



Catering Menu

Early Chapters

Mini Muffins (2 per person)	1.75
Quiche Bites (2 pp)	1.50
Bronx Bagel (plain or everything)	2.75
Fresh Fruit Skewer	2.00
Mini Scones	2.00
Scone or Muffin	3.50

Opening Lines

Brazilian Cheese Bread	2.00
Caprese Skewer tomato, olive, fresh mozzarella	2.00
Polenta Square with toppings	2.00
Quinoa Salad	2.00
Crostini with choice of olive tapanade, eggplant caviar, or black lentils	2.00
Fig & Cheese Crostini	2.00
Hummus with Crackers	2.25
Antipasti Skewer salami, olive, tomato & cheese	2.50
Soup (warm or chilled, 4 oz)	3.00
Quinoa Tart	4.00
Cheese & Nuts	6.00

Narratives

Quiche Bites (2 pp)	1.50
Italian Meatballs with Marinara	1.50
Asian Dumpling with Sauce	2.00
Stuffed Mushroom Caps (2 pp)	2.00
Spanakopita (2 pp)	2.00
Shrimp Mousse with Sourdough Bread	3.00
Chicken Salad with Greens	3.75
Local Shrimp with Cocktail Sauce or Spring Pea Puree	4.00
Mini Chicken Salad Sandwich	4.25

Happy Endings

Freshly-baked Cookies	1.25/2.75
Fresh Fruit Skewer	2.00
Chocolate Mousse Cup	2.00
Cheesecake Filled Strawberry (seasonal)	1.50

Even Happier Beverages

Event/House Wine (bottle)	13/17
Premium Wine (bottle)	19
Champagne available	mkt
Regional Craft Beer	4
Rishi Berry Hibiscus Iced Tea (carafe)	10
Bottled Drinks	2.50

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