

FEEDING FRENZY CATERING

Fall 2017

AUTUMN SANDWICH ASSORTMENT

Smoked Beef Brisket on a torpedo roll with caramelized onions, roasted red pepper, lettuce tomato and horseradish dressing

Smoked Turkey on an onion roll with fall slaw, crisp bacon and thousand island dressing

Grilled Chicken with sage pesto and apples on rosemary focaccia

Vegan BLT- roasted broccoli, lettuce, tomato with avocado, red onion and sliced dill pickle on a multigrain roll

Our Autumn assortment sandwiches are served with sweet potato salad, Herr's potato chips and a tray of cookies for dessert 11.75 per guest

JK STEAK

Every Friday Chef JK makes us delicious out of the ordinary cheesesteaks. Here are a few of his creations. Choose up to two of the following beef or chicken creations.

Bacon Ranch with red onion, diced tomato, American cheese

Walk in the Garden with broccoli, diced tomato, red onion and garlic

South of the Border Fajita style

Pepper and Onion with Zesty secret sauce

JK Surprise- whatever chef JK decides (he's great at improvising)

Served with club rolls (so you can try 2), potato chips, pickles, olives, extra cheese, potato salad and our dessert bar

12.75 per guest

(8 guest minimum per steak)

FALL CHICKEN

CRANBERRY ORANGE CHICKEN

Marinated and grilled chicken medallions in our house made sauce with a side of rice

ARTICHOKE CHICKEN

Sliced grilled chicken served over Cavatapi pasta topped with our garlicky artichoke cream sauce with spinach and carrots

Fall chicken dishes are served with a seasonal green salad, our dessert bar, rolls and butter

13.50 per guest

Prices are per guest. Orders include paper products, serving utensils, delivery, setup and cleanup.

All Orders from this menu require two business days notice and a 15 guest minimum.

12% gratuity and PA sales tax added to all orders