



Allspice has hundreds of ways to cater to your event's needs. You'll find unique dishes and familiar classics for every occasion, for crowds from five to five thousand. You can either enter quantities and email or fax this menu back to us, or call us for a consultation if you'd like recommendations on what or how much to order. We'll review and get back with pricing based on your requests.

To make "Per Guest" orders easy, enter the expected number of guests here: then place a checkbox next to desired items. We'll handle the math.

Expected # Guests

If an item has options (pick 2, f/e) check the options you'd like.

For "A La Cart" items, enter the specific quantity you'd like to order.

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Hearty Breakfast

Room-temp Breakfasts

Bagel Tray	\$4.00 Per Guest	<input type="checkbox"/>
Assorted sliced bagels with cream cheeses, butter & jelly		
Bakery Basket	\$5.75 Per Guest	<input type="checkbox"/>
Fruit & nut breads, croissants, coffee cake, muffins & sweet rolls.		
Breakfast Buffet	\$9.20 Per Guest	<input type="checkbox"/>
Bakery fresh breads, sweet rolls, bagels & sliced fruit.		
European Breakfast	\$9.75 Per Guest	<input type="checkbox"/>
Cheddar & brie cheeses, croissants, rolls, pound cake, sliced fruit.		
Health Bar	\$9.25 Per Guest	<input type="checkbox"/>
Low fat yogurt, granola, cereal bars & fresh fruit.		
Smoked Salmon Platter ✓	\$9.75 Per Guest	<input type="checkbox"/>
Smoked salmon garnished with fresh dill, lemon wedges, capers, onions & tomato. Served with assorted bagels & cream cheese.		

Hot Breakfasts

Breakfast Sandwiches & Wraps	\$7.50 Per Guest	<input type="checkbox"/>
Assorted sandwiches & wraps with scrambled eggs, meats, cheese & vegetables.		
Savory Croissants Minimum Order:10	\$6.00 Per Guest	<input type="checkbox"/>
Buttery & light french pastries in a variety of flavors		
Options: <input type="checkbox"/> Spinach Feta Leek Parmesan <input type="checkbox"/> Egg & Fresh Herb		
Hearty American	\$10.25 Per Guest	<input type="checkbox"/>
Eggs, bacon, sausage, home fries served with biscuits.		
Crème Brulee French Toast	\$8.00 Per Guest	<input type="checkbox"/>
Egg custard soaked challah browned & baked with cinnamon topping.		
Blueberry Stuffed French Toast	\$7.50 Per Guest	<input type="checkbox"/>
Egg custard soaked cinnamon bread layered with a rich cream cheese blueberry filling.		

Apple Cinnamon or Traditional Oatmeal (Serves 10)

\$41.00 Each

Housemade oatmeal with ground cinnamon, diced apple & dried cranberries.

Or traditional oatmeal with brown sugar, raisins, sliced almonds & chocolate chips.

Options: Housemade Traditional

_____ qty.

Assorted Egg Casseroles (Serves 10-12)

\$63.25 Per Pan

Options:

Baked Egg & Cheese Strata (v) - Vermont cheddar & cottage cheese.

Classic Quiche Lorraine - Crustless with Swiss, bacon & chives.

Eggs Florentine Casserole (v) - Spinach egg casserole with Swiss, feta & cottage cheese.

_____ qty.

Garden Vegetable (v) - Mixed bell peppers, mushroom, tomato, spinach, broccoli, Vermont cheddar & chives.

Hearty Start Frittata - Ham, bacon or sausage baked with potatoes, bell peppers, onions & Vermont cheddar.

California Frittata (v) - Housemade pico de gallo & Vermont cheddar.

A La Cart Breakfast Items

Southern Biscuits with Sliced Ham **Minimum Order:10**

\$4.00 Each

_____ qty.

Canadian Bacon / Bacon Strips

\$3.50 Per Guest

Sausage Links or Patties, Vegetarian Patty

\$3.50 Per Guest

Options: Links Patties Vegetarian

Home Fries

\$3.00 Per Guest

Fruit Salad

\$3.75 Per Guest

Sliced Fruit Tray

\$4.75 Per Guest

Granola/ Museli

\$3.50 Per Guest

Yogurt Parfait

\$3.50 Per Guest

Bottled Water or Canned Soda

\$1.75 Each

_____ qty.

Options: Water Soda

Bottled Sparkling Water

\$2.25 Each

_____ qty.

Bottled juice

\$2.25 Each

_____ qty.

Snapple, Nantucket Nectars & others

Options: Apple Orange Cranberry

Coffee or Tea Service (Serves 20)

\$23.00 Each

_____ qty.

Entree Salads

Chef Salad \$13.75 Per Guest
Provolone, diced ham, diced smoked turkey with sliced hard boiled egg, tomatoes, cucumbers over romaine greens with ranch dressing.

The Cherry Blossom ✓ \$12.75 Per Guest
Dried cherries, shredded carrots, sliced red cabbage, walnuts & feta over baby kale greens with balsamic vinaigrette.
Options: Add Protein, \$2.25

Chicken Caesar \$12.75 Per Guest
Diced seasoned chicken with parmesan, housemade croutons over crisp romaine greens with Caesar dressing.
Options: Add spiced shrimp \$2.25 per guest

Cobb \$13.75 Per Guest
Classic combination of diced seasoned chicken, chopped egg, bacon crumbles, cheddar, tomatoes & avocado over field greens with red wine vinaigrette.

Harvest Cobb \$15.00 Per Guest
A classic reimagined. Seasoned chicken, cheddar, diced apple, walnuts, dried cranberries, chopped egg, bacon crumbles & avocado over field greens with red wine vinaigrette. A complete meal in a salad.

Curried Smoked Turkey Waldorf \$13.75 Per Guest
A sweet, savory & crunchy blend of diced smoked turkey, apples, walnuts, grapes, celery & raisins in a light curry dressing over field greens.

Greek Salad ✓ \$12.75 Per Guest
A classic. Tomatoes, cucumbers, olives, banana peppers, red onion, mixed bell peppers & feta over chopped romaine greens with red wine vinaigrette.
Options: Add Protein, +1.99

Deli Salad \$12.75 Per Guest
Choice of housemade chicken salad, tuna salad or egg salad with tomatoes, shredded carrots, mixed bell peppers & cucumbers over field greens with red wine vinaigrette.
Options: Chicken Tuna Egg

Mediterranean Chicken Salad \$13.75 Per Guest
Heart-healthy diced seasoned chicken with cherry tomatoes, green beans, capers, olives & feta over romaine greens with red wine vinaigrette.

Mediterranean Sampler ✓ \$12.75 Per Guest
A vegetarian platter of housemade hummus, pita bread & your choice of two sides: feta orzo pasta, parmesan pasta primavera, tabbouleh, fruit salad & Greek lentil.

Pacific NW Salad \$15.00 Per Guest
Citrus glazed salmon filet with diced pineapple, mixed bell peppers, tomatoes & cucumbers over baby spinach with balsamic vinaigrette.

Pecan Crusted Chicken Salad \$13.75 Per Guest
Sliced pecan chicken, dried cranberries, mandarin oranges, blue cheese crumbles & toasted pecans over field greens with balsamic vinaigrette.

Salad Nicoise \$15.00 Per Guest
Choose grilled tuna or chicken with green beans, olives, sliced hard boiled egg, tomatoes, red bell peppers, sliced potato & capers over romaine greens w/ lemon vinaigrette.
Options: Chicken Tuna

Sesame Ginger Chicken Salad \$13.75 Per Guest
A colorful combo of diced sesame chicken with shredded carrots, mixed bell peppers, shredded red cabbage & mandarin orange over field greens w/ sesame ginger dressing.

Southwestern Chicken \$13.75 Per Guest
Tangy Tex-Mex marinated sliced chicken with black beans, corn, mixed bell peppers, shredded cheddar, pico de gallo & chipotle ranch dressing.

Steak & Asparagus \$16.00 Per Guest
Flank steak & blanched asparagus with sliced mushrooms, tomato & scallions over romaine greens with dijon vinaigrette.

Tortellini Pesto Tossed Salad \$12.75 Per Guest
Cheese tortellini tossed with roasted red peppers, artichoke hearts, sliced zucchini in a housemade basil pesto over romaine greens.
Options: Add Protein, \$2.25

Power Hour Salad \$12.75 Per Guest
Quinoa, carrots, chickpeas, cucumbers & dried cranberries over spinach with sesame ginger dressing.
Options: Add Protein, \$2.25

Side Salads **DRESSINGS OPTIONS:** Balsamic, Blue Cheese, Caesar, Citrus Vinaigrette, Honey Dijon, Italian, Lemon Dijon, Ranch, Red Wine & Sesame Ginger.

Mixed Greens \$26 / 41 Each _____ qty.
Mixed greens, tomatoes, cucumbers, mixed bell peppers & shredded carrots with ranch dressing and balsamic vinaigrette.
Options: Serves 10-12 Serves 20-22

Caesar \$30 / 45 Each _____ qty.
Romaine greens, parmesan & housemade croutons with Caesar dressing.
Options: Serves 10-12 Serves 20-22

Field Greens ✓ \$32 / 48 Each
 Mixed greens, tomatoes, cucumbers, walnuts, feta & dried cranberries with balsamic vinaigrette. _____ qty.
Options: Serves 10-12 Serves 20-22

Greek Salad ✓ \$35 / 52 Each
 Chopped romaine greens with tomatoes, cucumbers, olives, banana peppers, red onion, mix bell peppers & feta with red wine vinaigrette. _____ qty.
Options: Serves 10-12 Serves 20-22

Strawberry Spinach ✓ \$32 / 48 Each
 Sliced strawberries, pecans & blue cheese crumbles over baby spinach with balsamic vinaigrette. _____ qty.
Options: Serves 10-12 Serves 20-22

Savory Spinach ✓ \$32 / 48 Each
 Sliced mushrooms, red onion & chopped egg over baby spinach with balsamic vinaigrette. _____ qty.
Options: Serves 10-12 Serves 20-22

Orange Almond Salad ✓ \$32 / 48 Each
 Mixed greens, mandarin orange, mixed bell peppers, sliced red cabbage & sliced almonds with sherry vinaigrette. _____ qty.
Options: Serves 10-12 Serves 20-22

Cold Side Salads **Note:** Order a la cart or to accompany your entrees

Aztec Quinno & Avocado ✓ **Minimum Order:**5 \$4.00 Per Guest

Blanched Green Beans w/ Toasted Pecans ✓ **Min. Order:**5 \$4.00 Per Guest

Broccoli Slaw with Cranberries & Raisins ✓ **Min. Order:**5 \$4.00 Per Guest

Caprese ✓ **Minimum Order:**5 \$4.00 Per Guest

Couscous & Roasted Vegetables ✓ **Minimum Order:**5 \$4.00 Per Guest

Fruit Salad Medley ✓ **Minimum Order:**5 \$4.00 Per Guest

Greek Penne Pasta ✓ **Minimum Order:**5 \$4.00 Per Guest

Herb Cucumber, Tomato & Chickpeas ✓ **Minimum Order:**5 \$4.00 Per Guest

Lentil Salad ✓ **Minimum Order:**5 \$4.00 Per Guest

Marinated Cucumber, Tomato & Red Onion ✓ **Min. Order:**5 \$4.00 Per Guest

Nutty Minted Couscous with Dried Apricots ✓ Min. Order:5	\$4.00 Per Guest	<input type="checkbox"/>
Orzo with Spinach & Sundried Tomato ✓ Minimum Order:5	\$4.00 Per Guest	<input type="checkbox"/>
Red Bliss Potato Salad ✓ Minimum Order:5	\$4.00 Per Guest	<input type="checkbox"/>
Seasonal Mixed Roasted Vegetables ✓ Minimum Order:5	\$4.00 Per Guest	<input type="checkbox"/>
Snappy Cole Slaw ✓ Minimum Order:5	\$4.00 Per Guest	<input type="checkbox"/>
Tabbouleh ✓ Minimum Order:5	\$4.00 Per Guest	<input type="checkbox"/>
Tricolor Pasta Primavera with Parmesan ✓ Min. Order:5	\$4.00 Per Guest	<input type="checkbox"/>
Southwestern Black Bean, Corn & Tomato ✓ Min. Order:5	\$4.00 Per Guest	<input type="checkbox"/>
Stir Fried Green Beans with Garlic & Sesame ✓ Min. Order:5	\$4.00 Per Guest	<input type="checkbox"/>
Sesame Noodles w/ Carrots & Bell Peppers ✓ Min. Order:5	\$4.00 Per Guest	<input type="checkbox"/>
Wild Rice Pilaf ✓ Minimum Order:5	\$4.00 Per Guest	<input type="checkbox"/>

Sandwiches & Wraps **Signature Sandwiches**

Ask about our vegetarian/vegan sandwich substitutions.
Create your own assorted sandwich platter
or box lunches (see options below sandwich listings).

Caprese ✓

Fresh mozzarella, tomato, arugula, housemade basil pesto.

Chicken Caprese

Caprese with seasoned chicken

Classic Hoagie

Ham, turkey, roast beef, cheddar

East Coast Turkey

Roast turkey, Swiss, Russian dressing, cole slaw

Ham & Turkey Club

Ham, turkey, bacon, cheddar

Italian Cold Cut

Salami, ham, provolone, oil & vinegar

Three Cs ✓

Caramelized onions, cheddar cheese, baby spinach, tomato & avocado

Turkey Chipotle

smoked turkey, pepperjack, arugula, avocado, tomato, chipotle aioli

West Coast Turkey

Smoked turkey, Swiss, avocado & honey dijon

Classic Deli Sandwiches

Cheddar & Avocado V

Tarragon Chicken Salad

Egg Salad V

Ham & Cheese

Roast Beef

Roast Turkey

Smoked Ham

Smoked Turkey

Tuna Salad

Wraps

Cajun Turkey Wrap

Cajun seasoned roast turkey, pepperjack, ranch

Chicken Hummus Veggie

A customer favorite for +20 years. Seasoned chicken, cucumber, bell peppers, red onion, shredded carrot, feta, housemade hummus

Chicken Caesar

Seasoned chicken, romaine, parmesan, feta, Caesar dressing

Smokin' Turkey

Smoked turkey, Swiss, shredded carrots, honey dijon

Greek Veggie V

Cucumbers, red onion, green peppers, olives, banana peppers, feta, red wine vinaigrette

Hummus Veggie V

Cucumber, bell peppers, red onion, carrots, housemade hummus

Roasted Veggie & Hummus ✓

Roasted bell peppers, zucchini, squash, eggplant, red onion, feta, housemade hummus

Trays & Lunchboxes

Sandwich/Wrap Tray **Minimum Order:**5

\$9.50 Per Guest

A mixture of sandwiches from the list above, chosen through our experience or your preferences. Please send a note with your order indicating your choices or requirements.

Lunch Box **Minimum Order:**5

\$12.00 Per Guest

Lunch boxes come with a sandwich or a green salad, a bag of chips & a choice of a piece of fruit or a cookie. Simplify ordering for an event or meeting with ready-to-go assorted lunch boxes. Includes condiments, utensils & napkin.

Lunch Box Plus **Minimum Order:**5

\$13.25 Per Guest

Our lunch box with included side salad.

The Crowd Pleaser **Minimum Order:**5

\$14.25 / \$16 / \$17.75 Per Guest

Our most popular lunch option with something for everyone. Choose a sandwich tray, then complete your order with a choice of green salad(s and/or cold side salad(s
Also Includes a dessert tray!

Options: 1 Salad (\$14.25 p/g) 2 Salads (\$16.00 p/g) 3 Salads (\$17.75 p/g)

Lunchbox Additional

Bag of Chips/Pretzels

\$1.75 Per Guest

Sliced Dill pickle or spears

By Request

Whole Fruit

\$1.75 Per Guest

Casual Luncheon

Barbecue Buffet **Minimum Order:**10

\$16.00 Per Guest

Pulled pork & BBQ chicken with Kaiser rolls, cole slaw, pickles, BBQ sauce & cookie tray.

Cheesesteak Buffet **Minimum Order:**10

\$16.00 Per Guest

Thin sliced rib eye steak, seasoned sliced chicken breast, grilled onions and bell peppers, Provolone, lettuce, tomato, potato salad & cookie tray.

Classic Deli Cold Cuts Platter **Minimum Order:**10

\$16.00 Per Guest

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

Italian Sub Bar **Minimum Order:10** \$16.00 Per Guest
Choose two: Italian sausage & peppers, chicken parmesan, meatball or eggplant
parmesan (v) with marinara sauce, bakery sub rolls & cookie tray.
Options: Italian Sausage Chicken Parm Eggplant Parm v

Maryland Crab Boil **Minimum Order:10** \$16.00 Per Guest
Steamed Old Bay-spiced Maryland blue crab, shrimp, corn & red potatoes.
Accompanied with choice of fruit pie or Smith Island cake for dessert.

Mediterranean Chicken Platter **Minimum Order:10** \$16.00 Per Guest
Seasoned chicken breast served with hummus, feta, sliced cucumber,
tomato, lettuce, onion, pickles, pita bread & a cookie tray.

New England Clam Bake **Minimum Order:10** market rate Per Guest
Steamed lobster, Littleneck clams, corn, red potatoes & linguica sausage,
accompanied with All-American blueberry pie.

Tex-Mex Taco Bar **Minimum Order:10** \$16.00 Per Guest
Beef, chicken, and black beans (v) with tortillas, cheese, pico de gallo,
lettuce, tomato, onion, sour cream, rice & cookie tray
Options: Add guacamole for additional \$1.50 per guest

Vegetarian Buffet v **Minimum Order:10** \$16.00 Per Guest
Falafel, hummus, feta, tabbouleh, grilled marinated vegetables,
tzatziki yogurt sauce, pita bread & cookie tray.

AllSpice Housemade Soups **Minimum Order:** \$99.00 Each _____ qty.
Serves 16; A seasonal variety of housemade soups made from scratch with fresh
ingredients. Served in an insulated soup box presented with crackers and bread basket.

Room-Temperature Entrees

*Can also be served hot. Includes a choice of green salad, bread/rolls & dessert tray.
All orders please give 24 hour notice. Entrees have a 10 person minimum order.
Hot orders will have a small upcharge due to increased setup and equipment requirements.*

AllSpice Mixed Grill **Minimum Order:10** \$21.75 / 17.25 Per Guest
Marinated and roasted chicken, roasted filet of beef & spiced shrimp. Full meal is
served with roasted vegetables, choice of cold side salad, mustard aioli, herb mayo
& horseradish cream.
Options: Full Meal A La Cart (\$17.25 /g)

Asian Beef & Snow Peas **Minimum Order:10** \$19.50 Per Guest
Savory beef served on a bed of soba noodles with steamed snow peas,
red bell peppers & napa cabbage in lemon ginger soy dressing.
Options: Also Available Hot

Balsamic Glazed Chicken Minimum Order:10	\$18.50 Per Guest	<input type="checkbox"/>
Baked chicken breast with balsamic glaze reduction with caramelized onions served on a bed of rice pilaf.		
Options: <input type="checkbox"/> Also Available Hot		
Dilled Shrimp & Linguini Minimum Order:10	\$18.50 Per Guest	<input type="checkbox"/>
Herb shrimp with wilted spinach, green peas with white wine cream sauce over pasta		
Options: <input type="checkbox"/> Also Available Hot		
Ginger Soy Chicken with Pineapple Salsa Min. Order:10	\$19.50 Per Guest	<input type="checkbox"/>
Ginger soy marinated chicken with tropical pineapple salsa, sesame noodles, carrots & peppers.		
Ginger Soy Salmon Minimum Order:10	\$20.50 Per Guest	<input type="checkbox"/>
Salmon filet with steamed broccoli florets served with sesame noodles.		
Options: <input type="checkbox"/> Also Available Hot		
Grilled Yellowfin Tuna Minimum Order:10	\$19.50 Per Guest	<input type="checkbox"/>
Herb-rubbed grilled tuna filet Nantucket-style served with a dill potato salad.		
Herbed Lemon Dijon Chicken Minimum Order:10	\$19.50 Per Guest	<input type="checkbox"/>
Herbed lemon dijon chicken served on a bed of Mediterranean orzo pasta with almonds & baby peas		
Options: <input type="checkbox"/> Also Available Hot		
Key Lime Chicken Minimum Order:10	\$18.50 Per Guest	<input type="checkbox"/>
Lime marinated chicken breast with blanched red peppers, broccoli, carrots, housemade seasoned rice & cilantro lime dipping sauce.		
Lemon Pepper Salmon Minimum Order:10	\$20.50 Per Guest	<input type="checkbox"/>
Delicate salmon filet with herbed cucumber & tomato salad served with wild rice pilaf.		
Options: <input type="checkbox"/> Also Available Hot		
Mediterranean Sampler Minimum Order:10	\$17.25 Per Guest	<input type="checkbox"/>
Traditional or flavored hummus, soft pita & toasted pita chips paired with tabbouleh & lentil salad		
Moroccan Spiced Beef & Couscous Minimum Order:10	\$19.50 Per Guest	<input type="checkbox"/>
Spice rubbed flank steak with chickpeas, carrots & couscous.		
Options: <input type="checkbox"/> Also Available Hot		
Persian Chicken Minimum Order:10	\$18.50 Per Guest	<input type="checkbox"/>
Sliced seasoned chicken breast served with a lemon dill yogurt dressing, walnuts, feta, fresh basil & mint served with roasted vegetable couscous.		
Pesto Cheese Tortellini Antipasto Minimum Order:10	\$19.50 Per Guest	<input type="checkbox"/>
Tortellini plated with artichoke hearts, olives, cheeses, roast vegetables, smoked ham & salami.		

Roasted Salmon with Tarragon Sauce **Minimum Order:10** \$20.50 Per Guest
Salmon filet served with seasoned roasted new potatoes.

Options: Also Available Hot

Sonoma Mixed Grill **Minimum Order:10** \$21.75 Per Guest
Potlatch spiced salmon, herb crusted beef filet & lemon Dijon grilled chicken breast.
Served with bow tie pasta salad with arugula & pine nuts with a light vinaigrette, choice
of cold side salad, lemon dill sauce, horseradish cream & citrus aioli.

Options: Also Available Hot

Stuffed Baked Chicken Breast **Minimum Order:10** \$19.50 Per Guest
Your Choice of spinach, sun dried tomato & feta or arugula,
mozzarella & prosciutto served on a bed of rice pilaf.

Options: Also Available Hot

Sweet & Spicy Honey Grilled Shrimp **Minimum Order:10** \$20.50 Per Guest
Juicy grilled shrimp accompanied with pasta primavera.

Hot Entrees

All hot entrees come with choice of green salad, bread/rolls & dessert tray.

*All orders please give 24 hour notice. Entrees have a 10 person minimum order. Hot orders will have a small
upcharge due to increased setup and equipment requirements.*

Roasted Apple Rosemary Chicken **Minimum Order:10** \$20.50 Per Guest
Tender chicken strips cooked with apple butter, rosemary, garlic, honey
& Dijon mustard served with roasted sweet potato wedges.

Chicken with Artichokes & Pistachios **Minimum Order:10** \$23.50 Per Guest
Medallions of boneless chicken breast sauteed with shallots,
garlic & basil served with artichokes, pistachios & lemon parsley rice.

Chicken Cordon Bleu **Minimum Order:10** \$23.00 Per Guest
Butterflied chicken breast stuffed with Swiss cheese and smoked ham
then rolled, baked and sliced served with rice pilaf.

Chicken in Tarragon Cream Sauce **Minimum Order:10** \$20.50 Per Guest
Medallions of boneless chicken breast sauteed with shallots & served in
tarragon cream sauce accompanied with orzo, spinach & sundried tomato.

Stuffed Chicken Breast w/ Fontina & Arugula **Min. Order:10** \$20.50 Per Guest
Boneless chicken breast stuffed with fontina cheese and peppery arugula served
with a sundried tomato cream sauce & lemon parsley rice.

Chicken Piccata **Minimum Order:10** \$19.50 Per Guest
Lightly breaded chicken breast sauteed in a lemon caper sauce,
served with garlic mashed potatoes or angel hair pasta.

Hoisin Ginger Pork Tenderloin Minimum Order:10	\$20.50 Per Guest	<input type="checkbox"/>
Roasted pork tenderloin with Hoisin ginger sauce served with sweet potato wedges or minted couscous with apricots		
Spanakopita Minimum Order:10	\$17.25 Per Guest	<input type="checkbox"/>
Spinach, egg, & feta cheese mixture seasoned with onions & dill wrapped in layers of phyllo dough & baked to golden brown also a good side dish.		
Baked Stuffed Zucchini Minimum Order:10	\$17.25 Per Guest	<input type="checkbox"/>
Filled with brown rice seasoned with fresh herbs, garlic, carrots, pecans, mushrooms, green onion & Parmesan cheese.		
Couscous Stuffed Baked Green Peppers Minimum Order:10	\$17.25 Per Guest	<input type="checkbox"/>
Fresh herbs, roasted vegetables & garbanzo beans make this filling tasty; a light tomato sauce keeps it moist.		
Eggplant Parmesan Minimum Order:10	\$17.25 Per Guest	<input type="checkbox"/>
Individual slices of grilled eggplant with fresh herbs & an Italian cheese mixture, baked & served with a light tomato sauce.		
Veggie Quesadillas Minimum Order:10	\$17.25 Per Guest	<input type="checkbox"/>
Flour tortillas filled with roasted portobello mushrooms, onions & peppers, black beans, cheddar jack cheese & cilantro served with pico de gallo.		
Penne with Smoked Salmon Minimum Order:10	\$20.50 Per Guest	<input type="checkbox"/>
Penne pasta with smoked salmon & green peas in dill cream sauce served with grated parmesan cheese.		
Portuguese-Style Cod Minimum Order:10	\$19.50 Per Guest	<input type="checkbox"/>
Cod filet with chopped tomatoes, capers, Kalamata olives, served with seasoned rice.		
Cajun Jambalaya Minimum Order:10	\$20.50 Per Guest	<input type="checkbox"/>
Sautéed onion, garlic & celery with sliced sausage & shrimp in zesty tomato sauce with Cajun rice.		
Stuffed Flounder Almondine Minimum Order:10	\$20.50 Per Guest	<input type="checkbox"/>
Your choice of a spinach or deviled crab & breadcrumb filling with toasted slivered almonds served with rice pilaf.		
Cheese Tortellini in Tomato Cream Sauce Min. Order:10	\$19.50 Per Guest	<input type="checkbox"/>
Cheese tortellini in tomato cream sauce served with chopped bacon, sliced green onions & grated parmesan cheese		
Fajitas Minimum Order:10	\$20.50 Per Guest	<input type="checkbox"/>
Steak, Chicken or Portobellos marinated in spices, garlic & lime served with tortillas, sautéed onion & bell peppers, shredded cheese, pico de gallo & rice.		

Rosemary-Merlot Flank Steak Minimum Order:10	\$23.00 Per Guest	<input type="checkbox"/>
Marinated steak with fresh rosemary, onions, garlic & red wine served with roasted potatoes & Merlot reduction.		
Beef Stroganoff Minimum Order:10	\$20.50 Per Guest	<input type="checkbox"/>
Sauteed beef tips & mushrooms in a rich sour cream gravy with egg noodles & parsley.		
Beef Tenderloin Minimum Order:10	\$26.50 Per Guest	<input type="checkbox"/>
Herb rubbed, pepper crusted, this succulent cut of beef never fails to please with roasted garlic mashed potatoes or twice baked potatoes.		
Filet Mignon Minimum Order:10	\$30.00 Per Guest	<input type="checkbox"/>
Beef filets sliced into thick medallions wrapped in bacon served with roasted red potatoes and asparagus.		
Moroccan Style Vegetable Stew Minimum Order:10	\$17.25 Per Guest	<input type="checkbox"/>
Butternut squash, carrots, potatoes, zucchini, raisins garbanzo beans & olives with fresh herbs & fragrant spices over couscous.		

Hot & Cold Appetizers

Poultry

Cilantro Lime Chicken Sates with Avocado Crema	\$2.25 Per Guest	<input type="checkbox"/>
Grilled Ginger Chicken & Pineapple Skewers w/ Sesame Ginger Sauce	\$2.25 Per Guest	<input type="checkbox"/>
Smoked Chicken Salad in Phyllo Shells	\$2.00 Per Guest	<input type="checkbox"/>
Mini Chicken Quesadillas	\$2.00 Per Guest	<input type="checkbox"/>
Indonesian Chicken Sates with Peanut Sauce	\$2.25 Per Guest	<input type="checkbox"/>
Asian Spiced Chicken Sates with Sweet Chili Sauce	\$2.25 Per Guest	<input type="checkbox"/>
Savory Mediterranean Chicken Skewers with Tzatziki Sauce	\$2.25 Per Guest	<input type="checkbox"/>
Buffalo Chicken Skewers with Blue Cheese Dip	\$2.25 Per Guest	<input type="checkbox"/>
Mini Turkey Biscuit with Cranberry Relish	\$2.00 Per Guest	<input type="checkbox"/>
Buffalo Wings with Blue Cheese & Ranch Dressing	\$18.50 Per Dozen	<input type="text"/> qty.

Meats

Asian Beef Skewers with Pineapple & Sesame Ginger Sauce	\$2.25 Per Guest	<input type="checkbox"/>
Grilled Beef & Horseradish in Mini Croissants	\$2.25 Per Guest	<input type="checkbox"/>
Mini Beef Fajitas Trumpet	\$2.25 Per Guest	<input type="checkbox"/>
Mini Ham Biscuits with Honey Dijon	\$2.00 Per Guest	<input type="checkbox"/>
Kielbasa or Chorizo Sausage Puffs	\$2.00 Per Guest	<input type="checkbox"/>
Lamb & Hazelnut Phyllo Diamonds with Curry Aioli	\$2.75 Per Guest	<input type="checkbox"/>
Lollipop Lamb Chops with Mustard Dipping Sauce or Mint Jelly	\$36.75 Per Dozen	_____ qty.
Beef Brisket on Edible Spoon with Thyme, Cheddar & Dijon Aioli	\$36.75 Per Dozen	_____ qty.
Beef Crostini with Arugula, Caramelized Onions & Horseradish Cream	\$2.25 Per Guest	<input type="checkbox"/>
Cocktail Meatballs: Swiss, Polynesian, Barbecue or Bourbon	\$16.00 Per Dozen	_____ qty.
Mini Beef Wellingtons	\$38.00 Per Dozen	_____ qty.

Seafood

Mini Lobster Roll	market rate Per Dozen	_____ qty.
Smoked Salmon Endive Boats	\$2.50 Per Guest	<input type="checkbox"/>
Shrimp & Chorizo Skewers	market rate Per Guest	<input type="checkbox"/>
Shrimp Cocktail	market rate Per Guest	<input type="checkbox"/>
Dilled Shrimp Mousse or Caribbean Crab Salad in Phyllo Cup	\$2.75 Each	_____ qty.
Mini Crab Cakes with Remoulade	\$2.75 Each	_____ qty.
Coconut Shrimp with Sweet Chili Sauce	market rate	<input type="checkbox"/>
Cumin & Lemon Shrimp Skewers	market rate	<input type="checkbox"/>

Scallops Wrapped in Bacon	market rate	<input type="checkbox"/>
Sushi	\$2.75 Each	_____ qty.
Dilled Shrimp Mousse on Rye	\$2.75 Each	_____ qty.
Smoked Salmon Mousse on Cucumber Slice	\$2.50 Each	_____ qty.

Cheese, Vegetables & Fruits

Cheese & Fruit Platter with Crackers ✓	\$6.00 Per Guest	<input type="checkbox"/>
Caprese Skewers with Pesto Drizzle ✓	\$2.00 Per Guest	<input type="checkbox"/>
Herb Stuffed Mushroom Caps ✓	\$2.00 Per Guest	<input type="checkbox"/>
Warm Brie Wheel with Toppings ✓ Options: <input type="checkbox"/> Raspberry & Almond <input type="checkbox"/> Chutney & Bacon <input type="checkbox"/> Mushroom & Herbs	\$48.25 Per Brie Wheel	_____ qty.

Spanakopita Spinach Triangles ✓	\$2.25 Per Guest	<input type="checkbox"/>
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Deviled Eggs ✓	\$1.75 Per Guest	<input type="checkbox"/>
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Assorted Crostini with Various Toppings ✓ Options: <input type="checkbox"/> Pesto & Chevre <input type="checkbox"/> Mushroom Ragout <input type="checkbox"/> Olive Tapenade <input type="checkbox"/> Arugula, Goat Cheese & Prosciutto <input type="checkbox"/> Rosemary & White Bean <input type="checkbox"/> Roasted Red Pepper	\$2.00 Per Guest	<input type="checkbox"/>
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Classic Bruschetta ✓	\$2.00 Per Guest	<input type="checkbox"/>
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Savory Dips & Spreads

Flavored or Traditional Hummus with Pita ✓	\$2.75 Per Guest	<input type="checkbox"/>
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Warm Crab Dip (can add artichoke) & Crostini	\$6.50 Per Guest	<input type="checkbox"/>
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Warm Artichoke & Spinach Dip with Baguette Rounds ✓	\$4.25 Per Guest	<input type="checkbox"/>
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Seven Layer Mexican Dip & Tortilla Chi ✓	\$4.25 Per Guest	<input type="checkbox"/>
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Moroccan Spicy Chickpea Dip & Pita ✓	\$2.75 Per Guest	<input type="checkbox"/>
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Smoked Salmon Dip & Crackers	\$5.25 Per Guest	<input type="checkbox"/>
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Mushroom Pate & Water Crackers ✓	\$3.75 Per Guest	<input type="checkbox"/>
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Roasted Red Pepper Spread with Walnuts & Pita ✓ \$3.00 Per Guest

Dips for Vegetable Crudités (choice of two) ✓ \$3.75 Per Guest

- Hummus Pesto Spinach & Herb Roasted Red Pepper & Spring Onion
 Green Goddess Cucumber Yogurt Buttermilk Ranch Rosemary White Bean
 Olive Tapenade Spinach Artichoke

Tempting Desserts

Cookie Jar Assortment \$3.50 Per Guest

Seasonal specialties freshly baked in our oven.

Brownies \$4.00 Per Guest

Assorted flavors

Bars \$4.00 Per Guest

- Options:** Dusted Lemon Squares Key Lime Squares
 Southern Pecan Chocolate Dreams

Pound Cakes / Fruit & Nut Breads \$4.00 Per Guest

Sweets Tray \$4.50 Per Guest

An irresistible mix of brownies, bars, cookies & pound cake.

Sliced Fruit & Sweets Platter \$7.00 Per Guest

Seasonal fruit served with assorted cookies and brownies.

Fruit Display with Dipping Sauce \$5.75 Per Guest

Berries, pineapple, melons, grapes, bananas with raspberry amaretto or lemon yogurt dip.

Berries & French Cream \$7.00 Per Guest

Assorted fresh berries layered in a citrus infused whipped cream.

Butter Rum Bundt Cake \$3.50 Per Guest

Moist yellow cake dusted with powdered sugar.

Miniature Cheesecakes \$3.50 Per Guest

Full size available upon request

Chocolate Dipped Strawberries \$5.75 Per Guest

Dipped in dark chocolate.

Miniature Custom French Pastries & Personalized Cakes Custom

Pricing varies; please ask us for a quote!

GENERAL INFORMATION & POLICIES

Contact us to place your order and discuss a future event. Our menus offer a sample of what we can prepare. We are happy to create custom menus.

Staffing and Equipment

We can provide staff and equipment for any event including bartenders, servers, set up/clean up, tables, chairs, china, stemware, linens, tents, specialty items etc. Contact us to ask for pricing.

Ordering

- We provide freshly prepared food to order. Please place orders two (2) days or more in advance; this ensures we have time to prepare for the order and that ingredients are available.
- Short notice orders are always welcome but may not ensure full menu or delivery availability.
- We request seven (7) days notice for large private events & a 50% deposit to confirm with final arrangements. Payment must be made 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.
- “Green” sustainable catering products available by request

Pricing

- Most items are priced per person unless the menu states otherwise.
- Prices subject to change seasonally or change without notice due to market conditions.
- Invoices not paid in full by the day of the event/delivery will incur late fees.

Minimums | Delivery

- Our minimum order for delivery is \$100.
- Some menu items also have minimum order requirements.
- The minimum delivery charge is \$15 & increases due to order size and/or distance.
- Please allow a minimum 30 minute window (15 minutes before/after) to allow for traffic, weather or other circumstances.

Payment

- We appreciate cash or checks and discounts may be available.
- We accept most major credit cards.
- For Corporate Charge accounts, please complete & submit an application, & place a credit card backup number on file. We appreciate payment in 15 days.
- At your request, we can automatically charge an order to your credit card on file.

Your Details

Your Name:

Email:

Phone:

Company:

Event Description:

Event Address:

Event Date/Time:

Additional Notes for Allspice Staff

Have something you need to tell us or a unique request? Use the space below to type out your questions, requests, or supplemental information.