

Milk & Cookies

CATERING

TEA SANDWICHES: Variety of breads (white, 7-grain, Rye Swirl, Pumpnickel, Italian, wheat)

2018

25 pieces Choose 2 varieties

50 pieces Choose 3 varieties

75 to 100 pieces Choose 4 varieties

- **Roast beef & caramelized onions with horseradish cream cheese**
- **Smoked Turkey & Avocado with black-bean spread**
- **Shrimp Salad & Sprouts**
- **Bacon-& Egg salad**
- **Mozzarella & Prosciutto with pesto butter**
- **Bacon & Arugula With Mushroom Butter**
- **Almond Crusted Curried Chicken Salad**
- ***Grated Vegetables with Herb Cream Cheese**
- ***Smoked Salmon with Lemon Caper Butter**
- ***Sliced Pears with Roquefort Butter**
- ***Baby Asparagus with Egg-Yolk Butter**
- **Asian Chopped Chicken with pickled Veggies**

*Vegetarian Tea Sandwiches

DEEP-DISH QUICHES: Serves 8-12

BROCCOLI & CHEDDAR QUICHE: Broccoli and extra-sharp cheddar in a flaky crust.

CHORIZO & GOAT CHEESE: Flaky crust, soft goat, fontina, & cotiaja cheeses, chorizo, scallions & thyme

CRUST-LESS QUICHE: Grape Tomatoes, Kalamata Olives, Emmentaler & Fontina cheese, Sourdough bread, & fresh Rosemary

LORRAINE: A classic of eggs, bacon, gruyere & sweet onions in a deep dish quiche.

MANLY MAN QUICHE: Hot Italian Sausage, Parmesan Cheese, Smoked Gouda, Cheddar, Red Bell Pepper, & Potatoes.

SMOKED SALMON QUICHE & POTATO CRUST: Smoked Salmon, Fresh Dill, & a fabulous crispy potato crust.

SPINACH & MUSHROOM: Flaky crust, baby spinach, & creamy fontina cheese

GOAT CHEESE TART: Soft, creamy, garlicky & herbaceous Montrachet cheese is the predominant flavor in this tart.

FRENCH COUNTRY TART: Kalamata Olives, Red Roasted Peppers & crumbled Goat cheese.

CHANTERELLE & LEEK TART: Chanterelle mushrooms, Leeks, Thyme & Gruyere Cheese in a fresh homemade crust.

EGGS & OMELETS:

ROLLED-UP or ROULADE OMELETS: This is a 22-egg omelet that has a variety of fillings to make it grand. Each Omelet will be topped with chopped Tomatoes & Scallions Serves 10-12

Choose from: Spinach & Gruyere Cheese

Broccoli & Cheddar

Mushroom, Peppers, Onions, & Tomatoes

Bacon & Mushroom

Bacon, Caramelized Onion & Swiss

Sausage, Potato & Cheddar

Boursin Cheese & Crab Meat

Smoked Salmon, Cream Cheese, Capers, Onion

EGGS AND ASPARAGUS: Tender & fluffy Scrambled Eggs are topped with oven-roasted Asparagus and Black Telicherry Pepper.

FRENCH STYLED EGGS: Scrambled Eggs are gently cooked in European Butter until oh so tender and creamy.

BREAKFAST BOMBER SUB: Scrambled eggs, Swiss cheese, chicken-apple sausage, cream cheese, & chives

REALLY BIG SALADS of MIXED GREENS:

GOAT CHEESE: Mixed Greens, Goat Cheese wrapped with Prosciutto, Oven-Roasted Tomatoes, Raspberries, & French Dijon Vinaigrette.

ICEBERG WEDGES: Cool Iceberg slices, Roquefort Blue Cheese dressing, diced tomatoes, toasted walnuts & Pancetta bits.

CAESAR SALAD: Romaine dusted with Parmesan cheese & topped with crisp Pancetta bacon dressed with a creamy dressing.

CHINESE SALAD: Romaine, shredded carrots, radishes, orange segments, almonds, rice noodles & ginger sesame dressing.

BLT SALAD: Bacon, lettuce, tomato, 5-year aged Cheddar cheese & crisp croutons with homemade Ranch dressing.

PEAR & BUTTERNUT SQUASH: Mixed greens, caramelized butternut squash, chopped pears, smoked Gouda, Craisins, glazed pecans, with a honey & fig vinaigrette.

HOUSE SALAD: Mixed greens, cucumbers, grape tomatoes, red onion, cheddar cheese, croutons, & balsamic vinaigrette.

APPLE & BLUE CHEESE SALAD: Mixed baby greens, apples, Maytag blue cheese, glazed walnuts, dried cranberries, dried apricots, & toasted walnut vinaigrette.

PANZANELLA: Italian bread croutons, tomatoes, hothouse cucumbers, red & yellow pepper, red onion, basil, & vinaigrette.

WALDORF: Mixed greens, celery, apple, grapes, walnuts, & grilled chicken.

THE GREEK: Mixed greens, Kalamata olives, cucumbers, tomatoes, Feta cheese, red onion, & oregano.

Elegant silver rimmed faux white plates, linen like napkins, faux silver flatware, serving spoons, food cards, select linens, any & all chaffing dishes with fuel, and platters. \$100.00 delivery, set-up, clean-up, & pick-up fee. When applicable, dessert plates, coffee cups and all accoutrements for coffee/tea bar.

Rarely do we substitute ingredients however, due to season and availability we reserve the right to substitute foods of comparable value. Prices are subject to change without notice.

Any additional conditions or up-grades will be charged accordingly.

Thank you for supporting a small, local business.

Michele Wiener 484.866.3380

www.milkandcookiescatering.com