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Welcome to AllSpice Catering



We bring flavor to your affairs.

Traditional American, Mediterranean, Tex-Mex, Vegetarian, Asian, Upscale and Casual Gourmet are styles we've come to know well over 20+ years of experience. We create dishes that look good with flavors that satisfy from our extensive recipe files or from your requests.

Our mission is to offer cuisine and provide services that ensure satisfied clients and a respected reputation, whether you design the menu yourself or call us for assistance with planning your event.

Allspice Catering's personable staff, attention to detail and prompt delivery takes away the work and the worry so you can relax. We make your life easier. We're part of the setting that makes your events, celebrations, meetings and conferences successful and memorable.

What can we do for you?

www.AllSpiceCatering.com

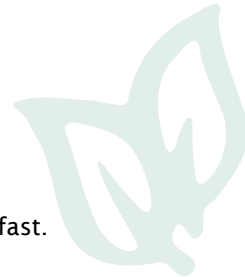
Executive Chef
Steven Moore

General Manager/Event Planning
Jeni Sands

C.E.O.
Lynn Hoffmann



Hearty Breakfast



Prices are per person unless specified. Please give 2 days notice and 10 person minimum for hot Breakfast.

Room Temperature

Bagel Tray

Assorted sliced bagels with cream cheeses, butter & jelly \$3^{.50}

Bagels & Lox \$7^{.50}

Bakery Basket

Fruit & nut breads, croissants, coffee cake, muffins, sweet rolls \$5

Breakfast Buffet

Bakery fresh breads, sweet rolls & bagels & a tray of sliced fruit \$7^{.50}

European Breakfast

Cheddar & brie cheeses, croissants, rolls, pound cake, sliced fruit \$8^{.50}

Health Bar

Low fat yogurt, granola, cereal bars & fresh fruit \$6

A La Cart

12 Ham Biscuits \$36

Canadian Bacon/Bacon Strips \$3

Sausage Links or Patties \$3

Smoked salmon (lox) \$4

Hard Boiled Egg \$1

Vegetarian Patty \$3

Home Fries \$2

Fruit Medley \$3

Yogurt \$2

Granola/Cereal Bars \$1.75

Oatmeal/Cereal & Milk \$3

Hot Breakfast

Breakfast Wraps

Scrambled eggs, breakfast meats, cheese & vegetables in warm tortillas \$6.50

Hearty American

Eggs; bacon *or* sausage, homefries, biscuits \$8

Creme Brulee French Toast

Bread dipped in egg browned & baked in egg custard with cinnamon topping \$6

Blueberry Stuffed French Toast

Cinnamon bread layered with a rich cream cheese blueberry filling \$6

Egg Substitute is available upon request for \$1.00 more per person

Bountiful Breakfast*

Egg casserole, bacon & sausage, bagels, sweet rolls & breakfast breads with seasonal sliced fruit, cream cheese & butter \$14.00

Egg Casseroles

Known by many names; frittata, quiche, strata, they're filling & easy to dish up. \$6 per person; 2 choices for \$8 per person. Pan serves approximately 12 people.

Baked Eggs & Cheese Strata

Monterrey Jack & Cottage cheese (cubed ham can be added)

Classic Quiche Lorraine

Crustless with Swiss cheese, bacon & chives

Eggs Florentine

Spinach egg casserole with feta, Swiss & cottage cheese

Garden Vegetable

Mixed peppers, mushroom, tomato, spinach, broccoli, cheddar & chives

Hearty Start Frittata

Ham, bacon or sausage baked with potatoes, peppers, onions & cheddar cheese

California Egg Puff

Mild green chiles, tomato & cheddar jack (sausage can be added)

Beverage Service

Bottled juice, Bottled water, Milk, Canned Soda \$2

Coffee or tea urn serves 10-12 with all the accessories \$23



Centerpiece Entrée Salads

Beautifully satisfying main dishes with bread, rolls or crackers. Please give 2 days notice and 10 person minimum.

Southwestern Chicken

Tangy Tex-Mex flavored sliced chicken with black beans, corn, red & green peppers, shredded cheddar jack cheese, pico de gallo & chili ranch dressing \$11

Cobb Salad

Bacon bits, shredded cheese, diced chicken, chopped egg, tomatoes & avocado a winning combination over salad greens with blue cheese, or Dijon vinaigrette \$11

Pecan Crusted Chicken Salad

Sliced pecan chicken atop a bed mixed greens, dried cranberries, candy pecans, mandarin oranges, balsamic vinaigrette, blue cheese \$12

Salad Nicoise

Grilled tuna OR chicken on a bed of romaine with green beans, olives, sliced eggs, tomatoes, red pepper, sliced potato & capers with lemon vinaigrette \$11

Curried Smoked Turkey Waldorf

Apples, walnuts, grapes, celery & raisins in a light curry dressing are tossed with diced smoked turkey over field greens \$11

Sesame Ginger Chicken Salad

Spiced soy marinade infuses this chicken breast over asian greens, carrots, purple cabbage & mandarin oranges \$12

Salmon over Field Greens

Citrus glazed skinless portions baked with a soy ginger dressing; pineapple, red pepper & sesame green beans accompaniment \$12

Steak & Asparagus Salad

Grilled flank steak & blanched asparagus tossed with romaine lettuce, scallions, mushrooms & tomato over red leaf lettuce, \$14

Cheese Tortellini al Pesto

Roasted red peppers, artichoke hearts, zucchini & olives tossed with tortellini, basil pesto & romaine \$10 with Mediterranean chicken \$12

*Italian Antipasto Salad

Ham, salami & provolone over field greens with olives, peppers, onion, tomato bruschetta, artichoke hearts & vinaigrette with Italian bread \$11

*Mediterranean Chicken Salad

Extra flavorful shredded chicken with cherry tomatoes, green beans, capers, olives & feta (tofu or falafel for vegetarians) \$12

*Greek Salad

Leaf lettuce piled with tomatoes, cucumbers, Kalamata olives, pepperoncini, purple onion, peppers & feta cheese with red wine vinaigrette \$9 with chicken \$11

*Chef Salad

The power of twos: provolone & cheddar, ham & turkey over greens with carrots, cucumbers, peppers & tomato dressed with Ranch, Russian or Italian \$11

*Chicken Caesar Salad

Crunchy romaine lettuce, sliced savory chicken, parmesan cheese, Caesar dressing & croutons \$11 With spiced shrimp \$12

*Mediterranean Sampler

A mouth watering vegetarian combination of hummus, pita bread & your choice of two sides \$11

*Curried Tuna or Chicken Salad

A large scoop of your favorite deli salad over a big garden salad with tomatoes, carrots, green peppers & cucumbers on the side \$11

** Available as lunch boxes*

Green Salad Bowls

Small (serves 10-12) / Large (serves 20+)

Mixed Greens \$23 / \$36

Classic Caesar with shaved parmesan & homemade croutons \$26 / \$39

Mesclun Field Greens with:

Mushrooms & tomato OR
Walnuts, cranberry & blue cheese
\$28 / \$42

Baby Spinach with:

Strawberry, pecans & blue cheese OR
Chopped egg, mushroom & red onion
\$28 / \$42

Orange Almond Salad
with sherry vinaigrette \$28 / \$42

Greek Salad

Feta cheese, cucumber, Kalamata olives, peppers, onion & tomato
\$30 / \$45

Homemade Vinaigrettes: Italian,
Lemon Dijon, Balsamic, Red Wine,
Citrus

Dressings: Sesame Ginger, Ranch,
Blue Cheese, Honey Dijon, Caesar



Casual Luncheon

Do It Yourself Buffets

\$14 per person - With all the fillings & fixings for personal creations.
Please give 2 days notice and 10 person minimum.

Classic Deli Cold Cuts Platter

Roasted & smoked turkey, corn beef, roast beef, salami, smoked ham, Swiss cheese, cheddar, pickles, breads, cole slaw, chips & condiments, cookie tray

Deli Salads Trio Tray

Traditional tuna, chicken & egg salads with Swiss cheese, lettuce, tomato, pickles, cole slaw, rolls & assorted breads with a cookie tray

Seasoned Chicken Breast Platter

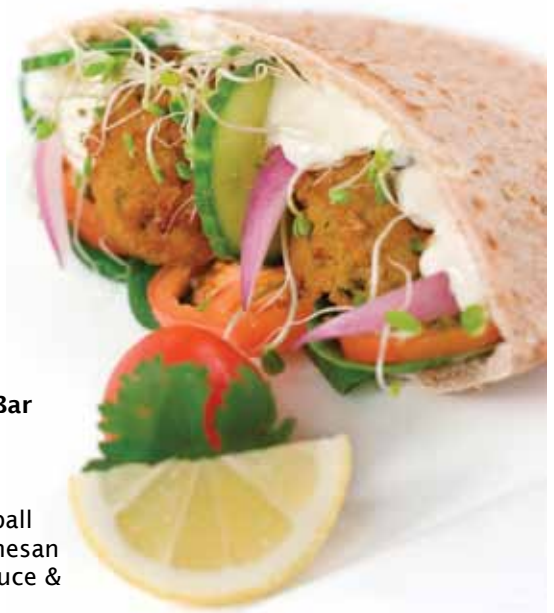
Sensational Mediterranean flavor with hummus, feta cheese, tomato, lettuce, onion, pickles & pita bread and a dessert tray

Tex-Mex Taco Bar

Choose two: beef, fish, chicken or beans with tortillas, cheese, salsa, lettuce, tomato, onion, sour cream, rice & dessert tray. Add guacamole for \$1

Barbecue Buffet

Pulled pork & BBQ chicken with Kaiser rolls, cole slaw, pickles, BBQ sauce and dessert tray



Hot Italian Sub Bar

Choose two: hot Italian sausage & peppers, chicken parmesan, meatball or eggplant parmesan with marinara sauce & bakery sub rolls & dessert tray

Vegetarian Buffet

Falafel, hummus, feta, tabouleh, grilled marinated vegetables, tzatziki yogurt sauce & pita bread

Add-ons

A bowl of salad or side salads by the pound
Soup by the gallon (16-8 oz. cups) \$46.00

Cold Side Salads

Options to accompany your meals or a la cart.
\$8 per pound (minimum of 3 pounds).

Broccoli, Cauliflower & Red Pepper Blend

Tricolor Pasta Primavera

Fruit Salad Medley

Orzo with Spinach & Sundried Tomato

Tabouleh

Snappy Cole Slaw

New Three Bean Salad

Broccoli Health Slaw with Cranberry & Raisin

Redskin Potato Salad

Herbed Cucumber, Tomato & Garbanzo Mix

Curried Mixed Lentil Salad

Southwestern Black Bean, Corn & Tomato

Nutty Minted Couscous & Apricots

Roasted or Steamed Vegetables Blend

Brown & Wild Rice with Pecans

Stir fried Green Beans with Garlic & Sesame

Sesame Noodles with Carrots & Peppers

Steamed Green Beans & Toasted Macadamias

Couscous & Roasted Vegetable Blend

Fresh Mozzarella Balls, Basil & Tomato

Greek Penne Pasta Salad



Lunch Boxes

Lunch boxes come with a piece of fruit or a cookie & a side salad or chips. They're fast, simple, economical & packed with utensils & a napkin. \$10

The Crowd Pleaser

Our most popular lunch option with something for everyone. Choose a sandwich tray, then complete your luncheon with side salad(s) of choice. A dessert tray is included. For a lower carb or diet option substitute an entrée salad for half of the sandwiches.

Add

One Side Salad \$12

Two Side Salads \$13.50

Three Side Salads \$15

A La Cart

Bags of chips/pretzels \$1.50

Pickles \$1.50

Whole apple, orange, banana \$1.50

Sandwich Trays

We prepare our sandwiches with condiments unless requested otherwise.

Deli Favorites

Chicken, Tuna, & Egg Salads, Ham & Swiss, Italian Cold Cut, Smoked Turkey & Cheddar, Roast Turkey & Swiss, Corn Beef, Roast Beef & Provo on variety breads & rolls, with chips \$8.50 per person

Specialty Sandwiches

Chicken Hummus Veggie Pita, Roast Turkey Club, East Coast Turkey & Slaw, Hummus Veggie, West Coast Turkey & Avocado, Curried Turkey, with chips \$9 per person

Wonderful Wraps

Southwestern Chicken, Smokin' Turkey, Caesar Chicken, Roast Beef & Brie, Hummus, Cajun Turkey, Greek Wrap, Neptune Wrap, Roasted Veggies & Provo, with chips \$9 per person

True Vegetarian

Falafel Pita, Spinach Melt, Hummus Veggie*, Cheese & Avocado, with chips \$8 per person *vegan

"All of the Above" Tray

The variety & presentation of this assortment is irresistible. Your choice or we will select the favorites for you. Please tell us if vegetarian sandwiches must be separated or labeled \$9 per person





Enticing Entrees

Presentation Entrées at Room Temperature

Upscale clear plastic plates, utensils & dinner napkins are \$1.50 per person extra. All entrees come with a green salad choice, bread/rolls & a dessert tray. Please give 2 days notice and 10 person minimum.

*Herbed Lemon Dijon Chicken

Tarragon rice, almonds & baby peas
\$14

Lime Marinated Chicken Breast

With blanched red pepper, broccoli & carrots & cilantro lime dipping sauce
\$14

Ginger Soy Chicken & Pineapple Salsa

With sesame noodles, carrots & peppers \$15

Mediterranean Chicken Salad

Shredded chicken with steamed green beans, Kalamata olives, grape tomatoes & capers \$15

Balsamic Glazed Chicken

With caramelized onion and rice pilaf \$14

Persian Chicken Salad

With a lemony dill yogurt dressing, walnuts, feta, fresh basil & mint \$14

Curried Turkey Waldorf

With celery, apples, grapes, walnuts & raisins. Paired with minted brown & wild rice \$14

Tuna OR Chicken Filet Nicoise Plate

Composed with boiled red potato, olives blanched green beans & sliced egg \$14

*Stuffed Baked Chicken Breast

Choice of spinach, sun dried tomato, pesto & feta OR Swiss & smoked ham filling served with rice pilaf \$15

*Moroccan Spiced Beef & Couscous

Spice rubbed flank steak with garbanzo bean & carrot studded couscous \$15

*Italian Rolled Flank Steak

Baked with garlic & parmesan spinach, roasted red peppers & prosciutto served with potato salad \$16

Oriental Beef & Steamed Snow Peas

Over bean sprouts, red pepper & napa cabbage in lemon ginger soy dressing
\$15

*Lemon Pepper Salmon

Herbed cucumber & tomato salad served with vegetable couscous \$16

Dilled Shrimp & Linguini

Tossed with green peas, celery & water chestnut \$14

*Ginger Soy Salmon

Garnished with steamed broccoli florets served with sesame noodles
\$16

*Baked Salmon with Tarragon Sauce

New potatoes & blanched snow peas garnish \$16

Yellowfin Tuna Souvlaki

Complimented with broccoli, cauliflower & red pepper mix & a minty cucumber yogurt sauce \$15

Sweet & Spicy Garlic Honey Grilled Shrimp

Accompanied by pasta primavera \$16

Pesto Cheese Tortellini Antipasto

Plated with artichoke hearts, olives, cheese roast vegetables, smoked ham & salami \$15

For each additional entrée chosen add \$4.00 per person. Add \$2.00 per person for additional side dishes. Prices subject to change due to market condition.

**Can also be served hot.*



Presentation Hot Entrées

Hot Entrees come with a choice of green salad, bread & rolls, butter & a dessert tray. Upscale clear plastic plates, utensils & dinner napkins are \$1.50 per person extra. Please give 2 days notice and 10 person minimum.

Roasted Apple Rosemary Chicken

tender chicken strips cooked with apple butter, rosemary, garlic, honey & Dijon mustard served with roasted sweet potato wedges \$17

Chicken with Artichokes & Pistachios

Featuring artichokes, pistachios & medallions of boneless breast meat sautéed with shallots, garlic & basil with lemon parsley rice \$18

Chicken Cordon Bleu

Butterflied chicken breast stuffed with swiss cheese and ham then rolled, baked and sliced served with rice pilaf \$19

Chicken in Tarragon Cream Sauce

Medallions of boneless breast meat sautéed with shallots & served in cream sauce lightly seasoned with tarragon accompanied by orzo with spinach & sundried tomato \$17

Creamy Chicken Paprika

Boneless chicken breast sautéed in garlic & lemon juice with a creamy paprika sauce studded with sundried tomatoes & black olives with lemon parsley rice \$17

Chicken Picatta

Sautéed lightly breaded chicken breast medallions in a flavorful lemon caper sauce; served with garlic mashed potatoes or angel hair pasta \$16

Hoisin Ginger Pork Tenderloin

Roasted pork tenderloin with zesty Hoisin ginger sauce complimented by sweet potato wedges or minted couscous with apricots \$17

Penne with Smoked Salmon

Quill style pasta with smoked salmon & green peas in dill seasoned cream sauce served with grated Parmesan cheese to sprinkle on top \$17

Pan Sautéed Tilapia in Chardonnay Butter & Roasted Pecans

Simple elegance with the boneless filets nestled on garlic mashed potatoes \$16

Spicy Shrimp & Sausage Jambalaya

Sautéed onion, garlic & celery mixture with sliced sausage, chicken & shrimp in mildly spicy tomato sauce with penne pasta \$17

Stuffed Flounder Almondine

Your choice of a spinach or deviled crab & breadcrumb filling with a crown of toasted slivered almonds served with Rice Pilaf \$17

Cheese Tortellini in Tomato Cream Sauce

Tri-colored cheese tortellini in tomato cream sauce served with chopped bacon, sliced green onions & grated Parmesan cheese (served on the side) \$16

Italian Sausage & Mixed Peppers with Penne Pasta

In a diced tomato & sautéed onion sauce infused with fresh basil, garlic & oregano \$16

Fajitas

Steak, Chicken or Portobellos marinated in spices, garlic, lime & soy served with tortillas, sautéed onion & peppers, shredded cheese, salsa & rice \$17

Rosemary-Merlot Flank Steak

Fresh rosemary, onions, garlic & red wine marinate this steak to flavorful perfection served with bleu cheese, roasted potatoes & a reduced marinade sauce for extra flavor \$19

Beef Stroganoff

Flavorful beef stew of sauteed beef tips & mushrooms in a rich sour cream enhanced gravy with parsley egg noodles \$17

Beef Tenderloin

Herb rubbed, pepper crusted, this succulent cut of beef never fails to please with roasted garlic mashed potatoes or twice baked potatoes \$22

Filet Mignon

Beef filets sliced into thick medallions wrapped in bacon served with roasted red potatoes and asparagus \$25

You may substitute any side dish on an entrée at no additional cost. You may also combine or add entrée selections or sides to create a custom designed menu. For each additional entrée chosen add \$4.00 per person. Add \$2.00 per person for each additional side dish. Prices subject to change due to market condition. Stainless chafers rental \$10 ea
Wire chafers to keep \$10 ea



Vegetarian Options

Mediterranean Sampler is always available, other entrees require 2 days notice and minimum of 10. A choice of green salad & a dessert tray are included. **vegan*

***Mediterranean Sampler**

Traditional or flavored hummus, soft pita & toasted pita chips paired with tabouleh & bean salad \$14
With stuffed grape leaves \$16

Spanakopita

Spinach, egg, & feta cheese mixture seasoned with onions & dill wrapped in layers of phyllo dough & baked to golden brown also a good side dish \$14

Baked Stuffed Zucchini

Filled with brown rice seasoned with fresh herbs, garlic, carrots, pecans, mushrooms, green onion & Parmesan cheese \$14

***Couscous Stuffed Baked Green Peppers**

Fresh herbs, roasted vegetables & garbanzo beans make this filling tasty & a light tomato sauce keeps it moist \$14

Eggplant Parmesan

Individual slices of grilled eggplant with fresh herbs & an Italian cheese mixture, baked & served with a light tomato sauce \$14

Veggie Quesadillas

Flour tortillas filled with Portobello mushrooms, onions & peppers black beans, cheddar jack cheese & cilantro served with pico de gallo \$14

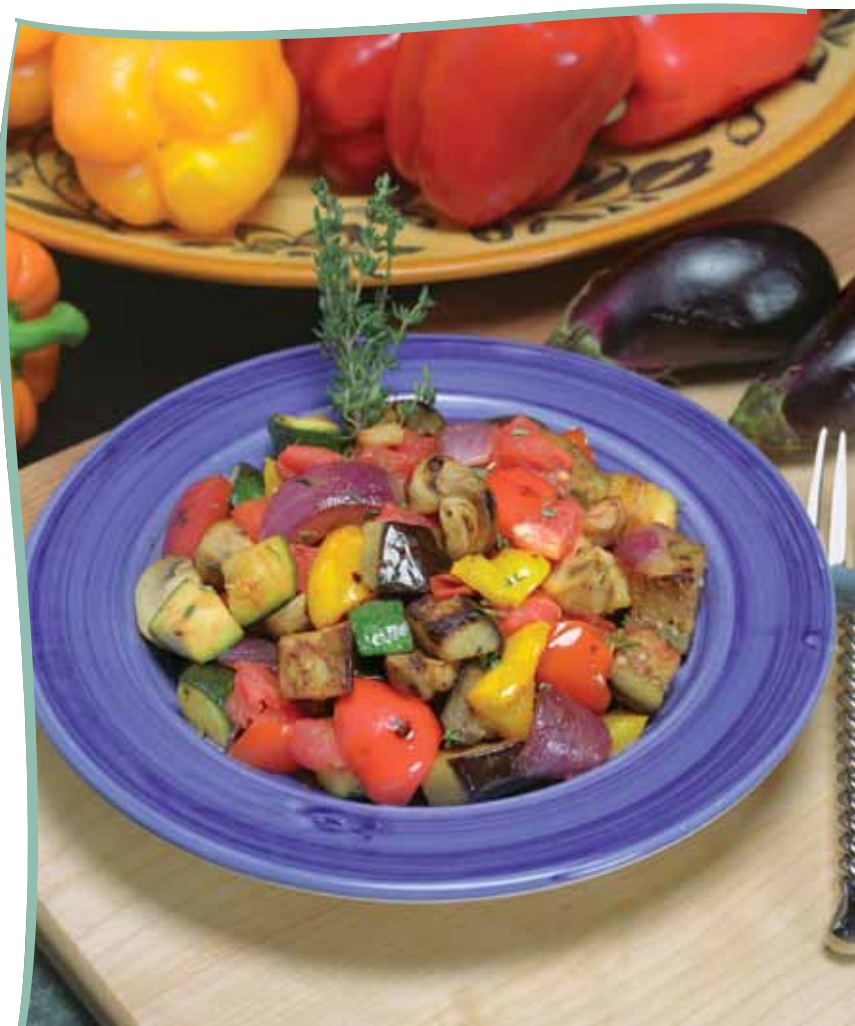
Moroccan Style Vegetable Stew

Butternut squash, carrots, potatoes, zucchini, raisins garbanzo beans & olives with fresh herbs & fragrant spices over couscous \$14

Soups & Chili

Soup & Chili comes with crackers, rolls & butter.

Our Soups & Chilis are homemade with fresh ingredients. Please call ahead for our selections. We have vegetarian soup options every day!



Hot & Cold Appetizers

Nothing gets an event going like an interesting starter course. **hot*



Poultry

Cilantro Lime Chicken, Crudités & Lime Sauce
Grilled Ginger Chicken & Pineapple Skewers
Smoked Chicken Salad in Phyllo Shells
Mini Chicken Quesadillas
Indonesian Chicken with Peanut or Curry Sauce
Spicy Buffalo Chicken Drumettes
Savory Mediterranean Chicken Skewers
*Sesame Chicken with Plum Sauce
*Parmesan Chicken Pieces
*Curried Coconut Chicken

Meats

Steak Skewers with Pineapple
Grilled Beef & Horseradish in Mini Croissants
Moroccan Spiced Beef Rolls
Mini Beef Fajitas
*Oriental Beef Triangles
Ham Biscuits
*Honey Ham & Mustard Palmiers
*Jamaican Pork & Black Bean Triangles
*Kielbasa or Chorizo Sausage Puffs
*Cocktail Meatballs:
 Polynesian, Barbecue or Bourbon
*Spicy Pork Pockets
Antipasti with Salami & Ham

Savory Dips & Spreads

Flavored or Traditional Hummus
 with Pita Triangles
Greek Delight with Pita Crisps
*Mexicana Dip & Tortilla Chips
Guacamole & Tortilla Chips
*Crab Dip (can add artichoke) & Crostini
*Artichoke & Spinach Dip with baguettes
Nine Layered Mexican Dip & Tortilla Chips
Moroccan Spicy Chickpea Dip & Pita
Savory Smoked Salmon Cheesecake & Crackers
*Mushroom Pate & Water Crackers
Roasted Red Pepper Dip with Walnuts & Pita

Dips for Vegetable Crudités:

Parsley Dip
Hummus
Peanut Pesto
Spinach & Herb
Roasted Red Pepper
Spring Onion
Curry Dip
Cucumber Yogurt
Buttermilk Ranch
Wrapped Asparagus Spears

Seafood

Smoked Salmon Endive Boats
Shrimp & Chorizo Skewers
Shrimp Cocktail
Peppered Smoked Salmon Side
Salmon Wrapped Asparagus Tips
Shrimp or Crab in Phyllo Cups
Mini Crab Cakes
Coconut Shrimp
Cumin & Lemon Shrimp
Scallops Wrapped in Bacon
Sushi

Finger Sandwiches & Canapés

Smoked Turkey & Red Leaf
Ham & Horseradish Spread
Honey Ham Biscuits
Dilled Shrimp Mousse on Rye
Smoked Salmon & Cucumber Tea
Brie & Herbs in French Bread
Vegetarian Herb Stuffed Bread
Brown Bread Pimento Cheese
*Shrimp Canapés

Crostini with Varied Toppings:

Pesto & Chevre, Olive Tepanade
Rosemary & White Bean,
Roasted Red Pepper,
Brushetta, Mushroom Pate
*Miniature White Pizzas
Phyllo Shells with Varied Fillings

Cheese, Vegetables & Fruits

Cheese & Fruit Platter / Crackers
Lavish Cheese & Fruit Display
Belgian Endive Points & Rondele
Cheese Log Rolled in Walnuts
*Herbed Brie en Croute
*Herb Stuffed Mushroom Caps
*Warm Brie with Toppings:
 Fig, Raspberry & Almond,
 Chutney & Bacon,
 Mushroom & Herbs
*Spanakopita Spinach Triangles
*Varied Petite Quiche
Tiropita Baked Phyllo
Stuffed Grape Leaves
Grilled Vegetables & Olives Plate
Mozzarella, Basil & Tomatoes
Deviled Eggs, Wrapped Asparagus
Spears:
 Smoked Salmon, Prosciutto,
 Red Pepper





Tempting Desserts

Minimum of ten priced per person or included with planned menus.

Cookie Jar Assortment

Milk chocolate chip, double chocolate chip, M&M rainbow, white chocolate & Macadamia oatmeal raisin, fruit swirls, lemon drops, sugar, peanut butter, coconut macaroons. Seasonal specialties freshly baked in our oven \$3

Brownies

Chocolate Walnut, Cappuccino White Chocolate, Double Chocolate Chip, Coconut Swirl, Raspberry Cheesecake Brownie, Blondies, Chocolate Cream Cheese, Chocolate Mint \$3.50

Bars

Dusted Lemon Squares, Key Lime Squares, Southern Pecan Bars, Chocolate Dreams \$3.50

Pound Cakes / Fruit & Nut Breads

Vanilla Cream Cheese, Marble Swirl, Lemon, Banana Nut, Cranberry Orange, Pumpkin, Almond Poppy seed, Apple Raisin Spice, Cinnamon Coffeecake & Coconut Breads \$3.50

Sweets Tray

An irresistible mix of brownies, bars, cookies & pound cake from the lists above \$4

Fruits & Sweets Platter

Colorful & satisfying display for your sweet tooth & your conscience \$6

Fruit Display with Dipping Sauce

Berries, pineapple, melons, grapes, bananas with raspberry amaretto or lemon yogurt dip \$5

Chocolate Fondue with Fruit & Pound Cake

Served warm with frill toothpicks for dipping \$7

Berries & French Cream

Assorted fresh berries layered in a citrus infused whipped sweet & sour cream blend \$6

Butter Rum Bundt Cake

Moist yellow cake dusted with powdered sugar \$3

Sherry Nutmeg Cake

Lightly spiced, moist & flavorful \$3

Garnished Miniature Cheesecakes

(full size available upon request) \$3

Tuxedo Strawberries

Dipped in dark chocolate \$5

Miniature French Pastry, Assorted Chocolates & Truffles, Themed Cakes

Call for Information



Conference Services

This is as easy as we can make it. All day service for a fixed price & one delivery fee.

Allspice Catering will provide a drop off service as follows:

- Breakfast
- Mid-morning Break snack
- Casual or Presentation Entrée Luncheon
- Afternoon Break snack (snack options are listed below)

Room Temperature Breakfast & Lunch \$26 per person

With a Hot Breakfast \$29 per person or Hot Lunch \$31 per person

Hot Breakfast & Lunch \$34 per person

All Day Delivery \$40

We can assist with opening or closing receptions. Service staff is available.

Beverage Service

(Cold beverage \$3/ person, Hot beverage service \$4/ person)

Morning:

Coffee, decaf, water, tea & juice

Afternoon:

Water, regular & diet soda, regular coffee & decaf, hot or iced tea

Break Time Food Service

(a la cart \$3.00 per person)

Morning

- 🍷 Cereal Bars or Granola Bars
- 🍷 Low Fat or Low Carb Yogurt (combines well with cereal or yogurt bars)
- 🍷 Whole Fruits: apples & bananas or seasonal treats like peaches, grapes or tangerines
- 🍷 Sliced fruit platter

Afternoon

- 🍷 Crunch Snacks - A bowl of popcorn, pretzels, Goldfish crackers, peanuts
- 🍷 Cookie Tray or Cookie & Brownie Tray
- 🍷 Fruit & Sweets tray - sliced fresh fruit with cookies, brownies, pound cake, banana bread etc.
- 🍷 Fruit, Cheese & Cracker Tray
- 🍷 Cheese & Crackers
- 🍷 Raw Veggies (crudités) & dip
- 🍷 Trail Mix - lots of good sweet & salty blends available by the bowl or bar
- 🍷 Chips - tortilla, pita, potato, pretzel & Dips - salsa, hummus, guacamole
- 🍷 Chocolate Fix - brownies, mini assorted candy bars, Hershey kisses
- 🍷 Sweet Tooth—individual packs of gummy bears, sweet tart, mints, lifesavers, cereal & yogurt bars, etc
- 🍷 Finger Sandwiches
- 🍷 Ice Cream Treats



General Information & Policies

Business Hours

Office Hours:

Monday through Friday-7:00am to 3:30 pm

Delivery Hours*:

Monday through Friday-7:00am to 3:30 pm

* Weekend & Evening Hours by Special Arrangement

Ordering

We provide freshly prepared food to order. Please place orders two days or more in advance. Short notice orders are always welcome but may not insure full menu or delivery availability. Large private events need seven days notice & a 50% deposit to confirm with final arrangements & payment in full 72 hours in advance. Corporate payments per agreement. Cancellations must be made 24 hours in advance of delivery time or will incur a charge. You may fax an order to 703.524.4056 or email us at info@allspicecatering.com.

Online: www.allspicecatering.com

Telephone: 703.524.4050

Fax: 703.524.4056

Pricing

Most items are priced per person unless the menu states otherwise. Prices may be adjusted seasonally or changed without notice.



Minimums/ Delivery

Our minimum order amount for corporate delivery is \$50. Our minimum social catering order is \$200. Some menu items also have minimum order requirements. The minimum delivery charge is \$15 & increases due to order size or location. Please allow a minimum 30 minute window (15 minutes before/after) to allow for traffic, weather or other circumstances. Please call 703.524.4050 or email with questions & special instructions. The Entree Salads, Do it Yourself buffets and Presentation Entrees have a 10 person minimum.

Payment

We prefer cash or checks. We accept Visa, MasterCard & American Express. For Corporate Charge accounts: Please complete & submit an application {see PDF at www.allspicecatering.com} & place a credit card backup number on file. We prefer payment in 15 days when possible. At your request, we can automatically charge an order to your credit card on file.

Service Basics / Recycle Program

Corporate orders can be provided on attractive disposable dishes. These sturdy trays & bowls can be disposed of, reused by you or recycled to us. Call us to pick them up & we'll gladly trade a cookie tray for five trays. Economy disposable plates, utensils, serving pieces, napkins are provided for 50¢ per person. Upscale clear plastic designer plates, utensils & dinner napkins available for \$1.50 per person. Everything you need comes with your order. Paper table coverings are available upon request for \$5. If you prefer, we have ceramic serving trays, glass bowls, silver serving utensils, cloth table linens & baskets. Just ask.

