

Catering Menu Briarcliff PFDS

Breakfast

Breakfast pastries

Assorted muffins, Danish and croissants baked fresh by our Bakery Team.

\$3 per person, minimum 10 people

Fiesta Fruit & Dip

Season fruit sliced, and artfully arranged on a tray and served with a yogurt honey-orange dipping sauce. Ideal for parties and buffets.

Serves 10- \$ 32

Serves 20- \$ 52

Serves 30- \$74

Deep Dish Quiche

Ask about our current selections

Serves 4-6 \$14

Smoked Salmon Platter

Includes Capers, hard boiled eggs, red onions, tomatoes, cucumbers, and cream cheese

Serves 15-20 \$70

Assorted Bagel Platter

Includes fruit, orange juice, cream cheese, butter

\$3 per person, minimum 10 people

Appetizers

Classic Shrimp Cocktail

Served with our zesty cocktail sauce, remoulade and lemon garnish

Serves 10- \$54.99 Serves 20- \$99.99 Serves 30- \$149.99

Petit Crabcakes (minimum 2 dozen)

Prepared with our special seasoning and cooked to perfection, and served with a remoulade sauce

MARKET PRICE PER DOZEN

Bruschetta

Each platter come with sliced toasted baguettes and assorted toppings including:

Tomato & Roasted Garlic

\$7.50 per dozen

Tomato, Mozzarella, Basil

\$9.50 per dozen

Garlic, Sundried tomato, parmesan

\$9.50 per dozen

Grilled Portabella and Goat cheese and Olive tapenade

\$9.50 per dozen

Shrimp with Lemon Butter

\$15.50 per dozen

Tea Sandwiches

Assorted bread sandwiches cut into triangles. Your choice of:

Cucumber, Butter and seasonal baby greens

Cream cheese, spring onion, and alfalfa sprouts

Classic tuna salad, with cucumber

Classic Chicken salad, with seasonal baby greens

Per dozen \$12

Pacific Rim Satay

Party skewers of your favorite meats; beef, chicken, or shrimp marinated in our house blend of sauces and spices. Served with your choice of Peanut, teriyaki, or Garlic sauce

Chicken

Small	Serves 10- \$25
Medium	Serves 20- \$40
Large	Serves 30- \$55

Beef

Small	Serves 10-\$30
Medium	Serves 20- \$55
Large	Serves 30 -\$80

Shrimp

Small	Serves 10- \$35
Medium	Serves 20- \$60
Large	Serves 30- \$85

Classic Platters

Spinach Artichoke Bread Boule

A fresh baked bread boule hollowed and filled with our spinach and artichoke dip, likely to satisfy your hungry crowd.

Serves 10- \$24

Southern Spicy Chicken Fingers

Boneless breast of chicken lightly breaded, seasoned and fried golden brown, accompanied by your choice of assorted dipping sauces

Serves 10- \$40 Serves20- \$70 Serves30- \$70

Tailgate wings

Your choice of several delicious flavors including Teriyaki, Buffalo, BBQ, Southern Fried, Black Cherry

Per pound \$ 7

Mezza Platter

A Mediterranean medley of favorites including babaghanoush, multi-grain tabouli, traditional hummus, marinated feta cheese, mixed olives, and toasted pita triangles

Serves 20- \$99

Crudite Platter

Fresh cut seasonal vegetables with a choice of herb ranch, bleu cheese, or balsamic vinaigrette

Serves 20- \$32 Serves 40- \$52

Classic Fruit & Cheese Platter

Gorgeous arrangement of seasonal fresh fruits with sliced cheddar, swiss, and smoked mozzarella

Serves 10- \$42 Serves 30- \$84

Artisan Cheese Tray

Customer's choice of imported and domestic cheeses

MARKET PRICE minimum 8 servings

Vegetable Antipasto Tray

Includes marinated mushrooms, grilled eggplant, roasted red peppers, marinated sundried tomatoes, mozzarella in pesto sauce, grilled green beans, roasted red onions, roasted garlic, pita bread

Serves 20- \$90 Serves 30- \$120

Grilled Vegetable Platter

Marinated vegetables grilled to perfection with balsamic vinaigrette.

Serves 10- \$42 Serves 20-\$ 62 Serves 30- \$82

Salads

Smoked Mozzarella Pasta

Penne pasta, smoked mozzarella cheese, parmesan cheese, canola mayonnaise, roasted red pepper, spinach and spices. A customer favorite year after year.

Per Pound \$ 9

Local Costa's pasta Cheese tortellini

Cheese tortellini made locally in Kennesaw, Ga. Tossed with parmesan cheese, sundried tomatoes, parsley

Per pound \$8

Spinach Gorgonzola Salad

Fresh spinach topped with crumbled gorgonzola, roasted garlic, walnuts and red onions. Served with balsamic vinaigrette

Serves 5-8 - \$ 28 Serves 12-15- \$45 Serves 25-30- \$80

Field Green Salad

Mixed green with dried cranberries, candied pecans and fresh goat cheese. Served with balsamic vinaigrette

Serves 5-8- \$28 Serves 12-15- \$45 Serves 25-30- \$80

Classic Caesar Salad

Crisp romaine lettuce, shredded parmesan, in house made croutons and dressing

Serves 5-8- \$20 Serves 12-15- \$38 Serves 25-30- \$55

Add Grilled Chicken Breast

Serves 5-8- \$32 Serves 12-15- \$56 Serves 25-30- \$74

Add Grilled Salmon Fillets

Serves 5-8-\$ 38 Serves 12-15- \$60 Serves 25-30- \$86

Greek Salad

Classic combination of romaine hearts with cucumbers, tomatoes, artichoke hearts, olives, and feta cheese, tossed in our Mediterranean vinaigrette

Serves 5-8- \$20 Serves 12-15- \$35 Serves 25-30- \$70

Sandwich Platters

Classic sandwich Tray

Your choice of Turkey, Ham, Roast Beef, Classic Tuna Salad, Classic Chicken Salad, Tofu, Vegetable and Hummus. On assorted Fresh Breads.

6.99 PER PERSON (minimum 10 people)

Specialty Sandwich Tray

Includes roasted turkey breast & brie, roast beef & bleu cheese, Bacon-Swiss & Grilled Chicken, Grilled Portobello Mushroom & Pesto on Fresh French Baguette

8.99 PER PERSON (minimum 10 people)

PARTNER EITHER SANDWICH TRAY WITH CHEF'S CHOICE PASTA OR POTATO SALAD, AND A COOKIE FOR \$3.49 MORE PER PERSON

Deli Builder

Build your own. From All Natural Roast Turkey, Black Forest Ham, and Roast Beef, alongside Cheddar, Swiss, and Provolone Cheeses, Includes lettuce, tomato, onion, pickles, canola mayonnaise, and mustard.

8.99 PER PERSON (minimum 10 people)

Wrapsody Platter

A delicious assortment of our deli meats, and wraps cut into bite size pieces and arranged in tempting display.

Small \$30 serves 10

Medium \$55 serves 20

Large \$80 serves 30

ENTRÉE'S

Grilled Breast of Chicken (served Hot or Cold)

Choose from rosemary garlic, simply grilled, lemon herb, or teriyaki

Serves 10- \$65

Poached Filet of Salmon (served Cold)

Garnish with cucumbers, lemons, capers, hard boiled eggs, and a savory dill sauce

Serves 10-12-\$ 99

Grilled Salmon (served cold)

Chipotle Honey, Teriyaki or Savory Dill glazed salmon grilled to perfection

Serves 10-12- \$99

Beef Tenderloin (served cold)

Whole tenderloin roasted to perfection with roasted potatoes, grilled asparagus and a horseradish cream sauce.

MARKET PRICE

London Broil- !OUR SIGNATURE DISH!- (Served Cold)

Marinated, grilled, sliced with grilled onions, mushrooms, garlic, and horseradish cream sauce, served with crusty French bread

Serves 10-\$95

King Ranch Casserole

Tortillas shredded chicken, sour cream, cheeses, salsa and spices. Baked and Served Warm

Half Pan(serves 10)-\$50

Full Pan(serves 20)-\$90

Lasagna Dinner

Choose from the chef's current selections. Served with fresh garlic knots and small Caesar salad.

Serves 8-10-\$55

Local Grass Fed Beef Meatloaf

This beef comes from the farms in Bluffton, Ga. Smothered with ketchup it is sure to please any groups appetite.

9\$ a pound minimum 8 pounds