

**NexDine**  
THE FRESH IDEA PEOPLE

# *Catering Menu*



## OUR CATERING SERVICES

As a NexDine customer, you will receive professional service from someone you trust. We will guide you through the process of planning each event, whether it's a last minute breakfast or a formal dinner. Whether you are having a board of directors meeting, corporate event, reception, social event, or gala, we will exceed your expectations with our service, presentation and food.

## SUPPORT SERVICES

If the event is off-site, upscale, and complex, we can support it with other staff from dozens of locations in your area. If additional rentals, entertainment and attractions are needed, our event coordinators and trusted suppliers can help arrange and plan the event from beginning to end.

## ORDERING TIME REQUIREMENTS

- Advance notice is appreciated for catered events.
- We understand that last-minute orders occur, and, as always, we will do our best to accommodate you.

## CANCELLATIONS

- One-day notice is required to cancel a function.
- Cancellation of an event for any reason will require reimbursement of any expenses incurred.

## PRICING NOTES

- Prices do not include applicable state meal taxes.
- Some functions may require wait staff at an additional hourly cost. A four-hour minimum is required.
- All service is on disposable paper products unless otherwise noted or requested.
- All service is drop-off unless otherwise noted.
- Delivery charges may apply depending on location and time of event.

*Before placing your order, please notify your event coordinator if anyone in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs or unpasteurized milk may increase your risk of food borne illness.*

*NexDine proudly offers, at an additional cost, a paper product made from vegetables, not plants. A 6" or 9" plate is available as well as certified compostable forks, knives and spoons. Please ask your account event coordinator for these items for your event.*

# Table of Contents

Breakfast	1-2
Farmer's Market Breakfast	3-4
Mix and Match Coffee Breaks	5-6
Breakfast Slim Shakes	7-8
Themed Breaks	9-10
Entrée Salad Creations	11-12
Delicatessen Lunches	13-14
Themed Buffets	15-16
Design Your Own Classic Buffet	17-18
Barbecues	19-20
New England Clam Bake	21-22
Passed Hors d'Oeuvres	23-24
Premium Passed Hors d'Oeuvres	25-26
Stationary Hors d'Oeuvres	27-28
Salads	29-30
Entrées	31-36
HealthSense Menu	37-42
 Items with No Meat But May Include Eggs or Dairy	
 Items with No Dextrin or Gluten-Type Additives	
 Items with No Meat, Eggs or Dairy	
Desserts	43-44
Event Planning	45-46
Nutritional Facts	47



# Breakfast

## **Countryside Breakfast** (2-1) *(Traditional Continental Breakfast)*

An Assortment of Fresh Danish, Muffins, Croissants, Buttermilk Scones and Bagels Accompanied by Specialty Spreads

## **European Continental** (2-2) *(Traditional European Breakfast)*

An Assortment of Fresh Danish, Muffins, Croissants, Buttermilk Scones, Bagels and an Assortment of Sliced Fresh Fruit Accompanied by Specialty Spreads



## **Rise and Shine Breakfast** (2-3)

Sliced Fresh Honeydew Melon, Cantaloupe, Watermelon and Pineapple, Garnished with Fresh Berries and Grapes, Accompanied by Assorted Yogurt and Granola

*All Breakfasts Served  
with Our Fresh-Brewed  
Regular and Decaf Coffee*



# Farmer's Market Breakfast

## **Presidential Buffet** (3-1)

Fresh Fruit Salad, Scrambled Eggs, Biscuits

Choice Of

Bacon, Sausage or Country Ham

Choice Of

Hash Browns, Cheesy Potatoes or Baked Beans

## **Northland Style Buffet** (3-2)

Fresh Fruit Salad, Scrambled Eggs,  
Fresh Maine Blueberry Muffins,  
Hash Browns and Baked Beans

Choice Of

Bacon, Sausage or Country Ham

## **French Country Buffet** (3-3)

Fresh Fruit Salad, Fresh Maine Blueberry Muffins,  
Mini Croissants

Choice Of

Bacon and Onion Quiche, Vegetable Frittata,  
or Mushroom and Asparagus Quiche

Available at Additional Cost:

French Toast Sticks, Bacon or Sausage

*All Breakfast Buffets  
Served with Our Fresh-  
Brewed Regular and Decaf Coffee,  
Assorted Juice, Whipped Butter  
and Jelly*



[www.nextdine.com](http://www.nextdine.com)



# Mix and Match Coffee Breaks

## House Blend <sup>(6-1)</sup>

Regular or Decaf Coffee

## Assorted Chilled Juices <sup>(6-2)</sup>

Orange, Apple, Cranberry or Grapefruit

## Assorted Bottled Beverages <sup>(6-3)</sup>

Coke, Diet Coke, Sprite,  
Polar Seltzers and Bottled Waters

## Fresh-Brewed Iced Tea

## and Iced Coffee <sup>(6-4)</sup>

Sweetened or Unsweetened Tea  
with Lemon

## Lemonade by the Pitcher <sup>(6-5)</sup>

## New York Bagel Platter <sup>(6-6)</sup>

Assorted Bagels

## Mini Danish Platter <sup>(6-7)</sup>

Assorted Fresh Baked Mini Danish  
and Muffins

## Fresh-Baked Bread <sup>(6-8)</sup>

Inquire for Available Fruit Breads

## Cinnamon Rolls <sup>(6-9)</sup>

## Fresh-Baked Cookies <sup>(6-10)</sup>

Sugar, Peanut Butter, Chocolate Chip,  
and Other Assorted Flavors

## Baked Walnut or

## Plain Brownies <sup>(6-11)</sup>

## Assorted Dessert Bars <sup>(6-12)</sup>

Lemon, Cheese or Fruit Bars



# Breakfast Slim Shakes

"Made to Order" By a Chef At Your Event

## Mango-Banana (7-1)

Skim Milk and Frozen Yogurt

## Mango-Strawberry (7-2)

Skim Milk and Frozen Yogurt

## Great White Way (7-3)

Banana, Skim Milk and Frozen Yogurt

## Spring Time (7-4)

Avocado, Frozen Yogurt, Skim Milk and Honey

## Health Bar Special (7-5)

Fresh Fruit, Skim Milk and Frozen Yogurt

## The Rose Garden (7-6)

Strawberries, Skim Milk and Frozen Yogurt

## Power House (7-7)

Frozen Yogurt, Brewer's Yeast, Skim Milk and Egg

## The Happy Shake (7-8)

Skim Milk, Chocolate and Frozen Yogurt

## Tropical Shake (7-9)

Your Choice of Carrot or Orange Juice and Frozen Yogurt

## Yogoccino (7-10)

Shot of Espresso, Skim Milk and Frozen Yogurt

## The Big Apple (7-11)

Fresh Apples, Honey, Skim Milk and Frozen Yogurt

## Hawaiian Shake (7-12)

Yogurt, Skim Milk, Banana, Strawberry and Mixed Fruit

## Healthy Starts

*(Nutritional Information Available On Request)*

## Tropical Quinoa and Fruit Breakfast Pudding (7-13)

## Fiber One Banana-Walnut Pancakes with Caramel Topping (7-14)

## Huevos Rancheros Quesadillas (7-15)

## Whole Grain Total No-Bake Apple Bars (7-16)

## Glazed Spiced Pumpkin Bars (7-17)



# Themed Breaks

## Sports Fanatic Break (10-1)

Pigs in a Blanket, Nachos with Salsa, Popcorn and Assorted Cookies, Served with Coke, Diet Coke, Sprite and Bottled Water

## Country Fair Fun Break (10-2)

Popcorn, Apple Pie, Fried Dough, and Mini Corn Dogs, Served with Apple Cider and Iced Tea/Lemonade

## Something Warm Break (10-3)

Peach or Apple Cobbler, Served with Whipped Cream and Warmed Cider

## Mexican Siesta Break (10-4)

Nachos with Salsa and Mexican Seven Layer Dip, Served with Punch

## Child's Play Break (10-5)

Bite Size Snickers and Bite Size Reese's Peanut Butter Cups, Served with Lemonade

## Wake-Up Break (10-6)

Assorted Muffins, Served with House Blend Coffee and Orange Juice

## Cookie Monster Break (10-7)

Assorted Peanut Butter, Chocolate Chip and Sugar Cookies, Served with Chilled Milk



# Entrée Salad Creations

## Grilled Chicken Caesar Salad (11-1)

Crisp Romaine, Marinated Grilled Chicken and Fresh Shaved Parmesan, Topped with Garlic Croutons, Served with a Creamy Caesar Dressing



## Island of Santorini Salad (11-4)

Fresh Greens, Feta Cheese, Black Olives, Red Onion, Diced Tomatoes, Cucumber and Green Peppers, Sprinkled with Dried Oregano, Served with a Greek Dressing

## Oriental Chicken Salad (11-5)

Breaded and Sliced Chicken Tenders on a Bed of Greens with Chopped Tomatoes, Bacon Bits, Scallions and Shredded Cheddar Cheese, Served with a Mandarin Orange Vinaigrette

## Chef Salad (11-6)

Our Own Classic Salad with Julienne Ham, Turkey, Swiss Cheese, Chopped Eggs, Tomatoes, and Cucumbers, Served with your Choice of Dressing

## Spinach Salad (11-7)

Fresh Baby Spinach with Sliced Mushrooms, Bacon Bits, Diced Tomatoes, Chopped Eggs and Croutons, Served with a Balsamic Vinaigrette

## Mediterranean

### Grilled Steak Salad (11-2)

Crisp Garden Greens with Sautéed Mushrooms and Onions, Cherry Tomatoes, Feta Cheese, Cucumbers, and Olives, Topped with Sliced Marinated Grilled Flank Steak, Served with a Ranch Dressing and Croutons



## Wild Garden Greens Salad (11-3)

A Blend of Blue Skye Mesclun Greens Tossed with Dried Cranberries, Toasted Pecans, Goat Cheese, Cherry Tomatoes and Shredded Carrots, Served with a Lite Vinaigrette



All Salads Include Assorted Breads, Rolls and Butter



# Delicatessen Lunches

## Bistro Sandwich Selections (14-1)

*Choose a Minimum of Three for Each Sandwich Style Ordered*

Overstuffed Turkey, Bacon and Cheese, Served on a Sourdough Roll

Albacore Tuna Salad with Crisp Lettuce and Tomato, Served on a French Roll

Shaved Roast Beef, Ham and Cheese, Served on a Hoagie Roll

Fried Chicken Sandwich with Crisp Lettuce and Sliced Tomato, Served on a Roll



Vegetarian Tortilla Wrap  
(Roasted and Grilled Vegetables)

Packets of Mayonnaise and Mustard,  
Served with a Cookie/Brownie Tray

## Classic Sandwich Platter (14-2)

Shaved Deli Style Ham, Lean Roast Beef and Roasted Turkey Sandwiches on Assorted Fresh Breads with Crisp Lettuce, Tomato and Cheese

Served with a Cookie/Brownie Tray

## Charcuterie Buffet (14-3)

Platters of Fresh Shaved Lean Roast Beef, Oven Roasted Turkey, Deli Style Ham, Tuna and Chicken Salad, Sliced Grilled Chicken, Roasted Vegetables, Crisp Lettuce, Tomato, Breads, Wraps and Rolls

Served with a Cookie/Brownie Tray

## North End Wraps (14-4)

Pesto Chicken, Roasted Red Peppers, Artichokes and Crisp Lettuce

Rosemary Beef with Sliced Onions, Crisp Lettuce and Red Bliss Potato Salad

Grilled Chicken with Hummus, Smoked Gouda, Sliced Red Onions and Green Leaf Lettuce

Italian Sopressata, Roma Tomatoes, Fresh Basil, Mozzarella Cheese, Roasted Red Peppers and Crisp Lettuce

Deli Style Ham, Turkey, Bacon, Muenster Cheese and Crisp Lettuce

Served with a Cookie/Brownie Tray

*All Lunches Served with Chips, Pickles and Assorted Beverages*



# Themed Buffets

## Southern Style Chicken Dinner (15-1)

Southern Fried Chicken or BBQ Chicken, Cole Slaw, Baked Beans, Biscuits, Corn on the Cob, Served with Chilled Watermelon for Dessert

## Pulled Pork and BBQ Chicken (15-2)

Pulled Pork and BBQ Chicken, Cole Slaw, Baked Potatoes, Fresh Baked Cornbread, Served with a Cookie/Brownie Tray for Dessert

## South of the Border (15-3)

Nachos and Salsa Taco Station with Ground Beef or Chicken Quesadillas, Served with Assorted Toppings: Crisp Lettuce, Tomatoes, Cheese, Sour Cream and Guacamole, Refried Beans and Spanish Rice, Served with Key Lime Pie for Dessert

## Asian Wok (15-4)

General Gau's Chicken, Teriyaki Beef, Steamed Asian White Rice, Stir Fried Vegetables, Mini Egg Rolls, Duck Sauce, Served with Fortune Cookies for Dessert

## Memphis BBQ Dinner (15-5)

Grilled Chicken Breasts, Peach Chutney, Sliced Pork Loin, Mashed Potatoes with Gravy, Green Beans, Buttered Corn, Tossed Green Salad, Dinner Rolls, Served with Chocolate-Banana Bread Pudding for Dessert

## Taste of Italy (15-6)

Choose Two Entrées:

Baked Ziti

Meat Lasagna

Vegetarian Lasagna

Chicken Parmesan with Pasta and Marinara Sauce

Fettuccine Primavera

Served with Garlic Bread Sticks, and Tiramisu for Dessert

## New York Deli (15-7)

Corned Beef, Pastrami, Roast Turkey Breast, Crisp Lettuce, Tomato Slices, Pita Bread, Bulky and Sourdough Rolls, Pickles, Cole Slaw, Pasta Salad and Fresh Fruit Salad, Served with Lemon and Cheese Bars for Dessert



*Themed Buffets  
Served with Assorted Beverages*

# Design Your Own Classic Buffet

## Salad (18-1)

Choice of One

Mixed Greens Salad  
Caesar Salad  
Fresh Fruit Salad

## Vegetables (18-2)

Choice of Two

Honey Glazed Carrots  
Sautéed Vegetables  
Broccoli Casserole  
Stir Fry Vegetables  
Fresh Steamed Green Beans  
Buttered Corn  
Broccoli Spears

## Starch (18-3)

Choice of One

Rosemary Roasted Red Potatoes  
Whipped Potatoes  
Buttered Egg Noodles  
Mashed Sweet Potatoes  
Wild Rice

## Entrées (18-4)

Choice of Two

Black Angus Meatloaf with Mushroom Sauce  
Beef Stroganoff with Sour Cream  
and Grilled Onions  
Fried Chicken Breast with Southern  
Style Cranberry Pan Gravy  
Honey Barbecue Roasted Chicken Breast  
Grilled Smoked Cumin and  
Lime Marinated Chicken  
Sautéed Medallions of Pork Loin  
with Mandarin Orange Glaze



Four Cheese Baked Lasagna  
or Vegetarian Lasagna

Baked Rigatoni with Spicy Chicken  
in Fra Diavolo Sauce

## Desserts (18-5)

Choice of One

Assorted Cookies  
Fresh Baked Brownies  
Warmed Bread Pudding, White Chocolate,  
Banana Nut, Raisin and Pecan  
White or Chocolate Frosted Sheet Cake  
Assorted Fruit Bars  
Gourmet Whoopie Pies, Red Velvet,  
Chocolate and Gingerbread

## Dessert Substitutions (18-6)

Key Lime Pie, Seasonal Berries,  
Cheesecake with Strawberry Topping  
or Chocolate Mousse

*Each Buffet is Served with  
Fresh-Dinner Rolls and Beverages.  
Custom and Seasonal Menus  
are Available Upon Request.*



# Barbecues

## Basic Barbecue (19-1)

Grilled Hamburgers, Veggie Burger, Hot Dogs, Cole Slaw, Potato or Pasta Salad and Baked Beans, Served with Watermelon and a Cookie/Brownie Tray for Dessert

## Southern Barbecue (19-2)

**Choice Of:** Open Fire Roasted Chicken or Honey-Stung Chicken, Served with Barbecued Baked Beans, Cheddar Bacon Mashed Potatoes, Creamy Cole Slaw and Biscuits with Honey Butter, Served with a Cookie/Brownie Tray for Dessert

## Lazy Summer Barbecue (19-3)

Lazy Country Chicken and Sliced Smoked Beef Brisket, Baked Beans, Cole Slaw, Macaroni and Cheese, Fiesta Cornbread Muffins, Served with a Cookie/Brownie Tray for Dessert

## Barbecue Chicken and Ribs (19-4)

Barbecue Chicken and Country Style Spareribs, Veggie Burgers, Corn on the Cob, Baked Potatoes, Tossed Salad with Dressings, Pasta or Potato Salad, Cole Slaw, Dinner Rolls, Served with Watermelon and a Cookie/Brownie Tray for Dessert

## New England Barbecue (19-5)

Grilled Chicken and Beef Kebobs, Garden Salad, Orzo Salad, Lemon Rice, Cornbread, Served with Watermelon and a Cookie/Brownie Tray for Dessert



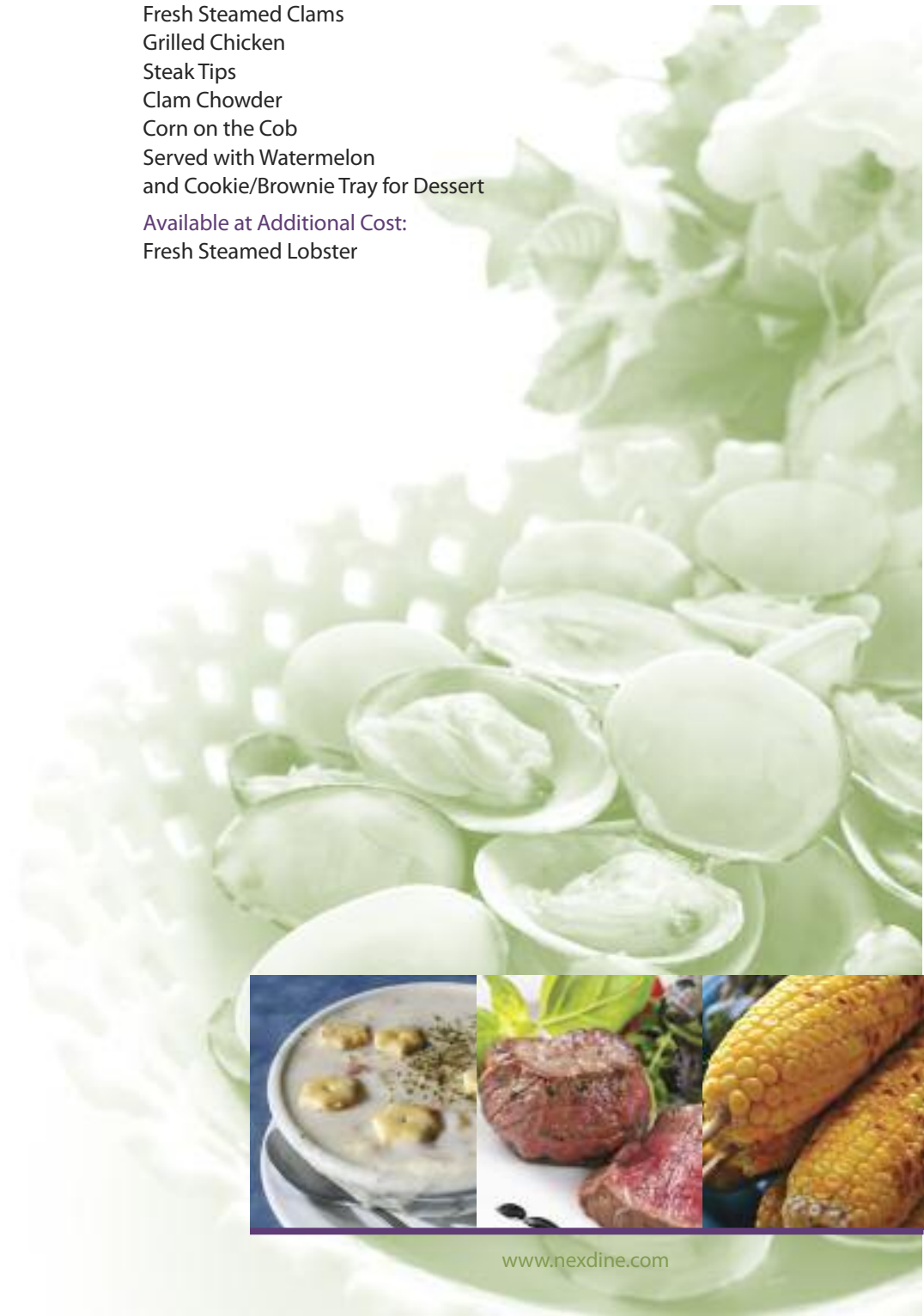
*All Menus are  
Served with Condiments  
and Assorted Beverages*

# *New England Clam Bake*

## **New England Clam Bake** (22-1)

Fresh Steamed Clams  
Grilled Chicken  
Steak Tips  
Clam Chowder  
Corn on the Cob  
Served with Watermelon  
and Cookie/Brownie Tray for Dessert

Available at Additional Cost:  
Fresh Steamed Lobster



# Passed Hors d'Oeuvres

## **Peking Duck** (23-1)

Grilled and Julienned Boneless Long Island Duck Breast with Slivered Scallions and Hoisin Sauce, Wrapped in a Homemade Scallion Pancake, Topped with Toasted Sesame Seeds

## **Parmesan Risotto Cake** (23-2)

Pan Seared Creamy Risotto, Parmesan and Roasted Garlic Dusted with Panko, Served with a Savory House Artichoke Pesto

## **Smoked Salmon Torte** (23-3)

Homemade Chive Crepe, Rolled with Smoked Salmon, Horseradish and Cream Cheese, Garnished with a Fresh Chive Drizzle

## **Mango and Brie Tartlet** (23-4)

Fresh Crème de Brie with Mango Chutney, Baked and Served with Chopped Macadamia Nuts

## **Thai Beef in Cool Cucumber Cup** (23-5)

Fresh Grilled and Shredded Thai Spiced Beef and Carrots, Served in a Crisp Cucumber Cup Garnished with Peanut Sauce Drizzle

## **Savory Fresh Fig and Gorgonzola Crisp Flatbread** (23-6)

Caramelized Onion, Fresh Figs, and Gorgonzola Topped on Crispy Grilled Flatbread

## **Rueben Reuben** (23-7)

A Fresh Approach to the Traditional Corned Beef and Rye; Chopped Sauerkraut, Corned Beef and Swiss, Russian Dressing and Wrapped in Fresh Rye Dough and Oven Baked

## **Rosemary and Garlic Grilled Shrimp** (23-8)

Fresh Prawns Marinated with Chopped Garlic and Rosemary—Open Fire Grilled and Chilled

## **Tropic-Isle Coconut Shrimp** (23-9)

Coconut Battered Shrimp, Golden Fried and Served with a Mango Rum Sauce

## **Red Potatoes Stuffed with Gorgonzola** (23-10)

Topped with Applewood Smoked Bacon and Walnuts

## **Hunter Style Wild Mushroom Stuffed Mushrooms** (23-11)

Fresh Button Mushrooms Stuffed with Assorted Wild Mushrooms and Hunter Style Demi-Glaze, Baked with a Sherry and Rosemary Essence and Pecorino Romano Cheese

## **Maple and Soy Glazed Scallops and Bacon** (23-12)

Fresh Dry Scallops Wrapped in Applewood Smoked Bacon, Basted with Pure Vermont Maple Syrup and Soy Sauce

## **Peking Ravioli** (24-1)

Freshly Steamed and Pan Seared, Served with Chef Myron's Authentic Yakitori Style Sauce

## **Spinach and Filo Tartlets** (24-2)

Braised Fresh Baby Spinach, Grated Swiss Cheese, Fresh Shitake Mushrooms Baked in a Golden Filo Cup

## **Thai Peanut Chicken Satay** (24-3)

Marinated and Grilled Chicken Satay, Served with a Authentic Spicy Thai Peanut Sauce

## **Maryland Style Pan Seared Crab Cakes** (24-4)

Authentic Mid-Atlantic Lump Blue Crab Cakes, Seared and Served with Fresh Lemon Horseradish Sauce

## **Korean Grilled Beef Skewers (Bul-Ko-Kee)** (24-5)

Marinated and Grilled Korean Style Beef Skewers, Mopped with a Green Onion and Garlic Sauce

## **Spiced Duck Confit with Wisconsin Sour Dried Cherries and Sugared Walnuts** (24-6)

Toasted Croustade Crowned with a Chilled Duck Salad and Garnished with Fresh Chopped Chives

## **Savory Beef Empanadas** (24-7)

Savory Shredded Beef Stuffed in a Golden Pastry and Baked with Spiced Rum Glaze



# Premium Passed Hors d'Oeuvres

## Shaved Pesto Crusted Tenderloin of Beef on Crostini (26-1)

Grilled Beef Tenderloin, Shaved Thin  
Served Atop a Garlic-Sourdough Crostini  
with a Lemon Horseradish Sauce

## California Maki with Lobster Crown (26-2)

Traditional California Maki, Topped with  
Fresh New England Style Lobster Salad

## Lobster Quesadilla (26-3)

Fresh Maine Lobster, Chopped Tomatoes  
and Fresh Cilantro, Combined with Shaved  
Pepper Jack Cheese, Grilled in a Flour Tortilla,  
Served with an Avocado Crème Fraîche

## Grilled Baby Lamb Chops (26-4)

Brushed with Rosemary and Dijon,  
Open Fire Grilled, Served with  
a Fresh Mint Gazpacho Relish



# Stationary Hors d'Oeuvres

## Artisan Cheese Platter (27-1)

An Artistic Presentation of Select Imported and Domestic Cheeses from Some of the Finest Cheese Makers. All Cheese is Labeled by Name, Presented in its Natural Form or Wedge Cut and Beautifully Displayed on a Platter

International and Domestic Cheese Table is Adorned with Fresh Berries, Grapes, Dried Fruit and Spiced Nuts, Accompanied by Fancy Crackers, Sliced French Baguettes and Parmesan Bread Sticks

## Seafood Martini Bar (27-2)

(Chef Appointed)

A Unique Seafood Display of Black Tiger Shrimp, New England Cape Scallops, Prince Edward Island Mussels and Lump Maryland Blue Crab Elegantly Presented in Contemporary Martini Glasses Accented with Lemon Wheel Twists, Chives, Stone Crab Mustard and Spicy Cocktail Sauce

## Indonesian Lettuce Wrap Station (27-3)

(Chef Appointed)

Shredded Thai Spiced Beef and Finely Julienned Red Peppers, Tossed with a Thai Sweet Chili Sauce or Shredded Spicy Thai Chicken with Finely Julienned Carrots, Tossed in an Authentic Indonesian Peanut Sauce Wrapped in a Butter Lettuce Leaf Bundle, Garnished with Fried Wonton Crisps, Duck Sauce and Hot Mustard

## Japanese Sushi Bar (27-4)

(Chef Appointed)

Prepared to Order by Master Sushi Chefs and Beautifully Presented, a Table of Assorted Maki and Nigiri Sushi, Garnished in Traditional Japanese Style, Served with Pickled Ginger, Wasabi, Soy Sauce and Chop Sticks

## Mediterranean Tapas Table (27-5)

Creatively Displayed Fresh Sliced Gourmet Cheeses Presented in Natural Form, Italian Salami, Prosciutto and Our Own Gorgonzola Stuffed Meatballs, Accompanied with an Eclectic Variety of Select Olives, Anchovies, Roasted Vegetables, Tuscan White Bean and Sundried Tomato Dip, Artisan Breads and Croustades

## Asian Noodle and Dumpling Station (27-6)

Pan Seared and Skewered Vegetable, Chicken and Shrimp Dumplings, Served with Chinese Hot Mustard, Soy Sauce, Sweet and Sour Sauce, Fried Wonton Crisps and a Cool Ginger Shaved Cucumber Salad, Complemented with Sesame-Peanut Soba Noodles, Chili Udon Noodles and Cilantro Thai Glass Noodles, Chopped Peanuts, Soy Sauce and Chop Sticks





# Salads

## **Tuscany Caesar Nested in a Parmesan Cup** (30-1)

Crisp Hand Torn Romaine, Shaved Romano Cheese, Toasted Garlic Croutons, Tossed with a Creamy Saratoga Caesar Dressing, Presented in a Savory Homemade Parmesan Cup

## **Watercress and Rocket** (30-2)

Beautifully Presented Fresh Greens Tossed with Olive Oil and White Balsamic Vinegar, Yellow Teardrop Tomatoes, Cured Olives, Emanthaler Swiss and Roasted Peppers

## **Blue Sky Spring Greens Salad** (30-3)

Assorted Baby Greens with Toasted Pine Nuts, Yellow Sundried Tomatoes and Mozzarella Globes, Served with a Champagne Vinaigrette

## **Chop House Wedge** (30-4)

Crisp Iceberg Wedge, Topped with Crumbled Maytag Blue Cheese, Diced Vine Ripened Tomatoes, Imitation Bacon Bits and Toasted Pistachio, Served with a Creamy Blue Cheese Dressing

## **October Salad** (30-5)

Wild Field Greens, Sugared Walnuts, Creamy Goat Cheese, Toasted Pumpkin Seeds, Dried Blueberries, Served with a Homemade Cider Vinaigrette

## **Garden Fresh Salad** (30-6)

Crisp Garden Greens, Cherry Tomatoes, English Cucumbers, Shaved Red Onions, Black Olives and Croutons, Served with a Fresh Herb and Olive Oil Vinaigrette

## **Mediterranean Roasted Vegetable Salad** (30-7)

Roasted and Grilled Portabella Mushrooms, Tri-Colored Peppers, Beef Steak Tomatoes, Watercress, Fresh Basil, Served with a Roasted Garlic Vinaigrette

## **Santorini Island Spinach Salad** (30-8)

Baby Spinach, Sliced White Button Mushrooms, Chopped Eggs, Greek Olives, Feta Cheese, Fresh Oregano, Served with a Creamy Greek Dressing

## **European Salad** (30-9)

A Blend of Radicchio, Endive and Romaine, Dried Cranberries, Spiced Pecans and Shredded Carrots, Served with a Raspberry Vinaigrette

## **Asian Noodle and Vegetable Salad** (30-10)

Stir-Fried Fresh Asian Vegetables, Seasoned with Rice Wine Vinegar, Sesame, Ponzu, Served on a Bed of Tangled Noodles



# Entrées

## Main Course – Seafood

### Maple and Whole Grain Mustard Salmon (31-1)

Fresh Atlantic Salmon Filet, Pan-Seared and Roasted with a Pure Vermont Maple Syrup and Whole Grain Mustard Glaze

### Maryland Blue Crab Stuffed Filet of Sole (31-2)

Lump Crabmeat and Buttery Crumbs, Combined with White Wine, Aged Cheddar and Fresh Lemon Juice, Baked and Served with a Pure Cream and Sherry Sauce

### Grilled Fresh Swordfish (31-3)

Center Cut, Trimmed to Perfection, Grilled with Lemon and Drizzled with Santisi Novello

### Chilean Sea Bass (31-4)

Freshly Cut, Seasoned and Pan Seared, Served with a Fresh Chive Oil



# Entrées

## Main Course – Beef and Pork

### Maple and Bourbon Slow Roasted Prime Rib of Beef <sup>(34-1)</sup>

Served with Natural Pan Jus

### Roasted and Fresh Carved Tenderloin of Beef <sup>(34-2)</sup>

Expertly Seasoned and Broiled, this Aged Beef Tenderloin is Served with a Shitake and Merlot Sauce

### Roasted Tenderloin with Prosciutto, Pesto and Garlic <sup>(34-3)</sup>

Certified Angus Tenderloin, Stuffed with Prosciutto, Roasted Garlic Clove and Basil Pesto, Marinated with Lemon and Kosher Salt, Open Flame Grilled and Oven Roasted, Served with a Rich Cabernet and Roasted Shallot Demi-Glaze

### Grilled New York Sirloin <sup>(34-4)</sup>

Grilled with Chop-House Spices and Served with Braised Wild Mushrooms and Peppercorn Cream

Available at Additional Cost:  
Pan Seared Crab Cake with  
a Lemon Horseradish Sauce

### Braised Veal Chop <sup>(34-5)</sup>

Stuffed with Fresh New Season Asparagus, Prosciutto and Provolone Cheese, Served on a Warmed Wild Mushroom Ragout

### Open-Flame Broiled Filet Mignon <sup>(34-6)</sup>

Certified Angus Filet, Seasoned and Grilled, Served with a Lemon Horseradish Sauce or a Savory Rosemary, Shallot and Red Wine Reduction

Available at Additional Cost:  
Rosemary and Garlic Grilled Shrimp

### Harvest Roast Stuffed Pork Loin <sup>(34-7)</sup>

Dried Cranberries, Wild Rice and Shallots Topped with a Port Demi-Glaze

### Italian Roast Porketta <sup>(34-8)</sup>

Seasoned Porketta Roast with Garlic Potatoes and Spinach Pomegranate Salad



# Entrées

## Main Course – Poultry

### Sautéed Chicken and Shitake Mushroom Marsala (35-1)

Thin Cutlets of Boneless Chicken Breast, Dredged with Seasoned Flour, Sautéed and Finished with Fresh Shitake Mushrooms and Sweet Marsala Wine

### Crispy Long Island Duck (35-2)

Grilled to Perfection and Served with Your Choice of the Following: Cranberry and Onion Coulis, Blood Orange and Five Spice Demi-Glaze, Mandarin Ginger and Pear Compote or Fresh Figs, Raisin and Cider Vinegar Chutney

### Lemon Chicken Picatta (35-3)

Medallions of Boneless Chicken Breast, Pan Seared with Fresh Lemon, Parsley, Capers and Fresh Homemade Stock

### Grilled Boneless Chicken Breasts (35-4)

Grilled Chicken Breast with Fresh Rosemary, Sea Salt and Olive Oil

### Design Your Own Stuffed Chicken Breast (35-5)

Our Chef Can Help You Build an Exciting Stuffing for Your Chicken Breast

Available at Additional Cost:  
Statler (Airline) Breasts

### Grilled Chipotle Seasoned Boneless Chicken Breast (35-6)

Topped with Cilantro and Lime Corn Salsa

### Honey Lavender Chicken (35-7)

Sautéed Butterfly Chicken, with Sweet Hawaiian Clove Honey, Lavender and Pecans, Finished with Dairy Fresh Cream and Homemade Stock

### Tuscany Chicken, Statler (35-8)

Sautéed Boneless Breast with Black Olives, Sun-Dried Tomatoes, Artichokes, Garlic and Fresh Chives in a Chardonnay and White Balsamic Sauce, Topped with Shaved Romano Cheese



# HealthSense™ Menu



## Sandwiches

### Buffalo Chicken Sandwich (38-1)

Grilled Chicken in Hot Sauce, Lettuce, Tomato and Blue Cheese Dressing, Served on a Whole Wheat Bun

### Fresh "Lite" Turkey Salad (38-2)

Fresh Roasted "In-House" Turkey, Chopped with Fresh Celery and Light Mayonnaise, Served on a Baguette or Pita Bread



### Vegetarian Chick Pea Salad (38-3)

Chopped Chick Peas, Celery, Spices Lightly Mixed, Served in a Wrap

### Tuna Cole Slaw Wrap (38-4)

Water-Packed Tuna, Shredded Cabbage with "Slaw" Dressing Served in a Whole Wheat Wrap

### Crockpot Southern BBQ Chicken (38-5)

A Business Lunchtime Favorite, With Lettuce, Sliced Tomato, Served on Whole Wheat Bread or Pita Bread



### The Garden Patch Salad Wrap (38-6)

A Mixture of Tomatoes, Assorted Beans and Sprouts, with "Simply Dressed" Ranch Dressing, Served in a Whole Wheat Wrap or Pita Bread

### Shanghai Beef Wrap (38-7)

Shredded Asian Vegetables, Thin Sliced Beef, Watercress and Teriyaki Sauce

HealthSense Menu  
See Page 47 for Nutritional Facts



## Salads



### Le Reine's Vegetable Dinner Salad (39-1)

Mixed Greens Salad, Farm Fresh Tomatoes, Onions, Cucumbers, Bell Peppers, Strawberry Slices and Almonds, Served with a Raspberry Vinaigrette Dressing

### Quesadilla Explosion Salad (39-2)

Mixed Greens, Grilled Chicken, Baked Tortilla Strips, Black Beans, Roasted Corn, Avocado, Tomato Wedges, Served with a Chipotle Dressing

### Asian Chicken Salad (39-3)

Mixed Greens, Sesame Chicken, Bell Peppers, Shaved Carrots, Mushrooms, Scallions, Cilantro, Cucumber, Mandarin Oranges, Served with a Lo-Fat Ginger-Orange Vinaigrette

### Grilled Cajun Chicken Salad (39-4)

Grilled Chicken Breast with Crisp Romaine Leaves, Served with a Lo-Fat Caesar Dressing

### Roasted Beet Salad (39-5)

Fresh Golden and Red Beets, Olive Oil, Sherry, Fresh Thyme, Mint, Tossed with Fresh Greens, Feta Cheese, Served with Soft Pita Bread



### Spinach-Berry Salad (39-6)

Fresh Baby Spinach with Sliced Strawberries, Honey and Olive Oil Almonds, Served with a Dijon and Balsamic Vinegar

## Entrées



### Steamed Mixed Vegetables (39-7)

Steamed Fresh Mixed Vegetables, Served with Brown Rice of the Day, and Multi-Grain Rolls



### Veggie Chili (39-8)

Mixture of Garden Vegetables and Beans Delightfully Done, Gently Placed on a Bed of Brown Rice, Topped with Shredded Cheese

### Fresh Salmon (39-9)

Baked and Topped with Your Choice of Tangy Tomato Sauce or Mushroom Basil Cream Sauce, Served with Your Choice of Brown Rice of the Day or Baked Potato and Steamed Vegetables

### Guacamole Platter (39-10)

Avocados, Chili, Brown Rice of the Day, Israeli Salad and Sour Cream, Served with Two Pitas

HealthSense Menu  
See Page 47 for Nutritional Facts



# Gluten-Free Entrées and Desserts

## Entrées

### Lemon and Herb Marinated Pork Tenderloins (42-1)

With Roasted Tomatoes and Asparagus,  
Served with Grilled Potatoes

### Naked Fresh Salmon Filet (42-2)

Baked, Grilled or Poached with Steamed  
Fresh Asparagus and Cranberry Quinoa

### Chicken Scallopine (42-3)

Served with Fresh Sage and Fontina  
over Basmati Rice and Fresh Roasted  
Vegetables

### Grilled Jerk Chicken (42-4)

Served with Spicy Baked Chick Peas  
and Caribbean Fruited Confetti Rice

## Desserts

### Gluten-Free Snickerdoodles (42-5)

### Chocolate Raspberry Pie (42-6)

### Elegant Chocolate Cake with Coconut Filling (42-7)

### Lemon Luscious Cake (42-8)



# Desserts

## Sweet Streets (43-1)

Chocolate Lovin' Spoon Cake  
Sour Cream Coffee Cake  
Red Velvet Layer Cake  
Individual Chocolate Molten Lava Cake  
Blueberry Cheesecake Brulée  
Lemon Luscious Dessert Bars  
Reese's Peanut Butter Torte  
Carrot Cake with Cream Cheese Frosting

## Whoopie Pie Buffets (43-2)

(Mini or Full Size)  
A Gourmet Collection of Gingerbread, Chocolate, Red Velvet, Pumpkin and Other Custom Flavors

## Handmade Gourmet Cupcakes (43-3)

German Chocolate, Peanut Butter, Lemon Filled and Many Other Flavors and Fillings

## Other Decadent Suggestions (43-4)

Death by Chocolate Trifle with Fresh Whipped Cream and Chopped Walnuts

## Tiramisu (43-5)

An Italian Classic and Favorite

## Assorted Cheesecakes (43-6)

Served with Fresh Fruit, Berries and Sweet Toppings

## Blueberry and Lemon Curd Torte (43-7)

With Apricot Glaze

## Fresh Baked and Served Warm (43-8)

Apple Crisp, Banana and Chocolate Chip Bread Pudding, Peach or Blueberry Cobbler, Served with Fresh Whipped Cream

## Assorted Fresh Baked Pies (43-9)

## Ice Cream Sundae Bars (43-10)

Unlimited Suggestions, Please Speak with Your Chef to Discuss Options

## Fresh Berry Shortcake Bar (43-11)

Sponge Cake, Biscuits and Your Choice of Berries, Strawberries, Blueberries or Ginger Grilled Peaches





# Planning Your Event

# Notes

Understanding the profile of your guests will help you better plan to meet their needs. Here are some general guidelines to consider when developing the menu for your event.

- Offer at least two choices of entrees (three is better)
- Offer three or more salad dressing options
- Serve all condiments on the side
- Offer two dessert options: one very indulgent, one healthy
- Older groups of attendees may prefer a milder menu
- Attendees concerned about health may prefer more seafood and vegetable options
- Younger or middle-aged attendees may prefer spicier, more adventurous meals

When selecting the menu, the time of year should play a role in determining food and beverage. Take into consideration which items are in season for spring or winter menus. Another important factor is to consider the region or location of the event and popular food items from the area. Incorporate fresh seafood or regionally grown produce.

Select a menu that fits the event schedule. Sometimes the clock will be the greatest guide in determining the menu for an event.

- Box lunches are best if you have 30 minutes or are on the go
- Plated meals usually require at least 1.5 hours
- Buffets may be finished in about 1 hour
- Cocktail receptions require a minimum of 1 hour before dinner
- Working breakfasts or lunches should incorporate menu items that can hold up for longer periods of time

Before any event, it is critical for an event planner to find out if any of the guests have a special need so that the catering manager can address those needs prior to the event.

- Food allergies
- Dietary restrictions

Choose the appropriate room layout that supports your event objectives and allows space for people to move. If you're serving a meal, the tables will be filled with used dishes and glassware, in addition to binders, notepads and pens.

- Boardroom setup should be for a maximum of 15 guests
- U-shape and rectangle table layout to promote discussion
- Classroom style is great for a presentation
- Banquet style promotes small group discussions

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---

---





# Nutritional Facts HealthSense™ Menu



100 Pleasant Street, Dracut, MA 01826 978-674-8464 www.nexdine.com

## Buffalo Chicken Sandwich

- Servings Per Recipe: 6  
Amount Per Serving
- Calories: 269.2
  - Total Fat: 4.9 g
  - Cholesterol: 55.0 mg
  - Sodium: 969.3 mg
  - Total Carbs: 27.7 g
  - Dietary Fiber: 4.4 g
  - Protein: 30.3 g

## Fresh "Lite" Turkey Salad

- Servings Per Recipe: 9  
Amount Per Serving
- Calories: 93.7
  - Total Fat: 4.6 g
  - Cholesterol: 21.7 mg
  - Sodium: 608.9 mg
  - Total Carbs: 3.1 g
  - Dietary Fiber: 0.6 g
  - Protein: 8.9 g

## Vegetarian Chick Pea Salad

- Servings Per Recipe: 4  
Amount Per Serving
- Calories: 158.2
  - Total Fat: 4.8 g
  - Cholesterol: 3.9 mg
  - Sodium: 458.1 mg
  - Total Carbs: 24.0 g
  - Dietary Fiber: 4.6 g
  - Protein: 4.7 g

## Tuna Cole Slaw Wrap

- Servings Per Recipe: 4  
Amount Per Serving
- Calories: 225.5
  - Total Fat: 4.5 g
  - Cholesterol: 31.1 mg
  - Sodium: 758.5 mg
  - Total Carbs: 30.7 g
  - Dietary Fiber: 14.9 g
  - Protein: 28.5 g

## Crockpot Southern BBQ Chicken

- Servings Per Recipe: 12  
Amount Per Serving
- Calories: 146.2
  - Total Fat: 1.5 g
  - Cholesterol: 65.7 mg
  - Sodium: 186.3 mg
  - Total Carbs: 5.0 g
  - Dietary Fiber: 0.6 g
  - Protein: 26.7 g

## The Garden Patch Salad Wrap

- Servings Per Recipe: 1  
Amount Per Serving
- Calories: 212
  - Total Fat: 15.3 g
  - Cholesterol: 15.2 mg
  - Sodium: 435.6 mg
  - Total Carbs: 14.2 g
  - Dietary Fiber: 3.5 g
  - Protein: 7.6 g

## Shanghai Beef Wrap

- Servings Per Recipe: 1  
Amount Per Serving
- Calories: 130.2
  - Total Fat: 0.9 g
  - Cholesterol: 0.0 mg
  - Sodium: 4,784.0 mg
  - Total Carbs: 27.6 g
  - Dietary Fiber: 0.9 g
  - Protein: 4.1 g

## Le Reine's Vegetable Dinner Salad

- Servings Per Recipe: 4  
Amount Per Serving
- Calories: 38.1
  - Total Fat: 0.4 g
  - Cholesterol: 0.0 mg
  - Sodium: 15.2 mg
  - Total Carbs: 8.1 g
  - Dietary Fiber: 2.5 g
  - Protein: 2.6 g

## Quesadilla Explosion Salad

- Servings Per Recipe: 1  
Amount Per Serving
- Calories: 384.5
  - Total Fat: 7.9 g
  - Cholesterol: 7.2 mg
  - Sodium: 1,554.4 mg
  - Total Carbs: 58.8 g
  - Dietary Fiber: 18.9 g
  - Protein: 26.4 g

## Asian Chicken Salad

- Servings Per Recipe: 1  
Amount Per Serving
- Calories: 165.5
  - Total Fat: 6.9 g
  - Cholesterol: 20.6 mg
  - Sodium: 119.9 mg
  - Total Carbs: 17.5 g
  - Dietary Fiber: 4.0 g
  - Protein: 10.9 g

## Grilled Cajun Chicken Salad

- Servings Per Recipe: 3  
Amount Per Serving
- Calories: 196.1
  - Total Fat: 3.3 g
  - Cholesterol: 72.4 mg
  - Sodium: 303.2 mg
  - Total Carbs: 7.4 g
  - Dietary Fiber: 2.0 g
  - Protein: 31.7 g

## Roasted Beet Salad

- Servings Per Recipe: 4  
Amount Per Serving
- Calories: 189.3
  - Total Fat: 13.4 g
  - Cholesterol: 12.6 mg
  - Sodium: 259.9 mg
  - Total Carbs: 13.9 g
  - Dietary Fiber: 4.2 g
  - Protein: 4.4 g

## Spinach-Berry Salad

- Servings Per Recipe: 4  
Amount Per Serving
- Calories: 162.5
  - Total Fat: 15.2 g
  - Cholesterol: 0.0 mg
  - Sodium: 49.4 mg
  - Total Carbs: 6.2 g
  - Dietary Fiber: 2.2 g
  - Protein: 2.7 g



Please scan for more information  
regarding HealthSense Catering  
and Cooking.



Thank you for the opportunity to serve you.  
To learn more or take our survey please scan .



100 Pleasant Street, Dracut, MA 01826 978-674-8464 [www.nexdine.com](http://www.nexdine.com)