



**FEEDING FRENZY CATERING**  
**SPRING 2016**

## **Sandwich Blast from The Past**

A mixed platter of some of our favorite spring sandwiches

### **Very Veggie**

Grilled asparagus, avocado, tomato, onion, spinach, herbed cream cheese, orange and walnuts on a multigrain bun

### **Ham and Horse**

Tavern Ham with horseradish cheddar and sweet pepper on a pretzel croissant

### **Ranch and Grill**

Thinly sliced smoked top round steak with sharp cheddar cheese, lettuce, tomato and ranch dressing on a salted caraway torpedo

### **Spring Turkey**

Roast turkey with field greens, thinly sliced strawberry topped with mascarpone cheese on Ciabatta roll

Blast from the Past sandwiches are served with fresh spring asparagus soup or salad and cookies for dessert 12.75

## **HOT for SPRING**

### **IRISH POTATO**

Individual Shepard's pie stuffed potato skins topped with buttery garlic mashed. Served with a garden salad, rolls, butter, cookies and bars 12.95

### **CINCO de MACO**

Chorizo laced zesty 5 cheese mac and cheese served with a south of the border garden salad (avocado, black beans, lime zest), corn bread, butter and our Dessert bar 12.25

### **HAWAIIAN SPRING CHICKEN**

Grilled pineapple rum glazed chicken over Bamboo rice served with a tropical garden salad with Polynesian dressing. Coconut dream brownies for dessert 13.75

10 guest minimum and 2 business days' notice please all prices are per guest include paper products, delivery, set up and clean up. 6% PA sales tax and a 12% gratuity are added to all orders

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