



BRUNCH, LUNCH OR JUST TO MUNCH

Sandwich Platters and More

TIA'S Signature Miniature Panini

Choose from Our Extensive List of Sandwich Selections and we'll assort your choices on Miniature Artisan Rolls and present them on decorative disposable trays with our signature fresh flower garnish

\$45 PER DOZEN (2 DOZEN MINIMUM/ 4 CHOICES)
(ADDITIONAL SANDWICHES~ \$42 PER DOZEN)

TIA'S Chef Selection Tortilla Wraps

Choose from Our Extensive List of Sandwich Selections and we'll assort your choices on a Variety of Tortilla Wraps and present them on decorative disposable trays with our signature fresh flower garnish

-Options-

- Sesame Crusted Ahi Tuna Wrap with Cucumber-Mango Slaw, Organic Greens and Wasabi Aioli
- BBQ Chicken Wrap with Pepperjack Cheese, Applewood Bacon, Caramelized Red Onion Jam, Avocado, Tomato, Greens & Peppercorn Ranch Dressing
- Louisiana Blackened Shrimp Wrap with Sautéed Crunchy Veggies and Creole Mayonnaise
- Italian Tuna Wrap with extra Virgin Olive Oil, Lemon, House Made Roasted Peppers, Provolone, and Aged Balsamic
- Nicoise Salmon Wrap with Sliced Potato, House Made Roasted Peppers, Sliced Tomato & Cucumbers, Three Olive Tapenade and Organic Greens, Lemon Herb Vinaigrette
- Italian Chicken PLT~ with herbed chicken, crispy prosciutto, arugula, and roasted tomatoes & garlic aioli
- Mediterranean~ with grilled eggplant, roasted garlic hummus, cucumbers, tomato, house made roasted peppers, red onion, feta cheese, mint & oregano

\$80 PLATTER

(16 CUTS/ 2 CHOICES/ SERVES APPROX. 10-12 GUESTS)

TIA'S Tortilla Salad Wrap Sandwiches

Served on a Variety of Tortilla Wraps and presented on decorative disposable trays with our signature fresh flower garnish

-Including-

- *Deviled Egg Salad * Waldorf Chicken Salad * Lemon Herb Tuna Salad *Poached Salmon-Shrimp Salad with fresh Dill
- * Country Chicken Salad * Italian Tuna Salad with Broccoli, Tomatoes & Olives

\$80 PLATTER

(18 CUTS/ 3 CHOICES/ SERVES APPROX. 12 GUESTS)

Triple Decker Sandwiches

Your Choice of House Roasted Beef, Roasted Turkey, Corned Beef Brisket or Pastrami layered on Sliced Rye, Marble Rye and Italian Panella with Finlandia Swiss™, Homemade Herbed Cole Slaw and Russian Dressing, presented on decorative disposable trays with pickles & olives.

\$90 PLATTER

(24 pieces/ serves APPROX.12 GUESTS/ADDITIONAL SANDWICHES- \$42 per dozen)

Neighborhood Heroes

A Tribute to the Classic Italian Sub!

Sandwiches are garnished with Shaved Iceberg Lettuce, Sliced Tomatoes, Red Onions, & Oregano. Olive Oil & Vinegar, Mustard & Hellmann's Mayonnaise™ will be provided on the side.

-Imported Ham, Genoa Salami, Pepperoni & Provolone

-Roasted Turkey, Roast Beef and American Cheese

-Imported Ham, Roasted Turkey and Swiss

\$75 PLATTER (30 pieces/ serves APPROX.12-15 GUESTS)

(ADDITIONAL SANDWICHES- \$25 per 10 PCS.)

New Orleans Muffaletta

Italian Meats & Cheeses piled high on a Whole Round of Crusty Italian Panella Bread and topped with House Made Signature Artichoke Salad-Olive Gardiniera Spread, Olive Oil and Vinegar.

This "King" Sandwich is ready to slice in 8-10 Monster Wedges.

\$40 (serves APPROX.8-10 GUESTS)

Traditional English Tea Sandwiches

(60 PIECE MINIMUM/ FEEDS 15-20)

Perfect for a Shower or Ladies' Luncheon, crusts removed, served on Assorted Breads

-Choose 5-

-Smoked Salmon with Dilled Goat Cheese, Arugula & Lemon

-Curried Egg Salad with Currants

-Waldorf Chicken Salad with Apples, Grapes, Walnuts & Tarragon

-Smoked Turkey with Cranberry Cream Cheese and Watercress

-Black Forest Ham, with Brie, Apples and Maple Dijon

-Garlic-Herb Cheese, Radish, Cucumber & Sprouts

-Charcuterie, Fontina, Red Pepper & Pesto

-English Stilton, Vanilla Bean Honey and Anjou Pear

-Egg Salad with Herbes Fines

-Fillet of Beef, Horseradish Mayonnaise, Watercress

-Ham, Cheddar, and Chutney

-Prosciutto, Parmigiano, Ripe Tomato, Arugula

-Herb Grilled Chicken, Gouda, Mango and Curry Mayonnaise

-Serrano, Manchego, Quince & Almond

\$150

(ADDITIONAL SANDWICHES- \$30 per dozen)

Cocktail Sandwiches

\$95/ 24 PIECES (additional \$45 per dozen)

Mini Fillet of Beef Cocktail Sandwiches

cocktail brioche with peppery arugula, red onion jam & horseradish crème

8 Hour Braised Brisket Cocktail Sandwiches

cocktail brioche with naked cole slaw, pickled red onions, braising sauce & horseradish crème

Mini Pork Tenderloin Cocktail Sandwiches

seven grain, cranberry-apple chutney, dijon crème

Sandwich Selections

All served on a variety of optional, artisan rolls, Please choose a minimum of 6 sandwiches per type.

♥ Options with a heart symbol denote a minimum of 12 pieces per type.

Chicken & Poultry

#1 Balsamic Grilled Chicken- fresh mozzarella, homemade roasted peppers, homemade balsamic vinaigrette, ciabatta

#2 Parmesan Crusted Chicken- sharp provolone cheese, truly homemade roasted peppers, sautéed broccoli rabe, roasted garlic olive oil, french ♥

#3 Crispy Chicken Cutlet- fresh mozzarella, romaine, tomato, cherry pepper mayonnaise, olive oil, red vinegar & oregano, semolina ♥

#4 California Chicken- ny cheddar cheese, greens, vine ripe tomato, avocado & herb mayonnaise, sourdough

#4 Crispy Chicken Cobb- applewood bacon, greens, vine ripe tomato, avocado, roasted peppers, maytag bleu cheese mayonnaise, ciabatta

#5 Chicken Caprese- balsamic grilled chicken (or parmesan breaded), smoked mozzarella, vine ripe tomato, sundried tomatoes, basil mayonnaise, olive roll

#6 Chicken Bruschetta- fresh mozzarella, basil tomatoes, parmesan, roasted garlic balsamic, whole wheat italian roll ♥

#7 Truffle Chicken- creamy fontina, roasted chicken breast, wild mushrooms, Vidalia onions, walnut-parsley pesto, truffle essence, ciabatta ♥

#8 BBQ Chicken- pepper jack cheese, honey bbq sauce, caramelized red onion jam, chunky salsa & avocado spread, greens, scallion ranch dressing, pretzel roll ♥

#9 Caesar Chicken- shredded parmesan, romaine leaves, sundried tomatoes, Caesar dressing, ciabatta ♥

#10 Pecan Chicken- baby swiss, apple, watercress, maple dijon, brioche ♥

#12 Cajun Chicken- spiced & grilled with melted swiss, blackened peppers & onions, creole sauce, pretzel roll ♥

#13 Buffalo Chicken- parmesan crusted chicken, buffalo hot sauce, shredded iceberg, sliced tomato & bleu cheese dressing, sourdough ♥

#14 Country Chicken Salad- all white breast meat, Hellmann's™ mayo, crunchy fresh veggies, baby greens, tomato, brioche ♥

#15 Waldorf Chicken Salad- white meat chicken salad with grapes, apples, walnuts, celery & tarragon, baby greens, croissant ♥

#16 Mulligatawny Curried Chicken Salad- all white breast meat, Hellmann's™ mayo, honey, toasted almonds, currants, apples, onion brioche ♥

#17 Turkey & Brie- sliced cucumbers, greens & cranberry mayonnaise, raisin roll

#18 Turkey & Dilled Havarti- greens, vine ripened tomato & maple dijon, whole wheat ♥

#19 Turkey Club- cheddar, bacon, lettuce, tomato, avocado, herb mayonnaise, croissant

Cheese & Vegetable

#20 Grilled Seasonal Vegetables- chevre goat cheese, pesto olive oil, baby greens, rosemary foccacia

#21 Grilled Portabella Mushroom- grilled red onions, roasted red peppers, boursin cheese, garlic aioli, arugula, sourdough ficelle ♥

#22 Eggplant Milanese- crispy breaded eggplant, smoked mozzarella, oven roasted tomatoes, basil oil, white balsamic ♥

#23 Caprese- fresh mozzarella, vine ripe tomato, sun dried tomato, cracked pepper olive oil basil leaves, balsamic drizzle, semolina

#24 Tuscany- fresh mozzarella, *TRULY homemade* red roasted peppers, arugula, tomato, aged balsamic vinaigrette, ciabatta

#25 Deviled Egg Salad- baby greens & vine tomato ♥

Beef & Salumeria

#26 Fillet of Beef & NY Cheddar Cheese- red onion jam, baby greens, horseradish crème

#27 Fillet of Beef & Brie- homemade roasted peppers, tomato, greens, herbal mayonnaise, mini croissant

#28 Black & Bleu- peppercorn crusted fillet of beef, caramelized onions, bleu cheese, arugula, aged balsamic, crusty baguette ♥

#29 Grilled Steak- mushrooms and onions, provolone, steak sauce, arugula, ciabatta
(*add \$1.50 supplement per pc.) ♥

#30 Short Rib Heaven- taleggio, braised onions, cherry peppers, truffle mayonnaise, arugula
(*add \$1.50 supplement per pc.) ♥

#31 Mini Meatloaf- sweet tomato glaze, ny cheddar, romaine, fried onions, herb mayonnaise, brioche ♥

#32 Mini Sloppy JOE- roast beef and roasted turkey, swiss cheese, homemade classic coleslaw, russian dressing, pumpernickel ♥

#33 Honey Ham & Gruyere Cheese- sliced apple, baby greens, maple Dijon, raisin roll

#34 Neopolitan- genoa salami, ham, provolone, pepperoni, shredded lettuce, tomato, red onion, oregano, red wine vinaigrette, semolina

#35 Prosciutto & Fresh Mozzarella- broccoli rabe, roasted peppers, ciabatta ♥

#36 Newark Special- sopressata, imported provolone, italian fryer peppers, roasted garlic olive oil, semolina ♥

#37 Mini BLT- thick cut applewood bacon, avocado, tomato, greens, herb mayo, croissant

#38 Vietnamese Bahn Mi- roasted pork, radish, carrot, cilantro, mint, pickled veggie mayonnaise, baguette ♥

#39 Apricot Roasted Pork- cranberry apple chutney, dijonnaise, arugula ♥

Seafood

#40 White Albacore Tuna Salad- baby greens, roma tomato ♥

#41 Italian Tuna- provolone, roasted peppers, baby greens, shaved fennel, tomato, balsamic vinaigrette ♥

#42 Smoked Salmon- dilled goat cheese, vine tomato, red onion, cucumber, lemon

#43 Tuna Niscoise- grilled tuna, boiled egg, tomato, roasted peppers, sliced cucumber, olive tapenade, lemon-caper remoulade ♥

#44 Asian Tuna- sesame seared ahi tuna, mango slaw, red cabbage, cusabi crème ♥

#45 Salmon Shrimp- poached salmon, baby shrimp, crunchy veggies, herbs, lemon & mayonnaise ♥

#46 Maryland Crabcake- spicy slaw, red pepper remoulade, brioche (*add \$1.50 supplement per pc.) ♥

#45 Shrimp Po' Boy- spicy fried shrimp, lettuce, tomato, cherry pepper spread, creole mayonnaise ♥

Entrée Salads & Entree Presentations

These selections are perfect for any lunch buffet and elegant enough to serve as the main attraction for an impromptu dinner gathering. These options are beautifully presented, require no heating and are ready to serve in attractive caterware.
Small serves 10-12, Medium serves 14-20, Large serves 20 and up

CLASSICS

Caesar Salad Vegetarian

Romaine Lettuce, House Made Croutons, Shaved Parmigiano Reggiano, Radicchio, Our Homemade Classic Caesar Dressing and Our Lighter Caesar Vinaigrette
-Add Blackened or Grilled Chicken, \$3 pp-

\$45/ \$60/ \$75

Classic Cobb Salad gluten free

Chopped Romaine & Mixed Greens, Grilled Chicken, Applewood Bacon, Tomatoes, Cucumbers, Scallions, Crumbled Bleu Cheese, Boiled Egg, Avocado, House Balsamic Vinaigrette or Green Goddess Dressing

\$70/ \$95

Grilled Chicken Waldorf gluten free

Baby Spinach, Grilled Balsamic Chicken, Apples, Celery, Grapes, Walnuts, Bleu Cheese, Tarragon, Scallions, Honey-Yogurt Dressing

\$70/ \$95

Ahi Tuna Niscoise gluten free

Baby Greens, Peppercorn Seared Ahi Tuna, Haricot Verts, Tomatoes, Cucumbers, Baby Potatoes, Scallions, Boiled Egg, Roasted Peppers, Niscoise Olives, Capers, Tarragon, Dijon Mustard Vinaigrette

\$95/ \$120

Crab & Salmon Louis gluten free

Lump Crabmeat, Romaine and Bibb Lettuce, Heirloom Tomatoes, Fresh Asparagus, Cucumber, Avocado, Boiled Egg, Smoked Paprika Aioli Dressing

\$95/ \$120

Classic Poached Salmon gluten free

english cucumber, radishes, red onion & dill, green goddess dressing

\$125

MODERN

Kale Caesar Salad Vegetarian

Kale, Homemade GLUTEN FREE Croutons, Shaved Parmigiano Reggiano, Quinoa, Sunflower Seeds, Heirloom Tomatoes, Lemon Parmesan Dressing
-Add Blackened or Grilled Chicken, \$3 pp-

\$65/ \$80

South West Cobb

baby greens, blackened chicken, applewood bacon, tomatoes, bell peppers, pan roasted corn & black beans, scallions, cheddar-jack cheese, avocado, crispy tortilla shoestrings, chipotle ranch dressing

\$70/ \$95

Valley Steak Salad

baby arugula, seared & sliced flank steak, caramelized red onions, crispy fried onions, crumbled bleu cheese, balsamic drizzle, honey balsamic dressing

\$95/ \$120

Pan Asian Chicken

poached lemongrass chicken, napa cabbage, carrots, red peppers, snow peas, scallions, sesame-ginger dressing, roasted peanuts

\$70/ \$95

Chopped Greek Chicken Salad gluten free

romaine, grilled lemon chicken, tomatoes, cucumbers, red onions, scallions, radishes, bell peppers, feta cheese, olives, dill & mint, lemon-oregano vinaigrette

\$70/ \$95

Black and White Ahi Tuna

black & white sesame crusted Ahi tuna, tropical fruit salsa, soy jus, red chili crème, wonton shoestrings

\$95/ \$120

Tia's Signature Poached Salmon gluten free

cucumber-mango slaw, red peppers, scallions, honey & lime


\$135

Accompaniments & Cold Side Dishes



-ready to serve cold or at room temperature-

Many of our items can be prepared Gluten Free or Vegan- Please Ask!









Pasta


- ♥ **Crudo**- farfalle, fresh raw tomatoes, seared garlic, extra virgin olive oil & basil
- ♥ **Signature**- penne, broccoli (or asparagus), roasted cherry tomatoes, pecorino-garlic broth
- ♥ **Green Pasta**- gemelli, broccoli, asparagus, peas, spinach, lemon zest
- ♥ **Springtime**- spaghetti, asparagus, wild mushrooms & sundried tomatoes, garlic-basil broth
- ♥ **Mediterranean**- orzo, cucumbers, tomatoes, feta, olives, peppers, lemon, dill & mint
- ♥ **Asian Peanut Noodles**- napa cabbage, carrots, peppers, scallions, ginger peanut sauce 
- ♥ **Balsamic**- gemelli, broccoli, roasted red peppers, grilled onions, creamy balsamic, parmesan
- ♥ **Valentina**- orrecchiette, peas, shallots, sun dried tomatoes, fresh ricotta, mint
- ♥ **Sicilian**- cavatappi, grilled eggplant, radicchio, pignoli, olives, roasted tomatoes, ricotta salata
- ♥ **Primavera**- campanelle, fresh vegetables, roasted garlic vinaigrette, fresh herbs
- ♥ **Antipasto**- cheese tortellini, meats & cheeses, peppers, tomatoes, artichokes
- ♥ **Raviolini**- baby cheese ravioli, zucchini, tomato, lemon oil
- ♥ **Tuscan**- pipette, *only homemade* roasted peppers, pearlino mozzarella, arugula
- ♥ **Classic Ditalini**- classic macaroni salad with our twist- "ditalini"!
- ♥ **Martha's Mac & Potato Salad**- elbows, potatoes, crunchy veggies, french cut stringbeans, bacon, chives & mayonnaise

Potato

- ♥ **Classic**- potatoes, crunchy veggies, egg, sour cream & mayonnaise
- ♥ **Country** - yukon gold, crunchy veggies, french cut stringbeans, bacon, chives, sour cream & mayonnaise
- ♥ **BLT**- yukon gold, crunchy veggies, applewood bacon, grape tomatoes, arugula, basil, chives, sour cream & mayonnaise
- ♥ **French**- heirloom potatoes, haricot verts, fennel, tarragon, Dijon vinaigrette 
- ♥ **Italian**- new potatoes, tomatoes, red onions, stringbeans, chick peas, red wine vinaigrette, flat parsley 
- ♥ **Dill**- grainy dijon, scallions, dill & mayonnaise
- ♥ **Low Carb "Mock" Potato Salad**- cauliflower, hard boiled egg, celery, pickle, creamy mustard dressing

Garden

- ♥ **Cucumber & Tomato**- bermuda onion, fresh basil, olive oil & red wine vinegar 
- ♥ **Dill Cucumber**- English cucumber, red onion, greek yogurt, dill
- ♥ **Tuscan White Bean**- cannellini, ceci, celery, lemon, spinach, cucumbers 
- ♥ **Italian Panzanella**- toasted bread, fresh tomatoes, cucumbers, red onion, olives, mozzarella, basil, parsley & red wine vinaigrette
- ♥ **Fattoush**- toasted pita, fresh tomatoes, cucumbers, red onion, olives, scallions, bell peppers, feta, dill & lemon vinaigrette
- ♥ **Broccoli Crunch**- shredded carrot, scallion, bacon, golden raisins, sunflower seeds, creamy citrus dressing
- ♥ **Farro**- asparagus, snap peas, edamame, feta, lemon & olive oil
- ♥ **Beet**- freshly roasted beets, haricot verts, fennel, grapes, tarragon, sweet mustard dressing 
- ♥ **Heirloom Tomato Summer**- freshly shucked corn, sherry vinegar, basil & chives 
- ♥ **Watermelon**- feta, calamata olives, mint, cracked pepper & fruity olive oil
- ♥ **Roasted Ratatouille**- roasted eggplant, zucchini, peppers, mushrooms, red onions & tomatoes, extra virgin olive oil, aged balsamic, basil 
- ♥ **Caprese**- ciligiene mozzarella, varietal tomatoes, virgin olive oil, basil leaves
- ♥ **Southwest Black Bean**- corn, stringbeans, avocado, peppers, tomatoes, cilantro, scallions, Cumin-Lime vinaigrette 
- ♥ **Thai Cole Slaw**- napa cabbage, snow peas, broccoli slaw, peppers, mint, cilantro, peanuts, spicy peanut dressing 
- ♥ **Pink Lady Coleslaw**- red cabbage, fresh raspberries, raspberry-poppy dressing
- ♥ **Classic Slaw**- cabbage, carrots, Hellmann's™ mayonnaise, fresh herbs 

- ♥ **Woodland Rice**- wild rice, apples, celery, pecans, dried apricots & cranberries
- ♥ **Fresh Fruit**- seasonal fruit with berries & mint 

Greens

- ♥ **House**- romaine & mesclun with tomatoes, cucumbers, carrots, house balsamic 
- ♥ **Caesar**- house made croutons, shaved parmigiano reggiano, radicchio, creamy caesar, caesar vinaigrette
- ♥ **Tuscan Caesar**- house made croutons, shaved parmigiano reggiano, radicchio, mozzarella, *TRULY homemade roasted peppers*, olives, handmade dressing
- ♥ **Moroccan Kale**- chopped kale, sweet red peppers, red onion, chick peas, roasted sweet potatoes, pomegranate seeds, toasted almonds, warm spices vinaigrette 
- ♥ **Chopped Antipasto**- italian cured meats & imported cheeses, artichokes, *TRULY homemade* roasted red & yellow peppers, sundried tomatoes, olives, gardiniere vegetables, hearts of palm, red wine vinegar & extra virgin olive oil
- ♥ **Chopped Greek**- romaine, tomatoes, cucumbers, peppers, red onions, feta, calamata olives, radishes, mint & dill, lemon-oregano vinaigrette
- ♥ **Steak House Chopped**- chopped iceberg & romaine lettuces, applewood bacon, mushrooms, chopped egg, haricot verts, bleu cheese, red onion, chives, tomato, frizzled shallots, hearts of palm, buttermilk bleu cheese dressing
- ♥ **The Ploughman's Salad**- baby spinach, watercress, apples, pickled beets, english cheddar, bacon, sunflower seeds, egg, croutons & mustard vinaigrette
- ♥ **Sante Fe Chopped**- romaine & iceberg lettuce, tomatoes, peppers, black beans, pan roasted corn, cheddar-jack cheese, pico di gallo, avocado, crispy tortilla shoestrings, fresh cilantro & chipotle ranch dressing
- ♥ **Amelia**- arugula, radicchio, endive, shaved parmigiano reggiano, pignoli nuts, grape tomatoes, aged balsamic vinaigrette
- ♥ **Angela**- mesclun greens, apples, walnuts, dried cranberries, goat cheese, endive, honey vinaigrette
- ♥ **Gina**- mesclun greens, pears, *homemade* spiced candied pecans, bleu cheese, dried apricots, honey vinaigrette
- ♥ **Vienna**- mesclun greens, orange supremes, bleu cheese, sliced almonds, red onion & fennel, wild berry vinaigrette
- ♥ **Fall Harvest**- mesclun greens, apples, pears, dried fruits, pomegranate, hazelnuts, pumpkin seeds, pomegranate vinaigrette
- ♥ **Baby Spinach**- applewood bacon, apple, hard boiled egg, mushrooms, red onions, *homemade* spiced candied pecans, bleu cheese, roasted garlic & white balsamic vinaigrette
- ♥ **Maria**- arugula & endive, baby greens, honeydew & cantaloupe melons, crispy proscuitto, Italian gorgonzola, pignoli, cracked black pepper, roasted garlic & white balsamic vinaigrette
- ♥ **Luau Salad**- greens, pineapple, mango & papaya, macadamia nuts, toasted coconut, peppers, cucumbers, scallions, goat cheese, sesame-ginger vinaigrette
- ♥ **Summer Salad**- greens, strawberries, mangoes, goat cheese, quinoa, candied pecans, white balsamic
- ♥ **Chop Chop**- butter lettuce, broccoli slaw, crispy ramen, oranges, toasted almonds, sunflower seeds, scallions, goat cheese, sweet sesame vinaigrette