

foodwerx

Featuring Nicholas Caterers

Social Events

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Welcome

A MESSAGE FROM OUR CEO:

foodwerx featuring Nicholas Caterers has been one of the Delaware Valley's preeminent event planners and caterers for nearly 25 years. We would like to take this opportunity to welcome our new clients to **foodwerx**, as well as welcome back old friends.

Social functions take many forms - weddings, birthdays, anniversaries, brunches, tailgates, graduations, mitzvahs, and more - and **foodwerx** can provide appropriate, *delicious* food for them all.

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 amazing clients, have dreamt of and asked for and have constantly worked to keep up with the most popular & emerging food trends to ensure our selections represent a true cross-section of the culinary world.

This Social Events Menu illustrates 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 any 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 for you!

THANK YOU,

Nick Wall

Breakfast & Brunch

CURATED COMBOS

LOWER EAST SIDE

Bagels, nova lox, scrambled eggs, whitefish salad, cream cheese, red onion, **foodwerx** home fried potatoes, cheese or cherry blintzes with sour cream, and rugalach.
**minimum of 10 guests*

BISTRO BRUNCH

Choice of quiche (Lorraine, broccoli & cheddar, **or** Florentine), grilled tomatoes with Gruyere, selection of breakfast pastries, bacon (turkey or pork), French toast casserole with warm maple syrup, and Greek yogurt cups with seasonal berries.
**minimum of 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 a selection of breads & mini muffins.
**minimum of 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 kabobs with yogurt dip, and choice of breakfast meat.
**minimum of 10 guests*

CREATE YOUR OWN OMELTTE BAR

Made-to-order with whole eggs or egg whites with your choice of bacon, sausage (pork **or** turkey), **or** porkroll, 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 of 20 guests*



Breakfast & Brunch

A L A C A R T E



SCRAMBLED EGGS

Nick's secret recipe for the fluffiest, most delicious eggs you've ever had.

**minimum of 10 guests*

FOODWERX HOME FRIED POTATOES

With confetti peppers, onions, & aromatic herbs.

**minimum of 10 guests*

CINNAMON CORNFLAKE CRUSTED CHALLA FRENCH TOAST

Double-dipped Challah bread grilled & baked, served with maple syrup & whipped sweet butter.

**minimum of 10 guests*

FOODWERX CHEF'S CREATION FRENCH TOAST ROLL UPS

with Candied Pecans & Raisins

Traditional French toast batter-dipped roll ups skillet-grilled to perfection, dusted with confectioner's sugar & cinnamon, served with Vermont maple syrup dipping side.

**minimum of 10 guests*

FOODWERX FRITTATA

Eggs baked with micro-cut potato cubes, crispy bacon bits, roasted red pepper, caramelized onions, & a 3-cheese mix, served with fruit salad.

**minimum of 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 of 10 guests*

MEATS & PROTEINS

Select one

Bacon, turkey bacon, sausage, turkey sausage, honey smoked ham, **or** pork roll.

**minimum of 10 guests*

FRUIT KABOBS

With yogurt dip.

**minimum of 10 guests*



Breakfast & Brunch

A LA CARTE CONTINUED

YOGURT PARFAITS

Select one

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

**minimum of 10 guests*



Hors D'oeuvres

COCKTAIL / PRESENTED APPETIZER DISPLAYS

GOURMET CHEESE PLATTER

Cheddar, sharp provolone, Muenster, & goat cheese with grapes, dried fruit, & nuts, alongside an assortment of artisan crackers.

CHARCUTERIE

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

PINTXOS Y TAPAS DE BARCELONA

Coastal Spanish-Style Tapas

Fennel & goat cheese stuffed mini peppers, Castelvetrano olive & chorizo skewers, grilled portobello & manchego skewers, Pan con tomate (Spanish-style grilled bread with tomato), and shrimp grilled with garlic & olive oil.



Hors D'oeuvres

COCKTAIL / PRESENTED APPETIZER DISPLAYS CONTINUED



BRUSCHETTA PRESENTATION

Grilled Italian bread & focaccia with a trio of dips

Classic tomato & basil, white bean, lemon, & rosemary puree, and artichoke, garbanzo bean, & roasted garlic.

ANTIPASTI

Italian assortments of meats & cheeses

Ciliegiini mozzarella marinated in sun-dried tomatoes, pesto, & Sicilian olives, dry salami, capicola, & domestic prosciutto, roasted artichokes with lemon, and focaccia bread with a 6-year aged balsamic vinegar & extra virgin olive oil dip.

MEZZE

Middle Eastern appetizer platter

Spanakopita, za'atar spiced chicken shish kabobs, charred eggplant baba ghanoush, Kalamata olive tabouli, cucumber tzatziki, and sumac-spiced pita chips.

JAPANESE SEARED AHI TUNA

Sesame-crusted, wakame seaweed salad, and a togarashi-yuzu crema

SHRIMP COCKTAIL

Large shrimp poached in Old Bay, lemons, & herbs. Served with Bloody Mary cocktail sauce & lemon wedges.

GRILLED & 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 & dill in a buttered New England-style split top roll.



Hong D'oeuvres

COCKTAIL / PRESENTED APPETIZER DISPLAYS CONTINUED

POTSTICKER DISPLAYS

Served with peanut dipping sauce & cucumber salad

Select one

Edamame & kale, chicken lemongrass, pork, **or** vegetable.

MEXICAN SALSAS

Tri-color tortilla chips with a trio of dips

Classic guacamole, tomato salsa verde, and tomato, corn, & 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 & dill, shrimp ceviche, jicama, & Meyer lemon, and whipped goat cheese & oyster mushrooms.

MINIATURE TWICE-BAKED POTATO BAR

With DIY toppings of cheddar cheese, bacon bits, scallion, sour cream, and sautéed mushrooms.

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 & caramelized red onion, margherita, prosciutto with fig jam, brie, arugula, candied pecan, salt, & dried cherries, pepperoni & provolone, and grilled vegetables & fresh mozzarella.

Hors D'oeuvres

COCKTAIL / PRESENTED APPETIZER DISPLAYS CONTINUED



HANGING CHARCUTERIE

Skewers of artisanal meats & cheeses

Select three

Manchego & Castelvetrano olives, grape tomato with ciliegini mozzarella & basil, dried beef braesola, goat cheese

SEA SALAD PLATTER

Jumbo lump crab salad, grilled shrimp, and lobster salad accompanied by wakame seaweed salad, pickled vegetable, and toasted ficelles with wasabi sour crema & sriracha mayo.

BUILD YOUR OWN SLIDERS

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

WONTON TACOS

Chipotle-marinated chicken with Napa cabbage slaw, ahi tuna with pickled carrot, chili oil, cilantro, & jalapenos, and sake-braised pork with daikon, apples, scallions, & sesame crema.



Passed Appetizers

B E E F

PIGS IN A BLANKET

Mini franks in puff pastry served with whole grain mustard

CONY ISLAND FRANKS

Pigs in a blanket with sauerkraut & Dijon mustard

Passed Appetizers

BEEF CONTINUED

MINI BEEF EMPANADAS

Shredded beef & onions in a flaky half-moon pastry served with a chipotle-orange dipping crème.

CHEESESTEAK DUMPLING

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

CHORIZO EMPANADA

Zesty chorizo in flaky pastry with a tomatillo salsa verde.

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-BRASED SHORT RIBS

Zesty chorizo in flaky pastry with a tomatillo salsa verde.

FOODWERX BABY BEEF WELLINGTONS

Marinated then seared filet tips with mushroom & pearl onions wrapped in house-made pastry, paired with a horseradish dipping sauce.

MINI 2-BITE CHEESESTEAK

Shredded beef, caramelized onions, and cheese placed in a mini brioche torpedo.

MONGOLIAN BEEF SKEWER

Soy & brown sugar-marinated beef with ginger, sesame and red pepper, woven onto a bamboo skewer.

VEGETARIAN

SPANAKOPITA

Classic Greek dish of spinach & feta cheese wrapped in crispy phyllo dough.

FRIED BRUSSEL SPROUTS

Tossed with chili-lime seasoning and malt vinegar.



Passed Appetizers

VEGETARIAN CONTINUED

EDAMAME QUESADILLA

Corn & edamame pressed between flour tortillas with a wasabi crema.

VEGETABLE SPRING ROLLS

Rice noodles and vegetables in a crispy shell with a sweet chili dip.

MINI VEGETABLE INDIAN SAMOSAS

Potato and vegetables sautéed with garam masala in a crisp pastry with mango chutney.

STUFFED MUSHROOMS

Button mushrooms filled with eggplant caponata.

MINI VEGETABLE SKEWER

Marinated vegetables, rosemary, salt, lemon, and olive oil on a bamboo skewer.

EGGPLANT PROVENÇAL

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 & 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 with a Southwest aioli.

FIG & GOAT CHEESE CROSTINI

Savory fig chutney and creamy goat cheese on top of a raisin-walnut crostini.

RASPBERRY & BRIE

Encased in a puff pastry with toasted vanilla almond with a Wildflower Honey drizzle.



Passed Appetizers

VEGETARIAN CONTINUED

FRESH STRAWBERRIES

Filled with goat cheese and marbled with balsamic syrup.

POULTRY

MINI CHICKEN QUESADILLAS

Chili-spiced chicken with onions, peppers, and Monterey Jack cheese in flour tortillas.

SESAME-CRUSTED CHICKEN

Boneless chicken breast pressed in toasted sesame seeds and served with a tangy apricot sauce.

PETITE GINGER CHICKEN KABOBS

Infused chicken in lime

HIBACHI CHICKEN

Citrus & spice-marinated chicken tenders woven on a skewer and then brushed with a 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 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

Ground pistachios, honey, & panko crumbs, deep fried, and served with huckleberry coulis.

KOREAN FRIED CHICKEN

Tossed with hoisin & hot honey in a bao bun, topped with spicy slaw.



Passed Appetizers

POULTRY CONTINUED

CHICKEN ACROPOLIS

Chicken tenders rolled in oregano, thyme, mint, & panko crumbs, deep fried, and served with tzatziki sauce.

PEKING DUCK ROLLS

Sliced duck breast with scallion, red pepper, carrots, and Chinese cabbage, presented in a Mandarin pancake with Asian orange-soy dipping sauce.

LAMB

LAMB LOLLIPOPS

Marinated in a garlic & rosemary, grilled to a perfect medium-rare.

LAMB MERGUEZ-STUFFED PEPPADEWS

Hot & 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 & cucumber yogurt sauce.

SEAFOOD

MINI JUMBO LUMP CRAB CAKES

Eastern shore jumbo lump crab combined with a confetti of red onion, tri-colored peppers, lemon, & Old Bay, served with a chipotle aioli.

ALBACORE TUNA

Sustainable tuna perfectly seared & topped with ginger-marinated watermelon rounds & sweet soy.

SESAME PEEKYTOE CRAB BALLS

Thai fish sauce, soy, & grapefruit muddled together to create a beautiful complement to a classic.

CITRUS & VODKA HOUSE-CURED SCOTTISH SALMON

Limes, lemons, & orange permeate the salmon, adding a citrus note to the palate. Topped with dill crème fraiche on whole grain toast points.



Passed Appetizers

SEAFOOD CONTINUED

BACON-WRAPPED SCALLOPS

Diver scallops wrapped in house-cured bacon with a dollop of horseradish crème.

AHI TUNA TARTARE

Sushi-grade tuna on top of five-spice wontons with an Asian plum sauce and black & white sesame seeds.

COCONUT SHRIMP

Large shrimp dipped in a piña colada blend, tossed in panko crumbs & shredded coconut, deep fried until crisp. Served with a pineapple colada.

LOUISIANA LOBSTER HUSHPUPIES

With Cajun remoulade.

FIRECRACKER SHRIMP ON BAMBOO

Jumbo shrimp marinated in basil, orange, jalapeño, cilantro, & spicy sriracha honey, grilled for peak flavor.

LOBSTER QUESADILLA

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

TUNA & AVOCADO POKE

Presented on an edible spoon.

POTATO WRAPPED SHRIMP

Large shrimp wrapped with Yukon gold potato threads and flash fried.

PORK

KOREAN BBQ PORK BELLY

With scallions & toasted sesame seeds.

OPEN-FACED CUBANO

Braised pork shoulder with honey ham, Gruyere, pickles, chimichurri, & pimento aioli on a Cuban toast point.

BLM IN T

Vine-ripened cherry tomatoes stuffed with extra crispy bacon & iced romaine with a touch of Hellman's mayonnaise.



Passed Appetizers

PORK CONTINUED

MINI BANH MI

Shredded pork, pickled cucumbers, & 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 gooeey gochujang sauce on top of a bao bun.

ROASTED PORK SPRING ROLLS

Another South Philly favorite with an Asian twist- Slow roasted pork, sharp provolone, roasted peppers, & broccoli rabe in a crispy wrapper.

MINI CUBAN X3

Roasted pork, country ham, & crumbled bacon with Swiss cheese & pickles on a mini 2-bite cocktail brioche roll.

PROSCIUTTO FLATBREAD SQUARES

Cured prosciutto, caramelized shallots, Brie, fig jam, & sour cherry salsa atop toasted flatbread.

CAROLINA PULLED PORK

Served on top crispy plantain chips and topped with leek straws, a dollop of guacamole, & lime sour cream.

SWEET & SOUR PORK BELLY

Seared pork belly & pickled Asian cabbage on top a wonton crisp.

TINY TINGA TACO

Pulled pork, Monterey Jack cheese, & Pico de Gallo in a mini taco shell.

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, & a dollop of caramel-chocolate goo.



Late Night Bites



VEGETARIAN

TATER TOTS WITH CHEESE CURDS

Pickles, bacon, & sriracha aioli.

FALAFEL

Spiced ground chickpea balls with pita, shredded lettuce, diced tomatoes, spicy Greek yogurt, and tahini.

PRETZEL BITES

With Belgian-style beer cheese & stout mustard.

SHAKSHUKA

Middle Eastern favorite of eggs poached in an aromatic tomato & pepper sauce.

EVERYTHING ELSE

SHASHLIK

Polish-style chicken & kielbasa kabob and Czech-style sauerkraut.

ANCHO CHILI BEEF TACOS

Corn tortillas, radish, & scallion slaw.

CHICKEN WING LOLLIPOPS

With Vietnamese palm-sugar glaze.

POLENTA FRIED OYSTERS

With radish and Cajun remoulade on a split top roll.

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 crispy bread.



Themed Buffets

25 GUEST MINIMUM



ITALIAN

NONNA'S MEATBALLS

Blend of ground beef, pork, & veal with Parmigiano Reggiano & parsley, simmered in San Marzano tomatoes.

BAKED RIGATONI IN SUNDAY GRAVY

With sausage, pecorino, & fresh mozzarella.

BROCCOLINI

With garlic, calabrese peppers, & olive oil.

SHASHLIK

Polish-style chicken & kielbasa kabob with Czech-style sauerkraut.

CHICKEN ALLA GRIGLIA

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

ANTIPASTA

Platter of salami, olives, marinated garbanzo beans, & giardiniera.

FOCACCIA SQUARES

FRENCH

ROASTED WHOLE HERBS DE 'PROVENCE CHICKEN

Natural jus.

RATATOUILLE

French-style eggplant and vegetable stew.

POMMES PUREE

Smooth potato puree.

SALMON EN PAPIOLLETE

Salmon fillets steamed in lemon, white wine, & fennel.

FRENCH BEAN SALAD

Almonds, cucumber, tomato, & pickled onion in a lemon-rosemary vinaigrette.

FRENCH BAGUETE SLICES

Served with Beurre de Baratte Fleur de Sel



Themed Buffets

25 GUEST MINIMUM

TRADITIONAL SOUTHERN

NORTH CAROLINA SHRIMP & GRITS

Trinity of vegetables, creamy grits, and grilled jumbo gulf shrimp.

SMOKED KANSAS CITY PULLED PORK

KC style BBQ sauce with snowflake rolls.

RED CABBAGE SLAW

With mustard seeds & peanuts.

GRILLED POTATOES

With Creole spices.

BRAISED GREENS

With bacon & sweet onion.

SOUTHERN BISCUITS

With sweet molasses butter.



PACIFIC ISLANDS

THAI COCONUT RED CURRY BEEF

Flank steak stewed in lemongrass, Thai red curry, kaffir lime, & coconut milk, served with charred peppers.

PINEAPPLE FRIED RICE

With mint & basil.

PHILIPPINE PANCIT

Traditional stir fry with rice noodles, spicy sausage, celery, Napa cabbage, and grilled shrimp.

GRILLED JAPANESE EGGPLANT & LONG BEANS

Filipino Kare-Kare-Style - braised in coconut milk, annatto seeds, and ground peanuts.

MANGO & BEAN SPROUT SALAD

Sesame seeds & peppers

PEANUT CHICKEN SATAYS

White meat chicken, marinated in coconut milk, with spicy cucumbers on bamboo.



Themed Buffets

25 GUEST MINIMUM



EASTERN EUROPEAN

HUNGARIAN BEEF GOULASH

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

BUTTERED PIEROGIES

With caramelized sweet onions and chive sour cream.

SHASHLYK

Polish-style chicken & kielbasa kabob served with sauerkraut.

VEGETABLE & RICE STUFFED CABBAGE

Just like Bubbe used to make.

STEWED MUSHROOMS

With winter squash, peppers, onions, and cream.

BEEF & APPLE SALAD

Endive, arugula, & walnuts with a poppy seed-mustard vinaigrette.

HEART OF ASIA

VIETNAMESE SHAKING BEEF

Wok-seared flank steak with zucchini, chili peppers, Napa cabbage, & tomato in a rich mushroom-soy glaze.

SESAME CHICKEN

Rice flour-battered chicken with an orange-soy glaze, toasted sesame seeds & broccoli.

BROCCOLI

With 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.



Themed Buffets

25 GUEST MINIMUM



MIDDLE EASTERN

ZA'ATAR SPICED LEG OF LAMB

Dry rubbed with the ancient spice blend of cumin, thyme, marjoram, fennel, & sumac. paired with toasted Israeli couscous, almonds, dates, & apricots.

WALNUT & KALE TABBOULEH

Pomegranate & apples.

ROASTED SALMON

Baba Ghanoush, grilled endive, preserved lemon, & olive spread.

GRILLED MINT & YOGURT-MARINATED CHICKEN

Roasted celery root & dates.

FRIED CAULIFLOWER

Pine nuts & charred peppers.

ROASTED POTATO & TURNIP SALAD

Feta, dried figs, celery, poppy seeds, fried garbanzo beans, and radish.

STEAKHOUSE

GRILLED DENVER STEAK

Unbelievably tender cut of beef marinated in fresh rosemary & thyme.
Served with crispy oyster mushrooms and a red onion demi-glacé.

"THE WEDGE"

Baby iceberg wedge, Maytag bleu cheese, bacon, & tomatoes with a chive-buttermilk dressing.

CREAMED SPINACH

Swiss cream cheese, nutmeg, sour cream.

STUFFED FLOUNDER

Crab & fennel stuffing, cider, and mustard cream sauce.

ROASTED 5-HERB FINGERLING POTATOES

Parsley, rosemary, thyme, oregano, lemon oil, & chives.

FRIED ARTICHOKEs

With roasted carrots & lemon.



Themed Buffets

25 GUEST MINIMUM



"OLD SCHOOL" ITALIANO

STUFFED MANICOTTI

Ricotta & pecorino filling in whole plum tomato sauce.

CHICKEN MARSALA

Mushrooms & Marsala demi-glace.

EGGPLANT PARMIGIANA

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 herb croutons.

GARLIC & ROSEMARY FOCACCIA

MEXICAN

ANCHO CHILI BEEF TACOS

Corn tortillas, Chayote squash, and scallion slaw.

RED BEANS & RICE

Classic slow-simmered tomato & seasoned kidney beans and fluffy long grain rice.

MEXICAN CHOCOLATE-BRAISED CHICKEN MOLE ENCHILADAS

Chile mole-styled 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 & earthy Mexican spice.

TAMALE STYLE POBLANO PEPPER

Stuffed with masa, black beans, zucchini, and queso fresco.



Signature Salads



TRADITIONAL

CLASSIC CASEAR

Romaine hearts, grape tomatoes, shaved Parmigiano Reggiano, and crunchy herb croutons.

CAPRESE

Roasted Roma tomatoes, fresh mozzarella, crostini, basil pesto, & red pepper coulis.

CLASSIC GREEN SALAD

Crisp green lettuce, cucumber, carrots, mushrooms, broccoli, onion, and tomato.

THE WALDORF

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"

Crisp lettuce, strawberries, Maytag bleu cheese, candied pecans, mixed berries, peppers, and scallions.

ARUGULA & 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, grape tomatoes, roasted peppers, and feta cheese.

ORIENTAL SALAD

Mizuna lettuce & 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.



Signature Salads

NOT - SO - TRADITIONAL CONTINUED

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 & jack cheeses, scallion and sour cream dressing.

BRUSCHETTA PASTA

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

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

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

B E E F

NONNA'S MEATBALLS

Blend of ground beef, pork, & veal with Parmigiano Reggiano & parsley, simmered in San Marzano tomatoes.

BRAISED SHORT RIBS

8-hour braised short ribs | slow-cooked with root vegetables, cabernet sauvignon, and a rosemary demi-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

Unbelievably tender cut of beef marinated in fresh rosemary & thyme. Served with crispy oyster mushrooms and a red onion demi-glace.

SLOW ROASTED FILET MIGNON AU POIVRE

Prime tenderloin of beef, pan-roasted to perfection, served with Cognac-green peppercorn cream sauce on top of roasted carrots & parsnips.

HANGER STEAK CHIMICHURRI

Flavorful hanger steak marinated in cilantro & chili de árbol. Served with Argentinian chimichurri over roasted Yucca root & snow peas.

P O R K | V E A L | L A M B

ZA'ATAR SPICED LEG OF LAMB

Dry rubbed with the ancient spice blend of cumin, thyme, marjoram, fennel, & sumac. Paired with toasted Israeli couscous, almonds, dates, apricots.

SMOKED KANSAS CITY PULLED PORK

Grilled green beans & bacon-sweet potato hash.





Entrees

PORK | VEAL | LAMB CONTINUED

GRILLED NEW ZEALAND RACK OF LAMB

Roasted summer & hard squash, with a maple-mint glaze.

BELLYCHON

Filipino-style Porchetta | Whole pork belly stuffed with lemongrass, garlic, lime, & chili and perfectly roasted for a crispy skin. Complemented by grilled baby bok choy & mango.

ROASTED PORK LOIN

Fig & port wine reduction, braised black kale, heirloom carrots, and grilled radicchio.

VEAL BRACIOLA

Saltimbocca-style with sage, prosciutto, and mozzarella di 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, and roasted potatoes.

PARMESAN CRUSTED CHICKEN

Topped with bruschetta mix & drizzled with honey balsamic.

CLASSIC CHICKEN MARSALA

Tender, thinly sliced pan-seared chicken breast, shallots, garlic butter, oregano, and button & Portobello mushrooms in a creamy marsala wine sauce.

CHICKEN ALLA GRIGLIA

Rosemary-marinated grilled chicken breast with wild mushrooms & fingerling potatoes.

WHOLE ROASTED HERBS DE'PROVENCE CHICKEN

Roasted, on-the-bone chicken for maximum flavor, infused with lemon, fennel, rosemary, thyme, & parsley. Served with a natural jus.





Entrees

POULTRY CONTINUED

SESAME CHICKEN

Rice flour-battered chicken with an orange-soy glaze, toasted sesame seeds, and steamed, tender broccoli.

BRAISED CHICKEN MOLE

Boneless chicken thighs in a thick, rich Mexican chocolate sauce. Served with red rice & beans and a jicama-cilantro slaw.

ROASTED TURKEY BALLANTINE

Whole, boneless turkey with charred plums, walnuts, & parsnips.

SEAFOOD

SALMON EN PAPIOLLETE

Salmon filets steamed with white wine, lemon, & fennel, served alongside a leek & potato au gratin.

SOUTHERN SHRIMP & GRITS

Creamy grits and jumbo gulf shrimp, served with a trinity of vegetables.

CITRUS GRILLED SALMON

Lemon & mandarin orange glaze.

GRILLED HALIBUT

Crab & fennel topping with a cider & mustard cream sauce.

CIOPPINO

Clams, mussels, scallops, & shrimp in a lobster & fennel tomato broth, served with grilled sourdough bread & broccolini.

★ *JUMBO LUMP CRAB CAKES*

Eastern shore jumbo lump crab combined with a confetti of red onion, tri-colored peppers, lemon & Old Bay. Served with a chipotle aioli.

CHILEAN SEA BASS

Chili-lime glazed, topped with a sugar snap pea & Napa cabbage slaw.

MIRIN & SOY-GLAZED SALMON

With miso & toasted sesame seeds.

BAKED GULF SHRIMP

Stuffed with lump crab meat.





Entrees

VEGETARIAN

RATATOUILLE BREAD BOWL

Heirloom eggplant, zucchini, yellow squash, green peppers, & Brandywine tomatoes stewed together with parsley & white wine, presented in a sourdough bread bowl.

TAMALE STYLE STUFFED POBLANO PEPPERS

Filled with masa, corn, black beans, & zucchini. Topped with cotija cheese and finished with a tomatillo salsa verde.

PORTOBELLO NAPOLEON

Grilled & stacked Portobello mushroom, broccolini, & peppers on top of a seared polenta & smoked mascarpone cake, finished with a vino cotto & shaved Parmigiano Reggiano.

ROASTED ROOT VEGETABLES

Rutabaga, turnips, parsnips, & carrots roasted with a cremini mushroom & Swiss chard, complemented with ricotta salata and a pomegranate reduction.

CHARRED BRUSSEL SPROUTS

With reduced balsamic drizzle.

GRILLED JAPANESE EGGPLANT & LONG BEANS

Braised in coconut milk, annatto seeds, & ground peanuts.

FOUR-BEAN TAGINE

Giant beans, haricots verts, sugar snaps, & garbanzo beans stewed with garam masala, Greek yogurt, and Indian paneer.



Side Dishes

PASTAS | POTATOES | RICE

ROASTED FIVE-HERB FINGERLING POTATOES

Parsley, thyme, rosemary, oregano, & chives tossed with black pepper butter & EVOO.

Side Dishes



PASTAS | POTATOES | RICE CONTINUED

ROASTED SWEET POTATO WEDGES

With spicy maple drizzle.

TRIO OF ROASTED POTATOES

Seasoned sweet, red bliss, & Yukon gold potatoes, cooked separately & then tossed together for a unique flavor.

MASHED POTATOES

Select from delicious flavors of:

- Classic
- Buttermilk
- Roasted Garlic
- Bacon, Chive, & Cheddar
- Parmesan, Olive Oil, & Garlic
- Sour Cream & Extra Butter
- Cauliflower & Onion

FARMERS SMASHED POTATOES

Steamed then sautéed Yukon gold potatoes with butter, herbs, shallots, cheese, heavy cream, & white wine.

CONFETTI BROWN & WILD RICE

A mixture of seasoned brown and wild rice tossed with tender vegetables.

BASMATI RICE

With spinach, sun-dried tomatoes, orzo, & wheatberries.

YELLOW FRIED RICE

With confetti vegetables.

WILD MUSHROOM RISOTTO

Slow cooked arborio rice, mushrooms, savory broth, and Parmigiano Reggiano.

VEGETABLES

MARINATED GRILLED VEGETABLES

ROASTED BRUSSELS SPROUTS

With apple cider vinegar.

GINGER HONEY CARROT PEGS

SAUTEED STRING BEANS

With frizzled onions.



Side Dishes



VEGETABLES

CONTINUED

SAUTEED BABY BOK CHOY

GRILLED ASPARAGUS

With parmesan roasted plum tomatoes.

ROASTED ASSORTED VEGETABLES

With a balsamic reduction.

HARICOTS VERTS ALMONDINE

Coated with sautéed garlic & shallots, toasted almond slivers, & a splash of lemon.

RATATOUILLE

Heirloom eggplant, zucchini, yellow squash, green peppers, & Brandywine tomatoes stewed together with parsley & white wine

ROASTED BABY BRUSSELS SPROUTS

Oven roasted with olive oil, & seasonings and topped with a balsamic glaze.

GRILLED ASPARAGUS

With olive oil & a squeeze of lemon. Perfect served hot or room temperature.



Ambient Displays

BEEF

FIVE-SPICE RUBBED FLANK STEAK

Grilled baby bok choy, mushrooms, 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, & capers.

Ambient Displays



POULTRY

GRILLED LEMON CHICKEN & WILD RICE

Juicy grilled chicken breast in a citrus vinaigrette, served with dried fruits, almonds, and baby arugula.

CAJUN CHICKEN

Louisiana "dirty" rice, sheared hearty greens, and charred peppers with a 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 NICOISE

Fingerling potatoes, haricots verts, olives, red onion, diced egg, & 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, & Roma tomatoes.

Ambient Displays



VEGETARIAN CONTINUED

GRILLED EGGPLANT BRACIOLA

Smoked tomato chutney, salsa verde, shaved ricotta salata, & pine nuts.

TORTILLA ESPANOLA

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

Desserts

FRESH & FRUITY

FOODWERX FRUIT SALAD

Bite-sized pieces of fresh, seasonal fruits with a smooth caramel dip

FRUIT KABOBS

Seasonal fruits & berries skewered and served with chocolate dip.

VERY BERRY CUPS

Mix of raspberries, blueberries, & strawberries served with a dollop of sweetened Greek yogurt (honey, sugar, or Splenda).



SWEET & DECADENT

NEW YORK CHEESECAKE

The creamiest of cheesecakes in Plain, Strawberry, Blueberry, or Chocolate.

TRIO OF MOUSSES

Cups of dark chocolate, milk chocolate, & white chocolate mousses.

NEW ORLEANS BEIGNETS

Filled with raspberry jam with a melted chocolate dipping sauce.

FLOURLESS CHOCOLATE CAKE

With chocolate chips and a caramel drizzle.

MACARONS

Tasty & colorful selection of a classic French delicacy.



Desserts

SWEET & DECADENT CONTINUED

DIY SUNDAE BAR

Creamy vanilla & chocolate ice cream accompanied with chocolate fudge, 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 & jelly.

MINI CHURROS

Crispy on the outside, soft on the inside, coated with cinnamon & sugar. Served with Mexican chocolate dipping sauce.

CHOCOLATE MOUSSE SHOOTER

With a candied bacon spoon.



Beverage Bar

COLD

SODA

INFUSED ICED TEA

LEMONADE

PITCHERS OF JUICE

Orange, apple, or cranberry.

FOODWERX BOTTLED WATER

FOODWERX INFUSED WATER

Pineapple, mint & ginger | strawberry, cucumber, & kiwi | lemon & rosemary | raspberry & orange

**full-service events only*

HOT

COFFEE

Regular **or** decaffeinated.

TEA

Selection of traditional **or** herbal.

HOT CHOCOLATE

Made with whole milk.