

Cocktail Party

Hors D' Oeuvres

passed butler style on garnished platters

Bavarian pretzel sticks with a cheddar beer dip

Cilantro lime butter scallops

Thai vegetable dumplings served with a honey teriyaki sauce

BBQ chicken skewers with a honey Dijon sauce

Caprese satay with a drizzle of balsamic

Asian pork lettuce wraps

Bacon wrapped shrimp with a spicy chutney on the side

Roasted vegetables with garlic hummus on pita crisps

Grilled Sausage with ricotta and roasted peppers brochettes

Display Station

Display board with smoked gouda, mild cheddar, Jarlsberg, Monterey jack, sundried tomato and artichoke salad, suprasata pinwheels, stuffed hot peppers, array of olives

Baked brie with pears and raspberry preserves

Baskets of flatbreads and crackers

Bowls of dried fruits and nuts

Baskets of tri color corn chips with guacamole and tomato salsa

Crudité basket with fresh vegetables

Accompanied by creamy wasabi ranch and a poached shrimp spinach dip

Bowls of fresh watermelon, strawberries, pineapple, blueberries, blackberries and kiwi

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dream street will supply all paper goods, display tables with linen, passing equipment, platters, bowls and baskets, all condiments, set up and clean up

Price per person \$50.95 + tax

Suggested 3 waiters and 1 chef for 5.5 hours \$960.00

price based on 50 people

# ~Summer Grill Fiesta~

## Appetizers:

~Passed butler style~

Cajun Rubbed Pork Loin Served on Garlic Brochettes,  
Tequila Lime Marinated Chicken Kabobs

Display Table:

Platters of Balsamic Marinated & Char-grilled Yellow Squash, Zucchini, Asparagus,  
Red & Yellow Peppers, Eggplant & Portobello Mushrooms  
served with Garlic Aioli & Accompanied by Tomato Basil Focaccia.  
Baskets of Sun-Dried Corn Chips & Garlic Pita Crisps Served with a Garlic Hummus,  
A Mango Salsa & Dill Seasoned Green Tomato Salsa.

## Hot Off the Grill

Ginger Marinated Salmon Filets with an Herb Compound Butter,  
Tuscany Roasted Boneless Chicken Breast,  
Carving of Flank Steak with a Smoky Molasses BBQ Glaze,  
Honey Mustard Sweet Potatoes,  
Seasoned Corn & Red Pepper Kabobs

## Off The Salad Bar

Oven Roasted Southwest Potato Salad,  
Vegetable Farfalle Salad with a white wine vinaigrette,  
Mesclun Greens Tossed with Grape tomatoes, Cranberries,  
Glazed Walnuts, Carrots, Red Onions & Grilled Peaches  
and served with a Roasted Shallot Vinagrette,

## And For Dessert

Grilled Pineapple, Mangos & Pears with a Rum Butter Glaze and Served  
with a Goat Cheese Whipped Cream

Dream Street Caterers Will Provide: full classic ware, buffet tables with choice of linen,  
Chafing Dishes, BBQ grills, serving utensils, condiments, set up & clean up

Price per person \$ 58.95 + Tax (based on 50 people)

Suggested Staff 1 Chef, 2 Waiters for 7 hours = 840.00

## ~Buffet Style Cold Menu~

### Gourmet Finger Sandwich Baskets Consisting Of:

Crab & Avocado Salad Mini Tortilla Wraps,  
Balsamic Portobello Mushrooms, Eggplant, & Roasted Peppers with Goat  
Cheese Basil Aioli on Focaccia,  
Vegetable Tuna & Cucumber Salad on Pumpnickel,  
Pepper Turkey with Watercress, Tomato & Jarlsberg on Sourdough,  
Honey Glazed Chicken, Wasabi Mustard, Mesclun Greens and Tomato on  
Petit Croissants  
Strawberry Pecan Chicken Salad with Baby Spinach Wraps,  
Brie with Raspberry Chutney on Gourmet Scones

### Chilled Platters of:

Mesclun Greens with Grape Tomatoes, Red Onion, Glazed Walnuts,  
Cranberries, Blueberries, Blue Cheese, with a Mandarin Sesame Ginger &  
Cranberry Cilantro Vinagrettes  
Cheese Platter Served with Toasted Flatbreads.  
Garlic Hummus with Grilled Pita Bread  
Carved Fresh Fruits  
Whole Wheat Pasta with Fresh Mozzarella, Grape Tomatoes, Artichoke  
Hearts, Red Beans, Fresh Basil in a White Wine Vinagrette

### Dessert

Chocolate Dipped Strawberries, Butter Cookies and Fruit Tarts

### Beverages

Assorted Sodas, Iced Tea, Columbian Coffee (Regular & Decaf)

Dream Street Caterers Will Provide All Plastic Goods, Condiments,  
Set Up & Delivery

Price Per Person \$35.95 + tax  
Price Based on 50 people  
Suggested 1 staff for 5 hours \$200.00

# Brunch Menu



## *Customized Omelet Station:*

Our chef preparing two egg omelets made to order with mushrooms, ham, seafood, tomatoes, peppers, onions, spinach, cheddar, swiss and mozzarella cheeses

Roasted home style potatoes  
Bacon and Sausage

Baskets of assorted mini bagels, gourmet scones and petit muffins  
Accompanied by butter and jellies  
Garnished platter of raspberry, cinnamon walnut and scallion cream cheeses

Poached salmon platter with a dill crème fraiche  
Fresh fruit salad

Platter of egg salad, chicken salad and tuna salad  
Mesclun Greens salad with carrots, cucumbers, tomatoes, raisins, walnuts and gorgonzola with a cranberry balsamic vinaigrette

Coffee and tea service with assorted juices

*Dream Street Caterers will provide all paper goods, all cooking equipment, condiments, wire racks, sterno, set up and clean up*

Price per person \$38.95 + tax  
2 staff needed for 4 hours \$320.00  
Price based on 50 people

# *Breakfast Packages*

## *Hot Breakfast Menu*

Egg and Cheese Frittata  
Colossal French Toast served with hot maple syrup  
Home style potatoes  
Bacon And Sausage  
Baskets of mini bagels with cream cheese, butter and jelly on the side

Coffee, Tea, Bottled Water and assorted juices

We will include all paper goods, set up and clean up and 2 staff for 3 hours

\$1,395.00 + tax

Price based on 50 people

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Cold Breakfast Menu:

Assorted Bagels with cream cheese, butter and jelly on the side
Mini assorted muffins
Ultimate Coffee Cake Triangles
Fresh Fruit Salad

Coffee, Tea, Bottled Water and Assorted Juices
We will include all paper goods, set up and 1 staff

\$995.00 + tax

Price based on 50 people

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## *Grab and Go Breakfast:*

Choice of bacon, egg and cheese / sausage egg and cheese / egg and cheese  
Served on kaiser rolls

Assorted individual Muffins  
Basket of bananas

Coffee, assorted juices and water  
includes 1 staff for set up

Price \$1,095.00 + tax (Price based on 50 people)