breakfast

KENT ISLANDER

Freshly baked breakfast pastries

Choice of Three:

Bagels with cream cheese

Muffins Blueberry, cranberry, banana nut, apple raisin, or bran

Croissants with butter and jam Plain, chocolate, or turtle

Scones with butter and jam Lemon, cranberry, raisin, or cinnamon

Individual Apple Crumb Cakes

Coffee \$4.25 per person - 8 guest minimum

BREAKFAST SANDWICHES

By the half dozen Fluffy Scrambled Eggs on your choice of: Freshly baked biscuit, English muffin, or burrito-style tortilla \$2.95 each

THE ANNAPOLITAN

Fruit Platter Freshly baked breakfast pastries Choice of Three:

Bagels with cream cheese

Muffins Blueberry, cranberry, banana nut, apple raisin, or bran

Croissants with butter and jam Plain, chocolate, or turtle

Scones with butter and jam Lemon, cranberry, raisin, or cinnamon

Individual Apple Crumb Cakes

Coffee

\$6.50 per person – 8 guest minimum

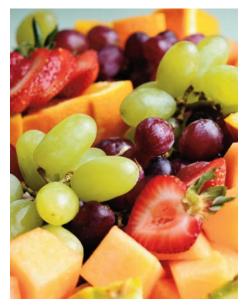
ADD:

Cheddar, American, Pepper Jack, or Provolone \$.75 each

ADD: Sausage, Bacon, or Ham \$1.50 each



breakfast



HEALTHY ADDITIONS By the each

Yogurt Cup \$2.05

Granola Bar \$1.25

Whole Fruit \$1.75

Fruit & Yogurt Parfait \$3.45 - minimum 5

Mixed Nuts \$12.95 lb

FRESH FRUIT PLATTER

Large Platter serves 24-30 \$85.00 Regular Platter serves 12-15 \$48.00

FRESHLY BAKED PASTRY

By the dozen Bagels with cream cheese \$21.95

Muffins

Blueberry, cranberry, banana nut, apple raisin, or bran

\$21.75

Croissants with butter and jam Plain, chocolate, or turtle

\$27.50

Scones with butter and jam Lemon, cranberry, raisin, or cinnamon

\$18.50

Individual Fruit Crumb Cakes

\$21.75

Miniature Muffins \$10.75

Fruit Turnovers

\$21.00

Assorted Donuts \$12.50

BREAKFAST BREAD

By the loaf - 12 slices per loaf Apple Raisin Banana Nut Cranberry \$14.50

EXECUTIVE BOX

Chicken Tarragon Salad

Chicken salad with grapes and walnuts served on a pair of silver dollar rolls. With Miss Vickie's® chips, fresh fruit salad and a cheesecake bar \$13.95

Smoked Turkey Breast

Turkey with red pepper aïoli, shredded carrots, sprouts, lettuce and tomatoes served on a croissant. With Miss Vickie's® chips, fresh fruit salad and a cheesecake bar \$13.95

Tuna Niçoise Salad

Grilled tuna, hard-boiled eggs, green beans, red potatoes, tomatoes and olives. With fresh fruit salad and a cheesecake bar. \$13.25

Vegan Executive

Field greens with vinaigrette, couscous, garbanzo beans, orzo salad, grilled zucchini, portobello mushrooms and red peppers. With fresh fruit salad and a cupcake

\$12.95



lunch



SALAD BOX

Thai Noodle Salad

Shrimp, fresh vegetables, and Pad Thai noodles with Thai dressing \$13.25

Spinach Salad

Bacon, hard-boiled eggs, bleu cheese, tomatoes and mushrooms \$11.25

Chef Salad

Ham, turkey, Swiss, eggs, lettuce, cherry tomatoes, cucumbers, and baby carrots \$12.25

With your choice of 1000 Island, lite Italian, ranch, French or fat-free raspberry vinaigrette dressing. Served with a silver dollar roll, an apple and two gourmet cookies

BUILD-YOUR-OWN BOX

Baked Ham \$9.75

Turkey Breast \$9.75

Grilled Portobello

With roasted red peppers, baby spinach and creamy Boursin on a Ciabatta roll \$9.75

Roast Beef \$9.75

Chicken Salad Sandwich \$9.75

Albacore Tuna Salad \$9.75

Two Cheese Creamy Boursin and Provolone \$9.75

On your choice of baguette, white, wheat, rye or pumpernickel. With Lay's potato chips, an apple and two gourmet cookies Make it a wrap for \$1.00

VEGAN BOX Mediterranean

Hummus, tabbouleh, baba ghanoush, tomatoes, cucumbers and pita crisps \$11.95

Mexican Wrap

Flour tortilla filled with refried beans, lettuce, tomatoes, avocado, lemon and olive oil \$11.95

sandwich platters

BUILD-YOUR-OWN DELI

Meat - choice of three

Roast Turkey Breast Baked Ham Roast Beef Salami Albacore Tuna Salad Chicken Salad Egg Salad Bread - choice of two Rye Pumpernickel Whole Wheat White Ciabatta Roll Cheese - choice of two American Sharp Cheddar Swiss Provolone







Includes Lettuce, tomatoes, onions, peppers, and condiments

Small serves 6 - 7 \$39.00 Medium serves 12 - 14 \$69.00 Large serves 24 - 28 \$129.00

sandwich platters



BUILD-YOUR-OWN SANDWICH

10 sandwich minimum

Ham and Havarti on Rye with lettuce, tomato and honey mustard

Turkey and Provolone on Whole Wheat with lettuce, tomato and Dijon mayonnaise

Roast Beef and Hummus on Pumpernickel with lettuce, tomato and caramelized onions

Grilled Portobello on Ciabatta with roasted red peppers, baby spinach and creamy Boursin

Chicken Tarragon Salad on Baguette with grapes and walnuts

Salmon BLT on Croissant with pesto mayonnaise

\$7.25 per sandwich

sandwich platters

THE TERP

Ham, roast turkey breast, hard salami, and Provolone on crisp leaf lettuce, sliced beefsteak tomatoes, and red onions sliced in individual portions each topped with a jumbo ripe olive and a kosher pickle served with Italian dressing, mayonnaise, or mustard Six feet of Sub serves 27 – 32 \$114.00 Three-foot Sub serves 14 – 16 \$64.00

ALL WRAPPED UP

An assortment of fresh, colorful tortillas (spinach, tomato and traditional) brushed with cream cheese and filled with roast beef, Italian cold cuts, chicken Caesar salad, or chopped vegetables Large serves 20 – 22 \$104.00 Regular serves 10 – 11 \$55.00





EXTRA LARGE FRESH DOUGH PIZZA

18 inch Cheese Pizza \$16.49

Toppings

Pepperoni • Sausage • Ham • Olives • Peppers Cherry Tomatoes • Onions • Mushrooms • Pineapple \$1.50 each

Pizza orders available in "drop off" format

To ensure the freshest pizza, we deliver no more than 20 pizzas at one time.

Larger orders will arrive in a series of deliveries less than thirty minutes apart.



salad

BY THE BOWL Serves five as a side dish

Chicken Caesar

Slices of grilled chicken breast on a bed of Romaine with croutons and Parmesan cheese served with creamy Caesar dressing \$38.00

Classic Caesar

Romaine with croutons and Parmesan cheese served with creamy Caesar dressing \$28.50

Tossed Garden

Iceberg lettuce, tomatoes, cucumber, and shredded carrots with choice of ranch, 1000 Island, French, bleu cheese, lite Italian, or fat-free raspberry vinaigrette dressing \$23.50



BY THE POUND

Asian Bean Salad

Fresh green beans tossed with carrots and red peppers in sesame vinaigrette garnished with Mandarin oranges and toasted almonds \$5.75 lb

Pasta Primavera

Corkscrew pasta with seasonal vegetables tossed with Italian vinaigrette \$5.50 lb

Marinated Tortellini Salad

Tri-colored tortellini with sun-dried tomatoes and pesto \$5.75 lb

Creamy Coleslaw

Light, crisp cabbage salad with traditional tangy dressing \$4.50 lb

Couscous and Vegetables

Fresh chopped vegetables with chilled seminola pasta in light vinaigrette dressing \$4.75 lb

Traditional Potato Salad

Russet potatoes, green onions, and hard-boiled eggs in creamy dressing \$4.50 lb

snacks and dips

SNACKS

Whole Fruit \$1.95 each

Lay's Potato Chips \$5.95 lb

Mixed Nuts \$12.95 lb

Rold Gold Pretzel Twists \$9.50 lb

Chex Snack Mix \$10.25 lb

Pita Chips \$5.85 lb

Tostitos Nacho Chips \$6.50 lb

Trail Mix \$12.95 lb

Popcorn \$9.75 jumbo bag

Salsa \$4.75 pint

Hummus \$6.95 pint



DIPS

Ranch

Onion

Vegetable

\$6.50 pint

party platters

Middle Eastern

Hummus, creamy yogurt with cucumber dill dip, baba ghanoush, kalamata olive tapenade, and pita chips Platter serves 12 - 15 \$76.00

Spinach Dip en Boule

Freshly baked country bread, scooped out, filled with spinach dip, and surrounded by country bread cubes Platter serves 15 - 20 \$48.00

Bruschetta

Tomato basil concassé, red onions, roasted eggplant spread, and kalamata olive tapenade served with toasted baguette slices Platter serves 12 - 15 \$85.00

Crudités

Garden fresh vegetables with your choice of dip: ranch, onion, or vegetable Large Platter serves 24 - 30 \$59.00 Platter Serves 15 - 20 \$41.00



party platters

Wings

50 chicken wings available with hot, mild or barbecue finish served with bleu cheese or ranch dipping sauce and celery sticks.

\$42.95



Maryland Chicken

50 pieces of fried or barbecued chicken served with coleslaw and 25 buttermilk biscuits. \$129.00

Fresh Fruit

A light and refreshing display of fresh sliced seasonal fruit Large Platter serves 24 - 30 \$85.00 Platter serves 15 - 20 \$48.00

Cheese International

Imported and domestic cheese with sliced fresh baguettes and crackers Large Platter serves 24 - 30 \$107.00 Platter serves 15 - 20 \$61.00

Fruit and Cheese

Cheese and fresh sliced seasonal fruit served with crackers Large Platter serves 24 - 30 \$118.00 Platter serves 15 - 20 \$65.00

hors d'oeuvres

Cocktail Meatballs

Choose from barbecue, Italian, sweet and sour, or Swedish

Egg Rolls

Vegetarian with shredded cabbage and carrots gently fried. Served with duck sauce and soy sauce for dipping

Miniature Quiche Includes Lorraine (bacon and Swiss) and Florentine (spinach)

Spanakopita

Crispy phyllo filled with spinach and feta cheese

Fried Chicken Tenders Served with honey mustard sauce

Deviled Eggs Creamy filled eggs sprinkled with paprika

Puffed Pastries Delicate pastry filled with egg salad, chicken salad, and albacore tuna salad

Finger Sandwiches Ham, turkey, roast beef, or vegetarian

50 pieces of one item \$70.00 25 pieces of one item \$38.00



hors d'oeuvres

Miniature Crab Cakes

Maryland lump crabmeat flavored with a hint of Old Bay Served with cocktail sauce

50 pieces \$132.00 25 pieces \$72.00



Teriyaki Beef Satay

Teriyaki marinated flank steak skewered and grilled with spicy Thai sauce

Chicken Satay

Strips of chicken breast marinated in Asian spices skewered and grilled with spicy peanut sauce

50 pieces of one item \$104.00 25 pieces of one item \$57.00



dessert



FRESH-BAKED PASTRIES

By the dozen	
Gourmet Cookies	\$13.50
Gourmet Brownies	\$27.50
Petite Gourmet Cookies	\$10.95
Miniature French Pastries	\$16.95
Brownie Bites	\$14.50
Dipped Macaroons	\$14.95
Coconut Macaroons	\$13.50
Cupcakes	\$16.50
Raspberry Crumb Bar	\$26.95

CHEESECAKE

New York Style	\$29.75

with Topping \$37.75 Blueberry, Cherry or Strawberry

Specialty \$37.75 Chocolate, Marble, Raspberry Swirl, or Milky Way



BUNDT CAKE

\$12.25 Chocolate Chip, Chocolate Oreo, Chocolate Caramel Pecan, or Vanilla Lemon-Glazed

LAYER CAKE

Lemon Curd Charlotte Russe	\$29.95
Chambord Chocolate Cake	\$29.95
Chocolate Carrot Cake	\$29.95
Mocha Cream Cake	\$29.95

dessert



DECORATED DOUBLE LAYER CAKE Full Sheet Serves 100 \$58.95 Half Sheet

Serves 50 \$39.95

Quarter Sheet Serves 25 \$22.95

Cake Chocolate, yellow, half and half Icing White, chocolate, buttercream

STRAWBERRY SHORTCAKE DOUBLE LAYER Full Sheet

Serves 100 \$91.00

Half Sheet Serves 50 \$54.00

ICE CREAM

Three-gallon bucket Serves 54

Classic Maryland Dairy Flavors

Vanilla, Chocolate, Strawberry, Cookies and Cream, Butter Pecan, Chocolate Chip, Mint Chip, Cherry Vanilla, Toasted Almond, Butter Pecan \$44.95

Premium Maryland Dairy Flavors

Fear the Turtle: white chocolate ice cream swirled with caramel and pecans

Midnight Madness: double chocolate ice cream with chocolate ganache and créme de cocoa

Free State Vanilla: rich custard and vanilla bean

Star Spangled Explosion: our tribute to the 200th Anniversary of The War of 1812. Strawberry with a touch of sherry, red, white and blue sprinkles and chocolate covered malt "cannon balls" \$54 95

Call us for the special flavor of the month

Toppings

Rainbow Sprinkles \$5.25 lb. Chocolate Jimmies \$5.25 lb. Cherries \$15.25 gal

beverages

BY THE BOTTLE

Lipton Flavored Iced Tea 16 oz \$2.10

Aquafina Water 20 oz \$1.60

Pellegrino Water 8.45 oz \$2.75

2% Milk Half pint \$1.35

BY THE CAN

Pepsi

Diet Pepsi

Sierra Mist

Dr Pepper

Diet Dr Pepper

Orange Crush

Mountain Dew

Mug Root Beer

Caffeine Free Pepsi

Caffeine Free Diet Pepsi

12 oz

\$1.35





HOT BY THE BOX

Serves 15 Coffee or Decaf \$15.65 Starbucks Fair Trade Coffee or Decaf \$18.95 Hot Tea with Honey and Lemon \$14.95 Hot Chocolate \$17.95

JUICE BY THE BOTTLE

Ocean Spray Orange Apple Cran-Grape Cranberry Ruby Red Grapefruit 15.2 oz \$1.85

JUICE BY THE GALLON

Serves 15 Apple Juice Orange Juice \$16.50





BY THE GALLON

Serves 15

Fruit Punch \$9.50

Sweet Tea \$13.95

Lemonade \$13.95

Unsweetened Iced Tea with lemon and sugar \$13.95

Strawberry/Pineapple \$19.50

Island Cooler \$19.50

Four Seasons \$19.50

Water \$3.50