



FAVORITE PICKS

VARIETY'S MOST POPULAR MENU ITEMS

Choose two items from the entree list, one item from the sides list, one item from the salad list and one item from the dessert list. All entrees come with soda/bottled water and dinner rolls.

ENTREE LIST:

Fried chicken, grilled herb chicken, meatloaf, pasta primavera, sliced roast beef au jus, baked tilapia, chicken marsala, smothered chicken, spinach lasagna, or chicken broccoli fettuccine alfredo.

SIDES LIST:

Country green beans, macaroni & cheese, sweet potatoes, mashed potatoes, garlic roasted redskins, white rice, rice pilaf, cornbread dressing, baked beans, collard greens or honey glazed carrots.

SALAD LIST:

Potato salad, pasta salad, coleslaw, caesar or tossed salad.

DESSERT LIST:

Apple pie, cherry pie, sweet potato pie, fruit cobbler (choose from peach, apple, cherry, or blueberry), plain cheesecake, strawberry cheesecake, carrot cake, decadent brownie, freshly baked cookies or red velvet cake.



CATERING GUIDE

Whether you're planning a breakfast meeting, board luncheon or hosting a holiday dinner, Variety FoodServices is your food service provider. We can easily customize meal options for you. Visit us online or call today!

CATERING SERVICES:

- All delivered catered events are available Monday through Friday from 6 a.m. to 6 p.m. Evening, weekend and holiday events can be made for an additional charge.
- Ample quantities of disposable serveware, utensils, paper napkins and paper linen for the serving tables are supplied with each event and included in the price of the meal.
- Variety can provide the necessary supplies for more elaborate event requirements including china, glassware, flatware, cloth napkins and linens at an additional charge.
- Caterings must be ordered at least 5 days before the event. The final count confirmation must be made no later than 48 hours prior to the event. All catering charges will be based on this final confirmed count. Upon request, we will try and make additional adjustments to the count right up to the catering, if possible, but an additional charge could be added to provide for any last minute requests.
- If a catering is cancelled within 48 hours of the event, a handling fee of 50% on the anticipated total invoice amount will have to be charged.
- There will be a 6% sales tax charged to all food and beverage invoices unless the group is tax exempt and can provide a tax exempt ID number.
- Variety accepts cashier's checks, cash, money orders or credit cards if received three days prior to the event.
- Customers will be responsible for any damages to items provided by Variety during the event that are caused by guests. The client will be charged for the replacement costs for all missing or damaged china, glassware, flatware, cloth linen or equipment
- Variety works in partnership with Forgotten Harvest. Any leftover food will be taken back to our commissary kitchen and distributed to Forgotten Harvest if perishable.



BREAKFAST

CONTINENTAL DELUXE

Chilled fruit juices (orange, grapefruit, apple, cranberry)
Fresh baked muffins and danishes
Fresh baked assortment bagels served with cream cheese butter, margarine and fruit preserves
Fresh sliced seasonal fruit, signature yogurt parfait with fruit and granola
Fresh brewed coffee, decaf coffee and tea

CONTINENTAL

Chilled fruit juices (orange, grapefruit, apple, cranberry)
Fresh baked muffins and danishes
Fresh assortment of bagels served with cream cheese Butter, margarine and fruit preserves
Freshly brewed coffee, decaf coffee and tea

COUNTRY MORNING

Fluffy scrambled eggs
Toasted English muffins
Choice of southern sausage links or crispy smoked bacon
Country home fried potatoes
Chilled fruit juices (orange, grapefruit, apple, cranberry)
Fresh brewed coffee, decaf coffee, milk and tea

DELI PLATTER

All deli buffets are served with deli-style breads, condiments, chips and fresh baked cookies for dessert.

EXPRESS COLD CUT DELI

Choose from the lists below:

Select Three Meats: Corned beef, roast beef, turkey breast, deli ham, fresh made tuna salad and chicken salad.

Select Two Cheeses: Cheddar cheese, swiss cheese, American cheese or provolone cheese.

Select Two Salads: Country potato, creamy coleslaw, macaroni, pasta, three bean, creamy or vinaigrette coleslaw.





WORKING LUNCHES

EXECUTIVE BOX LUNCHES

Includes:

Deli or roll-up sandwiches, deli salads, fresh cut fruit, soda, water or juice, fresh baked cookies; includes condiments, napkins and flatware.

Select a sandwich: Turkey and swiss, roast beef and cheddar, deli ham and American, corned beef and swiss, freshly made tuna salad, freshly made chicken salad.



SALADS

**All salads served with a freshly baked roll or bread.*

CHICKEN CAESAR SALAD

A bed of crisp romaine lettuce topped with a grill marinated chicken breast with seasoned croutons, bermuda onions, parmesan cheese and our special Caesar dressing.

MAURICE SALAD

This all-time favorite is with julienne ham & turkey, hard-boiled egg, tomato wedges along with swiss and cheddar cheese tops a crispy bed of fresh garden greens, served with a thick and creamy Maurice dressing.

GREEK SALAD

From the Grecian Isles comes this favorite salad, a bed of greens topped with fresh feta cheese, black olives, Bermuda red onions, beets, pepperoncini, greek spices and greek dressing.

CLASSIC CHEF'S SALAD

A bed of crispy iceberg lettuce, topped with julienned deli ham and turkey, American and swiss cheeses, cucumber slices, tomato wedges and choice of dressing.

WANT SOUP?

Visit us online or call to learn about the latest seasonal soups available and our half sandwich or salad and cup of soup combos.



CAFE LUNCHES & DINNERS

*We will be happy to create and customize an entrée for you.
Cafe Lunches & Dinners are served with starch, vegetable, and roll & butter.*

POULTRY ENTREES:

Almond Chicken

A crunchy almond crusted chicken breast sautéed to golden bronze and served with a ginger, green onion sauce.

Grilled Herbed Chicken Breast

Chicken breast marinated in an Herbs de Provence, garlic, olive oil vinaigrette, grilled and finished with sauce poulette

Lemon Pepper Chicken

A chicken breast crusted with crushed black peppercorns and Lemon zest gently baked to a tender and flavorful unforgettable experience.

Chicken Marsala

From the vines of Italy, Marsala wine finishes this classic chicken entrée with garlic, mushrooms and cream.

Lemon Chicken Breast

Chicken breast is dipped in egg batter and sautéed and finished with white wine, lemon juice and capers.

Chicken Broccoli Fettuccine Alfredo

Savory chicken and steamed broccoli mixed together in a thick and creamy Alfredo sauce.

**POPULAR
ITEM!**

Chicken Breast Florentine

Chicken breast stuffed with sautéed spinach with onions & dill and greek feta cheese, baked to golden brown and served with a Béchamel sauce.

FISH ENTREES:

Roasted Cod Almandine

Tender filets of Atlantic cod baked with butter and topped with toasted almonds.

Orange Roughy W/ Mornay Sauce

From the oceans down under, this delicate fish is baked to perfection and topped with Mornay sauce.

BEEF ENTREES:

Tender Beef Tips over Noodles

Braised beef tips with mushrooms, green peppers & onions in an Espagnole Sauce, served over buttered noodles.

VEGETARIAN ENTREES:

Pasta Primavera

A melange of vegetables in an Alfredo sauce served over fresh pasta.

Vegetarian Quiche

A French country classic, a combination of milk, cheeses and vegetables baked in a pie shell. Makes an exciting and light meal.

Spinach Lasagna

Sautéed spinach and Ricotta cheese layered between tender pasta sheets, baked in a light tomato basil sauce topped with mozzarella, fresh grated Romano and parmesan cheeses.



ACCOMPANIMENTS:

Choose one item each from the following lists:

POTATOES, RICE, PASTAS:

Fluffy rice pilaf, twice baked potatoes, baked Idaho potatoes served with sour cream and butter, buttered parsley noodles, fettuccine alfredo

VEGETABLES:

Honey glazed carrots, summer squash medley, stir fried seasonal vegetables, green beans almandine, English peas and pearl onions, fresh steamed broccoli

Fresh rolls and butter will also be served.





ALL NATURAL AND FRESH VEGAN OPTIONS

SALADS:

Black Bean Salad with Balsamic Lime Dressing

Protein rich black beans accompanied by a variety of greens and vegetables in a light balsamic vinegar and lime dressing.

Vegan Caesar Salad

Crispy Romaine lettuce, shredded carrots, cucumbers and croutons. Non dairy dressings available.

Fresh Fruit Salad with Lime and Mint

Fresh cut pineapple, raspberries, blueberries and cantaloupe with a squeeze of lime juice and topped with mint leaves.



SIDES:

Hummus with Cut Pita Triangles

Rich and smooth hummus served with freshly baked pita bread for dipping (non tahini).

Sweet Potato Fries

French fry cut and baked with light seasoning.

Vibrant Green Beans

Steamed green beans with lemon or sesame-honey tamari sauce.

ENTREES:

Summer Stir Fry

Light summer classic made with seasonal fresh vegetables; broccoli, red bell peppers, summer squash, sugar snap peas, fresh ginger with a hint of lime and cilantro.

Basil Tomato Sauce over Whole Wheat Pasta

Fresh basil combined with wine and oregano accentuates this Italian dish.

Sweet and Sour Seitan with Vegetables over Brown Rice

Fresh garden vegetables combined with pineapple and cubed seitan provides a flavorful new twist. Brown rice completes this meal.

Confetti Twice Baked Potatoes (two half shells)

For those seeking a lighter entree, Yukon Gold potatoes are baked to perfection and mixed with corn, green onions, red bell peppers, seasoning, garlic and pepper. Mixture is placed back in the shells and baked again for a bright, flavorful taste.

SOUPS:

Miso Barley

Fresh mushrooms, bell peppers, zucchini, sweet potatoes and barley in a vegetable and miso stock.

Marrakesh Express Red Lentil

Red lentils are featured with a variety of garden vegetables seasoned with cilantro, lemon juice and cinnamon.

Wild Rice and Vegetables

Wild rice combined with celery, carrots, onions, mushrooms and hot pepper sauce to give a "kick" to an old favorite.



BBQ SELECTIONS

BBQ OPTION 1:

1/4 lb. Ground Sirloin Burger

All Beef Hot Dogs

Baked Beans

Potato Chips

Two Sides: Coleslaw, Potato Salad, Macaroni Salad, Three Bean Salad

Cookies & Brownies

Buns, Condiments, & Plasticware



BBQ OPTION 2:

BBQ Chicken or Italian Sausage

All Beef Hot Dog or 1/4 lb. Burger

Potato Chips

Baked Beans, Corn on the Cob, Red Skin Potatoes

Assorted Fruit Tray

Cookies & Brownies

Buns, Condiments, & Plasticware

BBQ OPTION 3:

BBQ Ribs

Chicken Breasts

Beans, Corn on the Cob, Red Skin Potatoes

Tossed Salad

Chips

Cookies & Brownies

Condiments & Plasticware



BBQ OPTION 4:

8 oz. NY Strip Steak

BBQ Chicken Breasts

Tossed Salad

Baked Potato, Rolls & Butter, Corn

Cut Fruit Salad

Cookies & Brownies

Condiments & Plasticware



REFRESHMENTS

Fresh Brewed Coffee
or Decaf Coffee
Herbal Tea
Assorted Canned Soda
Assorted Bottled Soda
Freshly Brewed Iced Tea
Lemonade or Fruit Punch
Bottled Water
Milk $\frac{1}{2}$ Pint (Whole, Skim, Chocolate)



TREATS & SNACKS

Assorted Cookies
Creamy Fudge Brownies
Freshly Baked Muffins
Snack Assortment (serves 4)
Assorted "Frito Lays" snacks
Popcorn or Pretzels



THE PATISSERIE

New York Style Cheesecake
Homemade Apple Crisp
Chocolate Suicide Cake
Carrot Cake

**Please inquire about other flavors or choices.*

