

# *Catering* MENU

BRINGING LOVED ONES TOGETHER FOR COMFORT AND SOLACE

Our funeral catering service and professional trained staff does all the work and allows you to focus on your funeral, wake, or shiva. Our staff will prepare the food and take care of every aspect of the food service for you and your family. This is a time when you have many items to address, food at the service is something that we can take care of for you.

All events include food, beverages, delivery, setup, and tear down, two hours of service, linens, tableware, and decor will be supplied. We can provide service at the mortuary, your church or other religious institution, off-site event space, social hall, or even your home.



Catering provided by



# DESSERTS



## Option 1

Assorted Cookies  
Lemon Squares  
Brownie Squares  
Crème puffs  
Fresh Cut Fruit  
Iced Tea & Coffee

## Option 3

Cheesecakes  
Mini Mousse cups  
French macaroon  
Baklava  
Iced Tea & Coffee

## Option 5 *Hispanic*

Galletas Mixtas  
Concha  
Arroz con leche  
Fresh Cut Fruit  
Iced Tea & Coffee

## Option 7 *Hawaiian*

Fresh fruit  
Malasadas  
Display of Cookies  
Ice tea & Coffee

## Option 2

Apple or Cherry Streusel Square  
Chocolate Brownies  
Pound Cake  
Fresh Cut Fruit  
Iced Tea & Coffee

## Option 4

Seasonal Mini Pies such as Pecan,  
Cherry, and Blueberry  
Assorted Cookies  
Cake Assortment  
Banana wafer pudding  
Iced Tea & Coffee

## Option 6 *Filipino*

Kakaninas  
Mamon  
Ensaimada  
Puto  
Ice tea & Coffee

## Option 8 *Southern Style*

Brownies  
Pralines  
Chocolate Cake  
Seasonal cut fruit  
Assorted Cookies  
Sweet Iced Tea & Coffee



\$495 Serves up to 25 guests  
\$695 Serves up to 50 guests  
\$995 Serves up to 75 guests  
\$1495 Serves up to 100 guests

# CONTINENTAL BREAKFAST



## Option 1

Muffins  
Seasonal Fresh Fruit  
Bagels  
Accompanied by  
Plain Cream Cheese, Butter & Jam  
Juice & Coffee

## Option 2

Seasonal Fresh Fruit  
Assorted Yogurt Parfaits  
Danish Assortment  
Juice & Coffee



## Option 3

Cinnamon Crumb Coffee Cake  
Home-style Donut display  
Croissants  
Seasonal Fresh Fruit  
Juice & Coffee

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# FULL BREAKFAST



## Option 1

French Toast Casserole  
with Pecan Pralines and  
Real Maple Syrup  
Scrambled Eggs  
with Cheese and Chives  
Applewood Bacon  
Seasonal Fruit  
Juice and Coffee

## Option 2

Eggs Benedict Casserole  
With eggs, English muffin, asparagus,  
and Hollandaise Sauce  
Assorted Yogurt Parfaits  
Danish Assortment  
Seasonal Fruit  
Juice and Coffee

## Option 3

Breakfast Burritos – Vegetarian & Bacon  
Salsa  
Sour Cream  
Pancake Balls  
Seasonal Fruit  
Juice and Coffee

## Option 4

Biscuit Bar with Sweet  
& Savory toppings  
Gravy  
Sausage  
Homemade Cinnamon Rolls  
Seasonal Fruit  
Juice and Coffee



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# APPETIZERS



## Option 1

Braised Meatballs with BBQ Sauce  
(or choose Sweet & Sour sauce,  
Marinara, or cream sauce)  
Mini Quiche  
Vegetable Crudités with  
Buttermilk Ranch  
Cheese Display  
Crackers  
Display of Cookies

## Option 3

Vegetable Spring rolls  
Chicken skewers  
Spinach & garlic dip  
Crackers  
Vegetable Display with  
Buttermilk Ranch  
Display of Cookie

## Option 5 Filipino

Pork BBQ on a stick  
Embotido  
Tokwa't Boboy  
Pansit Bihon

## Option 7 Filipino

Sisig  
Sweet & Sour Fish  
Shanghai Lumpia  
Pansit Bihon

## Option 2

Petite Sandwich Display (2 per person)  
Vegetable Display with Buttermilk Ranch  
Fresh Cut Fruit  
Display of Cookies

## Option 4 Hispanic

Pork Carnitas Taco Bar  
Corn Ensalada  
Tortilla Chips  
Salsa  
Display of Cookies

## Option 6 Southern Style

Chicken Wings  
Braised Meatballs with BBQ Sauce  
Carrots & Celery Display  
with Buttermilk Ranch  
Rolls  
Display of Cookies

## Option 8 Hawaiian

Chicken Satay  
Dumplings  
Macaroni Salad  
Malasadas  
Display of Cookies

## Option 9 Hawaiian

Spam Musubi  
Dumplings  
Macaroni Salad  
Malasadas  
Display of Cookies



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\$1995 Serves up to 100 guests



# LIGHT FARE



## Option 1

Deli Meat Platter Including Ham,  
Roast Beef & Turkey  
Deli Cheese Display  
Condiments for Sandwiches  
Gourmet Roll Display  
Vegetable Pasta Salad  
Greek, Southwest, or Cobb Salad  
Display of Cookies

## Option 3

Mini Sandwich Display (3 per person)  
With selections such as Roast Beef, Ham,  
Turkey & Chicken Salad  
Fresh Seasonal Fruit  
Vegetable Pasta Salad  
Greek, Southwest, or Cobb Salad  
Display of Cookies & Brownies

## Option 5 *Hispanic*

Pork Chile Verde  
Tortillas  
Refried Beans  
Corn Salad  
Display of Cookies

## Option 7 *Hispanic*

Fajitas de Pollo  
Tortillas  
Rice  
Beans  
Fruit display

## Option 9 *Hawaiian*

Chicken Satay or Spam Musubi  
Kaula Pork  
Rice  
Macaroni Salad

## Option 2

Focaccia Bread with Roast Beef, Spinach,  
Tomatoes, Dijon dressing  
Turkey breast, Romaine, Swiss, Aioli wrap  
Slow Roasted Chicken, Mozzarella, and  
Vinaigrette  
Rustic Potato Salad  
Garden Fresh Green Salad  
Chocolate Brownies

## Option 4

Garden Fresh Salad  
with dressing display  
Penne Pasta with three cheeses  
& Tomato sauce  
Beef Meatballs in Marinara Sauce  
Bread & Roll display  
Fresh Seasonal Fruit  
Cannoli

## Option 6 *Southern Style*

Rolls  
Pulled Pork in BBQ Sauce  
Macaroni Salad  
Coleslaw  
Potato Salad  
Cobbler

## Option 8 *Filipino*

Rice  
Menudo  
Adobo  
Pansit Bihon  
Kakaninas

## Option 10 *Filipino*

Rice  
Beef Steak  
Afritada (Chicken)  
Pansit Palabok  
Kakaninas



\$995 Serves up to 25 guests  
\$1495 Serves up to 50 guests  
\$1995 Serves up to 75 guests  
\$2495 Serves up to 100 guests

# FULL FARE



## Option 1

Artisan Breast of Chicken – Crimini  
Mushrooms, Artichokes, Red Peppers,  
Olives, Chardonnay Butter Sauce  
Buttery Mashed Potatoes  
Chopped Greek Salad – Feta Cheese,  
Field Greens, Olives, Greek Dressing  
Specialty Breads & Rolls  
French Green Beans – Slivered Almonds  
World Class Dessert display

## Option 3

Sage Roasted Turkey  
Roasted Butternut Squash Lasagna with  
Rosemary and Garlic  
Romaine and Red Leaf Salad  
with Avocado, Cherry Tomatoes  
Dressing display  
Specialty Breads & Rolls  
Mushroom Green Bean Casserole  
World Class Dessert display

## Option 5

Maple Glazed Salmon  
Steamed Basmati Butter Rice  
Spinach Salad - Red Onion, Mandarin  
Oranges, Toasted Walnuts, Dressing display  
Honey Ginger Baby Carrots  
World Class Dessert display

## Option 7 Hispanic

Sopa  
Ensalada  
Carne Asada or Carnitas  
Tortillas  
Pollo or Tamales  
Rice & Beans  
Specialty Desserts



\$1495 Serves up to 25 guests  
\$1995 Serves up to 50 guests  
\$2495 Serves up to 75 guests  
\$2995 Serves up to 100 guests



## Option 2

Brown Sugar Crusted Glazed Ham  
Twice Baked Four Cheese Mac & Cheese  
Romaine and Red Leaf Salad with  
Avocado, Cherry Tomatoes, Red Onions,  
Bacon, Feta Cheese  
Dressing display  
Specialty Breads & Rolls  
Roasted Squash  
World Class Dessert display

## Option 4

Beef tenderloin (add \$6 per person)  
Potatoes Au Gratin  
Spring Mix Salad with  
Parmesan Cheese and Croutons  
Dressing display  
Specialty Breads & Rolls  
Mixed Seasonal Vegetables – Roasted  
World Class Dessert display

## Option 6

Juicy Pork Loin – Herb Roasted Au Jus  
Fragrant Roasted Baby Potatoes  
Fall Green Salad –  
Feta, Dried Cranberries, Candied pecans  
Grilled Asparagus with Balsamic glaze  
World Class Dessert display

## Option 8 Southern Style

Fresh Green Salad with dressing display  
Homemade Biscuits  
Crispy Fried Chicken  
Garlic Buttered Mashed Potatoes  
Seasonal Vegetables  
World Class Dessert display

## Option 9 Hawaiian

Fried Shrimp  
Kaula Pork  
Hawaiian BBQ Beef  
Rice  
Garlic Noodle  
Malasadas