

Corporate Breakfasts		
Priced per Person - Minimum eight persons		
Salads		
Morning Harvest	Assorted juice, Bagels, Danish, Nut Bread, Cream Cheese, Butter, Preserves and an Assorted Fruit Display.	<i>\$7.95</i>
Continental Breakfast	Assorted juice, Croissants, Muffins, Danish, Preserves, Butter and an Assorted Fruit Display.	<i>\$8.95</i>
Jerusalem Sunrise	Assorted juice, Scrambled eggs with Fresh Tomatoes, Onions and Herbs, served with Fava Beans sautéed in Olive Oil, Falafel, Tomato-Cucumber salad, Lemon Tahini Dressing, Pita Bread and Assorted Fruit Display.	<i>\$9.95</i>
Coffee Service (Includes Container, sugar, sweet n' low, creamers, cups)		
30 Cups		<i>\$1.25</i>
55 Cups		<i>\$1.15</i>
100 Cups		<i>\$1.00</i>
Power Luncheons		
Priced per Person - Minimum eight persons		
Sandwich Selections: Turkey, Smoked Montreal Meat, Smoked Salmon, Roast Beef, Chicken Salad, or Tuna Salad served with cheese and assorted bread.		
Option One	Sandwich of your choice.	<i>\$5.99</i>
Option Two	Sandwich of your choice; Apple, Chips and Cookies.	<i>\$7.95</i>
Option Three	Sandwich of your choice; Salad (Potato, Macaroni, or Cole Slaw).	<i>\$7.95</i>
Option Four	Sandwich of your choice; Chips, Cookie and Pickle with your choice of Bread and Soda.	<i>\$9.50</i>
Option Five	Deluxe Chef Salad, Greek Salad, Choice of Dressing, Crackers and Soda.	<i>\$9.50</i>
Option Six	Deluxe Italian Tossed Salad, Choice of Dressing, Banana Nut Bread, Crackers and Soda.	<i>\$9.50</i>
Option Seven	Chicken or Tuna Salad Stuffed in a Tomato, Fruit Salad, Crackers Dessert and Soda.	<i>\$9.95</i>
Option Eight	Sandwich of your choice, Pasta Salad, or Potato Salad, Fruit Salad, Pickle, Dessert and Soda.	<i>\$9.95</i>
Option Nine	Grilled Chicken Caesar Salad with Parmesan Dressing Roll, Butter, Dessert and Soda.	<i>\$10.95</i>

Power Platter Buffet	Roast Beef, Turkey Breast, Beef Salami, Swiss and American Cheese displayed on platters with Condiments, Lettuce, Tomato, Pickle Tray, Potato Salad or Cole Slaw, Fresh Fruit Salad, Assorted Breads and Rolls, Brownie, Cookie and Iced Tea.	<i>\$10.95</i>
Power Sandwich Buffet	Roast Beef, Turkey, Tuna or Chicken Salad Sandwiches Dressed and Stacked on a tray. Mayonnaise, Mustard, Deviled Eggs, Potato Salad, Assorted Pickles, Brownie or Cookie and Iced Tea.	<i>\$9.95</i>
Gourmet Salad Box Lunches		
Priced per Person - Minimum eight persons		
Each lunch contains napkins, forks, knives, spoons as well as salt & pepper.		
Grilled Chicken Fusilli	Grilled Chicken sliced and tossed with Fusilli Pasta, seasonal Vegetables in a Basil Pesto Vinaigrette served with Sun-Dried-Tomato Dressing, Fresh Fruit, Roll and Butter.	<i>\$9.95</i>
Fatouch Salad with Chicken Kabab	Romaine Lettuce, Diced Tomato, Red Onion, Crispy Pita, Mint, Lemon, Olive Oil Dressing served with Chicken Kabob and Grilled Vegetables.	<i>\$9.95</i>
Shrimp and Seafood Pasta Salad	Prepared with a Mayonnaise Pesto-Based Dressing and served with Tomato Zucchini Vinaigrette, Fresh Fruit, Roll and Butter and Lemon Squares.	<i>\$11.95</i>
Grilled Chicken Caesar	Seasoned Chicken Breast on a bed of Romaine with Croutons and Parmesan Dressing (on the side), served with Pasta Salad, Fresh Fruit, Roll and butter and Italian Cream Cake.	<i>\$10.95</i>
Cypress Chicken Salad	Breast of Chicken, sliced and tossed in our Special Dressing with Grapes and Pecans, served with Pasta Salad, Fresh Fruit, Roll and Butter and Plain Cheesecake.	<i>\$12.95</i>
Divine Chicken Salad	Sliced Chicken Breast, Sun dried Tomato, Fresh Pear, Toasted Walnuts on a bed of greens, served with Balsamic Vinaigrette, Fresh Fruit, Roll and Butter and Chocolate Raspberry Cake.	<i>\$12.95</i>
Greek Style Chicken Farfalle	Breast of Chicken sliced and tossed with Farfalle, Calamata Olives, Feta Cheese and Peppers tossed in our Greek Vinaigrette, Fresh Fruit, Roll and Butter and Baklava.	<i>\$12.95</i>
VIP Box Lunch		

Priced per Person - Minimum eight persons		
Try our V.I.P. Box Lunch. It is highly recommended by the Chef.		
The Traditional	Roast Beef, Turkey Breast, Chicken Salad, Tuna Salad, or Corned Beef with American, Swiss or Provolone Cheese on your choice of assorted bread with your choice of Potato or Pasta Salad and Fresh Fruit, with Dessert and condiments.	\$9.95
Specialty Meats	Smoked Turkey and Provolone Cheese or Smoked Montreal Meat and Swiss on your choice of Bread or Roll with Pasta or Potato Salad, Fresh Fruit and Chocolate Chip Cookie.	\$10.95
Veggie Delight	Tabouli, Leafy Lettuce, Feta Cheese, Assorted Pickles Falafel, BabaGhanouj served with home made Pita and Fruit Salad.	\$9.95
The Boss Beef	Our roasted juicy Top Round Roast Beef with Swiss Cheese on a White Roll with Horseradish Sauce served with Pasta Salad, Fresh Fruit and Cheesecake.	\$11.95
Texas Club	Cajun Chicken Breast Sliced and tossed in a Basil Pesto Mayo Topped with Swiss Cheese on a Whole Wheat Roll with Potato Salad, Fresh Fruit and Brownie.	\$11.95
New Yorker	Corned Beef, Pastrami and Swiss with Dijon Mustard, Cole Slaw on a Onion Kaiser Roll served with Pasta Salad, Fresh Fruit and Marble Cheese Cake.	\$11.95
Build Your Own Sandwich	Extra Lean Roast Beef, Turkey Breast, Cajun Chicken Tuna Salad, Egg Salad, stacked on a tray with Condiments, Lettuce, Tomato, Pickle Tray, Pasta Salad, Fresh Fruit Salad, Desserts and set-ups.	\$11.95
V.I.P Hot Buffets		
Priced per Person - Minimum eight persons		
To ensure that our food remains fresh and hot, all items are delivered in specially designed thermal containers.		
<i>Pastas</i>		
Lasagna	Our famous Lasagna layered with three types of cheese, beef and our own Marinara Sauce, served with a Caesar Salad, Garlic Toast and Brownie.	\$8.95
Mom's Spaghetti	Spaghetti tossed with a Marinara Sauce served with Tossed Salad, Garlic Toast,	\$7.95

	and Chocolate Chip Cookie.	
Spaghetti Polonaise	Spaghetti tossed with Polonaise Sauce and Parmesan Cheese served with Tossed Salad, Garlic Toast, and Chocolate Chip Cookie.	\$9.95
Linguini with Grilled Chicken	Linguini tossed with Marinara Sauce, Parmesan Cheese, Grilled Chicken and Roasted Pepper served with Tossed Salad, Garlic Toast, and Fuccia.	\$9.95
Pasta Farfalle	Farfalle Pasta Tossed with Tomato concasse, Fresh Basil and Virgin Olive Oil, served with Caesar Salad, Roll and Butter and Mango Cheese Cake.	\$10.95
Fettuccini Alfredo	Spinach and Egg Fettuccini tossed in a Creamy Parmesan Cheese Sauce served with a Caesar Salad, Garlic Toast, and White Chocolate tiramisu.	\$11.50
Tri color Fusilli	Fusilli Pasta tossed with Oyster Mushrooms, roasted red Peppers, and Red Onion in a spicy Pesto Cream Sauce topped off with Sun dried Tomato and Pine Nuts, served with Tossed Salad, Roll and Butter and Brownie.	\$11.50
Linguini Verde	Spinach Linguini with Spicy Cajun Chicken, Mushrooms, Roasted Red Peppers tossed in a Parmesan Cheese Sauce served with a Tossed Salad, Garlic Toast and White Chocolate Chip Cookie.	\$11.50
Fettuccini alfredo	Fettuccini tossed with Chicken Strips, fresh Spinach sauté in a Creamy Alfredo Sauce, topped off with Parmesan and Romano Cheese served with a Tossed Salad, Garlic Toast and Chocolate Raspberry Cake.	\$11.95
Basilique's angel	Angel Hair Pasta, Sun Dried Tomatoes in a Basil Pesto Olive Oil Sauce, tossed with tiger prawns Shrimp, served with a Tossed Salad, Roll and Butter and Chocolate Mouse.	\$15.95
<i>Poultry</i>		
Chicken Paella	Grilled Chicken Breast, shrimp ,Tomato concasse , Olives, Garbanzo Beans, green peas and other spices, tossed with Rice and	\$10.95

	served with a Spanish Tossed Salad, Rolls, Butter and a Chocolate Chip Cookie.	
Honey Mustard Chicken	Boneless Breast of Chicken sliced and served with Rice Pilaf, Tossed Salad, Roll and Butter and a Lemon bar.	\$8.95
Baked Chicken Italiano	Bone-In Chicken dusted with Romano Cheese, breaded and baked. Served with Parisian Potatoes and Sautéed Vegetables , Tossed Salad, Roll and Butter and a Chocolate Chip Cookie.	\$10.95
Barbequed Chicken	Bone-In Chicken basted in our own BBQ Sauce served with Potato Salad, Cole Slaw, Pickles, Onions, Bread and Butter and a Brownie.	\$8.95
Mustard Thyme Chicken	Bone-In Chicken roasted and basted with a Mustard Thyme Sauce, Vermacili Rice, Tossed Salad, Roll and Butter and a White Chocolate Chip Cookie.	\$9.95
Chicken Fricassee	Boneless Breast of Chicken lightly breaded and pan fried and covered with a French style Fricassee Sauce served with steamed Basmati Rice, Tossed Salad, Roll and Butter Broun Crème Brule.	\$10.95
Grilled Chicken Monterey	Boneless Chicken Breast with fresh Tomato Cilantro sauce topped with Monterey Jack Cheese, served with Garlic Butter Baby Carrot, Green Beans and Rice Pilaf, Tossed Salad, Roll and Butter, Ice Crème Rice budding.	\$11.95
Chicken Parmesan	Boneless Breast of Chicken lightly dusted and baked in our Marinara Sauce and topped with Mozzarella Cheese served with Linguini tossed in a Butter Parmesan sauce, Tossed Salad, Roll and Butter and Banana Bread.	\$9.95
Chicken Artichoke Italian	Boneless Breast of Chicken sliced and tossed in a Creamy Tomato and Artichoke Sauce served with Angel Hair Pasta in a light butter and Parmesan Sauce, Tossed Salad, Garlic Toast, and Tiramisu.	\$11.95
Chicken Dijon	Boneless Chicken Breast sautéed in a Dijon Mustard Cream Sauce with Artichokes served with a Farfalle Pasta, Tomato-Feta	\$9.95

	Cucumber Salad, Roll and Butter and Chocolate Chip Cookie.	
<i>Beef</i>		
Meat Loaf	Meat Loaf topped off with a Brown Sauce, served with Green Beans, Carrot, Mashed Potatoes, Roll and Butter, Chocolate Chip Cookies.	\$9.95
BBQ Baker	Idaho Baked Potato served with BBQ Beef, Butter, Sour Cream, Green Onion, Cheddar Cheese, Tossed Salad, your choice of dressing, Roll and Butter, and Brownie.	\$10.95
Beef Stroganoff	Strips of Beef in a Stroganoff Sauce topped off with Sautéed Mushrooms, Pickles, served with Noodles, Tossed Salad, Roll and Butter and White Chocolate Chip Cookie.	\$9.95
Grilled Napoli Steak	NY Steak grilled and topped with Tomato, Concasse Sauce, Mozzarella Cheese served with Herb Linguini, Caesar Salad, Roll and Butter, Tiramisu.	\$11.95
Shepard's Pie	Seasoned Beef stewed with Vegetables in a Madera Gravy covered with our own Mashed Potato Casserole and Topped of with a little Cheddar Cheese served with Tossed Salad, Roll and Butter.	\$9.95
Personal Touch Buffets		
Priced per Person - Minimum eight persons		
The following selections are exciting and plentiful. They showcase recipes from around the world and adapt well for any occasion. Use our combinations or, with your input, let our Chef help you to build a buffet that appeals to your personal taste.		
Sirloin Beef Tips	Tips of Beef tender browned and served in Mushroom Sauce with Basmati Rice, sautéed Italian Vegetables, Field Green, Roll and Butter and Praline Cream Cake.	\$11.95
Shrimp Alfredo	Jumbo Gulf Shrimp with Fettuccini tossed in a Creamy Parmesan Butter Sauce served with Sautéed Green Beans and Carrots, Caesar Salad, Roll and Butter and Chocolate Raspberry Cake.	\$15.95
Zorba the Greek	Spanokopita, Stuffed Grape Leaves, Roasted Leg of Lamb served with Rice Khalta (Pin Nuts, Almont and Golden Raisins), Greek Salad, Home made Pita Bread and Baklava.	\$15.95

Night on the Nile (Min. 25 Persons)	Boneless Rosemary Leg of Lamb served with Stuffed Grape Leaves, Hummus Spread, Mediterranean Vermicelli Rice Pilaf, Mint Yogurt Sauce, Tomato Cucumber Salad, Pickled Eggplant, Pita Bread and Baklava.	\$15.95
Chicken Oscar	Chicken Breast topped with Shrimp and Asparagus Tips and Hollandaise Sauce served with Twice Baked Potato, Sautéed Carrots and Zucchini, Village Salad, Roll and Butter and Chocolate Raspberry Cake.	\$17.95
Lamb Chop	A choice Lamb Chop lightly floured and pan fried in a Mushroom Butter Sauce served with Pasta Farfalle, Grilled Vegetables, Caesar Salad, Roll and Butter and Italian Cream Cake.	\$20.95
Assorted Platters		
Priced Per Serves (Small Serves 25 / Large Serves 50)		
The following selections are exciting and plentiful. They showcase recipes from around the world and adapt well for any occasion. Use our combinations or, with your input, let our Chef help you to build a buffet that appeals to your personal taste.		
Antipasta Platter	Selection of Thinly Sliced Meats and Cheeses served with Fresh Assorted Breads, Pickles, Olives, Peppers, Sun Dried Tomatoes, Mustards and Mayonnaise.	<i>Small \$175.00</i> <i>Large \$350.00</i>
Imported Cheese Tray	With Seasonal Fruit and a Selection of Crackers.	<i>Small \$95.00</i> <i>Large \$125.00</i>
Assorted Veggies and Dip		<i>Small \$25.00</i> <i>Large \$45.00</i>
Carving Station		
Priced per pound (min. 50 persons)		
For added excitement and variety, add one or more of these stations to your next reception. Food stations come with cooking and display equipment. Staff, linen and tables are provided at extra charge. Carved on site, served with assorted rolls and appropriate condiments.		
Beef Tenderloin		<i>Market Price</i>
Blackened Beef Tenderloin		<i>Market Price</i>
Prime Rib		<i>Market Price</i>
Roasted Leg of Lamb		<i>Market Price</i>
Glazed Turkey Breast		\$6.95
Roasted Top Round		\$6.95

of Beef		
Whole Lamb Roasted		\$275.00
Salads & Dips		
Priced per Person - Minimum eight persons		
Made with the freshest ingredients.		
Garden Tossed Salad		\$2.50
Caesar Salad		\$3.95
Antipasto Salad		\$3.95
Fatouch Salad		\$3.95
Greek Salad		\$3.95
Tabouli Salad		\$3.95
<i>Dips</i>		
Houmous		\$2.95
Baba Ghanouj		\$2.95
Hors D'oeuvres		
Priced per piece (min. 50 pieces for each hors d'oeuvre selection)		
* These items require some preparation; cooking on site will produce the best results.		
Spanakopita	Spinach and Feta Cheese folded in Phyllo.	\$1.50*
Obergine	Grilled Eggplant and Goat Cheese Canapé.	\$1.25
Greek Vine Leaves	Stuffed with Herbed Rice & Lemon.	\$1.25
Cherry Tomatoes	Stuffed with Tuna and a Sprinkle of Black Caviar.	\$1.25
Stuffed Mushroom	Fresh Mushroom caps stuffed with Cream Cheese and Chives.	\$1.25*
Stuffed New Potatoes	Twice-Baked Baby New Potatoes stuffed with Herbs and Spices.	\$1.25*
Bruschetta	Foccacia Bread drizzled with Olive Oil, Roasted Tomato and Grated Romano.	\$1.25*
Samosa Vegetarian	Potatos, Carott, Peas with Indian Curry flavor.	\$1.25
Samosa Meat	Ground Beef, Taj Mahal style.	\$1.25
Meat Hors D'oeuvres		
Beef Tender Kabobs		\$3.95

Kofta Kabobs	A mixture of Ground Beef and Lamb with Parsley, Onions.	\$2.50*
Indonesian Beef Sate with Dipping Sauce		\$1.50
Roquefort Roast Beef Rolls		\$1.25
Swedish Meatballs		\$1.05
Daoud Pacha Meatballs	Flavored with Tomato Dill sauce.	\$1.05
Seafood Hors D'oeuvres		
Jumbo Shrimp	served with Cocktail Sauce.	Market Price
	Rum Battered Coconut Crusted Shrimp.	\$2.95
	Mini Croissants filled with Shrimp and Seafood Salad.	\$2.95
Tiger Shrimp	served on Cucumber Rounds covered with Herbed Cheese.	\$2.25
Marinated Grilled Shrimp	served on toothpicks.	\$2.25
	Cheddar Seafood Toasts.	\$1.25
Croquettes and Fritters		
Mediterranean Beef filled Croquettes	Served with Mint Yogurt Sauce.	\$1.50*
Maryland Crab Croquettes	Served with Remoulade Sauce.	\$1.25*
Gruyere Cheese Croquettes	Served with Blue Cheese Sauce.	\$1.25*
Croquettes Milanese (Potato and Cheese)	Served with Horseradish Sauce.	\$1.25*
Shrimp Fritters	Served with Remoulade Sauce.	\$1.25*
Falafel Croquettes	Served with Sesame Tahini Sauce.	\$1.25*
Desserts		
	Specialty Cakes, Brownies, Fruit Tarts, Pecan Diamonds, Eclairs, Baklava, Decorated Cake Squares, Dipped Strawberries, European Pastries and Cookies, and more available... just ask us for details.	

Mediterranean Taste		
Priced per Person - Minimum eight persons		
Salads		
Hummos		\$1.99
Baba Ghanouj		\$1.99
Fattoush	Crispy Romain, Crispy Pita, Tomato, Red Onions, Mint, Parsley and Lemon Olive Oil Dressing.	\$1.99
Greek Salad	Tomatoes, Cucumbers, Onion, Peppers, Greek Feta, Olives, Home Mad Dressing.	\$1.99
Cesar Salad		\$1.99
Salad Baladdi	Crispy Romain, Tomato, Green Peppers, Cucumber And Home Made Dressing.	\$1.99
Soups (More soups available on demand)		
Lentil Soup		\$1.95
Chicken Noodle		\$1.95
Vegetable Minestrone		\$1.95
Main Courses		
Roasted Leg of Lamb	Roasted Leg of Lamb.	\$8.99
Lamb Shank	Lamb Shank, Sautéed onions, Green Peppers, Mushrooms and Brown Sauce.	\$8.99
Lamb Stew	Lamb Stew in a Bown Tomato Sauce Served with mixed Vegetables.	\$9.99
Ratatouille (Tajeen)	Lamb Stew Mixed with Okra (Bamia), Carrot, Potatos, Celery, Green Beans, Peas and Tomato Cilantro Sauce.	\$10.99
Mix Grill	Kabob (Meshakel) Kofta, Chicken, and Beef Tenderloin.	\$10.99
Whole Lamb Roasted	Whole Lamb Roasted.	\$275.00
Sea Food		
Fish	Served with Rice Sayadia.	Market price
	Salmon, Rainbow Trout, Mullet, Talabia, Grouper, Saule (pan Fried or Grilled).	Market price
Side Dishes		
Melokia		\$4.95
Rice Pilaf		\$2.50

Orz Bel Khalta	Mixed Nuts and Raisins.	\$4.95
Rokak	Layers of Phillo Dough stuffed with Ground beef.	\$4.95
Assorted Dolma	Zucchini, Tomato, Onion, Cabbage or Grape Leaves.	\$4.95
Oven Roasted Potato	Served with Green Peppers and cooked in Tomato Sauce.	\$3.95
Macaroni Al Forno	2 Layers of Penne Pasta stuffed with Ground Beef, topped with Béchamel Sauce.	\$5.95
Moussaka	Layers of Pan Fried Eggplant and Ground Beef topped with Tomato Sauce or Béchamel Sauce.	\$4.95
Desserts		
Om Ali	puff pastry flakes, roasted almond, flibert,coconut, raisins,milk topped with whipping cream .	\$5.00
Baklawa	phillo dough stuffed with walnut and honey .	\$2.00
Rice Pudding	rice, milk and cream.	\$1.99
Cream Caramel	milk,egg yolk , caramalized sugar.	\$1.99
Sea Food		
Priced per Person - Minimum eight persons		
<p>Fish is an excellent source of protein. it is also rich in phosphorus, magnesium, copper, iron, iodine and vitamin B. Oily fish have significant amounts of vitamins A and D, they have a low fat content which decreases even further after spawning. Eel is often thought to have the highest fat content (25% fats), however, it contains no more fat than mutton.</p>		
All Fish dishes are served with Brown Mediterranean Rice. Baked Red Snapper Shrimp, Tomato Concasse Sauce.		
Sautéed Halibett	served with Spanish served with three color Peppers.	Market Price
Salmon Teriyaki	served with Vegetables stir fray.	Market Price
Sole Mediterranean	Pan fried Sole with Shrimp, Tomato Dill Sauce.	Market Price