

# Sandwich Platters

(Priced per sandwich—Minimum 10 sandwiches with 5 of any one type)

**1. DELUXE ASSORTED SANDWICH PLATTER** **\$5.50**

*A Variety of Premium Deli Meats and Homemade Sandwich Salads on Rye, Whole wheat, Pumpernickel & croissants. Served with Condiment Platter of Lettuce, tomato, pickles, mayonnaise, mustard, and honey mustard.*

- Tuna
- White Meat Chicken Salad
- Honey Baked Virginia Ham
- Turkey Breast
- Roast Beef
- Shrimp Salad
- Egg Salad
- Homemade Pimento Cheese

**2. DELUXE MINI CROISSANT SANDWICHES** **\$3.00**

*Our mini croissants filled with your choice of Filling: Tuna, Roast Beef, Chicken Salad, Honey Baked Virginia Ham, Turkey Breast Roast Beef, Shrimp Salad, Egg Salad and Homemade Pimento Cheese*

**3. SUB SANDWICHES (8")** **\$5.50**

*All served with your choice of American, Swiss or Provolone cheese. Dressed with lettuce, tomato, pickles, mayonnaise and mustard*

- **American** - Ham, turkey, and roast beef
- **Italian** - Genoa, Salami, Ham, Provolone
- **Veggie** - Sprouts, Grilled Zucchini, mushrooms

**4. CHICKEN JACK SANDWICH** **\$5.50**

*Grilled Chicken Breast and Monterey Jack Cheese on your, choice of bread: Rye, Whole Wheat, or White. Served with Condiment Tray*

**5. FRIED / GRILLED CHICKEN BREAST** **\$5.50**

*Dressed with Lettuce, Tomato and Honey Mustard on your choice of bread: Rye, Whole Wheat, or White.*

**6. CAJUN CHICKEN** **\$5.50**

*Spicy, grilled chicken, bacon, lettuce, tomato with Cajun mayonnaise Served on bun.*

**7. TUSCAN GRILL** **\$5.50**

*Chicken breast grilled and seasoned with Italian Herbs. Served on grilled Italian bread dressed with lettuce, tomato, pickle and herbed mayonnaise.*

**8. GRILLED VEGGIE** **\$6.00**

*Grilled Yellow Squash, Zucchini, Peppers, Red Onions, Mushrooms. Served on Focaccia Bread dressed with Garlic Mayonnaise*

**9. FRESH MOZZARELLA, TOMATO, AND BASIL** **\$6.00**  
*Dressed with Pesto Mayonnaise and Spinach Greens on Focaccia Bread*

**10. VEGGIE BURGER** **\$5.50**  
*With sautéed mushroom, lettuce, tomato and sprouts. Served on yeast bun*

**11. FRESH HARVEST SANDWICH** **\$6.00**  
*Grilled Portabella mushrooms, roasted red peppers, goat cheese,  
 And spinach greens. Served with garlic mayo, served on 7 Grain bread*

**12. MEATLOAF** **\$6.00**  
*Delicious Homemeade Meatloaf, served on your choice of bread: Rye,  
 Whole Wheat, or roll with Russian Dressing*

**13. CAROLINA BBQ** **\$5.50**  
*Slow grilled Pork Roast, Chicken or Beef Brisket with our special Mustard-based BBQ sauce on Roll*

## Appetizer Platters

*Delivered in Disposable Ware to our Off-Site Catering Clients  
 (Also see Hors D'oeuvre Selections on page 3, which are priced per person)*

### 1. CHEESE AND FRUIT WITH CRACKERS

*Five different cheeses, garnished with Fruit and Cracker tray*

<b>SMALL</b>	<b>\$ 45</b>	<b>MEDIUM</b>	<b>\$ 65</b>	<b>LARGE</b>	<b>\$ 85</b>
--------------	--------------	---------------	--------------	--------------	--------------

### 2. CRUDITE PLATTER

*An array of Fresh Cut Veggies, beautifully displayed. Served with Assorted Dips*

<b>SMALL</b>	<b>\$ 39</b>	<b>MEDIUM</b>	<b>\$ 52</b>	<b>LARGE</b>	<b>\$ 67</b>
--------------	--------------	---------------	--------------	--------------	--------------

### 3. HOMEMADE CHEESE SPREAD WITH ASSORTED DIPPERS

*A variety of Cheese Spreads: Herbed Gorgonzola, Blue Cheese with Pecans,  
 Pimento with Assorted Crackers, Pita Crisps and Garlic Toasts*

<b>SMALL</b>	<b>\$ 33</b>	<b>MEDIUM</b>	<b>\$ 45</b>	<b>LARGE</b>	<b>\$ 55</b>
--------------	--------------	---------------	--------------	--------------	--------------

### 4. MEXICAN CHIP & DIP FIESTA

*Salsa, Sour Cream, Guacamole, Black Bean Dip & Shredded Cheddar with  
 Assorted Gourmet Tortilla Chips and Vegetable Garnish*

<b>MEDIUM</b>	<b>\$ 55</b>	<b>LARGE</b>	<b>\$ 65</b>
---------------	--------------	--------------	--------------

### 5. MEXICAN 7-LAYERED DIP

*Refried Beans, Salsa, Guacamole, Sour Cream, Cheddar and Olives. Displayed in clear bowl with Gourmet Tortilla Chips*

<b>MEDIUM</b>	<b>\$ 45</b>	<b>LARGE</b>	<b>\$ 60</b>
---------------	--------------	--------------	--------------

### 6. ANTIPASTO PLATTER

*Genoa Salami, Prosciutto, Pepperoni, Cappicola, Fresh Mozzarella, Provolone,  
 Pepperoncini, Olives, Artichokes and Roasted Red Peppers. Served with Italian Bread*

<b>SMALL</b>	<b>\$ 55</b>	<b>LARGE</b>	<b>\$ 85</b>
<b>MEDIUM</b>	<b>\$ 70</b>		

**7. BAKED BRIE EN CROUTE**

One Brie Round, Wrapped in Puff Pastry, Topped with Brown Sugar & Almonds. Served warm with French Bread & Fruit

SMALL \$ 33 MEDIUM \$ 45

**8. SHRIMP DISPLAY**

Choice of Jumbo or Large Shrimp arranged on a Bed of Lettuce. Served with Cocktail Sauce.

LARGE SHRIMP \$ 1.50 JUMBO SHRIMP \$ 2.00

**9. WINGS**

Your Choice: Hot & Spicy Buffalo, Herb Marinated or BBQ. Served with Blue Cheese Dressing and Celery sticks

HALF PAN: 50-60 PIECES \$50 FULL PAN: 100-120 PIECES \$85

**10. MINI-MEATBALLS**

Cocktail size Meatballs served with your choice of Sauce: Marinara, Hawaiian or BBQ

100 PIECES \$45 200 PIECES \$75

**11. FRESH FRUIT DISPLAY**

A generous assortment of Grapes, Melons, Oranges, Strawberries, Pineapple and Seasonal Fruit. Sliced and Displayed

SMALL \$ 45 MEDIUM \$ 60 LARGE \$ 75

**12. RELISH TRAY**

Assorted Olives, Sliced Pickles, Carrots, Stuffed Celery and Hot Peppers with Blue Cheese Dip

SMALL \$ 25 MEDIUM \$ 35 LARGE \$ 55

**13. HOT SHERRIED CRAB DIP**

Seasoned Select Lump Crabmeat with Red Peppers, Boursin and Sherry. Served warm with Crackers and Crisps

PINT/Sm \$ 35 QUART/Lg \$ 60

**14. CHARLESTON SHRIMP DIP**

A Charleston Favorite. Served chilled with Crackers and garnished with lemon

PINT/Sm \$ 25 QUART/Lg \$ 40

**15. SPINACH-ARTICHOKE DIP**

Artichoke Hearts blended with Spinach, Fresh Parmesan, Garlic and Herbs. Served with Bagel Crisps

PINT/Sm \$ 15 QUART/Lg \$ 28

\*\*\*\*\* Small Platters feed 10 – 15 people, Medium feeds 15 – 20, and Large feeds 20-30. Serving sizes are only estimates. We base individual needs on our experience, platter chosen, item popularity, etc. Please call us and we will help you determine the proper sizes you need.

# *Fresh Homemade Salads*

## **Entrée Salads**

<b>Shrimp Salad</b>		<b>\$8.00</b>
<i>Chilled Shrimp served over bed of Mixed Greens, Cucumber, Tomatoes. Served with choice of Dressing</i>		
<b>Greek Salad with Chicken</b>		<b>\$8.00</b>
<i>Romaine, Feta cheese, Kalamata Olives, Grilled Marinated Chicken Breast, Tomatoes and Cucumber</i>		
<b>Pasta Primavera</b>		<b>\$6.50</b>
<i>Assorted Vegetables, Olives, Artichoke Hearts in Feta Vinaigrette</i>		
<b>Spinach</b>		<b>\$6.50</b>
<i>Bacon, Egg, Tomatoes, Portabella Mushrooms, Roasted Red Peppers, and Goat Cheese. Served with Vinaigrette Dressing</i>		
<b>Antipasto</b>		<b>\$8.00</b>
<i>Bed of Romaine with Salami, Black Olives, Fresh Mozzarella, Artichoke Hearts, Grape Tomatoes, Herbed Italian Dressing with Focaccia Bread</i>		
<b>Oregon Salad</b>		<b>\$7.50</b>
<i>Romaine, Dried Cherries, Walnuts and Chicken Breast</i>		
<b>Chicken Tender Salad</b>		<b>\$7.00</b>
<i>Fried or Grilled</i>		
<b>Mandarin Salad</b>		<b>\$7.00</b>
<i>Mixed greens, Strawberries, Mandarin Oranges and Almonds with Grilled Chicken</i>		
<b>Chefs Salad</b>		<b>\$7.50</b>
<i>Bed of Greens, Tomato, Egg, Bacon, Ham and Turkey with choice of Dressing</i>		
<b>Cobb Salad</b>		<b>\$7.50</b>
<i>Crisp Romaine, Turkey, Tomato, Scallions, fresh Bell Peppers, Avocado, Celery, Bacon, Crumbled Blue Cheese with choice of Dressing</i>		
<b>Vegetarian Salad</b>		<b>\$5.50</b>
<i>Bed of Romaine with Baby Spinach, Marinated Artichokes and a variety of Fresh Vegetables</i>		

### **Side Salads                      \$2.00 each**

- **Tortellini Pesto**
- **Macaroni**
- **Coleslaw**
- **Southern Potato**
- **Greek Potato**
- **Fruit Salad**
- **Black Bean**

# Desserts

Priced per person or whole pie/cake

<b>Key Lime Pie.....</b>	<b>\$3.00/15.00</b>
<b>Strawberry-Banana Sheet Cake.....</b>	<b>\$2.00/20.00</b>
<b>Éclair Cake.....</b>	<b>\$3.00/25.00</b>
<b>Gourmet Cupcakes.....</b>	<b>\$2.00</b>
<b>Cobblers.....</b>	<b>\$2.50</b>
<i>Apple or peach (w/ice cream add 1.00)</i>	
<b>Sugar Cream Pie.....</b>	<b>\$2.00/15.00</b>
<b>Red Velvet Cake.....</b>	<b>\$2.50/22.00</b>
<b>Chocolate Chiffon Pie.....</b>	<b>\$2.50/15.00</b>
<b>Coconut Cream Pie.....</b>	<b>\$2.50/15.00</b>
<b>Apple Pie.....</b>	<b>\$2.50/18.00</b>

## Confection Platters

*Consists of a variety of mini desserts, and cookies.*

<b>Small (Serves 10-12)</b>	<b>\$30</b>
<b>Medium (Serves 15-20)</b>	<b>\$40</b>
<b>Large (Serves 25-30)</b>	

The logo for Bradford House and Gardens, Inc. is an oval-shaped emblem with a light green border. Inside the oval, the text "BRADFORD HOUSE" is written in a large, elegant, serif font. Below it, "and Gardens," is written in a smaller, similar font, and "Inc." is at the bottom in a smaller, simpler font. There are decorative yellow floral or starburst patterns on either side of the text.

BRADFORD HOUSE  
and Gardens,  
Inc.