



Corporate Catering Menu

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foodwerx Facts

Thank you for your interest in **foodwerx**. Below you will find some simple **foodwerx** facts to guide you when using our pick up, delivery & full-service options. Additional questions? Contact us ANYTIME!



- ◆ **foodwerx** Corporate Offices are open monday through friday from 9:00am to 5:00pm. After hours, all phones are monitored for messages, inquiries & emergencies.
- ◆ Orders can be placed by calling (856) 231-8886 or by emailing your request to info@foodwerx.com.
- ◆ Two days' notice is requested for all orders, as all of our menu selections are created in our "scratch kitchen". However, accommodations may be made for last minute orders based on product availability. Last minute orders are subject to a 20% surcharge & a non-guaranteed delivery time.
- ◆ Cut off time for "next day ordering" is 2:00 pm the day prior. "Next day cancellation requests" after 2:00 pm are subject to a 50% cancellation fee. Orders canceled the day of service are subject to a 100% cancellation fee, less any delivery charges.
- ◆ Biodegradable plates, napkins & cutlery are complimentary with all catering orders. Upgrades of plates, cups & utensils are available for an additional \$5 per person.
- ◆ Hot food orders require the purchase of aluminum re-usable chafers & water pans. We recommend our clients keep these on hand for future orders. If you are looking for a more upscale presentation, please discuss your requests with an experience concierge when placing your order.
- ◆ Delivery fees begin at \$35. Any increase in delivery fees is factored by distance, tolls, delivery date and delivery time. All deliveries are subject to a 30-minute window.
- ◆ Inquiries will "hold" your requested date for 7 days. During this time, the menu creation process for your event will commence. Your experience concierge will work along with you to help bring your vision to fruition.
- ◆ Confirmation of your event date will be established once a non-refundable deposit has been received. All scheduled payments are based on the date & type of event you are hosting.
- ◆ **foodwerx** provides all staffing for full-service events. Our professional servers, bartenders, chefs & event managers will ensure that every detail surpasses your greatest expectations. Staffing fees are dependent upon venue requirements & menu selections. All staffing fees will be thoroughly discussed & itemized by your experience concierge during the planning process.
- ◆ **foodwerx** experience concierges coordinate all aspects of your celebration. Your selection of china & glassware, the color & fabric choice of linens, the shape of your tables, the style of your chairs – every detail will be meticulously executed.
- ◆ All full-service events provide table décor & tablescaping props for food displays. However, if you're searching for the even more WOW!! factor, our **foodwerx flair department** will custom design a visually unforgettable experience
- ◆ Final guest count for your event is required 10 business days prior to the date of your event. **foodwerx** cannot accept any decreases in the guest count, however, increases to the guest count is possible, providing we are able to accommodate the change.



Visit us at **foodwerx.com**



Like us on facebook!



Follow us on Instagram!

A Note from Nick...

It is with great pleasure that I introduce my newest **foodwerx** menu. We have added an interesting array of new and exciting offerings (by popular demand and requests, you will still see some tried and true "oldies but goodies" as well).

As always, **foodwerx** remains the "scratch kitchen" we have always been. However, in keeping with worldwide trends, **foodwerx** is participating in an effort to reduce our carbon footprint. We now offer environmentally-safe disposable serving platters, plates and utensils. Repurposing and recycling are daily tasks at our location. We are committed to using locally-sourced fruits and vegetables. Additionally, we source seafood whenever possible from New Jersey & the Tri-State area fisheries. **foodwerx** continues to use strictly wild caught seafood - never farm raised. With our commitment to freshness and quality along with my ever evolving, creative and innovative staff, my hope is that you will enjoy this newest menu as much as we have enjoyed creating it for you. ~ Nick

foodwerx Breakfast Menu

Best Beginnings

10 Guest Minimum

"Hole" Foods

- ◆ An assortment of full-sized bagels sliced in half with cream cheese, vegetable cream cheese & whipped butter

\$6 pp

C3 (Crumb Cake ~ Chocolate Dipped Fruit ~ Petite Individual Cups of Yogurt)

- ◆ Cream cheese crumb cake, chocolate dipped strawberries, white chocolate dipped granny smith apples & individual cups of yogurt

\$6 pp

Nicholas Continental

- ◆ Assorted full-sized bagels, beignets, muffins, danish, crumb cake & pound cake with cream cheese, vegetable cream cheese & whipped butter. Paired with seasonal fruit salad

\$8 pp

\$10 pp (add orange juice)

European Continental

- ◆ Hard-boiled eggs, sliced soppressata, honey baked ham, sliced imported swiss cheese, sliced cheddar cheese, wedge of brie & tomato presented alongside raisin nut bread & petite croissants with fig jam & whipped butter infused with locally sourced honey and garnished with grapes & berries.

\$10 pp

Gluten Free Express Breakfast (supplement)

- ◆ Gluten-free bagel with whipped butter & cream cheese

\$7 each



New York Deli Style Lox & Bagels

- ◆ Hand-sliced smoked salmon with classic deli accoutrements...

Red onion, roma tomato, capers, chopped egg, sliced cucumber & cream cheese with full-sized bagels and seasonal fruit salad

\$15 pp

Health Matters

- ◆ Individual whipped greek yogurt infused with locally-sourced honey, topped with flax seeds, nuts & **foodwerx** whole grain granola

- ◆ Mini muffins

- ◆ Fresh fruit salad

\$9 pp

"Built by You" Hearty & Healthy

Open-Face Tartines (Select 2)

Served with everything bagel halves & 7-grain bread

- ◆ Smashed avocado, pico de gallo, hard-boiled egg & cilantro
- ◆ Smashed avocado, smoked salmon, capers, red onion & sliced cucumber
- ◆ Smashed avocado, sliced tomato, scallions and cotija cheese splashed with fresh lime juice & maldon salt
- ◆ Smashed avocado, hard-boiled egg, crispy bacon, chopped tomatoes & cheddar cheese
- ◆ Sweet & salty ~ Brie cheese, fig jam, honey & sea salt flakes atop freshly baked cranberry walnut bread (comes assembled)

Pick 1 \$8 pp ** add seasonal fruit salad \$10 pp

Pick 2 \$10 pp ** add seasonal fruit salad \$12 pp

Special Requests

Contact your experience concierge - we can customize our menu to accommodate your needs!



Hot Breakfast

10 Guest Minimum

English Muffin & Wrap Sandwiches

(Select 3)

- ◆ Scrambled eggs, bacon & american cheese
- ◆ Egg whites, sautéed spinach, roma tomatoes & feta
- ◆ Crispy chicken, sliced tomato & cheddar cheese
- ◆ Pork roll, roasted peppers & provolone
- ◆ Scrambled eggs, grilled vegetables & mozzarella \$9 pp
- \$12 pp (add chefs' skillet potatoes or tater tots)
- \$15 (add seasonal fruit)

"One Hand Pick Up" Mini Roll, Small Bagel or Petite Croissant

(Select 3)

- ◆ Scrambled eggs, turkey sausage, brie cheese & fig jam
- ◆ Egg whites, kale, caramelized sweet onions & parmesan cheese
- ◆ Scrambled eggs, honey ham, tomatoes & cheddar
- ◆ Grilled vegetables, fresh basil & sharp provolone
- ◆ Scrambled eggs, bacon, sautéed mushrooms & swiss cheese \$9 pp
- \$12 pp (add chefs' skillet potatoes or tater tots)
- \$15 (add seasonal fruit)

Breakfast Burrito

- ◆ Cajun-scented scrambled eggs, sautéed onions, red & green peppers, authentic pico de gallo, chopped chorizo & pepper jack cheese encased in flour tortillas then baked & topped with queso fresco & tex mex drizzle
- ◆ Chipotle home fries served with **foodwerx** salsa & sour cream \$12 pp
- \$15 pp (add fruit salad)

BB ~ Basic Breakfast (15 guest minimum)

- ◆ Scrambled eggs, chefs' skillet potatoes with pepper trio & onions and full-sized bagels with cream cheese spreads & whipped butter \$12 pp
- \$15 pp (add bacon or sausage)

"It's your Choice" Breakfast (15 guest minimum)

- ◆ Scrambled eggs **or** 3-cheese scrambled eggs
- ◆ **foodwerx** home fried potatoes with onion & pepper confetti **or** shredded potato hash browns & cheddar cheese casserole
- ◆ (Pick 2) Hickory bacon **or** sausage links **or** country ham **or** turkey sausage
- ◆ French toast casserole **or** belgium waffles
- ◆ Seasonal fruit salad **or** individual yogurt sundaes
- ◆ Orange juice **or** coffee service \$18 pp

Hot Breakfast

10 Guest Minimum

The "Hot" Nicholas Continental

- ◆ Scrambled eggs, bacon, sausage links, chefs' confetti potatoes, bagel basket with whipped butter & cream cheese spreads, seasonal fruit salad and orange juice
\$18 pp

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
- ◆ Bagels with whipped butter & cream cheese spreads
\$12 pp

Create Your Own Omelet Bar (20 guest minimum)

- ◆ Made-to-order omelets for your working breakfast meeting or brunch
Egg whites or whole egg omelets with your choice of bacon, sausage & pork roll, broccoli, mixed peppers, mushrooms, onions, diced tomatoes & spinach, cheddar cheese & mozzarella cheese
- ◆ Served with **foodwerx** home fried potatoes with pepper & onion confetti
- ◆ Bagels with whipped butter, cream cheese spreads & Fruit salad

Labor charges will apply – please contact your experience concierge for information

Breakfast Box

Choices include...

- ◆ Bagel with cream cheese, mini crumb cake squares, yogurt cup & fresh fruit cup
- ◆ Sliced ham & soppressata with sharp provolone & swiss cheese paired with hard-boiled eggs, mini bagel & fresh fruit cup
- ◆ Beignets, danish pastry, muffin, crumb cake, granola bar & fresh fruit cup
\$12 each ~ \$13 each with **foodwerx** bottled water
~ \$15 each with assorted juice

Morning Complements...

Quiche (room temperature)

- ◆ Spinach, tomato, feta & cracked black pepper
- ◆ Artichoke, green onion, mushroom & gruyère
- ◆ Bacon, caramelized onions & cheddar cheese
\$18 each (serves 6)

Seasonal Fruit Salad

\$4 pp

Fruit Kabobs with yogurt dip

\$6 pp



Whole Fruit ~ Seasonal Offerings of Apples, Oranges & Bananas

\$1.25 each

Assorted Granola Bars or KIND Bars

\$4 each

Individual Overnight Oats

- ◆ **Sweet** oats soaked overnight then presented with grated apples, sweetly savory cinnamon, turkish golden raisins & yogurt topped with bananas & fresh berries
\$8 each
- ◆ **Savory** oats soaked overnight offered with sausage, bacon, green onion & cheddar cheese
\$9 each (served hot)

Oatmeal Oasis

- ◆ Old-fashioned oatmeal presented with brown sugar, dried cranberries, raisins, candied pecans, varietal berries, chocolate chips & toasted coconut toppings
\$9 pp

Classic Yogurt Parfaits

- ◆ The Crunch – locally-sourced honey-infused vanilla yogurt, **foodwerx** house-made granola, toasted almonds, chocolate pieces & berries
- ◆ Simply Fruit – seasonal fruit with vanilla yogurt
- ◆ Loaded – cookie crumbles, berries, toasted coconut, chocolate morsels, sour cherry compote with vanilla yogurt
\$7 each



foodwerx Breakfast Menu continued

Morning Complements... continued

Scrambled Eggs

\$6 pp

\$7 pp with cheese

foodwerx Home Fried Potatoes

With confetti peppers, onions & aromatic herbs

\$4 pp

Cinnamon Cornflake Crusted Challah French Toast

- ◆ Double-dipped challah bread grilled & baked and served with maple syrup & whipped sweet butter \$10 pp

foodwerx Chef 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 and served with Vermont maple syrup \$9 pp

Meats & Proteins

- ◆ Bacon \$4 pp
- ◆ Turkey bacon \$4 pp
- ◆ Sausage \$4 pp
- ◆ Turkey sausage \$4 pp
- ◆ Honey smoked ham \$4 pp
- ◆ Pork roll \$4 pp



Hydration

- ◆ Box of Joe \$17 each (serves 10 people)
- ◆ 32 oz of orange juice / apple juice / cranberry juice \$7 each
- ◆ Assorted bottled juice \$3 each
- ◆ **foodwerx** bottled water \$1.5 each

foodwerx WOW!! Infused Waters

Available for full-service events only.

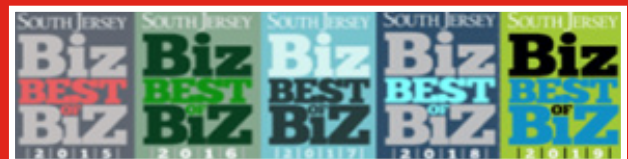
- ◆ Pineapple, mint & ginger
- ◆ Strawberry, cucumber & kiwi
- ◆ Lemon & rosemary
- ◆ Raspberry & orange

foodwerx welcomes you to create your own signature infused water!



Simply the best!

Once again, foodwerx is proud to be named "Best Caterer of the year" by South Jersey Biz magazine.



foodwerx Lunch Presentation

10 Guests Minimum

This service can be provided for fewer guests at an additional charge

Classic Sandwiches

Please pick up to 5 selections per order

An assortment of our classic sandwiches presented on sourdough, rye & multigrain breads, french seeded & 7-grain rolls

All sandwiches topped with sliced roma tomatoes & green leaf lettuce with sides of mayonnaise & spicy mustard

- ◆ Honey ham & american cheese
- ◆ Oven roasted turkey & swiss
- ◆ Roast beef & white cheddar
- ◆ Grilled chicken & pepper jack
- ◆ Tuna salad
- ◆ White grape chicken salad
- ◆ Genoa salami, capicola, & provolone

\$12 pp sandwich selection & 1 **foodwerx** salad

\$15 pp sandwich selection & 1 **foodwerx** salad & potato chips



Special Requests

Contact your experience concierge – we can customize our menu to accommodate your needs!

Signature Specialty Platter

Please pick up to 5 selections per order

Signature Sandwiches are presented on an assortment of 7-grain, brioche, french seeded, & semolina rolls. Sandwiches are completely assembled creations with house-made spreads & toppings

foodwerx Gourmet Signature Sandwiches

Turkey

- ◆ **Acapulco Turkey BLT** – House roasted turkey breast with bacon, avocado, roma tomatoes, green leaf lettuce, roasted peppers & creamy ranch dressing
- ◆ **Smoked Turkey** with thinly sliced green apples, toasted walnuts, brie, green leaf lettuce & cranberry orange relish
- ◆ **Spa Turkey** – House roasted turkey, thinly sliced english cucumbers, green leaf lettuce, spinach, pico de gallo & parmesan peppercorn spread
- ◆ **Smoked Turkey & Crispy Bacon** with cheddar cheese, fried hot peppers, shredded iceberg lettuce, roasted roma tomatoes & bbq mayo

Chicken

- ◆ **Parmesan Crusted Chicken Cutlet** with roma tomatoes, arugula, basil pesto, balsamic honey vinaigrette & sharp provolone
- ◆ **The Greek** – Grilled chicken, chopped kalamata olives, tomatoes, roasted peppers, shredded lettuce, feta & tzatziki drizzle
- ◆ **Honey Stung Chicken** – Diced char-grilled chicken with scallions, parsley, honey, mixed with mayo, sour cream & mustard with green leaf lettuce & roma tomato (a **foodwerx** FAVE debuted in 1998)
- ◆ **Herb Grilled Chicken Breast** – Buffalo mozzarella, roasted peppers, green leaf lettuce, roma tomatoes with basil pesto & balsamic syrup drizzle



foodwerx Potato Chips

Add our delicious house-made russet potato chips for \$15 per bag (serves 10 – 15 people)

Gourmet Signature Sandwiches (continued)

Beef

- ◆ **Savory & Sweet Flank Steak** with brie, caramelized onions, arugula & fig jam
- ◆ **Eye Round of Beef** with caramelized onion jam, fried hot peppers, roasted peppers, pepper jack cheese, green leaf lettuce, crumbled bacon & bbq mayo
- ◆ **Grilled Flank Steak** – Sharp cheddar, grilled onions, oven roasted tomatoes, crisp bacon, shredded iceberg & jalapeño jam
- ◆ **Beef, Blue & Balsamic** – Medium rare roast beef, gorgonzola, green leaf lettuce, caramelized onions, fried hot peppers & aged balsamic

Ham & Pork

- ◆ **Honey Ham & Brie** with greens, tomato, crispy onion straws & honey mustard
- ◆ **Ham & Cheese Squared** – Honey ham, capicola & crispy bacon with american, provolone & sharp cheddar topped with greens & tomato smeared with dijonaise
- ◆ **foodwerx Italian Hoagie** – Genoa salami, prosciutto, capicola, buffalo mozzarella, roasted peppers, tomato & greens (a true “oldie but goodie” – originally debuted in 1998)
- ◆ **Prosciutto de Parma** – Buffalo mozzarella with roasted peppers, roma tomato, arugula, cracked black pepper & basil leaves with olive oil balsamic drizzle

Seafood

- ◆ **Southwest Shrimp Salad** with red peppers, cilantro, parsley, celery, red onion tossed with cajun & lime infused sour cream & mayo
- ◆ **Tuna Salad BLT** – Albacore tuna with celery, carrots & micro red onion with crisp bacon, roma tomato, greenleaf & swiss cheese

Vegetarian

- ◆ **Marinated Grilled Vegetables** with buffalo mozzarella, greens, basil pesto, cracked black pepper & balsamic vinaigrette (presented on **foodwerx** debut menu in 1998)
- ◆ **Napa Valley** – Kale, carrots, thinly sliced cucumbers, avocado, roasted peppers, spinach, basil leaves, chards of romano cheese & hummus
- ◆ **Sharp Caprese** – Buffalo mozzarella & sharp provolone with sundried tomatoes, arugula, shaved red onion, roasted peppers & basil pesto mayo smear with italian dressing drizzle
\$13 pp with 1 **foodwerx** salad
\$15 pp with 1 **foodwerx** salad & potato chips



Signature Wraps

Please pick up to 5 selections per order

- ◆ **Crunch Chicken** – Breaded chicken cutlet, carrots, kale, dried cherries, crunchy chow mein noodles & sunflower seeds
- ◆ **Turkey, Tuna or Chicken BLT** – Greens, tomato & crispy bacon
- ◆ **foodwerx Flat Iron Seared Eye Round** – Char grilled onions, oven roasted tomatoes, char grilled peppers drizzled with creamy parmesan peppercorn dressing
- ◆ **Chicken Caesar** – Marinated then grilled boneless breast of chicken tossed with romaine, plum tomatoes, shredded parmesan cheese & caesar dressing (customer's choice since 2004)
- ◆ **Grilled Vegetable Wrap** – Assorted grilled vegetables, fresh mozzarella & balsamic vinegar drizzle (debuted at original **foodwerx** cafe 1998)
- ◆ **Zesty Mediterranean** – Feta, avocado, arugula, cucumbers, kalamata olives, roasted peppers, carrots, red onion & hummus
- ◆ **Cuban Chicken & Honey Ham** – Crispy chicken & honey ham with green leaf lettuce, tomato, pickles, cheddar, fried hot peppers, frizzled onion straws & chipotle mayo
- ◆ **Porta-mato-luscious** – Grilled portabella mushroom, roasted tomato, baby spinach & buffalo mozzarella with balsamic dijon reduction (originally introduced in 2009)
- ◆ **Buffalo Chicken** – Crispy chicken, medium hot sauce, shredded iceberg, sliced roma tomatoes & chunky blue cheese dressing (presented in 2008)
\$13 pp with 1 **foodwerx** salad
\$15 pp with 1 **foodwerx** salad & potato chips



Gourmet Specialty Sandwich & werx Wrap Platter

The Best of Both! Select your favorites from both gourmet signature sandwiches & signature wraps

\$13 pp with 1 **foodwerx** salad

\$15 pp with 1 **foodwerx** salad & potato chips

"The Hand Held" AKA "Working Lunch"

A combination of our sandwiches & wraps served on assorted artisan mini rolls & wraps

\$13 pp with one **foodwerx** salad

\$15 pp with 1 **foodwerx** salad & potato chips

Panini Press

Please pick up to 2 selections for every 10 guests

- ◆ **Italiano** – Genoa, prosciutto, capicola & sharp provolone with green leaf lettuce, roma tomato & roasted red peppers finished with basil pesto & red wine vinaigrette
- ◆ **Biggie Beef** – Flat iron seared eye round, cheddar cheese, bacon & fried hot peppers with tomato, shredded iceberg & chipotle mayo
- ◆ **Turkey** – Oven roasted turkey, swiss cheese, pickles with green leaf lettuce, roma tomato & russian dressing
- ◆ **Cheezy Veg** – Grilled vegetables & baby spinach with buffalo mozzarella & chards of parmesan drizzled with olive oil & reduced balsamic syrup
- ◆ **Honey Roasted Ham & Brie** – with crumbled bacon, arugula, fig jam & chopped candied pecans
\$13 pp with 1 **foodwerx** salad
\$15 pp with 1 **foodwerx** salad & potato chips

The Philadelphia Hoagie Platter

Served on Brick Oven Sesame Semolina

An assortment of the philly classic hoagie selections with a funky foodwerx twist

- ◆ **Italian by foodwerx (since 1998)** – Genoa, prosciutto, capicola, honey ham & sharp provolone with shredded iceberg lettuce, roma tomato & shaved red onion. Finished with red wine vinegar, olive oil, oregano & cracked black pepper
- ◆ **Roast Beef** – Medium rare eye round, white cheddar cheese, fried hot peppers, pickles & tomato with shredded iceberg lettuce, crispy onion straws & chipotle mayo

- ◆ **Simple Ham & Cheese** – Roasted honey ham, american cheese, shredded iceberg lettuce, roma tomato, shaved red onion with oregano & cracked black pepper smeared with hellman's mayo (that's it... nothing more, nothing less)
- ◆ **Oven Roasted Turkey** – Turkey, swiss cheese, with shredded iceberg, roma tomato, shaved red onion, fried pickles & russian dressing
- ◆ **Spicy (Mild) Tuna Salad** – Albacore tuna with hot pepper cheese, shredded iceberg lettuce, roma tomato, hot peppers & shaved red onion drizzled with italian vinaigrette then finished with oregano & cracked black pepper
- ◆ **Crispy Chicken Cutlet & Chards of Pecorino Romano** with roasted peppers, green leaf lettuce, pico de gallo, italian seasoning & balsamic mayo
- ◆ **Vegetarian** – Seasonal grilled vegetables, baby spinach, buffalo mozzarella, oregano, cracked black pepper & sundried tomato ranch dressing
\$13 pp with 1 **foodwerx** salad
\$15 pp with 1 **foodwerx** salad & potato chips

Combination Platter

Gourmet Specialty Sandwiches, Signature Wraps, Philadelphia Hoagies & Pressed Panini Triangles...need we say more?

\$15 pp with 1 **foodwerx** salad

\$17 pp with 1 **foodwerx** salad & potato chips

Heart Healthy Lettuce Wraps

One of Our Biggest Sellers!! (Cold, Crisp & Crunchy)

- ◆ **Protein Fillers** – Thinly sliced teriyaki marinated flank steak, spicy chili marinated shaved chicken, lemon, garlic & soy poached shrimp
- ◆ **Toppings** – Crunchy sesame noodles, pico de gallo, chopped roasted peppers, shredded carrots, frizzled onion straws & raw sesame seeds
- ◆ **Salad** – Choice of 1 **foodwerx** salad
- ◆ **Cold & Crispy Wraps** – Green leaf & iceberg leaves
- ◆ **Condiments** – 3 pack of teriyaki ginger, chili sauce & sriracha aioli
\$15 pp
\$18 pp with grilled vegetable platter

werx Salad Stand

- ◆ **Choice of 3 Salads** – foodwerx white grape chicken salad, honey stung chicken salad, gochujang chicken salad, albacore tuna salad, deviled egg salad or southwest shrimp salad
- ◆ **Marinated Grilled Vegetable Presentation** (fork cut)
- ◆ **Choice of 1 foodwerx Salad**
- ◆ **Breads** – Sliced sourdough, rye bread and assorted petite artisan rolls for sandwich making
Add lettuce leaves for your carb friendly guests +\$2 pp
- ◆ **Fixin's Platter** – Green leaf lettuce, roma tomato, frizzled onion straws & crispy fried peppers, pickles & **foodwerx** funky condiments
\$18 pp

"Built by You" Sandwich Builder Platter

A selection of premium ingredients to create your own unique sandwich

- ◆ **Proteins** – Roasted turkey, honey ham, medium rare roast beef, genoa salami, tuna salad & **foodwerx** white grape chicken salad
- ◆ **Cheeses** – American ~ provolone ~ swiss
- ◆ **Veggies** – Green leaf lettuce ~ roma tomatoes ~ red onion ~ pickles
- ◆ **Sandwich Spreads** – Mayo ~ spicy mustard & our NEW!! **foodwerx** secret sauce
- ◆ **Dressings** – Balsamic vinaigrette & chefs' choice trending salad dressing
- ◆ **Breads** – Sourdough, rye & multigrain sliced breads & seeded french rolls or ends
- ◆ **Salads** – Choice of \$16 pp with 1 **foodwerx** salad or \$18 pp with 1 **foodwerx** salad & potato chips

"Built by You" Executive Sandwich & Salad Builder

20 guest minimum

A selection of premium ingredients to create your own unique sandwich and or salad

- ◆ **Proteins** – Dr. Pepper marinated flank steak, marinated chicken breast, old bay poached shrimp & marinated grilled vegetables
- ◆ **Green Salad** – Garden salad with **werx** 7 assorted vegetables with balsamic vinaigrette & chefs' choice dressing
- ◆ **Sandwich Toppers** – Green leaf ~ roma tomatoes ~ red onion ~ pickles
- ◆ **Sandwich Spreads** – Mayo ~ spicy mustard & our NEW!! **foodwerx** secret sauce



- ◆ **Dressings** – Balsamic vinaigrette & chefs' choice trending salad dressing
- ◆ **Breads** – Petite artisan rolls & 6-inch flour tortillas
- ◆ **Salads** – \$20 pp with 1 **foodwerx** salad or \$22 pp with 1 **foodwerx** salad & potato chips

The VIP Lunch Presentation

20 guest minimum

- ◆ **Sandwiches** – Filet of beef with horseradish crème, frizzled onion straws & arugula presented on mini sourdough rolls.
Oven roasted turkey with cranberry chutney & green leaf lettuce on petite croissants
 - Marinated grilled vegetable platter
 - Sliced fruit presentation
 - Choice of 1 **foodwerx** salad & potato chips



**Gluten Free & Vegan
Options available — ask your
experience concierge**

werx BOX Lunch

10 guest minimum

- ◆ **Super Saver werx** – Choice of classic **foodwerx** sandwich, house pasta salad, whole fruit & cookie
\$12 each
- ◆ **Premium werx** – Choice of **foodwerx** gourmet sandwich or wrap, house pasta salad, fruit salad, brownie square & bag of chips
\$15 each
- ◆ **Executive werx** – Trio of marinated flank steak, grilled chicken & cocktail poached shrimp atop greens & roma tomato with yukon roasted potato salad, marinated grilled vegetables, artisan roll & brownie square
\$18 each



Saladwerx BOX Lunch

10 guest minimum

- ◆ **Basic "Saladwerx"** – Garden, Caesar, Greek or Funky with grilled chicken, artisan roll, house pasta salad, whole fruit & cookie
\$14 each
- ◆ **Premium "Saladwerx"** – Country cobb with roast beef, roasted turkey, hard boiled egg, bacon, avocado, swiss cheese, grape tomatoes, peppers & cucumber atop mixed greens served with buttermilk ranch, artisan roll, brownie bar & fruit salad
\$16 each
- ◆ **Executive "Saladwerx"** – Sliced tenderloin of beef, grilled shrimp & marinated grilled vegetables atop greens & vegetables served with artisan roll, house pasta salad, chocolate dipped fruit & cannoli
\$22 each



foodwerx Potato Chips

Add our delicious house-made russet potato chips for \$15 per bag (serves 12 – 15 people)

Dips / Dressings to Complement our House-made Chips

- ◆ Green Goddess
- ◆ Tzatziki Ranch
- ◆ Honey Sriracha
- ◆ Roasted Vidalia Onion

\$10 per quart

foodwerx Salads – \$4 pp

GREENS

- ◆ **Field of Greens** – Mixed greens, cucumber, grape tomato, peppers, carrots & sliced mushrooms with 1 choice of dressing – ranch ~ catalina by Trevor ~ balsamic ~ honey mustard
- ◆ **foodwerx “Funky Salad”** – Assorted greens, maytag bleu cheese, candied pecans, strawberries, blueberries & confetti peppers with house-made raspberry vinaigrette
- ◆ **Hail Caesar** – Crispy romaine hearts, grape tomato, shaved parmesan reggiano & crunchy herbed croutons with caesar parmesan dressing
- ◆ **Really Busy Greek Greens** – Romaine & spinach, feta, cucumber wedges, chick peas, grape tomatoes, roasted peppers, kalamata olives & artichoke hearts & with lemon oreganetta vinaigrette



POTATO

- ◆ **1998 Classic Potato Salad** – celery, egg, onion, parsley, vinegar, dry mustard & Hellman’s mayonnaise dressing (Grandmom Weber’s Recipe)
- ◆ **Loaded Baked Potato Salad** – Salted olive oil rubbed baked Idaho potatoes, lots of crispy bacon, cheddar and jack cheeses, scallion, sour cream & mayonnaise dressing
- ◆ **Herbed Potato Salad (no mayo)** – Steamed red skinned potatoes, parsley, scallions & red peppers. Tossed in a dijon, lemon & herb infused olive oil with cracked black pepper & sea salt flakes

PASTA

- ◆ **Tri-Colored Rotini Pasta (foodwerx newest house pasta salad)** – With cherry tomato, chopped spinach, red & yellow peppers, broccoli & herbs tossed in an italian vinaigrette then topped with grated parmesan
- ◆ **Taco Pasta Salad** – Scallion, cilantro, olives, queso fresco, grilled corn, avocado, yellow peppers & pico de gallo with southwestern ranch dressing. Topped with cotija cheese
- ◆ **“Old World” Macaroni Salad...** So long ago... a certain time... that certain place... green pepper, red onion, grated carrot, micro-cut celery with homestyle Hellman’s mayonnaise
- ◆ **Bruschetta Penne Pasta** – With diced tomato, basil, lemon zest, red & yellow peppers tossed with italian pesto vinaigrette and topped with chards of romano cheese



VEGETABLE VEGETABLE VEGETABLE!!!

- ◆ **Voodoo Slaw** – Red cabbage with dried cherries, roasted peanuts, shredded carrots, julienned red & yellow peppers, sour green apples & scallions tossed with sriracha agave sour cream vinaigrette
- ◆ **Cold & Creamy Traditional Cole Slaw** – An original foodwerx favorite with a few added werx twists
- ◆ **Marinated Grilled Vegetable Platter** (\$5 pp)



foodwerx Salads

GREENS

- ◆ **Elevated Spring Mix** – Tossed field greens including mesclun, arugula & baby spinach with feta cheese crumbles, sliced strawberries, dried blueberries, scallions, yellow pepper & sunflower seeds
- ◆ **Waldorf Salad** – Iceberg lettuce, celery, apples, toasted walnuts, crumbled bleu cheese, grapes with **foodwerx** house-made poppyseed yogurt dressing
- ◆ **The Wedge** – Cold & crispy iceberg, vine ripened tomatoes, crispy bacon, hard-boiled eggs & gorgonzola topped with crispy onion straws
- ◆ **Kale Salad** – Roasted sweet potatoes, quinoa, dried cranberries, chia seeds & toasted pistachios with citrus honey vinaigrette
- ◆ **BLT + A + E = Delicious + Nutritious** – Torn romaine leaves, crisp smoked bacon, ripe tomatoes, avocado, yellow pepper, & hard-boiled egg with creamy caesar parmesan dressing
- ◆ **Good Earth** – Mixed greens, cauliflower, broccoli, shaved carrots, red cabbage, cucumbers, grape tomatoes, yellow & red peppers, edamame, chick peas & mixed nuts topped with crunchy noodles

POTATO

- ◆ **Mediterranean Potato** – Roasted red skin potatoes with cherry tomatoes, parsley, scallions, yellow pepper, feta cheese, brined olives & herbed vinaigrette
- ◆ **Sweet Potato Salad Toss** – Chopped dried figs, dried cherries, pecans, scallions, red peppers & parsley tossed in an orange maple vinaigrette
- ◆ **German Potato Salad** – Steamed red skin potato coins with crispy bacon, sautéed onion & parsley leaf drizzled with sweet white wine vinegar & bacon vinaigrette

PASTA

- ◆ **Pasta Caprese** – Grape tomato halves, toasted pine nuts, buffalo mozzarella, roasted yellow pepper ribbons, lemon zest & lots of basil finished with a lemon, caper & olive oil vinaigrette then topped with chards of pecorino romano
- ◆ **Tortellini Emerald Pasta Toss** – Sundried tomatoes, toasted pine nuts, spinach, roasted peppers & red onion tossed with white balsamic & basil pesto vinaigrette then finished with pecorino romano chards
- ◆ **Thai Noodle Salad** – Rice vermicelli noodles, cilantro, julienne carrots, peppers, onions, scallions, lime & sweet chili vinaigrette

BEANS & GRAINS

- ◆ **Ancient Grain Salad** – Quinoa, cucumber, parsley, mint, tomato, fried chick peas & shallots with cumin vinaigrette
- ◆ **Wild Wild Rice** – Scallions, red pepper, raisins & sun dried cranberries tossed with lemon thyme vinaigrette
- ◆ **Wheatberry Salad** – Ebly poached in orange juice then gently tossed with sun dried apricots & cranberries, candied orange zest, cilantro & chopped arugula
- ◆ **Moroccan Chick Pea Salad** – With carrots, shallots, raisins tossed with lemon tahini dressing



foodwerx Salads

VEGETABLE

- ◆ **Classic Jersey Summer Salad** – Farm fresh Jersey tomato, seedless cucumber, trio of peppers & pickled red onion topped with cracked black pepper, sea salt & red wine vinaigrette (seasonal selection)
- ◆ **Roasted Green Beans** – Charred cherry tomatoes, grated parmesan cheese, shallots, garlic & basil drizzled with Mediterranean olive oil & white balsamic vinaigrette
- ◆ **Roasted Beet Salad** – Arugula, toasted shallots, crumbled bleu cheese, cracked black pepper & candied pecans with sweet fig balsamic vinaigrette (seasonal selection)
- ◆ **Brussels Sprout & Apple Slaw** – Raw & shredded to a crunchy perfection! Tossed in creamy mustard dressing topped with toasted pecans (seasonal selection)



Dressing Selections

- ◆ **Creamy Creations** – Ranch ~ honey mustard ~ chipotle lime ranch ~ caesar ~ buttermilk green goddess ranch ~ poppy seed yogurt
- ◆ **Vinaigrettes** – Italian ~ balsamic ~ lemon oreganata ~ citrus honey maple
- ◆ **Low Fat** – Caesar ~ raspberry
- ◆ **Trending** – Orange soy sesame ~ agave ~ gribiche (hard-boiled egg) ~ blistered cherry tomato vinaigrette
- ◆ **Fresh** – Lemon / lime / orange squeeze ~ coconut oil ~ olive oil ~ agave ~ almond oil ~ red wine vinegar ~ rice vinegar with grated ginger ~ low sodium soy ~ white balsamic



Special Requests

Contact your experience concierge – we can customize our menu to accommodate your needs!

foodwerx Individual Boxed Entrée Salads

Minimum of 5 per box selection

- ◆ **Deli Salad Trio** – Chicken salad, shrimp salad & tuna salad atop a field of greens salad with hard-boiled egg, sliced roma tomatoes, chef's pasta salad & pickles. Served with ranch dressing
\$16 each
- ◆ **Caesar Out Side of the Box** – Your choice of grilled chicken, flank steak, grilled shrimp or grilled vegetables atop romaine, cherry tomato halves, yellow peppers, herb croutons & topped with chards of pecorino romano cheese
Grilled vegetables \$13 each
Chicken \$15 each
Flank steak \$16 each
Grilled shrimp \$17 each
- ◆ **Char Grilled Flank Steak** – Baby spinach, arugula & romaine topped with dried blueberries, pumpkin seeds, cubed roasted sweet potatoes, crispy onion straws, sundried tomatoes & hard-boiled egg. Served with a side of balsamic vinaigrette
\$16 each
- ◆ **Parisian Chicken Boite** – Herbs de Provence seasoned chicken breast atop mixed greens with granny smith apples, red grapes, golden raisins, toasted almond slivers, mini crostini croutons & gorgonzola. Served with a side of parmesan peppercorn dressing
\$16 each
- ◆ **Mesquite Grilled Salmon** – Romaine & arugula form the platform for this creation with smoked paprika roasted white kernel corn & potatoes, charred grape tomatoes, grilled red onion, avocado & candied pecans. Served with a side of lime cilantro dressing
\$18 each
- ◆ **Charcuterie Box** – Italian salami, rolled honey ham, prosciutto, rosemary-scented grilled chicken, sharp provolone & buffalo mozzarella finished with roasted peppers, nicoise olives, marinated roma tomatoes, parmesan dusted grilled zucchini ribbons atop grilled romaine hearts. Topped with chards of pecorino romano cheese, fried basil & croutons. Served with white balsamic with lemon & basil vinaigrette
\$18 each
- ◆ **Asian Crunch Salad** (more than a mouthful) – Asian 5 spice marinated grilled chicken & sesame hoisin marinated flank steak paired with shredded mixed greens, cabbage, red cabbage, scallion, edamame, wasabi peas, toasted peanuts, toasted sesame seeds with wonton thread croutons served with a side of avocado ranch
\$18 each



"Built by You" foodwerx Salad Bar

20 guest minimum

Greens ~ Pick 3

- ◆ Romaine, spring mix, arugula, kale, spinach, super greens blend with red cabbage & rough chop iceberg lettuce

Proteins ~ Pick 3

- ◆ Marinated grilled chicken, buffalo chicken, chicken salad, marinated steak, seared tofu, roasted turkey breast, quinoa, tuna salad, crispy crumbled bacon & steamed shrimp, poached salmon

Essentials ~ (all Inclusive)

- ◆ Cucumbers, grape tomatoes, mushrooms, confetti peppers, carrots, red onion, chick peas & seasonal marinated grilled vegetables, hard-boiled eggs

Crunch ~ Pick 2

- ◆ foodwerx house-made garlic & herb croutons, toasted pita squares, candied pecans, toasted walnuts, sunflower seeds, pumpkin seeds, wonton threads & frizzled onions, toasted almond slivers, chow mein noodles

Cheese ~ Pick 2

- ◆ Crumbled bleu cheese, feta, chards of parmesan romano & cheddar blend

Sweet ~ Pick 1

- ◆ Dried tart cranberries, sweet raisins, dried turkish apricots & locally sourced dried cherries

Fruit ~ Pick 1

- ◆ Sliced strawberries, blueberries, chunked pineapple, mango & grapes

Dressings ~ Pick 3

- ◆ Balsamic vinaigrette, creamy ranch, parmesan peppercorn, chef's choice trending salad dressing, classic caesar, low fat raspberry, red wine vinegar & olive oil & reduced fat caesar.

\$20 pp inclusive of artisan rolls & flavor infused whipped butter

OPTION – Choice of House-made Soup

- ◆ Chicken corn chowder, chicken noodle, minestrone, beef & vegetable, cream of broccoli, lentil & creamy tomato parmesan

Add \$6 pp

48 hours notice required



Hot Lunches

10 guest minimum

Built by You!!

- ◆ **Crispy Fried Chicken Cutlet Sandwich** – Served with brioche rolls with help yourself toppings of chipotle mayo, honey mustard, pickles, iceberg lettuce, tomatoes, fried hot peppers & american cheese. Choice of 1 **foodwerx** salad
\$15 pp
- ◆ **foodwerx House-made Meatballs & Sunday Gravy** – Hand rolled mixture of beef, pork & veal mixed with locatelli cheese, minced garlic & italian seasonings served with 6-inch torpedo rolls, sliced provolone cheese & 1 **foodwerx** salad
\$15 pp
\$18 pp (add penne with sunday gravy)



- ◆ **NICHOLAS Hot Roast Beef & Gravy** – With all the “xtras” – sautéed mushrooms & onions, sharp provolone & horseradish crème with traditional kaiser rolls with crispy boardwalk potato wedges & 1 **foodwerx** salad selection
\$16 pp
- ◆ **Sliders by You** – Petite angus beef burgers with all the faves!! Bacon, mushrooms, sautéed onions, tomatoes & green leaf lettuce with american & cheddar cheeses with traditional slider burger buns PLUS crispy boardwalk potato wedges & 1 **foodwerx** salad selection
\$15 pp
- ◆ **Philly Cheesesteak** (a “south philly tradition”) – A “**foodwerx** favorite” Beef or chicken or both with traditional toppers including sautéed onions, peppers, mushrooms, cheese wiz & american cheese with crusty baguettes. Served with crispy boardwalk potato wedges. 1 **foodwerx** salad selection completes this package!
\$15 pp beef or chicken
\$19 pp beef & Chicken



- ◆ **“BYO” BBQ Pulled Pork Sandwiches** – “Build your own” personal sandwich creation... add crispy fried hot peppers, cheddar cheese, **foodwerx** frizzled onions & honey hot sauce served with snow flake rolls with creamy cole slaw & tater tots. 1 **foodwerx** salad selection
\$17 pp
- ◆ **Sausage, Onions & Peppers~foodwerx style** – Red & green peppers, red & white onions with 4-inch pieces of sweet italian sausage marinated with balsamic vinegar with secret seasonings, garlic & “evoo”, flash grilled then baked & finished with roasted tomatoes with penne with Sunday gravy. Torpedo rolls, parmesan cheese & 1 **foodwerx** salad selection complete this popular favorite
\$17 pp
- ◆ **South Philly Style Roast Pork** – Slow roasted pork sliced thin & served with rosemary ciabatta rolls & toppings of sharp provolone, roasted red peppers, fried hot peppers & a side of basil pesto for pizzazz!! With garlic parmesan alfredo pasta & 1 **foodwerx** salad selection
\$17 pp
- ◆ **Taco Time** – Chili seasoned ground beef or chipotle chicken with “BYO” toppings including sautéed peppers & onions, chopped tomatoes, shredded lettuce, cheddar cheese, sour cream, **foodwerx** house-made guacamole. Corn tortillas, soft shell tortillas, spanish rice & 1 **foodwerx** salad selection complete this true south of the border favorite
\$17 pp beef or chicken
\$20 pp beef & chicken
- ◆ **Fajita Festival** – Cilantro infused chili-lime marinated chicken or carne asada marinated flank steak grilled then served with flour tortillas with help yourself toppings of sautéed peppers & onions, shredded lettuce, chopped tomatoes, sour cream, guacamole & shredded cheddar paired with mexican corn & black bean salad, tortilla chips with salsa, Spanish rice & 1 **foodwerx** salad selection
\$17 pp chicken or beef
\$20 pp chicken & beef

Perfect Package Hot Lunch



CHICKEN

- ◆ **Fire & Ice Chicken** – Marinated then grilled boneless breast of chicken topped with arugula & tomato basil bruschetta served atop pasta with mini rolls & infused butter with 1 **foodwerx** salad selection
\$17 pp
- ◆ **Pan Asian Chicken & Vegetable Stir Fry** – Red & yellow pepper matchsticks, mushrooms, onions & water chestnuts wok seared & presented with lo mein noodles & 1 **foodwerx** salad selection
\$17 pp
- ◆ **Chicken Marsala** (done like no other...trust us) – Chicken breast dusted in heavenly seasoned flour, pan seared with mushrooms, micro shallots, marsala wine & vermouth demi-glace seasoned with oregano, celery salt, cracked black pepper & lemon zest then finished with lemony sweet butter. Served with roasted herbed potatoes, grilled vegetables & 1 **foodwerx** salad selection
\$17 pp
- ◆ **Heart Healthy Spa Chicken** – Grilled adobo rubbed chicken breast, served with a side of melon & pineapple salsa atop roasted fennel & sweet potatoes & 1 **foodwerx** salad selection
\$17 pp
- ◆ **MANGIA MANGIA!!** –Petite chicken parmesan (**foodwerx** style) & cheese ravioli in sunday gravy, artisan bread with herb infused olive oil for dipping & 1 **foodwerx** salad selection
\$17 pp
- ◆ **Grilled BBQ Chicken** – Boneless bbq grilled chicken breast with buttermilk mashed potatoes, biscuits, whipped honey butter & creamy cole slaw or 1 **foodwerx** salad selection
\$17 pp

SEAFOOD

- ◆ **Teriyaki Salmon** – Teriyaki glazed salmon atop julienned vegetables & confetti rice ~ artisan rolls with herb infused whipped butter and 1 **foodwerx** salad selection
\$18 pp
- ◆ **A Shrimp Fra Diavolo & Pasta Perspective** – Wild caught shrimp sautéed with pancetta, shallots, garlic & just a pinch of red pepper flakes finished with white wine, crushed tomatoes, chopped spinach, sea salt & agave butter paired with garlic crostini for dipping & 1 **foodwerx** salad selection
\$20 pp
- ◆ **Jumbo Lump Crab Cakes** (The original **foodwerx** FAVE!!...) – Jumbo lump crab, micro-cut shallots, peppers & citrus zest gently tossed with panko & old bay seasoning. Paired with garlicky mashed potatoes, grilled vegetable platter & 1 **foodwerx** salad selection
\$25 pp

BEEF

- ◆ **Argentinian Flank Steak** – Roasted sweet potatoes & red skin potatoes, southwest corn salad, grilled onions, peppers & chimichurri drizzle ~ cornbread, whipped honey butter and 1 **foodwerx** salad selection
\$18 pp
- ◆ **Bistro Flank Steak** – Dr. Pepper marinated then grilled flank steak with portabella mushrooms, onions, peppers & charred tomatoes drizzled with white balsamic & herbs reduction, served with toasted shoe peg white corn, mini rolls & infused butter with 1 **foodwerx** salad selection
\$18 pp



PASTA

- ◆ **Bowtie Pasta Alfredo with Blackened Chicken by foodwerx** – Roasted yellow peppers, charred grape tomatoes, peas & chardonnay scented lite cream sauce. Crusty bread for dipping & 1 **foodwerx** salad selection
\$15 pp
- ◆ **Buffalo Chicken Mac 'n Cheese** – Elbow macaroni & grilled chicken tossed with buffalo sauce & honey, pepper jack & cheddar cheese baked & topped with candied bacon & scallions. Served with bleu cheese dressing and 1 **foodwerx** salad selection
\$15 pp
- ◆ **Rigatoni Firenze** – Sautéed chicken & sweet italian sausage wheels with cherry tomatoes, mushrooms, roasted peppers & sweet onion simmered in a stewed tomato & herb broth topped with basil & grated romano cheese. Assorted breads & herb infused butter with 1 **foodwerx** salad selection
\$15 pp
- ◆ **Tortellini Bake** – Cheese filled tortellini with crispy pancetta, sweet peas, grape tomatoes, lemon zest, italian parsley & roasted garlic served with semolina baguette & infused whipped butter with 1 **foodwerx** salad selection
\$15 pp

VEGETARIAN

- ◆ **Sicilian Roasted Cauliflower** – Sautéed kale, golden raisins, toasted almonds & roasted garlic resting atop quinoa primavera & served with 1 **foodwerx** salad selection
\$14 pp
- ◆ **Grilled Vegetable Tower** – Grilled eggplant, zucchini, yellow squash, tomato, red onion, red & yellow peppers layered with fresh mozzarella & basil leaves impaled with fresh sprig of aromatic rosemary then drizzled with balsamic reduction served with pebble pasta & 1 **foodwerx** salad selection
\$14 pp
- ◆ **Eggplant Stack** – Crispy panko encased eggplant rounds layered with our own fire roasted tomatoes, fresh buffalo mozzarella & yellow pepper tapenade finished with emerald basil pesto with artisan rolls, butter & 1 **foodwerx** salad selection
\$14 pp



KABOBS

- ◆ **Fire Grilled Shrimp Kabobs** – Large shrimp woven with seasonal vegetables & brushed with garlic butter & lemon
\$18 pp
- ◆ **Mongolian Beef Kabobs** – Mongolian seasoned beef chunks skewered with red & yellow peppers, sweet onion, & button mushrooms char-grilled & lathered with asian ginger dressing then topped with toasted sesame seeds
\$18 pp
- ◆ **Greek Chicken Kabobs** – Lemon & evoo marinated chicken breast in line with red & green peppers, sweet onion, tomatoes & zucchini dusted with rosemary and lemon zest salt then fire grilled & served with tzatziki sauce
\$17 pp
- ◆ **Italian Sausage Kabobs** – Red onion, tomatoes, red pepper & green pepper alternated with italian sweet sausage brushed with basil pesto & grilled to a perfect color
\$16 pp
- ◆ **Very Vegetable Kabobs** – Zucchini, mushrooms, peppers, onions, yellow squash, red potato & tomatoes & seasonal vegetables seasoned & char-grilled
\$14 pp

All Kabob offerings are served with vegetable studded basmati rice, pita bread, tzatziki & 1 foodwerx salad selection

Add a second kabob offering for \$5 pp

Where's the Party?

Office Happy Hour Buffets

It's 2 o'clock somewhere... 20 guests minimum

- ◆ **"Happy Hour Buffet"** – Featuring baby back ribs, werx wings, shrimp kabobs, 3 cheese & vegetable quesadillas, cheese steak dumplings & cajun potato wedges served with all the fixins'
\$25 pp – **48 hours notice**
- ◆ **Slammin' Sliders** – Selections include (Pick 2) angus beef sliders, carolina pulled pork, crispy chicken, chipotle pulled chicken or grilled vegetable stax. Served with petite slider buns & HYS toppings of shredded cheese mix, frizzled onions & fried pickle toppers. Served with tater tots & individual salad shooters
\$25 pp – **HYS = Help Your Self**
- ◆ **Dim Sum Delights** – Pacific rim oriental pork potstickers, thai sesame noodles presented in mini chinese take-out containers with chop stix, sesame chicken on bamboo, vegetable summer rolls paired with sweet & sour asian dipping side & house-made crispy wontons
\$25 pp
- ◆ **Hip Americana** – Sliders with american cheese & pickles, quilted franks with dusseldorf mustard, mini philadelphia soft pretzels, baked potato skins or grilled cheese triangles PLUS, the forever favorite **foodwerx** traditional shrimp cocktail with bloody mary dipping side
\$25 pp

End your party on a sweet note or whatever you think werx best.....

Add assorted mini desserts for \$5 pp



foodwerx Ambient Displays

Served at Room Temperature

10 guest minimum for each presentation

NOTE: All displays come with 1 **foodwerx** salad selection, artisan rolls & whipped butter

VEGETARIAN

- ◆ **Very Vegetarian Victory Landslide** – Marinated grilled vegetables atop roasted red skin & sweet potatoes topped with blistered grape tomatoes, grilled shallot rings, crispy onion straws & fried hot peppers finished with cracked black pepper, sea salt flakes & calimyrna fig vinaigrette drizzle
\$15 pp
- ◆ **Buffalo Grilled Cauliflower Steaks** – Atop crisp romaine lettuce together with garbonzo beans, bleu cheese crumbles, tomato, celery, turkish golden raisins & shredded carrots topped with the creamiest ranch dressing ever
\$15 pp
- ◆ **Grilled Portabella Mushroom Caps** – Stuffed with israeli couscous, spinach, roasted vegetables & asiago cheese, finished with balsamic basil pesto drizzle
\$15 pp
- ◆ **BBQ Rubbed Grilled Tofu** – With white shoe peg confetti corn, sweet cherry tomatoes, red onion & spinach atop a mixture of kale, arugula & mesclun served with snappy chipotle ranch dressing
\$15 pp

CHICKEN

- ◆ **Crispy Fried Boneless Picnic Chicken** – Within a baked potato salad circle accentuating a colorful grilled corn salad center
\$16 pp
- ◆ **Mesquite Grilled Chicken** – Crumbled bacon, roasted corn, charred grape tomatoes, jalapeno jack cheese & crunchy tortilla strips atop crisp romaine & peppery arugula with bbq honey ranch dressing
\$16 pp
- ◆ **Grilled Lemon Chicken Breast & Wild Rice Dyad** – Flavor enhanced with toasted almonds, dried cranberries, orange zest & baby arugula finished with refreshing citrus vinaigrette (a **foodwerx** FOREVER FAVE!!)
\$16 pp
- ◆ **Far East Chicken** – Chicken breast marinated in teriyaki sauce, then grilled & chilled before placement atop spicy pepper & peanut vermicelli pasta & salad greens topped with sesame seeds, sliced orange segments, water chestnut with sesame dressing drizzle
\$16 pp



- ◆ **Grilled Boneless Breast of Chicken Brushed with Basil Infused EV00** – Paired with bruschetta tortellini salad... need we say more???
\$16 pp

BEEF

- ◆ **Vietnamese Steak** – Vermicelli noodle salad circle envelops the steamed broccoli center with scallions, fried jalapeno rings & toasted coconut finished with a drizzle of **foodwerx** ginger soy sesame dressing
\$17 pp
- ◆ **werx Signature Flank Steak** – Grilled & displayed with crisp romaine hearts, roasted zucchini & red skinned potato cubes, butter roasted mushroom caps, olives, feta & roasted roma tomatoes with our signature fig & balsamic syrup drizzle
\$17 pp
- ◆ **Southwest Grilled Flank Steak** – Plattered with roasted chili potatoes, grilled white corn salad, sautéed peppers & charred red onion rings with grilled pineapple salsa & avocado cilantro crema
\$17 pp
- ◆ **Roasted Filet Mignon** – Encased in a rosemary & cracked black pepper crust ~ roasted potatoes, sautéed trilogy of mushrooms, crispy onion straws, & petite rolls (for sandwich making) with whipped herb infused butter, horseradish crème & salad selection
\$25 pp **Minimum 15 guests**

SEAFOOD

- ◆ **Sweet & Sour Glazed Shrimp** – Take center stage in a confetti black rice ring followed by mango, cilantro, pepper trio & orange segments drizzled with lime vinaigrette & paired with spicy cucumber salad
\$18 pp
- ◆ **Salmon Provencal or Sushi Grade Tuna** – Seasoned seared salmon or tuna atop arugula, white beans, cherry tomatoes, sautéed rosemary shallots & capers tossed with roasted pepper vinaigrette
\$18 pp
- ◆ **Seared Tuna Nicoise** – Featuring fingerling potatoes, haricots verts, olives, red onion, diced egg & mixed greens tossed with simple red wine vinaigrette then topped with crispy wonton threads
\$18 pp
- ◆ **Sriracha Honey Glazed Salmon Tiles** – Presented with sautéed shallots & avocado relish atop tossed dried cherries, green onion, micro-cut yellow pepper & citrus zest studded wheatberry salad
\$18 pp
- ◆ **Sesame Encrusted Ahi Tuna** – Pan seared & cut “sushi style” encircling an island of red pepper & cucumber slaw presented with sushi rice salad & finished with black soy balsamic drizzle served to you with micro greens & pickled ginger
\$18 pp
- ◆ **Baja Shrimp Salad** – Tequila & lime marinated shrimp with avocado, tomatoes, black beans, & corn atop mixed greens. Crispy tortilla strips & creamy sweet red pepper ranch dressing finish this vibrant display
\$18 pp



- ◆ **Teriyaki Sampler** – Grilled teriyaki glazed salmon & chicken duo paired with ginger-soy marinated rice noodle salad & mixed baby greens, carrots, cabbage, green onions, crispy wontons & julienned bamboo shoots with asian sesame dressing
\$22 pp
- ◆ **Healthwerx Twosome** – Line-caught blackened salmon & mandarin ginger glazed chicken presented with a kale & quinoa combo topped with toasted almonds, dried cranberries, toasted shallots & orange zest with a center of black bean salsa
\$22 pp
- ◆ **Southeast Asian Mixed Grill** – Grilled lemongrass-ginger shrimp & hoisin brushed chicken presented with sweet & spicy black rice salad & julienne vegetables, tossed & topped with toasted black sesame seeds, mango, minced cilantro & shredded coconut surrounding avocado jicama salad sprinkled with pumpkin seeds then finished with the perfect ginger-sambal vinaigrette drizzle
\$22 pp
- ◆ **Anytime Grill** – Orange teriyaki glazed grilled tuna & mesquite grilled chicken breast with a garland of grilled asparagus, roasted roma tomato halves & fire roasted peppers bordering a center of grilled white corn salad splashed with melon citrus vinaigrette
\$22 pp
- ◆ **Kaboom!!** – Tender marinated beef & chicken kabobs complimented by a crown of seasonal grilled vegetables with a center of basmati rice tossed with chopped tomatoes, kalamata olives, red pepper, feta cheese & scallions tossed with green goddess vinaigrette finished with micro chopped cashew & chili infused honey drizzle
\$22 pp



Mixed Grill – Protein x 2

15 guest minimum for all mixed grill displays

- ◆ **South of the Border Grill** – Chimichurri brushed flank steak plus chipotle glazed chicken with spanish rice encircling grilled peppers & onions, chili glazed sweet potato coins topped with house-made pico de gallo served with sweet & spicy bacon jalapeño ranch dressing
\$22 pp

NOTE: All displays come with 1 **foodwerx** salad selection, artisan rolls & whipped butter

foodwerx Sweet Indulgences

10 guest minimum

- ◆ **Cookies Cookies Cookies!** – House-made chocolate chip, white macadamia, oatmeal raisin & featured flavor cookies
\$4 pp
- ◆ **Cookies 'n Brownies** – Assorted cookies 'n brownie squares
\$5 pp
- ◆ **Decadent Dessert Display** (By popular request) – A



tried & true client FAVORITE **foodwerx** original. Freshly baked cookies, brownies, blondies & assorted dessert bars artfully arranged & garnished with chocolate covered strawberries, mini cannolis & beignets

\$5 pp

- ◆ **Decadent Dessert Display PLUS!!** – House-made cookies, brownies, blondies & featured dessert bar, mini cheese cakes & NEW!! **foodwerx** "Bark" garnished with chocolate dipped strawberries, granny smith apples & coconut macaroons

\$8 pp

- ◆ **Mini Cream Cheese Pound Cake Triangles** – **foodwerx** original pound cake with madagascar vanilla cream cheese, nutella & fresh berries dusted with confectioner's sugar & blueberries

\$6 pp

- ◆ **Sinfully Delicious Chocolate Dipped #1 Strictly Sweet** – Sweet driscoll strawberries, granny smith apples, selected seasonal fruit, oreos, coconut macaroons, brownies hand dipped in chocolate

\$7 pp

- ◆ **Sinfully Delicious Chocolate Dipped #2 Sweet & Salty** – Plump driscoll strawberries, granny smith apples, rice crispy treats, mini cannolis with the addition of thick-cut potato chips, salted pretzels & salty toffee drizzled nuts dipped in CHOCOLATE!!!!

\$8 pp

- ◆ **Gluten Free Dessert** – \$7 each



- ◆ **Mini Pastries & Petit Fours** – Traditional petit fours, mini eclairs, cream puffs, cannolis & mini fruit tartlets

\$9 pp

\$13 pp add fresh fruit kabobs

- ◆ **Dessert "Shot"** – Perfect size desserts presented in mini "shot" vessels

Options include: double chocolate, strawberry cream cheese pound cake, lemon & pineapple spoon bread

\$7 pp

- ◆ **"Celebration Cakes"** – Any occasion ~ no occasion ~ your occasion!!

Priced Accordingly



foodwerx Breaks, Snacks & Beverages

BSB – Breaks~Snacks~Beverages

10 guest minimum

- ◆ **Tastykake Break** – 4 selections of this philadelphia classic
\$5 pp
- ◆ **“Cookies ‘N Candy”** – house-made mini chocolate chip cookies bordered by “penny candy” treats. (swedish fish, twizzlers, mary janes & hershey kisses)
\$6 pp
- ◆ **Penny Candy Treats** (Pick 3) - Twizzlers, swedish fish, hershey kisses, peanut chews, mary janes & jolly ranchers
\$5 pp
- ◆ **“CRUNCHY SALTY & SWEET”** – foodwerx trail mix, mini salty pretzel rods, mini chocolate chip cookies & fresh fruit
\$8 pp
- ◆ **Philadelphia Soft Pretzels** – Served with mustard
\$4 pp
- ◆ **Philly Combo** – Tastykakes, goldenberg’s peanut chews, potato chips & mini soft pretzels
\$7 pp
- ◆ **Sliced Fresh Fruit Display** – Chilled fresh fruit artfully presented with yogurt dipping side
\$5 pp
- ◆ **Seasonal Fruit Salad** – Chunked fruit displayed “cobb style”
\$5 pp



- ◆ **Trio Platter** – Domestic cheese display & spicy mustard, seasonal fruit & honey infused yogurt with manicured vegetables & buttermilk green goddess ranch
\$8 pp
- ◆ **werx Potato Chips** – Fresh made daily then dusted with foodwerx secret seasoning & served with roasted vidalia onion dip
\$25 (serves 10 – 15 people)
- ◆ **Snack Station** – Bowls of werx chips, popcorn, pretzels, roasted nut medley & mini chocolate chip cookies complete with mini “take away” bags
\$7 pp
- ◆ **Dipping Duo** – Spinach, artichoke & asiago dip served beside buffalo chicken dip with celery, carrots, toasted pita & tortillas
\$7 pp
- ◆ **(3X3) Trio Color Tortillas** – With pico de gallo, guacamole & chipotle black bean dip
\$7 pp
- ◆ **Make Your Own Trail Mix** – Start with house-made granola then add m&m’s, raisins, dried blueberries, toasted almond slivers, chocolate chips or sunflower seeds (mini “take away” bags & scoops included)
\$8 pp
- ◆ **Healthy Break** – house-made granola, seasonal fruit toss, manicured vegetables with dipping side & yogurt bowl
\$7 pp



- ◆ **Vegetable Crudité** – Crunchy fresh veggies with mediterranean hummus dip & sundried tomato ranch
\$6 pp
- ◆ **Crudité Shots** – Carrots, celery, red & yellow peppers & grape tomato with hummus or ranch dip served “shot glass” style
\$7 pp
- ◆ **Italian Bruschetta Display** – house-made bruschetta paired with crusty grilled bread
\$6 pp

CSB – Complete Snack Breaks

Individual Boxes – 15 guest minimum each

- ◆ **Hard Core Junk Food!!** – Potato chips & popcorn with penny candies, mini cookies, pizza squares & canned soda
\$10 each
- ◆ **Refresh!** – Crisp vegetable crudité with ranch dipping side plus seasonal fruit salad & candied lemon topped yogurt
cup alongside hummus & toasted pita with **foodwerx** bottled water
\$10 each
- ◆ **Energize!!** – Greek yogurt with house-made granola, assorted berries cup, **foodwerx** bark & cubed cheese complete with red bull energy drink
\$10 each
- ◆ **Asian Influence** – Pacific rim oriental vegetable potstickers & sesame chicken atop thai noodles & wasabi artichoke dip with crispy crunchy wontons complete with iced tea
\$10 pp



- ◆ **Protein Lovers** – Hard-boiled eggs, cheese & grapes with sliced olive bread crostini & grilled chicken breast roll ups with whole apples & peanut butter quinoa cup treat including **foodwerx** bottled water
\$12 each
- ◆ **Nacho Bar** – House-made tortilla chips with nacho cheese sauce, salsa, sour cream, tomatoes, black olives & jalapeños with black bean fresca & chili grilled sliced chicken. Includes bottled water
\$12 pp
\$3 pp add guacamole

BTB – Break Time Beverages

- ◆ **SODA Bottle** – regular & diet – \$2.75 each
- ◆ **Iced Tea** – regular & diet – \$2.75 each
- ◆ **32 oz of Fresh Brewed Iced Tea** (served with sugar & sliced lemon) – \$9 each
- ◆ **32 oz of Lemonade** – \$9 each
- ◆ **Large Bowl of Ice with Scoop** – \$4 each
- ◆ **Box of Joe** (serves 10) – \$17 each
- ◆ **Assorted Bottled Juice** – \$3 each
- ◆ **32 oz of Orange, Apple & Cranberry Juice** – \$9 each

