



NexDine
THE FRESH IDEA PEOPLE

Catering Menu
2014-2015 Price List

Breakfast

Page / Item#

Countryside Breakfast	(2-1)	\$
European Continental	(2-2)	\$
Rise and Shine Breakfast	(2-3)	\$

Farmer's Market Breakfast

Presidential Buffet	(3-1)	\$
Northland Style Buffet	(3-2)	\$
French Country Buffet	(3-3)	\$

Mix and Match Coffee Breaks

House Blend	(6-1)	\$
Assorted Chilled Juices	(6-2)	\$
Assorted Bottled Beverages	(6-3)	\$
Fresh-Brewed Iced Tea and Iced Coffee	(6-4)	\$
Lemonade by the Pitcher	(6-5)	\$
New York Bagel Platter	(6-6)	\$
Mini Danish Platter	(6-7)	\$
Fresh Baked Bread	(6-8)	\$
Cinnamon Rolls	(6-9)	\$
Fresh-Baked Cookies	(6-10)	\$
Baked Walnut or Plain Brownies	(6-11)	\$
Assorted Dessert Bars	(6-12)	\$

Breakfast Slim Shakes

Mango-Banana	(7-1)	\$
Mango-Strawberry	(7-2)	\$
Great White Way	(7-3)	\$
Spring Time	(7-4)	\$
Health Bar Special	(7-5)	\$
The Rose Garden	(7-6)	\$
Power House	(7-7)	\$
The Happy Shake	(7-8)	\$
Tropical Shake	(7-9)	\$
Yogoccino	(7-10)	\$
The Big Apple	(7-11)	\$
Hawaiian Shake	(7-12)	\$

Breakfast Slim Shakes *(continued)*

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Healthy Starts

Tropical Quinoa and Fruit Breakfast Pudding	(7-13)	\$
Fiber One Banana-Walnut Pancakes with Caramel Topping	(7-14)	\$
Huevos Rancheros Quesadillas	(7-15)	\$
Whole Grain Total No-Bake Apple Bars	(7-16)	\$
Glazed Spiced Pumpkin Bars	(7-17)	\$

Themed Breaks

Sports Fanatic Break	(10-1)	\$
Country Fair Fun Break	(10-2)	\$
Something Warm Break	(10-3)	\$
Mexican Siesta Break	(10-4)	\$
Child's Play Break	(10-5)	\$
Wake Up Break	(10-6)	\$
Cookie Monster Break	(10-7)	\$

Entrée Salad Creations

Grilled Chicken Caesar Salad	(11-1)	\$
Mediterranean Grilled Steak Salad	(11-2)	\$
Wild Garden Greens Salad	(11-3)	\$
Island of Santorini Salad	(11-4)	\$
Oriental Chicken Salad	(11-5)	\$
Chef Salad	(11-6)	\$
Spinach Salad	(11-7)	\$

Delicatessen Lunches

Bistro Sandwich Selections	(14-1)	\$
Classic Sandwich Platter	(14-2)	\$
Charcuterie Buffet	(14-3)	\$
North End Wraps	(14-4)	\$

Themed Buffets

Southern Style Chicken Dinner	(15-1)	\$
Pulled Pork and BBQ Chicken	(15-2)	\$
South of the Border	(15-3)	\$
Asian Wok	(15-4)	\$
Memphis BBQ Dinner	(15-5)	\$
Taste of Italy	(15-6)	\$
New York Deli	(15-7)	\$

Design Your Own Classic Buffet

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Salad	(18-1)	\$
Vegetables	(18-2)	\$
Starch	(18-3)	\$
Entrées	(18-4)	\$
Desserts	(18-5)	\$
Dessert Substitutions	(18-6)	\$

Barbecues *(pages 19-20)*

Basic Barbecue	(19-1)	\$
Southern Barbecue	(19-2)	\$
Lazy Summer Barbecue	(19-3)	\$
Barbecue Chicken and Ribs	(19-4)	\$
New England Barbecue	(19-5)	\$

New England Clam Bake

New England Clam Bake	(22-1)	\$
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Passed Hors d'Oeuvres

Peking Duck	(23-1)	\$
Parmesan Risotto Cake	(23-2)	\$
Smoked Salmon Torte	(23-3)	\$
Mango and Brie Tartlet	(23-4)	\$
Thai Beef in Cool Cucumber Cup	(23-5)	\$
Savory Fresh Fig and Gorgonzola Crisp Flatbread	(23-6)	\$
Rueben Reuben	(23-7)	\$
Rosemary and Garlic Grilled Shrimp	(23-8)	\$
Tropic-Isle Coconut Shrimp	(23-9)	\$
Red Potatoes Stuffed with Gorgonzola	(23-10)	\$
Hunter Style Wild Mushroom Stuffed Mushrooms	(23-11)	\$
Maple and Soy Glazed Scallops and Bacon	(23-12)	\$
Peking Ravioli	(24-1)	\$
Spinach and Filo Tartlets	(24-2)	\$
Thai Peanut Chicken Satay	(24-3)	\$
Maryland Style Pan Seared Crab Cakes	(24-4)	\$
Korean Grilled Beef Skewers (Bul-Ko-Kee)	(24-5)	\$
Spiced Duck Confit with Wisconsin Sour		
Dried Cherries and Sugared Walnuts	(24-6)	\$
Savory Beef Empanadas	(24-7)	\$

Premium Passed Hors d'Oeuvres

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Shaved Pesto Crusted Tenderloin of Beef on Crostini	(26-1)	\$
California Maki with Lobster Crown	(26-2)	\$
Lobster Quesadilla	(26-3)	\$
Grilled Baby Lamb Chops	(26-4)	\$

Stationary Hors d'Oeuvres

Artisan Cheese Platter	(27-1)	\$
Seafood Martini Bar	(27-2)	\$
Indonesian Lettuce Wrap Station	(27-3)	\$
Japanese Sushi Bar	(27-4)	\$
Mediterranean Tapas Table	(27-5)	\$
Asian Noodle and Dumpling Station	(27-6)	\$

Salads

Tuscany Caesar Nested in a Parmesan Cup	(30-1)	\$
Watercress and Rocket	(30-2)	\$
Blue Skye Spring Greens Salad	(30-3)	\$
Chop House Wedge	(30-4)	\$
October Salad	(30-5)	\$
Garden Fresh Salad	(30-6)	\$
Mediterranean Roasted Vegetable Salad	(30-7)	\$
Santorini Island Spinach Salad	(30-8)	\$
European Salad	(30-9)	\$
Asian Noodle and Vegetable Salad	(30-10)	\$

Entrées

Main Course - Seafood

Maple and Whole Grain Mustard Salmon	(31-1)	\$
Maryland Blue Crab Stuffed Filet of Sole	(31-2)	\$
Grilled Fresh Swordfish	(31-3)	\$
Chilean Sea Bass	(31-4)	\$

Main Course - Beef and Pork

Maple and Bourbon Slow Roasted Prime Rib of Beef	(34-1)	\$
Roasted and Fresh Carved Tenderloin of Beef	(34-2)	\$
Roasted Tenderloin with Prosciutto, Pesto and Garlic	(34-3)	\$
Grilled New York Sirloin	(34-4)	\$
Braised Veal Chop	(34-5)	\$
Open-Flame Broiled Filet Mignon	(34-6)	\$
Harvest Roast Stuffed Pork Loin	(34-7)	\$
Italian Roast Porketta	(34-8)	\$

Entrées

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Main Course - Poultry

Sautéed Chicken and Shitake Mushroom Marsala	(35-1)	\$
Crispy Long Island Duck	(35-2)	\$
Lemon Chicken Picatta	(35-3)	\$
Grilled Boneless Chicken Breasts	(35-4)	\$
Design Your Own Stuffed Chicken Breast	(35-5)	\$
Grilled Chopotle Seasoned Boneless Chicken Breast	(35-6)	\$
Honey Lavender Chicken	(35-7)	\$
Tuscany Chicken, Statler	(35-8)	\$

HealthSense Menu

Sandwiches

Buffalo Chicken Sandwich	(38-1)	\$
Fresh "Lite" Turkey Salad	(38-2)	\$
Vegetarian Chick Pea Salad	(38-3)	\$
Tuna Cole Slaw Wrap	(38-4)	\$
Crockpot Southern BBQ Chicken	(38-5)	\$
The Garden Patch Salad Wrap	(38-6)	\$
Shanghai Beef Wrap	(38-7)	\$

Salads

Le Reine's Vegetable Dinner Salad	(39-1)	\$
Quesadilla Explosion Salad	(39-2)	\$
Asian Chicken Salad	(39-3)	\$
Grilled Cajun Chicken Salad	(39-4)	\$
Roasted Beet Salad	(39-5)	\$
Spinach-Berry Salad	(39-6)	\$

Entrées

Steamed Mixed Vegetables	(39-7)	\$
Veggie Chili	(39-8)	\$
Fresh Salmon	(39-9)	\$
Guacamole Platter	(39-10)	\$

Gluten-Free Entrées and Desserts

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Entrées

Lemon and Herb Marinated Pork Tenderloins	(42-1)	\$
Naked Fresh Salmon Filet	(42-2)	\$
Chicken Scallopine	(42-3)	\$
Grilled Jerk Chicken	(42-4)	\$

Desserts

Gluten-Free Snickerdoodles	(42-5)	\$
Chocolate Raspberry Pie	(42-6)	\$
Elegant Chocolate Cake with Coconut Filling	(42-7)	\$
Lemon Luscious Cake	(42-8)	\$

Desserts

Sweet Streets	(43-1)	\$
Whoopie Pie Buffets	(43-2)	\$
Handmade Gourmet Cupcakes	(43-3)	\$
Other Decadent Suggestions	(43-4)	\$
Tiramisu	(43-5)	\$
Assorted Cheesecakes	(43-6)	\$
Blueberry and Lemon Curd Torte	(43-7)	\$
Fresh Baked and Served Warm	(43-8)	\$
Assorted Fresh Baked Pies	(43-9)	\$
Ice Cream Sundae Bars	(43-10)	\$
Fresh Berry Shortcake Bar	(43-11)	\$



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Catering Menu





CORPORATE CATERING SERVICES

As a NexDine customer, you will receive professional service from someone you trust. We will guide you through the process of planning each event, whether it's a last minute breakfast or a formal dinner. Whether you are having a board of directors meeting, corporate event, reception, social event, or gala, we will exceed your expectations with our service, presentation and food.

SUPPORT SERVICES

If the event is off-site, upscale, and complex, we can support it with other staff from dozens of locations in your areas. If additional rentals, entertainment, and attractions are needed, our event coordinators and trusted suppliers can help arrange and plan the event from beginning to end.

MISSION

To exceed your catering and event needs with amazing food, professionalism, and graceful hospitality.

ORDERING TIME REQUIREMENTS

- Advance notice is appreciated for catered events.
- We understand that last-minute orders occur, and, as always, we will do our best to accommodate you.

CANCELLATIONS

- One day notice is required to cancel a function.
- Cancellation of an event for any reason will require reimbursement of any expenses incurred.

PRICING NOTES

- All menus are based on a minimum of 10 people unless otherwise noted. Prices do not include applicable State meal taxes.
- Some functions may require wait staff at an additional hourly cost.
- All service is on disposable paper unless otherwise noted or requested.
- All service is drop-off unless otherwise noted.
- Wait staff, if necessary, requires a 4 hour minimum.
- Delivery charges may apply depending on location and time of event.

NexDine proudly offers, at an additional cost, a paper product made from vegetables, not plants. A 6" and 9" plate is available as well as a certified compostable forks, knives and spoons. Please ask your account Chef/Manager for these items for your event

Breakfast

Countryside Breakfast (B-1) *(Traditional Continental Breakfast)*

An Assortment of Fresh Danish, Muffins, Croissants, Buttermilk Scones and Bagels Accompanied by Specialty Spreads

European Continental (B-2) *(Traditional European Breakfast)*

An Assortment of Fresh Danish, Muffins, Croissants, Buttermilk Scones, Bagels and an Assortment of Sliced Fresh Fruit Accompanied by Specialty Spreads

Rise and Shine Breakfast (B-3)

Sliced Fresh Honey Dew Melon, Cantaloupe, Watermelon and Pineapple, Garnished with Fresh Berries and Grapes Accompanied by Assorted Yogurt and Granola *(Vegetarian)

All Breakfast's Served
with Our Fresh Brewed
Regular and Decaf Coffee,



www.nextdine.com



Farmer's Market Breakfast

Presidential Buffet (B-4)

Fresh Fruit Salad, Scrambled Eggs, Biscuits

Choice Of

Bacon, Sausage or Country Ham

Choice Of

Hash Browns, Cheesy Potatoes and Baked Beans

Northland Style Buffet (B-5)

Fresh Fruit Salad, Scrambled Eggs,
Fresh Maine Blueberry Muffins,
Hash Browns and Baked Beans

Choice Of

Bacon, Sausage or Country Ham

French Country Buffet (B-6)

Fresh Fruit Salad, Fresh Maine Blueberry Muffins,
Mini Croissants

Choice Of

Bacon and Onion Quiche, Vegetable Frittata,
or Mushroom and Asparagus Quiche

Additional: French Toast Sticks,
Bacon or Sausage

*All Breakfast Buffets
Served with Our Fresh
Brewed Regular and Decaf Coffee,
Assorted Juice, Whipped Butter and Jelly*



Mix and Match Coffee Breaks

House Blend (MMB-1)

Regular or Decaf Coffee

Chilled Assorted Juices (MMB-2)

Orange, Apple, Cranberry or Grapefruit

Assorted Bottled Beverages (MMB-3)

Coke, Diet Coke, Sprite, Polar Seltzers and Bottled Waters

Fresh Brewed Iced Tea

and Iced Coffee (MMB-4)

Sweetened or Unsweetened Tea with Lemon

Lemonade by the Pitcher (MMB-5)

New York Bagel Platter (MMB-6)

Assorted Bagels

Mini Danish Platter (MMB-8)

Assorted Fresh Baked Mini Danish and Muffins

Fresh Baked Bread (MMB-9)

Inquire for Available Fruit Breads

Cinnamon Rolls (MMB-9)

Fresh Baked Cookies (MMB-10)

Sugar, Peanut Butter, Chocolate Chip, and Other Assorted Flavors

Baked Walnut or

Plain Brownies (MMB-11)

Assorted Dessert Bars (MMB-12)

Lemon, Cheese or Fruit Bars



Themed Breaks

Sports Fanatic Break (TBR-1)

Pigs in a Blanket, Nachos with Salsa, Popcorn and Assorted Cookies Served with Coke, Diet Coke, Sprite and Bottled Water

Country Fair Fun Break (TBR-2)

Popcorn, Apple Pie and Fried Dough, Mini Corn Dogs, Served with Apple Cider and Iced Tea / Lemonade

Something Warm Break (TBR-3)

Peach or Apple Cobbler, Served with Whipped Cream and Warmed Cider

Mexican Siesta Break (TBR-4)

Nachos with Salsa and Mexican Seven Layer Dip, Served with Punch

Child's Play Break (TBR-5)

Bite Size Snickers and Bite Size Reese's Peanut Butter Cups, Served with Lemonade

Wake Up Break (TBR-6)

Assorted Muffins Served with House Blend Coffee or Orange Juice

Cookie Monster Break (TBR-7)

Assorted Peanut Butter, Chocolate Chip and Sugar Cookies, Served with Chilled Milk



Entrée Salad Creations

Grilled Chicken Caesar Salad (SE-1)

Crisp Romaine, Marinated Grilled Chicken and Fresh Shaved Parmesan, Topped with Garlic Croutons, Served with Creamy Cesar Dressing

Mediterranean

Grilled Steak Salad (SE-2)

Crisp Garden Greens with Sautéed Mushrooms and Onions, Cherry Tomatoes, Feta Cheese, Cucumbers, Olives and Cheddar Cheese, Topped With Sliced Marinated Grilled Flank Steak, Served with Ranch Dressing and Croutons

Wild Garden Greens Salad (SE-3)

A Blend of Blue Skye Mesclun Greens Tossed with Dried Cranberries, Toasted Pecans, Goat Cheese, Cherry Tomatoes and Shredded Carrots, Served with a Lite Vinaigrette

Island of Santorini Salad (SE-4)

Fresh Greens, Feta Cheese, Black Olives, Red Onion, Diced Tomatoes, Cucumber and Green Peppers, Sprinkled with Dried Oregano, Served with Greek Dressing

Oriental Chicken Salad (SE-5)

Breaded and Sliced Chicken Tenders on a Bed of Greens with Chopped Tomatoes, Bacon Bits, Scallions and Shredded Cheddar Cheese Served with Mandarin Orange Vinaigrette

Chef Salad (SE-6)

Our Own Classic Salad with Julienne Ham, Turkey and Swiss Cheese, Chopped Eggs, Tomatoes, and Cucumbers, Served with your Choice of Dressing

Spinach Salad (SE-7)

Fresh Baby Spinach with Sliced Mushrooms, Bacon Bits, Diced Tomatoes, Chopped Eggs, Croutons and a Balsamic Vinaigrette

All Salads Include Assorted Breads, Rolls, and Butter



Delicatessen Lunches

Bistro Sandwich Selections (DL-1)

Choose a Minimum of Three for Each Sandwich Style Ordered

Overstuffed Turkey, Bacon and Cheese on Sourdough Roll

Albacore Tuna Salad with Crisp Lettuce and Tomato on a French Roll

Shaved Roast Beef, Ham and Cheese on Hoagie Roll

Fried Chicken Sandwich on Roll with Crisp Lettuce and Sliced Tomato

Vegetarian Tortilla Wrap
(Roasted and Grilled Vegetables)

Packets of Mayo and Mustard,
Served with Cookie / Brownie Tray

Classic Sandwich Platter (DL-2)

Shaved Deli Style Ham, Lean Roast Beef and Roasted Turkey Sandwiches on Assorted Fresh Breads with Crisp Lettuce, Tomato, and Cheese
Served with Cookie / Brownie Tray

Charcuterie Buffet (DL-3)

Platters of Fresh Shaved Lean Roast Beef, Oven Roasted Turkey, Deli Style Ham, Tuna and Chicken Salad, Sliced Grilled Chicken and Toasted Vegetables, Crisp Lettuce, Tomato, and Fresh Sliced Assorted Cheese, Breads, Wraps and Rolls
Served with Cookie / Brownie Tray

North End Wraps (DL-4)

Pesto Chicken, Roasted Red Peppers, Artichokes and Crisp Lettuce

Rosemary Beef with Sliced Onions, Crisp Lettuce and Red Bliss Potato Salad

Grilled Chicken with Hummus, Smoked Gouda, Sliced Red Onions and Green Leaf Lettuce

Italian Saporisotta, Roma Tomatoes, Fresh Basil, Mozzarella Cheese, Roasted Red Peppers, and Crisp Lettuce

Deli Style Ham, Turkey Peppercorn, Bacon, Muenster Cheese and Crisp Lettuce

Served with Cookie / Brownie Tray

All Lunches Served with Chips, Pickles and Assorted Beverages



Themed Buffets

Southern Style Chicken Dinner (TB-1)

Southern Fried Chicken or BBQ Chicken, Coleslaw, Baked Beans Biscuits, Corn on the Cob and Chilled Watermelon for Dessert

Pulled Pork and BBQ Chicken (TB-3)

Pulled Pork and BBQ Chicken, Coleslaw, Baked Potatoes, Fresh Baked Cornbread, and Served with Cookie / Brownie Tray for Dessert

South of the Border (TB-3)

Nachos and Salsa
Taco Station with Ground Beef or Chicken Quesadillas, Served with Assorted Toppings: Crisp Lettuce, Tomatoes, Cheese, Sour Cream and Guacamole, Refried Beans and Spanish Rice and Key Lime Pie for Dessert

Asian Wok (TB-4)

General Gau's Chicken, Teriyaki Beef, Steamed Asian White Rice, Stir Fried Vegetables, Mini Egg Rolls, Duck Sauce and Fortune Cookies for Dessert

Memphis BBQ Dinner (TB-5)

Grilled Chicken Breasts, Peach Chutney Sliced Pork Loin, Mashed Potatoes with Gravy, Green Beans, Buttered Corn, Tossed Green Salad, Dinner Rolls and Chocolate-Banana Bread Pudding for Dessert

Taste of Italy (TB-6)

Choose Two Entrees:

- Baked Ziti
- Meat Lasagna
- Vegetarian Lasagna
- Chicken Parmesan with Pasta and Marinara Sauce
- Fettuccine Primavera

Served with Garlic Bread Sticks, and Tiramisu for Dessert

New York Deli (TB-7)

Corned Beef, Pastrami, Roast Turkey Breast, Crisp Lettuce, Tomato Slices, Pita, Bulky and Sour Dough Rolls, Pickles and ColeSlaw, Pasta Salad, Fresh Fruit Salad, Served with Lemon and Cheese Bars for Dessert



Served with Assorted Beverages

Design Your Own Classice Buffet

Salad (CB-1)

Choice of One

Mixed Greens Salad
Caesar Salad
Fresh Fruit Salad

Vegetables (CB-2)

Choice of Two

Honey Glazed Carrots
Sautéed Vegetables
Broccoli Casserole
Stir Fry Vegetables
Fresh Steamed Green Beans
Buttered Corn
Broccoli Spears

Starch (CB-3)

Choice of One

Rosemary Roasted Red Potatoes
Whipped Potatoes
Buttered Egg Noodles
Mashed Sweet Potato
Wild Rice

Entrees (CB-4)

Choice of Two (After 30 Person Minimum)

Black Angus Meatloaf with Mushroom Sauce
Beef Stroganoff with Sour Cream
and Grilled Onions
Fried Chicken Breast with Southern
Style Cranberry Pan Gravy
Honey Barbecue Roasted Chicken Breast
Grilled Smoked Cumin and
Lime Marinated Chicken
Sautéed Medallions of Pork Loin
with Mandarin Orange Glaze
Four Cheese Baked Lasagna or
Vegetarian Lasagna
Baked Rigatoni with Spicy Chicken
in Fra Diavlo Sauce

Desserts (CB-5)

Choice of One

Assorted Cookies
Fresh Baked Brownies
Warmed Bread Pudding, White Chocolate,
Banana Nut, Raisin and Pecan
White or Chocolate Frosted Sheet Cake
Assorted Fruit Bars
Gourmet Whoopee Pies Red Velvet,
Chocolate, and Gingerbread

Dessert Substitutions (CB-6)

Key Lime Pie, Seasonal Berries,
Cheesecake with Strawberry Topping
or Chocolate Mousse

*Each Buffet is served with
Fresh Dinner Rolls and Beverages
Custom and Seasonal Menus
are Available Upon Request*



Barbecues

Basic Barbecue (BBQ-1)

Grilled Hamburgers, Veggie Burger, Hot Dogs, Coleslaw, Potato or Pasta Salad, and Baked Beans, Served with Watermelon and Cookie / Brownie Tray for Dessert

Southern Barbecue (BBQ-2)

Choice Of: Open Fire Roasted Chicken or Honey-Stung Chicken, Served with Barbecued Baked Beans, Cheddar Bacon Mashed Potatoes, Creamy Coleslaw, and Biscuits with Honey Butter, Served Cookie / Brownie Tray for Dessert

Lazy Summer Barbecue (BBQ-3)

Lazy Country Chicken and Sliced Smoked Beef Brisket, Baked Beans, Coleslaw, Macaroni and Cheese, Cornbread Fiesta Muffins, Served with a Cookie / Brownie Tray for Dessert

Barbecue Chicken and Ribs (BBQ-4)

Barbecue Chicken and Country Style Spareribs, Veggie Burgers, Corn on the Cob, Baked Potatoes, Tossed Salad with Dressings, Pasta or Potato Salad, Coleslaw, Dinner Rolls, Served with Watermelon and Cookie / Brownie Tray for Dessert

New England Barbecue (BBQ-5)

Grilled Chicken and Beef Kebobs, Garden Salad, Orzo Salad, Lemon Rice, Cornbread, Served with Chilled Watermelon Slices, and Cookie / Brownie Tray for Dessert

New England Clambake (BBQ-6)

Fresh Steamed Clams, Grilled Chicken, Steak Tips, Legal Seafood Clam Chowder, Corn on the Cob, Served with Watermelon, and Cookie / Brownie Tray for Dessert

Additional Fresh Steamed Lobster

*All Menus are Served with
Condiments and Assorted Beverages*



Passed Hors D'oeuvres

Peking Duck (PH-1)

Grilled and Julienned Boneless Long Island Duck Breast with Slivered Scallions and Hoisin Sauce, Wrapped in a Homemade Scallion Pancake, Topped with Toasted Sesame Seeds

Parmesan Risotto Cake (PH-2)

Pan Seared Creamy Risotto, Parmesan and Roasted Garlic Dusted with Panko, and Served with a Savory House Artichoke Pesto

Smoked Salmon Torte (PH-2)

Homemade Chive Crepe, Rolled with Smoked Salmon, Horseradish and Cream Cheese, Garnished with Fresh Chive Drizzle

Mango and Brie Tartlet (PH-3)

Fresh Crème de Brie with Mango Chutney, Baked and Served with Chopped Macadamia Nuts

Thai Beef in Cool Cucumber Cup (PH-4)

Fresh Grilled and Shredded Thai Spiced Beef and Carrots, Served in a Crisp Cucumber Cup with Peanut Sauce Drizzle

Savory Fresh Fig and Gorgonzola Crisp Flatbread (PH-4)

Caramelized Onion, Fresh Figs, and Gorgonzola Topped on Crispy Grilled Flatbread

Rueben Reuben (PH-5)

A Fresh Approach to the Traditional Corned Beef and Rye. Chopped Sauerkraut, Corned Beef and Swiss, Russian Dressing and Wrapped in Fresh Rye dough and Oven Baked

Rosemary and Garlic Grilled Shrimp (PH-6)

Fresh Prawns Marinated with Chopped Garlic and Rosemary... Open Fire Grilled and Chilled

Tropic-Isle Coconut Shrimp (PH-7)

Coconut Battered Shrimp, Golden Fried, and Served with Mango Rum Sauce

Red Potatoes Stuffed with Gorgonzola (PH-8)

Topped with Apple Wood Smoked Bacon and Walnuts

Hunter Style Wild Mushroom Stuffed Mushrooms (PH-9)

Fresh Button Mushrooms Stuffed with Assorted Wild Mushrooms and Hunter Style Demi-Glaze, Baked with Sherry and Rosemary Essence and Pecorino Romano Cheese

Maple and Soy Glazed Scallops and Bacon (PH-10)

Fresh Dry Scallops Wrapped in Apple Wood Smoked Bacon and Basted with Pure Vermont Maple Syrup and Soy Sauce

Peking Ravioli (PH-11)

Freshly Steamed and Pan Seared, Served with Chef Myron's Authentic Yakitori Style Sauce

Spinach and Filo Tartlets (PH-12)

Braised Fresh Baby Spinach, Grated Swiss Cheese, Fresh Shitake Mushrooms Baked in a Golden Filo Cup

Thai Peanut Chicken Satay (PH-13)

Marinated and Grilled Chicken Satay, Served with Authentic Spicy Thai Peanut Sauce

Maryland Style Pan Seared Crab Cakes (PH-14)

Authentic Mid-Atlantic Lump Blue Crab Cakes, Seared and Served with Fresh Lemon Horseradish Sauce

Korean Grilled Beef Skewers (Bul- Ko- Kee) (PH-15)

Marinated and Grilled Korean Style Beef Skewers, Mopped with a Green Onion and Garlic Sauce

Spiced Duck Confit with Wisconsin Sour Dried Cherries and Sugared Walnuts (PH-16)

Toasted Croustade Crowned with a Chilled Duck Salad and Garnished with Fresh Chopped Chives

Savory Beef Empanadas (PH-17)

Savory Shredded Beef Stuffed in a Golden Pastry and Baked with Spiced Rum Glaze



Premium Passed Hors D'oeuvres

Shaved Pesto Crusted Tenderloin of Beef on Crostini (PPH-1)

Grilled Beef Tenderloin, Shaved Thin
Served Atop a Garlic-Sourdough Crostini
with Lemon Horseradish Sauce

California Maki with Lobster Crown (PPH-2)

Traditional California Maki, Topped with
Fresh New England Style Lobster Salad

Lobster Quesadilla (PPH-3)

Fresh Maine Lobster, Chopped Tomatoes
and Fresh Cilantro, Combined with Shaved
Pepper Jack Cheese, Grilled in a Flour Tortilla
Served with an Avocado Crème Fraiche'

Grilled Baby Lamb Chops (PPH-4)

Brushed with Rosemary and Dijon,
Open Fire Grilled, Served with
a Fresh Mint Gazpacho Relish



Stationary Hors D'oeuvres

Artisan Cheese Boardwalk (SH-1)

An Artistic Presentation of Select Imported and Domestic Cheeses From Some of the Finest Cheese Makers. All Cheese is Labeled by Name, Presented in its Natural Form, or Wedge Cut and Beautifully Displayed on a Granite Boardwalk

International and Domestic Cheese Table is Adorned with Fresh Berries, Grapes, Dried Fruit and Spiced Nuts, Accompanied by Fancy Crackers, Sliced French Baguettes and Parmesan Bread Sticks

Seafood Martini Bar (SH-2)

(Chef Appointed)

A Unique Seafood Display of Black Tiger Shrimp, New England Cape Scallops, Prince Edward Island Mussels and Lump Maryland Blue Crab Elegantly Presented in Contemporary Martini Glasses Accented with Lemon Wheel Twists, Chives and Stone Crab Mustard and Spicy Cocktail Sauce

Indonesian Lettuce Wrap Station (SH-3)

(Chef Appointed)

Shredded Thai Spiced Beef and Finely Julienned Red Peppers, Tossed with a Thai Sweet Chili Sauce or Shredded Spicy Thai Chicken with Finely Julienned Carrots, Tossed in an Authentic Indonesian Peanut Sauce Wrapped in a Butter Lettuce Leaf Bundle, Garnished with Fried Wonton Crisps, Duck Sauce and Hot Mustard



Japanese Sushi Bar (SH-4)

(Chef Appointed)

Prepared to Order by Master Sushi Chefs and Beautifully Presented, a Table of Assorted Maki and Negeri Sushi, Garnished in Traditional Japanese Style. Served with Pickled Ginger, Wasabi, Soy Sauce and Chop Sticks

Mediterranean Tappas Table (SH-5)

Creatively Displayed Fresh Sliced Gourmet Cheeses Presented in Natural Form, Italian Salami, Prosciutto and Our Own Gorgonzola Stuffed Meatballs, Accompanied with an Eclectic Variety of Select Olives, Anchovies, Roasted Vegetables, Tuscan White Bean and Sundried Tomato Dip, Artisan Breads and Croustades

Asian Noodle and Dumpling Station (SH-6)

Pan Seared and Skewered Vegetable, Chicken and Shrimp Dumplings, Served with Chinese Hot Mustard, Soy Sauce and Sweet and Sour Sauce, Fried Wonton Crisps and a Cool Ginger Shaved Cucumber Salad, Complimented with Sesame-Peanut Soba Noodles, Chili Udon Noodles and Cilantro Thai Glass Noodles, Chopped Peanuts, Soy Sauce and Chop Sticks



Salads

Tuscany Caesar Nested in a Parmesan Cup (SLD-1)

Crisp Hand Torn Romaine, Shaved Romano Cheese, Toasted Garlic Croutons, Tossed with a Creamy Saratoga Caesar Dressing, Presented in a Savory Homemade Parmesan Cup

Watercress and Rocket (SLD-2)

Beautifully Presented Fresh Greens Tossed with Olive Oil and White Balsamic Vinegar, Yellow Teardrop Tomatoes, Cured Olives, Emanthaler Swiss and Roasted Peppers

Blue Skye Spring Greens Salad (SLD-3)

Assorted Baby Greens with Toasted Pine Nuts, Yellow Sundried Tomatoes and Mozzarella Globes, Served with Champagne Vinaigrette

Chop House Wedge (SLD-4)

Crisp Iceberg Wedge, Topped with Crumbled Maytag Blue, Diced Vine Ripened Tomatoes and Apple Wood Smoked Bacon, Toasted Pistachio, Served with a Creamy Blue Cheese Dressing

October Salad (SLD-5)

Wild Field Greens, Sugared Walnuts, Creamy Goat Cheese, Toasted Pumpkin Seeds, Dried Blueberries, Served with a Homemade Cider Vinaigrette

Garden Fresh Salad (SLD-6)

Crisp Garden Greens, Cherry Tomatoes, English Cucumbers, Shaved Red Onions, Black Olives and Croutons, Served with a Fresh Herb and Olive Oil Vinaigrette

Mediterranean Roasted Vegetable Salad (SLD-7)

Roasted and Grilled Portabella Mushrooms, Tri Colored Peppers, Beef Steak Tomatoes, Watercress, Fresh Basil, Roasted Garlic Vinaigrette

Santorin Island Spinach Salad (SLD-8)

Baby Spinach, Sliced White Button Mushrooms, Chopped Eggs, Greek Olives, Feta Cheese, Fresh Oregano, Served with a Creamy Greek Dressing

European Salad (SLD-9)

A Blend of Radicchio, Endive and Romaine, Dried Cranberries, Spiced Pecans and Shredded Carrots, Served with Raspberry Vinaigrette

Asian Noodle and Vegetable Salad (SLD-10)

Stir-Fried Fresh Asian Vegetables, Seasoned with Rice Wine Vinegar, Sesame, Ponzu, Served on a Bed of Tangled Noodles



Entrees

Main Course - Seafood

Maple and Whole Grain Mustard Salmon (ENS-1)

Fresh Atlantic Salmon Filet, Pan-Seared and Roasted with a Pure Vermont Maple Syrup and Whole Grain Mustard Glaze

Maryland Blue Crab Stuffed Filet of Sole (ENS-2)

Lump Crabmeat and Buttery Crumbs, Combined with White Wine, Aged Cheddar and Fresh Lemon Juice, Baked and Served with a Pure Cream and Sherry Sauce

Grilled Fresh Swordfish (ENS-3)

Center Cut, Trimmed to Perfection, Grilled with Lemon and Drizzled with Santisi Novello

Chilean Sea Bass (ENS-4)

Freshly Cut, Seasoned and Pan Seared, Served with Fresh Chive Oil



Entrees

Main Course - Beef

Maple and Bourbon Slow Roasted Prime Rib of Beef (ENB-1)

Served with Natural Pan Jus

Roasted and Fresh Carved Tenderloin of Beef (ENB-2)

Expertly Seasoned and Broiled, this Aged Beef Tenderloin is Served with a Shitake and Merlot Sauce

Roasted Tenderloin with Prosciutto, Pesto and Garlic (ENB-3)

Certified Angus Tenderloin, Stuffed with Prosciutto, Roasted Garlic Clove and Basil Pesto, Marinated with Lemon and Kosher Salt, Open Flame Grilled and Oven Roasted, Served with a Rich Cabernet and Roasted Shallot Demi-Glaze

Grilled New York Sirloin (ENB-4)

Grilled with Chop-House Spices and Served with Braised Wild Mushrooms and Peppercorn Cream

(Additional Charge: Add Pan Seared Crab Cake with Lemon Horseradish Sauce)

Braised Veal Chop (ENB-5)

Stuffed with Fresh New Season Asparagus, Prosciutto and Provolone Cheese, Served on Warmed Wild Mushroom Ragout

Open-Flamed Broiled Filet Mignon (ENB-6)

Certified Angus Filet, Seasoned and Grilled, Served with a Lemon Horseradish Sauce or a Savory Rosemary, Shallot and Red Wine Reduction

(Additional Charge: Add Rosemary and Garlic Grilled Shrimp)

Main Course - Poultry

Sautéed Chicken and Shitake Mushroom Marsala (ENP-1)

Thin Cutlets of Boneless Chicken Breast, Dredged with Seasoned Flour, Sautéed and Finished with Fresh Shitake Mushrooms and Sweet Marsala Wine

Crispy Long Island Duck (ENP-2)

Grilled to Perfection and Served with Your Choice of the Following: Cranberry and Onion Coulis, Blood Orange and Five Spice Demi-Glaze, Mandarin Ginger and Pear Compote or Fresh Figs, Raisin and Cider Vinegar Chutney



Healthy Sense Menu

Sandwiches

Buffalo Chicken Sandwich (HSM-1)

Served on a Whole Wheat Bun

Fresh "Lite" Turkey Salad (HSM-2)

Fresh Roasted "In-House" Turkey, Chopped with Fresh Celery and Light Mayonnaise, Served in Pita Bread or Baguette

Vegetarian Chick Pea Salad (HSM-3)

Chopped Chick Peas, Celery, Spices Lightly Mixed, Served in a Wrap

Tuna Coleslaw Wrap (HSM-4)

Water-packed Tuna, Shredded Cabbage with "Slaw" Dressing in Whole Wheat Wrap

Crockpot Southern BBQ Chicken (HSM-5)

A Business Lunchtime Favorite, With Lettuce, Sliced Tomato, on Whole Wheat Bread or in Pita Bread

The Garden Patch Salad Wrap (HSM-6)

A Mixture of Tomatoes, Assorted Beans and Sprouts, with "Simply Dressed" Ranch Dressing, On a Whole Wheat Wrap or Pita

Shanghai Beef Wrap (HSM-7)

Shredded Asian Vegetables, Thin Sliced Beef, Watercress and Teriyaki Sauce



Healthy Sense Menu
See Page 39 for Nutritional Facts

Salads

LaRaine's Vegetable Dinner Salad (HSM-7)

Mixed Greens Salad, Farm Fresh Tomatoes, Onions, Cucumbers, Bell Peppers, Strawberry Slices and Almonds, Served with a Raspberry Vinaigrette Dressing

Quesadilla Explosion Salad (HSM-8)

Mixed Greens, Grilled Chicken, Baked Tortilla Strips, Black Beans, Roasted Corn, Avocado, Tomato Wedges, Served with Chipotle Dressing

Asian Chicken Salad (HSM-9)

Mixed Greens, Sesame Chicken, Bell Peppers, Shaved Carrots, Mushrooms, Scallions, Cilantro, Cucumber, Mandarin Oranges, Served with Lo-Fat Ginger-Orange Vinaigrette

Grilled Cajun Chicken Salad (HSM-10)

Grilled Chicken Breast with Crisp Romaine Leaves, Served with Lo-Fat Caesar Dressing

Roasted Beet Salad (HSM-11)

Fresh Golden and Red Beets, Olive Oil, Sherry, Fresh Thyme, Mint, Tossed with Fresh Greens, Feta Cheese, Served with Soft Pita Bread

Spinach-Berry Salad (HSM-12)

Fresh Baby Spinach with Sliced Strawberries, Honey and Olive Oil Almonds, Served with Dijon and Balsamic Vinegar

Entrees

Steamed Mixed Vegetables (HSM-13)

Steamed Fresh Mixed Vegetables; Served with Brown Rice of the Day, Served with Multi Grain Rolls

Veggie Chili* (HSM-14)

Mixture of Garden Vegetables and Beans Delightfully Done, Gently Placed on a Bed of Brown Rice, Topped with Cheese

Fresh Salmon (HSM-15)

Baked and topped with your choice of Tangy Tomato Sauce or Mushroom Basil Cream Sauce; Served with your choice of Brown Rice of the Day or Baked Potato and Steamed Vegetables

Guacamole Platter (HSM-16)

Avocados, Chili, Brown Rice of the Day, Israeli Salad and Sour Cream, Served with Two Pitas



Healthy Sense Menu
See Page 39 for Nutritional Facts

Minimum of 15 People
for Healthy Sense Menu



Breakfast Slim Shakes

"Made to Order" by a chef at your event

Mango-Banana (HMBS-1)
with Skim Milk and Frozen Yogurt

Mango-Strawberry (HMBS-2)
with Skim Milk and Frozen Yogurt

Great White Way (HMBS-3)
Banana, Skim Milk and Frozen Yogurt

Spring Time (HMBS-4)
Avocado, Frozen Yogurt,
Skim Milk and Honey

Health Bar Special (HMBS-5)
Fresh Fruit, Skim Milk
and Frozen Yogurt

The Rose Garden (HMBS-6)
Strawberries, Skim Milk
and Frozen Yogurt

Power House (HMBS-7)
Frozen Yogurt, Brewer's Yeast,
Skim Milk and Egg

The Happy Shake (HMBS-8)
Skim Milk, Chocolate
and Frozen Yogurt

Tropical Shake (HMBS-9)
Your Choice of Carrot or
Orange Juice and Frozen Yogurt

Yogoccino (HMBS-10)
Shot of Espresso, Skim Milk
and Frozen Yogurt

The Big Apple (HMBS-11)
Fresh Apples, Honey, Skim Milk
and Frozen Yogurt

Hawaiian Shake (HMBS-12)
Yogurt, Milk, Banana,
Strawberry and Mixed Fruit

Healthy Starts

(Nutritional information available on request)

**Tropical Quinoa and
Fruit Breakfast Pudding** (HMHS-1)

**Fiber One Banana-Walnut
Pancakes with Caramel Topping**

**Huevos Rancheros
Quesadillas** (HMHS-3)

**Whole Grain Total
No-Bake Apple Bars** (HMHS-4)

Glazed Spiced Pumpkin Bars (HMHS-5)



Nutritional Facts

Healthy Sense Menu

Buffalo Chicken Sandwich

- Servings Per Recipe: 6
Amount Per Serving
- Calories: 269.2
 - Total Fat: 4.9 g
 - Cholesterol: 55.0 mg
 - Sodium: 969.3 mg
 - Total Carbs: 27.7 g
 - Dietary Fiber: 4.4 g
 - Protein: 30.3 g

Fresh "Lite" Turkey Salad

- Servings Per Recipe: 9
Amount Per Serving
- Calories: 93.7
 - Total Fat: 4.6 g
 - Cholesterol: 21.7 mg
 - Sodium: 608.9 mg
 - Total Carbs: 3.1 g
 - Dietary Fiber: 0.6 g
 - Protein: 8.9 g

Vegetarian Chick Pea Salad

- Servings Per Recipe: 4
Amount Per Serving
- Calories: 158.2
 - Total Fat: 4.8 g
 - Cholesterol: 3.9 mg
 - Sodium: 458.1 mg
 - Total Carbs: 24.0 g
 - Dietary Fiber: 4.6 g
 - Protein: 4.7 g

Tuna Coleslaw Wrap

- Servings Per Recipe: 4
Amount Per Serving
- Calories: 225.5
 - Total Fat: 4.5 g
 - Cholesterol: 31.1 mg
 - Sodium: 758.5 mg
 - Total Carbs: 30.7 g
 - Dietary Fiber: 14.9 g
 - Protein: 28.5 g

Crockpot Southern BBQ Chicken

- Servings Per Recipe: 12
Amount Per Serving
- Calories: 146.2
 - Total Fat: 1.5 g
 - Cholesterol: 65.7 mg
 - Sodium: 186.3 mg
 - Total Carbs: 5.0 g
 - Dietary Fiber: 0.6 g
 - Protein: 26.7 g

The Garden Patch Salad Wrap

- Servings Per Recipe: 1
Amount Per Serving
- Calories: 212
 - Total Fat: 15.3 g
 - Cholesterol:
 - Sodium:
 - Protein: 7.6 g
 - Total Carbs: 14.2 g
 - Fiber: 3.5 g

Shanghai Beef Wrap

- Servings Per Recipe: 1
Amount Per Serving
- Calories: 130.2
 - Total Fat: 0.9 g
 - Cholesterol: 0.0 mg
 - Sodium: 4,784.0 mg
 - Total Carbs: 27.6 g
 - Dietary Fiber: 0.9 g
 - Protein: 4.1 g

LaRaine's Vegetable Dinner Salad

- Servings Per Recipe: 4
Amount Per Serving
- Calories: 38.1
 - Total Fat: 0.4 g
 - Cholesterol: 0.0 mg
 - Sodium: 15.2 mg
 - Total Carbs: 8.1 g
 - Dietary Fiber: 2.5 g
 - Protein: 2.6 g

Quesadilla Explosion Salad

- Servings Per Recipe: 1
Amount Per Serving
- Calories: 384.5
 - Total Fat: 7.9 g
 - Cholesterol: 7.2 mg
 - Sodium: 1,554.4 mg
 - Total Carbs: 58.8 g
 - Dietary Fiber: 18.9 g
 - Protein: 26.4 g

Asian Chicken Salad

- Servings Per Recipe: 1
Amount Per Serving
- Calories: 165.5
 - Total Fat: 6.9 g
 - Cholesterol: 20.6 mg
 - Sodium: 119.9 mg
 - Total Carbs: 17.5 g
 - Dietary Fiber: 4.0 g
 - Protein: 10.9 g

Grilled Cajun Chicken Salad

- Servings Per Recipe: 1
Amount Per Serving
- Calories: 196.1
 - Total Fat: 3.3 g
 - Cholesterol: 72.4 mg
 - Sodium: 303.2 mg
 - Total Carbs: 7.4 g
 - Dietary Fiber: 2.0 g
 - Protein: 31.7 g

Roasted Beet Salad

- Servings Per Recipe: 4
Amount Per Serving
- Calories: 189.3
 - Total Fat: 13.4 g
 - Cholesterol: 12.6 mg
 - Sodium: 259.9 mg
 - Total Carbs: 13.9 g
 - Dietary Fiber: 4.2 g
 - Protein: 4.4 g

Spinach-Berry Salad

- Servings Per Recipe: 4
Amount Per Serving
- Calories: 162.5
 - Total Fat: 15.2 g
 - Cholesterol: 0.0 mg
 - Sodium: 49.4 mg
 - Total Carbs: 6.2 g
 - Dietary Fiber: 2.2 g
 - Protein: 2.7 g



Please scan for more information
regarding Healthy Sense Catering
and Cooking



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