



the fresh FORK

SEASONAL CATERING. QUALITY SERVICE.

BREAKFAST



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BREAKFAST

# COLD BREAKFAST

<b>continental breakfast</b> fresh baked pastry, coffee, tea, juice	\$8.25 ea
<b>executive continental breakfast</b> fresh baked pastry, coffee, tea, orange juice, fresh fruit salad	\$10.70 ea
<b>wellness fruit and yogurt parfait</b> individual low-fat yogurt, topped with seasonal fruit, granola, coffee, tea, juice	\$4.00 ea
<b>individual fresh fruit cup</b> assorted fresh seasonal fruit served in a 8oz cup, coffee tea, juice	\$4.70 ea

# HOT BREAKFAST

<b>the eye opener</b> scrambled eggs, maple banana french toast, choice of bacon or sausage, home fries, coffee, tea, juice	\$13.70 ea
<b>big breakfast sandwiches</b> egg sandwiches with cheese, choice of sausage, bacon or taylor ham, choice of biscuit or english muffin, hash browns, coffee, tea, juice	\$13.34 ea
<b>breakfast burritos</b> assorted breakfast burritos, fresh salsa, home fries, coffee, tea, juice	\$8.25 ea

# BEVERAGES

<b>juice service</b> assorted fruit juices	\$1.45 ea
<b>bottled water</b> bottled spring water	\$1.55 ea
<b>hydration station</b> fresh infused water, choice of lemon, lime, strawberry or cucumber	\$1.75 ea
<b>coffee and tea service</b> regular and decaf coffee and tea, sugar, milk, half & half, honey, lemon	\$2.55 ea
<b>soda and iced tea</b> assorted sodas and bottled iced teas	\$1.55 ea
<b>mini smoothie</b> assorted fruit and yogurt smoothie	\$1.99 ea

# A LA CARTE

<b>fresh fruit cup</b>	\$1.99 ea
<b>whole fruit</b>	\$0.95 ea
<b>yogurt parfait</b>	\$4.00 ea
<b>hot oatmeal, 12oz cup, 16oz cup</b>	\$1.69/ \$2.09 ea
<b>breakfast sandwich</b>	\$3.65 ea
<b>homemade muffin</b>	\$1.65 ea
<b>hard cooked eggs (2)</b>	\$1.45 ea
<b>kind bar</b>	\$1.99 ea
<b>breakfast burrito, veggie or meat</b>	\$3.50 ea
<b>cupped yogurt</b>	\$1.99 ea

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LUNCH



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LUNCH

# SO DELI

choice of 2 salads: red potato salad, fruit salad, pasta salad, seasonal grain

<b>conference sandwich selection</b>	\$15.95 ea
assortment of upscale wraps and mini sandwiches, condiments, 2 salads, homemade chips, cookies, choice of assorted bottled beverage or spa water	
<b>california wrap sampler</b>	\$15.95 ea
assorted mini wraps, 2 salads, homemade chips, cookies, choice of assorted bottled beverage or spa water	
<b>so deli subs</b>	\$15.95 ea
giant sub sandwiches cut into individual servings, homemade chips, 2 salads, cookies, choice of assorted bottled beverage or spa water	
<b>so deli buffet</b>	\$14.95 ea
build-your-own sandwich, assortment of deli meats, cheeses, condiments, specialty breads, 2 salads, homemade chips, dessert, choice of assorted bottled beverage or spa water	
<b>warm flatbread sandwiches</b>	\$15.95 ea
assorted flatbread sandwiches, condiments, homemade chips, 2 salads, cookies, choice of assorted bottled beverage or spa water	
<b>soup and mini sandwiches</b>	\$16.95 ea
soup of the day, assorted mini sandwiches, homemade chips, dessert, choice of assorted bottled beverage or spa water	
<b>executive boxed lunch</b>	\$15.95 ea
assortment of upscale pre-made wraps and sandwiches, condiments, pasta salad, chips, cut fruit, dessert, bottled water or bottled soda	
<b>gourmet boxed lunch</b>	\$16.95 ea
assorted upscale sandwiches, chips, cut fruit, cookie, bottled water	

# SALADS AND SOUPS

**house salad platters: serves 8-10** \$25.95 ea  
selection of entrée salads, two dressings, dinner rolls

**selections:**

chicken caesar salad	chef salad
gourmet cobb salad	buffalo chicken salad
grilled vegetable salad	israeli couscous salad
tomato basil pasta salad	pear and walnut salad
white bean and kale salad	

**au bon pain soups: served with fresh baked rolls and butter**  
12oz soup \$3.95 ea

*add soup to your deli selection* \$1.75 ea

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12oz soup \$3.95 ea

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# THEMED BUFFET

## american classic buffet \$19.99 ea

choose two entrees, three sides, one dessert

**entrees:** housemade meatloaf, southern fried chicken, roast pork, cajun tilapia, swedish meatballs, vegetable lasagna, roast turkey, baked ziti, bbq chicken

**sides:** mashed potatoes, macaroni and cheese, tossed salad, cornbread dressing, steamed broccoli, collard greens, steamed red potatoes, sweet potato casserole, glazed carrots, green beans almandine, buttered noodles, rice pilaf, vegetable medley

**beverages:** assorted bottled beverages or spa water

**desserts:** fruit cobbler, two-bite brownies, mini carrot cake

## italian buffet \$19.95 ea

choice of two:

baked lasagna, meatballs, baked ziti, spaghetti bolognese linguine clam sauce.

caesar salad, garlic bread, shaved parmesan

**beverages:** assorted bottled beverages or spa water

## build-your-own tacos \$19.95 ea

includes two proteins, crunchy and soft tortillas, two salsas, spicy black beans, cilantro lime rice

**proteins:** beef barbacoa, beef picadillo, carne asada, chicken tinga, citrus pork carnitas, sizzling shrimp

**salsas:** avocado salsa fresca, chipotle salsa, roasted corn salsa, pico de gallo, salsa rojo, salsa verde

## asian buffet \$19.95 ea

includes two entrée selections, one starch, sweet chili steamed vegetables, egg rolls, condiments, fortune cookies

**entrées:** korean bbq beef, thai basil tofu, mongolian beef, yellow curry chicken, pork char siu, szechuan chicken with peanuts, thai bbq chicken, panang beef curry, teriyaki chicken, spicy thai basil pork stir fry

**starches:** steamed jasmine rice, steamed brown rice, lo mein with oyster sauce, chinese black rice, whole grain five blend rice

## baked potato bar \$7.95 ea

seasoned russet potatoes, steamed broccoli, cheese sauce, shredded cheddar cheese, green onions, green onions, salsa, sour cream, bacon bits, garden salad

**all of the above offerings include:** assorted bottled beverages or spa water

# TEAM PLATTERS

platters serve 10 team members

**parmesan subs, (chicken, sausage, eggplant)** \$70.50

**mini sub sandwiches** \$70.50

**salad bowl** \$50.50

**chicken wings** \$80.50

**baked ziti** \$60.50

**macaroni and cheese** \$60.50

# CONTACT US

Pecky Shimabuku  
L'Oreal THE HUB  
E: Pecky.Shimabuku@compass-usa.com  
p: 908-463-7823

# THEMED BUFFET

## american classic buffet \$19.99 ea

choose two entrees, three sides, one dessert

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**beverages:** assorted bottled beverages or spa water

**desserts:** fruit cobbler, two-bite brownies, mini carrot cake

## italian buffet \$19.95 ea

choice of two:

baked lasagna, meatballs, baked ziti, spaghetti bolognese linguine clam sauce.

caesar salad, garlic bread, shaved parmesan

**beverages:** assorted bottled beverages or spa water

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**proteins:** beef barbacoa, beef picadillo, carne asada, chicken tinga, citrus pork carnitas, sizzling shrimp

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# LUNCH A LA CARTE

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**16 inch cheese pizza** \$22.00 ea

include any additional toppings for an additional charge of \$0.75

pepperoni  
sausage  
vegetables

## TEAM PLATTERS

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*platters serve 10 team members*

<b>parmesan subs, (chicken, sausage, eggplant)</b>	\$70.50
<b>mini sub sandwiches</b>	\$70.50
<b>salad bowl</b>	\$50.50
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<b>macaroni and cheese</b>	\$60.50

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<b>salad bowl</b>	\$50.50
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SNACK



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SNACK

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<b>cookies and brownies</b>	\$2.05 ea
<b>mini dessert bars and cupcakes</b>	\$3.50 ea
<b>fruit and cheese tray</b> flatbread, crackers	\$5.95 ea
<b>sundae bar</b> choice of vanilla, chocolate or strawberry ice cream, assorted toppings	\$5.95 ea
<b>pretzel bites</b> hot pretzel bites, spicy brown and yellow mustards	\$2.99 ea
<b>energy basket</b> granola, nuts, dried fruit, snack bars	\$3.99 ea

# THEMED BREAKS

<b>antipasto</b> assorted italian meats and cheeses, artichoke hearts, olives, roasted red peppers, crostini	\$5.95ea
<b>mediterranean</b> housemade hummus, feta cheese, roasted vegetables, kalamata olives, pita chips	\$5.05 ea
<b>mexican fiesta</b> guacamole, fresh salsa, spicy black bean dip, tortilla chips	\$5.05 ea
<b>bruschetta</b> tomato bruschetta on crostini, fresh mozzarella, assorted cured olives	\$5.95 ea

# TEAM PLATTERS

*serves 10 team members*

<b>nacho chips and salsa</b>	\$50.50
<b>hummus and pita chips</b>	\$50.90
<b>fruit, cheese and cracker platter</b>	\$59.50
<b>veggie tray</b>	\$39.90
<b>celebration cake</b>	
¼ sheet cake	\$58.44 ea
½ sheet cake	\$98.84 ea
full sheet cake	\$155.32 ea

# BEVERAGES

<b>soda assortment</b>	\$1.55 ea
<b>bottled water</b>	\$1.55 ea
<b>spa water</b> fresh infused water	\$1.75 ea
<b>coffee and tea service</b> regular and decaf coffee, tea, condiments	\$2.05 ea
<b>energy drinks</b>	\$ 2.25ea

# WE CUSTOMIZE

*Our catering menu is only a guideline. We are happy to customize a menu that will meet your culinary and budgetary needs.*

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# INFORMATION

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Eurest Catering - is pleased to provide catering services designed for your needs at the **Bistro House Marketplace**. This brochure will serve as a guide to assist you in making your choices. If there are special arrangements that need to be made outside of the information listed in this brochure, call our management team here to assemble a custom catered event that meets your needs. It is our goal to make your job as easy as possible and to meet and exceed your expectations.

# RESERVATIONS

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We ask that all reservations be placed as early as possible. Please complete a "Catering Request Form" at least two working days prior to your event with an 6-guest minimum. We understand that impromptu requests are sometimes necessary, and we will make every effort to accommodate those requests. If you have not received confirmation of your request within 24 hours, please give us a call. All orders will be confirmed the night before your scheduled event.

# CANCELLATIONS

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Cancellations - We realize that emergency cancellations may occur, and we'll do our best to avoid any cancellation charges. Should any charges occur they will only be for specially ordered food products or prepared food that cannot be utilized.

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