

Breakfast Menu

**Minimum of 20 Guests*

**Plates, eating utensils, cups and napkins included*

\$9.95 per person menu

Pastry Medley

Assortment of freshly made croissants, muffins and fruit Danishes

Fruit Platter

An array of seasonal fresh fruit

Orange Juice

\$10.95 per person menu

Bagel with Smoked Salmon

An assortment of bagels accompanied by smoked salmon, capers, cream cheese, red onions and tomatoes

Fruit Platter

An array of seasonal fresh fruit

Orange Juice

\$12.95 per person menu

B.L.E.T Scramble

Bacon, leeks, eggs and tomatoes scrambled, then topped with cheddar cheese

Country Potatoes

Lightly golden brown potatoes cooked with roasted red peppers and sautéed red onions

Breakfast Rolls

Assorted rolls with jam & butter

Orange Juice

\$14.95 per person menu

Buttermilk Pancakes

Buttermilk pancakes served with maple syrup and creamy butter

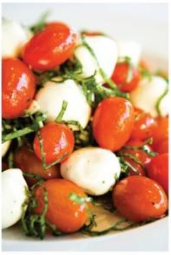
Smoked Apple-wood Bacon

Crispy smoked apple-wood bacon

Scrambled Eggs

Traditional scrambled eggs

Orange Juice



Hors D'oeuvres Menu

**Minimum of 20 Guests*

**Plates, eating utensils, cups and napkins included*

\$11.95 per person

Crisp Crudités Platter

Assortment of seasonal vegetables garnished with fresh herbs served with red pepper aioli

Fruit Platter

A fresh seasonal array of seasonal fresh fruit

Gorgonzola Pizzette

Bite-sized pizza topped with melted gorgonzola, roasted tomato and chopped basil

\$13.95 per person

Based on five pieces per person

Crisp Crudités Platter

Assortment of seasonal vegetables garnished with fresh herbs served with red pepper aioli

Bruschetta

Classic bruschetta with tomato, basil, garlic mixed with oil olive served with a toasted crostini

Pinwheels

An assortment of wraps cut into one inch bite size pieces (includes a vegetarian option)

House Made Cookie Platter

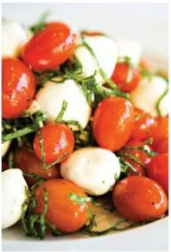
Assortment of our fresh molasses-oatmeal raisin, peanut butter, and chocolate chip cookies

Hors D'oeuvres Menu

**Minimum of 20 Guests*

**Plates, eating utensils, cups and napkins included*

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\$16.95 per person

Based on five pieces per person

Fruit Platter

A fresh seasonal array of seasonal fresh fruit

Crostini Italiano

Eggplant, sundried tomato, garlic and basil finely chopped mixed with extra virgin olive oil served with crostini

Mediterranean Platter

Classic hummus and baba ganoush served with pita chips and fresh vegetables

Sandwiches

An assortment of bite size sandwiches (includes a vegetarian option)

Mini Brownie Platter

Our fresh house-made triple fudge brownies

\$24.95 per person

Based on five pieces per person

Antipasti

A selection of sliced Italian meats, olives grilled vegetables and marinated artichokes

Fine Cheese Plate

A selection of artisan cheeses garnished with grapes and sliced baguette

Mushroom Duxelle Polenta Cakes

Parmesan Venitian polenta cake topped with a wild mushroom duxelle

Mini Meatballs

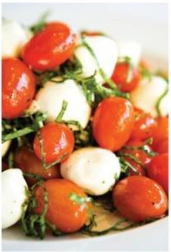
Mini meatballs marinated in BBQ sauce

Caprese Skewers

Cherry tomato, mozzarella balls and basil skewers drizzled with balsamic vinaigrette

Mini Cupcakes

An assortment of mini cupcakes



Pre-selected Menus

**Minimum of 20 Guests*

**Plates, eating utensils, cups and napkins included*

Assorted sodas and water also included

Chrissy Fields Menu

\$15.95 per person

Mix Green Salad

Mixed baby greens, cherry tomatoes, carrot shavings, cucumbers and fresh house made croutons with a balsamic vinaigrette

Pasta Arrabbiata

Penne pasta with diced tomatoes, kalamata olives and fresh basil in a tomato basil marinara sauce topped with Parmesan reggiano

Bread & Butter

Assortment of fresh artisan bread & butter

Chocolate Cookie Platter

A platter of freshly baked chocolate chip cookies

SoMa Menu

\$14.95 per person

Mixed Green Salad

Mixed baby greens, cherry tomatoes, carrot shavings, cucumbers and fresh house made croutons with a balsamic vinaigrette

Assortment of Entrée Sandwiches

Caprese

- Mozzarella, tomato and fresh greens with a pesto spread on a Focaccia roll.

Grilled Chicken

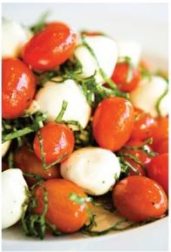
- Herbed grilled chicken, sliced tomato, lettuce and provolone cheese with a pesto spread on a Focaccia roll

Turkey Club

- Turkey, tomato, Jack cheese, fresh greens, smoked bacon, avocado with an herb aioli on a soft French roll

House Made Cookie Platter

Assortment of our fresh molasses-oatmeal raisin, peanut butter, and chocolate chip cookies



Sunset Menu

\$18.95 per person

Poached Pear Spinach Salad

Spinach with red wine poached pears, blue cheese and candied nuts topped with our house-made herb vinaigrette

Garden Rice Pilaf

Spanish rice pilaf with fresh herbs, tomatoes and bell peppers

Chicken Marsala

Grilled chicken breast sautéed in marsala wine, green onions and fresh mushrooms

Bread & Butter

Assortment of fresh artisan bread & butter

Mini Brownie

Our house-made triple-fudge brownies

Ocean Beach Menu

\$20.95 per person

Arugula Salad

Baby arugula with dried cranberries, shaved red onions and crumbled goat cheese with our house-made red wine vinaigrette

Horseradish Mashed Potatoes

Mashed potatoes mixed with sour cream and horseradish

Beef Brisket

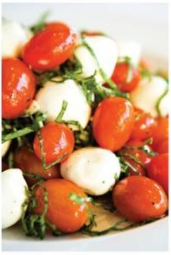
Rosemary and garlic infused beef brisket served with a rich mushroom sauce & tomato sauce

Bread & Butter

Assortment of fresh artisan bread & butter

Mini Bread Pudding Bites

Bite size bread pudding made with caramel bourbon sauce



A La Carte & Beverage Items

Antipasti

A selection of sliced Italian meats, olives, grilled vegetables and marinated artichokes
Serves 20-25 \$69.99

Crisp Crudité's Platter

Assortment of seasonal vegetables garnished with fresh herbs served with red pepper aioli
Serves 20-25 \$49.99

Mediterranean Platter

Classic hummus and baba ganoush served with pita chips and fresh vegetables
Serves 20-25 \$54.99

*Platters to be subjected at a \$25.00 additional delivery fee

China Utensils

Plate, fork, knife, glass and cloth napkin
\$2.50 per person

Pinwheels

An assortment of wraps cut into one inch bite size pieces
Serves 20-25 \$89.99

Fine Cheese Plate

A selection of artisan cheeses garnished with grapes and sliced baguette
Serves 20-25 \$84.99

Fruit Platter

A fresh seasonal array of seasonal fresh fruit
Serves 20-25 \$49.99

Disposable Utensils

Plate, fork, cup, knife and napkin
\$1.00 per person

Cold Beverages

Coke, diet coke, sprite and water
\$1.50

Some items are subjected to seasonal availability.

**Piazza Market Catering Service staff available at \$30.00 an hour per staff member at a minimum of 4 hour.*

One server required for every 20 guests. Tax and gratuity not included.

