



13 West Gay Street

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BREAKFAST AND BRUNCH

CONTINENTAL SELECTIONS

Classic Continental **\$7.50**
Assorted danish & breakfast pastries, muffins or fresh bagels with cream cheese & jelly served with a fresh fruit tray, regular & decaffeinated coffee, assorted fruit juices and bottled water.

Cereal Continental **\$7.25**
Assorted cereal served with bananas, milk, fruit salad, regular and decaffeinated coffee, assorted fruit juices and bottled water.

Healthy Continental **\$7.50**
Individual yogurts, granola bars, whole fruit, regular & decaffeinated coffee, assorted fruit juices and bottled water.

Continental Express
Bagels, regular and decaffeinated coffee. Add assorted fruit juices and bottled water for an additional \$1.50.

20 - 50 people	\$4.00	75 - 100 people	\$3.50
50 - 75 people	\$3.75	Over 100 people	\$3.25

HOT SELECTIONS

French Toast **\$9.20**
French toast and syrup with sausage and/or bacon. Stuffed or crusted french toast add \$1.00 per person.

Scrambled Cheesy Eggs **\$9.20**
Scrambled cheesy eggs with breakfast potatoes, sausage and/or bacon. Spinach cheesy eggs available upon request.

Frittata **\$9.20**
Shoestring potatoes mixed with ham & cheese, veggie & cheese or Italian with sausage and/or bacon.

Eggs Benedict **\$9.95**
Traditional, florentine or smoked salmon topped with hollandaise sauce served with breakfast potatoes.

Pancakes **\$9.20**
Pancakes and syrup with sausage and/or bacon. Chocolate chip pancakes or raspberry pancakes add \$1.00 per person.

California Scrambled Eggs **\$10.20**
Scrambled eggs with caramelized onions, bacon and mozzarella cheese, spinach & sour cream served with breakfast potatoes.

Quiche **\$11.00**
Broccoli & cheddar or ham & cheddar (minimum of 15 people) (Parties of 40 or more may have both broccolis and ham quiches for same price).

Biscuits & Sausage Gravy **\$8.95**
Served with scrambled cheesy eggs.

LOW CARB SELECTIONS

Potatoless Frittata Shoestring zucchini & squash mixed with ham & cheese, veggie & cheese, or Italian with sausage and/or bacon. **\$8.95**

Crustless Quiche With bacon, spinach & cheese. **\$9.75**

Scrambled Cheesy Eggs Scrambled cheesy eggs with ham served with grilled tomatoes. **\$8.95**

PRICES FOR All HOT and LOW CARB SELECTIONS INCLUDE: *pastries, muffins and/or bagels, a light fruit tray, Morning Star regular & decaffeinated coffee, assorted fruit juices, bottled water and white disposables.*

A La Carte Breakfast Options

Muffins & Coffee	\$6.00
Muffins, Coffee & Bottled Water	\$6.75
Featured Flavored Coffee	\$0.50
Hot Tea/Hot Chocolate	\$0.50
Extra Bottled Water	\$1.00
Granola Bars/Yogurts	\$0.50
Fresh Berries with Honey Yogurt Sauce	\$1.50
Silver Tray Service	\$2.00

Please talk with a Mizuna Event Coordinator about our Omelet Station

SALADS

Side Salads

Turn Any Side Salad Into An/Entrée Salad

Caesar	\$1.25/\$6.25	Garden	\$1.25/\$6.25
Romaine and iceberg with our own Caesar dressing, Parmesan & croutons.		Romaine and iceberg topped with tomatoes, carrots, cucumbers, mushrooms & croutons.	
Fresh Field	\$2.25/\$7.25	Tomato & Feta	\$1.75/\$6.75
Field greens with tomatoes, blue cheese crumbles, walnuts & Balsamic Vinaigrette.		Tomatoes, red onion, basil, feta cheese, tossed with Balsamic Vinaigrette over a bed of lettuce.	
Grilled Portobello	\$3.25/\$9.00	Fresh Fruit	\$1.75/\$6.75
With tomatoes, smoked gouda cheese & Tomato Basil Vinaigrette.		Fresh seasonal fruit served with honey yogurt dipping sauce.	
Penne Pasta Salad	\$1.25/\$6.25	Italian Pasta Salad	\$1.75/\$6.75
Penne pasta tossed with broccoli, tomatoes, carrots, basil & Parmesan cheese mixed with Roasted Red Pepper Vinaigrette.		Penne pasta tossed with prosciutto, red onion, bell peppers, roasted garlic, basil, feta cheese & olive oil.	
Jade Rice & Grapes	\$1.75/\$6.75	Sweet Broccoli	\$2.25/\$7.25
Rice coated with sweet parsley and Lemon Pepper Vinaigrette.		With tomatoes, red onion & Balsamic Vinaigrette.	
Mexican Salad	\$1.50/\$6.50	Tortellini	\$1.75/\$6.75
Tomatoes, black olives, shredded Colby cheese, cilantro, and red onions topped with homemade tortilla chips.		Tortellini, pepperoni, sun dried tomatoes, basil & black olives tossed in Tomato Basil Vinaigrette.	
Chilled Grilled Vegetable	\$2.25/\$9.00	Asparagus on the Wild Side	\$2.25/\$7.25
Marinated zucchini, squash, carrots, bell peppers and onions grilled to perfection then topped with feta cheese atop a bed of lettuce.		Asparagus and wild mushrooms tossed with fresh rosemary, bell peppers and Balsamic Vinaigrette.	
Homestyle Potato	\$1.25/\$6.25	Grilled Asparagus & Mangoes	\$3.25/\$9.00
Traditional with a secret twist.		Tossed with Raspberry Vinaigrette.	
Pasta Primavera Salad	\$1.75/\$7.75	BLT Salad	\$1.50/\$6.50
Lettuce, pasta, broccoli, carrots & mushrooms.		Bacon, lettuce, tomatoes, cheddar cheese & red onion.	
Turkey Club Salad	\$1.75/\$7.50	Mediterranean Salad	\$1.25/\$6.25
Turkey, bacon, lettuce, tomato, red onion and cheddar cheese.		Tomatoes, black olives, feta, basil, red onions.	
Tomato & Mozzarella	\$1.75/\$6.75	Greek	\$1.75/\$6.75
Fresh roma tomatoes, red onion and basil tossed with Balsamic Vinaigrette topped with buffalo mozzarella cheese atop a bed of fresh baby spinach.		Tomatoes, red onion, eggs, black olives, feta cheese and cucumbers.	

SALADS

ENTRÉE SALADS

London Broil with Jade Rice	\$3.50/\$11.00	Green Beans & Roasted Peppers	\$3.00/\$10.00
Tender strips of london broil over our Jade Rice & Grapes Salad.		With chicken tossed with Tomato Basil Vinaigrette.	
Seared Tuna Salad	\$4.00/\$12.00	Blackened Chicken Pasta Salad	\$3.00/\$10.00
Sesame seared tuna over a bed of fresh field mix with avocado, cucumbers, and tomatoes served with light Citrus Soy Vinaigrette.		Blackened chicken penne pasta salad mixed with tomatoes and extra virgin olive served over spinach served with Cajun Honey Dijon dressing. Blackened salmon for \$1.00 extra.	
Oriental Barbecued Chicken	\$3.00/\$10.00	Avocado Boats	\$8.00
Lo Mein Chinese noodles tossed with steamed vegetables and oriental barbecued chicken (\$2.50 with oriental barbecued salmon).		Avocado shells filled with a refreshing mix of avocado, jumbo lump crab meat, red onions, cilantro and fresh squeezed lime juice and served atop a bed of spring mix(appetizer size).	
Farfalla & Flaked Salmon	\$3.00/\$10.00		
Bowtie pasta, fresh herbs, roasted garlic, lemon juice, bell peppers and tender flaked salmon.			

SALAD BARS

Garden Salad Bar	\$8.95
Lettuce, carrots, broccoli, mushrooms, tomatoes, eggs, chicken, cheese, pasta, croutons and three assorted dressings.	
Chef Salad Bar	\$9.95
The Garden Salad Bar with ham, turkey, spinach, bacon bits and tuna.	
California Salad Bar	\$11.95
Fresh field mix, warm grilled chicken, warm grilled vegetables, tomatoes, avocado, feta cheese, Parmesan cheese, black olives, eggs and three dressings.	
New Orleans Salad Bar	\$12.95
Spinach and field mix with blackened chicken & blackened salmon, bacon, tomatoes, peppers, cheddar cheese, Parmesan cheese & sundried tomatoes.	

Homemade Dressings

Honey Jalapeno	Creamy Peppercorn
Blue Cheese	Poppy Seed
Raspberry Vinaigrette	Peanut Pepper
French	Creamy Roasted Red Pepper
Balsamic Vinaigrette	Oil & Vinegar
Italian	Tomato Basil Vinaigrette
	Caesar

Healthy Choices

Thousand Island	Honey Dijon
Mango Vinaigrette	Fat Free Creamy Italian
Ranch	Fat Free Sundried Tomato
Japanese Steakhouse	

Add grilled or blackened salmon for an additional \$2.00 per person.

PRICES INCLUDE: Rolls & butter, cookies & brownies, drinks and white



COLD SANDWICHES

Bread Selections

All Sandwich Selections Include Your Choice of a Garden or Caesar Salad, Cookies & Brownies, Beverages, White Plasticware and Dijonaise, Roasted Peppers & Roasted Jalapenos on the side

- Classic Mizuna Assortment:** An Assortment of Oven Roasted Turkey Breast, Tavern Ham, Italian Meats, Freshly Roasted Top Round of Beef, Tuna and Vegetarian on an assortment of Homemade Grilled Focaccia Bread, French Baguettes, Wraps & Croissants. All sandwiches are made with Provolone Cheese, Lettuce & Tomato. **\$10.25 Per Person**
- Mizuna Upgraded Sandwich Assortment:** This creative sandwich lunch includes Grilled Chicken, Bacon & Apple on Raisin Bread, Marinated Grilled Steak with Aged Provolone on Croissants, Tavern Ham & Swiss with 1000 Island Spread on Marble Rye, Oven Roasted Turkey Breast & Smoked Gouda on Homemade Focaccia Bread, Grilled Shrimp with Remoulade on Baguettes and Roma Tomato, Basil & Fresh Mozzarella Sandwiches. **\$12.95 Per Person**
- Hoagies:** An Assortment of Italian, Roasted Turkey, Roast Beef & Tuna on Freshly Made Baguettes with Shredded Iceberg, Tomato Slices, Salt, Pepper & Oregano. Served with Mayonaise, Diced Onion, Pickles, Oil & Vinegar on the side. **\$10.25 Per Person**
- Assorted Sliced Bread Sandwiches:** The Classic Mizuna Assortment of Oven Roasted Turkey Breast, Tavern Ham, Italian Meats, Freshly Roasted Top Round of Beef, Tuna & Vegetarian on White, Wheat, Whole Grain & Rye Breads. All Sandwiches are made with Provolone Cheese, Lettuce & Tomato . **\$9.25 Per Person**
- Build Your Own Assortment:** **Choose Your Meats:** Southwest Chicken Salad, Classic Chicken Salad, Egg Salad, Tuna Salad, Roasted Turkey, Tavern Ham, Italian, Roast Beef, Vegetarian **\$10.25 Per Person**
Choose Your Cheeses: Provolone, American, Swiss, Smoked Gouda, Cheddar, Pepperjack
Choose Your Bread: White, Wheat, Whole Grain, Rye, Baguettes, Wraps, Croissants, Grilled Focaccia

Add Homemade Soup for Just \$2.00 Per Person!

Add Individual Bags of Chips for Only \$0.75 Per Person!!

Box Lunches

- Standard Boxed Lunch:** Includes a sandwich, a bag of chips, a drink, two cookies & condiment packets **\$8.20 per person**
- Upgraded Boxed Lunch:** Includes a sandwich, homemade potato salad, fresh fruit salad, a drink, two cookies & condiment packets **\$9.20 per person**

HOT SANDWICHES

Roast Beef **\$9.95**
Served in a hearty au jus with kaiser rolls, provolone cheese, American cheese, horseradish cream, roasted peppers & roasted jalapenos.

Ham & Cheese **\$9.95**
Country ham chipped and warmed with American cheese melted on top served with roasted peppers, roasted jalapenos & dijon mustard.

Fajitas **\$10.95**
Marinated chicken or beef with bell peppers served with tortillas, Mexican beans, rice, salsa, and sour cream. Portobello mushrooms available for an additional \$1.50 per person. Upgrade your fajita station with our salsa bar for an extra \$2.50 per person.

Chicken Parmesan **\$9.95**
Breaded chicken breasts in our own marinara sauce served with provolone cheese and crushed red pepper flakes.

Sausage & Peppers **\$9.95**
Grilled sausage mixed with carmelized green peppers and onions served with provolone cheese. Italian style in marinara sauce available.

Eggplant Parmesan **\$9.95**
Breaded eggplant in our own marinara sauce served with provolone cheese and crushed red pepper flakes.

Roasted Portobello **\$10.95**
Roasted portobellos topped with roasted red peppers and mozzarella cheese served with spicy aioli on the side.

Roasted Turkey **\$9.95**
Served in our own turkey gravy with kaiser rolls, provolone cheese, American cheese, roasted peppers & roasted jalapenos.

Grilled Chicken **\$9.95**
Chicken breasts grilled in our own marinade and served with provolone and American cheeses, lettuce, tomatoes, roasted peppers & roasted jalapenos.

Philadelphia Cheese Steaks **\$10.95**
Traditional Philadelphia beef & chicken steaks served with ketchup, mayonnaise, roasted peppers, roasted jalapenos, provolone cheese, fried onions and curly fries. Add fried mushrooms & sauteéd spinach for an extra \$.50.

Slow Roasted Pork **\$9.95**
Served in au jus with kaiser rolls, provolone cheese, American cheese, horseradish cream, roasted peppers & roasted jalapenos. BBQ au jus also available.

Chicken & Pepper Pitas **\$9.95**
Served with shredded colby jack cheese, tomatoes, rice, salsa, sour cream, Ranch dressing and hot sauce. Grilled eggplant & pepper pitas topped with feta cheese are available for vegetarians.

Meatball Parmesan **\$9.95**
Homemade meatballs in our own marinara sauce served with provolone and Parmesan cheeses.

Portobello & Spinach **\$10.95**
Sautéed portobellos and spinach sandwiches with provolone cheese.

PRICES INCLUDE: *Garden or Caesar salad, Drinks, Cookies & Brownies and White Disposable*



GOURMET PIZZAS

All our pizzas are constructed with homemade dough and the freshest ingredients available.

PRICES INCLUDE: Caesar salad, assorted drinks, disposables, cookies & brownies, parmesan cheese & red pepper flakes. Pizzas are served in insulated boxes!

Toppings

Meats & Cheeses

Ricotta Cheese
 BBQ Chicken
 Proscuitto
 Pepperoni
 Salami
 Ham
 Bacon
 Fresh Mozzarella
 Part-Skim Mozzarella
 Colby Jack Cheese

Vegetables

Caramelized Onions
 Sautéed Spinach
 Pepperonccini Peppers
 Basil
 Roma Tomatoes
 Roasted Peppers
 Pineapple
 Broccoli
 Red Onion
 Black Olives
 Mushrooms
 Roasted Garlic

Prices

10 People - 3 Pizzas -- \$7.95 per person
 15 people - 4 Pizzas -- \$7.50 per person
 20 People - 5 Pizzas -- \$7.25 per person
 25 People - 6 Pizzas -- \$7.15 per person
 30 People - 7 Pizzas -- \$7.00 per person

SNACKS

The Basic: Cookies & brownies.	\$3.50
Munchie: Chips, snack mix, cookies & brownies.	\$4.00
Energizer: Granola bars, yogurts and whole fruit.	\$6.50
Philly: Soft pretzels and Tasty Kakes.	\$4.00
Vendors Delight: Various bagged goodies, munchies and candy bars.	\$4.00
The Wake Up Call: Chips, chocolate and more chocolate served with coffee.	\$5.50
Mexican Fiesta: Homemade cinnamon chips and homemade tortilla chips with salsa.	\$4.50
Chocolate Fondue: Warm chocolate fudge served with fresh fruits, brownie chunks & other assorted sweets.	\$6.50
Stuffed Baguettes: Variety of chicken, turkey and tuna salad sandwiches cut into medallions.	\$4.50
Cheese & Chocolate Fondue: Warm chocolate fudge served with fruit & other sweets, a cheese tray served with assorted crackers.	\$7.50
Healthy Treat: Vanilla bean honey yogurt dip served with fresh seasonal fruit including golden pineapples & strawberries.	\$4.00
Salsa Bar: Mild salsa, hot salsa, pineapple salsa, grilled tomato salsa, served with tri-colored chips, jalapenos & guacamole.	\$8.00

PRICES INCLUDE: soft drinks, bottled water and white disposables.

COLD HORS D' OEUVRES

Southwest Tortilla Roll Ups	\$2.25	Crostini	\$1.75
Chicken mixed with a delicious blend of southwestern spices and cream cheese wrapped in a flour tortilla.		Fresh mozzarella, tomato and basil marinated in Balsamic Vinaigrette on a roasted pepper toast round.	
Salmon Canapés	\$2.50	Prosciutto Oscars	\$2.50
Smoked salmon and herbed cream cheese on a cracker with onions & herbs.		Prosciutto-wrapped asparagus spear with herbed cream cheese. Baron Oscars (with roast beef) also available.	
Cheese Display	\$3.00	Cajun Shrimp Canapés	\$2.50
Assorted cheeses served with mustard and crackers.		Sautéed cajun shrimp on a cracker with mustard cream sauce.	
Avocado & Crab Salad	\$6.00	Tabuli	\$2.50
Avocado and lump crab salad served with salsa & fresh fried chips.		Cracked wheat salad served with hummus and curried pita chips.	
Fruit Kebabs	\$3.00	Vegetable Display	\$2.00
Seasonal fresh fruit skewers.		A variety of fresh vegetables accompanied by assorted dips.	
Shrimp Cocktail	\$3.50	Cheese & Fruit Display	\$2.75
Classic shrimp cocktail (16-20) served with lemon wedges and cocktail sauce.		Assorted cheeses and fresh seasonal fruit served with honey yogurt dipping sauce, crackers and mustard.	
Cheese & Vegetable Display	\$2.75	Seasonal Fresh Fruit Display	\$2.75
A combination of our Cheese Display and Vegetable Display.		Served with honey yogurt dipping sauce.	
Artichoke Dip	\$2.00	Spinach Vegi Dip	\$2.00
A delicious blend of artichoke hearts with roasted garlic and served with fresh baguette rounds.		Our secret recipe--spinach and cheeses blended and served in a bread bowl.	
Whole Poached Salmon Display	Market Price	Blackened Salmon Display	Market Price
With capers, horseradish and traditional sauces.		With honey mustard and other garnishes.	
California Sushi Roll & Spicy Tuna Rolls	\$3.50	Mediterranean Display	\$4.50
Traditional Japanese California Roll and Spicy Tuna Roll (30 pieces minimum) (for larger parties an assortment of sushi rolls can be provided).		Roasted red peppers, fresh mozzarella, marinated tortellini, imported olives, hummus, artichokes and cured meats served with foccacia bread sticks, french baguette rounds, crackers & dips. <i>*Some items may be substituted due to availability and freshness.</i>	
Honey Bruschetta	\$3.00		
French baguette crouton topped with goat cheese, toasted pine nuts, drizzled with honey.			

HOT HORS D' OEUVRES

<p>Gourmet Pizzas \$2.50 Homemade mini pizza pies topped with your choice of barbecued chicken, fresh tomato or basil & mozzarella.</p> <p>Japanese Spring Rolls \$2.25 Marinated oriental vegetables wrapped in a thin egg roll wrapper served with duck sauce and soy sauce.</p> <p>Stuffed Caps \$3.00 Crab meat, spinach & Parmesan or sausage stuffed mushroom caps.</p> <p>Cajun Chicken & Andouille Skewers \$2.25 Grilled and served with a voodoo barbeque sauce.</p> <p>Chicken Fingers \$1.75 Chicken tenders breaded and served with honey mustard, barbeque sauce and ketchup.</p> <p>Mini Meatballs \$1.50 Served in a stroganoff sauce with sour cream.</p> <p>Clams Casino \$2.25 Fresh broiled clams topped with peppers, bacon, onions, garlic & lemon.</p> <p>Italian Rice Dumplings \$1.75 Risotto balls with pesto and Parmesan cheese, breaded and fried served with a marinara dipping sauce.</p> <p>Baked Brie \$3.00 Creamy brie cheese topped with brown sugar, honey and toasted walnuts served with raspberry sauce. (20 person minimum.)</p> <p>Grilled Kebabs \$3.25 Generous chunks of marinated beef, chicken, tuna, swordfish or shrimp, skewered with bell peppers & onions and grilled to perfection.</p>	<p>Wild Mushroom Mini Pouches \$2.50 Portobello and shitake mushroom duxelle wrapped in phyllo dough pouches.</p> <p>Spicy Jalapeno Fondue \$2.50 Spicy jalapeno and jack cheese dip served with crusty bread cubes.</p> <p>Stuffed Bliss \$2.25 Roasted red bliss potatoes stuffed with cheese, bacon & sour cream.</p> <p>Oriental Chicken Skewers \$2.25 Ginger soy marinated chicken sprinkled with sesame seeds.</p> <p>Mini Crabcakes \$3.50 Miniature Maryland crabcakes made with jumbo lump crab meat served with mango salsa.</p> <p>Scallops Rumaki \$3.25 Sea scallops wrapped in smoked bacon.</p> <p>Southwestern Wontons \$2.00 Spicy chicken wontons served with a mix of sour cream and salsa.</p> <p>Shrimp Lijon \$3.50 Shrimp wrapped in smoked bacon.</p> <p>Cajun Pierogies \$1.50 Pierogies stuffed with cheesy potatoes & cajun essence topped with sauteed onions.</p> <p>Hot Artichoke Dip \$2.25 Baked artichoke dip with roasted garlic, colby jack, parmesan and cream cheeses served with french bread toast rounds.</p>
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HOT PASTAS

PRICES INCLUDE: your choice of a Garden or Caesar salad, rolls & butter, cookies & brownies, assorted soft drinks and *white* plastic disposables.

Pasta Primavera	\$8.50	Super Cheesy Baked Ziti	\$8.95
Fettuccini tossed with fresh broccoli, carrots, green and red peppers, mushrooms and tomatoes, tossed in a light basil sauce.		Ziti tossed with our homemade marinara sauce topped with fresh mozzarella cheese and baked to perfection.	
Penne Pomodoro	\$8.50	Rigatoni Marsala	\$10.95
Penne tossed with a chunky marinara sauce, Parmesan and garlic.		Rigatoni tossed with chicken and mushrooms in our homemade Marsala wine sauce.	
Cajun Pasta	\$9.95	Chicken Pesto Pasta	\$10.95
Penne tossed with chicken and andouille sausage, green peppers and onions simmered in our homemade Creole sauce.		Farfalla (bowties) with chicken and broccoli tossed in our homemade creamy pesto sauce and topped with tomatoes and Parmesan cheese.	
Summer Vegetable Pasta	\$9.95	Homemade Lasagna	\$9.50
Yellow and green squash, red and green bell peppers, red onions and garlic tossed with bowtie in a light olive oil sauce.		Baked cheesy lasagna. Can also be layered with spinach, grilled vegetables or ground beef for \$10.50).	
Stuffed Shells	\$8.50	Stuffed Shells Florentine	\$9.50
Cheese stuffed shells in our homemade marinara sauce.		Cheese stuffed shells in a marsala wine sauce with spinach topped with Parmesan cheese.	
Turkey Tetrazini	\$9.95	Penne a la Vodka	\$10.95
Homemade roasted turkey baked casserole-style with alfredo sauce and linguini.		Sautéed bell peppers, broccoli and tomatoes in a pepper vodka cream sauce with basil.	
Chicken Parmesan	\$9.95	Eggplant Parmesan	\$11.95
Breaded chicken smothered in marinara and mozzarella cheese served with a side of baked ziti.		Breaded eggplant smothered in marinara and mozzarella cheese served with a side of baked ziti.	
Chicken & Proscuitto	\$9.95	Blackened Salmon Penne	\$15.95
Chicken and proscuitto in a creamy white wine basil sauce with tender peppers and onions tossed with		Fresh Atlantic salmon blackened over a Creole tomato sauce with penne.	
Beef Stroganoff	\$9.95	Mexican Lasagna	\$9.95
Tender beef strips in a rich beef gravy tossed with rigatoni and served with a side of sour cream.		Flour tortillas layered with seasoned taco beef and bell peppers smothered in a poblano ranchero sauce topped with colby jack cheese. Includes a Mexican Salad and homemade cinnamon chips.	

If you would like to offer your guests more than one pasta selection just take the higher priced pasta dish and add \$2.00 per person. Please talk with your Mizuna Coordinator for more information!

Add chicken or portobello mushrooms to any of the above for an additional \$2.00, spinach for an additional \$1.00.

ENTREES

PRICES INCLUDE: your choice of a side dish (unless stated in entrée description), your choice of a Garden or Caesar Salad, dinner rolls & butter or garlic bread, dessert, beverages, and *clear* plasticware.

MEATS

Chicken Stir-Fry **\$10.95**

Chicken and vegetables stir-fried served with steamed rice, oriental salad and fortune cookies.

Grilled Chicken Breast **\$14.95**

Served with pasta and roasted peppers in a basil sauce.

Chicken & Artichokes **\$14.95**

Medallions of chicken and artichokes sautéed in a homemade Marsala wine sauce.

Stuffed Chicken Breast **\$15.95**

Tender chicken breast stuffed with spinach and sun dried tomatoes, served with rice and homemade Marsala wine sauce.

Prosciutto & Basil Stuffed Chicken **\$16.95**

Served in our homemade Marsala wine sauce with rice.

Roasted Turkey **\$12.00**

Fresh, slow-roasted turkey served in our homemade turkey gravy served with roasted Yukon Gold potatoes.

Thanksgiving Dinner **\$14.95**

Our Roasted Turkey dinner with corn, mashed potatoes, stuffing and cranberry sauce.

Roasted Beef Top Round **\$12.00**

Served in our homemade rosemary demi-glace with roasted Yukon Gold potatoes.

Shepherd's Pie **\$12.95**

Ground beef, peppers & corn in a seasoned demi-glace topped with cheesy mashed potatoes and baked to perfection.

Choice Cut Prime Rib **\$16.95**

Served medium rare in au jus with roasted Yukon Gold potatoes.

New York Strip **\$17.95**

Served medium rare with roasted garlic rosemary demi-glace and roasted peppers.

Pan Seared Filet Mignon 6 oz **\$18.95**; 8 oz **\$22.95**

Served medium rare in rosemary demi-glace with roasted Yukon Gold potatoes.

Baked Pit Ham **\$11.00**

Fresh, slow-roasted ham served with a brown sugar pineapple glaze.

Jerk Tenderloin **\$14.95**

Pork tenderloin rubbed with our special jerk seasoning and grilled to perfection, topped with pineapple salsa served with bell pepper rice.

Roasted Stuffed Pork Tenderloin **\$23.95**

Tenderloin of pork, dried apricots and spinach rolled in a spiral and baked.

Beef, Chicken & Tuna Skewers **\$15.95**

Beef tenderloin, chicken and fresh tuna skewered with red bell peppers and onion marinated in our special recipe and grilled to perfection and served with our savory saffron rice.

SEAFOOD

Fish & Chips **\$11.00**

Fresh cod battered with our special beer batter, fried till golden brown and served with homemade potato wedges, tartar sauce and malt vinegar (for parties no more than 15).

Paella **\$16.95**

Classic Mediterranean rice dish (mildly spicy) with clams, scallops, shrimp, chicken and saffron.

Salmon Florentine **\$16.95**

Grilled salmon florentine topped with a white wine basil sauce.

Grilled Salmon **\$19.95**

Grilled salmon served on a bed of risotto topped with tomatoes and Parmesan cheese.

Grilled Swordfish **\$21.95**

Grilled swordfish served in an oven-roasted tomato and balsamic sauce on a bed of homemade spinach gnocci. (20 person min.)

Salmon Strudel **\$23.95**

Salmon and creamed leeks wrapped in phyllo dough and baked to perfection.

Maryland Crab Cakes **\$23.95**

Jumbo lump crabmeat served with a chive-lemon butter sauce.

If you would like to offer your guests more than one Entree selection just take the higher priced Entree dish and add \$2.00 per person. Please talk with you Mizuna Coordinator for more information!



SIDES

Roasted Yukon Gold Potatoes
 Creamy Style Ana Potatoes
 Stuffing
 Herb Rice
 Grilled Pineapple Slices

Red Bliss Potatoes
 Roasted Garlic Smashed Potatoes
 Green Beans Almondine
 Grilled Vegetables
 Zucchini & Squash Sauté

Mashed Potatoes
 Glazed Carrots
 Steamed Vegetable Medley
 Linguini with Marinara
 Pineapple Stuffing

Add any side for only \$2.50 per person!

DESSERTS

Fresh fruit display with honey yogurt dipping sauce
 Chocolate Fondue served with fresh strawberries and pineapple chunks, brownie chunks, marshmallows and other sweets
 Creamy brie cheese topped with brown sugar, honey and toasted walnuts served with raspberry sauce (20-person minimum)
 Pound cake topped with strawberry mousse and whipped cream
 Bread pudding served warm with a carmel topping
 Apple crisp served warm with ice cream
 Roasted bananas in a brown sugar glaze
 Assorted pastries including éclairs, cream puffs, tartlets, brownies & cheesecakes
 Specialty cakes -- wedding, birthday, holiday, etc.
 Cookies & Brownies

Dessert prices vary depending on market price, number of people and other selections made. Please talk with a Mizuna Event Coordinator to assist with prices. Any dessert item can be served as a snack.

EXTRAS

Any party can be upgraded -- below are some examples:

Cookies \$.50 pp	Assorted Juices \$1.50 pp
Brownies \$.75 pp	Coffee Service \$1.75 pp
Cookies, Brownies & Strawberries \$1.50 pp	Flavored Coffee, Hot Tea and Chocolate Service \$.50 pp
Fancy Finger Pastries \$3.00 pp	Clear Plasticware \$1.75 pp
Individual Bag of Chips \$.50 pp	White Cloth Linens \$10.00 per cloth
Assorted Soft Drinks \$1.25 pp	Silver Tray Service \$2.00 pp
	Buffet Tables \$10/each

- ☞ Alcoholic Beverages: Mizuna will pick up, deliver and serve alcohol for an additional cost. Please consult a Mizuna Event Coordinator for specific prices. Bar set-up charges will apply.
- ☞ Cakes: Mizuna Catering will procure a cake appropriate to your event and your budget. Price will depend on requirements.
- ☞ Labor: The first server is \$30.00 per hour and each additional server is \$25.00 per hour. Bartenders are \$30.00 per hour. Labor charges begin one hour prior to arrival and end one hour after the time of departure.
- ☞ Rentals: Mizuna can facilitate the rental of tents, tables, linens, chairs, silver, etc. through our rental partner. Prices will vary--please consult a Mizuna Event Coordinator for a custom proposal.



THEME PRESENTATIONS

PICNICS

"The Mizuna Picnic"

5.3oz All-beef burger with potato buns
Jumbo All-beef hot dog with potato buns
Lettuce, cheese, onions & tomatoes
Mustard, catsup, relish & pickles
Corn-on-the-cob with butter
Southern-style baked beans
Home-style potato salad
Creamy coleslaw
Cookies & brownies
\$12.95 per person

"The All-American"

The Mizuna Picnic PLUS barbecued chicken

\$13.95 per person

"Southern Rib BBQ"

The Mizuna Picnic PLUS our St. Louis "fall-off-the-bone" slow-cooked ribs brushed with our homemade bourbon BBQ sauce.
\$14.95

"BBQ Supreme"

The All-American PLUS our St. Louis "fall-off-the-bone" slow-cooked ribs brushed with our homemade bourbon BBQ sauce.
\$15.95

"Cajun Seafood Boil"

The Mizuna PLUS steamed Maryland Blue Crabs, steamed Littleneck clams, shrimp & scallops, andouille sausage drawn butter & Old Bay Seasoning. King crab legs available at an additional cost.

\$25.00

This is an approximate price; market price will determine the actual cost

50-Person Minimum

"Pig Roast"

Slow-roasted whole pig served with kaiser rolls, roasted jalapenos, roasted peppers, provolone cheese, baked beans, corn-on-the-cob (mango salsa optional).

Market Price

PRICES INCLUDE: assorted soft drinks & bottled water (one drink per person), cookies & brownies, disposable white plasticware, and pleasant, professional staff who come prepared with cooking/grilling/serving equipment. The price does not include labor. \$40 discount given to those who provide their own grill and propane.



THEME PRESENTATIONS

PASTA STATION

Standard Pastas

Penne
Tri-colored Bowtie

Optional

Tri-colored Fettuccini
Tortellini

Standard Meats

Grilled Chicken
Ham

Optional

Prosciutto
Shrimp
Salmon

Standard Veggies

Carrots
Mushrooms

Broccoli

Zucchini

Squash

Tomatoes

Optional

Snow Peas

Olives

Sun-Dried Tomatoes

Asparagus

Standard Sauces

Alfredo

Marinara

Pesto

Optional

Marsala Wine Sauce

A Mizuna chef will sauté your hot pasta to order.

The Pasta Station comes with your choice of two hot hors d'oeuvres, two cold hors d'oeuvres (\$3 and under) a Garden or Caesar salad, dinner rolls & butter, assorted soft drinks & bottled water, cookies & brownies and disposable dinnerware.

Starting at \$26.00 per person

Price does not include labor.

OUTDOOR GRILLED FAJITA STATION

Standard Skewers:

Chicken with peppers & onions

Beef with peppers & onions

Optional Skewers:

Shrimp with peppers & onions

Tuna steak with peppers & onions

Portobello mushrooms with peppers & onions

The Outdoor Grilled Fajita Station is served with the following accoutrements: Mexican salad, salsa, refried beans, Mexican rice, shredded colby jack cheese, sour cream, ranch dressing, homemade tortilla chips, cinnamon chips, assorted soft drinks & bottled water and disposable dinnerware.

Starting at \$24.00 per person

Price does not include labor.

Available Upgrades:

Guacamole: \$1.50 per person

Salsa Bar: Pineapple salsa, black bean salsa, roasted jalapeno salsa and grilled tomato salsa \$2.00 per person.



THEME PRESENTATIONS

MEAT CARVING STATION

Standard Meats

Fresh, slow-roasted top round beef seasoned with rosemary served in with a thickened au jus
 Fresh, slow-roasted turkey breast with homemade turkey gravy
 Fresh, slow-roasted pit ham served with a pineapple glaze

Optional Meats

Fresh, grilled or roasted filet mignon served with a rosemary demi glace
 Fresh, grilled mahi-mahi served with a fresh mango salsa

All of the above served with garlic mashed potatoes or Roasted Yukon Gold potatoes

Starting at \$25.00
 Price does not include labor.

PRICE INCLUDES: your choice of two hot hors d' oeuvres, two cold hors d' oeuvres (\$3 and under), a Garden or Caesar salad, dinner rolls & butter, and disposable dinnerware.

ORIENTAL WOK STATION

Fresh vegetables, meats & seafood, stir-fried with a traditional sauce served with the side dish of your choice:

<u>Meat</u>	<u>Seafood</u>	<u>Vegetable</u>	<u>Sauce</u>	<u>Side</u>
Chicken	Shrimp	Zucchini	Sesame	White Rice
Beef	Scallops	Squash	Soy	Fried Rice
		Peppers	Teriyaki	Lo Mein
		Bamboo		
		Shoots	Peanut	
		Water		
		Chestnuts	Schezuan	

Starting at \$25.00
 Price does not include labor.

The Oriental Wok Station comes with your choice of two hot hors d' oeuvres, two cold hors d' oeuvres (\$3 and under), a Garden or Caesar salad, dinner rolls & butter, and disposable dinnerware.

Parties with fewer than 100 guests may incur an additional charge. Labor charges are \$30.00 per hour for the first server, \$25.00 per hour for each additional server. Parties up to 100 guests require a minimum of two servers.



NOTABLES

- ☞ Prices are subject to change due to the market. Some items require a five-day lead-time. Some items may be substituted due to availability and freshness/ripeness. (For example, if mangoes are not in season or ripe, we may substitute mandarin orange segments.)

- ☞ Minimum of 10 people required for all orders within the delivery area; 20 people outside the area. Delivery area is the West Chester Area. A delivery charge will apply for parties under the 10-person minimum. Also, the delivery charge may be affected by the number of people in your party and the menu. Please discuss with a Mizuna Event Coordinator.

- ☞ Any changes or cancellations must be communicated directly to Mizuna at least 24 hours prior to the date of the event to avoid cancellation fees.

- ☞ When splitting two or more entrées, a split entrée charge will be applied. Please consult with a Mizuna Event Coordinator for specific prices.

- ☞ Mizuna offers vegetarian versions of most of our food selections--we can accommodate any special dietary need

- ☞ Mizuna Catering accepts Visa, MasterCard, Discover and American Express.

- ☞ Any equipment not returned to Mizuna will be billed accordingly (equipment would include but is not limited to tongs, glass bowls, silver serving trays, caraffes, serving utensils, chafing dishes, etc.).

- ☞ An 18% service charge will be applied to all parties on weekends and holidays, before 7:00am and after 5:00pm during the weekdays:

<u>Event Total</u>	<u>Service Charge</u>
\$1-\$999	18%
\$1,000-\$1,999	16%
\$2000-\$2,999	14%
\$3,000-\$3,999	12%
\$4,000-\$4,999	10%
\$5,000 and over	8%