

Other Events

- Corporate Parties
- Ice Cream Socials
- Birthday Parties
- Baby Showers
- Bridal Showers
- Wedding Brunch
- Graduation Parties
- Game Day

**Ask about our
“All Day Packages“!**

THE FINE PRINT

- 24 hour notice is required when ordering some items. We can work with you on most items listed inside of that time frame.
- 10 person minimum for a delivered event.
- When ordering hot entrées, a minimum may be required for some add-ons.
- Please make payment arrangements at the time of your order. You will not be billed until your order is delivered.
- 10% gratuity is added to all events.
- An additional 5% delivery fee will be incurred outside of a 5 mile radius of our facility.
- Prices are subject to change.

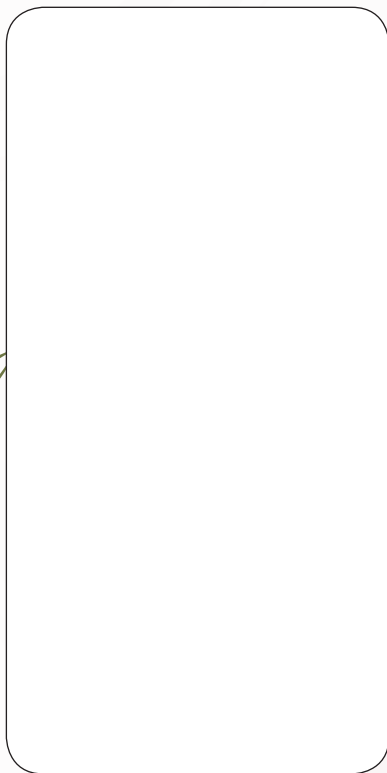
@ Everose Catering Company

We strive to meet as many of our customers requests as possible for that important meeting or special event.

This menu is only an example of the array of cuisine styles available to our discerning clientele.

Our chefs are constantly creating new favorites & renovating old ones, as well as customizing items & menus to satisfy your various needs, palates & specifications.

  **@everosecatering**



A bouquet of fine catering

**Corporate
Catering
Specialists**

**SERVING
SE PENNSYLVANIA &
CENTRAL NEW JERSEY**

**1-833-EVEROSE
(1-833-383-7673)**

info@everosecatering.com

EveroseCatering.com



Breakfast Catering

FEATURES

THE EXECUTIVE ~ from \$9.95
Our breakfast sandwiches made from fresh eggs & your choice of meat & cheese. Served with hash brown casserole & fresh fruit salad. Gluten free options available.

THE DELUXE ~ from \$9.95
Scrambled eggs, choice of two breakfast meats, French toast casserole, breakfast potatoes & fresh fruit bowl.

THE BOARDROOM ~ from \$7.95
Assorted bagels & pastries, fresh fruit bowl & yogurt parfait.

THE CARNEGIE BREAKFAST ~ from \$11.95
Sliced smoked salmon with classic deli accents of red onions, roma tomatoes, capers, sliced cucumber & cream cheese with select bagels & seasonal fruit salad.

À LA CARTE

BREAKFAST SANDWICHES ~ from \$3.95
Assorted meats, cheese & bread.

BREAKFAST BURRITOS ~ from \$4.95
Assorted wraps with egg, meats, cheese, onions & peppers. Includes salsa & sour cream.

FRESH BAKED QUICHE OR SAVORY STRATA ~ from \$5.25
Choose from:

- **MEATS:** Bacon, sausage, ham, turkey sausage, pork roll
- **VEGETABLES:** Roasted vegetables, mushroom, tomatoes, onions, spinach, broccoli
- **CHEESE:** Cheddar, American, feta, goat, fresh mozzarella

INDIVIDUAL YOGURT PARFAIT ~ from \$4.95
Low-fat vanilla yogurt with fresh seasonal fruit. Served with a side of granola.

INDIVIDUAL FRUIT CUPS ~ from \$3.95
Seasonal fresh fruit served in individual cups. Makes a great addition to any breakfast!

BAKED GOODS

BAGEL TRAY ~ from \$2.95
Assorted bagels with jelly, butter, peanut butter & cream cheese.

PASTRY TRAY ~ from \$3.50
Various pastries & muffins. Choose from muffins, scones, Danish, croissants, sticky buns & pound cake.

DOUGHNUTS ~ from \$2.50
Various fresh, delicious doughnuts.

Gluten Free Available!

Deli Catering

ASSORTED SANDWICH / WRAP TRAY ~ from \$8.50

Assorted sandwiches & wraps made from Boar's Head meats & cheeses with lettuce & tomato. Includes pickles, onion, hot & sweet peppers, condiments & potato chips.

DELI TRAY ~ from \$8.95

A selection of Boar's Head meats & cheeses. Includes a relish tray of lettuce, tomato, onion, pickles, hot & sweet peppers so you can craft your own sandwich! Includes assorted fresh bread/rolls, chips & condiments.

PROTEIN SALAD TRAY ~ from \$8.95

Choose any three protein salads: chicken, tuna, egg, seafood, Waldorf chicken, or Nantucket tuna. Served with fresh rolls, croissants, chips & a relish tray.

MINI SANDWICH TRAY ~ from \$8.95

Hand-crafted assorted mini sandwiches on various breads / rolls with lettuce & tomato. Served with chips & pickles.

INDIVIDUAL BOX LUNCH ~ from \$11.95

Your choice of sandwiches with a piece of fresh fruit, cookies, a bag of chips, side salad, plastic-ware & napkins.

CLASSIC 2 FT. HOAGIE ~ from \$9.95

These 2-foot hoagies are great for a small gathering or as an add-on to your primary selection. Pick your protein & we'll give you a delicious sandwich! Served with chips & pickles.

ASSORTED FLAT BREADS ~ from \$10.95

A variety of homemade flat bread pizzas that are sure to please! Served with a seasonal side salad.

Homemade soup can be added to any of the selections to enhance your lunch!



Refreshments & Desserts

REFRESHMENTS

~ From \$1.95 ~

- Bottled Juices
- Bottled Iced Tea
- Bottled Water
- Box of Coffee
- Bottled Soda
- Box Mighty Leaf Tea

DESSERTS & AFTERNOON SNACKS

~ From \$2.95 ~

- Cookie & Brownie Tray
- Potato Chips
- Cannoli Tray
- Dessert Bars
- Soft Pretzels
- Rice Krispie Treats
- Matt's Chocolate Bread Pudding
- Cupcakes
- Special Order Cakes

Entrées

~ From \$9.95 ~

POULTRY

CHICKEN

Marsala, piccata, française, lemon-herb, parmigiana, cacciatore, rotisserie, southern fried

TURKEY

Roasted breast, lettuce wraps, meatloaf

DUCK & OTHER SPECIALTY

Available upon request

MEATS

BEEF & STEAK

Marinated flank, tenderloin, medallions, pot pie, traditional or Italian meatloaf

PORK

Grilled tenderloin, slow-cooked ribs, BBQ pulled, stuffed (Italian, Asian, Hawaiian, Classic)

GAME, SAUSAGE & OTHER SPECIALTY

Available upon request

FISH & SEAFOOD

FISH

Glazed salmon, roasted tilapia, battered cod, fresh sushi

SEAFOOD

Lump crab cakes, snow crab legs, shrimp scampi, shrimp kabobs, shrimp cocktail, baked scallops, calamari

VEGETARIAN & VEGAN

PASTA

All shapes & sizes with choice of sauces (marinara, robust tomato, vodka cream, rosa, alfredo, aglio e olio, florentine). Plus baked favorites (ziti, lasagna, stuffed shells, eggplant parmigiana).

SPECIALTIES

Fajita roasted vegetable tacos, stir fry, baked potato bar, cauliflower pizza

MEAT SUBSTITUTES

Impossible™ Burger, veggie burger, chicken substitute, tofu



*All of the preparations above
are merely suggestions.
If you have a preference
that you don't see, tell us!*

Sides & Salads

THEMED SALAD BAR

~ From \$11.25 ~

TEX-MEX Mixed greens tossed with black beans, fire roasted corn, red peppers & cheese. With homemade tortilla strips & avocado ranch dressing.

MEDITERRANEAN Mixed greens & spinach tossed with cucumber, tomatoes, red onions & kalamata olives. Topped with feta cheese & grilled artichoke hearts. With zesty Greek dressing.

GARDEN PARTY Iceberg mix with carrots, red cabbage, tomatoes, cucumbers, onions & homemade croutons. With choice of dressing.

CAESAR Crisp romaine tossed with shaved Parmesan & Asiago cheeses. With garlic croutons & creamy Caesar dressing.

SEASONAL SELECTION A variety of seasonal fruits & vegetables atop mixed greens with goat cheese, nuts, homemade croutons & homemade dressing

*Add chicken, steak, shrimp, salmon or tofu
to any salad bar!*

HOT SIDES

~ From \$2.50 ~

RICE Pilaf, jasmine, wild, brown, risotto, cilantro-lime

POTATO Au gratin, roasted, mashed, fried, garlic, scalloped, sweet wedges

SEASONAL VEGETABLES Roasted, grilled, sautéed, steamed, panko-breaded, tempura-battered

HARICOTS VERTS Garlicky, amandine, sautéed

CHILLED SIDES

~ From \$2.50 ~

- Spring Mix
- Simple Garden
- Traditional Caesar
- Seasonal Mix
- Broccoli Salad
- Shredded Ginger Carrot Salad
- Asian Noodle Salad
- Tangy Chopped Salad
- Italian Pasta Salad with Roasted Vegetables
- Amish Macaroni Salad
- Old-Fashioned Potato Salad
- Red Bliss Potato Salad with Creamy Balsamic Dressing
- Roasted Corn Salad
- Everose Cole Slaw

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

International Catering

~ From \$9.95 ~

SOUTH OF THE BORDER

Choose protein:

- Slow-Roasted Honey Lime Chicken
- Grilled Chipotle Chicken
- Grilled Adobo Shrimp
- Asada Grilled Flank Steak
- Ground Beef (our own spice blend)
- Carnitas (pork)
- Sofritos (tofu)
- Oven-Roasted Zucchini & Squash

Includes the following:

- Cilantro-Lime Rice
- Pinto or Black Beans
- Fajita Roasted Vegetables
- Fire Roasted Corn
- Shredded Lettuce
- Fresh Pico de Gallo
- Sour Cream
- Shredded Cheese
- Guacamole
- Corn & Flour Tortillas
- Tortilla Chips



TOUR OF ITALY

Choose protein:

- Chicken Parmigiana
- Chicken Marsala
- Chicken Piccata
- Chicken Cutlet
- Meatballs
- Shrimp Scampi
- Italian Roasted Pork
- Italian Sausage
- Eggplant Parmigiana

Choose sides:

- Oven-Roasted Potatoes
- Pesto Mashed Potatoes
- Scalloped Potatoes
- Baked Ziti
- Roasted Vegetables
- Grilled Asparagus
- Green Beans

Includes the following:

- Caesar Salad
- Rolls or Garlic Bread

FAR EAST

Choose protein:

- General Tso's Chicken
- Sesame Chicken
- Chicken & Broccoli
- Pepper Steak
- General Tso's Shrimp
- Sweet & Sour Shrimp
- Chicken, Beef or Shrimp Lo Mein
- Vegetable Stir Fry
- General Tso's Cauliflower
- Ground Turkey Lettuce Wraps

Includes the following:

- Jasmine Rice or Fried Rice
- Spring Rolls
- Asian Sesame Salad
- Fortune Cookies



A TASTE OF THE MEDITERRANEAN

Choose protein:

- Gyros
- Chicken, Shrimp, Salmon or Lamb Kabobs
- Falafel
- Spanakopita Chicken Meatballs

Includes the following:

- Hummus with Pita
- Couscous Tabouleh
- Orzo with Feta, Olives & Artichokes



ALL AMERICAN

Choose protein:

- Burgers & Hot Dogs
- Beef & Chicken Cheesesteak
- BBQ Chicken & Ribs
- Hot Roast Beef & Turkey in Gravy

Includes the following:

- French Fries
- Cole Slaw
- Pickles
- Cookies & Brownies

Gluten Free Available!

Hors D'Oeuvres

~ Minimums apply. From \$1.95 ~

WARM

- Asian chicken and/or beef skewers
- Sesame ginger shrimp toast
- Mini crab cakes
- Spanakopita
- Assorted crostini & flatbreads
- Italian quesadilla wedges
- Lamb chop lollipops
- Crispy pork or crab wontons
- Horseradish shrimp wrapped in bacon
- Cheesesteak eggrolls
- Pigs in a blanket
- Stuffed mushroom caps
- Golden fried cheese ravioli
- Gorgonzola-stuffed figs wrapped in prosciutto
- Spicy shredded pork with grilled pineapple salsa
- Cajun shrimp skewers
- Steamed vegetable dumplings
- Goat cheese tartlets
- Assorted mini quiche
- Greek meatballs with tzatziki sauce

COLD

- Corn tortilla bites with guacamole & pico de gallo
- Spicy ahi tuna tartar atop Asian crisps
- Asparagus wrapped in prosciutto
- Assorted savory canapés
- Sweet tomato, bocconcini & basil skewers
- Chicken salad in crisp wonton cups
- Crab salad on Belgian endive
- Boursin-stuffed cherry tomatoes
- Ceviche

STATIONARY

- **Harvest bounty:** crudité with fresh herb dip
- **Fromages:** artisanal cheeses, crusty bread, fresh & dried fruits
- **Italian antipasto:** assorted salami, Italian cheeses, marinated vegetables
- **Mediterranean array:** hummus, baba ghanoush, olives, tzatziki, tabouleh, stuffed grape leaves
- **Build your own salad display:** Cobb, Greek, Tex-Mex, Asian chopped, Caesar & garden
- Citrus shrimp bowl steamed in Kentucky bourbon, lemons, limes & oranges
- Hand made guacamole with homemade tortilla chips
- Spicy salsa fresco with homemade tortilla chips
- Seasonal fruit display
- Assorted high tea sandwich presentation
- Hand-rolled sushi platter
- Bite-sized dessert tray
- Cupcake hill, tower or mountain!

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