



food & wine solutions

ALL DAY CATERING MENU

SPRING 2025

CONTACT US

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FoodandWineSolutions.com

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BREAKFAST





BREAKFAST

SANDWICHES

SCRAMBLED EGGS & CHEESE BREAKFAST SANDWICH

with Biscuit **\$5.99** · with Croissant **\$6.49**

Add Ons:

- Bacon \$1.00
- Sausage \$1.00
- Fried Chicken \$1.50

BUFFET ENHANCEMENTS

OMELETTE STATION

Mushrooms, Peppers, Onion, Tomato, Spinach, Cheddar Cheese, Swiss Cheese, Bacon, Turkey Sausage. *Egg Whites Available Upon Request* **\$12**
Chef-Attendant Required.

FRENCH TOAST STATION

Cultured Butter, Whipped Cream, Pecans, Mixed Berries, Maple Syrup **\$10**

DECONSTRUCTED GRANOLA BAR

Greek Yogurt, Granola, Assorted Seasonal Berries, Honey, Strawberry Compote **\$7.99**

A.M. BEVERAGES

Minute Maid Juices \$3.89
Orange, Apple, Cranberry

Assorted Hot Teas \$2.60

Community Coffee/Decaf \$3.59
Add Non-Dairy Milk \$1.89

Dasani Bottled Water \$1.99

Pellegrino Sparkling Water \$4.79

BUFFETS

CONTINENTAL

Seasonal Fruit Salad, Assorted Bagels, Muffins & Pastries & Butter, Jams & Jellies
Assorted Minute Maid Juices **\$14.00**

ALL AMERICAN

Scrambled Eggs

Seasonal Fruit Salad

Choice of one Breakfast Meat: *Bacon, Sausage, Chicken Sausage, Vegan Sausage*

Biscuits + Butter, Jams & Jellies

Assorted Juices. **\$18.00**

A LA CARTE

Seasonal Whole Fruit \$1.99

Seasonal Fruit Salad \$4.49

Assorted Pastries \$4.99

Berry Parfait \$6.49

Greek Yogurt, Seasonal Berries, Granola

Assorted Greek Flavored Yogurts \$4.35

Boiled Eggs (2) \$3.89

Granola Bars \$1.85

Nutri-Grain Bar \$1.85

Scrambled Eggs (2) \$3.89

Breakfast Potatoes \$3.89

Breakfast Meats \$4.79

Choice of: (2) Slices of Bacon, Sausage, Chicken Sausage or Vegan Sausage Patty





BOX LUNCHES





ALL DAY BOX LUNCHESES

EVERYDAY BOX HOAGIES

\$10.99

Includes: Cookie, 1 oz Chips, Napkin, Condiments: Mayo, Mustard, Salt, Pepper

BLACK FOREST HAM & SWISS CHEESE

SLOW-ROASTED BEEF AND PROVOLONE CHEESE

CRISP VEGETABLES

Zucchini, Squash, Sun-dried Tomatoes, Pickles, Provolone Cheese, Hummus Spread

OVEN ROASTED TURKEY & AMERICAN CHEESE

EVERYDAY BOX SALADS

\$10.99

Includes: Cookie

COBB SALAD (GF)

Turkey, Ham, Boiled Egg, Blue Cheese, Tomatoes, Bacon, Sweet Pickles
Ranch Dressing

HERBED TUNA SALAD (GF)

Mixed Greens, Boiled Egg, House Pickles, Tomatoes, Mayo

GRILLED CHICKEN CEASAR SALAD

Crispy Romaine, Parmesan, Rustic Croutons
Caesar Dressing

ASIAN CHICKPEA SALAD (GF) (VE)

Mixed Greens, Shredded Carrots, Red Cabbage, Edamame
Sesame Ginger Vinaigrette





EXECUTIVE BOX LUNCHES

EXECUTIVE BOX SANDWICHES

\$17

Served on a variety of Sliced Breads.
Includes: Traditional Southern-Style Coleslaw, Potato Chips, Cookie, Whole Fruit

VIRGINIA HAM

Cheddar, Honey Dijon Aioli

SLOW ROAST BEEF

Swiss, Horseradish Aioli

SOUTHERN CHICKEN SALAD

Lettuce, Apple, Pecans. Mayo

ROASTED CHICKEN BREAST

Lettuce, Sun-dried Tomato, Fresh Herb Aioli

GRILLED VEGETABLE SANDWICH

Sun-dried Tomato, Provolone, Balsamic Glaze



EXECUTIVE BOX SALADS

\$17

Includes: Cookie

JULIENNE ROAST BEEF

Slow Oven Roasted Beef, Mixed Greens, Sliced Mushrooms, Red Onions, Shredded Carrots,
Blue Cheese Crumbles, Cherry Tomatoes
Blue Cheese Dressing

BLACKENED SALMON CAESAR

Crispy Romaine, Parmesan, Rustic Croutons
Caesar Dressing

CRISPY SESAME TOFU SALAD

Mixed Greens, Shredded Carrots, Purple Cabbage, Edamame, Cherry Tomatoes
Sesame Ginger Vinaigrette

GRILLED CHICKEN HARVEST SALAD

Mixed Greens, Apples, Five Grain Blend, Shredded Carrots, Candied Walnuts
Balsamic Vinaigrette

ASIAN SALMON SALAD

Mixed Greens, Shredded Carrots, Purple Cabbage, Edamame, Cherry Tomatoes
Sesame Ginger Vinaigrette





PREMIUM SALADS & BOWLS





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PREMIUM SALADS

GREEK CHICKEN SALAD (GF) \$17

Crispy Mixed Greens, Cucumbers, Olives, Tomatoes, Feta Cheese, Pepperoncini Peppers
Greek Dressing

SOUTHWESTERN SALMON SALAD (GF) \$20

Crispy Mixed Greens, Corn, Black Beans, Tomatoes, Red Onion, Cheese Blend
Chipotle Ranch Dressing

ANTIPASTO SALAD (GF) \$17

Crispy Mixed Greens, Ham, Genoa Salami, Provolone Cheese, Olives,
Pepperoncini Peppers, Red Onions, Cherry Tomatoes
Italian Vinaigrette

CRISPY SESAME TOFU SALAD (VE) \$17

Crispy Mixed Greens, Shredded Carrots, Purple Cabbage, Edamame, Cherry
Tomatoes, Sesame Ginger Vinaigrette

PREMIUM BOWLS

VEGAN RICE BOWL \$18

Cilantro Rice, Balsamic Glazed Portobello Mushrooms, Roasted Chick Peas, Beets
Lemon Tahini Vinaigrette

CHICKEN CARIBBEAN BOWL \$18

Jerk Chicken, Coconut Rice, Shredded Carrots, Cabbage, Diced Pineapple
Chipotle Ranch

ADOBE CHICKEN TEX-MEX BOWL \$18

Yellow Rice, Black Beans, Fresh Tomato Salsa, Shredded Cheese
Avocado Crema





BUFFETS



BUFFETS

DELI PLATTER BUILD YOUR OWN

\$19

Oven Roasted Turkey Breast
Black Forest Ham
Cajun Chicken Salad
Herb Tuna Salad
Swiss & American Cheeses, Lettuce, Tomato, Pickles,
Sliced Onions, Mayo, Mustard
Served with Assorted Breads & Assorted Chips

ADD Top Round Roast Beef \$2.00
ADD Fresh Fruit Salad \$4.00
ADD Mediterranean Pasta \$4.00

ALL AMERICAN BEEF BURGER

\$18

Cheddar & Swiss Cheeses, Buns, Lettuce, Sliced
Tomatoes, Sliced Red Onions, Pickles, Mustard, Mayo,
Ketchup, Assorted Chips

ADD Turkey Burger \$2.00
ADD Beyond Burger \$2.50
ADD Mix Greens Salad \$4.00
*Cucumbers, Shredded Carrots, Cherry Tomatoes,
Walnuts, Buttermilk Ranch & Balsamic Vinaigrette*
ADD Sour Cream Dill Potato Salad \$4.00
ADD Seasonal Fruit Salad \$4.00
ADD Coleslaw \$4.00

BBQ PLATTER

\$22

BBQ Chicken • BBQ Pulled Pork • Baked Beans •
Mac & Cheese • Coleslaw • Cornbread

FAJITA BAR

\$18

Soft Flour Tortillas
Spiced Chicken
Sautéed Peppers & Onions • Yellow Rice •
Mexican Beans • Shredded Cheese • Jalapeños •
Shredded Lettuce • Pico de Gallo • Sour Cream

ADD Steak \$6.00
ADD Shrimp \$6.00
ADD Guacamole & Chips \$3.00
ADD Queso & Chips \$3.50

PASTA BAR

\$17

Chef's Choice of Two Pastas

Tomato Basil Cream
Spinach Basil Vegan Pesto (Garlic, EVOO)
Roasted Vegetables
Caesar Salad
*Rustic Croutons, Parmesan Cheese,
Caesar Dressing, Garlic Bread*

ADD 4 oz. Grilled Chicken Breast \$3.00
ADD 4 oz. Blackened Salmon \$6.00

BBQ LITE

\$17

BBQ Pulled Pork • Buns
Coleslaw
Mixed Greens Salad:
*Cucumbers, Shredded Carrots,
Cherry Tomatoes, Walnuts
Buttermilk Ranch or Balsamic Vinaigrette*

ADD BBQ Chicken \$5.00

BUFFETS

CONT.

ITALIAN

\$23

Chicken Parmesan
Spaghetti Red Sauce
Garlic Bread

Caesar Salad: *Crisp Romaine, Rustic Croutons, Parmesan Cheese, Caesar Dressing*

ADD Shrimp Scampi \$6.00

VEGETARIAN

\$18

MEDITERRANEAN BOWL

Base: Cilantro Rice, Chopped Romaine

Proteins: Balsamic Glazed Portobello Mushrooms, Falafel

Toppings: Feta Cheese, Pickled Onions, Cucumbers, Tomato Salsa, Tzatziki Sauce, Hummus, Naan

ADD Grilled Shrimp \$6.00

ADD Grilled Chicken \$3.00

SOUTHERN DELIGHT

\$18

Includes: Dinner Rolls & Butter Herbed Baked

Chicken
Mac & Cheese
Green Beans

Mixed Green Salad:

Cucumbers, Shredded Carrots, Cherry Tomatoes, Walnuts, Buttermilk Ranch & Balsamic Vinaigrette

ADD Blackened Salmon \$6.00

VEGAN QUINOA BOWL

\$18

Base: Quinoa, Chopped Romaine

Protein: Spiced Chickpeas

Toppings: Vegan Slaw with Cabbage, Currants, Carrots, Red Wine Vinegar, Tomato Cucumber Salad, Roasted Sweet Potatoes, Sweet & Spicy Tahini Dressing, Naan

ADD Grilled Shrimp \$6.00

ADD Grilled Chicken \$3.00

ADD Balsamic Glazed Portobello Mushrooms \$3.00

TACO BAR

\$18

Soft Flour Tortillas
Spiced Chicken
Yellow Rice • Mexican Beans • Shredded Cheese • Jalapeños • Shredded Lettuce • Pico de Gallo • Sour Cream

ADD Ground Beef \$3.50

ADD Guacamole & Chips \$3.00

ADD Queso & Chips \$3.50

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.





ASSORTED SNACKS



ASSORTED SNACKS, SWEETS & BEVERAGES



LEMON & HERB HUMMUS \$8.00

Crisp Assortment of Fresh Cut Local Farm Vegetables, Naan Bread

CHEESE PLATE \$10.00

Assorted Domestic & International Artisan Cheeses, Dried Fruit, Local Honey, Naan Bread

CHARCUTERIE \$12.00

Assorted Cured Meats, Pickled Vegetable, Grain Mustard, Naan Bread

MINI DESSERT SAMPLER \$12.00

Blondies, Cheesecake Brownies, Lemon Bars,

Same Day Cookie: Chocolate Chip, Oatmeal & Raisin, Macadamia White Chocolate

Same Day Baked Cookies \$2.99

Lemon Bar \$3.49

Brownie \$3.49

Assorted Chips \$2.29 each

Salty & Sweet Trail Mix \$2.99

Pellegrino Sparkling Water \$4.00

Golden Peak Tea (Sweet or Unsweet) \$3.50

Ice Tea (Sweet or Unsweet) Gallon \$14

Lemonade \$16

Dasani Purified Water (16.9 oz) \$1.99

Coca Cola Products \$1.99



ORDERING GUIDELINES

NEW ORDERS

We require 48-hour notice for new orders.

ORDER MINIMUMS

Monday and Fridays - \$250
All Other Days - \$400

SET UP

Food & Wine Solutions (FWS) provides a full-service setup with each catering, including all items needed to serve and eat.

ADDITIONAL SERVICES & ADD ONS

FWS offers custom menus for most dietary concerns, and bespoke event planning services, including fresh flowers, decor, as well as china and rentals. Please contact your sales representative for pricing.

CANCELLATION POLICY

To cancel an order, you must call and email 48-hours before the delivery time of the order. Cancellations within 48-hours are subject to a 50% charge.

DELIVERY INFORMATION

Normal hours for delivery are 6am - 4pm, with after-hour delivery fees starting at 4pm. Weekend delivery fees apply for Saturday and Sunday. Delivery radius is 20 miles. Fees apply for deliveries more than 20 miles from FWS.

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