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## BUFFET PACKAGES

### APPETIZER PLATTERS

#### **CHEESE TRAY:** Cheddar, Swiss & Pepper

Jack cheeses served with crackers

**small tray** (feeds 10-15 people) – **\$140**

**medium tray** (feeds 20-25 people) – **\$225**

**large tray** (feeds 40-50 people) – **\$450**

#### **INTERNATIONAL CHEESE DISPLAY**

An assortment of cheeses beautifully garnished with fresh fruit and an assortment of crackers

**small tray** (feeds 10-15 people) – **\$160**

**medium tray** (feeds 20-25 people) – **\$250**

**large tray** (feeds 40-50 people) – **\$500**

#### **INTERNATIONAL CHEESE & MEAT DISPLAY**

An assortment of cheeses and meats served with crackers

**small tray** (feeds 10-15 people) – **\$210**

**medium tray** (feeds 20-25 people) – **\$350**

**large tray** (feeds 40-50 people) – **\$700**

#### **ANTIPASTO PLATTER**

**Medium serves 20-25 \$300 Large serves 30-40 \$500**

Salami, Prosciutto, Capicola, Fresh Mozzarella, Imported Provolone, Olives, Sundried Tomatoes, Marinated Artichoke, Roasted Peppers

Served with Crusty Italian Bread

#### **MEXICAN CHIP & DIP**

**Medium \$165 Large \$260**

Sour cream, Salsa, Guacamole, Shredded Lettuce, Black Olives, Tomatoes, Bean, Cheese & Jalapenos, Served with Crispy Tortilla Chips

#### **CREAMY SPINACH BOWL \$85**

Large hollowed pumpnickel filled with creamy spinach dip, garnished with pita chips & bread pieces

#### **FRESH FRUIT TRAY DISPLAY**

**small tray** (feeds 10-15 people) – **\$120**

**medium tray** (feeds 20-25 people) – **\$175**

**large tray** (feeds 40-50 people) – **\$350**

#### **FRESH VEGETABLES CRUDITE WITH DIP**

**small tray** (feeds 10-15 people) – **\$120**

**medium tray** (feeds 20- 25 people) – **\$175**

**large tray** (feeds 40-50 people) – **\$350**

#### **GRILLED VEGETABLE PLATTER**

Grilled eggplant, roasted peppers, zucchini, yellow squash, Portobello mushroom, carrots, red onion served on a focaccia

**medium tray (feeds 20- 25 people) – \$300**

**large tray (feeds 40-50 people) – \$600**

#### **SPICY BUFFALO WINGS**

**Small Serves 20 people \$280**

**Large serves 30 people \$420**

Served with bleu cheese dressing & celery sticks

#### **CHICKEN FINGER PLATTER**

**Small serves 20 people \$280**

**Large serves 30 people \$420**

Traditional • Sesame • Our Famous “Chicken Crunch”

Served with honey mustard dipping sauce

#### **SHRIMP COCKTAIL \$22 per dozen**

Chilled extra-large shrimp served with lemon slices and cocktail

#### **BRUSCHETTA**

**medium Serves 20-25 \$150**

**Large Serves 30-40 \$240**

sliced toasted baguettes and assorted toppings, including tomato, mozzarella & basil

#### **PINWHEEL SANDWICH PLATTER**

**med serves 20-25 \$150 large serves 30-40 \$250**

An assortment of chicken salad, tuna, vegetable, roasted red pepper & mozzarella, turkey and Italian wrapped in flavored tortillas and sliced into pinwheels

#### **WARM CRAB DIP \$ 125**

served with Fried Wonton Chips

**PASSED HOT HORS D' OEUVRES \$2.50 ea**

(Minimum Order 50 Pieces of each)

Eggplant Cannelloni Provençal Stuffed w/ Vegetables  
Goat Cheese & Tomato Confit

Wild Mushroom & Caper Tapenade w/ Cambazola on Crostini  
Caponata Vegetables in Puff Pastry

Warm Brie en Croute with Port Poached Figs

Stilton, Granny Smith Apple & Fig Spread on Lavash

Fried Sage Leaf with Ratatouille and Pecorino

Warm Mini Potatoes with Chipotle Chicken Salad & Aged White Cheddar

Sweet Potato, Sage & Prosciutto Risotto Cake

Chicken Potstickers with Scallion-Soy Dipping Sauce

Coconut Shrimp with Mango Dipping Sauce

Mini Fried Green Tomato topped with Garlic Aioli & Applewood Smoked Bacon Tiny Boursin and Tomato  
Confit

Grilled Cheese Sandwiches on Brioche with Roasted Shallots

Chicken Quesadillas

Feta Cheese Puffs

Franks in Pastry

Gruyere Cheese Toast

Mini Crab Cakes w/ Jalapeno Aioli

Mushrooms Stuffed w/ Boursin & Bacon

Mushrooms Stuffed w/ Boursin & Spinach

Stuffed Artichoke Hearts

Spring Rolls w/ Sweet Chili Sauce

**PASSED COLD HORS D' OEUVRES \$2.50 ea**

(Minimum Order 50 Pieces of each)

Bruschetta

Beef on Toasted Baguette with Horseradish Cream

Croustades w/ Gorgonzola & Honey

Curried Chicken Salad/Pita Points

Fresh Mozzarella/Roma Tomato Croustade

Olive & Artichoke Tapenade

Prosciutto Wrapped Asparagus

Chipotle Grilled Shrimp w/ Cilantro Aioli

Steak au Poivre Crostini w/ Gorgonzola Cream

Deviled Eggs

Shrimp on Croustade with Spicy Pineapple Sauce

## **BUFFETS**

Includes a salad, assorted rolls with butter, your entree selection(s), 1 Starch, 1 Vegetable  
Additional sides & dessert selections can be included additional charge of \$1.95 pp per item.

**\*Certain entree selections are an additional charge. \* Requires a Minimum of 50 people \***

### **ENTREE SELECTIONS**

\$30.95 pp for 1 entrée

\$ 40.95 pp for 2 entrees

\$ 50.95 pp for 3 entrees

### **SALAD SELECTIONS**

Spinach Salad: Baby Spinach, Mushrooms, Grape Tomatoes,  
Hard-Boiled Eggs, Red Onions & Bacon Dressing

Tossed Garden Salad: Mixed Greens, Cucumbers, Carrots,  
Grape Tomatoes with Two Dressings

Sunny Salad: Spring Greens with Tomatoes Cucumbers, Carrots,  
Sunflower Seeds & Champagne Vinaigrette

Mixed Baby Greens w/ Granny Smith Apples, Candied Pecans, Bleu Cheese  
& Apple Cider Vinaigrette

Signature Salad: Romaine, Dried Cranberries, Walnuts,  
Pears, Mandarin Oranges, Goat Cheese & Raspberry Vinaigrette

Caesar Salad: Crisp Romaine with Shredded Parmesan Cheese,  
House made Croutons & Creamy Caesar

### **POULTRY BUFFET**

Pesto Chicken

Cajun Chicken with Sautéed Peppers

Thai Chicken with Lemon Grass & Ginger

Sautéed Strips of Chicken with Mixed Vegetables Oriental Turkey Stir-Fry with Chinese Greens

Thai Chicken with Pineapple and Ginger

Mediterranean Chicken w/ Olives & Capers

Stuffed Chicken Breast w/ Spinach and Mushrooms Crispy Duck with Apricot Glaze

Teriyaki Chicken

Chicken Fajitas

### **MEAT BUFFET**

Beef Fajitas

Lamb Curry in Coconut Cream

Sweet & Sour Meatballs

Veal Casserole Cooked w/ White Beans & Carrots

Steak Casserole w/ Button Mushrooms

Topped w/ Short Crust Pastry

Middle Eastern Lamb Tagine w/ Cinnamon & Chilies

Beef Stroganoff

Traditional Coq-au-Vin Mushrooms & Onions

Char-Grilled Sirloin Steak Tips Marinated w/ Rosemary & Garlic w/

Roasted Peppers & Grilled Onions & Red Wine Jus

### **SEAFOOD BUFFET additional \$3 pp**

Teriyaki Salmon Served on Stir-Fried Vegetables  
Herb Crusted Cod Steak Served w/ Saffron Sauce  
Sautéed Shrimp w/ Vegetables in Garlic Lemon Butter  
Pan Seared Salmon w/ Tomatoes & Pineapple Mango Relish  
Sautéed Chilean Sea Bass w/ Spinach & Red Peppers  
Thai Shrimp w/ Mushrooms & Peppers w/ a Coconut-Lime Sauce  
Crab Cakes

### **PASTA & STARCHES BUFFET MENUS**

Penne with Marinara, Alfredo, a la Vodka or Primavera  
Bowtie Pasta w/ Champagne Cream, Prosciutto & Sundried Tomatoes  
Korean Yam Noodles with Vegetables (gluten-free)  
Lasagna: Meat or Spinach or Vegetable  
Vegetable Lo Mein  
Baked Mac and Cheese  
Orecchiette Pasta with Mushrooms & Truffle Oil  
Potato Gnocchi with Broccoli, Garlic and Tomato  
Cheese Tortellini with Sun-Dried Tomatoes Cream  
Buttered Egg Noodles with Asparagus  
Mediterranean Pasta with Artichokes, Sundried Tomatoes and Olives and Parmesan Cheese  
Basmati Rice  
Wild Rice Pilaf  
Asparagus and Shitake Risotto  
Confetti of Vegetable and Herbed Rice  
Cilantro Rice, Black Beans & Tomato  
Cous Cous with Peas & Pearl Onions  
Wild Mushroom Risotto  
Toasted Herb Couscous  
Roasted Red Bliss Potatoes  
Warm German potato salad  
Orzo with Mushrooms

Coconut Risotto  
 Whipped Garlic Mashed Potatoes  
 Buttermilk Mashed Potatoes  
 Sweet Potato Soufflé  
 Roasted Sweet Potatoes  
 Gratin Dauphinois  
 Roasted Diced Potatoes w/ Garlic & Olives  
 Basmati Rice Scented w/ Cardamom  
 Sausage & Wild Mushroom Lasagna w/ Tomato Sauce  
 Mixed Bean and Roasted Pepper Casserole Topped w/ Savory Thyme Crumble  
 Butternut Squash Ravioli in Sage Brown Butter Basmati Fried Rice with Vegetables  
 Roasted Fingerling Potatoes with Butter and Herbs  
 Raviolis: Mushroom or Butternut Squash & Cream Sauce  
 Penne with Marinara, Alfredo, a la Vodka or Primavera  
 Korean Yam Noodles with Vegetables (gluten-free)  
 Lasagna: Meat or Spinach or Vegetable

#### VEGETABLE SIDES BUFFET MENU

|  |  |
|--|--|
| Roasted Root Vegetable Medley                            | Green Bean Casserole   |
| Assorted Grilled Vegetables                              | Ratatouille  |
| Sautéed Green Beans                                      | Sugar Snap Peas with Ginger and Garlic   |
| Sautéed Broccoli and Carrots                             | Patty Pan Squash, Baby Carrots, Haricot Vert   |
| Glazed Carrots   | Boursin Creamed Spinach  |
| Sautéed Broccoli Rabe and Garlic                         | Medley of Seasonal Vegetables  |
| Asian Stir Fry Vegetables                                | Roasted Root Vegetables of Carrots, Turnips,<br>Rutabagas & Parsnips w/ Garlic & Thyme |
| Steamed Broccoli with Lemon Zest and Butter              | Provencal Tomatoes with Garlic, Herbs &<br>Gruyere Cheese                              |
| Steamed Baby Carrots with Stems in Butter and<br>Parsley | Roasted Vegetables w/ Eggplant, Tomatoes,<br>Zucchini, Capers Pearl Onions & Pine Nuts |
| Cauliflower Au Gratin                                    | Sautéed Vegetables Medley of Broccoli,<br>Cauliflower, Baby Carrots and Asparagus      |
| Roasted Cauliflower                                      | Sugar Snap Peas & Glazed Carrot w/ an Orange<br>Vinaigrette                            |
| Sautéed Broccoli Cauliflower and Carrots                 |  |

## DESSERTS

### SEASONAL FRESH FRUIT PLATTER

Includes Pineapple, Honeydew Melon, Cantaloupe, Watermelon, Grapes and Berries.  
(Variety Subject to Availability)

### MINATURE SWEET TABLE \$4.75 per person

Cream Puffs  
Eclairs  
Petit Fours

Cheese Cakes  
Cannolis  
Napoleons

Mini Tarts  
Mousse Tarts

### CAKE TABLE \$4.95 per person

Add a variety of gourmet cakes to our miniature table including:

Cheesecake  
Chocolate Layer Cake

Tiramisu  
Boston Cream Cake  
Carrot Cake

Brownies  
Creme Brulee

### CHOCOLATE FONDUE STATION \$4.25

**\* Requires a Minimum of 20 people \***

Strawberries, Bananas, Pineapples, Clementine's, Grapes, Pound Cake, Pretzels, Biscotti,  
Marshmallows & Graham Crackers

### ICE CREAM SOCIAL \$3.75 per person

Tub of Vanilla Ice Cream  
Jar of Maraschino Cherries

Oreo Cookie Crumbs  
Jimmies or Sprinkles

Chocolate Syrup  
Whipped Topping

### ICE CREAM EXTRAS Add extra \$1 per person

Mixed Nuts  
Sliced Almonds

Strawberry Topping  
Carmel Sauce

Banana

**Desserts will affect the total price of your affair.  
We offer this selection so you can plan the party at a price that is in your budget.**