

Destination **Ōme**™

Cuisine delivered anywhere™

Ome at Home Menu

Appetizer Platters

Tomato and Buffalo Mozzarella Salad, Caprese-Style

Micro-Basil
(serves 10-12 guests)
\$95 per platter

Sancho Pepper-Crusted Ahi Tuna Loin

Cucumber, Daikon, Seaweed Salad and Soy-Ginger Dipping Sauce
(serves 10 to 12 guests)
\$135 per platter

Lemon and Pepper Smoked Salmon

Pea Shoot Salad and Pumpernickel Croustade
(one whole side- serves 10-12 guests)
\$120 per platter

Classic Cheese Platter with Seasonal Fruits

Brie, Aged Gouda, Vermont Cheddar, English Stilton and Herbed Chèvre
Served with Carr's Water Crackers, Flatbreads and Sliced Crusty Breads
(serves 10-12 guests)
\$125 per platter

Ultimate Artisan Cheese Platter

A Selection of Five Extraordinary American, French and Italian Artisan Cheeses
With Special Accompaniments: Fig Paste, Honeycomb, Artisan Breads
(serves 10-12 guests)
\$165 per platter

Deluxe Antipasto Display

Prosciutto Di Parma, Soppressata and Genoa Salami
Parmesan Cheese, Bocconcini Mozzarella
Roasted Red Bell Peppers, Grilled Portobello Mushrooms and Marinated Artichokes
Assorted Marinated Olives, Breadsticks and Garlic Croustades
(serves 10-12 guests)
\$165 per platter

Fruit Display

Fresh Sliced Seasonal Melon, Pineapple and Berries
(serves 10-12 guests)
\$75 per platter

Bruschetta Display

Tomato Basil, Herbed Ricotta with Walnuts, Green or Black Olive Tapenade,
Assorted Grilled Vegetable, Crispy Parmesan Lavosh and Crostinis
(serves 10-12 guests)
\$125 per platter

Ome at Home Menu

Appetizer Platters *(Continued)*

U-12 Shrimp Cocktail Platter

Served with Fresh Horseradish, Cocktail Sauce and Lemon Wedges
\$48 per dozen

Deluxe Crudité Platter

Assortment of Garden Vegetables and Hand-Crafted Dipping Sauces
(select two)

Caramelized Onion Balsamico Dip, Roasted Red Pepper, Roasted Artichoke Dip,
Lentil Hummus, Herbed Eggplant, Housemade Buttermilk Ranch
(serves 10-12 guests)
\$75 per platter

Mediterranean Platter

Classic Hummus, Tabbouleh, Tzatziki, Marinated Artichokes
Roasted Red Peppers, Marinated Olives, Stuffed Grape Leaves and Pita Bread
(serves 10-12 guests)
\$95 per platter

Sandwich Platters

Selection of Gourmet Sandwiches

(select 3 types per dozen ordered)

Ahi Tuna with Bibb and Wasabi Mayonnaise on a Brioche Roll

Serrano Ham and Goat Cheese on a Baguette - (\$3 supplement charge per sandwich)

Maine Lobster 'BLT' on a Brioche Roll - (\$3 supplement charge per sandwich)

Shrimp Curry-Avocado on a Croissant

Roast Tenderloin with Fresh Horseradish Cream on Ciabatta

Brioche Breaded Chicken with Grilled Eggplant, Roasted Bell Pepper,

Parmesan, Arugula and Balsamico on Focaccia

\$135 per dozen

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Sandwich Platters

(Continued)

Assortment of Tea Sandwiches

(select 4 types per platter ordered)

Watercress and Cucumber

Curried Chicken with Walnuts and Grapes

Avocado and Sprouts

Stilton Cheese with Bosc Pear

House-Smoked Salmon Mousse

Shrimp with Dill Vinaigrette

Roast Beef with Fresh Horseradish Mayonnaise

Classic Tuna Salad

(each platter is 60 tea sandwiches, serving 12-15 guests)

\$150 per platter

Sides

Soba Noodles with Spicy Peanut Sauce

Thai Basil and Thai 'Bird' Peppers, Scallion, Cucumber, Tomato and Sesame Seeds

Gemelli Pasta Salad

Zucchini, Yellow Squash, Broccoli, Red Pepper, Asparagus,

San Marzano Tomato Fondue and Parmesan Cheese

Salad of Field Greens, Chèvre and Grape Tomatoes

With Garden Herbs and Red Wine-Sherry Vinaigrette

Potato Salad

Flat Parsley and Creamy Dijon Vinaigrette

Mezza Rigatoni Salad

Radicchio, Pecorino, Pine Nuts and Arugula Pesto

Grilled Seasonal Vegetables

Seasonal Vegetables Grilled with Basil Oil

(each side platter serves 12-15 guests)

all sides \$85 per platter

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Entrée Platters

Cold Poached Side of Salmon

Daikon, Cucumber, Dill and Salsa Verte
(serves 8-10 guests)
\$135 per platter

Grilled Chicken with Couscous Salad

Manicured Vegetables
(serves 8-10 guests)
\$145 per platter

Grilled Tiger Shrimp with Tuscan Flavors

White Cannellini Bean Salad with Roasted Garlic Fennel, Tomatoes and Peppers
Extra-Virgin Olive Oil and Fresh Herbs
(4 shrimp per person. serves 12-15 guests)
\$140 per platter

Herbed Grilled Chicken

Tomato Fennel and White Bean Salad
(serves 12-15 guests)
\$135 per platter

Tellicherry Pepper-Crusted Filet of Beef

With Shaved Asparagus Salad, Morel Mayonnaise And Garlic Croustades
\$180 per platter (serves 10 guests)

Lemon and Rosemary Grilled Chicken

Roasted Fennel, Peppers, Artichokes and Shaved Parmesan over Field Greens with Sherry Vinaigrette
(serves 12-15 guests)
\$135 per platter

Ome at Home Menu

Seasonal Soups

Beef Chili with Serrano and Ancho Peppers

Vegetarian Chili with Chipotle and Black Pepper

(soups and chili serves 12-14 guests)
\$95 per gallon

Chili order accompaniments:

Shredded Pepper Jack Cheese, Diced Green Onions and Sour Cream

All Soups and Chilies will be delivered cold in plastic containers

To be transferred by client to serving pot for reheating

Dessert Platters

New Jersey Apple Cobbler

(may be heated before serving)

(serves 10-12 guests)
\$65 per half pan

Freshly-Baked Cookies

Chocolate Chip, Oatmeal Raisin, Peanut Butter,
White Chocolate Macadamia Nut
\$12.50 per dozen

Fudge Brownies and Blondies

\$24- per dozen

Raspberry-Lemon-Poppyseed Bars

Apricot Crunch Bars

Coconut-Macaroon Brownie Bars

\$24- per dozen

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Dessert Platters

(Continued)

Variety of Miniature Cupcakes with assorted Frostings and Toppings

(select 2 flavors)

Coconut Raspberry, S'mores, Carrot Cream Cheese,
Peanut Butter Chocolate, Mint Chocolate Chip

\$30 per dozen

New York-Style Cheesecake

(serves 8 -10 guests)

\$36 per cake

Passion Fruit Cheesecake with Ginger-Amaretti Crust

(serves 8 -10 guests)

\$40 per cake

Assorted Home-Baked Butter Cookies

French Sablées, Classic 'Bretons', Raspberry Linzer Tarts, Pecan Thumbprints

\$25 per pound

Selection of our Hand-Made Biscotti

Classic Hazelnut, Sicilian Pistachio 'Mandelbrot' and Citrus Zest with Fennel

\$30 per pound

Homemade S'mores

\$30 per dozen

Homemade Mallomars

\$30 per dozen

Breakfast Items

Gourmet Quiches

(choice of)

Classic Quiche Lorraine with Gruyere Cheese, Onion and Virginia Ham

or

Portobello Mushroom and Asparagus

(may be heated before serving)

(serves 8 -10 guests)

\$20 per 9" quiche

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Breakfast Items

(Continued)

Smoked Salmon Platter

With Sliced Tomato, Sliced Red Onion and Capers
Assorted Bagels
Plain Cream Cheese and Scallion Cream Cheese
(serves 8 -10 guests)
\$120 per platter

French Toast 'Bread Pudding'

With Mascarpone, Wildflower Honey and Lemon Zest,
Served with Vermont Maple Syrup
(may be heated before serving)
\$65 per half pan

Rustic Baked Frittata

Prosciutto Di Parma, Pecorino Romano and Cippolini
or
Mozzarella, Basil Pesto and Peperonata
(may be heated before serving)
(serves 10 -12 guests)
\$65 per half pan

Assorted Home-Baked Butter Cookies

French Sablés, Classic 'Bretons', Raspberry Linzer Tarts, Pecan Thumbprints
\$25 per pound

Variety of Freshly-Baked Large Muffins

Blueberry, Cranberry Pecan Orange, Lemon Poppy, Three Chocolate
\$24 per dozen

All menu items will be presented on disposable platters and trays
Delivery charges apply

All prices are subject to 7% New Jersey sales tax

Please inquire about our additional event services available:

Servers, Bartenders, China, Glassware, Flatware, Linens and Biodegradable Disposables