

## Starters + Party Platters

*Individual Hors D'oeuvres (Items Ordered per Dozen, Minimum 2 Dozen)*

Crispy Lobster Wontons ..... 21 <i>Soy Sauce with Fresno Chilies &amp; Scallions</i>	Maryland Lump Crab Cakes (Mini) ..... 60 <i>Tartar Sauce</i>	Spicy Chicken Wings ..... 18 <i>Bleu Cheese Dip</i>
Rare Sesame Tuna ..... 39 <i>On Sliced Cucumber</i>	Smoked Chicken Quesadilla ..... 26 <i>Sour Cream, Salsa, Guacamole</i>	Chicken Fingers ..... 21 <i>House Made Honey Mustard</i>

## Cold Platters + Salads

*Salads & Platters Serve Up To 15 People*

Poached Shrimp ..... 125 <i>Cocktail Sauce &amp; Lemon</i>	Field Greens or Caesar Salad ..... 55 <i>With Grilled Chicken ..... 80 With Grilled Shrimp ..... 105</i>
House Smoked Atlantic; Salmon ..... 110 <i>Bagel, Cream Cheese, Tomato, Red Onion, Capers, &amp; Olives</i>	"Oriental" Chicken Salad ..... 90 <i>Field Greens, Tomato, Cucumber, Red Pepper, Crispy Taro Strips &amp; Sesame Vinaigrette</i>
City Limits Middle Eastern Sampler ..... 65 <i>Baba Ghanouj, Hummus, Tabbouleh, Tzatziki, Fresh Cut Vegetables &amp; Pita</i>	Greek Salad ..... 90 <i>Romaine, Cucumbers, Olives, Red Onions, Red Pepper &amp; Feta Cheese</i>
Seasonal Fruit & Cheese ..... 70	

## The Main Course

### Whole Roasts

Filet Mignon ..... M.P. <i>("Choice", 8 Pounds*, Up To 10 People)</i>
Roasted Turkey ..... 210 <i>(20-22 Pounds*, Up To 12 People)</i>
Roasted "Free Bird" Chicken <i>(3-4 Pounds*, 2/4 People) ..... 22</i>

*\*Pre-Roasting Weight*

### Trays + Individual Entrees

Filet of Salmon ( <i>Minimum 12 Pieces</i> ) ..... 13/piece <i>Grilled or Poached 4 Ounce Filet with Dill Dressing</i>
Shrimp Scampi ..... Half Pan 125
Breaded Chicken Cutlet ..... Half Pan 90 <i>Tomato Sauce, Mozzarella</i>
Grilled Chicken Breast ..... Half Pan 80 <i>Choice of Sauce: White Wine &amp; Herb, Red Wine, Mushroom Marsala or Roasted Garlic</i>

### Pasta

*Available Pasta: Penne, Rigatoni, Fettuccini, Spaghettoni, Orecchiette*

Chicken, Broccoli, Roasted Garlic, Tomato, Parmesan ..... Half Pan 75 ..... Full Pan 160
Roasted Garlic & Vegetables ..... Half Pan 60 ..... Full Pan 130
Tomato, Basil & Mozzarella ..... Half Pan 56 ..... Full Pan 120
A La Vodka ..... Half Pan 56 ..... Full Pan 120

### Sandwiches

*All Sandwiches Below Prepared On City Limits Own House Made Breads*

Fresh Yellowfin Tuna Salad 9.95	Curried Egg Salad 7.95	Roasted Turkey Club 10.95
<i>With House Smoked Salmon 12.95</i>	<i>With House Smoked Salmon 11.95</i>	BLT 8.50
<i>On Potato Rye</i>	<i>On Multigrain</i>	<i>On Focaccia</i>

## Wraps

*Wraps Below Prepared On Your Choice of Spinach-Herb, Chili Pepper, or Curry Tortilla*

Roasted Turkey <i>or</i> Grilled Chicken "Cobb" ..... 13.50 <i>Lettuce, Bacon, Egg, Bleu Cheese, Tomato, Avocado, Bleu Cheese &amp; Garlic Dressing</i> Grilled Shrimp..... 14.95 <i>Cucumber, Tomato Salsa, Tzatziki, Cilantro Mayo, &amp; Avocado</i> Grilled Chicken ..... 13.50 <i>Vegetable Slaw, Lettuce, Cucumber Ritta &amp; Ancho Chile Remoulade</i> Roasted Turkey Club..... 11.95 <i>Bacon, Lettuce, Tomato, &amp; Horseradish Mayonnaise</i> "Oriental" Chicken ..... 13.95 <i>Thinly Sliced Chicken, Field Greens, Tomato, Cucumber, Red Pepper, Crispy Taro Strips &amp; Sesame Vinaigrette</i>	Grilled Chicken "Caesar" ..... 13.50 <i>Romaine Lettuce, Tomato, Caesar Dressing</i> Grilled Shrimp "Caesar" ..... 14.95 <i>Romaine Lettuce, Tomato, Caesar Dressing</i> Fresh Yellowfin Tuna Salad ..... 10.95 <i>With House Smoked Salmon ..... 12.95</i> <i>Lettuce, Tomato, &amp; Onion</i> Curried Egg Salad ..... 8.95 <i>With House Smoked Salmon..... 10.95</i> <i>Lettuce, Tomato, &amp; Onion</i> Southwestern Hanger Steak ..... 14.95 <i>Chili Pepper Tortilla, Red Peppers, Onions, Avocado, Tomato Salsa, Sour Cream &amp; Cilantro</i>
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## Sides + Accompaniments

### Half Pans

Mashed Potatoes .....	45
Basmati Rice .....	50
Roasted Rosemary Potatoes .....	50
Mixed Vegetable Medley.....	60
Haricot Vert Amandine .....	65
Turkey Chili .....	105
Mac & Cheese .....	95

### By The Pound

Cole Slaw .....	7.50
Red Bliss Potato Salad.....	7.50
Curried Egg Salad .....	12.95
Fresh Yellowfin Tuna Salad.....	19
House Smoked Atlantic Salmon	38

### Sauces

Gravy or Tomato Sauce ....	13/qt
Tahitian Vanilla Apple.....	14.95/qt
Cranberry Relish.....	14.95/qt
Blueberry Compote.....	14.95/qt
House Made Vinaigrette....	9.95/Pt
<i>Red Wine, Ginger Soy, Oriental Sesame</i>	

## The Breakfast Nook

### Continental Bakery

*Items Below Ordered By the Dozen*

"Bag of Bagels" .....	38
<i>Platter of Cream Cheese, Butter, And, Jam</i>	
Muffins .....	36
Scones .....	39
Multigrain Toast.....	2.95/2-slice
White, Rye, Wheat .....	1.95/2-slice

*With A Platter of Butter and Preserves Add 10.00/Dozen  
See "Cold Platters" For Other Breakfast and Brunch Ideas*

### Eggs + Griddle

Scrambled Eggs .....	Half Pan 50
<i>Egg Whites.....</i>	Half Pan 60
Hash Browns.....	Half Pan 50
Pancakes.....	Full Pan 75
<i>Buttermilk or Whole Wheat</i>	
French Toast .....	Half Pan 55 ..... Full Pan 95
<i>Raisin &amp; Currant Challab or Country White</i>	
Bacon, Sausage, or Ham.....	Half Pan 55
Organic Turkey Bacon.....	Half Pan 75

## Carry Out Beverages

### Hot Coffee or Tea

96-Ounce Thermal Box .....	24.95
<i>Milk, Sugar, Eight 12-Ounce Cups, Lids, Stirrers</i>	
Our Bag-In-A-Box Containers Insulate Hot Beverages for Approximately 2+ Hours	

### Bottled Water

<i>Sparkling Mineral Water</i>		<i>Spring Water</i>	
San Pellegrino:		Poland Spring	
8 Ounce .....	3.50	½ Liter .....	2.50
One Liter .....	7.50	Acqua Panna 1 Liter....	7.50



At City Limits, everything in our bakeshop is made in-house from our artisan breads, ice creams and pastries and our specialty cakes.

For your most intimate occasion or a gala affair, celebrate with one of City Limits' designs hand crafted from the finest ingredients available and custom made for your special event!!

Speak with a manager today to place an order.

Please allow at least 7 days' notice for orders, (some larger or custom cakes may require more time.)

(Availability may be limited during certain peak or holiday seasons)

Full payment is due at time of ordering.

To design a wedding cake, tiered or other custom cake, please speak to our General Manager, Tony Aliaj, to discuss your needs and reserve your date!



*\*\*\*Please Bring Any Food Allergies, or Special Dietary Needs to the Attention of Your Server, a Manager or a Chef\*\*\**