



Add a little *Spice* to your day with our
Every Day Dining Menu
delivered to your home, office or anywhere

1 Main Dish • 2 Side Dishes • Rolls & Butter • Paper Goods • All for the listed price
Dessert & Drinks are à la carte • Second Main Dish available à la carte • Delivery Fees not included

Main Course

Spiraled Chicken

chicken rolled with artichokes, mushrooms,
sundried tomatoes, mozzarella cheese

Chicken Française

fresh lemon juice, parsley, white wine

Chicken Marsala

fresh mushrooms, marsala wine demi-glaze

Tuscan Chicken

chicken medallions, portabella mushrooms,
artichoke hearts, roasted red peppers,
dry vermouth

Roasted Chicken

bone-in breast and thigh, garlic, shallots,
fresh herbs

Turkey Breast with Pan Gravy

sliced turkey, savory herb stuffing

Cheese Tortellini Carbonara

prosciutto, pancetta, bacon, heavy cream,
parmesan cheese

Mushroom Ravioli

pesto cream, sundried tomatoes

Baked Macaroni

roquefort blue & white cheddar cheeses,
white truffle oil, topped with panko
bread crumbs

Penne a la Vodka

baby green peas, tomato vodka sauce

Penne Bolognese

classic "old world" bolognese meat sauce

Flank Steak

herb crusted with wild mushroom sauce

Flank Steak

teriyaki with mushrooms and pea pods

Beef Tips Stroganoff

mushrooms and onions, served with a choice of
egg noodles or garlic mashed potatoes

Country Style Meat Loaf

made with beef or turkey, served with
mushroom gravy OR roasted tomato sauce

Caramelized Apple Glazed Pork Loin

with apple demi-glaze

Garlic & Herb Crusted Pork Loin

roasted, stuffed with mushrooms, herbs,
bread crumbs

Pecan Crusted Salmon

pomegranate glaze

Roasted Salmon with dijon dill sauce

Pan Seared Mahi-Mahi

diced tomatoes, fresh herbs, white wine

Seafood Stuffed Sole

crabmeat breadcrumb stuffing,
sauced with lemon, white wine & butter

Broiled Lemon Caper Tilapia

Tilapia Puttanesca

onions, capers, black olives, tomatoes

Accompanying sides and à la carte items can be found on page 2



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Page 2 - Side Dishes and à la Carte items

2 Side Dishes • Rolls & Butter • Paper Goods • All for the price listed on the front
Drinks & Dessert are à la carte • Additional Side Dishes available à la carte • Delivery Fees not included

Side Dishes

choose 2 as an accompaniment to the dishes on page 1

Hot Sides

- Grilled OR Steamed Seasonal Vegetables with fresh herbs
- Brown Sugar & Honey Glazed Baby Carrots with fresh thyme
- Green Beans with herb butter
- Steamed Broccoli with caraway seeds and lemon zest
- Roast Broccoli, Cauliflower and Carrots
- Cauliflower 3 Cheese Au Gratin
- Spinach Soufflé with garlic, shallots, eggs and cream
- Butternut Squash with brown sugar and nutmeg
- Roasted Baby Potatoes with fresh herbs, garlic & kosher salt
- Potatoes mashed with roasted garlic
- Ginger Scented Jasmine Rice with green onions
- Saffron Rice
- Mushroom Wild Rice Pilaf
- Roasted Red Onions with orzo & grilled vegetables

Cold Sides

- Classic Caesar Salad with garlic croutons & parmesan shards
- Field Green Salad with pear tomatoes, dried cranberries, english cucumbers & garlic croutons
- Grilled Herb Marinated Seasonal Vegetables, Balsamic Glaze
- Orzo Salad with grilled vegetables & roasted red onions
- Italian Couscous with grilled vegetables, dried cherries & herb vinaigrette
- Cold Sesame Noodles with green onions & carrots
- Wild Rice Salad with dried fruit, scallions, craisins, fresh herbs & vinaigrette

à la carte items

available only as part of your dinner order

Desserts

- Assorted Cookies
- Brownies
- Assorted Dessert Bars
- Selection of Miniature Sweets
- Lyman's Farm Fresh Fruit Pies
- Flourless Chocolate Cake
- New York Cheese Cake

Drinks

- Canned Soda
- Diet Coke, Coke, Sprite or Ginger Ale
- Assorted Snapple Drinks
- Individual Bottles of Still or Sparkling Water
- Gourmet Coffee & Tea Service



Catering Group

Corporate • Social • Formal • Casual

Event Planning & Design
Menus Customized for Every Event