



SPECIALS

AVAILABLE FOR A LIMITED TIME

MINIMUM 20 GUESTS - MENU PRICED PER PERSON - PRICES SUBJECT TO CHANGE

PACKAGE INCLUDES THE FOLLOWING:

- YOUR CHOICE OF SALAD AND VEGETABLE
 - ASSORTED DINNER ROLLS & BUTTER
 - DISPOSABLE CHAFER KITS WITH STERNO
- DISPOSABLE PLATES, NAPKINS AND CUTLERY

ALISHA'S CHOICE

CHOOSE 2 ENTREES:

SLICED BBQ BEEF BRISKET

GARLIC HERB ENCRUSTED PORK TENDERLOIN

BRUSCHETTA SALMON WITH BASIL PESTO

SMOKEHOUSE MEATLOAF

CHOICE OF 1 SIDE:

SMASHED SWEET POTATOES

MAC AND CHEESE

OVEN ROASTED POTATOES

CHOICE OF 1 SALAD:

GARDEN SALAD
FRESH VEGETABLES, BALSAMIC, RANCH

CLASSIC CAESAR SALAD
ROMAINE, SHREDDED PARMESAN, HOUSE-MADE CROUTONS

CANDIED WALNUT SPRING MIX
CHERRY TOMATOES, CRUMBLED BLEU CHEESE, DRIED CRANBERRIES, RASPBERRY VINAIGRETTE

AUTUMN SPRING MIX
CANDIED PECANS, FETA, APPLES, DRIED CRANBERRIES, APPLE CIDER VINAIGRETTE

BERRY ALMOND SPRING MIX
ROASTED SLICED ALMONDS, FETA, BLUEBERRIES, STRAWBERRIES, CARROTS PURPLE CABBAGE,
HOUSE-MADE CROUTONS, RASPBERRY VINAIGRETTE

CHOICE OF 1 VEGETABLE:

GRILLED BROCCOLINI WITH GARLIC AIOLI & BLISTERED TOMATOES
CITRUS BRUSSELS SPROUTS
ROASTED VEGETABLES IN OLIVE OIL
WHOLE GREEN BEANS (WITH FRESH GARLIC, ALMONDS, OR ITALIAN STYLE)
GREEN BEAN MEDLEY (*GREEN BEANS, BABY CARROTS*)
BROCCOLI NORMANDY (*BROCCOLI, CAULIFLOWER, BABY CARROTS*)
ROASTED BROCCOLI
ROASTED ASPARAGUS

ADDITIONS:

DELIVERY AND SETUP

PROFESSIONAL WAITSTAFF — 4 HOUR MINIMUM

PROFESSIONAL BARTENDER — 4 HOUR MINIMUM

HOT AND COLD BEVERAGE STATIONS

HOT AND COLD APPETIZERS (*SEE CLASSIC MENU*)

ASSORTED DESSERTS (*SEE CLASSIC MENU*)

TENTS, TABLES, LINENS, PLATES, AND GLASSWARE

INSULATED FOOD CARRIER RENTAL

AAC EVENT CATERING

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