FEEDING FRENZY CATERING SPRING 2018

BAGEL BONANZA

(A new twist on bagel sandwiches)

Roast Beef on a poppy seed bagel with blue cheese, balsamic caramelized onions, horseradish mayo and arugula

Turkey on an everything bagel with avocado mayo, pepper jack cheese, bacon, lettuce and tomato

Pork Loin thinly sliced on an egg bagel with tomato, onion, lettuce, Caesar dressing and Romano cheese

Grilled Chicken on a sesame bagel with berry preserve, spinach and goat cheese

Buffalo Cauliflower on a spinach bagel with lettuce, tomato, onion and vegan ranch

Bagel sandwiches are served with a spring green salad topped with grilled asparagus, avocado and radish with Vidalia onion dressing and strawberry shortcake cookies for dessert 11.75

CAPRESE CHICKEN- Pesto marinated chicken with roasted tomato, basil, fresh mozzarella and balsamic reduction served over wild rice with parmesan and asparagus, a fresh spring green salad and mini cannoli's for dessert 14.25

GYRO BAR-Shredded tender Greek style beef and chicken served with Pitas and sides of tzatziki, lettuce, onion, olives, diced tomato and feta with Spanakorizo (spinachey rice) on the side and cinnamon monkey bread for dessert 13.45

SPRING SALMON SALAD – slow roasted salmon chunks served over a bed of arugula and escarole, with asparagus, new potatoes and Feta with a lemon dill dressing. With Tuscan white bean soup, ciabatta rolls, butter and lemon cooler cookies for dessert. 14.25

Prices are per guest per order

15 guest minimum and 2 business days' notice for this menu
(please do not order the day before or day that you would like the food it makes us crazy)

All include paper products delivery and set-up

6% sales tax and 12% gratuity added to all orders

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