

The signature of good taste.

Shane's Gourmet Catering is a full-service catering company specializing in unique and delicious culinary creations, exceptional service and memorable event productions.

If you can imagine it, we can make it. Allow us to customize your next special celebration.

Shane's talented chefs produce creative culinary cuisine using only the finest ingredients. We invite you to stop in and discover the variety and convenience of Shane's Gourmet Market.

We are open six days a week to provide you with a convenient solution to take-out food.

Shane's also has an extensive selection of unique champagne, wines and beer.

CATERING

DELIVERY

PICK-UP

ORDERING GUIDELINES

*Please call between 9 a.m. and 5p.m. Monday through Saturday.
All items are subject to availability. Prices are subject to change.*

DELIVERY:

\$75 minimum order for delivery. Delivery fee is determined by location.
Special arrangements made for large catered events.

CANCELLATION:

24-hour notice required to avoid a cancellation fee.

PAYMENT:

We accept all corporate and personal checks, cash and all major credit cards.

TAX:

Menu pricing does not include sales tax or service charge.

MARKET HOURS

Monday - Friday 11:00am - 8:00pm

Saturday 11:00am - 6:00pm

B BREAKFAST ENTRÉES

*Chef-crafted Breakfast specials, beautifully displayed and ready to serve.
Breakfast Entrée prices include chilled orange juice, hot coffee or tea.*

Shane's Breakfast

Scrambled Eggs with Cheddar Cheese & Chives, Crisp Bacon Strips & Sausage Links, Breakfast Potatoes & Breakfast Breads
9.95

Warm French Toast Sticks

with Crisp Bacon Strips or Sausage Links, Warm Maple Syrup & Sliced Fresh Strawberries
8.95

Breakfast Salmon or Lox Platter

Thinly Sliced Nova Scotia Salmon, Displayed with Cream Cheese, Capers, Cucumber, Tomatoes & Red Onion
SMALL (*serves 10-12*) 74.95
LARGE (*serves 16-18*) 119.95

Fresh Bagel Platter

Assorted Bagels Served with Cream Cheese & Butter
BY THE DOZEN 19.95 (*additional half-dozen 9.95*)

Fresh Fruit Continental

Seasonal Fruit, Raspberry Yogurt, Granola, Fresh Baked Breakfast Breads & Pastries
8.95

Your Own Signature Breakfast

Chilled Assorted Juices, Breakfast Breads with Creamy Butter & Preserves, Fresh Brewed Coffee or Tea
5.95

Add to your Breakfast with the Following Selections:

Sliced Fresh Fruit	Scrambled Eggs
Crisp Bacon Strips	French Toast Sticks
Sausage Links	Smoked Salmon
Assorted Cold Cereal	Breakfast Strada
Toasted Bagels	Assorted Quiche
2.50 per choice	3.50 per choice

BOXED LUNCHES

*We have put the perfect combination together for you.
If you don't find what you are looking for, let us customize a Lunch buffet just for you.*

Includes flatware, napkin, cookie or brownie and your choice of one of the following sides:
Redskin Potato Salad, Seasonal Fruit Salad or Pasta Salad

Veggie

Sliced Cucumber, Roasted Red Bell Pepper, Roma Tomatoes & Romaine Lettuce with Basil on a Fresh Baked Croissant
8.50

Baked Ham & Swiss

Honey-Glazed Ham, Swiss Cheese, Fresh Lettuce, Tomato & Honey Mustard on a Fresh Baked Croissant
8.50

Turkey & Cheddar

with Lettuce, Tomato & Mayonnaise on a Fresh Baked Croissant
9.50

Teriyaki Chicken Wrap

Marinated Chicken, Pineapple, Red Onion, Mayonnaise & Teriyaki Sauce in a Tomato Flour Tortilla
9.50

The Spicy Steak

Our Signature Asian Flank Steak with Srirachi Mayonnaise, Lettuce, Red Onion & Portabella Mushrooms on a French Baguette
10.95

Tuna Salad Wrap

with Lettuce & Tomato in a Tomato Tortilla
9.75

Cajun Spiced Beef Tenderloin

Citrus Aioli with Lettuce, Tomato & Red Onion on Potato Rosemary Bread
11.95

Roasted Garlic & Sun-Dried Tomato Chicken Breast

Sliced Tender Chicken Breast, Sun-Dried Tomatoes, Romaine Lettuce & Roasted Garlic Aioli on a Fresh Baked Croissant
9.50

Roast Beef on Rye

Horseradish Cream, Lettuce, Tomato & Cheddar Cheese on Thick Sliced Marble Rye
10.50

Southwestern Chicken Wrap

Cajun Spiced Chicken, Roasted Corn & Black Beans with Lettuce, Tomato, Onion & Cheddar a Tomato Tortilla
9.50

Caesar Chicken Sandwich

Grilled Pesto Chicken with Romaine Lettuce & Caesar Dressing on a Fresh Baked Croissant
10.00

Italian Sub

Ham, Salami, Mozzarella, Lettuce, Tomato, Red Onion & Mild Banana Peppers with Oil, Vinegar & Fresh Herbs on authentic French Baguette
9.00

Chicken Salad

Our Famous Toasted Almond & Chicken Salad with Lettuce & Sliced Tomato on a Fresh Baked Croissant
9.50

Oven-Roasted Portabella

Sliced on a Fresh Baked Croissant with Lettuce, Tomato, Roasted Red Bell Peppers, Red Onions & Gorgonzola Mayonnaise
9.25

Greek Wrap

Feta Cheese, Black Olives, Sun-Dried Tomatoes, Fresh Basil Pesto, Lettuce & Tomato in a Spinach Tortilla
9.00

Turkey Club Wrap

Roasted Turkey, Lettuce, Tomato, Smoked Bacon & Creamy Ranch Dressing in a Tomato Tortilla
9.50



SALAD BOXED LUNCH

Includes a side of fresh baked bread and a cookie or brownie.

447 Salad

Mixed Greens with Red Onion, Crispy Bacon, Diced Tomato & Crumbled Bleu Cheese with Shane's Special Dressing
7.95
with Grilled Chicken 9.95

Cobb Salad

Greens Topped with Rows of Diced Tomatoes, Crumbled Bacon, Sliced Avocado, Chicken, Mushrooms, Bleu Cheese & Peppers with your Choice of Dressings
9.95

Chef Salad

Ham, Turkey, Hard Cooked Egg, Diced Tomato, House-Made Croutons & Two Cheeses with your Choice of Dressings
9.95

Mixed Greens Salad

5.50
with Grilled Chicken 7.50

with Tuna Salad 8.75

with Chicken Salad 8.75

with Grilled Salmon 9.50

with Marinated Steak 10.50

Traditional Caesar Salad

5.95
with Grilled Chicken 7.95

with Grilled Salmon 9.95

with Marinated Steak 10.95

Our Chefs have designed these boxed lunch options from our most popular dishes.

We also offer small bags of chips, assorted snack mixes and nuts to any order. Please ask your sales representative.



HORS D'OEUVRES

Minimum order 50 pieces

Water Chestnuts Wrapped with Smoked Bacon
1.25

Spinach & Italian Sausage Mushrooms
1.50

Potato Skins with Cheddar & Bacon
1.50

Brie & Apple Purses
1.25

Miniature Quiche Lorraine
1.25

Marinated Chicken Brochettes
with Teriyaki and Scallions
1.75

Breaded Chicken Strips
with Honey Mustard
1.25

Spanakopita
1.50

Artichoke Hearts Wrapped with Smoked Bacon
1.50

Grilled Beef Kabob
with Teriyaki & Scallions
1.95

Petite Crab Cakes
with Red Pepper Cream
2.00

Seafood Egg Rolls
with Wasabi Mustard
1.95

Oysters Rockefeller
2.75

Cucumber & Crab Canapés
1.75

Petite Toasts

Tomato Pesto with Grilled Shrimp 2.00
Mushroom Ragout with Goat Cheese 1.50
Smoked Salmon with Lemon Caper Cream 2.00
Apple Wood Smoked Bacon, Caramelized Vidalia
& Gorgonzola Cheese 1.75
Grilled Marinated Vegetables 1.50

Crab Mousse in Herbed Profiterole
1.90

Spinach & Sausage in a Phyllo Cigar
with Mango Dipping Sauce
2.00

Barbequed Pork Ribbettes
1.50

Vegetarian Stuffed Mushrooms
1.25

Vegetarian Egg Rolls
with Red Chili Dipping Sauce
1.75

Crab Rangoon
with Tamari Ginger Dipping Sauce
1.70

Buffalo Wings
Hot, Mild or Barbeque
1.00

Sonoran Chicken
Phyllo Pastry with Spicy Chicken, Roasted Corn &
Pepper Jack Cheese 1.50

Wild Mushroom Strudel
Flaky Pastry, Red Wine Glazed Mushrooms &
Mascarpone Cheese 1.50

Petite Chicken Cordon Bleu
Hot Honey Mustard Dipping Sauce 1.80

Vegetable Quesadilla Cornucopia
1.50

Beef Turnover

Flaky Pastry with Mushrooms & Cheese
1.75

Scallops & Water Chestnut

Wrapped with Smoked Bacon
2.25

Petite Beef Wellington

Puff Pastry, Beef & Mushroom Duxecell
2.00

Chicken Satay

Spicy Peanut Dipping Sauce
1.25

Crab Stuffed Mushrooms

Wasabi Dipping Sauce
1.75

Spinach & Potato Puff

Puff Pastry with Spinach, Potato & Cheese
1.50

Roasted Chicken Satays

with Chimichuri Dipping Sauce
1.50

Deviled Eggs with Salmon Caviar

1.50

Chicken Mousse

Piped into Belgian Endive on a Sourdough Croustade
1.75

Salami & Herbed Cream Cheese Coronets

1.00

Brie & Guacamole Melts

Warm French Bread, Southwestern Guacamole
& Melted Brie
1.25

Traditional Deviled Eggs

1.25

Citrus Marinated Shrimp Cocktail Platter

Cocktail Sauce & Lemon Wedges
2.00

Smoked Salmon & Cream Canapés

1.90

Smoked Turkey & Cheddar Mini Sandwich

with Lettuce & Tomato on a Miniature Hard Roll
2.50

Petite Croissant Sandwich

Filled with our Famous Toasted Almond & Apple
Chicken Salad
2.50

Deli Ham & Swiss Mini Sandwich

with Honey Mustard, Lettuce & Tomato on a Miniature
Hard Roll
2.30

Shrimp Mousse Canapés

Piped into Belgian Endive Placed on a Croustade
1.75

Herb Cheese Stuffed Majhoul Dates

Wrapped with Apple Wood Smoked Bacon
2.00

Coconut Tiger Prawns

with a Red Chili Dipping Sauce
2.25

Shane's Famous Chicken Salad Canapés

Garnished with Apple, Tomato & Cheddar Slices
1.90

Coconut Chicken Bites

1.50

Cajun Spiced Shrimp

2.25

Miniature Lamb Chops

Dijon & Herb Encrusted with Mint & Red Pepper Pesto
3.00

Cocktail Barbeque Meatballs 1.00**Phyllo Cups**

Mozzarella & Prosciutto 1.50
Toasted Almond & Apple Chicken Salad 1.75
Marinated Asian Steak Salad 1.75
Lump Crab with Wasabi 2.00
Italian Sausage, Spinach & Parmesan 1.50
Grilled Marinated Vegetables 1.50

Tenderloin & Sun-Dried Tomato Canapés

Slice of Garlic Encrusted Tenderloin Topped with a
Quenelle of Tomato Pesto & Horseradish Cream 2.00



PARTY TRAYS

The Deli Tray Display

An Assortment of Deli Meats • Served with Assorted Breads • Accompanied by Mustard, Mayonnaise, Lettuce, Tomato & Onions

SMALL (*serves 15-20*) 89.95

LARGE (*serves 40-60*) 195.95

Add a Selection of Sliced Swiss, Provolone & Cheddar Cheeses:

SMALL 19.95

LARGE 48.75

Fresh Crudités

The Freshest of Seasonal Vegetables • Assorted Dips

SMALL (*serves 15-20*) 39.95

LARGE (*serves 40-60*) 89.95

The Domestic Cheese Display

An Assortment of Domestic Cheeses with a Variety of Crackers

SMALL (*serves 15-20*) 39.95

LARGE (*serves 40-60*) 89.95

The International Cheese Tray

A Selection of Imported Cheeses

• Accompanied by Fresh Fruit & Crackers

SMALL (*serves 15-20*) 52.95

LARGE (*serves 40-60*) 129.85

The Antipasto Platter

Thinly Sliced Proscuitto & Salami • Fresh Mozzarella, Marinated Roma Tomatoes,

Artichokes & Olives • Sourdough Bread

SMALL (*serves 15-20*) 45.00

LARGE (*serves 40-60*) 105.00

Pesto Chicken & Our Signature Asian Flank Platter

By FAR the Most Popular Party Tray!

Thinly Sliced Chicken & Flank • Mustard

& Srirachi Mayonnaise • Miniature Hard Rolls

9.95 *per person*

Sliced Smoked Salmon

Garnished with Lemon, Capers, Dilled Cream Cheese & Minced Red Onions • Assorted Crackers

SMALL (*serves 15-20*) 79.95

LARGE (*serves 40-60*) 239.00

Roasted Beef Tenderloin & Marinated Chicken Platter

Served with Horseradish Sauce, Garlic Aioli & Spiced Mustard • Mini Rolls

12.95 *per person*

The Fresh Fruit Display

A Beautiful Arrangement of Seasonal Fruit

SMALL (*serves 15-20*) 39.95

LARGE (*serves 40-60*) 89.90

Breads & Spreads

Tomato Brushetta & Classic Olive Tapenade • Served with an Assortment of Flavored Croustades & Breads

SMALL (*serves 15-20*) 45.00

LARGE (*serves 40-60*) 79.95



ENTRÉES

*If you like what you see, but want to make some changes our chefs are happy to customize your meal.
Price includes choice of two sides.
(Prices: Lunch / Dinner)*

Fresh Baked Quiche Lorraine

Flaky Crust with Bacon & Cheese
8.95 / 12.95

Chicken Strudel

Herb Cream Sauce & Fresh Vegetable Medley
11.95 / 15.95

Vegetable Quiche

Roasted Vegetables & Layers of Cheese with a Flaky Crust
6.95 / 10.95

Boston Baked Scrod

Topped with Buttered Crumbs, Served with Fresh
Chive Butter
8.95 / 12.95

Smoked Mozzarella Ravioli

Served with your Choice of Marinara or Roasted Garlic &
Asiago Cheese Alfredo
11.95 / 14.95

Herb Roasted Pork Loin

Our Special Blend Roasted & Sliced with Natural Jus
8.95 / 12.95

Pesto Grilled Chicken Breast

One of our Top Sellers, Big Basil Flavor!
9.95 / 13.95

Vegetarian Lasagna

Seasonal Vegetables Roasted & Layered between Fresh
Pasta, Herbed Ricotta & Fresh Mozzarella with our
Celebrated Marinara Sauce *(no sides included)*
5.95

Traditional Lasagna

Italian Sausage & Ground Beef Layered with Herbed
Ricotta & Fresh Mozzarella with our Famous Marinara
Sauce *(no sides included)*
6.50

Grilled Chicken Pasta

Tender Pesto Chicken, Fettuccini, Spinach & Roasted Red
Peppers in a Creamy Alfredo *(no sides included)*
7.95 / 9.95

Traditional Meatloaf

Hot, Hearty & Delicious!
8.95

Skewers Beef, Chicken or Shrimp

with Tri Color Peppers, Marinated & Grilled
10.95 / 14.95

Char-Grilled Salmon

Choice of Lemon & Dill, Wasabi Soy, Mandarin Red Chili
or Teriyaki Sauce
10.95 / 14.95

Anaheim Chicken Barbeque

Boneless Breast Stuffed with Mild Peppers & Monterey
Jack Cheese, Brushed with Shane's Own Special
Barbecue Sauce
10.95 / 14.95

Jumbo Lump Crab Cakes

Fresh Jumbo Lump Crab, Paired with a Roasted Red Bell
Pepper Cream Sauce
14.95 / 18.95

Our Signature Asian Marinated Flank Steak

Shane's Most Popular Entrée! Thinly Sliced, Grilled Asian Flank Steak, Served with Miniature Rolls & Gourmet Condiments
12.95 / 16.95

Cheese Tortellini

Your Choice of Alfredo or our Celebrated Marinara Sauce
(no sides included)
9.95 / 12.95

Chicken Strudel

Chicken Breast, Smoked Ham & Gruyere Cheese in Phyllo Pastry with Dijon Herb Cream
12.95 / 16.95

Herb Encrusted Pork Tenderloin

Garlic & Spice Set This Apart as a Truly Tasteful Sensation
13.95 / 17.95

Char Grilled Beef Rib Eye Au Jus

Our Well-Seasoned Prime Rib Served Au Jus
15.95 / 20.95

Filet Mignon

Char-Grilled to Perfection, Served with a Wild Mushroom Bordelaise
20.95 / 24.95



ENTRÉE SALADS

Grilled Marinated Chicken

Over Mixed Greens with Oven-Dried Tomatoes, Carrots, Cucumbers & Sweet Balsamic Vinaigrette
9.95

Chicken Salad Plate

Our Famous Toasted Almond & Apple Chicken Salad, Mediterranean Pasta Salad, Fresh Seasonal Fruit Salad & Mini Muffin
14.95

Salmon Caesar

Fresh Baked Farm-Raised Salmon over Classic Caesar Salad (*also available with Grilled Chicken 9.95*)
10.95

Shane's Signature Salad

Mixed Greens, Diced Tomatoes, Carrots, Sliced Strawberries, Red Onions & Candied Walnuts with Sweet Berry Vinaigrette
7.95

447 Salad

Mixed Greens with Red Onion, Crispy Bacon, Diced Tomato & Crumbled Bleu Cheese with Shane's Special Dressing (*also available with Grilled Chicken 9.95*)
7.95

Cobb Salad

Greens Topped with Rows of Diced Tomatoes, Crumbled Bacon, Sliced Avocado, Chicken, Mushrooms, Bleu Cheese & Peppers with your Choice of Dressings
8.95

Chef Salad

Ham, Turkey, Hard Cooked Egg, Diced Tomato, House-Made Croutons & Two Cheeses with your Choice of Dressings
8.95

Asian Steak Salad

Our Signature Marinated Asian Flank with a Julienne of Tri-Colored Peppers, Wild Mushrooms & Red Onion with a Toasted Sesame Flare over Mixed Greens
9.95

The Sampler

Our Famous Toasted Almond & Apple Chicken Salad, Asian Marinated Steak Salad, Mediterranean Pasta Salad, Fresh Seasonal Fruit Salad & Mini Muffin
15.95



SIDES

Included with most meal choices, a la carte 2.75 per serving.

Fresh Seasonal Vegetables	Corn & Black Bean Salad	Potato Napoleon
Fresh Seasonal Fruit	Chick Pea & Vegetable Salad	Vegetable Ratatouille
Three-Pepper Ratatouille	Panzanella Salad	Italian Style Vegetables with Fresh Herbs & Olive Oil
Fresh Asparagus	Northern Italian Pasta Salad	Portabella Mushrooms Seasoned & Brushed with Olive Oil
Rice Pilaf	Citrus Couscous	Rosemary Roasted Redskins Fresh Rosemary & Savory Spice Blend
Stir-Fried Vegetables	Grilled Vegetable Pasta Salad	Vegetable Risotto Creamy Risotto Blended with Seasonal Vegetables & Fresh Herbs
Mixed Baby Greens	Fried Rice	Savoyard Potatoes Potatoes Fan Cut, Cooked in Chicken Broth with Parmesan Cheese
Tomato & Mozzarella Salad	Black Bean & Corn Salad	Herbed Basmati Rice
Cucumber & Cumin Salad	Green Beans	Julienne of Vegetables
Mediterranean Couscous	Mashed Potatoes & Gravy	Duchess Potatoes
Tomato, Broccoli & Dilled Bleu Cheese Pasta Salad	Wild Rice Blend	Black Bean & Mango Salsa
Corn & Cucumber Salad	Green Beans with Toasted Almonds	
Redskin Potatoes	Asian Three-Cabbage Slaw	
Texas Style Rice	Greek Orzo Salad	
Herbed Basmati Rice	Twice-Baked Potato Roasted Garlic & Parmesan, Sun-dried Tomato & Cheddar or Spinach & Cheddar	
Angel Hair Parmesan Nests		



EFFORTLESS BUFFETS

If you like what you see, but want to make some changes our chefs are happy to customize your meal.
Per person

Midwest

Mixed Field Greens Salad with an Assortment of Salad Dressings • Herb Marinated Roasted Chicken with Apple & Sage Stuffing • Sliced Honey-Glazed Baked Ham with Scalloped Potatoes • Fresh Green Beans with Toasted Almonds, Buttered Corn & Sweet Red Peppers
23.95

Southern

Mixed Field Greens Salad with an Assortment of Salad Dressings • Barbequed Breast of Chicken Stuffed with Anaheim Peppers & Monterey Jack Cheese • Creamy Cole Slaw, Black Bean Chili, Spicy Roasted Red Skinned Potatoes, Medley of Grilled Cajun Spiced Vegetables & Buttered Corn • Marinated Sliced Flank Steak
Natural Au Jus
26.95

Chef's Buffet

Mixed Field Greens Salad with an Assortment of Salad Dressings • Fresh Seasonal Fruit Salad & Italian Tortellini Pasta Salad • Chicken Breast with Madeira Sauce, Shiitake Mushrooms & Tomato Concasse • Sliced Roasted Beef Strip Loin with Red Wine Sauce • Boston Baked Scrod with Fresh Chive Butter • Savoyard Potatoes & Fresh Vegetable Medley
26.95

Little Italy

Mixed Field Greens Salad with an Assortment of Salad Dressings • Our Lasagna, Two Assorted Pastas, Sweet Italian Sausage & Julienne Marinated Chicken • Our Celebrated Marinara along with Asiago Cheese & Roasted Garlic Alfredo • Garlic Buttered Baguettes • Marinated Garden Vegetable Salad
20.95

Soup & Salad

Mixed Field Greens with an Assortment of Salad Dressings • Your Choice of any Two of Our Freshly Prepared Soup Selections • Mediterranean Pasta Salad, Marinated Garden Vegetable Salad & Sliced Seasonal Fruit Tray • Fresh Baked Rolls with Butter
11.95

New York-Style Deli

Roast Breast of Turkey, Deli Style Ham & Hard Salami • Sliced Swiss & Cheddar Cheeses, Romaine Lettuce & Vine Ripened Tomatoes • Creamy Cole Slaw, Old-Fashioned Potato Salad, Pickles & Chips • Assortment of Sandwich Breads & Condiments
14.95

Statehouse Down-Home Buffet

Mixed Field Greens Salad with an Assortment of Salad Dressings • Homemade Fried Chicken • Herb Roasted Pork Loin Au Jus with Apple & Sage Stuffing • Fresh Steamed Seasonal Vegetables, Buttered Corn & Sweet Peppers • Fresh Baked Rolls & Creamy Whipped Butter
15.95

Pesto Chicken & Asian Marinated Flank Steak Buffet

Basil Pesto Chicken Breast & Signature Asian Marinated Flank Steak Grilled to Perfection & Thinly Sliced • Served with Miniature Rolls, Srirachi Mayonnaise, Honey Dijon Mustard & Mayonnaise • Fresh Fruit Salad & Mediterranean Pasta Salad • Grilled Marinated Vegetable Platter
15.95



SELF-SERVE STATIONS

Minimum of 50 guests

Shane's Signature Martini Soup Station

Soup Served in Silver Pitchers & Martini Glasses • Roasted Butternut Squash, Sherry Laced Mushrooms, Tomato Basil Puree with Pesto & Gorgonzola Cheese • Accompanied by Long Bread Sticks, Parmesan Croutons & Sweet Plantain Chips
4.95

Assorted Miniature Dessert Station

An Elaborate Display of Miniature Desserts to Include Assorted Flavored Cheese Cakes, Cream Puffs, Éclairs, Lemon Bars, Mousse Cups, Assorted Cookies & Brownie Triangles
4.95

Salad & Marinated Vegetable Station

Mesclun Greens, Romaine, Iceberg Lettuce, Asparagus Tips, Julienne of Zucchini, Yellow Squash, Roasted Bell Peppers, Baby Portabellas, Grilled Eggplant, Marinated Button Mushrooms, Snow Peas, Sugar Snaps, Green Beans & Baby Carrots • Dressings to Include Caesar, Ranch, Bleu Cheese & Sweet Berry Vinaigrette
4.95

Fajita Station

Grilled Beef & Southwestern Chicken with Sautéed Onions & Peppers • Southwestern Guacamole, Shredded Cheddar, Sour Cream, Pico de Gallo, Mild Salsa, Warm Soft Flour Tortillas & Tortilla Chips
8.95



CHEF-MANNED STATIONS

Minimum of 100 guests
(Carving Stations)

Roast Beef

Top Round of Beef • Roasted Garlic Aioli, Red Pepper Pesto & Horseradish Cream • Mini Rolls
10.95

Whole Turkey

with Cranberry Chutney & Natural Gravy • Mini Rolls
10.95

Beef Tenderloin

with Garlic Aioli, Red Pepper Pesto & Horseradish Cream • Mini Rolls
16.95

Boneless Stuffed Turkey Breast

with Apple & Sage Stuffing • Cranberry Chutney
12.95

Garlic & Herb Encrusted Pork Loin

with Natural Jus • Mini Rolls
9.95

Dijon & Herb Encrusted Rack of Lamb

with both Mint & Red Pepper Pesto
14.95



SAUTÉE STATIONS

Minimum of 100 guests

Pan-Seared Scallops

Seared to Order • Served with a Mango & Black Bean Salsa
14.95

Mini Crab Cakes

Seared to Order • Glazed with Mandarin Red Chili Sauce
• Served with a Roasted Corn & Black Bean Salsa
14.95

Pasta Station

Cheese Tortellini, Mini Shells & Farfalle • Meatballs, Italian Sausage, Andouille Sausage & Pork Tasso • Diced Onions, Peppers, Mushrooms, Tomatoes, Basil Pesto, Fresh Mozzarella, Parmesan Cheeses, Kalamata Olives & Artichokes • Our Celebrated Marinara Sause with Roasted Garlic & Asiago Alfredo
12.95

Stir-Fry Station

Pork, Chicken & Beef Station • Asian Cabbages, Oriental Vegetables & Vegetable Fried Rice • Traditional Asian Take-Away Containers & Chop Sticks
12.95

Bananas Foster Station

Made to Order • Sautéed Bananas, Dark Rum & Toasted Pecans • Served Atop Vanilla Bean Ice Cream
5.95

Dessert Crepes

Filled with your Choice of Fresh Berries & Marinated Fruits • Crème Anglaise, Whipped Cream & Raspberry Coulis
6.95



DESSERT SELECTIONS

Assorted Brownie Tray

Dark Chocolate, Fudge Iced & Kitchen Sink Brownies
Quite Delicious After a Great Lunch From Shanes Gourmet
2.00

Cookie & Brownie Tray

Oatmeal Raisin, Chocolate Chip, Double Chocolate, White
Chocolate Macadamia, Chocolate Chunk, & Peanut Butter
1.50

Caramel Cheese Cake

A Madagascar Vanilla Bean Cheese Cake with Graham
Cracker Crust and topped with Carmel Icing. Finished with
Chocolate Decorations and Truffle
7.00

Charlemagne

Chocolate Genoise Cake Infused with Orange Syrup with
Hazelnut Dark Chocolate Mousse Surrounded by Dark and
White Chocolate Sticks, topped with Hazelnut Chocolate
Shavings and dusted with Powdered Sugar
7.00

Chicago Style Cheesecake

Rich Smooth and Creamy with Seasonal Berry Garnish &
Simply The Best Raspberry Coulis
5.00

Apple Crisp Tartlet

Fresh Cut Granny Smith Apples with Shanes Famous
Crumb Topping Creamy Caramel Drizzle & Vanilla Bean
Crème Anglaise
5.00

White & Dark Chocolate Mousse

Truly Two of The Best Chocolate Mousses Ever Created
Piped Together with Hazelnut Pirouline Cookie Stick &
Strawberry Fan
6.00

Personal Selection

We Can Create any Dessert Idea You Might Have Inquire
and Explore Options with A Member of Our Gourmet Sales
Team

Chocolate Bourbon Pecan Pie

Kentucky Favorite Rich Dark Chocolate, Toasted Pecans
served with Chantilly Cream and Caramel Drizzle
4.25

White & Dark Chocolate Mousse Terrine

Layers of Rich Chocolate Cake, Frozen Between Dark and
White Chocolate Mousse served with Raspberry Coulis and
Crème Anglaise
6.00

Butter Pound Cake

Super Rich Butter Flavor served Topped with Fresh
Seasonal Berries and Crème Chantilly sure to be a Shanes
Signature Favorite
5.00

Guinness Dark Chocolate CupCakes

Don't let the name Scare you the unique Dark Ale blended
with Imported Chocolate for an unmistakable Great Flavor
Generously Iced with True Butter Cream
2.50