



# **DKS**

Catering Associates, LLC


600 Jacksonville Road, Suite 1  
Burlington, New Jersey 08016

## **CATERING MENU**

## **TEL: 609.479.9319**

[www.dkscateringassociates.com](http://www.dkscateringassociates.com)

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**DKS Catering Associates, LLC is a Full-Service Party Planning Company. We will plan and execute all details of your event, from planning the menu to booking the photographer and entertainment. Contact one of our Catering Sales Associates to assist you.**

**DKS Catering Associates, LLC will customize your Menus and Event to suit any Occasion!**

# BREAKFAST MENU

*Minimum 15 Persons*

- DKS Continental Breakfast.....\$11.25 pp**  
*Assortment of Muffins, Croissants, Bagels, Danish, Scones, and Donuts, Served with Fresh Fruit Salad and Orange Juice, Butter, Jelly, and Cream Cheese.*
- Farm Fresh Scrambled Eggs.....\$11.95 pp**  
*Hot, Fluffy Scrambled Eggs, Home Fries and Hickory Smoked Bacon, Served with Fresh Fruit Salad and Orange Juice, Butter, Jelly and Cream Cheese. Regular and Decaffeinated Coffee, Regular and Herbal Tea and Lemon Wedges.*
- Healthy Beginnings.....\$12.95 pp**  
*Hot Scrambled Egg Whites, Home Fries of Roasted Sweet Potatoes with Onions, Multi-Grain Bagel, Served with Fresh Fruit Salad, Orange Juice, Margarine, Low-Fat Cream Cheese and Jellies.*
- Executive Breakfast..... \$14.95 pp**  
*Fresh Fluffy Scrambled Eggs, Home Fried Potatoes, Hickory Smoked Bacon, Smoked Sausage Links and Grilled Ham. Assorted Muffins, Croissants, Bagels, Sliced Fresh Seasonal Fruit, Orange Juice, Served with Butter, Jelly and Cream Cheese. Regular and Decaffeinated Coffee, Regular and Herbal Tea and Lemon Wedges.*
- Texas French Toast .....\$11.95 pp**  
*Thick Cut Texas Toast Served with Syrup, Hickory Smoked Bacon, Fresh Fruit Salad and Orange Juice.*
- Miniature Bakery Breakfast .....\$6.95 pp**  
*An Assortment of Miniature Muffins, Bagels, Danish, Croissants, Donuts, Butter, Jelly and Cream Cheese*

# BREAKFAST ADDITIONS

*Minimum 10 Persons*

- Fresh Sliced Fruit Platter ..... \$4.95 pp**  
*Fresh Seasonal Sliced Fruit*
- Fresh Fruit Salad..... \$3.75 pp**  
*Fresh Chopped Seasonal Fruit Salad*
- Homemade Roasted Granola ..... \$4.95 pp**  
*With cinnamon, raisin, walnuts and coconut*
- Sliced Smoked Salmon Platter.....\$9.95 pp**  
*Served with Miniature Bagels, Cream Cheese, Sliced Red Onions, Capers, and Sliced Tomatoes*
- Pancakes..... \$4.95 pp**  
*Hot Flap Jacks served with Syrup and Butter*
- Belgium Waffles ..... \$4.95 pp**  
*Hot Waffles served with Syrup and Butter*
- Texas French Toast ..... \$4.95 pp**  
*Texas Toast with Syrup and Butter*
- Home Fries..... \$2.25 pp**  
*Red Bliss Potatoes with Diced Onion and Sweet Peppers*
- Applewood Smoked Bacon.....\$2.50 pp**
- Smoked Turkey Bacon.....\$2.75 pp**
- Smoked Sausage Links .....\$2.50 pp**
- Grilled Ham Steak .....\$2.75 pp**  
*Grilled Sliced Ham Steak*

## BEVERAGES

Coffee (Reg & Decaf).....	\$2.00
Tea (Reg & Herbal) .....	\$2.00
Bottled Water .....	\$1.50
Assorted Sodas .....	\$1.50
Orange Juice (Half Gal.) .....	\$9.95
Snapple Juices (Bottled) .....	\$2.50
Homemade Fruit Punch (Gal.) .....	\$24.95
Homemade Sorrel or Lemonade (Gal.).....	\$28.75

## SANDWICHES

*Minimum 10 persons*

*All sandwiches feature the Chef's recommended breads and wraps, unless otherwise requested.*

### **Assorted Sandwich Basket.....\$12.95 pp**

- Carved Turkey Breast with Cranberry Mayonnaise
- Chunky Chicken Salad with Grapes
- Grilled Herb Chicken Breast with Sweet Corn and Red Peppers
- Chunk White Tuna Fish Salad
- Black Forest Ham and Swiss Cheese
- Grilled Vegetables in a Tortilla Wrap
- Fresh Jersey Tomatoes, Basil and Buffalo Mozzarella Cheese

*All Sandwiches accompanied with sliced fresh Jersey tomatoes, pickle platter, mustard, and mayonnaise; potato chips, pasta salad, cookies and brownies on the side*

## SPECIALTY SANDWICHES

*All specialty sandwiches accompanied with sweet potato chips and miniature cannoli*

### **Veggies Delight .....\$7.95 pp**

*Portobello Mushrooms, Fresh Jersey Tomatoes, Red Onions, Mesclun Greens and Roasted Red Pepper Aioli, Tortilla Wrap*

### **Grilled Chicken Breast.....\$8.95 pp**

*Grilled Chicken Breast with Mixed Greens, Fresh Mozzarella, Roasted Red Peppers and Pesto Aioli*

### **Island Curry Chicken Salad.....\$8.95 pp**

*Mildly Spiced Island Curry Chicken Salad with Red Seedless Grapes and Walnuts on a Croissant*

### **Chicken Caesar Wrap.....\$8.95 pp**

*Grilled Boneless Breast of Chicken tossed with Crisp Romaine Lettuce, Shredded Parmesan Cheese, Garlic Croutons and Homemade Caesar dressing on a Roasted Red Pepper Tortilla*

### **Roast Beef .....\$9.95 pp**

*Roast Beef, Mixed Greens, Pepper Jack Cheese, Sliced Fresh Jersey Tomatoes, with a Chipotle Mayonnaise*

# LUNCH PACKAGES

*Minimum 10 Persons*

**The Business Lunch ..... \$14.95 pp**

- Sandwich Selection
- Organic Mixed Greens with Assorted Vinaigrettes
- Chef's Pasta Salad of the Day
- Individual Bags of Potato Chips
- Sliced Tomatoes, Pickles and Onions
- Assorted Dessert Tray

**The Executive Lunch..... \$17.95 pp**

Choice of Room Temperature Platter  
Selection of the Following:

- Boneless Breast of Chicken or Baked Salmon
- Chef's Pasta Salad of the Day
- Chef's Vegetable Salad of the Day
- Organic Mixed Greens with Assorted Vinaigrettes
- Assorted Dessert Basket
- Assorted Sodas and Bottled Water

# BOX LUNCHES

*Minimum 10 persons*

**Client Boxed Lunch ..... \$12.95 pp**

- Sandwich Selection
- Pasta Salad
- Whole Fruit
- Potato Chips
- Cookie Pack
- Condiments

**The Executive Boxed Lunch..... \$14.95 pp**

- Sandwich Selection
- Pasta Salad
- Fresh Fruit Salad
- Potato Chips
- Cookie Pack
- Condiments
- Soda or Bottled Water

# TUREEN OF HOT SOUP \$4.95 PP

*Please Choose from our Selection of Homemade Soups:*

- Beef Barley
- Black Bean
- Carrot & Ginger
- Chicken Rice
- Chicken Tortilla
- Cream of Broccoli
- Cream of Mushroom
- Cream of Sweet Potato
- Green Split Pea
- Lentil
- Manhattan Clam Chowder
- Minestrone
- New England Clam Chowder
- Old Fashioned Chicken Noodle
- Pasta Fagioli
- Roasted Butternut Squash
- Vegetable

*\*Soups Served with Crackers*



## SALADS SELECTION

*Minimum 10 Persons*

Salad.....\$3.25 pp

### CHEF'S SPECIAL PASTA OF THE DAY

- **CREAMY COLE SLAW** - Green Cabbage, Carrots, in a Homemade Cole Slaw Dressing
- **BLACK BEAN SALAD** - Black Beans, Sweet Kernel Corn, Roasted Red Peppers and Cilantro Dressing
- **QUINOA SALAD** - Quinoa and Diced Medley of Vegetables, Citrus Tarragon Vinaigrette
- **MIXED SALAD** - Mixed Field Greens Cherry Tomatoes, Cucumber, Sweet Peppers, and Shredded Carrots, Apple Cider Vinaigrette
- **SPINACH SALAD** - Fresh Spinach, Mandarin Oranges, Sliced Mushrooms, Bermuda Onions, Chopped Bacon and Hard Boiled Eggs
- **CLASSIC GREEK SALAD** - Romaine Lettuce, Feta Cheese, Tomatoes, Cucumber, Black Olives with Lemon Vinaigrette
- **OLD-FASHIONED POTATO SALAD** - Red Bliss Potatoes, Onions, Celery, Hard Boiled Eggs in a Creamy Dressing
- **CAESAR SALAD** - Romaine Lettuce, Parmesan Cheese, Homemade Garlic Croûtons and Caesar Dressing
- **WILD RICE SALAD** - Cooked Wild Rice, Walnuts, Dried Cranberries, Roasted Peppers, Herb Vinaigrette

# HOT LUNCH & DINNER ENTRÉES

*Minimum 15 Persons*

*All Entrées Served with Clients Choice of Vegetable, Starches, Assorted Dinner Rolls and Sweet Butter. All Hot Entrées require the set up of our Chafing Dishes.*

**Chicken Breast Piccata.....\$15.95 pp**  
*Sautéed with White Wine, Lemon Juice and Capers*

**Caribbean Jerk Boneless  
Chicken Breast..... \$15.95 pp**  
*Mild or Spicy, marinated in Island Herbs and Spices and  
Roasted to Perfection*

**Chicken Marsala.....\$15.95 pp**  
*Pan Seared Boneless Breast of Chicken, sautéed with  
Mushrooms and Marsala Wine*

**Island Curry Chicken.....\$15.95 pp**  
*Marinated Half Chicken simmered in a Mild or Spicy Curry  
Sauce*

**Chicken Florentine ..... \$16.25 pp**  
*Boneless Breast of Chicken Stuffed with Spinach, Ricotta and  
Parmesan Cheese*

**Chicken Rollatini..... \$16.25 pp**  
*Boneless Breast of Chicken stuffed with Sun Dried Tomatoes  
and Spinach*

**Honey Mustard Glazed  
Atlantic Salmon ..... \$16.99 pp**  
*With Honey Mustard and Caramelized Onions*

**Roasted Dill Salmon .....\$16.99 pp**  
*Roasted Fillet of Salmon served with White Wine Dill Sauce*

**Flounder Francaise..... \$16.95 pp**  
*Fillet of Flounder Dipped in Flour, Egg and Pan Seared,  
served with Lemon Sauce*

**Grilled Flank Steak .....\$15.95 pp**  
*Grilled Flank Steak served with Green Peppercorn - Cabernet  
Sauce*

**Asian Style Beef and Broccoli.....\$15.95 pp**  
*Tender Pieces of Beef, Marinated in Ginger-Soy, served with  
Broccoli, Water Chestnuts and Toasted Sesame Seeds*

**Beef Tips Burgundy..... \$14.95 pp**  
*Simmered with Mushrooms, Pearl Onions and Burgundy Wine*

**Sweet Italian Sausage..... \$14.95 pp**  
*Grilled Sweet Italian Sausage with Peppers, Onions and  
Chopped Basil in Marinara Sauce or Olive Oil*

**Stuffed Pork Chops.....\$15.95 pp**  
*Pan Seared Center Cut Pork Chops Stuffed with Bread  
Stuffing served with Calvados Cream Sauce*

**Pork Medallions..... \$14.95 pp**  
*Cutlets of Center cut Pork-loin, served with Port Wine Brown  
Sauce*

**Eggplant Parmesan..... \$14.95 pp**  
*Breaded Slices of Eggplant, topped with Mozzarella Cheese and  
Marinara Sauce*

**Pasta Primavera..... \$14.95 pp**  
*Penne Pasta Mixed with Julienne Carrots, Red Peppers,  
Mushrooms and Broccoli in Cream Sauce*

**Baked Ziti..... \$14.95 pp**  
*Ziti Tossed with Marinara Sauce, Parmesan, Ricotta, Mozzarella*

**Baked Macaroni & Cheese..... \$14.95 pp**  
*Elbow Macaroni Mixed with a Creamy Cheese Sauce baked to perfection*

# HOT SIDE DISHES

*To Accompany Your Selection of Lunch and Dinner Entrées  
Additional Vegetables or Starches is \$3.95 Per Person*

## VEGETABLES

- **Vegetable Medley of Broccoli, Cauliflower & Carrots**
- **Fresh Whole Green Beans w/Toasted Almonds**
- **Honey Glazed Baby Carrots w/Dill**
- **Honey Roasted Butternut Squash w/ Cinnamon**
- **Baby Carrots & Sweet Peas**
- **Creamed Spinach**
- **Sautéed Green Cabbage w/Carrots**
- **Caribbean Fried/Baked Plantains**

## STARCHES

- **Mashed Sweet Potatoes w/Maple Syrup**
- **Creamy Garlic Mashed Potatoes**
- **Roasted Red Bliss Potatoes w/Olive Oil & Garlic**
- **Mushroom Risotto**
- **Island Rice and Peas**
- **Rice Pilaf**





# ROOM TEMPERATURE PLATTERS

*Minimum 15 persons*

*Served with Fresh Fruit Salad, Dinner Rolls and Butter*

**Grilled Rosemary and Garlic  
Marinated Chicken Breast..... \$13.95 pp**

*Artichoke Hearts, Sun-dried Tomatoes, Kalamata Olives,  
Chiffonade of Fresh Basil on Mixed Baby Greens*

**Jerked Roast Chicken Breast ..... \$14.95 pp**

*On a bed of Brown Rice with Mango-Cilantro Salsa*

**Tenderloin of Beef ..... \$16.95 pp**

*Pepper Crusted Fillet of Beef, served with Wild Rice and  
Dried Cranberries – Grainy Dill Dijonnaise*

**Honey Mustard Roast Salmon Fillet \$15.95 pp**

*Green Beans, Toasted Walnuts and Red Pepper Confetti*

**Sliced Meat and Cheese Platter .....\$11.95 pp**

*Grilled Boneless Chicken Breast, Roast Beef, Slice Turkey  
Breast, Black Forest Ham, American Cheese, Provolone Cheese  
and Swiss Cheese*

**Buffalo Mozzarella, Fresh Jersey Tomato  
and Fresh Basil Platter.....\$8.95 pp**

*Fresh Mozzarella Cheese, Fresh Jersey Tomato, and Fresh  
Basil drizzled with Extra Virgin Olive Oil and Balsamic  
Vinegar*

**Grilled Fresh Vegetable Platter ..... \$10.95 pp**

*Asparagus, Red Peppers, Eggplant, Yellow Squash, Zucchini  
and Carrots.*

**Grilled Jumbo Shrimp..... \$14.95 pp**

*Grilled Jumbo Shrimp, Roasted Plum Tomatoes on a Bed of  
Wild Rice with Champagne Tarragon Vinaigrette (4 Shrimp per  
person)*

**Classic Chicken Caesar Salad..... \$13.25 pp**

*Crisp Romaine Lettuce, Homemade Garlic Croûtons,  
Parmesan Cheese and Caesar Dressing*



# DESSERTS

*Minimum 10 persons*

**Cookies and Brownies.....\$4.95 pp**  
*An Assortment of Homemade Cookies and Chocolate Brownies*

**Dessert Basket .....\$5.95 pp**  
*Assortment of Homemade Cookies: Oatmeal, Chocolate Chip, Sugar, Variety of Cheese Bars, Lemon Bars, Chocolate Brownies and Miniature Cannolis*

**Miniature Sweet Pastries .....\$6.95 pp**  
*Mini Fresh Seasonal Berries and Fruit Tarts, Homemade Cannolis, Pistachio Biscotti, Chocolate Eclairs, Creamed Puffs and Chocolate Covered Strawberries*

**Mini Tarts.....\$6.95 pp**  
*An Assortment of Fresh Seasonal Miniature Fruit Tarts, Strawberries, Blueberries, Orange Segments and kiwi*

**Cranberry and Pistachio Biscotti.....\$4.95 pp**

## STATIONARY HORS D'OEUVRES

*Minimum of 15 Persons*

**Seasonal Vegetable  
Crudite Basket .....\$5.75 pp**  
*Seasonal Medley of Raw Vegetables Bite - Baby Carrots, Broccoli, Cauliflower Zucchini, Yellow Squash, Asparagus, Red Peppers and Cherry Tomatoes*

**Imported and Domestic  
Cheese Basket.....\$7.95 pp**  
*A Selection of Imported and Domestic Semi-Soft and Hard Cheeses, Garnish with Dried Fruit, Nuts and Seedless Grapes. Served with Assorted Crackers and Flatbreads*

**Petite Sandwiches.....\$7.95 pp**  
*Miniature Sandwiches on a Variety of Dinner Rolls, Chunky Chicken Salad, Roast Beef with Horseradish Cream, Roast Turkey with Cranberry Mayo and Tuna Fish Salad with Julienne Vegetables*

**Caribbean Basket.....\$16.95 pp**  
*Jerked Chicken on Skewers, Curry Chicken on Skewers, Yellow Turmeric Jumbo Shrimp, Plantain Chips. Served with a Mango-Pineapple Salsa*

**Italian Antipasto .....\$13.95 pp**  
*Prosciutto di Parma, Genoa Salami, Marinated Artichoke Hearts, Roasted Red Peppers, sliced Mozzarella, Sundried Tomatoes, Grilled Eggplant and Zucchini, Black Olives, Pickled Pepperoncini, Sliced Breads*

**Mediterranean Mezza.....\$8.95 pp**  
*Baba Ganoush, Hummus, Tabbouleh, Marinated Olives, Raita Sauce. Served with Slice Baguettes and Crispy Pita Chips*

**Shrimp Cocktail.....7.95 pp**  
*Seasoned Jumbo Shrimp Cocktail on Ice, served with Cocktail Sauce and Lemon Wedges*

**Spinach and Artichoke Fondue .....\$6.95 pp**  
*Roasted artichokes, Baby Spinach and Cream Cheese*

# THEME BUFFET STATIONS

*Minimum of 15 Persons*

**Taste of the Islands ..... \$17.95 pp**

- |   |                      |
|---|----------------------|
| <b>Boneless Breast of<br/>Curried Chicken</b> | <b>Rice and Peas</b> |
| <b>Jerked Pork Loin</b>                       | <b>Beef Patties</b>  |
| <b>Fried Plantains</b>                        | <b>Carrot Cake</b>   |

**Italian Pasta Bar ..... \$12.95 pp**

*Whole String Beans, Caesar Salad, Warmed Garlic Bread, Miniature Cannoli*

*Choice of Two Pastas and Two Sauces*

- |               |                |
|---------------|----------------|
| <b>PASTAS</b> | <b>SAUCES</b>  |
| ▪ Penne       | ▪ Marinara     |
| ▪ Bow Tie     | ▪ Creamy Pesto |
| ▪ Fettuccine  | ▪ Alfredo      |
| ▪ Rigatoni    | ▪ Vodka Sauce  |

**Add Grilled Chicken..... \$2.95 pp**

**Add Shrimp ..... \$3.95 pp**

**Mexican Fiesta Taco Bar (Served w/Soft and Crispy Taco Shells)..... \$15.95 pp**

*Shredded Iceberg Lettuce, Chicken Fajitas, Beef Chili, Cheese Sauce, Diced Tomatoes, Onions, Guacamole, Shredded Cheese, Sour Cream, Pico De Gallo*

**Philly Fest..... \$15.95 pp**

*Philly Cheese Steak - Choice of Chicken or Beef Steak Meat, Sliced Thin and Served with Provolone.*

- |                       |                         |
|-----------------------|-------------------------|
| ▪ Pasta Salad         | ▪ Assorted Tastykakes   |
| ▪ Roasted Red Peppers | ▪ Pretzels with Mustard |
| ▪ Sautéed Onions      | ▪ Assorted Sodas        |
| ▪ Fresh Steak Rolls   |                         |



# CARVING STATIONS

**Herb and Pepper Seared  
Fillet Mignon..... \$19.95 pp**  
*Roast Fillet Mignon encrusted with Herbs and Pepper, served with  
Horseradish Cream and Mustard Sauce.*

**Top Round of Beef ..... \$14.95 pp**  
*Roast top Round of Beef with Au Jus*

**Roast Turkey Breast..... \$13.95 pp**  
*Sage Roasted Turkey Breast served with Cranberry-Orange Chutney.*

**Herb Infused Roast Salmon ..... \$18.95 pp**  
*Norwegian Salmon Infused with Fresh Chopped Herbs accompanied  
with Dill Mustard Sauce*

**Baked Virginia Ham..... \$13.95 pp**  
*Virginia Ham Glazed with Mandarin Orange Glaze*

**Roasted Pork loin ..... \$14.95 pp**  
*Herb and Apple Crusted Pork loin served with a Ginger and Garlic  
Sauce*

*\*All Buffet and Carving Stations require the service of one of DKS  
Catering Associates Professional Chefs and Waiters. We can arrange all  
Rental Equipment and Necessary Service.*

## HORS D' OEUVRES A LA CARTE

**CHOOSE 4: \$12.95 PP • CHOOSE 6: \$15.95 PP  
CHOOSE 8: \$18.95 PP**

### HOT AND COLD: POULTRY

- Curry Chicken Salad with Toasted Walnuts in Mini Tartlet Shells
- Asian Chicken Satay with Garlic Sauce
- Lemon Garlic Marinated Chicken Tenderloin on a Skewer with Mint Yogurt
- Jerked Chicken on Skewers with a Mango Dip
- Chicken Tenders with Honey Mustard Sauce
- Curry Chicken on skewers with Coconut Sauce
- Spicy Chicken Wings Crispy Duck Spring Rolls with a Sweet & Sour Sauce

### HOT AND COLD: BEEF AND PORK

- Beef Satay Spicy Peanut Dipping Sauce
- Pigs in Blanket Hand Rolled in Puff Pastry
- Miniature Swedish Meatballs
- Caribbean Miniature Beef Cocktail Patties
- Pepper Seared Fillet Mignon on Sour Dough Crostini with Horseradish Cream Sauce
- Roast BBQ Pork Sliders with a Jicama - Apple Slaw
- Maple Glazed Pork on Skewers with Chipotle Sauce
- Assorted Asian Sushi Mai - Pork, Beef, and Vegetable with Scallion Soy Dipping Sauce

# HORS D' OEUVRES A LA CARTE

CHOOSE 4: \$12.95 PP • CHOOSE 6: \$15.95 PP

CHOOSE 8: \$18.95 PP

## VEGETARIAN

- Spanakopita - Fresh Spinach and Feta Cheese in Flaky Phyllo Pastry
- Potatoes Pancakes Topped with an Apple Compote
- Black Eyed Peas and Diced Tomato Bruschetta
- Vegetable Spring Roll
- Fresh Fruit Kabobs
- Tomato, White Bean and Fresh Basil on Ficelle
- Mushroom Ragout in Herb Pastry Cups with Brie Cheese
- Miniature Vegetable Quiche
- Pumpkin Risotto Croquettes
- Eggplant, Yellow Squash and Tomato Crostini
- Mediterranean Grape Leaves with Lemon Orange Vinaigrette
- Assorted Sushi - Tuna, Vegetable, Smoked Salmon, California Rolls with Scallion, Soy dipping Sauce

## SEAFOOD

- Ahi Tuna and Pineapple on Skewers with Sweet & Sour Sauce
- Grilled Scallops, Mango Salsa On Tortilla Chip
- Maryland Lump Mini Crab Cake with a Remoulade Aioli
- Grilled Cilantro Jumbo Shrimp with Orange Coriander Dipping Sauce
- Bajan Fried Cod Fish Cakes with Mango-Spicy Dip
- Smoked Salmon on Black Bread Ficelle with Cream Cheese & Dill
- Deviled Eggs topped with Caviar
- Jerked Shrimp with Pineapple Puree Dip
- BBQ Jumbo Shrimp wrapped In Bacon
- Jerked Jumbo Shrimp on Skewers with Pomegranate Dip

# BREAK AND SNACK TIME

*Minimum 10 persons*

<b>Philly Break</b> .....	<b>\$3.75 pp</b>
<i>Philadelphia Soft Pretzels, Assorted Tastykakes with Spicy Mustard</i>	
<b>Caribbean Break</b> .....	<b>\$6.95 pp</b>
<i>Cocktail Beef Patties, Homemade Plantain Chips, Mango Salsa</i>	
<b>Energy Break</b> .....	<b>\$5.95 pp</b>
<i>Granola Bar, Bananas, Oatmeal Raisin Cookies, Fresh Fruit Salad</i>	
<b>Popcorn</b> .....	<b>\$3.95 pp</b>
<i>Pretzels, Potato Chips</i>	
<b>Mexican Break</b> .....	<b>\$6.75 pp</b>
<i>Guacamole, Pico de Gallo, Tortilla Chips</i>	
<b>Mediterranean Break</b> .....	<b>\$5.95 pp</b>
<i>Pita Chips, Garlic Hummus, Babaganoush, Feta Cheese</i>	
<b>Soft Pretzels with Mustard</b> .....	<b>\$1.50 pp</b>
<b>Trail Mix</b> .....	<b>\$4.95 pp</b>
<i>Mixed Nuts, Sun-dried Cranberries, Pumpkin Seeds &amp; Raisins</i>	
<b>Healthy Break</b> .....	<b>\$5.95 pp</b>
<i>Homemade Granola, Coconut Milk, Fresh Fruit Skewers, Honey Mint Yogurt Sauce</i>	
<b>Fruit Kabobs with Chocolate Sauce</b> .	<b>\$4.50 pp</b>
<b>Seasonal Fruit Salad</b> .....	<b>\$3.75 pp</b>
<b>Sliced Fresh Fruit Tray</b> .....	<b>\$4.95 pp</b>
<b>Basket of Whole Fruit</b> .....	<b>\$3.25 pp</b>
<i>Seasonal Selection of Apples, Oranges, Bananas, Pears</i>	

## BEVERAGES

<b>Bottled Water</b> .....	<b>\$1.50 ea</b>
<b>Bottled Sparkling Water</b> .....	<b>\$2.50 pp</b>
<b>Assorted Bottled Juices</b> .....	<b>\$2.25 ea</b>
<b>Bottled Iced Tea</b> .....	<b>\$2.00 ea</b>
<b>Assorted Sodas</b> .....	<b>\$1.50 pp</b>
<b>Freshly Brewed Iced Tea</b> .....	<b>\$2.00 pp</b>
<b>Fruit Punch</b> .....	<b>\$1.75 pp</b>
<b>Lemonade</b> .....	<b>\$1.75 pp</b>

DKS Catering Associates provides you with the opportunity to customize a menu that is just right for you and your guests. Your suggestions and comments are welcome.

**FOR YOUR ADDED CONVENIENCE  
DKS CATERING ASSOCIATES**

- Accepts Credit Cards
- Offers Corporate Billing
- Delivers anywhere in Philadelphia and Surrounding Counties (*Fee Charged For All Deliveries!*)
- Provides Vegan, Gluten-Free, Dairy-Free & Nut-Free Available Upon Request!





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