

# The Kitchen



## APPETIZERS

We offer a delicious variety of platters that can be served as appetizers or combined to make a meal. As appetizers we recommend one appetizer per person per hour of the event. Add sales tax 6.5% and 20% service charge.

### CHEESEBURGER SLIDERS

Mini Cheeseburger with onion and pickle

**\$45**

20 COUNT

### MEAT & CHEESE PLATTER

A delicious array of salami, capocolloa, and pepperoni meats. Provolone, pepperjack, and Swiss Cheese with crackers and fresh sweet red grapes.

**\$125**

SERVES 25

### FRESH FRUIT PLATTER

A beautiful display of strawberries, cantaloupe, honeydew, pineapple, blueberries and grapes to add color and freshness to your tablescape

**\$95**

SERVES 25

### CUCUMBER SALAD

A classic blend of cucumbers with onions in a sweetened vinegar brine

**\$95**

SERVES 20  
4 OZ. EACH

### CHICKEN FINGERS

Jumbo chicken tenders, breaded and lightly seasoned

**\$45**

SERVES 25

### MOZZARELLA STICKS

Fried golden brown served with marinara sauce

**\$54**

SERVES 25  
2 PER SERVING

### MEATBALLS

Traditional meatballs in a sweet barbecue glaze sauce.

**\$38**

TWO PER SERVING  
-SERVES 25

### CRUDITÉ PLATTER

Traditional vegetable platter consisting of broccoli, carrots, celery, cucumbers and cherry tomatoes served with ranch dressing.

**\$52**

SERVES 25

### TURKEY PINWHEELS

Flavorful bright green spinach tortillas wrapped around sliced roasted turkey and sharp provolone cheese served with dijonaise and pickles on the side

**\$45**

SERVES 25

### CHICKEN WINGS

Crispy fried chicken wings with buffalo and dipping sauces.

**\$60**

SERVES 25  
2 PER SERVING

### HOUSE CHIPS

In house fried kettle chips with ranch dipping sauce

**\$30**

SERVES 25

### CHOCOLATE CHIP COOKIES

Baked in house with premium chocolate chips

**\$35**

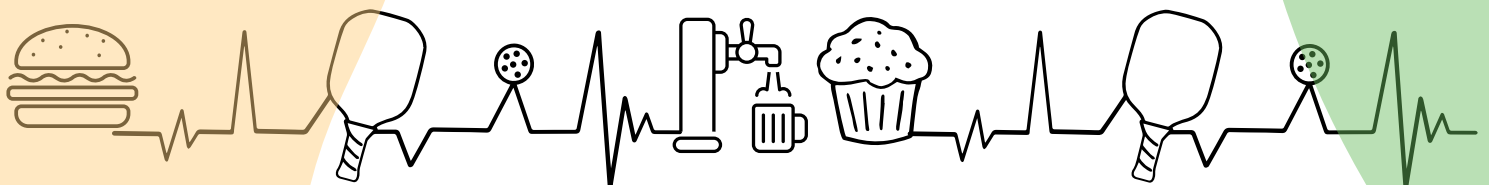
SERVES 15

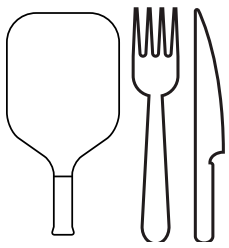
### CHOCOLATE BROWNIES

Fudge brownies - moist, dense and gooey

**\$40**

SERVES 30





# The Kitchen



## BREAKFAST

---

Pricing: Select the menu item below priced per person. Beverages (listed) are included. Add sales tax at 6.5% and service charge of 20%.

### THE CONTINENTAL \$14PP

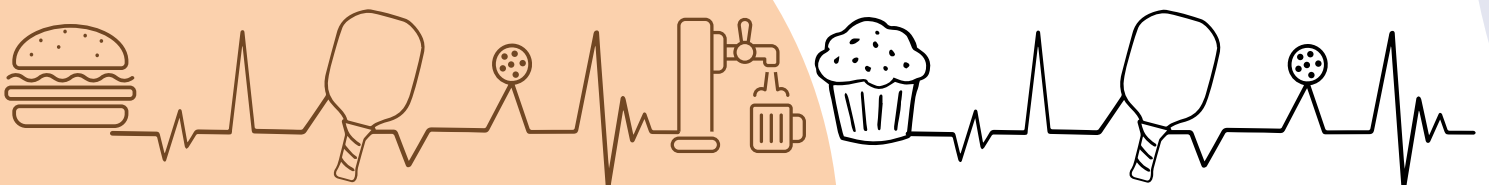
Start the morning with this tasty assortment of bagels, Danishes, and muffins with cream cheese, jellies, jams and butter. Served with a seasonal fruit platter. Coffee, tea, and orange juice.

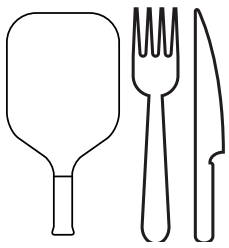
### FULL HOT BREAKFAST \$16PP

Freshly scrambled eggs, sausage links, bacon, home fries with onions and peppers. Includes an assortment of bagels & breakfast breads, with cream cheese, jellies, jams and butter. Coffee, tea, and orange juice

### HOT & COLD BREAKFAST \$18PP

Begin with a delicious breakfast burrito (egg, sausage, potato, pico de gallo and cheese). Add the Continental: an assortment of bagels & breakfast pastries with cream cheese, jellies, jams and butter. Served with a seasonal fruit platter. Coffee, tea, and orange juice.





# The Kitchen



## HANDHELD OPTIONS

Pricing: Select the menu item below priced per person. Select two sides: coleslaw, tri-colored rotini pasta salad, potato salad, or our house-made chips. Select the beverages to be offered. Beverages are charged based on consumption. Add sales tax at 6.5% and service charge of 20%.

### **DELI SANDWICH PLATTER \$14PP**

A selection of tender turkey, salami, capocollo & ham along with provolone, Swiss, and American cheeses. Garden crisp lettuce, tomato, and onion. On fresh white, wheat and rye breads.

### **FRESH CHICKEN SALAD WRAP \$14PP**

Stuffed with sweet red grapes, granny smith apple, candied pecans, and romaine lettuce in a tasty spinach tortilla wrap.

### **PULLED PORK SANDWICH \$14PP**

Placed on a brioche bun with pickles, fried onions and served our homemade BBQ sauce.

### **BEEF CHEESEBURGER SLIDERS \$14PP**

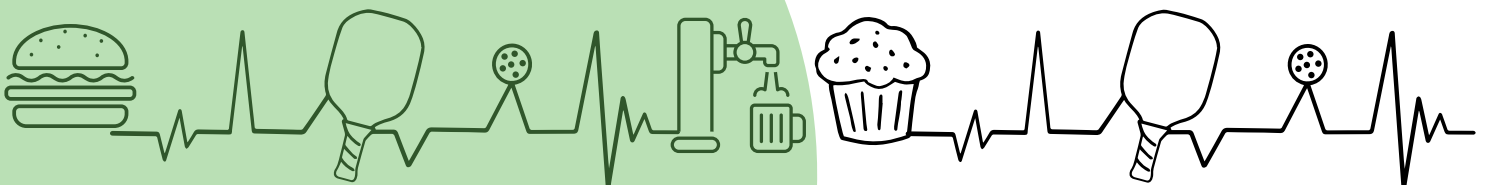
Three sliders per person topped with American cheese, diced onion and pickles.

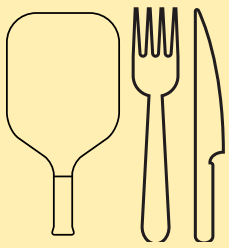
### **ITALIAN SAUSAGE ON A HOAGIE \$14PP**

With peppers, onions, cherry tomato.

### **ITALIAN WRAP \$14PP**

Stuffed with ham, salami, capocollo, provolone, lettuce, bruschetta and roasted garlic aioli.





# The Kitchen



## BOXED MEALS

Select the choice of wraps. Select a side: coleslaw, tri-color rotini pasta salad, potato salad or our house-made chips (3 oz). The meal includes a banana or orange, a chocolate chip cookie and a bottled water. Soft drinks and iced tea are an additional \$2 per person. Meals are priced per person. Add sales tax at 6.5% and service charge of 20%.

### FRESH CHICKEN SALAD WRAP \$15PP

Stuffed with sweet red grapes, granny smith apple, candied pecans, and romaine lettuce in a tasty spinach tortilla wrap. (May be offered as a sub-sandwich also)

### TURKEY & CHEESE SANDWICH \$15PP

Sliced roasted turkey, American cheese, with lettuce & tomato on white or whole wheat bread. Mayo & Mustard packet included.

### ITALIAN WRAP \$15PP

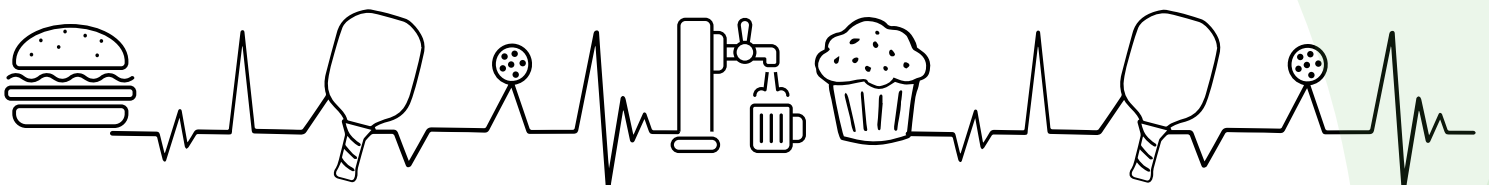
Stuffed with ham, salami, capocollo, provolone, lettuce, bruschetta and roasted garlic aioli. (May be offered as a sub-sandwich also)

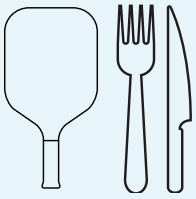
### PULLED PORK SANDWICH \$15PP

Placed on a brioche bun with pickles, fried onions, & our homemade BBQ sauce.

### VEGGIE WRAP \$15PP

Filled with lettuce blend, chopped broccoli, carrots, celery, tomato, and cucumber with avocado ranch spread in a spinach wrap.





## DINNER SELECTIONS

*The Kitchen*

AT



Pricing: Select the menu item below priced per person. Select the beverages to be offered. Beverages are charged based on consumption. Add sales tax at 6.5% and service charge of 20%.

### **ITALIAN LAYER BAKE** **\$22PP**

Roasted Mild Italian sausage and seasoned mini meatballs layered in penne pasta with marinara, onions and peppers, covered with melted cheese. Garden salad (romaine blend, tomato, cucumber, red onion, carrots, croutons with ranch and balsamic vinaigrette). Sliced house rolls with butter and a classic tiramisu for dessert

### **CHICKEN OR SHRIMP FAJITAS** **\$22PP**

Have one or both. Chicken and/or Atlantic caught shrimp, seared with sweet yellow onion and bell peppers. Served with Plump black beans & Spanish rice. Warm tortillas ready to dress up with sour cream, shredded cheese, & Pico de gallo. Cinnamon bread pudding will round out this feast.

### **TENDER ROAST PORK LOIN** **\$22PP**

Seasoned and roasted Pork Loin topped with a delicious red wine demi glaze, rosemary roasted fingerling potatoes, fresh multi colored carrots in a creamy demi glaze, dinner rolls with butter and a sweet coconut "wet" cake.

### **MAHI MAHI** (upon availability) **\$22PP**

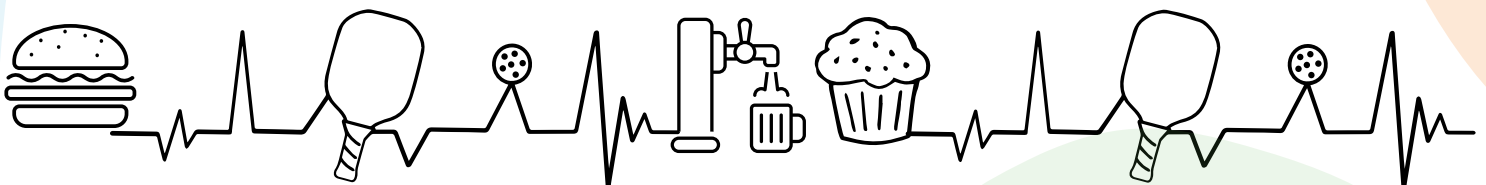
Served with pineapple salsa and a lemon beurre blanc sauce, tender asparagus, rice pilaf, dinner rolls with butter and a decadent assortment of petit fours (bite size pastries).

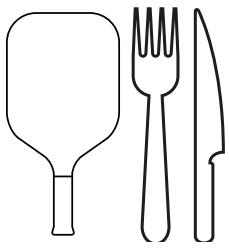
### **CHICKEN MARSALA** **\$22PP**

Tender chicken breasts simmered in our homemade Marsala sauce w/fresh mushrooms and marsala wine. Served with smashed red skinned potatoes, gravy, and roasted green bean almondine. Warm dinner rolls with our own Bee-Hive blended butter spread. Coconut "wet" cake rounds out the meal for dessert.

### **PRIME RIB** **\$30PP**

Slow roasted ribeye loin, sliced and served with au jus and horseradish cream sauce. Matched with rosemary roasted fingerling potatoes, fresh tender asparagus, and assorted dinner rolls with butter and an exquisite array of petit fours.





## BUFFET DINNER SELECTIONS

The specials are served buffet style. Pricing: Select the menu item below priced per person. Select the beverages to be offered. Beverages are charged based on consumption. Add sales tax at 6.5% and service charge of 20%.

### AMERICAN COOKOUT \$20PP

8-ounce beef brisket burgers and Hebrew national hot dogs grilled to perfection with all the accoutrement (cheeses, toppings and sauces). Accompanied with house made coleslaw, kettle chips and potato salad. Hot apple cobbler with vanilla cream sauce is the perfect ending.

### TROPICAL ISLAND \$20PP

Cuban spice rubbed pork butt and succulent grilled chicken topped with a pineapple salsa. Island rice and beans, pineapple coleslaw, dinner rolls with butter and a sweet coconut "wet" cake rounds out this delicious meal.

### BARBECUE SPECIAL \$20PP

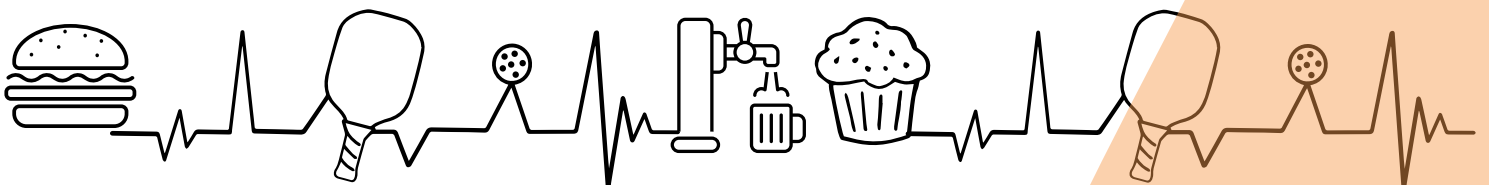
Slow roasted barbecue pork and grilled chicken served with our own house made bbq sauce, Accompanied by potato salad, coleslaw, baked beans and cornbread with our own special honey butter. Served with a rich Ghirardelli chocolate brownie for the sweet tooth.

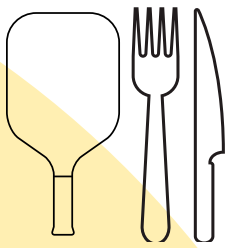
### MEXICAN FIESTA \$20PP

Mexican style taco bar with seasoned ground beef and spiced shredded chicken, hard and soft shells to make tacos or burritos. Refried beans, Spanish rice, and fiesta corn blend. Toppings of shredded cheese, lettuce, tomato, onion, taco sauce, Tortilla chips, Pico de Gallo, guacamole & sour cream

### HEALTHY DELIGHT \$20PP

Soup, salad and breadsticks. Pasta fagioli soup, Garden salad consisting of lettuce mix, chopped tomatoes, shredded carrots, sliced cucumbers, diced onion, and chopped mushrooms, served with breadsticks. Ranch and Balsamic vinaigrette dressings.





# The Kitchen



## SELECT ITEMS & DESSERTS

### SELECT ITEMS

These items are priced by the quantity purchased rather than per person

#### SOUP

(Choose from) \*5 oz cup; 8 oz. bowl

- o Homestyle chicken and vegetables
- o Beef and barley
- o Chili with beans
- o New England style clam chowder
- o Creamy tomato basil with crouton

Half gallon (64 oz)

Serves 12 cups or 8 bowls \$39

One gallon (128 oz)

Serves 24 cups or 16 bowls \$77

#### GARDEN SALAD

**\$75**

SERVES 25

Composed salad of romaine, cherry tomatoes, shredded, carrots, cucumber, red onions with ranch and balsamic vinaigrette dressings.

#### CAESAR SALAD

**\$75**

SERVES 25

Traditional Caesar salad of Romaine lettuce blend, grated parmesan cheese, shredded parmesan cheese, and croutons.

#### TRI-COLORED ROTINI SALAD

**\$30**

SERVES 20

Tricolor Rotini pasta with diced vegetable blend and tomatoes tossed in a house made vinaigrette. (4 oz. serving)

#### CUCUMBER SALAD

**\$30**

SERVES 20

A classic blend of cucumbers with onions in a sweetened vinegar brine. (4 oz. serving)

### DESSERTS

Pricing: Select the menu item below, as priced. Add sales tax at 6.5% and service charge of 10%.

#### CHOCOLATE CHIP COOKIES

**\$35**

SERVES 15

Baked in house with premium chocolate chips

#### CHOCOLATE BROWNIES

**\$40**

SERVES 30

Fudge brownies - moist, dense and gooey

#### CHOCOLATE CAKE

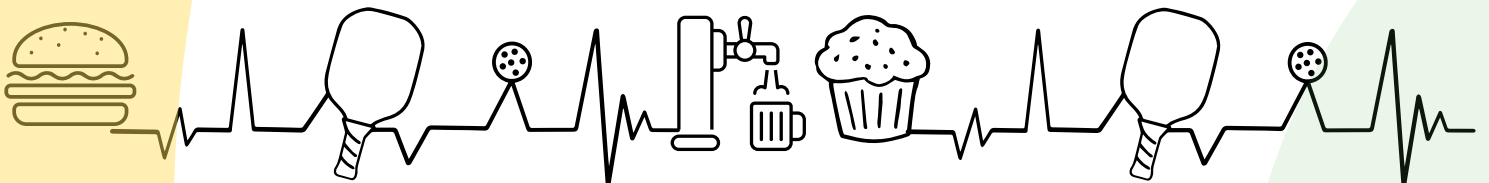
**\$3PP**

Classic chocolate sheet caked with rich chocolate frosting

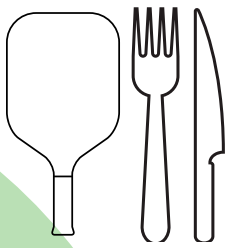
#### APPLE COBBLER

**\$4PP**

With vanilla cream sauce







# The Kitchen

AT  PICTONA  
at HOLLY HILL

## BEVERAGE MENU

All beverages (non-alcoholic and alcoholic) will be by consumption at current facility pricing. (Current pricing subject to change before catering menu update)

### BEER

16oz/Pitcher

Beach Hippy Draft	\$7/18
Blue Moon Draft	\$7/18
Irish Red Draft	\$6/17
Miller Lite Draft	\$5/15
Modelo Draft	\$6/17
Yuengling Draft	\$5/15
Miller Lite Can	\$5
Coors Light Can	\$5
Corona Extra Can	\$6

### WINE

#### RED

Glass/Bottle

Pinot Noir	\$7/28
Malbec	\$8/33
Cabernet	\$8/33

#### WHITE WINE

Chardonnay	\$7/28
Pinot Grigio	\$7/28
Sauvignon Blanc	\$8/33

#### SPARKLING

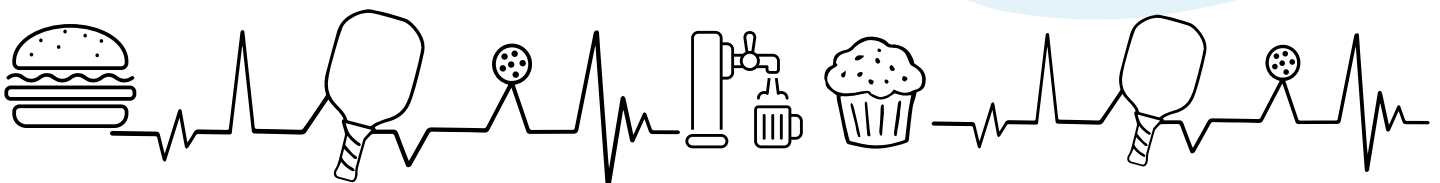
Champagne	\$6/24
-----------	--------

### SODA / COFFEE / TEA

Fountain	\$3
Soda Bottles	\$3
Water Bottles	\$2
Coffee	\$2
Coffee Pot	\$15
Tea	\$2
3 Gallon Tea	\$10

### SELTZER

White Claw	\$5
Vizzy	\$5





Group/Event: \_\_\_\_\_ Dates: \_\_\_\_\_

Time: \_\_\_\_\_

# Of Attendees \_\_\_\_\_



## Food & Beverage Event Order Form

Appetizer Platters (quantity of platters)		
Cheeseburger Sliders _____	Fruit Platter _____	Chicken Wings _____
Meatballs _____	Turkey Pinwheels _____	Mozzarella Sticks _____
Meat & Cheese platter _____	Chicken Fingers _____	House Chips _____
Vegetable Platter _____		
Breakfast Options (# of people)		
Continental Breakfast _____	Hot and Cold Breakfast _____	Full hot Breakfast _____
Individual Handheld Options (# of people)		
Asst Deli Sandwich Platter _____	Chicken Salad Wrap _____	Pulled Pork Sandwich _____
Beef Cheesebrgger Sliders _____	italian Sausage on Hoagie _____	Italian Wrap _____
Boxed Meals w/side, cookie & water		
Chicken Salad Wrap / Sand _____/_____	Turkey & cheese Sandwich _____	Italian Wrap / Sand _____/_____
Pulled Pork Sandwich _____	Veggie Wrap _____	
Dinners (# of people)		
Italian Layer Bake _____	Tender Roast Porkloin _____	Slow Roasted Prime Rib _____
Chicken or Shrimp Fajitas _____	Mahi Mahi Fish Dinner _____	Chicken Marsala _____
Buffets (# of people)		
American Cookout _____	Barbecue Special _____	Healthy Delight _____
Tropical Island _____	Mexican Fiesta _____	
Select Items		
<b>Soups: # of half gal or full gal</b>		<b>Salads: # salads needed</b>
Chicken & Vegetable _____	New England Clam Chowder _____	Garden Salad _____
Beef & Barley _____	Creamy Tomato Basil _____	Garden Salad _____
Chili w/Beans _____		Cucumber Salad _____
		Rotini Pasta Salad _____
Desserts		
Chocolate Cake _____	Brownie platter _____	Dinner desserts available upon special requests, Priced upon requests.
Apple Cobbler _____	Cookie platter _____	

Beverages (# of items per selection)					
Miller Lite Can	_____	Irish Red Draft 16 oz	_____	Irish Red Draft Pitcher	_____
Coors Light Can	_____	Miller Lite Draft 16 oz	_____	Miller Lite Draft Pitcher	_____
Corona Extra Can	_____	Yuengling Draft 16 oz	_____	Yuengling Draft Pitcher	_____
Beach Hippie Can	_____	Modelo Draft 16 oz	_____	Modelo Draft Pitcher	_____
White Claw Seltzer	_____	Blue Moon Draft 16 oz	_____	Blue Moon Draft Pitcher	_____
Vizzy Seltzer	_____	Beach Hippie Draft 16 oz	_____	Beach Hippie Draft Pitcher	_____
Malbec Glass	_____	Malbec Bottle	_____	Champagne Glass	_____
Pinot Noir Glass	_____	Pinot Noir Bottle	_____	Champagne Bottle	_____
Cabernet Sauvignon Glass	_____	Cabernet Sauvignon Bottle	_____		
Chardonnay Glass	_____	Chardonnay Bottle	_____		
Pinot Grigio Glass	_____	Pinot Grigio Bottle	_____		
Sauvignon Blanc Glass	_____	Sauvignon Blanc Bottle	_____		
Fountain Soda	_____	Soda Bottles	_____	Water Bottles	_____
Tea	_____	Coffee	_____		