



Special Mother's Day Menu

Pick up or Delivery is available
until 5:00 PM Saturday, May 8th

*All Orders Need to be Placed on Thursday, May 6th
by 2:00 PM to reserve your order. All orders will be prepared cold
accompanied by simple heating instructions.*

Brunch Package (Serves 4/5 Guests) \$89.50

Summer Style Fresh Fruit and Berry Salad
(32 oz.)

Fresh Assorted NYC Breakfast Pastries (3)
Cinnamon Bun, Yogurt Muffin and a Blueberry Scone

Fresh Mini Pretzel Croissants from NYC (3)

Choice of Frittata
Cheddar Cheese, Bacon, Tomatoes and Scallion
OR
*Sauteed Spinach, Roasted Red Pepper,
Goat Cheese and Caramelized Onion*

Roasted Potato Salad
tossed with a Sweet Onion Vinaigrette
(32 oz.)

Field Greens tossed with Fresh Sliced Strawberry,
Feta Cheese and Glazed Pecans served with
a Rose Vinaigrette
(64 oz.)

Francaised Breast of Chicken topped with
Artichoke Hearts, Sun Dried Tomato,
Baby Spinach and Roasted Red Peppers
in a Roasted Garlic Broth
(1/3 Pan)

Lunch Package (Serves 4/5 Guests) \$99.50

Cobb Salad - Chopped Egg, Tomato, English
Cucumber, Avocado, Crumbled Bacon and
Crumbled Blue Cheese served with a Balsamic
Vinaigrette
(80 oz.)

Tabbouleh Salad with Fresh Mint,
Cucumber and Tomato
(2 - 8oz.)

Fresh Roma Tomato and Basil Bruschetta
served with Reggiano Parmigiano Toast

Asian Style Salmon drizzled with a Ginger
Sesame Glaze over Julienned Vegetables
(1/3 Pan)

Marinated Grilled Rosemary and Lemon
Glazed Chicken Breast
(1/3 Pan)

Happy
Mother's
Day



Gourmet Individual Style Entrees

Italian Style Pan-Fried Chicken Milanese topped with Baby Arugula and Marinated Tomato / Reggiano Parmigiano	\$18.95
Marinated Grilled Filet Mignon served with a Fresh Horseradish Cream and Reserve Cabernet Sauce	\$24.95
Asian Style Seared Filet of Salmon served over Sautéed Julienned Vegetables drizzled with a Ginger Sesame Glaze	\$16.95
Marinated Grilled Lemon Rosemary Breast of Chicken with Roasted Potatoes and a Fresh Vegetable	\$13.95
Mustard and Herb Crusted Lamb Chops served with Roasted Potatoes and Fresh Green Beans	\$21.95 (1/2 rack) \$40.00 (full rack)
Francaised Breast of Chicken with Artichoke Hearts, Roasted Red Peppers, Baby Spinach and Sun-Dried Tomato in a Roasted Garlic Broth with Rice and a Fresh Vegetable	\$17.95
Jumbo Lump Crab Stuffed Flounder with a Lemon Dill Cream	\$22.95
Blackened Salmon with a Fresh Avocado Tomato Relish served with Rice and a Fresh Vegetable	\$18.95
Penne a' la Vodka topped with Reggiano Parmigiano with Marinated Grilled Pesto Shrimp	\$19.95
Baked Three Cheese Macaroni and Cheese	\$11.25
Penne Primavera tossed with Julienned Spring Vegetables in a Light Cream Sauce	\$13.95
Homemade Eggplant Rollatini - Ricotta and Baby Spinach	\$13.95



THE *Food*
ARCHITECTS

Stuffed Marinated Grilled Portobello Mushroom with Roasted Red Peppers, Baby Spinach and Mozzarella	\$13.95
Sautéed Green Beans tossed with a Roasted Shallot Butter	\$10.95 28 oz. cntr.
Roasted Brussels Sprouts with Sea Salt and Fresh Lemon	\$15.95 28 oz. cntr.
Roasted Red Bliss Potatoes with Garlic and Rosemary	\$8.95 28 oz. cntr.
Roasted Beets tossed with Mesclun Greens, Baby Spinach, Arugula and Goat Cheese served with a Lemon Vinaigrette	\$9.99
Tabbouleh Salad with Fresh Mint, Cucumber and Tomato	\$5.99
Seared Spicy Southwestern Style Jumbo Shrimp drizzled with a Chipotle Aioli (12)	\$17.95
Mini Jumbo Lump Crab Cakes / Red Pepper Remoulade (1 dz.)	\$39.95
Southern Style Pulled Pork Macaroni and Cheese Balls drizzled with a Chipotle BBQ Glaze (6)	\$10.95

Gourmet Entrees (By the Pan)

Italian Style Pan-Fried Chicken Milanese topped with Baby Arugula and Marinated Tomato / Reggiano Parmigiano	\$65.95 ½ pan
Marinated Grilled Filet Mignon served with a Fresh Horseradish Cream and Reserve Cabernet Sauce (4 – 8 oz.)	\$69.95 ½ pan
Asian Style Seared Filet of Salmon served over Sautéed Julienned Vegetables drizzled with a Ginger Sesame Glaze	\$77.50 ½ pan
Marinated Grilled Lemon Rosemary Breast of Chicken	\$55.00 ½ pan



THE *Food*
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Francaised Breast of Chicken with Artichoke Hearts, Roasted Red Peppers, Baby Spinach and Sun-Dried Tomato in a Roasted Garlic Broth	\$55.00 ½ pan
Blackened Salmon with a Fresh Avocado Tomato Relish served with Rice and a Fresh Vegetable	\$85.00 ½ pan
Penne a' la Vodka topped with Reggiano Parmigiano	\$50.00 ½ pan
Baked Three Cheese Macaroni and Cheese	\$40.00 ½ pan
Penne Primavera tossed with Julienned Spring Vegetables in a Light Cream Sauce	\$55.00 ½ pan
Homemade Eggplant Rollatini - Ricotta and Baby Spinach	\$55.00 ½ pan
Stuffed Marinated Grilled Portobello Mushroom with Roasted Red Peppers, Baby Spinach and Mozzarella	\$40.00 1/3 rd pan
Sautéed Green Beans tossed with a Roasted Shallot Butter	\$29.95 1/3 rd pan
Roasted Brussels Sprouts with Sea Salt and Fresh Lemon	\$15.95 28 oz. cntr.
Roasted Red Bliss Potatoes with Garlic and Rosemary	\$19.95 1/3 rd pan
Roasted Beets tossed with Mesclun Greens, Baby Spinach, Arugula and Goat Cheese served with a Lemon Vinaigrette	\$35.00 80 oz. bowl
Tabbouleh Salad with Fresh Mint, Cucumber and Tomato	\$30.00 48 oz. bowl
Seared Spicy Southwestern Style Jumbo Shrimp drizzled with a Chipotle Aioli (12)	\$17.95
Mini Jumbo Lump Crab Cakes / Red Pepper Remoulade (1 dz.)	\$39.95
Southern Style Pulled Pork Macaroni and Cheese Balls drizzled with a Chipotle BBQ Glaze (6)	\$10.95



Gourmet Desserts

Individual 3” NY Style, Raspberry **OR** Chocolate Cheesecake \$5.95 ea.

UPSCALE Donut Plant Donuts – Variety Pack:
Blackout, Wild Blueberry and Tres Leches (1/2 dz.) \$23.95

French Macaroons (6 pieces per order) \$9.95

Caramel Laced Bread Pudding \$4.95

Bananas Foster Bread Pudding \$5.95

Mini assorted Gourmet Cupcakes (1 dz.) \$12.50

Mini White Chocolate Cranberry Cookies (1 dz.) \$7.95

Specialty Breads from NYC

Mini Pretzel Croissants \$15.00 dz.

Eli’s 1# Ciabatta Loaf \$5.85 ea.

French Baguette \$2.99 ea.

Medium Parisian Style Croissants \$18.50 ½ dz.

Fresh Pretzel Sticks \$15.25 dz.

Rosemary, Multigrain, Rustic or Tomato Focaccia Rolls \$11.00 dz.

Orwasher’s Umbria Cabernet Loaf (20”) \$9.95 ea.

Sesame Baguette \$3.29 ea.