

Hors d'Oeuvres \$26 per dozen (2 dozen min)

Land

Skewered Lemongrass Asian Chicken / Skewered Chicken with Chipotle Aioli / Sesame Lamb Kebabs with

Cucumber Mint Dip / Skewered Beef Brochettes with Sesame Soy Glaze

Classic Pigs in a Blanket with Dijon Mustard / Chicken Dumplings with Soy Vinaigrette / Asparagus Prosciutto Rolls /

Sweet Potato Pancakes with BBQ Loin of Pork / Beef Filet with Roasted Red Pepper Sauce or Horseradish Sauce on

Crostini / Anchovies wrapped with Prosciutto

Sea

Spicy Crab Rolls with Duck Sauce / Salmon Tartar in Cucumber Shell / Tuna Tartar on Endive Leaf / Bacon-Wrapped Sea Scallop Brochettes / Potato Pancakes with Salmon Caviar and Crème Fraiche / Anchovies wrapped with Cornichon

Vegetarian

Mushroom Quesadillas with Jalapeño and Cheddar / Spring Rolls with Sweet & Sour Sauce / Vegetable Dumplings with Soy- Vinaigrette / Toasted Pecan & Butternut Squash Puff / Roquefort & Mascarpone Bundle / Mushroom Truffle Risotto in Crisp Phyllo Flower / Fresh Apple-Chutney & Brie in Phyllo Bundle / Mini-Mozzarella with Sun-dried Tomato & Basil / Corn Cakes with Tomato Salsa & Goat Cheese / Risotto Cakes with Wild Mushroom and Marinara / Spanakopita / Mushroom Pate Puffs / Four Cheese and Roasted Garlic Puffs / Chai – Spiced Squash & Fig Spring Rolls with Sweet & Sour Sauce

Bruschetta

Granny Smith Apple & Brie / Tomato & Goat Cheese / Prosciutto & Fresh Mozzarella

Assorted Tea Sandwiches

Smoked Salmon with Dill Butter or House-Cured Salmon with Wasabi Cream Cheese/ Smoked Turkey & Munster with Mango Chutney / Mozzarella & Tomato with Pesto / Black Forest Ham & Brie with Honey Mustard

Extras...

Mini-Hamburger Sliders with Cheddar & Chipotle Mayonnaise (\$28 per dozen)

Mini-Sicilian Style Meatballs with Marinara



Platters & Dips

Cheese Platter with Grapes & Assorted Crackers / \$6 per person

Crudite Platter with Blue Cheese Dip or Hummus Dip / \$55 serves 30

Rami's Old Fashioned Hummus with Homemade Toasted Pita Chips / \$5.50 per person

Guacamole with Blue Corn Chips / \$5.50 per person

Tomato Salsa with Corn Chips / \$4.50 per person

Marinated Black & Green Olives / \$3.50 per person

Classic Shrimp Cocktail Platter with Lemon & Spicy Cocktail Sauce / \$33 per dozen

Middle Eastern Platter / \$6.50 per person

Your choice of four & Pita Chips: Tabouli, Baba Ganoush, Turkish Salad, Eggplant Caponata, Matbucha, Grape Leaves

Falafel Platter / \$6.50 per person

Rami's Homemade Falafel with Hummus, Pickled Radishes and Tahini

Latin Platter / \$6.50 per person

Tomato Salsa, Guacamole, Queso Fresco, Black Bean Dip & Blue Corn Chips

Bourekas Platter / \$6.50 per person

Bourekas, Hard Boiled Eggs, Cucumber-Tomato Salad & Labneh Cheese

Antipasto Platter / \$7.00 per person

Chef's Choice of Mediterranean Delicacies



The Big Salads

— Grilled Chicken Caesar Salad \$12.95 —

Romaine, Croutons & Parmigiano

— Cobb Salad \$12.95 —

Grilled Chicken, Bacon, Avocado, Hard Boiled Egg, Tomato, Greens & Blue Cheese

- Greek Salad \$12.95 -

Grape Leaves, Cucumber, Tomato, Feta, Black Olives, Chickpeas & Greens

— Chinese Chicken Salad \$13.50 —

Roasted Chicken, Sprouts, Cucumbers, Carrots, Peanuts, Chinese Noodles & Spinach

— Nicoise Salad \$12.50 —

Tuna, Green Beans, Beets, Potato, Tomato, Egg, Olives, Anchovy & Greens

— Atlantic Salad \$13.50 —

Grilled Salmon, Hard Boiled Egg, Cucumber, Tomato, Red Onions & Baby Spinach

— Thai Steak Salad \$13.50 —

Thai-Spiced Beef, Cucumbers, Tomato, Shredded Carrots & Mixed Greens

— Baby Arugula Salad \$10.95 —

Goat Cheese, Beets & Red Wine Vinaigrette

— Kale Salad \$10.95 —

Hearts of Palm, Pickled Red Peppers & Onions with a Lemon Vinaigrette

— Falafel Salad \$11.95 —

Rami's Old Fashioned Hummus, Israeli Salad, Tabouli, Coleslaw, Pickles & Hot Sauce



Working Lunch / Assorted Sandwiches with 3 Sides / \$16.50 per person

Individual Sandwiches / \$9.25 per person

- Herb-Roasted Turkey & Arugula with Cranberry Dressing on Pumpernickel —
- Grilled Chicken Breast & Arugula with Roasted Red Pepper Sauce on Baguette
 - Black Forest Ham & Brie with Honey Mustard on Sourdough
 - Roast Beef & Slaw with Russian Dressing on Rye
 - Smoked Mozzarella & Tomato with Pesto on Ciabatta
 - Turkey Club with Bacon, Lettuce, Roasted Red Peppers on Rye —
 - Genoa Salami, Prosciutto & Provolone with Italian Vinaigrette on Ciabatta —
- Mortadella, Prosciutto, Mozzarella, Tomato & Basil on Whole Wheat Baguette —
- Roasted Chicken Breast, Alfalfa Sprouts, Sliced Apple & Brie-Chutney on Multi-Grain —
- Roasted Turkey, Black Beans, Roasted Red Pepper, Cheddar, Romaine in Chipotle Wrap —
- Avocado Black Bean, Roasted Red Pepper & Cheddar with Chipotle Mayo in Black Bean Wrap
 - Curried Chicken Salad with Apples & Raisins in Spinach Wrap
 - Tuna Salad with Mixed Greens on Onion Brioche Roll
 - Chicken Caesar Salad Wrap

Custom Sandwiches Available Upon Request.



Ready To Eat Buffet / Includes 2 Entrees & 3 Sides / \$18.95-\$24.00 per person

Eggplant Rollatini

Grilled Tofu with Herbs de Provence

Spinach & Roasted Garlic Ravioli with Tomato Sauce

Grilled Breast of Chicken with Herbs de Provence & Roasted Red Pepper Sauce

Chicken Marsala with Mushrooms

Tuscan Chicken with Artichokes & Fennel

Chicken Meatballs with Sun-dried Tomato

Turkey Cutlets with Cranberries or Mushrooms

Roasted Striped Bass with White Wine & Lemon-Butter Sauce

Grilled Salmon with Cucumber, Dill & Yogurt Sauce / Poached Salmon with Lemon

Roasted Cod with Red Grape Tomatoes & Oregano

Moroccan Style Tilapia with Roasted Red Peppers & Cilantro

Sautéed Shrimp with Lemon, Capers & Parsley

Grilled Sirloin Tips with Horseradish Mayonnaise or Lemongrass-Caramel Glaze

Southwestern Meatloaf with Red Wine Gravy

Shepard's Pie with Ground Beef or Lamb

Lamb Meatballs in Tomato Sauce with Green Olives & Feta

Grilled Baby Lamb-chops with Rosemary & Greek Yogurt

Winter Beef Stew with Pearl Onions & Mushrooms

Filet of Beef with Lemongrass-Caramel Glaze

Prime Beef with Roasted Shallots du Jour



Sides Sides! / \$6 per person

Pasta & Grains

Penne Pesto with Sun-dried Tomatoes & Mozzarella
Farfalle with Mushroom & Balsamic Vinaigrette
Farfalle with Spinach, Sun=dried Tomatoes, Feta & Pinenuts
Fusilli Puttanesca with Olives, Capers, Red Onion & Tomato
Fusilli with Sun-dried Tomato, Olives & Feta
Penne with White Beans, Tomato & Basil
Sesame Chinese Noodles
Elbow Macaroni with Corn, Peppers & Cilantro in Yogurt-Mayonnaise
Pearl Pasta with Sautéed Mushrooms, Onions & Parsley
Wild Rice with Orzo, Dried Cranberries & Pinenuts
Couscous with Dried Cranberries, Wheatberries & Mint
Chick Peas & Orzo with Mint & Scallions
Quinoa Salad
Baked Mac & Cheese

Vegetables

Candied Orange Carrots

Asian Green Bean & Mushroom Salad with Soy-Vinaigrette
Red Bliss Potato Salad with Mustard Dill Vinaigrette
Roasted Sweet Potatoes – or – Roasted Potatoes
Broccoli with Roasted Red Peppers
Green Beans with Shallots & Almonds
Sautéed Kale or Sautéed Spinach with Garlic
Butternut Squash

Yellow & Green Zucchini Grilled Zucchini & Eggplant with Roasted Red Peppers Sugar Snap Peas with Shallots & Mint

Field Green Salad with Cherry Tomatoes, Cucumber, Carrots & Balsamic Vinaigrette
Candied Parsnips

Israeli Salad Black Bean & Corn Salad Mama's Roasted Brussels Sprouts



Breakfast

— Continental Platter \$5.50 per person —

Mini Muffins, Croissants, Bagels & Danish with Butter, Cream Cheese & Jam

— Yogurt, Granola & Fresh Berries \$5.50 per person —

— Egg Wraps \$5.50 each —

Scrambled Egg with Bacon / Scrambled Western with Ham / Egg Whites with Peppers & Onions

— Frittatas \$5.50 per person —

Spinach, Mushroom & Goat Cheese / Peppers, Onions & Potatoes

— Individual Quiche \$5 —

Mushroom, Spinach & Gruyere / Tomato & Mozzarella / Broccoli, Red Pepper & Cheddar

— Shakshuka \$7.75 per person —

Baked Eggs in Red Pepper - Tomato Sauce with Mixed Pickled Vegetables

Smoked Salmon Platter \$8.50 per person —

Mini Bagels, Cream Cheese, Sliced Red Onion, Capers & Lemon

— House-Cured Gravlax \$MP —

Wasabi Cream Cheese, Cucumber, Dill & Pumpernickel

- Egg Salad with Dill \$12 per pound —
- Traditional Tuna Salad with Celery & Onion \$ 15 per pound
 - White Fish Salad \$MP —
 - Seasonal Fruit Salad \$5.50 per person
 - Deviled Eggs \$4 per dozen —
 - Smoked Salmon Deviled Eggs \$40 per dozen —

with Salmon Roe

- Fresh Squeezed Orange Juice \$3.50 per person
 - Coffee & Tea Service \$3 per person —



Dessert

— Assorted Cookie & Mini Brownie Platter \$4.25 per person —

Assorted Cookies:
Chocolate Chip with Nuts
Double Chocolate with White Chocolate
White Chocolate with Cranberries
Ginger Snap
Oatmeal Raisin

— Deluxe Dessert Platter \$5.50 per person —

Assorted Cookies
Mini Brownies with Walnuts
Olive Oil Cake
Raspberry Cheese Bars

— Homemade Cupcakes \$3.50 each / \$42 per dozen —

Carrot Cup Cakes with Real Cream Cheese Frosting Chocolate Cup Cakes with Chocolate Frosting Vanilla Cupcakes with Vanilla Frosting

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