

APPETIZERS/PLATTERS/SNACKS

Caprese Skewer – 2.5

Balsamic Reduction Drizzle

Spanikopita – 2.5

Risotto Balls - 3

Curried Tomato Sauce

Franks in a Blanket – 2.5

Honey Mustard & Spicy Mustard

Chicken Skewer: Satay or Teriyaki - 3

Beef Skewer: *Chimichurri or Teriyaki – 3*

Meatballs: Beef or Veggie – 3

BBQ or Marinara

Tenderloin Toast - 3

Toasted Baguette, Horseradish Cream, Onion Jam

Smoked Salmon Mousse – 3

On Cucumber Round with Capers

Mini Crab Cakes – 4 | Mini Salmon Cakes - 4

House Remoulade Cucumber Mint Cream

Shrimp Cocktail Shooter – 3

Vegetable Shooter – 3

Individual Cups filled with Julienne Raw Vegetables & Ranch

Gourmet Vegetable Platter - 6

Raw and Grilled Seasonal Vegetables, House-made Hummus, Cucumber, Dill Yogurt Dip, Pitas

Gourmet Cheese Platter - 7

Brie, Swiss, Cheddar and Smoked Gouda, Garnished with Fresh Berries, Gourmet Nuts, Crackers, Baguettes

Italian Antipasto - 9

Italian Meats and Cheeses, Roasted Red Peppers, Assorted Cured Olives, Grilled Artichokes Tuscan Breads

Tortilla Chips & Dips - 6

House-made Salsa and Spinach Artichoke Dip

Sliced Seasonal Fresh Fruit - 4

Honey Lime Yogurt Dip

Nacho Station - 9

Tortilla Chips, Nacho Cheese Sauce, Spiced Ground Beef or Shredded Chicken, Green Onions, Black Beans, Sour Cream, Salsa, Jalapenos

THE LOFT Signature Popcorn Bar - 6

Bowls or Individual Boxes of Plain and Flavored Popcorn

Mediterranean Station - 9

Hummus, Baba Ghanoush, Black Olive Tapanade, Mixed Olives, Cucumber and Carrot Spears, Pita Triangles

LUNCH - HOT

PASTA BAR (Choose two pastas & two sauces) – 12

Penne ♦ Fettuccini

Cheese Tortellini

Mushroom Ravioli ♦ Butternut Squash Ravioli

Mac & Cheese: Smoked Gouda | Three Cheese

Sauce: *Tomato Basil Garlic, Pesto, Alfredo, Butter & Parmesan*

Additions

*Grilled Chicken. Grilled Vegetables Sausage or Meatballs + 3
Salmon or Shrimp + 5*

Garlic Bread Sticks Included

BUFFET (2 entrees, 2 Vegetables) – 25

Chicken Marsala, Marsala Wine Sauce, Mushrooms

Butter Chicken, Basmati Rice

Marinated Skirt Steak, Au Jus

Teriyaki Glazed Salmon

Pan Seared Tilapia Filet, Lemon Butter & Capers

Tuscan Veggie Pasta, Mozzarella Tomato Sauce

Mushroom Ravioli, Sage Butter

Grilled Vegetable Enchiladas, Mexican Rice

Vegetables (choose two)

Asparagus with Lemon Butter | Broccoli, Shallot Butter

Honey Glazed Carrots | Grilled Seasonal Vegetables

Roasted Garlic Mashed Potatoes | Herb Roasted Potatoes

Bread & Butter included

LUNCH – COLD PLATTERS

MAKE YOUR OWN - 13

Herb Roasted Turkey Breast and Marinated Skirt Steak

Grilled Portobellos, Grilled Onions, Grilled Peppers

Mayonnaise, Horseradish Cream, Cranberry Relish, Sliced Cheeses, Lettuce, Tomatoes

Assorted Breads & Rolls, Potato Chips, Pickles Included

ASSORTED MINI SANDWICHES (choose three) - 13

Smoked Ham, Havarti, Dijon

Roasted Vegetable, Herbed Cream Cheese

Roast Beef, Provolone, Horseradish Mayo

Waldorf Chicken Salad

Turkey Breast, Cheddar, Grilled Apples

Egg Salad, Capers

Mozzarella, Tomato, Basil, Balsamic Syrup

Potato Chips and Pickles Included

SOUP/SALADS

SOUP - 6

Minted Pea Soup; Add Crab - + 2
Five Dahl Soup ♦ Tomato Bisque

Mixed Greens Salad – 5

Tomatoes, Cucumbers, Carrot Ribbons, House Vinaigrette

Shaved Asparagus – 5

Asparagus, Fennel, Oranges, Asparagus Cream

Spinach Salad – 5

Goat Cheese, Strawberries, Raspberry Vinaigrette

Classic Caesar Salad – 5

Cous Cous, Dried Fruit & Pecans – 5

Chef's Breads included with Soup and Salads

BREAKFAST

BREAKFAST SLIDERS | BURRITOS (choose three) – 12

Egg, Spinach, Ham, Swiss Cheese
Bacon, Egg, Cheddar | Sausage, Egg, Cheddar
Sausage, Egg, Potatoes, Provolone

Egg, Cheese, Potatoes, Peppers, Onions

Seasonal Fruit Platter Included

BREAKFAST QUICHE (choose two) – 12

Ham, Mushroom, Swiss ♦ Broccoli, Cheddar
Asparagus, Wild Mushroom, Provolone ♦ Lorraine

Seasonal Fruit Platter, Baguettes Included

BREAKFAST BUFFET - 4 Choices - 16 | Additional Choice - 4

Scrambled Eggs with Chives or Cheese & Salsa
Quiche: Lorraine or Mushroom ♦ Vegetable Frittata
Fresh Made Waffles ♦ French Toast Pancakes**

Crispy Smoked Bacon

Sausage Links

Breakfast Potatoes with Peppers & Onions

House-made Biscuits, Whipped Butter & Preserves

Individual Greek Yogurt Parfait with Fresh Fruit

Seasonal Fruit Platter

**Includes Orange Cinnamon Maple Syrup & Butter*

House-made Biscuits, Butter & Preserves Included

CONTINENTAL – 9

Assorted Muffins, Pastries, Croissants, Breakfast Breads
Butter, Preserves, Fresh Fruit Platter

EUROPEAN – 10

Hard Boiled Eggs, Sliced Ham, Salami, Assorted Cheeses,
Grape Clusters, Baguettes, Butter, Salt & Pepper

DESSERTS

DESSERT = 6pp

Chef's Dessert of the Day

BEVERAGES

Assorted Canned Sodas – **2 each**

Individual Bottled Still Water – **1 each**

Individual Bottled Sparkling Water - **3 each**

Individual Bottled Juice – **3 each**

Regular Coffee* - **3pp**

Decaf Coffee* - **3pp**

**Includes Sugar, Sweeteners, Cream, Stirrers*

Assorted Tea Bags, Honey, Lemon, Stirrers – **3pp**

ADDITIONS

Disposable Plates, Napkins, Flatware – **3pp**

Disposable Serving Pieces – **2 each**

Salad Tongs, Serving Spoons, Serving Forks, Cake Servers

China Dinner Plates, Mugs and Flatware – **Avail. On Request**

Disposable Chafing Dishes w/Sternos – **12 each**

Upgraded Chafing Dish Rental w/Sternos -**25 each**

Plastic Cups - **.25 each**

Glassware – **2 each**

Ice Bucket, Ice & Tongs - **5 each**

Black or White Linen Tablecloths – **8 each**

Black or White Linen Napkins – **1 each**

We'll Bring the Happy Hour to You!

Imported Beer – **7 btl.**

Sam Adams, Corona Extra, Heineken

Domestic Beer – **5 btl.**

Budweiser, Miller Lite, Yuengling

House Wine - **32 btl.**

Chardonnay, Pinot Grigio, Pinot Noir, Cabernet

Bar Setup, Ice, Garnishes, Plastic Glasses - **100**

Bartender – **150 First 2 hours +25 each additional hour**

ORDERING

Orders are accepted up to 48 hours prior to your event. We will accommodate last minute orders and changes whenever possible.

All orders must be submitted in writing by email or fax.

Minimum of 15 guests on all orders

DELIVERY

We deliver between 7am and 6pm Monday thru Friday. We offer free delivery & Set Up within 10 miles of 4935. Contact us for delivery quotes outside of 10-mile radius.

STAFF

Contact us for quotes for on-site staff, servers, etc.

CANCELLATION

Please give us as much notice as possible for cancellations.

Cancellations are accepted no later than 48 hours prior to your event. Orders cancelled less than 48 hours will be charged in full (minus any delivery and on-site staff fees) directly to the credit card on file. This includes any events cancelled due to inclement weather.

ALLERGIES

Please inform us in advance of any food allergies and we are happy to accommodate whenever possible.

PAYMENT

We accept all major credit cards, checks and cash. All events must be paid in full with your confirmed order.

Gratuity is not automatically added and is optional. If you choose to add a gratuity to your order, it will be shared among all who helped prepare and execute your order.

Food & beverage prices are subject to change

Contact: 4935Catering@gmail.com | 301-951-4935