



Catering Pick Up Menu

Display Trays

Small serves 25, Large serves 75

Fresh Vegetable Crudites

Small \$70.00 / Large \$200.00

Fresh Fruit

Small \$125.00 / Large \$245.00

Imported and Domestic Cheese

Small \$100.00 / Large \$290.00

Salads

Serves 10 - 15

Tossed Salad

\$30.00

*Mixed Greens, grape tomatoes, shredded carrots, sliced cucumbers
Served with ranch and Italian vinaigrette*

Classic Caesar Salad

\$40.00

Romaine lettuce, parmesan cheese, croutons, caesar dressing

Cashew Salad

\$40.00

Mixed greens, tortilla strips, mandarin oranges, cashews, shredded cheddar and sesame ginger dressing

Faith Salad

\$45.00

Mixed greens, feta cheese, pecans, golden raisins, shredded carrots, red cabbage, and champagne vinaigrette

Hors d'Oeuvres

50 pieces

Boneless Wings - \$95.00

*(mild, hot, sweet chili, Carolina bbq or barbecue sauce)
With bleu cheese dressing*

Bone-In Chicken Wings - \$105.00

*(mild, hot, sweet chili, Carolina bbq or barbecue sauce)
With bleu cheese dressing*

Sesame Chicken Tenders - \$85.00

With sweet chili sauce

Glazed Meatballs - \$50.00

Sweet and sour sauce

Philly Cheese Steak Spring Rolls - \$115.00

With sriracha ketchup

Smoked Brisket Sliders - \$115.00

Pickled cabbage slaw, Carolina-style bbq sauce

Mini JT's Crab Cakes - \$135.00

Served with remoulade

Shrimp Cocktail Skewers - \$130.00

Served with cocktail sauce

Sea Scallops Wrapped in Bacon - \$140.00

Served with barbeque sauce

Marinated Tomato Bruschetta - \$80.00

Served with crostini

Vegetarian Spring Roll - \$85.00

Served with sweet chili sauce

Edamame Pot Stickers - \$90.00

Served with spicy orange sauce

Entrees

Minimum 20 people

Served with freshly baked rolls and butter

Prime Rib - \$17.00 pp

Beef jus and horseradish sauce

House Smoked Brisket - \$12.00 pp

House barbeque sauce

Slow Roasted Beef Tenderloin - \$20.00 pp

With burgundy demi glace

Lemon Chicken - \$12.00 pp

Grilled or egg dip with lemon pan sauce

Whole Roasted Turkey - \$10.00 pp

With turkey gravy

Dijon Herb Crusted Pork Loin - \$10.00 pp

With pork jus

Glazed Black Oak Ham - \$10.00 pp

Honey-bourbon brown sugar

Crab Cakes - \$17.00 pp

With remoulade

Tuscan Vegetable Ravioli - \$10.00 pp

With light marinara sauce

Sides & Pasta

Half Pan serves 10-12, Full Pan serves 20-25

Mashed Potatoes

Half pan - \$21.00 / Full pan - \$40.00

Scalloped Potatoes Au Gratin

Half pan - \$21.00 / Full pan - \$40.00

Seasonal Mixed Vegetables

Half pan - \$21.00 / Full pan - \$40.00

Green Beans

Half pan - \$21.00 / Full pan - \$40.00

Mac & Cheese

Half pan - \$21.00 / Full pan - \$40.00

Cavatelli Pasta Primavera

Half pan - \$21.00 / Full pan - \$40.00

Cole Slaw

Half pan - \$21.00 / Full pan - \$40.00

Potato Salad

Half pan - \$21.00 / Full pan - \$40.00

Meat Lasagna

Half pan - \$50.00 / Full pan - \$100

Vegetable Lasagna

Half pan - \$45.00 / Full pan - \$90.00

Breakfast

PBI Continental

Express - \$10.00 pp

Minimum 15

100 Fruit Juices – Fresh Cut Fruit – Muffins, Danish, Bagels - Low-Fat Yogurt - Granola Bars
With butter, preserves and cream cheese

Hot Breakfast Sandwiches - \$10.00 pp

Minimum 15

Egg and Cheese with Bacon, Sausage, Turkey Sausage or Ham
On Croissant, English Muffin or Bagel
Includes Breakfast Potatoes
Fruit Juice

Lunch

Cold Sandwich Selections - \$12.00 pp

Minimum 10

Includes Kettle Chips

Chef's Choice Assorted Sandwiches and Wraps
Vegan and vegetarian options available

Hot Sandwiches - \$13.00 pp

Minimum 10

Includes Kettle Chips

Grilled Barbecued Chicken Breast
Philadelphia Cheesesteak (with grilled mushrooms and onions)
Meatballs in Marinara Sauce
Crabcake - \$17.00