

## Take Out Catering Breakfast

### Earthly Delights House Baked Pastries

Fresh or Dried Fruit Buttermilk Scones	\$3.00 ea
Sweet or Savory Breakfast Breads	\$8.50 ea
Fresh Fruit Muffins	\$2.75 ea
Assorted Harlan Bagels w/Cream Cheese	\$3.25 ea
Cinnamon Rolls	\$3.50 ea
Ham & Cheese Croissant	\$4.00 ea
Fresh Fruit Coffee Cakes 9 inch	\$18.00 ea

### Pastry Basket with mini scones, muffin & assorted

#### Bagels with cream cheese

Small serves 8-10 \$45.00

Large serves 15-20 \$90.00

### Fresh Fruit Salad w/Melons, Strawberries, Grapes, Raspberries & Blueberries (subject to seasonal choices)

Small serves 8-10 \$25.00

Large serves 15-20 \$50.00

### Earthly Delights Granola, Fresh Fruit and Yogurt Parfait \$5.00 ea

### Egg Dishes

Vegetable Quiche with Broccoli, Ricotta & Cheddar Cheese and  
Caramelized Onions Serves 8-10 \$22.00 ea

Meat Quiche with Black Forest Ham, Spinach, Fontina and  
Asiago Cheese Serves 8-10 \$25.00 ea

Vegetable Frittata with Sautéed Asparagus, Leeks and Goat  
Cheese Serves 8-10 \$20.00 ea

Meat Frittata with Bacon, Caramelized Onions, Spinach and  
Cheddar Serves 8-10 \$23.00 ea

### Lunch

Traditional Sandwich Board

An assortment of our specialty sandwiches cut into triangles & garnished with seedless grapes \$8.50 per person  
Minimum order 8-10 people

#### Box Lunch

Includes a specialty sandwich, a bag of Kettle chips and a house made chocolate chip or pumpkin spice cookie  
\$12.50 per person

#### Salad Wrap Platter

Choice of two with a minimum of 8-10 people

- \*Grilled Chicken Caesar with a mix of Spinach & Romaine Lettuce, Cherry Tomatoes, Asiago Cheese and Earthly Delights Caesar Dressing
- \*Baby Greens with Dried Cranberries, Gorgonzola Cheese, Granny Smith Green Apples, Spiced Nuts & Earthly Delights Raspberry Vinaigrette
- \*Grilled Flank Steak with Wasabi Aioli and a Sweet Chili Cabbage Slaw  
\$4.50 per person (1/2 wrap per person)

#### Specialty Salads

Small serves 10-15    Large serves 20-25

- \*Asian Noodle-Linguine and Soba Noodles with Snow Peas, Carrots, Red Bell Peppers, Carrots, Green Onions, Red & Green Shredded Cabbage, Cilantro, Cashews, Sesame Seeds in our Hoisin Vinaigrette  
Small \$43.50    Large \$72.50
- \*Pesto Pasta-Pasta, Dried Cranberries, Gorgonzola Cheese and Toasted Pine Nuts with our Pesto Vinaigrette  
Small \$52.50    Large \$87.50
- \*Orzo Pasta with Sun Dried Tomatoes, Feta Cheese, Spinach, Toasted Nuts and Lemon Zest in our Lemon Vinaigrette  
Small \$43.50    Large \$72.50
- \*Fresh Greek with Cucumber, Artichoke Hearts, Kalamata Olives, Garbanzo Beans, Cherry Tomatoes, Feta Cheese & Fresh Basil in our Fresh Herb Vinaigrette  
Small \$60.75    Large \$100.00
- \*Old Fashion Potato with Yukon Gold Potatoes, Dill, Hard Boiled Eggs, Celery, Red Bell Pepper & Sweet Relish with Whole Grain Mustard and Mayonnaise  
Small \$38.25    Large \$63.75
- \*Caesar Salad, Crisp Romaine Lettuce, Spinach, House Made Croutons, Cherry Tomatoes, Asiago Cheese and our Caesar Dressing  
Small \$36.00    Large \$60.00
- \*Baby Greens with Seasonal Fruit of Dried Cranberries, Gorgonzola Cheese & Spiced Walnuts in our Raspberry Vinaigrette  
Small \$42.00    Large \$70.00
- \*Spinach Salad with Toasted Pine Nuts, Smokey Mozzarella and Sliced Cucumbers in our Maple Vinaigrette  
Small \$42.00    Large \$70.00

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Small serves 10-15 Large serves 20-25

### Party Platters

**Antipasto**-A selection of sliced salami, roast turkey and proscuitto, imported cheeses, roasted asparagus, baby carrots and mushrooms, pesto cheese tortellini, feta stuffed Peppadews, artichoke hearts, mixed olives, spinach dip and breads

Small \$125.00 Large \$250.00

**Cheese Board**-An assortment of hand-crafted cheeses from around the world, Red Hawk triple-cream, Gouda Parrano, Harley Farms goat's milk, Manchego and Stilton displayed beautifully with chutney, crackers, breads and mixed olives (cheeses can vary)

Small \$80.00 Large \$160.00

**Asian**-Seared ahi w/wasabi aioli, sweet chili prawns, crab cakes w/lemon caper aioli, California rolls (with soy sauce, wasabi & ginger) chicken satay and sweet chili baked salmon

Small \$225.00 Large \$450.00

**Sampler**-A little bit of everything, imported cheeses, gourmet meats, Proscuitto wrapped asparagus, baby carrots, mixed olives, chicken satay, seared ahi, cheese tortellini skewers, sweet & spicy prawns, pesto turkey meatballs, spinach dip and breads

\$250.00 Large \$500.00

**Meat & Cheese**-Roast turkey, black forest ham, salami & roast beef, brie, dill havarti, swiss, cheddar & jack, mixed greens, sliced tomatoes, pickled onions, pepperoncinnis, artichoke hearts & mixed olives with assorted rolls and spreads

Small \$80.00 Large \$160.00

**Something Sweet**-An assortment of sweets from our bakery including chocolate chip cookies, pumpkin spice cookies, almond joy cookies, brownies, oatie bars & Russian tea cakes

Small \$45.00 Large \$90.00

### Appetizers

Chicken Satay \$24.00 per dz

Beef Satay \$24.00 per dz

Mushroom Wellington \$15.00

Crab Cakes (Phillips Crab) w/Lemon Caper Aioli \$

Sweet Chili Prawns \$15.25 lb

Proscuitto wrapped Prawns \$18.00 lb

California Roll \$10.00 ea (8 pieces)

Spicy Tuna Roll \$10.00 ea (8 pieces)

Take & Bake Pizza's \$8.25 ea

## **Take & Bake Entrees**

Small Serves 4 Large Serves 8

Chicken Enchilada Casserole-Boneless chicken, slow simmered with onions and red bell peppers in our Verde sauce, layered with corn tortillas and jack cheese  
Small \$20.00 Large \$40.00

Beef Enchilada Casserole-Beef, slow roasted with onions and red bell peppers in our ranchero sauce, layered with corn tortillas and jack cheese  
Small \$20.00 Large \$40.00

Vegetable Lasagna-Wild mushroom & spinach layered with house made marinara & béchamel sauce, creamy ricotta, pasta, asiago & mozzarella cheese  
Small \$22.50 Large \$45.00

Chicken or Italian Sausage Lasagna with roasted mushrooms, artichoke hearts & spinach layered with house made marinara & pesto béchamel sauce, sun dried tomatoes, creamy, asiago & mozzarella cheese  
Small \$25.00 Large \$50.00

Vegetable Mac & Cheese with house made creamy cheese béchamel, pasta shells, broccoli & cauliflower, baked with asiago & cheddar cheese  
Small \$20.00 Large \$40.00

Gorgonzola Mac & Cheese with house made creamy gorgonzola béchamel, pasta shells, sautéed spinach baked with asiago  
Small \$20.00 Large \$40.00

Mac & Cheese Carbonara with house made creamy cheese béchamel, pasta shells, sautéed prosciutto and snow peas baked with asiago & cheddar cheese  
Small \$22.50 Large \$45.00

Eggplant Parmesan-Seasoned panko encrusted eggplant layered with house made marinara & béchamel, sautéed spinach, asiago & mozzarella cheese  
Small \$20.00 Large \$40.00

Chicken Parmesan-Seasoned panko encrusted chicken layered with house made marinara & béchamel, sautéed spinach, asiago & mozzarella cheese  
Small \$25.00 Large \$50.00

## **Packaged Dinners**

Pre-Cooked & Reheable  
8 person Minimum

### **Entrees**

#### **\*Grilled Chicken Picatta**

Lemon, Garlic, Caper & White Wine Sauce

#### **\*Earthy Delights Famous Turkey Meatballs**

Made with Pine Nuts, Golden Raisins & Asiago Cheese

#### **\*White Bean Chicken Chili**

Chicken simmered in Tomatillo Sauce with White Beans & Spices

#### **\*Earthy Delights Famous Turkey Meatloaf**

Made with Fresh Herbs, Shredded Onions, Carrots & Zucchini

#### **\*Stuffed Flank Steak**

Stuffed with Sun Dried Tomatoes, Mushrooms, Spinach, Carrots,  
Spinach and Asiago Cheese

#### **\*Stuffed Portobello Mushroom**

Stuffed with Mushrooms Duxelle, Spinach, Sun Dried  
Tomatoes and Goat Cheese

### **Side Dishes**

#### **\*Linguine with Pesto Sauce**

#### **\*Linguine with Marinara Sauce**

#### **\*Twice Baked Potatoes**

#### **\*Roasted Veggies**

#### **\*Roasted Garlic Mashed Potatoes**

### **Green Salads**

**\*Caesar Salad, Crisp Romaine, Spinach, Cherry Tomatoes, House  
Made Croutons, Asiago Cheese and our Caesar Dressing**

**\*Baby Greens with Dried Cranberries, Spiced Walnuts,  
Gorgonzola Cheese and our Raspberry Vinaigrette**

**\*Spinach Salad with Sliced Cucumbers, Toasted Pine Nuts,  
Shredded Smoky Mozzarella Cheese and our Maple Vinaigrette**

## **Breads**

- \*Garlic Bread, Baguette brushed with Olive Oil,  
Garlic & Asiago Cheese
- \*Rosemary Fougasse Bread baked in Olive Oil and  
Sprinkled with Sea Salt