sesame seeds.

Baked Gulf Shrimp – Stuffed with lump crab meat.

Vegetarian

Ratatouille Bread Bowl– Heirloom eggplant, zucchini, yellow squash, green peppers, and Brandywine tomatoes stewed together with parsley and white wine presented in a sourdough bread bowl.

Tamale Style Stuffed Poblano Peppers – Filled with masa, corn, black beans, and zucchini. Topped with cotija cheese and finished with a tomatillo salsa verde.

Vegetarian (cont.)

Portobello Napoleon – Grilled and stacked portobello mushroom, broccolini, and peppers atop a seared polenta and smoked mascarpone cake finished with *vino cotto* and shaved Parmigiano Reggiano.

Roasted Root Vegetables – Rutabaga, turnips, parsnips, and carrots roasted with cremini mushrooms and Swiss chard complemented with *ricotta salata* and a pomegranate reduction.

Charred Brussels Sprouts – With reduced balsamic drizzle.

Grilled Japanese Eggplant and Long Beans – Filipino *kare-kare*-style – Braised in coconut milk, annatto seeds, and ground peanuts.

Four-Bean Tagine – Giant beans, haricots verts, sugar snaps, and garbanzo beans stewed with garam masala, Greek yogurt, and Indian paneer.

SIDE DISHES

Pastas/Potatoes/Rice

Roasted Five-Herb Fingerling Potatoes – Parsley, rosemary, thyme, oregano, and chives tossed with black pepper butter and extra virgin olive oil.

Roasted Sweet Potato Wedges – With spicy maple drizzle.

Trio of Roasted Potatoes – Sweet, red bliss, and Yukon gold seasoned and cooked separately and then tossed together for a unique flavor.

Mashed Potatoes – Select from:

- Classic;
- Buttermilk;
- Roasted garlic;
- Micro bacon, chive & Cheddar;
- Parmesan, olive oil & garlic;
- Sour cream & extra butter; **or**
- Cauliflower & onion.

Farmers Smashed Potatoes – Steamed-then-sautéed Yukon gold potatoes with butter, herbs, shallots, shards of cheese, heavy cream, and white wine.

Confetti Brown & Wild Rice – A mixture of seasoned brown and wild rice tossed with lots of vegetables.

Basmati Rice – With spinach, sun-dried tomatoes, orzo, and wheatberries.

Yellow Fried Rice – With confetti Vegetables.

Wild Mushroom Risotto – Slow-cooked arborio rice, varietal mushrooms, savory broth, and Parmigiano Reggiano.

Vegetables

Marinated Grilled Vegetables.

Roasted Brussels Sprouts – With apple cider vinegar.

Ginger Honey Carrot Pegs.

Sautéed String Beans – With frizzled onions.

Sautéed Baby Bok Choy.

Grilled Asparagus – With parmesan roasted plum tomatoes.

Vegetables (cont.)

Roasted Assorted Vegetables – With a balsamic reduction.

Marinated Grilled Seasonal Vegetables – Rosemary salt with a balsamic drizzle.

Haricots Verts Almondine – Coated with sautéed garlic and shallots, toasted almond slivers, and a splash of lemon.

Ratatouille – Heirloom eggplant, zucchini, yellow squash, green peppers, and Brandywine tomatoes stewed together with parsley and white wine.

Roasted Baby Brussels Sprouts – Oven-roasted with olive oil, shallots & seasonings, and topped with a balsamic glaze.

Grilled Asparagus – With olive oil, garlic, and a squeeze of lemon – Can be served hot or room temperature.

AMBIENT DISPLAYS

Beef

Five-Spice Rubbed Flank Steak – Grilled baby bok choy, mushrooms, and baby carrots, with a ginger-soy dressing

Chateaubriand – Center cut filet mignon, roasted rosemary potatoes, charred onions, broccolini, and crispy shallots served with an aged sherry vinaigrette.

“Steak House” Chop – Grilled flank steak, chopped lettuce, red onion, bleu cheese, tomatoes, and capers.

Poultry

Grilled Lemon Chicken Breast & Wild Rice – Almonds, dried fruits, and baby arugula with a citrus vinaigrette.

Cajun Chicken – Louisiana “dirty” rice, sheared hearty greens, and charred peppers with Creole dressing.

Herbs de’Provence Chicken – French petite lentils, fava beans, Swiss chard, and roasted tomatoes.

Cider Glazed Chicken Skewers – Jicama & apple slaw with dried cranberries and toasted pumpkin seeds.

Thai Chicken Satays – White meat chicken, marinated in coconut milk, with spicy cucumbers on bamboo.

Seafood

Seared Tuna Niçoise – Fingerling potatoes, haricots verts, olives, red onion, diced egg, and baby lettuces in a red wine vinaigrette.

Maple Smoked Grilled Salmon – Cucumber, red onion & apple salad, lemon-thyme aioli.

Thai Red Curry Shrimp – Rice noodles, lime-sweet chili vinaigrette, jicama, carrots, and peppers.

Pan Roasted Scottish Salmon – Red quinoa & roasted beets, peppadew peppers, shaved radish, and roasted shallot vinaigrette.

Vegetarian

Kombucha Marinated Grilled Tempeh – Daikon radish & carrot slaw with cashews, baby spinach, and black beans.

Roasted Root Vegetable Tart – Goat cheese, caramelized onions, cage free eggs, kale, and Roma tomatoes.

Vegetarian (cont.)

Grilled Eggplant “Braciola” – Smoked tomato chutney, salsa verde, shaved ricotta salata, pignoli nuts.

Tortilla Española – Spanish-style egg quiche, potatoes, leeks, parsley, piquillo pepper coulis, toasted almonds, and baby greens.

DESSERTS

Fruity

foodwerx Fruit Salad – Bite-sized pieces of seasonal fruits with a caramel dip.

Fruit Kabobs – Seasonal fruits and berries skewered and served with chocolate dip.

Very Berry Cups – Mix of raspberries, blueberries, and strawberries served with a dollop of sweetened Greek Yogurt (honey, sugar, or Splenda).

Decadent

New York Cheesecake – The creamiest you’ve ever had. Plain, strawberry, blueberry, or chocolate. Maybe even pumpkin.

Trio of Mousses – Cups of dark chocolate, milk chocolate, and white chocolate mousses.

New Orleans Beignets – Filled with raspberry jam with a melted chocolate dipping sauce.

Flourless Chocolate Cake – Beyond decadent, with chocolate chips and a caramel drizzle.

Macarons – Tasty & colorful selection of the French delicacy.

DIY Sundae Bar – Premium vanilla and chocolate ice cream accompanied with chocolate fudge, Fluff, caramel sauce, mini-M&Ms, jimmies, whipped cream, strawberries, and maraschino cherries.

Chiptacular – Display of traditional Chocolate chip, chocolate- chocolate chip, and macadamia-white chocolate chip cookies.

Petit Four Display – A delightful selection of fresh mini pastries.

Elvis’s Favorite – Gourmet peanut butter and ripe banana on brioche bread then fried to a golden brown. Served with a side of chocolate sauce and jelly.

Mini Churros – Crispy on the outside, soft on the inside, coated with cinnamon & sugar, and served with Mexican chocolate dipping sauce.

Chocolate Mousse Shooter – With a candied bacon spoon.

BEVERAGE BAR

Cold

Soda

Infused Iced Tea

Raspberry Lemonade

foodwerx Bottled Water.

Pitchers of Juice – Orange / apple /cranberry.

foodwerx WOW!! Infused Waters (Full-service events only) – Pineapple, mint & ginger / strawberry, cucumber & kiwi / lemon & rosemary / raspberry & orange.

Hot

Coffee – Regular or Decaffeinated.

Tea – Selection of Traditional or Herbal.

Hot Chocolate – Made with whole milk.

INQUIRIES & ORDERING

If you have any questions or would like to place an order, kindly call us at **856-231-8886** or e-mail us at **info@foodwerx.com**, and one of our event specialists will assist you.