

## Sides

*½ tray feeds 10-12 - \$45*

*Full Tray feeds 20-25 - \$90*

Roasted Brussel Sprouts	Seasonal Vegetables
Buttermilk Mashed Potatoes	Rosemary Roasted Potatoes
Mushroom Risotto	Cheddar Grits
Creamy Cole Slaw	Blue Cheese Cole Slaw

Mini Biscuits by the dozen - \$12  
Mini Cornbread by the dozen - \$12

## Finger Foods

*get em' by the dozen*

**Tomato and Mozzarella Skewers - \$24**  
*With pesto drizzle*

**Buttermilk Fried Chicken Fingers - \$30**  
*with choice of honey mustard or bbq sauce*

**Chicken Quesadilla - \$30**

*with salsa & sour cream*

**Buffalo Chicken Eggrolls - \$36**

*with blue cheese sauce*

**Cheesesteak Eggrolls - \$36**

*with spicy ketchup*

**Jumbo U15 Shrimp Cocktail - \$48**

*with cocktail sauce*

**Mini Crab cakes - \$60**

*with lemon aioli*

**Bacon wrapped Scallops - \$60**

*with horseradish sauce*

## Finger Foods

*50 for \$50*

**50 Mamas Mary Meatballs - \$50**

**50 Franks in a Blanket - \$50**

*with spicy mustard*

**50 Pierogies - \$50**

*with sautéed onions & sour cream*

**50 Mussels - \$50**

*with choice of margarita, white, red, spicy red sauce*

**50 Chicken Wings- \$50**

*with blue cheese sauce, hot sauce, celery*

## Slide on into some Sliders

*by the dozen*

**Chicken & Biscuit Sliders - \$36**

*with pickles & green goddess*

**Carolina Pulled Pork Sliders - \$36**

*with creamy coleslaw*

**Short Rib Sliders - \$36**

*with blue cheese cole slaw*

**Burger Sliders - \$36**

*with cheddar cheese & thousand island*

**Roast Beef Sliders - \$36**

*with caramelized onions & horseradish sauce*

**Crab Cake Sliders - \$60**

*with lemon aioli*



*All of your favorites from*

*Stella Blu  
Gypsy Saloon  
Southern Cross Kitchen*

*In your office or home  
for any occasion*

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## Breakfast Time

*½ tray – 10-12 people*

*Full tray– 20-25 people*

**Scrambled Eggs – \$50 / \$100**

**Scrambled Egg Whites - \$100 / \$200**

**Bacon - \$50 / \$100**

**Sausage - \$50 / \$100**

**Turkey Sausage - \$50 / \$100**

**Buttermilk or Whole Wheat Pancakes by the dozen - \$24**

*with syrup & butter*

*\*add blueberries or chocolate chips - \$6*

**French Toast by the dozen - \$24**

*with syrup & butter*

**Assorted Seasonal Fruit Tray - \$40 / \$80**

**Breakfast Potatoes - \$45 / \$90**

*sautéed onions, peppers, parmesan cheese*

## Breakfast by the dozen

**Toast by the dozen - \$12**

*whole wheat, white, multigrain, butter, jelly*

**Assorted Bagels by the dozen - \$20**

*cream cheese, butter, jelly*

**Assorted Scones & Danish by the dozen - \$36**

**Assorted Breakfast Wraps by the dozen - \$72**

*eggs and cheddar cheese; eggs, bacon & cheddar cheese; Greek wrap (eggs, spinach, feta); Mexican wrap (eggs, cheddar, black beans, salsa)*

**Sausage Gravy and Biscuits by the dozen - \$72**

**Fresh Orange Juice by the gallon - \$25**

**Box of Coffee – serves 10-12 - \$20**

*cream and sweetener*

## Sandwich Time

**Signature Sandwich Tray**

*small tray – 12 sandwiches - \$84*

*large tray – 24 sandwiches - \$168*

*choose 3 or choose 5*

**Turkey BLT Wrap**

**Turkey Sandwich**

*american cheese, lettuce, tomato, multigrain bread*

**Roast Reef & Provolone on long roll**

**Chicken Caesar Wrap**

**Veggie Wrap**

*fresh spinach, avocado, shredded carrots, cucumbers, chickpeas, goat cheese, honey mustard vinaigrette*

**Tuna Salad Sandwich**

*lettuce, tomato, multigrain bread*

**Gourmet Sandwich Tray**

*small tray - 12 sandwiches - \$108*

*large tray – 24 sandwiches - \$216*

*choose 3 or choose 5*

**Spicy Blackened Chicken - grilled chicken, carrot, cucumber, sliced jalapeño pepper, wasabi mayo**

**Frank The bartender - chicken cutlet, prosciutto di parma, sharp provolone, roasted red peppers, broccoli rabe, italian long hots, long roll**

**Rodeo Chicken- chicken cutlet, onion rings, honey espresso bbq sauce, cheddar cheese, long roll**

**Turkey, Apple, Brie on Multigrain**

**Roast Beef and Provolone Wrap- horseradish mayo, roasted red peppers,**

**Italian Stallion- prosciutto, tomato, fresh mozzarella, pesto, long roll**

**Housemade Old Bay Chips – small bowl \$24 / large bowl \$48**

**Assorted Cookie & Brownie Tray – 24 cookies - \$24**

**Assorted Drinks - \$2.50 each**

## Salads

**small bowl - \$50 - 10-12 people**

**large bowl - \$100 - 20-25 people**

**House Salad**

*romaine, iceberg, carrots, tomatoes, cucumbers, croutons, red wine vinaigrette*

**Caesar Salad**

*romaine, shaved parmesan, croutons, caesar dressing*

**Kale and Quinoa Salad**

*carrots, avocado, tomato, edamame, lime cilantro vinaigrette, tortilla strips*

**Arugula Salad**

*baby arugula, artichoke hearts, toasted pine nuts, crumbled goat cheese, lemon vinaigrette*

**Greek Pasta Salad**

*olives, feta, capers, dill, lemon, cherry tomatoes, red onion, penne, lemon vinaigrette*

**\* add grilled chicken to any salad - \$30 / \$60**

**Cheese and Meat Board - \$100**

*feeds 10-12 people*

*prosciutto di parma, soppressata, gouda cheese,*

*fresh mozzarella, manchego, seasonal fruit, fig,*

*crostini, truffle honey oil*

## Pastas

*½ tray - \$45 – 10-12 people*

*Full tray - \$90 – 20-25 people*

**Mac n' Cheese**

*cheddar, asiago, goat & parmesan cheese*

**Penne Vodka**

*red onions, prosciutto, garlic, vodka blush sauce*

**Penne Marinara**

**Penne Primavera**

*seasonal vegetables in choice of red or white sauce*

**Spaghetti Aioli**

*Spaghetti, lemon, garlic, olive oil*

**BBQ Pork Mac n' Cheese – ½ tray \$60 – Full Tray - \$120**

*slow roasted pulled pork, gouda cheese, bbq sauce,*

*Parmesan panko crust*

**Loyster Mac n' Cheese - ½ tray - \$150\* – Full tray - \$300\***

*maine lobster, asiago, parmesan, goat cheese*

*\*price subject to change*

**\*\*add meatballs to any pasta - \$36 per dozen**

## Entrees

*½ tray feeds - 10-12 people*

*Full tray feeds - 20-25 people*

**Chicken and Sausage Jambalaya - \$60 / \$120**

*rice, vegetables, spicy red sauce*

**Herbed Grilled Chicken Breast - \$60 / \$120**

**Chicken Marsala - \$60 / \$120**

*crimini & shitake mushrooms, marsala wine sauce*

**Chicken Picante - \$60 / \$120**

*capers, garlic, lemon white wine sauce*

**Chicken Parmesan - \$60 / \$120**

*Parmesan cheese, marinara sauce*

**Chicken Marianne - \$70 / \$140**

*artichoke hearts, mushrooms, tomatoes, white wine sauce*

**Fried Chicken – 20 pieces - \$65**

**North Carolina Pulled Pork - \$60 / \$120**

**BBQ Braised Short Ribs – \$75 / \$150**

*red wine sauce*

**3 oz Mini Filet - by the dozen - \$150**

*choice of mushroom gravy or red wine reduction*

**Salmon Filets - \$100 / \$200**

*with lemon dill sauce*

**Shrimp and Grits - \$75 / \$150**

*jumbo shrimp, peppers, onions, cream,*

*goat cheese grits, tasso ham*