

Soup Shoppe Appetizers

Mini Maryland Crab Cakes with Lemon and Remoulade 40 pieces \$95

Sweet Italian Sausage Stuffed Mushrooms 40 pieces \$80

Grilled Petit Filet Horseradish Crème & Toast Rounds 3lb min \$25 per lb

Grilled Baby Lamb Chops served with Mint Jelly Market Price

Antipasto Platter with Imported Meats and Cheeses, Marinated Vegetables, Olives small \$95 medium \$145 large \$195

International Cheese Board with Fresh Grilled Vegetables \$14.95 lb

Signature Crostini with Sausage, Eggplant & Mozzarella; Chicken, Spinach & Fontina; Artichoke, Lemon & Parmesan 40 pieces \$80

Atlantic Salmon Canapes 3 dozen minimum \$95

Baked Potato Cups Filled with Duck Confit 3 dozen \$85

Jumbo Shrimp Cocktail with Classic Sauce and Lemon 5 dozen \$125

Coconut Chicken with Orange Horseradish Marmalade 40 pieces \$85

Jumbo Coconut Shrimp w/ Orange Horseradish Marmalade 40pcs \$125

Tuscan Chicken Cutlet Sliders, Three Cheese, Roasted Peppers 3dz \$95

Petit Corned Beef and Pastrami Reubens with Swiss Cheese, Caramelized Onions and Russian Dressing 2dz \$85

Tuxedo Franks with Honey Mustard for Dipping 50 pieces \$40

Creamy French Brie with Fig Preserves, Toasted Pecans and Local Honey wrapped in Puff Pastry \$45

Fresh Tomato Bruschetta served with Garlic Toast Rounds 2 lbs \$29

Salads

Guacamole with Organic Tortilla Chips 2lbs \$36

Organic Spinach and Artichoke Dip in Bread Bowl 2 lbs \$39

Mediterranean Grilled Vegetables \$10.95 per pound

Country Potato Salad / Creamy Cole Slaw / Pasta Salad \$5.95 per pound

Pasta Tuscany- Sun Dried Tomatoes, Artichokes & Parmesan \$7.95 lb

Organic Quinoa Salad Dried Cranberries, Sweet Potatoes, Kale \$12.95 lb

Asian Noodle Salad with Peanut Sauce \$10.95 lb

Classic Caesar Salad with Imported Parmesan Cheese and House Made Croutons small bowl \$30 large bowl \$45

Harvest Salad with Creamy Goat Cheese, Dried Berries, Toasted Pecans with Basil Orange Vinaigrette with Local Appels small \$40 large \$70

Organic Chopped Kale Salad Toasted Pecans & Pumpkin Seeds, Imported Feta, Dried Cranberries, Sweet Poppy Dressing sm \$35 lg \$65

Caprese Salad with Fresh Mozzarella, Ripe Tomatoes, Fresh Basil Imported Balsamic Vinegar & Virgin Olive Oil \$10.95 lb

Sweet Roasted Corn, Ripe Avocado, Tomato Salad \$9.95 lb

Sides

Creamy Mashed Potatoes 5lbs \$50 10lbs \$95

Herb Roasted Potatoes 5lbs \$40 10lbs \$65

Organic Rice Pilaf ½ pan \$25 full pan \$40

Organic Brown Rice with Lentils ½ pan \$25 full pan \$40

Sautéed Harvest Vegetables ½ pan \$45 full pan \$80

Entrees:

Chicken Parmesan Hand Breaded topped with Fresh Tomato Sauce and Four Cheeses ½ pan \$50 full pan \$95

Chicken Francaise in White Wine & Lemon Sauce ½ pan \$50 full pan \$95

Chicken Marsala Loaded with Fresh Mushrooms in a Rich Marsala Sauce
½ pan \$50 full pan \$95

Chicken Scallopini with Tomato in a Rich Brown Sauce ½ pan \$50 full 95

Herb Grilled and Slow Roasted Chicken ½ pan \$50 full \$95

Chicken Murphy with Sweet Italian Sausage, Peppers, Onions and Potatoes ½ pan \$50 full pan \$95

Chicken Tuscany with Sun Dried Tomatoes, Artichoke Hearts&Parmesan Cheese in a White Wine and Lemon Sauce ½ pan \$60 full \$115

Chicken Piccata Tender Chicken Breast seared until golden then simmered in a fresh lemon, caper and white wine sauce ½ \$50 full \$95

Chicken Scarpiello Crispy Chicken Cutlet with Grilled Eggplant, Organic Spinach, topped with Melted Fresh Mozzarella ½ \$60 full \$115

Country Fried Chicken ½ pan 50 pieces \$95 full pan 100 pieces \$195

Baked Eggplant Parmesan hand breaded Eggplant layered with Four Cheeses and Fresh Tomato Sauce ½ pan \$45 full pan \$95

Black Angus Meatballs Hand Made simmered in Fresh Tomato Sauce
½ pan \$45 full pan \$85

Sweet Italian Sausage, Peppers, and Onions ½ pan \$45 full pan \$85

Atlantic Salmon Herb Roasted, Cedar Plank, or Piccata \$95-115 per side

Maryland Crab Cakes served with Remoulade & Lemons \$10.95 12 min

Porcini Crusted Pork Loin in a Rich Demi Glace Sauce ½ \$50 full \$95

Greek Style Moussaka with Black Angus Beef, Eggplant and Vegetables
full pan \$95

BBQ Pulled Pork Slow Cooked in a Rich and Delicious BBQ Sauce served
with Sweet Hawaiian Rolls & Creamy Cole Slaw ½ pan \$50 full pan \$95

St. Louis Ribs Slow Cooked with Soup Shoppe Rub or BBQ Sauce served
with Creamy Cole Slaw 3 racks \$95

Penne with Vodka Sauce with Sweet Baby Peas ½ pan \$48 full \$95

Four Cheese Baked Penne with Fresh Tomato Sauce ½ \$48 full \$95

Pasta Bolognese with Sweet Italian Sausage and Black Angus Beef
½ pan \$50 full pan \$98

Four Cheese Vegetable Lasagna ½ pan \$55 full pan \$105

Lasagna Bolognese with Fresh Tomato Sauce ½ pan \$60 full pan \$110

Jumbo Cheese Ravioli with Broccoli Rabe & Red Pepper Confetti 3dz \$90

Baked Macaroni and Cheese with Four Cheeses ½ pan \$48 full pan \$95