



# PAUL EVANS CATERERS

EVENTS AND CATERING

gourmet gifts



Tibbles  
Gourmet  
Food  
Delivery!



by the pound,  
dozen, portion  
or marketbox.

The Art Of The Party @ Paul Evans Caterers

Long Island Branch  
46B. Saratoga Blvd.  
Island Park, NY 11558  
516 889 4101

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The Hamptons  
Full Service Events  
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212 321 1822

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

**HORS D'OEUVRES FOR PASSING** *There are minimums required on many of the following items!*

- 13.95 dz Steamed or fried Szechwan dumplings
- 14.95 dz Shrimp filled mini spring rolls
- 12.95 lb Mini potato and onion pancakes
- 13.95 dz Mini asparagus and wild rice pancakes
- 14.95 dz Coconut-ginger pancakes with mango chutney
- 14.95 dz Shredded Yukon gold potato pancakes with tomato tartar\*
- 12.95 dz Asparagus wrapped in prosciutto
- 12.95 dz Spinach, scallion and feta filled empanadas
- 12.95 dz Spicy meat filled empanadas
- 12.95 dz Colombian chicken and mushroom empanadas
- 12.95 dz Colombian chicken and black bean empanadas
- 12.95 dz Franks in jackets
- 12.95 dz Mini knishes
- 12.95 dz Fried macaroni and cheese bites
- 16.95 dz Baked new potato skins with cheddar, chives and bacon
- 16.95 dz Baked new potato skins w/roasted garlic mash potato & Gruyère
- 16.95 dz Mini cheese blintzes
- 12.95 dz Stuffed mushrooms with cheese
- 24.95 dz Stuffed mushrooms with crab meat
- 13.95 dz California spa style miniature pizzas
- 15.95 dz Tuscan broccoli rabe and sweet sausage pizzette
- 15.95 dz Grilled pineapple-cilantro and chicken pizzette
- 13.95 dz Mini quiches
- 15.95 dz Caramelized apple onion and cheese tartlettes
- 15.95 dz Wild mushroom and Gruyère tartlettes
- 16.95 dz Ricotta, apricot and chestnut tartlettes
- 16.95 dz Mascarpone and sun dried tomato tartlettes
- 24.95 dz Lobster, asparagus and Gruyère tartlettes
- 24.95 dz Eggplant napoleon on black bread with pesto\*
- 24.95 dz Boneless braised short ribs with wonton cups\*
- 24.95 dz Crab, papaya and cilantro filled wonton cups\*
- 12.95 dz Cheddar, jalapeno and cilantro tostitos
- 24.95 dz BBQ duck and wild mushroom tostitos
- 19.95 dz Spanish olive, cheese and pine nut tart
- 19.95 dz New potato, shallot and wild mushroom frittata squares
- 18.95 dz Wild mushroom and fresh herb risotto triangles
- 12.95 lb Boneless chicken fingers
- 13.95 lb Sesame chicken fingers
- 12.95 dz Buffalo chicken wings
- 12.95 dz Lemon and onion marinated chicken wings
- 13.95 dz Coconut lollipop chicken with sweet and sour sauce
- 20.95 dz BBQ baby back riblettes
- 20.95 dz Asian style baby back riblettes with peanut sauce
- 23.95 dz Beef negamaki rolls - scallions, peppers and teriyaki
- 16.95 dz Cocktail size burritos (beef, chicken or vegetable)
- 13.95 dz Maryland crab cakes
- 18.95 dz Chopped baked clams on the half shell
- 18.95 dz Capellini with white clam sauce on the half shell
- 24.95 dz Fruitta di mare presented on the half shell
- 23.95 dz Sesame encrusted ahi tuna presented on sticky rice with wasabi
- 24.95 dz Salmon pinwheels filled with sautéed leeks
- 24.95 dz Mini salmon burgers on toasted brioche with ginger\*
- 15.95 dz Miniature Reuben sandwiches (corned beef, sauerkraut & Swiss)
- 12.95 dz Traditional grilled cheese miniatures
- 24.95 dz Jumbo scallops wrapped in bacon
- 14.95 dz Coconut shrimp with sweet and sour sauce
- 16.95 dz Firecracker butterfly shrimp with wasabi dip
- 18.95 dz Endive filled with fig, mascarpone and candied pecans
- 24.95 dz Endive filled with crab and confetti vegetables
- 24.95 dz Endive filled with lobster and montrachet

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(\*) Parts will be supplied with final assembly by you prior to serving

**MINIATURE HORS D'OEUVRE SANDWICHES & BURGERS**

- 29.95 dz Traditional miniature Maine lobster roll
- 24.95 dz Shrimp or crab filled English tea sandwiches
- 18.95 dz Chicken and brie or turkey with bacon English tea sandwiches
- 18.95 dz Tuna salad or egg salad filled English tea sandwiches
- 18.95 dz Cranberry, pecan and Montrachet English tea sandwiches
- 26.95 dz Smoked salmon and watercress filled English tea sandwiches
- 20.95 dz Mini brioche sandwiches with grilled honey chicken and brie
- 26.95 dz Mini brioche sandwiches with seared peppercorn salmon
- 26.95 dz Mini brioche sandwiches with swordfish, arugula and mango salsa
- 28.95 dz Mini brioche sandwiches with filet mignon and roast peppers
- 26.95 dz Horseradish encrusted beef sirloin on miniature onion roll
- 26.95 dz Miniature brioche with corned beef and grain mustard
- 26.95 dz Blackened salmon with citrus-yogurt sauce on miniature brioche

- 24.95 dz Miniature hamburger "Sliders" with the works\*
- 24.95 dz Miniature Cuban "Sliders" with grilled red onion
- 26.95 dz Miniature hamburgers stuffed w/wild mushrooms & goat cheese\*
- 26.95 dz Miniature hamburgers stuffed with gorgonzola and figs\*
- 26.95 dz Miniature hamburgers stuffed with green chilies and cheddar\*
- 26.95 dz Miniature veal burgers with mustard caper sauce\*
- 26.95 dz Miniature lamb burgers with tsatsiki\*

(\* Parts will be supplied with final assembly by you prior to serving.

**SKEWERS AND SATAYS**

- |   |  |
|---|--|
| 12.95 dz Grilled vegetables                   | 12.95 dz Sesame tahini chicken                           |
| 12.95 dz Honey pecan chicken                  | 12.95 dz Lime chicken                                    |
| 12.95 dz Blackened chicken                    | 14.95 dz Asian BBQ shrimp                                |
| 14.95 dz Brown chili and ginger shrimp        | 14.95 dz Sesame tahini shrimp                            |
| 14.95 dz Orange-balsamic shrimp               | 14.95 dz Tequila lime shrimp                             |
| 16.95 dz Ginger flank steak                   | 24.95 dz Peppercorn sirloin of beef                      |
| 22.95 dz Rosemary grilled lamb loin           | 22.95 dz Peppercorn Dijon salmon                         |
| 22.95 dz Brown chili and ginger glazed salmon | 22.95 dz Mango glazed salmon skewers with fresh cilantro |
| 22.95 dz Peppercorn ahi tuna                  | 22.95 dz Sesame ahi tuna                                 |

**COCKTAIL SIZE CREPES**

- |  |   |
|--|---|
| 15.95 dz Spinach and wild mushroom           | 15.95 dz Cranberry and pecan            |
| 18.95 dz Fig, cabernet and gorgonzola        | 18.95 dz Chicken and sun dried tomato   |
| 18.95 dz Smoked turkey and caramelized apple | 23.95 dz Salmon and wild mushroom       |
| 23.95 dz Shrimp with spring vegetables       | 27.95 dz Braised duck breast and apples |
| 27.95 dz Lobster with oyster mushrooms       |   |

**SOUTHWEST QUESADILLAS**

- 12.95 dz Roasted pepper and eggplant with basil
- 12.95 dz Cheddar, cilantro and jalapeno
- 12.95 dz Roasted corn, zucchini, cilantro and pepper jack
- 14.95 dz Spicy chicken, eggplant, red onion and pepper jack
- 15.95 dz Grilled chicken, papaya, cilantro and pepper jack
- 18.95 dz Smoked salmon and fresh dill
- 20.95 dz Shrimp, cheddar and cilantro
- 20.95 dz Fire roasted shrimp, red onion and roasted corn quesadillas
- 25.95 dz Lobster with oyster mushrooms

**MINI TORTILLA WRAPS**

- 12.95 dz Smoked turkey with brie, cucumber and honey cup mustard
- 12.95 dz Seared artichoke, asparagus, roasted pepper and humus
- 15.95 dz Grilled flank steak with French beans, tomato and roasted corn
- 19.95 dz Peppercorn tuna with French beans and pickled red onion
- 19.95 dz Grilled garlic shrimp with avocado, sprouts and roasted carrot

**CHICKEN PINWHEELS** *Chicken breast filled, rolled, oven roasted and sliced.*

- 14.95 lb Spinach and mushroom
- 14.95 lb Proscuitto and sun dried tomato
- 14.95 lb Corn bread and sausage
- 14.95 lb Eggplant, roasted pepper and wild mushroom
- 14.95 lb Broccoli rabe, roast pepper and pine nuts

**JUMBO SHRIMP (U/10) and TRIPLE SHRIMP SKEWERS (3-26/30)**

- 25.95 dz Jumbo shrimp wrapped in snow pea pods
- 25.95 dz Jumbo shrimp with cocktail sauce
- 25.95 dz Jumbo shrimp with garlic and fresh herbs
- 25.95 dz Jumbo brown chili glazed shrimp
- 25.95 dz Jumbo spicy Thai style shrimp
- 25.95 dz Spicy Louisiana BBQ jumbo shrimp
- 26.95 dz Jumbo sambuca-rosemary shrimp wrapped in proscuitto
  
- 36.95 dz Grilled triple skewer - garlic and fresh herbs
- 36.95 dz Grilled triple skewer - brown chili glaze
- 36.95 dz Grilled triple skewer - spicy Thai style
- 36.95 dz Grilled triple skewer - Louisiana BBQ style
- 36.95 dz Grilled triple skewer - honey lemon BBQ
- 36.95 dz Grilled triple skewer - ginger teriyaki
- 36.95 dz Grilled triple skewer - orange balsamic

**CRUDITES, CHEESES AND FOCCACCIA**

- 42.50 ea Fresh cut crudites basket with bleu cheese dip (serves up to 15)
- 55.00 ea Poached baby vegetables with mustard dip (serves up to 20)
- 65.00 ea Italian antipasto platter (serves up to 20)
- 65.00 ea International cheese platter (serves up to 20)
- 65.00 ea Fresh mozzarella platter with roasted peppers (serves up to 20)
- 38.50 ea Whole baked brie wrapped in puff pastry
- 48.50 ea Whole brie layered with strawberries, caramel drizzle and pecans
- 48.50 ea Whole brie layered with grilled garden vegetables
- 15.95 dz Fresh mozzarella, tomato and artichoke skewers
- 12.95 dz Foccaccia with portobello mushrooms and sun dried tomato
- 12.95 dz Foccaccia with asparagus and gruyere
- 12.95 dz Crostini with proscuitto, fontina and roasted peppers
- 12.95 dz Crostini with cheddar and wild mushrooms

**SALSAS, DIPS, RELISHES, TAPENADES, DRESSINGS and SAUCES**

- |  |  |
|--|--|
| 6.50 pt Salsa rosa                             | 6.50 pt Black bean salsa                     |
| 8.50 pt Roasted corn and avocado salsa         | 9.50 pt Guacamole verde                      |
| 6.50 pt White bean and garlic dip              | 6.50 pt Eggplant caponata                    |
| 5.95 pt Fresh fruit salsa                      | 5.95 pt Papaya salsa                         |
| 7.50 pt Olive tapenade                         | 7.50 pt Micro-dice ratatouille               |
| 7.50 pt Roasted beet and gorgonzola relish     | 7.50 pt Roasted fennel and olive tapenade    |
| 7.50 pt Roasted tomato relish                  | 7.50 pt Onion marmalade                      |
| 7.50 pt Curried squash tapenade with walnuts   | 7.50 pt Caramelized apple and bacon tapenade |
| 7.50 pt Raspberry dipping sauce                | 4.95 pt Roasted garlic humus                 |
| 4.95 pt Cranberry, pineapple and walnut relish | 4.95 pt Homemade chunky applesauce           |
| 4.95 pt Horseradish sauce                      | 4.95 pt Cucumber dill                        |
| 4.95 pt Roasted pepper cream                   | 4.95 pt Bleu cheese dip                      |
| 4.95 pt Lemon mustard dip                      | 4.95 pt Caesar salad dressing                |
| 4.95 pt Balsamic vinaigrette                   | 4.95 pt Honey vinaigrette                    |
| 4.95 pt Pear vinaigrette                       | 4.95 pt Raspberry vinaigrette                |
| 4.95 pt Chardonnay sauce                       | 4.95 pt Marsala sauce                        |
| 4.95 pt Tuscan pepper sauce                    | 4.95 pt Francese sauce                       |
| 4.95 pt Pink vodka sauce                       | 4.95 pt Port wine sauce                      |
| 4.95 pt Balsamic sauce                         | 4.95 pt Turkey gravy                         |

**PANINI ON FRENCH BAGUETTES** (cut into 8, 10 or 12 pieces)

- 24.95 ea Fresh mozzarella, basil and sun dried tomato
- 27.95 ea Black forest ham and brie with pommery mustard
- 27.95 ea Prosciutto with smoked mozzarella and marinated tomato
- 27.95 ea Lemon pepper chicken with spinach and portobello mushrooms
- 27.95 ea Smoked turkey with brie and honey cup mustard
- 34.95 ea Roast filet mignon with roasted peppers
- 34.95 ea Roast filet mignon with wild mushrooms

**SANDWICHES ON EGG TWIST ROLLS**

- 38.95 dz Grilled honey Dijon chicken with red onion
- 38.95 dz Grilled garlic chicken with monterachet and roasted peppers
- 38.95 dz Smoked turkey with brie
- 38.95 dz Fresh turkey with lettuce and tomato
- 38.95 dz Tuna salad with diced vegetables
- 38.95 dz Black forest ham and brie

**LUNCH SIZE TORTILLA WRAPS**

- 5.95 ea Grilled chicken with avocado
- 5.95 ea Smoked turkey with brie
- 5.95 ea Artichoke, asparagus, grilled tomato with humus
- 6.95 ea Grilled flank steak with French beans and roasted peppers
- 7.95 ea Brown chili glazed salmon with julienne vegetables and capers
- 8.95 ea Grilled shrimp Caesar salad

**MAIN DISHES****ITALIAN SPECIALTIES (1/2 TRAYS FEED 8-12)**

- 39.50 ea Lasagna Bolognese with meat
- 39.50 ea Zucchini, spinach and mushroom vegetarian lasagna
- 39.50 ea Baked ziti with cheese
- 45.50 ea Sausage and peppers with tomato and onions
- 49.50 ea Chicken parmigiana
- 59.50 ea Stuffed loin of pork with spinach and mushrooms
- 59.50 ea Veal layered with grilled eggplant, sun dried tomato and mozzarella
- 59.50 ea Veal parmigiana
- 39.50 ea Eggplant rollatine with cheese
- 39.50 ea Eggplant parmigiana
- 29.50 ea Stuffed shells with cheese
- 39.50 ea Penne ala vodka
- 39.50 ea Penne with sautéed spinach and artichoke hearts
- 39.50 ea Fussilli with chunky tomato basil sauce
- 39.50 ea Farfalle with wild mushroom sauce
- 39.50 ea Pasta with herbs and colorful primavera vegetables

**CHICKEN MAIN DISHES** (boneless cutlets cut party size)

- 13.95 lb Francese - Lemon, white wine sauce
- 13.95 lb Veronique - orange, honey sauce
- 13.95 lb Tuscan pepper - Spicy sauce with garlic and roast pepper
- 13.95 lb Marsala - rich brown sauce with mushrooms
- 13.95 lb Port wine - pearl onions and wild mushrooms
- 13.95 lb Light tomato, onion and garlic broth
- 13.95 lb Chasseur - Chardonnay sauce with basil and pecans
- 13.95 lb Mirabella - Chardonnay sauce with mushrooms and garlic
- 13.95 lb Balsamic vinegar sauce with mushrooms and peppers
- 13.95 lb Lemon pepper sauce - sauteed spinach and portobello mushrooms

**GRILLED, FRIED, ROASTED AND BBQ CHICKEN**

- 13.95 lb Grilled honey-lemon chicken with asparagus
- 13.95 lb Grilled teriyaki chicken with tri color peppers
- 13.95 lb Grilled garlic chicken with grilled tomato and Montrachet
- 13.95 lb Sugar and salt encrusted chicken breast with sun dried cherry balsamic reduction
- 13.95 lb Grilled mango-cilantro chicken breast
- 11.95 ea Old fashioned southern fried chicken
- 11.95 ea Lemon-onion marinated southern fried chicken cut in 1/8ths
- 11.95 ea Herb roasted chicken cut in 1/8ths
- 11.95 ea Smokey barbecued chicken cut in 1/8ths

**POULTRY**

- 11.95 ea Cornish game hens stuffed with wild rice
- 11.95 ea Cornish game hens stuffed with eggplant and pine nuts
- 8.50 ea Baked boneless chicken breast stuffed with spinach and mushrooms
- 6.25 lb Whole roast turkey with traditional bread stuffing (raw weight)
- 65.95 ea Herb rubbed turkey breast with pancetta and wild mushroom stuffing
- 55.95 ea Boneless turkey breast with traditional bread stuffing
- 22.95 ea Crispy duck with orange sauce (1/4's or 1/2's)

**VEAL MAIN DISHES**

- 23.95 lb Francese - Lemon, white wine sauce
- 23.95 lb Port wine - rich sauce with pearl onions and mushrooms
- 23.95 lb Marsala - rich brown sauce with mushrooms
- 23.95 lb Light tomato, onion and garlic broth
- 23.95 lb Chasseur - Chardonnay sauce with basil and pecans

**BEEF MAIN DISHES**

- 19.95 lb Grilled flank steak with French beans and red onion
- 22.95 lb Traditional sliced brisket of beef
- 22.95 lb BBQ sliced brisket of beef
- 27.95 lb Filet mignon stuffed with leeks
- 27.95 lb Sliced filet mignon with wild mushrooms

**PORK MAIN DISHES**

- 79.95 ea Whole roast loin of pork stuffed with spinach and mushrooms
- 79.95 ea Whole roast loin of pork stuffed with apples and currants

**SEAFOOD MAIN DISHES**

- 22.95 lb Poached salmon with cucumber and dill sauce
- 22.95 lb Pan seared Dijon salmon with julienne vegetables
- 22.95 lb Brown chili glazed salmon with julienne vegetables
- 24.95 lb Pan seared peppercorn tuna with tropical fruit salsa
- 24.95 lb Sesame encrusted Ahi tuna sliced and presented with ginger leek vegetables
- 24.95 lb Grilled swordfish with tomato, olives and capers
- 24.95 lb Grilled lime swordfish with mango salsa
- 27.95 lb Chilean sea bass with light tomato, onion and garlic broth
- 27.95 lb Mango glazed Chilean sea bass
- 27.95 dz Jumbo butterfly shrimp scampi with sauteed spinach
- 14.95 per person Seafood Paella - shrimp, scallops, mussels, clams and crab

**SIDE DISHES AND SALADS****VEGETABLE SIDE DISHES**

- 9.95 lb Steamed garden vegetables (broc., caulifl., carrot, zucch., peapod)
- 9.95 lb Sauteed zucchini and carrot sticks
- 9.95 lb Green beans with toasted almonds and garlic
- 10.95 lb French beans and baby carrots with caramelized shallots
- 10.95 lb Sauteed broccoli rabe with roasted peppers and new potato
- 12.95 lb Grilled vegetables (zucch., eggplant, peppers, onion, mushroom)
- 10.95 lb Roasted country vegetables (fennel, carrots, sweet potato and onion)
- 11.95 lb Poached asparagus with mustard sauce
- 12.95 lb Poached baby vegetables (baby carrot, asparagus, patti pan squash)

**RICE AND POTATO SIDE DISHES**

- 9.95 lb Confetti rice with diced vegetables
- 9.95 lb Rice pilaf with peas, almonds and scallions
- 9.95 lb Rice with sautéed spinach and pine nuts
- 9.95 lb Wild rice with almonds and scallions
- 9.95 lb Wild rice, brown rice and wheat berry with lemon and chives
- 9.95 lb Wild rice, brown rice and wheat berry with dried fruit
- 9.95 lb Roasted garlic mashed potatoes
- 9.95 lb Oven browned potato noisettes (melon ball potatoes)
- 9.95 lb Striped roast new potatoes with fresh herbs
- 9.95 lb Sweet potatoes with melted marshmallows
- 10.95 lb Honey glazed roast sweet potato slices with pralines
- 9.95 lb Traditional bread stuffing
- 12.95 lb Chestnut bread stuffing

**COLD PASTA SALADS**

- 8.50 lb Penne with sautéed spinach and artichoke hearts
- 8.50 lb Penne with broccoli rabe, red pepper and browned garlic
- 8.50 lb Penne with grilled vegetables
- 8.50 lb Fussilli with sun dried tomato and basil
- 8.50 lb Fussilli with primavera vegetables
- 8.50 lb Fussilli with tomato, onion, basil and fresh mozzarella
- 8.50 lb Fussilli with tomato, onion, basil and ripe brie
- 8.50 lb Bowtie pasta with wild mushrooms
- 8.50 lb Bowtie pasta with broccoli, tomato and black olives
- 8.50 lb Orzo with feta, tomato and peas
- 8.50 lb Orzo with caramelized onion and asparagus
- 8.50 lb Cous cous with roasted eggplant and sun dried tomato
- 8.50 lb Cous cous with sun dried fruit and pine nuts
- 8.50 lb Wild rice salad with carrots, zucchini and pecans
- 8.50 lb Basmati rice salad with almonds, chives and wild mushrooms

**VEGETABLE SALAD, COLE SLAW AND POTATO SALAD**

- 5.95 lb Tomato and cucumber salad with red onion
- 6.95 lb Chunky Greek salad
- 6.95 lb Green bean salad with potato, mushroom and red onion vinaigrette
- 6.95 lb Southwest green bean, corn and pepper salad
- 4.50 lb Sassy cole slaw
- 4.50 lb Buttermilk cole slaw
- 4.50 lb Red potato salad Dijon
- 6.95 lb Roasted potato salad with artichokes
- 6.95 lb Roasted potato salad with wild mushrooms
- 6.95 lb Smashed potato salad with roasted corn

**GREEN SALADS (10 portion minimum)**

- 1.95 port Caesar salad with homemade croutons
- 1.95 port Tri color salad with honey vinaigrette
- 2.25 port Tri color salad with marinated tomatoes
- 2.95 port Arugala, endive and radicchio salad with marinated tomatoes
- 2.95 port Spinach salad with chopped egg, bacon and mushrooms
- 2.95 port Baby spinach salad with orange, sun dried cherries and pine nuts
- 2.95 port Mesclun greens with gorgonzola, cranberries and roast walnuts

**CHICKEN LUNCHEON SALADS**

- 10.95 lb Chicken salad (sliced white meat) with walnuts and dill
- 10.95 lb Chicken salad (sliced white meat) with pea pods and cashews
- 10.95 lb Chicken salad (sliced white meat) with zucchini and peppers
- 10.95 lb Chicken salad (sliced white meat) with celery
- 10.95 lb Southwest chicken salad (grill white meat) with corn and beans
- 10.95 lb Lemon basil chicken salad (sliced white meat)

**LUNCHEON SALADS**

- 7.95 lb Egg salad with celery and onion
- 7.95 lb Egg salad with mushrooms and onions
- 8.95 lb Tuna salad with diced veggies
- 8.95 lb Tuna salad with caramelized onion and sliced olives
- 8.95 lb Tuna salad with broccoli and carrots
- 24.95 lb Fresh seared tuna nicoise salad platter
- 24.95 lb Sesame encrusted Ahi tuna sliced and presented on ginger-leek vegetables
- 20.95 lb Poached salmon salad with cucumber and dill
- 20.95 lb Poached halibut salad with celery and onion
- 27.95 lb Shrimp salad with diced vegetables and Dijon
- 27.95 lb Asian shrimp salad with ginger-leek vegetables
- 34.95 lb Lobster salad with diced vegetables and Dijon

**BREADS AND BREAKFAST****BREAD BASKETS**

- 1.25 pp Assorted onion, tomato and rosemary foccaccia
- 1.75 pp Assorted French rolls and currant walnut bread
- 1.00 pp Garlic parmesan toast
- 10.50 ea Old fashioned corn bread
- 5.95 ea Homemade banana, zucchini or pumpkin bread (1lb. loaf)

**BREAKFAST FARE**

- 2.50 pp Country bread basket - muffins, danish, croissants and banana bread
- 2.50 pp Basket of assorted sliced yogurt loaves
- 15.95 ea Homemade apple or chocolate crumb coffee cake
- 9.95 ea Fresh baked quiche (10") - broccoli, spinach, mushroom or ham
- 18.95 ea Frittata (serves 6-8) - tomato/leek, spin./mushroom, zucch./pepper
- 20.95 ea Frittata (serves 6-8) - potato, bacon and onion
- 28.95 ea Frittata (serves 6-8) - eggs, lox and onion
- 9.95 lb Home fried potatoes and peppers
- 15.95 ea Sweet noodle and cheese pudding (serves 6-8)
- 24.95 lb Smoked salmon platter with capers and onions
- 1.50 port Sliced tomato, onion, cucumber and olive platter
- 1.50 port Brioche French toast with strawberry sauce
- 15.95 dz Sweet crepe appetizer filled with caramelized apples

**FRESH FRUIT**

- 35.00 ea Fresh sliced fruit platter (serves up to 10)
- 50.00 ea Fresh sliced fruit platter (serves up to 20)
- 70.00 ea Fresh sliced fruit platter (serves 20 - 40)
- 15.95 dz Fresh fruit kebobs with raspberry sauce
- 23.95 dz Jumbo chocolate dipped strawberries
- 7.95 qt Fresh fruit salad
- 4.95 ea Poached pears in red wine
- 3.95 ea Oranges marinated in Grand Marnier

**DESSERTS****DESSERTS BY THE BOWL (serves 10 / serves 6)**

- 25.95 ea / 15.95 ea Chocolate mousse
- 25.95 ea / 15.95 ea Lemon mousse
- 25.95 ea / 15.95 ea Lime mousse
- 25.95 ea / 15.95 ea Italian tiramisu
- 25.95 ea / 15.95 ea Fresh berry-misu
- 25.95 ea / 15.95 ea Chocolate-misu
- 25.95 ea / 15.95 ea English trifle
- 25.95 ea / 15.95 ea Caramelized banana trifle

**HOMEMADE TARTS AND PIES**

- 13.95 ea Old fashioned pecan pie
- 13.95 ea Rich chocolate pecan pie
- 11.95 ea Pumpkin pie
- 16.95 ea Tart green apple pie
- 16.95 ea Juicy apple crumb pie
- 25.95 ea Apple gallette tart

- 15.95 dz Miniature pumpkin pie tartlettes
- 15.95 dz Miniature pecan pie tartlettes
- 15.95 dz Miniature raspberry crumb tartlettes
- 17.95 dz Mini fresh fruit and custard tartlettes
- 17.95 dz Miniature homemade cheesecake squares
- 17.95 dz Miniature apple cheesecake squares
- 17.95 dz Miniature chocolate ganache squares
- 17.95 dz Miniature mocha cake squares
- 17.95 dz Miniature cannolis or chocolate eclairs

**HOMEMADE COOKIES, BROWNIES AND BARS**

- 11.95 lb Chocolate chip cookies (with or without nuts!)
- 11.95 lb Peanut butter cookies
- 11.95 lb Old fashioned oatmeal raisin cookies
- 11.95 lb Almond shortbread cookies
- 11.95 lb Butterscotch pecan cookies
- 11.95 lb Pecan sandies
- 11.95 lb Double chocolate cookies
- 13.95 lb White chocolate macadamia nut cookies
- 13.95 lb Raspberry linzer heart cookies
- 13.95 lb Chocolate dipped linzer heart cookies
- 13.95 lb Poppy seed thumbprint cookies with jelly
- 13.95 lb Chocolate dipped pistachio logs
- 13.95 lb Coconut icebox cookies
- 13.95 lb Chocolate dip walnut-chocolate biscotti
- 13.95 lb Pinwheel icebox cookies
- 11.95 lb Chocolate fudge brownies (with or without nuts!)
- 12.95 lb Cheese cake brownies
- 12.95 lb Caramel pecan pie squares
- 15.95 ea Sour cream-apple crumb coffee cake (2.5 lbs)
- 15.95 ea Sour cream-chocolate crumb coffee cake (2.5 lbs)
- 15.95 ea Raspberry-almond crumb coffee cake

**DELICIOUS CAKES FOR ANY OCCASION**

- 33.95 ea Small serves 10 - 15
- 49.50 ea Medium serves 15 - 30
- 85.00 ea Large serves 30 - 55
- Chocolate mousse layer cake
- Lemon mousse layer cake
- Yellow cake with chocolate fudge
- Chocolate fudge layer cake
- Peanut butter butter cream layer cake
- Lemon butter cream layer cake

**SPECIALTY CAKES FOR ANY OCCASION**

- 39.95 ea Small serves 10 - 15
- 59.50 ea Medium serves 15 - 30
- 105.00 ea Large serves 30 - 55
- Chocolate ganache layer cake
- Praline butter cream crunch cake
- Butter finger crunch layer cake
- Toasted coconut layer cake
- Lemon butter cream cake with fresh strawberries

**SWEET PLATTERS**

Platter of miniature cannolis and fresh fruit tartlettes

Sm. 45.00 <sup>20</sup>

Med 65.00 <sup>35</sup>

Lg. 90.00 <sup>50</sup>

Basket of chocolate chip cookies, fudge brownies, pecan squares & rugalah

Sm. 45.00 <sup>3</sup>

Med 65.00 <sup>5</sup>

Lg. 90.00 <sup>7</sup>

Basket of our incredible cheesecake brownies

Sm. 45.00 <sup>3</sup>

Med 65.00 <sup>5</sup>

Lg. 90.00 <sup>7</sup>

Basket of linzer hearts, chocolate biscotti and pistachio butter cookies

Sm. 45.00 <sup>3</sup>

Med 65.00 <sup>5</sup>

Lg. 90.00 <sup>7</sup>

## TIBBLES MARKET BOXES

Our Market Boxes are packed to travel to your weekend home, the beach or to have a gourmet meal for weekend guests in your home! Thermal market boxes are available with ice packs

### Breakfast & Brunch Market Box serves 6-8 people

Includes All Of The Following:

Fresh baked mini muffins, Buttery fruit Danish and Almond croissants  
Miniature bagels with plain and scallion cream cheese  
Smoked Nova Scotia Salmon with Capers, Lemon and Dill  
AND Sliced tomato, cucumber red onion and olives  
Fresh sliced melon, pineapple, kiwi and berries  
PLUS Fresh squeezed orange juice & cranberry juice  
Flaky homemade frittatas \* Your choice of filling...Zucchini and wild mushroom - Tomato and sautéed leek  
Bacon, onion and bliss potatoes - Spinach and roasted pepper  
PLUS Miniature Brioche French Toast...served with vanilla yogurt & fruit sauce

Breakfast Market Box (serves 6-8)  
\$105.95 per box / Thermal Breakfast Box \$120.95 per box

### Gourmet Sandwich Market Box serves 6-8 people

Includes All Of The Following:

**Appetizer** - Carrot and celery sticks humus, guacamole, salsa with nachos and pita chips  
Cheddar and jalapeno quesadillas + Roasted corn, zucchini and jack cheese quesadillas  
**Choose Three (3) on French baguettes or Miniature brioche rolls:**  
Filet mignon with roasted peppers and horseradish sauce      Black forest ham and brie and honey cup mustard  
Fresh mozzarella, sun dried tomato and basil      Smoked turkey with brie and honey cup mustard  
Lemon pepper chicken w/portobello mushroom & spinach      Grilled honey Dijon chicken with grilled red onion  
Grilled garden vegetables with humus and sprouts      Cucumber, roasted pepper, goat cheese and watercress  
Tuna salad with colorful diced garden vegetables      Smoked salmon with capers and watercress  
**Choose Two (2) Salads:** Penne with sautéed spinach and artichoke hearts  
Rotini with fresh mozzarella, tomato, red onion and basil  
Grilled garden vegetables with lemon and fresh rosemary  
Cous cous with sun dried fruit and toasted pine nuts  
Farfalle with wild mushrooms, peas and roasted peppers  
Baby mesclun greens with cranberries, goat cheese and roast walnuts  
Greek salad with feta, olives, cucumber, red onion and tomatoes  
Baby spinach salad with oranges, jicama & pine nuts  
**Also Included:** Fresh sliced melon, pineapple and berries  
Jumbo chocolate chip cookies and Jumbo peanut butter cookies

Gourmet Sandwich Market Box (serves 6-8)  
\$185.95 per box / Thermal Gourmet Box \$200.95

### Cocktail Party Market Box serves 6-8 people

Includes All Of The Following:

Grilled vegetable kebobs with balsamic dipping sauce  
**choose one (1):** Italian antipasto with fresh mozzarella OR Brie wrapped in puff pastry  
**choose one (1):** Roasted pepper, Cheddar-jalapeno OR Zucchini-roasted corn quesadillas  
**choose one (1):** Jumbo shrimp wrapped in pea pods, Jumbo garlic-fresh herb OR Jumbo Thai shrimp  
**choose one (1):** Chicken pinwheels filled with spinach & mushrooms OR Proscuitto & sun dried tomato  
**choose two (1):** Mini potato pancakes, Crab cakes with Cajun mayo OR Steamed Szechwan dumplings  
**choose one (1):** Sesame tuna skewers, Lime swordfish OR Dijon peppercorn salmon skewers  
**choose one (1):** Filet mignon brioche with peppers OR Proscuitto, smoked mozz & roast pepper brioche  
PLUS Fresh fruit kebobs with raspberry sauce AND Assorted homemade cookies and brownies

Cocktail Party Market Box (serves 8-10)  
\$205.95 per box / Thermal Cocktail Box \$220.95

## TIBBLES MARKET BOXES

Our Market Boxes are packed to travel to your weekend home, the beach or to have a gourmet meal for weekend guests in your home! Thermal market boxes are available with ice packs

### Deluxe Gourmet Market Box serves 6-8 people

Includes All Of The Following:

**Appetizer** - Garlic fresh herb jumbo shrimp, Roast pepper & basil quesadillas, Eggplant caponata-pita chips

**Choose One (1):** Poached salmon with cucumber dill sauce, Pan seared Dijon salmon with julienne vegetables, Balsamic glazed Chilean sea bass, Mango glazed Chilean sea bass OR Roast Filet Mignon w/horseradish sauce

**Choose One (1):** Grilled honey-lemon chicken, Seared chicken layered with goat cheese, basil and grill tomato, Lemon pepper chicken with portobello mushrooms & sauteed spinach OR Balsamic chicken with pearl onions

**Choose One (1):** Salad - Baby arugala salad with sun dried cherries & pecans, Baby spinach salad with oranges, jicama and pecans, Caesar salad with homemade croutons OR Tri color with honey vinaigrette

**Choose One (1):** Pasta with tomato, basil and fresh mozzarella, Penne with sautéed spinach and artichoke hearts, Pasta with grilled vegetables, Cous cous with dried fruit and pine nuts, Cous cous with roasted eggplant and sun dried tomato, Farfalle with sauteed arugala and roasted pepper OR Roasted new and sweet potatoes with French beans

**PLUS** French rolls and foccaccia

**Also Included:** Fresh sliced melon, pineapple and berries

An assortment of cookies and cheese cake brownies

Deluxe Gourmet Market Box (serves 6-8)

\$185.95 per box / Thermal Gourmet Box \$200.95

### Portable BBQ Market Box serves 6-8 people

Includes All Of The Following:

24 Shrimp cocktail with lemon wedges and cocktail sauce

1pt each guacamole and salsa with nachos

8 - 6oz Hamburgers with Challah rolls + all the condiments

12 - Hebrew National Hot dogs with buns + all the condiments

1 - BBQ chicken cut in 1/8ths

1 - Rack of BBQ baby back ribs

8pc Corn on the cob + Baked beans + Buttermilk cole slaw

Sliced tomato, red onion, cucumber, pickles and olives

**Also Included:** Fresh sliced melon, pineapple and berries

Jumbo chocolate chip cookies and Peanut butter cookies

Portable BBQ Market Box (serves 6-8)

\$185.95 per box / Thermal Gourmet Box \$200.95

### Hearty Winter Market Box serves 6-8 people

Includes All Of The Following:

**choose one (1):** Hearty Texas beef chili OR Vegetarian chili with shredded cheddar

**choose one (1):** Italian minestrone soup, Split pea soup OR Chicken noodle soup with vegetables

**PLUS:** Toasted foccaccia

**choose one (1):** Firecracker shrimp, Coconut shrimp OR Louisiana crab cakes

**choose one (1):** Franks in jackets, Mini knishes, Beef empanadas OR Spinach and feta pastries

**choose one (1):** Penne with pink vodka sauce, Baked ziti, Macaroni and cheese,

Gourmet 5-cheese macaroni and cheese OR Penne with sautéed spinach and artichoke hearts

**choose one (1):** Fried chicken wings with hot sauce and bleu cheese OR Chicken fingers

**PLUS:** Filet mignon on miniature brioche with roasted peppers and horseradish sauce

**Also Included:** Fresh sliced melon, pineapple and berries

An assortment of cookies and cheese cake brownies

Hearty Winter Market Box

\$205.95 per box / Thermal Winter Box \$220.95 per box