



Catering. Eatery. Private Events

Please place your orders well in advance (48-72 hours notice). We strive to use fresh ingredients and your advanced ordering will ensure we have ample time to prepare your order to our standards.

Minimum order and deliver charge may apply. Please contact us for details.

Food is served on eco-friendly/and or disposable trays.

Disposable plates, napkins, cutlery available at additional cost.

Jules' Kitchen
330 High St.
Ipswich, MA 01938
(978) 289 7212
juleskitchenipswich.com

Prices subject to change.

breakfast / brunch selections



Continental Breakfast Selection

Choice of 3 items: \$8 per person

Add on: \$3 each

- Assorted Muffins
- Tea Breads
- Assorted Mini Pastry
- Fresh Cut Fruits
- Whole Fruits
- Hard Boiled Eggs
- Plain Yogurt with Berries
- Granola

Breakfast / Brunch Buffet Selection

Cold Food

Choice of 5 items: \$10 per person

Additional \$2 for Smoked Salmon

- Assorted Muffins
- Tea Breads
- Assorted Mini Pastry
- Fresh Cut Fruits
- Whole Fruits
- Hard Boiled Eggs
- Plain Yogurt with Berries
- Granola
- Assorted Breads, Rolls, Bagels
- Smoked Salmon Platter
- Assorted Deli Meats & Sliced Cheeses
- Butter, Cream Cheese, Boursin Cheese
- Peanut Butter, Jams

Breakfast / Brunch Selection

Hot Food

Choice of 4 items: \$16 per person

Total Package: \$26 per person

Cold Add on: \$3 each

Hot Add on: \$3 each

- Hot Steel Cut Oats or White Grits
- Scrambled Eggs, Butter and Chives
- Frittata, Pico, Sour Cream and Scallions
- Omelets
 - Available as a Station, Chef Attended
 - *Plain or Add on: Ham, Turkey, Bacon, Tomatoes, Mushrooms, Onions, Spinach, Shredded Cheese*
- Crispy Bacon
- Sausage Links
- House Potatoes with Onions
- Seasonal Vegetables
- French Toast, Cinnamon Sugar
- Pancakes, Maple Syrup (As a Station Available)
- Steak Tips, Romesco Sauce (Additional \$2)
- Grilled Chicken, Creamed Mushrooms
- Salmon, Citrus Relish (Additional \$2)
- Grilled Shrimp, Chimichurri (Additional \$2)
- Eggs Benedicts
- Breakfast Sandwiches: Egg, Cheese, Sausage, Bacon, Canadian Bacon, English Muffin
- Breakfast Burrito: Tortilla, Cheese, Egg, Bacon, Sausage, Salsa and Ham



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lunch selections



Please place your orders well in advance (48-72 hours notice).

Minimum order of 10 lunch boxes. Individually packaged in eco-friendly containers. Includes napkins and cutlery.

For Barbecue Luncheon and Classic Buffet Luncheon, minimum order and delivery charge may apply. Please contact us for details.

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Box Lunches

\$18 per box

- Bag of Chips
- Chocolate Chip Cookie
- Apple, Pear or Banana
- Assorted Condiments

Sandwich / Wrap Options

- **Roasted Turkey Sandwich**
Sliced Turkey Breast, Lettuce, Tomato, Cheddar Cheese, Wheat Bread
- **Roast Beef Sandwich**
Sliced Beef, Baby Arugula, Tomato, Horseradish Cream, French Bread
- **Black Forest Sandwich**
Sliced Ham, Lettuce, Tomato, Swiss Cheese, White Bread
- **Smoked Salmon Sandwich**
Sliced Smoked Salmon, Lettuce, Tomato Onion, Boursin Cheese, White Bread
- **Grilled Vegetable Wrap**
Zucchini, Yellow Squash, Peppers, Tomatoes, Arugula

Barbecue Luncheon

\$28 per person

Grill on the Green

- **Cheeseburgers / Hot Dogs / BBQ Chicken / Salmon**
 - *Assorted Condiments and Sauces*
Lettuce, Tomato, Onion, Pickles, Buns and Rolls

Cold Food

- Tomato Mozzarella Salad
- Pasta Salad
- Potato Salad
- Coleslaw
- Caesar Salad or Mixed Greens Salad with House Dressings
- House Chips

Dessert

- Fresh Fruit Salad
- **Choice of Two (2):**
Assorted Cookies, Macaroons, Brownies
Key Lime Squares, Seven Layer Bars

Classic Buffet Luncheon

\$28 per person

Soup of the Day

- Lunch Rolls and Butter

Cold Food

- **Choose Two (2):**
Caesar Salad, Mixed Greens with House Dressings, Seasonal Greens, Composed Salad (grains, chopped vegetables, fruits)
- **Choose One (1):**
Tuna Salad, Egg Salad, Chicken Salad, Poached Shrimp Salad
- **Choose Two (2):**
Roast Turkey Wrap / Sandwich, Curried Chicken Wrap / Sandwich, Ham & Cheese, Roast Beef & Horseradish, Smoked Salmon Wrap / Sandwich
- House Chips



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stations & hors d'oeuvres



Raw / Seafood Bar Selection

\$300 per 25 people

Additional \$100 for Active Shucker

Choice of Two (2):

- Shucked Clams, Local Oysters, Cranberry Mignonette
- Poached Shrimp, Cocktail Sauce, Lemons
- Chilled Lobster, Lemon Chive Emulsion
- Chilled Crab Claws and Mustard Sauce
- Smoked Salmon Display, Classic Condiments

Stationary HD Selection

Prices per 25 people

- Cheese Display, \$75
Crackers, Fruits, Nuts, Jam, Mustard
- Dry and Cured Meats Display, \$100
Bread, House Mustard, Pickles
- Fruit Display, Vanilla Yogurt, \$65
- Crudite Display, House Dips, \$55
- Chips and Dips, \$45

Passed HD Selection: Seafood

\$4 per person per item

- Shrimp Cocktail Served in the Spoon
- Fried Oysters, Remoulade Sauce (GF)
- Crabmeat Cucumber Canape (GF)
- Ceviche, Choice of Tuna, Scallop, Shrimp (GF)
- Lobster Salad on an Endive (GF)
- Smoked Salmon Roulade, Chive Creme Fraiche
- Bacon Wrapped Scallop, Chimichurri Sauce (GF)
- Spicy Tuna Roll, Ginger Soy Sauce

- Miso Fried Shrimp
- Lobster Tacos, Tarragon Lime Aioli
- Conch Fritters, Chili Lime Emulsion
- Mini Lobster Cake, Tarragon Lemon Aioli
- Mini Crab Cake, Roasted Pepper Aioli
- Mini Shrimp Cake, Ginger Soy Emulsion
- Tuna Poke, Wonton Crisp
- Sesame Seared Tuna, Seaweed Salad and Wasabi Mayo (GF)
- Lobster Profiterole

Passed HD Selection: Meats

\$3.50 per person

- Chicken Skewers
Choice of: Thai Peanut, Ginger Soy Sauce Blackened, Chimichurri
- Pineapple Glazed Meatballs, Sesame and Scallions
- Curried Chicken Wonton Tacos, Toasted Coconut and Chives
- Beef Crostini, Romesco Sauce and Crispy Shallots
- Crispy Braised Beef Croquettes, Celeriac Puree (GF)
- Smoked Bacon Madeleines
- Ham & Cheese Croquettes, Mustard Sauce
- Turkey Polpettine, Cranberry-Pecan Pesto
- Chicken Samosas
- Beef Wellington
- Herb Rubbed Lamb Lollipops, Mint Demi (GF)
- Mini Quiche Lorraine
- BLT Phyllo Cups
- Mini Beef Sliders
- Mini Pulled Pork Biscuits with Slaw
- Mini Ham Grilled Cheese



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Passed HD Selection: Vegetarian \$ 3 per person

- Sweet Corn Fritters
- Artichoke-Spinach Stuffed Mushrooms (GF)
- Vegetable Spring Rolls, Ginger Soy Sauce
- Artichoke Goat Cheese Fritters
- Truffle Grilled Cheese with Brie
- Provençal Vegetable Phyllo Cups with Feta Cheese
- Herb Goat Cheese Stuffed Mushrooms, Balsamic Glaze (GF)
- Avocado Vegetable Summer Roll, Ginger Soy Sauce
- Avocado Fritters, Chili Lime Emulsion
- Tomato and Basil Crostini, Parmesan Cheese
- Vegetable Samosas
- Tomato Mozzarella Skewers, Basil and Balsamico (GF)
- Crispy Polenta with Vegetable Ragu (GF)
- Watermelon Cubes with Feta Cheese, Pistachio, Balsamico (GF)

Passed Combo: Meat, Fish, and/or Vegetable

Choose 3: \$11 per person

Choose 5: \$19 per person

Station Selection

Soup Station

\$200 per 25 people

Choice of Two (2):

- NE Clam Chowder, Oyster Crackers
- Chili, Classic Condiments
- French Onion Soup, Sharp Cheddar Crouton
- Roasted Tomato Soup, Mini Grilled Cheese
- Seasonal Chef Special

Salad Station

\$250 per 25 people

Served with Dinner Rolls & Butter

Choice of Two (2):

- Caesar Salad
- Mixed Field Greens with House Dressings
- Root Vegetable-Kale Slaw with Peanut Dressing
- Tomato Mozzarella Salad
- Baby Arugula Salad with Goat Cheese, Candied Pecans, Berries
- Seasonal Chef Special

Pasta Station

\$300 per 25 people

Additional \$100 for Chef Attending

Choice of Two (2) Pasta (only 1 ravioli):

- Cheese Ravioli
- Roasted Vegetable Vegan Ravioli
- Butternut Squash Ravioli
- Penne
- Spaghetti
- Farfalle



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Pasta Station

Choice of Two (2) Sauces:

- Marinara
- Beef Bolognese
- Classic Alfredo
- Basil Pesto
- EVOO & Garlic

Choice of Two (2) Proteins:

- Grilled Chicken
- Italian Sausage
- Shrimp
- Steak Tips

Choice of Three (3) Add ins:

- Grilled Vegetables
- Roasted Red Peppers
- Broccoli
- Roasted Tomatoes
- Peas
- Fresh Herbs
- Spinach
- Mushrooms

Carving Station

Additional \$100 per Chef Attending

- Served with Basket of Split Rolls
- Roast Breast of Turkey, \$35 each serves 15 people, with *Cranberry Sauce and Gravy*
- Roast Pork Loin, \$75 each serves 25 people, *Stuffed with Apricots, Apple Sauce, Mustard Sauce*
- Honey Baked Ham, \$50 each serves 35 people, with *Mustard Sauce*

Carving Station

- Roasted New York Strip Loin, \$125 each serves 30 people, with *Au Jus, Bleu Cheese Fondue*
- Roasted Tenderloin of Beef, \$100 each serves 20 people, with *Bearnaise, Demi-Glace*
- Herb Crusted Prime Rib, \$125 each serves 30 people, with *Horseradish Cream Sauce*
- Whole Poached Salmon, Market Price, with *Dill Cream Cheese & Capers, Honey Mustard*
- Roasted Swordfish Loin, Market Price, with *Tomato Avocado Relish*

Slider Station

\$250 per 25 people

Choice of Two (2):

- Hamburger Slider, Cheddar Cheese, Pickle, Mustard, Ketchup
- Crispy Fish Slider, Remoulade Sauce, Shaved Lettuce
- Grilled Chicken Slider, Pesto Relish, Tomato
- BBQ Pulled Pork Slider, Cabbage Slaw

Tea Sandwich Station

\$200 per 25 people

Choice of Three (3):

- Smoked Salmon, Chive Cream Cheese, Fried Capers, Pumpernickel Bread
- Ham, Swiss, Mjustard Sauce, Whole Wheat Bread
- Roast Beef, Horseradish Cream, Baguette Bread



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Tea Sandwich Station

- Roast Turkey, Cheddar, Mayonnaise, White Bread
- Tuna, Chicken, or Egg Salad, Lettuce, Whole Wheat Bread
- Cucumber, Boursin, White and Whole Wheat Bread

Grilled Cheese Sandwich Station

\$150 per 25 people

Choice of Two (2):

- Classic American Cheese
- Ham & Cheddar
- Bacon & Bleu + American Cheese
- Tomato and Mozzarella, Pesto
- Triple Cheese, Brie + Boursin + Cheddar
- Brie and Strawberry

Dinner Buffet Selection

\$65 per person

Cold Food

Served with Dinner Rolls and Butter

Choice of Three (3):

- Caesar Salad
- Mixed Field Greens with House Dressings
- Root Vegetable - Kale Slaw with Peanut Dressing
- Tomato Mozzarella Salad
- Baby Arugula Salad with Goat Cheese, Candied Pecans, Berries
- Grain Salad
- (Any other Seasonal Salad)

Hot Food

Choice of Two (2) Sides:

- Herbed Rice Pilaf
- Risotto
- Polenta or Grits
- Rosemary Roasted Potatoes
- Scallion Mashed Potatoes
- Potato Gratin
- Mixed Seasonal Vegetables, Steamed or Roasted

Choice of Three (3) Hot Main:

- Pan Seared Chicken Breast Served with a Mushroom Sherry Cream
- Grilled Salmon with a Cucumber-Caper Relish
- Veal Schnitzel with a Lemon Brown Butter Sauce and Parsley
- Grilled Hanger or New York Steak with Crispy Onions
- Lamb Chops with a Minted Demi-Glace
- Grilled Shrimp with a Chili-Lime Tomato Salsa
- Pan Seared Scallops with Buerre Blanc
- Baked Haddock with Crab

Dessert

Choice of Two (2):

- Assorted Cookies and Macaroons
- Assorted Petite Desserts
- Assorted Cupcakes
- Apple Crisp with Vanilla Ice Cream
- Fruit Salad
- Tiramisu
- Panna Cotta
- Zesty Flan
- Seasonal Pies
- Chocolate Mousse with Raspberry



seasonal plated menu selection



(Please ask for Chef's new creations)

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Fall & Winter Sample Menu

Starters

- **Butternut Squash Soup**
Pumpkin Seed Oil, Toasted Spiced Pumpkins
- **Roasted Onion Soup**
Crispy Shallot-Prosciutto, Chive Creme Fraiche
- **Roasted Brussels Sprout Salad**
Baby Arugula, Warm Crispy Bacon, Bleu Cheese, Black Pepper, Honey Dressing
- **Roasted Delicata Squash Salad**
Quinoa, Goat Cheese, Citrus Herb Vinaigrette
- **Winter Green Salad**
Kale, Friese, Radicchio, Poached Pears, Crispy Brie, Candied Pecans, Herbed Buttermilk Dressing

Entrees

- Mushroom Lasagna, Thyme-Garlic Puree
- Toasted Farro and Warm Beets, Pistachio, Goat Cheese Volute
- Pan Seared Chicken Breast with Brussels Sprout Hash, Bacon, Sweet Potato
- Crispy Guinea Hen with Spatzle and Roasted Cauliflower, Demi-Glace
- Seared Halibut wuth Braised Red Cabbage, Onion Puree, Citrus Emulsion
- Sea Scallops with Roasted Butternut Squash, Crispy Prosciutto, Pumpkin Seed Gremolada
- Braised Beef Short Ribs with Cheddar Grits, Crispy Onions
- Grilled Petite Filet with Mushroom Bread Pudding, Almond Broccolini, Demi-Glace
- Cider Braised Pork Belly with White Bean Cassoulet, Kale, Root Vegetables

Desserts

- Passion Fruit Mousse with Blood Orange Sorbet, Berries, Almond Macaroon Crumb
- Chocolate Pecan Pie with Vanilla Ice Cream, Caramel Sauce

Spring & Summer Sample Menu

Starters

- **Tomato Fennel Soup (Chilled or Hot)**
- **Fresh Corn Chowder, Crispy Bacon**
- **White Gazpacho**
with Green Grapes, Almonds, Creme Fraiche
- **Watermelon and Beet Salad**
with Goat Cheese, Petite Greens, Toasted Almonds, Lemon Mint Vinaigrette
- **Grilled Apricot and Prosciutto Salad**
with Lemon-Thyme Ricotta, Baby Arugula, Balsamico
- **Heirloom Tomato & Great Hill Bleu Cheese Salad, Tarragon Peach Relish**
- **Burrata Spring Salad**
with Baby Arugula, Spinach, Tomatoes, Crispy Spring Onion, White Balsamic Mist and EVOO
- **Tri-Colored Asparagus Salad**
with Roasted Tomatoes, Grilled Radicchio, Parmesan Cheese, Balsamico
- **Butter Lettuce Salad**
with Fresh Berries, Candied Pecans, Goat Cheese, Raspberry Vinaigrette
- **Baby Romaine**
with Sugar Snap Peas, Tomatoes, Black Pepper Croutons, Buttermilk Herb Dressing



seasonal plated menu selection



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Spring & Summer Sample Menu

Entrees

- **Lemon Ricotta Dumpling**
English Peas and Fava Beans, White Wine Sauce, Spring Onions
- **Curried English Peas**
Roasted Sweet Potatoes, Toasted Almonds, Ramp Buerre Blanc
- **Roasted Vegetable Ravioli**
Roasted Tomatoes, Pesto Sauce, Micro Basil
- **Poached Halibut / Flounder / Bass**
English Pea and Carrot Risotto, Lemon-Herb Salsa
- **Pan Seared Arctic Char**
Warm Beet-Carrot Slaw, Parsnip Puree, Pistachio and Citrus Relish
- **Grilled Sea Scallops**
Fresh Corn Polenta, Pea Shoots, Pancetta Chips
- **Miso Swordfish with Grilled Fruit Salsa**
- **Grilled Hanger Steak**
Creamed Farro, Spring Vegetables, Crispy Prosciutto, Lemon, Thyme
- **Carved Beef Tenderloin**
Lemon-Thyme Potato Gratin, Rhubarb Emulsion, Broccolini, Demi-Glace
- **Grilled Chicken Breast**
Warm Summer Ratatouille, Crispy Potatoes, Natural Jus
- **Colorado Lamb Chop**
Warm Couscous Salad, Grilled Zucchini-Corn Salad, Minted Yogurt
- **Carved Veal Rib Eye**
Brandy Cream Sauce, Smashed Chive Potatoes, Roasted Baby Carrots

Classics Menu

Starters

- NE Clam Chowder, Oyster Crackers
- Roasted Tomato Soup
- Maine Lobster Bisque, Creme Fraiche
- Lemon Chicken Soup, Seasonal Vegetables
- Artisan Greens, Tomato Cucumber, Pickled Onions, White Balsamic Dressing
- Classic Caesar Salad
- Wedge Salad, Tomato, Bleu Cheese, Bacon, Bleu Cheese Dressing

Entrees

- Grilled Salmon, Coconut Jasmine Rice, Grilled Pineapple Salsa
- Baked Haddock with Crab Meat, Creamed Potatoes, Seasonal Vegetables, Chive Buerre Blanc
- Grilled Petite Filet, Rosemary Potatoes, Seasonal Vegetables, Bearnise or Demi-Glace
- Lemon-Thyme Chicken Breast, Vegetable Risotto, Mushroom Cream Sauce

Desserts

- **Assorted Cookies**
Chocolate Chip, Ginger Molasses, Butterscotch Oatmeal
- **Assorted Macaroons**
Almond, Coconut, Chocolate Coconut, Chocolate Chip Coconut
- **Assorted Sweet Bars**
7 Layer Bars, Key Lime, Brownies, Blondies



seasonal plated menu selection



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Desserts

- **Assorted Cupcakes**
 - *Carrot Cake, Chocolate, Chocolate Peanut Butter, Vanilla, Red Velvet*
- **Pies / Crisp / Tart**
 - *Apple, Peach, Strawberry Rhubarb, Key Lime, Pumpkin, Pecan, Blueberry, Cherry*
- **Custards**
 - *Creme Brulee, Pot de Creme, Panna Cotta, Flan, Bread Pudding, Tiramisu*
 - *Variations include: Chocolate, Maple, Passion Fruit, Mango, Lime, Strawberry, Mocha, etc.*
- **Mousse**
 - *Dark Chocolate, White Chocolate, Passion Fruit, Hazelnut, etc*
- **Ice Cream**
 - *Richardson's Ice Cream is available upon request.*
 - *Flavors on hand: Strawberry, Vanilla, Coffee and Chocolate*
- **Cakes**
 - *Upon request, we offer a variety of cakes for birthdays, anniversaries, etc*
 - *Flavors include but are not limited to: Chocolate Mousse, Raspberry, Red Velvet, Devils Food, Carrot, Funfetti*
 - *Please inquire for more information on cake ordering, minimum one (1) week order*
- Price for all desserts are different based on ingredients and sizes. Please inquire when ordering desserts only.

Late Night Snacks

- **French Fries, Tater Tots, Sweet Potato Fries, Potato Chips, Popcorn, \$40 per 25 people**
Flavor Options: Salt & Cracked Pepper, Truffle Parmesan, Southwestern Spice
- **Chicken Wings, Chicken Tenders, Grilled Chicken Skewers, \$65 per 25 people**
Buffalo, Barbecue, Naked, Sweet Chili
- **Sliders, \$75 per 25 people**
Cheeseburger, Grilled Chicken, Pulled Pork, Crispy Fish
- **Hot Sandwiches, \$75 per 25 people**
Cubano, Grilled Cheese, Classic Reuben, Italian
- **Appetizers, \$45 per 25 people**
Egg rolls, Dumplings, Fritters, Spring rolls, Coconut Shrimp