



Best Beginnings

Room Temperature Offerings ♦ 8 Guest Minimum

“Hole” Foods

An assortment of full-sized bagels sliced in half

- ♦ Plain~poppy~sesame~whole grain~everything & cinnamon raisin with cream cheese, vegetable cream cheese, whipped butter & fruit preserves

\$3 pp

- ♦ Mini plain bagels

\$4 pp

Mini Breakfast

- ♦ Assorted mini bagels, mini muffins, mini danish & mini crumb cake squares with cream cheese & whipped butter

\$5 pp

“Bun” Appétit

- ♦ Cinnamon buns, crumb cake & sliced cream cheese pound cake garnished with seasonal berries

\$5 pp

C3 (Crumb Cake ~ Chocolate Dipped Fruit ~ Petite Individual Cups of Yogurt)

- ♦ Cream cheese crumb cake, strawberry crumb cake chocolate dipped strawberries, white chocolate dipped granny smith apples & individual cups of yogurt

\$6 pp

A Note from Nick...

It is with great pleasure that I introduce my newest **foodwerx** menu. We have added an interesting array of new and exciting offerings (by popular demand and requests, you will still see some tried and true “oldies but goodies” as well).

As always, **foodwerx** remains the “scratch kitchen” we have always been. However, in keeping with worldwide trends, **foodwerx** is participating in an effort to reduce our carbon footprint. We now offer environmentally-safe disposable serving platters, plates and utensils. Repurposing and recycling are daily tasks at each location. We are committed to using locally-sourced fruits and vegetables. Additionally, we source seafood whenever possible from New Jersey & the Tri-State area fisheries. **foodwerx** continues to use strictly wild caught seafood – never farm raised. With our commitment to freshness and quality along with my ever evolving, creative and innovative staff, my hope is that you will enjoy this newest menu as much as we have enjoyed creating it for you.

~ Nick



Breakfast Menu

Best Beginnings (continued) ♦ Room Temperature Offerings ♦ 8 Guest Minimum

Nicholas Continental

- ♦ Assorted bagels, muffins, danish, crumb cake & pound cake with cream cheese, vegetable cream cheese & whipped irish gold butter paired with seasonal fruit salad

\$6 pp

European Continental

- ♦ Hard-boiled eggs, sliced soppressata, honey baked ham, sliced imported swiss cheese, sliced cheddar, wedge of brie & tomato presented alongside raisin nut bread & petite croissants with fig jam & whipped irish gold butter infused with locally sourced honey, garnished with grapes & varietal berries.

\$8 pp

Gluten Free Express Breakfast (supplement)

- ♦ Gluten-free bagels & gluten-free bread with irish butter & cream cheese

\$6 pp

New York Deli Style Lox & Bagels

- ♦ Hand-sliced smoked salmon with classic deli accoutrements...

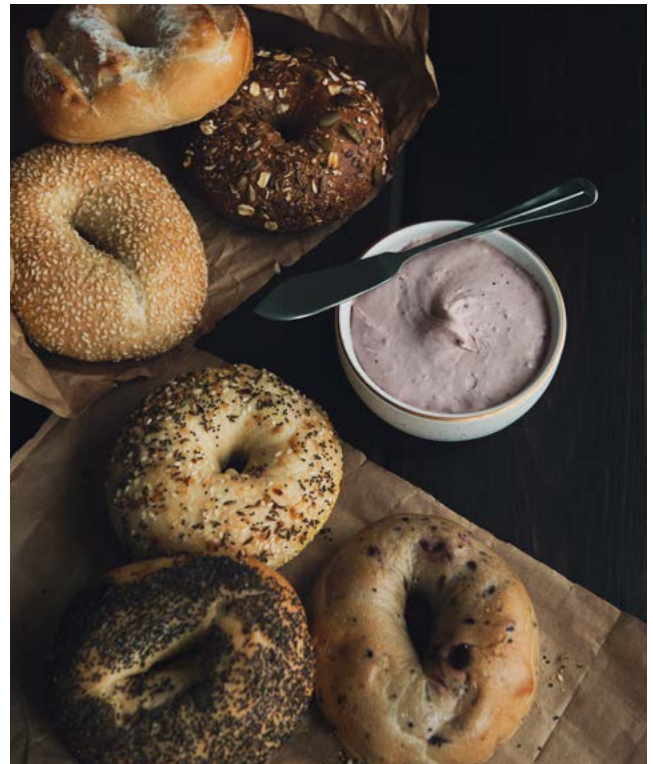
Red onions, roma tomatoes, capers, chopped egg, sliced cucumber & cream cheese with select bagels and seasonal fruit salad

\$13 pp

Health Matters

- ♦ Whipped greek yogurt infused with locally-sourced honey, topped with flax seeds, nuts & **foodwerx** whole grain granola
- ♦ Mini bran muffins
- ♦ Acai berry bowl topped with bananas, strawberries, coconut, raw sunflower seeds & agave drizzle
- ♦ Fresh fruit salad

\$8 pp



“Built by You” Hearty & Healthy Open-Face Tartines

Served with everything bagel halves & 7-grain bread

- ♦ Smashed avocado, pico de gallo, hard-boiled egg & cilantro
- ♦ Smashed avocado, smoked salmon, capers, red onion & sliced cucumber
- ♦ Smashed avocado, sliced tomatoes, scallions, cotija cheese splashed with fresh lime juice & maldon salt
- ♦ Smashed avocado, toasted almonds, raw sunflower seeds & dried cherries
- ♦ Smashed avocado, hard-boiled egg, crispy bacon, chopped tomatoes & cheddar cheese
- ♦ Smoked salmon, crème fraiche, sliced cucumber, red onion & tomato (comes assembled)
- ♦ Sweet & salty ~ Brie cheese, fig jam, honey, sea salt flakes with freshly baked cranberry walnut bread (comes assembled)

Pick 1 \$7 pp ** add seasonal fruit salad \$9 pp

Pick 2 \$9 pp ** add seasonal fruit salad \$11 pp

Special Requests

Contact your sales consultant - we can customize our menu to accommodate your needs!



Breakfast Menu

Hot Breakfast

10 Guest Minimum

English Muffin & Wrap Sandwiches (Select 3 types of sandwiches)

- ◆ Scrambled eggs, bacon & american cheese
 - ◆ Egg whites, sautéed spinach, roma tomatoes & feta
 - ◆ Crispy chicken, sliced tomato & cheddar cheese
 - ◆ Pork roll, roasted peppers & provolone
 - ◆ Scrambled eggs, grilled vegetables & mozzarella
- \$7 pp
\$9 pp (add chefs' skillet potatoes or tater tots)
\$2 (add seasonal fruit)



"One Hand Pick Up" Mini Roll, Small Bagel or Petite Croissant

(Select 3 types of sandwiches)

- ◆ Scrambled eggs, sliced chicken apple sausage, brie cheese & fig jam
 - ◆ Egg whites, kale, caramelized sweet onions & parmesan cheese
 - ◆ Scrambled eggs, honey ham, tomatoes & cheddar
 - ◆ Grilled vegetables, fresh basil & sharp provolone
 - ◆ Scrambled eggs, bacon, sautéed mushrooms & swiss cheese
- \$7 pp
\$9 pp (add chefs' skillet potatoes or tater tots)
\$2 (add seasonal fruit)

Breakfast Burrito

- ◆ Cajun-scented scrambled eggs, sautéed onions, red & green peppers, authentic pico de gallo, chopped chorizo & pepper jack cheese encased in flour tortillas then baked & topped with queso fresco & tex mex drizzle
- Chipotle home fries served with **foodwerx** salsa & sour cream
- \$10 pp

BB ~ Basic Breakfast (15 guest minimum)

- ◆ Scrambled eggs, chefs' skillet potatoes with pepper trio & onions
- Bagel assortment with cream cheese spreads & whipped butter
- \$10 pp
\$13 pp (add bacon or sausage)





Breakfast Menu

Hot Breakfast (continued) ♦ 10 Guest Minimum

“It’s your Choice” Breakfast (15 guest minimum)

- ♦ Scrambled eggs **or** 3-cheese scrambled eggs
 - ♦ **foodwerx** home fried potatoes with onion & pepper confetti **or** shredded potato hash browns & cheddar cheese casserole
 - ♦ (Pick 2) Hickory bacon **or** sausage links **or** country ham **or** turkey sausage **or** chicken apple sausage
 - ♦ French toast casserole **or** belgium waffles
 - ♦ Seasonal fruit salad **or** yogurt sundae
 - ♦ Orange juice **or** coffee service
- \$17 pp

The “Hot” Nicholas Continental II

- ♦ Scrambled eggs, bacon, sausage links, chefs’ confetti potatoes, bagel basket with whipped irish gold butter & cream cheese spreads, seasonal fruit salad & orange juice
- \$14 pp



The foodwerx Frittata

- ♦ Eggs baked with micro-cut potato cubes, crispy bacon bits, roasted red pepper, caramelized onions & 3-cheese mix served with fruit salad or baked apple crumble
- Mini bagels with whipped butter & cream cheese spreads
- \$12 pp

Create Your Own Omelet Bar (20 guest minimum)

- ♦ Made-to-order omelets for your working breakfast meeting or brunch
- Egg whites or whole egg omelets with your choice of bacon, sausage & pork roll, broccoli, mixed peppers, mushrooms, onions, diced tomatoes & spinach, cheddar cheese & mozzarella cheese
- Served with **foodwerx** home fried potatoes with pepper & onion confetti
- Mini bagels with whipped butter & cream cheese spreads
- Fruit salad or baked apple crumble
- \$18 pp (labor charges will apply – please contact your sales consultant for information)



Breakfast Box

Choices include...

- ♦ Bagel with cream cheese, mini crumb cake squares, yogurt cup & fresh fruit cup
 - ♦ Sliced ham & soppressata with sharp provolone & swiss cheese paired with hard-boiled eggs, mini bagel & fresh fruit cup
 - ♦ Mini bagel, danish pastry, muffin, crumb cake & granola bar with cream cheese spread, whipped butter & fresh fruit cup
- \$9 each ~ \$10 each with **foodwerx** bottled water ~ \$12 each with assorted juice



Breakfast Menu

Hot Breakfast (continued) ♦ 10 Guest Minimum

Morning Complements...

Individual Breakfast Sundae

- ♦ Non-fat vanilla yogurt topped with seasonal berries and **foodwerx** housemade granola
\$4 pp

Quiche (room temperature)

- ♦ Spinach, tomato, feta & cracked black pepper
- ♦ Artichoke, green onion, mushroom & gruyère
- ♦ Bacon, caramelized onions & cheddar cheese
\$16 (serves 6)

Seasonal Fruit Salad

\$3 pp

Fruit Kabobs with yogurt dip

\$4 pp

Individual Seasonal Fruit Cups

\$3 each

Whole Fruit ~ Seasonal Offerings of Apples, Oranges & Bananas

\$1 each

Assorted Granola Bars or KIND Bars

\$3 each

Oatmeal Oasis

- ♦ Old-fashioned oatmeal presented with brown sugar, dried cranberries, raisins, candied pecans, varietal berries, chocolate chips & toasted coconut toppings
\$8 pp

Yogurt Parfaits

- ♦ The crunch parfait with locally-sourced honey-infused vanilla yogurt, **foodwerx** housemade granola, toasted almonds, chocolate pieces & berries
- ♦ Simply Fruit – seasonal fruit with vanilla yogurt
- ♦ Loaded – cookie crumbles, berries, toasted coconut, chocolate morsels, sour cherry compote with vanilla yogurt
\$4 pp





Breakfast Menu

Morning Complements... (continued)

Scrambled Eggs

\$5 pp

\$6 pp with cheese

foodwerx Home Fried Potatoes

With confetti peppers, onions & aromatic herbs

\$3 pp

Cinnamon Cornflake Crusted Challah French Toast

- ◆ Double-dipped challah bread grilled & baked and served with maple syrup & whipped sweet butter

\$6 pp

foodwerx Chef Creation French Toast Roll Ups with Candied Pecans & Raisins

- ◆ Traditional french toast batter-dipped roll ups with some extra added **foodwerx** "pizzazz" – skillet grilled to perfection, then dusted with confectioners' sugar & cinnamon served with vermont maple syrup dipping side

\$6 pp

Meats & Proteins

- ◆ Bacon \$4 pp
- ◆ Turkey bacon \$4 pp
- ◆ Sausage \$3 pp
- ◆ Turkey sausage \$4 pp
- ◆ Honey smoked ham \$4 pp
- ◆ Chicken apple sausage \$4 pp
- ◆ Pork roll \$4 pp





Breakfast Menu

Hydration

- ◆ Coffee Service \$2 pp
- ◆ Box of Joe \$15 each
- ◆ Coffee, decaf & tea service \$3 pp
- ◆ Hot chocolate made with whole milk \$3 pp
- ◆ Pitchers of orange juice / apple juice / cranberry juice \$9 each
- ◆ **foodwerx** organic whole leaf tea service \$3 pp
- ◆ Assorted bottled juice \$2 each



waterwerx

- ◆ **foodwerx** bottled water \$1.5 each
- ◆ **smartwater** \$3 each
- ◆ Coconut water \$4 each

foodwerx WOW!! Infused Waters

(Available for full-service events only)

- ◆ Pineapple, mint & ginger
- ◆ Strawberry, cucumber & kiwi
- ◆ Lemon & rosemary
- ◆ Raspberry & orange



foodwerx welcomes you to create your own signature infused water!

Simply the best!

Once again, foodwerx is proud to be named "Best Caterer of the year" by South Jersey Biz magazine.



Visit us at foodwerx.com



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Follow us on Instagram!

f foodwerx *Lunch Presentation*



10 Guests Minimum

This service can be provided for fewer guests for an additional charge

foodwerx Classic Sandwiches (Back to basics)

An assortment of our classic sandwiches presented on sourdough, rye & multigrain breads, french seeded & 7-grain rolls

All sandwiches topped with sliced roma tomatoes & green leaf lettuce
Mayonnaise, spicy mustard, client requested condiments & **foodwerx** secret sauce served on the side

- ◆ Honey ham & american cheese
- ◆ Oven roasted turkey & swiss
- ◆ Roast beef & white cheddar
- ◆ Grilled chicken & pepper jack
- ◆ Tuna salad
- ◆ White grape chicken salad
- ◆ Genoa salami, capicola, & provolone

\$9 pp sandwich selection & 1 classic salad

\$11 pp sandwich selection & 2 classic salads or 1 signature salad



foodwerx Potato Chips Add our delicious housemade russet potato chips for \$5 per bowl (serves 10 - 12)



Lunch Presentation

foodwerx Signature Specialty Platter

(5 Selections for every 10 guests)

Signature Sandwiches are presented on an assortment of 7-grain, brioche, french seeded, tomato square, olive loaf & semolina rolls. Sandwiches are completely assembled creations with housemade spreads & toppings

foodwerx Gourmet Signature Sandwiches

Turkey

- ◆ **S1 Acapulco Turkey BLT** – House roasted turkey breast with bacon, avocado, roma tomatoes, green leaf lettuce, roasted peppers & creamy ranch dressing
- ◆ **S2 Spa Turkey** – House roasted turkey, thinly sliced english cucumbers, green leaf lettuce, spinach, pico de gallo & parmesan peppercorn spread

Chicken

- ◆ **S3 Parmesan Crusted Chicken Cutlet** with roma tomatoes, arugula, basil pesto, balsamic honey vinaigrette & sharp provolone
- ◆ **S4 Honey Stung Chicken** – Diced char-grilled chicken with scallions, parsley, honey, mixed with mayo, sour cream & mustard with green leaf lettuce & roma tomato (a **foodwerx** FAVE debuted in 1998)
- ◆ **S5 Herb Grilled Chicken Breast** – Buffalo mozzarella, roasted peppers, green leaf lettuce, roma tomatoes with basil pesto & balsamic syrup drizzle

Beef

- ◆ **S6 Farmhouse Char-Grilled Flank Steak** – Grilled portabella mushrooms, roasted peppers, roma tomato & sharp provolone with basil pesto & balsamic syrup drizzle
- ◆ **S7 Eye Round of Beef** with caramelized onion jam, fried hot peppers, roasted peppers, pepper jack cheese, green leaf lettuce, crumbled bacon & bbq mayo
- ◆ **S8 Beef, Blue & Balsamic** – Medium rare roast beef, gorgonzola, green leaf lettuce, caramelized onions, fried hot peppers & aged balsamic



Special Requests

Contact your sales consultant – we can customize our menu to accommodate your needs!



Lunch Presentation

foodwerx Gourmet Signature Sandwiches (continued)

Ham & Pork

- ◆ **S9 Honey Ham & Brie** with greens, tomato, crispy onion straws & honey mustard
- ◆ **S10 Ham & Cheese Squared** – Honey ham, capicola & crispy bacon with american, provolone & sharp cheddar topped with greens & tomato smeared with dijonaise
- ◆ **S11 foodwerx Italian Hoagie** – Genoa salami, prosciutto, capicola, buffalo mozzarella, roasted peppers, tomato & greens (a true “oldie but goodie” – originally debuted in 1998)

Seafood

- ◆ **S12 Southwest Shrimp Salad** with red peppers, cilantro, parsley, celery, red onion tossed with cajun & lime infused sour cream & mayo
- ◆ **S13 Tuna Salad BLT** – Albacore tuna with celery, carrots & micro red onion with crisp bacon, roma tomato, greenleaf & swiss cheese

Vegetarian

- ◆ **S14 Marinated Grilled Vegetables** with buffalo mozzarella, greens, basil pesto, cracked black pepper & balsamic vinaigrette (presented on **foodwerx** debut menu in 1998)
- ◆ **S15 Napa Valley** – Kale, carrots, thinly sliced cucumbers, avocado, roasted peppers, spinach, basil leaves, chards of romano cheese & caesar dressing

\$10 pp with 1 classic salad choice

\$12 pp with 2 classic salad choices **or** 1 signature salad



foodwerx Signature Wraps

(Please choose 5 selections for every 10 guests)

- ◆ **W1 Crunch Chicken** – Breaded chicken cutlet, carrots, kale, dried cherries, crunchy chow mein noodles & sunflower seeds
- ◆ **W2 Grilled Vegetables** – Greens, tomato & hummus
- ◆ **W3 Turkey, Tuna or Chicken BLT** - Greens, tomato & crispy bacon
- ◆ **W4 foodwerx Flat Iron Seared Eye Round** – Char grilled onions, oven roasted tomatoes, char grilled peppers drizzled with creamy parmesan peppercorn dressing

foodwerx Potato Chips

Add our delicious housemade russet potato chips for \$5 per bowl (serves 10 – 12)



Lunch Presentation

foodwerx Signature Wraps (continued)

- ◆ **W5 Chicken Caesar** – Marinated then grilled boneless breast of chicken tossed with romaine, plum tomatoes, shredded parmesan cheese & caesar dressing (customer's choice since 2004)
- ◆ **W6 Grilled Vegetable Wrap** – Assorted grilled vegetables, fresh mozzarella & balsamic vinegar drizzle (debuted at original **foodwerx** cafe 1998)
- ◆ **W7 Zesty Mediterranean** – Feta, avocado, arugula, cucumbers, kalamata olives, roasted peppers, carrots, red onion & hummus
- ◆ **W8 Cuban Chicken & Honey Ham** – Crispy chicken & honey ham with green leaf lettuce, tomato, pickles, cheddar, fried hot peppers, frizzled onion straws & chipotle mayo
- ◆ **W9 Porta-mato-luscious** – Grilled portabella mushroom, roasted tomato, baby spinach & buffalo mozzarella with balsamic dijon reduction (originally introduced in 2009)
- ◆ **W10 Buffalo Chicken** – Crispy chicken, medium hot sauce, shredded iceberg, sliced roma tomatoes & chunky blue cheese dressing (presented in 2008)
\$10 with 1 classic salad choice
\$12 with 2 classic salad choices **or** 1 signature salad

foodwerx Gourmet Specialty Sandwich Platter & werx Wrap Platter

The Best of Both! Select your favorites from both gourmet signature sandwiches & signature wraps
\$11 with 1 classic salad choice
\$13 with 2 classic salad choices **or** 1 signature salad

“The Hand Held” AKA The Original “Working Lunch”

A combination of our sandwiches & wraps served on assorted artisan mini rolls & wraps

\$10 with one classic salad choice
\$12 with 2 classic salad choices **or** 1 signature salad

Panini Press

- ◆ **Italiano** – Genoa, prosciutto, capicola & sharp provolone with green leaf lettuce, roma tomato & roasted red peppers finished with basil pesto & red wine vinaigrette
- ◆ **Biggie Beef** – Flat iron seared eye round, cheddar cheese, bacon & fried hot peppers with tomato, shredded iceberg & chipotle mayo
- ◆ **Turkey** – Oven roasted turkey, swiss cheese, caramelized onions, pickles with green leaf lettuce, roma tomato & russian dressing
- ◆ **Cheezie Veg** – Grilled vegetables & baby spinach with buffalo mozzarella & chards of parmesan drizzled with olive oil & reduced balsamic syrup
- ◆ **Honey Roasted Ham & Brie** – with frizzled onion straws, crumbled bacon, arugula, fig jam & chopped candied pecans
\$10 pp with 1 classic salad choice
\$12 pp with 2 classic salad choices **or** 1 signature salad





Lunch Presentation

The Philadelphia Hoagie Platter by foodwerx

Served on Brick Oven Sesame Semolina

True to Form... an assortment of the Philly classic hoagie selections with a funky foodwerx twist...

- ◆ **Italian by foodwerx (since 1998)** – Genoa, prosciutto, capicola, honey ham & sharp provolone with shredded iceberg lettuce, roma tomato & shaved red onion. Finished with red wine vinegar, olive oil, oregano & cracked black pepper
- ◆ **Roast Beef** – Medium rare eye round, white cheddar cheese, fried hot peppers, pickles & tomato with shredded iceberg lettuce, crispy onion straws & chipotle mayo
- ◆ **Simple Ham & Cheese** – Roasted honey ham, american cheese, shredded iceberg lettuce, roma tomato, shaved red onion with oregano & cracked black pepper smeared with hellman's mayo (that's It...nothing more ...nothing less)
- ◆ **Oven Roasted Turkey** – Turkey, swiss cheese, with shredded iceberg, roma tomato, shaved red onion, fried pickles & russian dressing
- ◆ **Spicy (Mild) Tuna Salad** – Albacore tuna with hot pepper cheese, shredded iceberg lettuce, roma tomato, hot peppers & shaved red onion drizzled with italian vinaigrette then finished with oregano & cracked black pepper
- ◆ **Crispy Chicken Cutlet & Chards of Pecorino Romano** with roasted peppers, green leaf lettuce, pico de gallo, italian seasoning & balsamic mayo
- ◆ **Vegetarian** – Seasonal grilled vegetables, baby spinach, buffalo mozzarella, oregano, cracked black pepper & sundried tomato ranch dressing

\$11 pp with 1 classic salad choice

\$13 pp with 2 classic salad choices or 1 signature salad

foodwerx Combination Platter (a bit of everything)

Gourmet Specialty Sandwiches, Signature Wraps, Philadelphia Hoagies & Pressed Panini Triangles...need we say more?

\$11 pp with 1 classic salad choice

\$13 pp with 2 classic salad choices **or** 1 signature salad

Heart Healthy Lettuce Wraps (Second Addition)...

One of Our Biggest Sellers!! (Cold, Crisp & Crunchy)

- ◆ **Protein Fillers** – Thinly sliced teriyaki marinated flank steak, spicy chili marinated shaved chicken, lemon, garlic & soy poached shrimp
- ◆ **Toppings** – Crunchy sesame noodles, pico de gallo, chopped roasted peppers, shredded carrots, frizzled onion straws & raw sesame seeds
- ◆ **Salad** – Choice of 1 classic salad
- ◆ **Cold & Crispy Wraps** – Green leaf & iceberg leaves
- ◆ **Condiments** – 3 pack of teriyaki ginger, chili sauce & sriracha aioli

\$14 pp

\$15 pp with grilled vegetable platter





Lunch Presentation

werx Salad Stand

- ◆ **Choice of 3 Signature Salads** – **foodwerx** white grape chicken salad (a **foodwerx** original from our 1998 menu), honey stung chicken salad, gochujang chicken salad, albacore tuna salad, deviled egg salad or southwest shrimp salad
- ◆ **Marinated Grilled Vegetable Presentation** (fork cut)
- ◆ **Choice of 1 Classic Salad**
- ◆ **Breads** – Sliced sourdough & rye bread with an assortment of petite artisan rolls for sandwich making
Add lettuce leaves for your carb friendly guests +\$1 pp
- ◆ **Fixin's Platter** – Green leaf lettuce, roma tomato, frizzled onion straws & crispy fried peppers, pickles & **foodwerx** funky condiments
\$15 pp

BBY "Built by You" Sandwich Builder Platter

A selection of premium ingredients to create your own unique sandwich

- ◆ **Proteins** – Roasted turkey, honey ham, medium rare roast beef, genoa salami, tuna salad & **foodwerx** white grape chicken salad
- ◆ **Cheeses** – American ~ provolone ~ swiss
- ◆ **Veggies** – Green leaf lettuce ~ roma tomatoes ~ red onion ~ pickles
- ◆ **Sandwich Spreads** – Mayo ~ spicy mustard & our NEW!! **foodwerx** secret sauce
- ◆ **Dressings** – Balsamic vinaigrette & chefs' choice trending salad dressing
- ◆ **Breads** – Sourdough, rye & multigrain sliced breads & seeded french rolls or ends
- ◆ **Salads** – Choice of 2 classic salads *or* 1 signature salad
\$13 pp

BBY "Built by You" Executive Sandwich & Salad Builder (15 guest minimum)

A selection of premium ingredients to create your own unique sandwich and or salad

- ◆ **Proteins** – Dr. Pepper marinated flank steak, marinated chicken breast, old bay poached shrimp & marinated grilled vegetables
- ◆ **Green Salad** – Garden salad with **werx** 7 assorted vegetables with balsamic vinaigrette & chefs' choice dressing
- ◆ **Sandwich Toppers** – Green leaf ~ roma tomatoes ~ red onion ~ pickles
- ◆ **Sandwich Spreads** – Mayo ~ spicy mustard & our NEW!! **foodwerx** secret sauce
- ◆ **Dressings** – Balsamic vinaigrette & chefs' choice trending salad dressing
- ◆ **Breads** – Petite artisan rolls & 6-inch flour tortillas
- ◆ **Salads** – Choice of one signature salad
\$16 pp





Lunch Presentation

The VIP Lunch Presentation (15 guest minimum)

- ◆ **Sandwiches** – Filet of beef with horseradish crème, frizzled onion straws & arugula presented on mini sourdough rolls paired with oven roasted turkey with cranberry chutney & green leaf lettuce on petite croissants
 - Marinated grilled vegetable platter
 - Sliced fruit presentation
 - Choice of 2 classic salads **or** 1 specialty salad
- \$20 pp (15 guest minimum)

Soup, Sandwich & Salad Stand

- ◆ Chefs' choice soup of the day, small signature sandwich & garden salad
- \$12 pp (15 guest minimum)

Gluten Free Sandwich Tray (supplement) A GREAT addition for the diet restricted guest

- ◆ Your choice of meat & vegetarian selections presented on soft gluten-free bread
- \$9 each

Vegetarian Sandwich Tray (supplement)

- ◆ Your selection of vegetarian sandwiches presented on wraps & gourmet rolls
- \$9 each

werx BOX Lunch

- ◆ **Super Saver werx BOX** – Choice of classic **foodwerx** sandwich, housemade pasta salad, whole fruit & cookie
\$12 pp
- ◆ **Premium werx BOX** – Choice of **foodwerx** gourmet sandwich or wrap, housemade pasta salad, fruit salad, brownie square & bag of chips
\$14 pp
- ◆ **Executive werx BOX** – Trio of marinated flank steak, grilled chicken & cocktail poached shrimp atop greens & roma tomato with yukon roasted potato salad, marinated grilled vegetables, artisan roll & brownie square
\$16 pp





Lunch Presentation

Saladwerx BOX Lunch

(10 guest minimum)

- ◆ **Basic "Saladwerx" BOX** – Chicken caesar salad, artisan roll, house pasta salad, whole fruit & cookie
\$12 pp
- ◆ **Premium "Saladwerx" BOX** – Country cobb with roast beef, roasted turkey, hard boiled egg, bacon, avocado, swiss cheese, grape tomatoes, peppers & cucumber atop mixed greens with buttermilk ranch served with artisan roll, brownie bar & whole fruit
\$14 pp
- ◆ **Executive "Saladwerx" Box** – Sliced tenderloin of beef, grilled shrimp & marinated grilled vegetables atop greens & vegetables with artisan roll, house pasta salad with chocolate dipped fruit & cannolis
\$18 pp



foodwerx Potato Chips

Add our delicious housemade russet potato chips for \$5 per bowl (serves 10 - 12)

Lunch Presentation Menu



856.231.8886 | info@foodwerx.com



foodwerx Classic Salads – \$3 pp

GREENS

- ◆ **Field of Greens** – Mixed greens, cucumber, grape tomato, peppers, carrots & sliced mushrooms with choice of dressing – ranch ~ catalina by Trevor ~ balsamic ~ honey mustard
- ◆ **foodwerx “Funky Salad”** – Assorted greens, maytag bleu cheese, candied pecans, strawberries & blueberries, confetti peppers & scallions with housemade low-fat raspberry vinaigrette
- ◆ **Hail Caesar** – Crispy romaine hearts, grape tomato, shaved parmesan reggiano, crunchy herbed croutons with caesar parmesan dressing
- ◆ **Really Busy Greek Greens** – Romaine & spinach, feta, cucumber wedges, chick peas, grape tomatoes, roasted peppers, kalamata olives, artichoke hearts & lemon oreganetta vinaigrette
- ◆ **Trending... Kale Caesar Salad** – Romaine lettuce, baby kale, crumbled hard-boiled eggs, halved grape tomatoes, yellow peppers & sunflower seeds (for crunch) served with low fat zesty caesar dressing



POTATO

- ◆ **1998 Classic Potato Salad** – celery, egg, onion, parsley, vinegar, dry mustard & Hellman’s mayonnaise dressing (Grandmom Weber’s Recipe)
- ◆ **Loaded Baked Potato Salad** – Salted olive oil rubbed baked Idaho potatoes, lots of crispy bacon, cheddar and jack cheese, scallion and sour cream & mayonnaise dressing
- ◆ **Herbed Potato Salad (no mayo)** – Steamed red skinned potatoes, parsley, scallions, red peppers, tossed in a dijon, lemon & herb infused olive oil tossed with cracked black pepper & sea salt flakes

foodwerx Classic Salads (continued)

PASTA

- ◆ **Tri-Colored Rotini Pasta – foodwerx newest house pasta salad** – With cherry tomato, chopped spinach, red & yellow peppers, broccoli, scallion & herbs tossed in an italian vinaigrette then topped with grated parmesan
- ◆ **Taco Pasta Salad** – Scallion, cilantro, olives, queso fresco, grilled corn, avocado, yellow peppers & pico de gallo with southwestern ranch dressing topped with cotija cheese
- ◆ **“Old World” Macaroni Salad...** So long ago... a certain time... that certain place... green pepper, red onion, grated carrot, micro-cut celery with homestyle Hellman’s mayonnaise
- ◆ **Bruschetta Penne Pasta** – Penne pasta with diced tomato, basil, lemon zest, red & yellow peppers tossed with italian pesto vinaigrette then topped with chards of romano cheese
- ◆ **That Very Vegetable Pasta** – Petite cut seasonal grilled vegetables tossed with lemon zest, rosemary, basil, parsley, white balsamic & olive oil vinaigrette



VEGETABLE VEGETABLE VEGETABLE!!!

- ◆ **Corn, Tomato & Basil** – With white beans, red onion, feta cheese, basil & lemon vinaigrette
- ◆ **Voodoo Slaw** – Red cabbage with dried cherries, roasted peanuts, shredded carrots, julienned red & yellow peppers, sour green apples & scallions tossed with sriracha agave sour cream vinaigrette
- ◆ **Cold & Creamy Traditional Cole Slaw** – An original foodwerx favorite with a few added werx twists
- ◆ **Marinated Grilled Vegetable Platter**
\$4 pp additional



Special Requests

Contact your sales consultant – we can customize our menu to accommodate your needs!

foodwerx Signature Salads – \$4 pp

GREENS

- ◆ **Elevated Spring Mix** – Tossed field greens including mesclun, arugula & baby spinach with feta cheese crumbles, sliced strawberries, dried blueberries, scallions, yellow pepper & sunflower seeds
- ◆ **Waldorf Salad** – Iceberg lettuce, celery, apples, toasted walnuts, crumbled bleu cheese, grapes with **foodwerx** housemade poppyseed yogurt dressing
- ◆ **The Wedge** – Cold & crispy iceberg, vine ripened tomatoes, crispy bacon, hard-boiled eggs & gorgonzola topped with crispy onion straws
- ◆ **Kale Salad** – Roasted sweet potatoes, quinoa, dried cranberries, chia seeds & toasted pistachios with citrus honey vinaigrette
- ◆ **BLT + A + E = Delicious + Nutritious** – Torn romaine leaves, crisp smoked bacon, ripe tomatoes, avocado, yellow pepper, & hard-boiled egg with creamy caesar parmesan dressing
- ◆ **Baby Spinach** – Chopped egg, yellow peppers, mushrooms, red onion, grape tomatoes, almond slivers, dried cherries & sliced sweet strawberries with bacon agave vinaigrette



POTATO

- ◆ **Mediterranean Potato** – Roasted red skin potatoes with cherry tomatoes, parsley, scallions, yellow pepper, feta cheese, brined olives & herbed vinaigrette
- ◆ **Sweet Potato Salad Toss** – Chopped dried figs, dried cherries, pecans, scallions, red peppers & parsley tossed in an orange maple vinaigrette
- ◆ **German Potato Salad** – Steamed red skin potato coins with crispy bacon, sautéed onion & parsley leaf drizzled with sweet white wine vinegar & bacon vinaigrette

PASTA

- ◆ **Pasta Caprese** – Grape tomato halves, toasted pine nuts, buffalo mozzarella, roasted yellow pepper ribbons, lemon zest & lots of basil finished with a lemon, caper & olive oil vinaigrette then topped with chards of pecorino romano
- ◆ **Taco Pasta Salad** – Scallion, cilantro, olives, queso fresco, grilled corn, avocado, chili dusted sautéed peppers, pico de gallo & southwestern ranch dressing
- ◆ **Tortellini Emerald Pasta Toss** – Sundried tomatoes, toasted pine nuts, spinach, roasted peppers & red onion tossed with white balsamic & basil pesto vinaigrette then finished with pecorino romano chards
- ◆ **Thai Noodle Salad** – Rice vermicelli noodles, cilantro, julienne carrots, peppers, onions, scallions, lime & sweet chili vinaigrette
- ◆ **Antipasti Linguine Toss** – Julienned slices of italian salami, capicola, sharp provolone with chopped roma tomatoes, nicoise olives, basil & grated parmesan tossed with shallot & red wine vinaigrette

foodwerx Signature Salads (continued)

BEANS & GRAINS

- ◆ **Kale & Quinoa** – Roasted corn, red beans, grape tomatoes, cilantro & crisp tortilla strips with chipotle vinaigrette
- ◆ **Ancient Grain Salad** – Quinoa, cucumber, parsley, mint, tomato, fried chick peas & shallots with cumin vinaigrette
- ◆ **Wild Wild Rice** – Scallions, red pepper, raisins & sun dried cranberries tossed with lemon thyme vinaigrette
- ◆ **Wheatberry Salad** – Eibly poached in orange juice then gently tossed with sun dried apricots & cranberries, candied orange zest, cilantro & chopped arugula
- ◆ **Moroccan Chick Pea Salad** – With carrots, shallots, raisins tossed with lemon tahini dressing



VEGETABLE

- ◆ **veggiewerx Salad** – An assortment of seasonal garden fresh raw veggies manicured & marinated then tossed with herb infused rice wine vinaigrette & seasoned with sea salt & cracked black pepper
- ◆ **Classic Jersey Summer Salad** – Farm fresh Jersey tomato, seedless cucumber, trio of peppers & pickled red onion topped with cracked black pepper, sea salt & red wine vinaigrette (seasonal selection)
- ◆ **Roasted Green Beans** – Charred cherry tomatoes, grated parmesan cheese, shallots, garlic & basil drizzled with Mediterranean olive oil & white balsamic vinaigrette
- ◆ **Brussels Sprout & Apple Slaw** – Raw & shredded to a crunchy perfection! Tossed in creamy mustard dressing topped with toasted pecans (seasonal selection)
- ◆ **Skillet Corn with Bacon** – Shoe peg white corn sautéed with crispy bacon, shallots & sweet red pepper – chilled then tossed with scallion & cotija cheese



Dressing Selections

- ◆ **Creamy Creations** – Ranch ~ honey mustard ~ chipotle lime ranch ~ caesar ~ buttermilk green goddess ranch ~ poppy seed yogurt
- ◆ **Vinaigrettes** – Italian ~ balsamic ~ lemon oreganata ~ citrus honey maple
- ◆ **Low Fat** – Caesar ~ raspberry
- ◆ **Trending** – Orange soy sesame ~ agave ~ gribiche (hard-boiled egg) ~ blistered cherry tomato vinaigrette
- ◆ **Fresh** – Lemon / lime / orange squeeze ~ coconut oil ~ olive oil ~ agave ~ almond oil ~ red wine vinegar ~ rice vinegar with grated ginger ~ low sodium soy ~ white balsamic



Individual Boxed Entrée Salads

(Minimum of 10 guests)

- ◆ **Deli Salad Trio** – Chicken salad, shrimp salad & tuna salad atop a field of greens salad with hard-boiled egg, sliced roma tomatoes, chef's pasta salad & pickles. Served with ranch dressing
\$13 pp
- ◆ **Caesar Out Side of the Box** – Your choice of grilled chicken, flank steak, grilled shrimp or grilled vegetables atop romaine, cherry tomato halves, yellow peppers, herb croutons & topped with chards of pecorino romano cheese
Grilled vegetables \$10
Chicken \$12
Flank steak \$13
Grilled shrimp \$15
- ◆ **Char Grilled Flank Steak** – Baby spinach, arugula & romaine topped with dried blueberries, pumpkin seeds, cubed roasted sweet potatoes, crispy onion straws, sundried tomatoes & hard-boiled egg. Served with a side of balsamic vinaigrette
\$15 pp
- ◆ **Parisian Chicken Boite** – Herbs de Provence seasoned chicken breast atop mixed greens with granny smith apples, red grapes, golden raisins, toasted almond slivers, mini crostini croutons & gorgonzola. Served with a side of parmesan peppercorn dressing
\$14 pp
- ◆ **Grilled V on Qx2 Box** – Quinoa blanched in vegetable stock & baby kale topped with grilled eggplant, mushrooms, zucchini, roma tomatoes, green peppers, carrot ribbons & topped with crunchy quinoa. Served with side of reduced balsamic syrup
\$12 pp
- ◆ **Mesquite Grilled Salmon** – Romaine & arugula form the platform for this creation with smoked paprika roasted white kernel corn & potatoes, charred grape tomatoes, grilled red onion, avocado & candied pecans. Served with a side of lime cilantro dressing
\$17 pp



Individual Boxed Entrée Salads (continued)

- ◆ **Charcuterie Box** – Italian salami, rolled honey ham, prosciutto, rosemary-scented grilled chicken, sharp provolone & buffalo mozzarella finished with roasted peppers, nicoise olives, marinated roma tomatoes, parmesan dusted grilled zucchini ribbons atop grilled romaine hearts. Topped with chards of pecorino romano cheese, fried basil & croutons. Served with white balsamic with lemon & basil vinaigrette
\$18 pp
- ◆ **Asian Crunch Salad** (more than a mouthful) – Asian 5 spice marinated grilled chicken & sesame hoisin marinated flank steak paired with shredded mixed greens, cabbage, red cabbage, scallion, edamame, wasabi peas, toasted peanuts, toasted sesame seeds with wonton thread croutons served with a side of avocado ranch
\$18 pp

BBY “Built by You” foodwerx Classic Salad Bar (20 guest minimum)

A selection of **foodwerx** selected premium ingredients to create your own unique salad... **Built by You!**

Greens ~ Pick 2

- ◆ Romaine, spring mix, arugula, kale, spinach, super greens blend with red cabbage & rough chop iceberg lettuce

Proteins ~ Pick 2

- ◆ Marinated grilled chicken, buffalo chicken, tuna salad, seared tofu, roasted turkey breast, quinoa, hard-boiled eggs & crisp crumbled bacon, chicken salad

Essentials ~ (all inclusive)

- ◆ Cucumbers, grape tomatoes, mushrooms, confetti peppers, carrots, red onion, chick peas & seasonal vegetable offerings

Crunch ~ Pick 2

- ◆ **foodwerx** housemade garlic & herb croutons, toasted pita squares, candied pecans, toasted walnuts, sunflower seeds & frizzled onions

Cheese ~ Pick 1

- ◆ Crumbled bleu cheese, feta, chards of parmesan romano or cheddar blend

Dressings ~ Pick 2

- ◆ Balsamic vinaigrette, creamy ranch, parmesan peppercorn, chef’s choice trending salad dressing, classic caesar, low fat raspberry, red wine vinegar & olive oil & reduced fat caesar. Additional selections are \$4 each bottle

Add-Ons ~ \$2 each

- ◆ Crispy crumbled bacon, sliced avocado, grilled vegetables or wild caught poached shrimp
\$15 pp inclusive of artisan rolls & flavor infused whipped butter
20 guest minimum. May be ordered in multiples of 5



BBY “Built by You”

foodwerx *Signature* Salad Bar (20 guest minimum)

Greens ~ Pick 3

- ◆ Romaine, spring mix, arugula, kale, spinach, super greens blend with red cabbage & rough chop iceberg lettuce

Proteins ~ Pick 3

- ◆ Marinated grilled chicken, buffalo chicken, chicken salad, marinated steak, seared tofu, roasted turkey breast, quinoa, tuna salad, crispy crumbled bacon & steamed shrimp, poached salmon

Essentials ~ (all Inclusive)

- ◆ Cucumbers, grape tomatoes, mushrooms, confetti peppers, carrots, red onion, chick peas & seasonal marinated grilled vegetables, hard-boiled eggs

Crunch ~ Pick 3

- ◆ foodwerx housemade garlic & herb croutons, toasted pita squares, candied pecans, toasted walnuts, sunflower seeds, pumpkin seeds, wonton threads & frizzled onions, toasted almond slivers, chow mein noodles

Cheese ~ Pick 2

- ◆ Crumbled bleu cheese, feta, chards of parmesan romano & cheddar blend

Sweet ~ Pick 1

- ◆ Dried tart cranberries, sweet raisins, dried turkish apricots & locally sourced dried cherries

Fruit ~ Pick 1

- ◆ Sliced strawberries, blueberries, chunked pineapple, mango & grapes

Dressings ~ Pick 3

- ◆ Balsamic vinaigrette, creamy ranch, parmesan peppercorn, chef’s choice trending salad dressing, classic caesar, low fat raspberry, red wine vinegar & olive oil & reduced fat caesar. Additional selections are \$4 each bottle
\$20 pp inclusive of artisan rolls & flavor infused whipped butter
20 guest minimum – may be ordered in multiples of 5

OPTION – Choice of foodwerx Housemade Soup

- ◆ Chicken corn chowder, chicken noodle, minestrone, beef & vegetable, cream of broccoli, lentil & creamy tomato parmesan

Add \$4 pp



f foodwerx *Hot Lunches*



Hot Lunches (10 guest minimum)

Built by You!!

- ◆ **Crispy Fried Chicken Cutlet Sandwich** – Served with brioche rolls with help yourself toppings of chipotle mayo, honey mustard, pickles, iceberg lettuce, tomatoes, fried hot peppers & american cheese. Choice of classic salad
\$13 pp
- ◆ **foodwerx Housemade Meatballs & Sunday Gravy** – Hand rolled mixture of beef, pork & veal mixed with locatelli cheese, minced garlic & italian seasonings served with 6-inch torpedo rolls, sliced provolone cheese & classic caesar salad
\$13 pp
\$15 pp (add penne with sunday gravy)
- ◆ **NICHOLAS Hot Roast Beef & Gravy** – With all the “xtras” – sautéed mushrooms & onions, sharp provolone & horseradish crème with traditional kaiser rolls & your choice of classic salad
\$13 pp
\$15 pp (add crispy boardwalk potato wedges)
- ◆ **Sliders by You** – Petite angus beef burgers with all the faves!! Bacon, mushrooms, sautéed onions, tomatoes & green leaf lettuce with american & cheddar cheeses with traditional slider burger buns PLUS crispy boardwalk potato wedges & your choice of classic salad
\$15 pp
- ◆ **Philly Cheesesteak** (a “south philly tradition”) – A “**foodwerx** favorite” Beef or chicken or both with traditional toppers including sautéed onions, peppers, mushrooms, cheese wiz & american cheese with crusty baguettes. Served with crispy boardwalk potato wedges with sea salt & malt vinegar. A classic salad choice completes this package!
\$15 pp beef or chicken
\$17 pp beef & Chicken



Hot Lunches

- ◆ **“BYO” BBQ Pulled Pork Sandwiches** – “Build your own” personal sandwich creation... add crispy fried hot peppers, cheddar cheese, **foodwerx** frizzled onions & honey hot sauce served with snow flake rolls with creamy cole slaw & tater tots

\$15 pp

- ◆ **Sausage, Onions & Peppers~foodwerx style** – Red & green peppers, red & white onions with 4-inch pieces of sweet italian sausage marinated with balsamic vinegar with secret seasonings, garlic & “evoo”, flash grilled then baked & finished with roasted tomatoes. Torpedo rolls, parmesan cheese & choice of classic salad complete this popular favorite

\$13 pp

\$15 add penne with sunday gravy

- ◆ **South Philly Style Roast Pork** – Slow roasted pork sliced thin & served with rosemary ciabatta rolls & toppings of sharp provolone, roasted red peppers, fried hot peppers & a side of basil pesto for pizzazz!! Add your classic salad to finish this culinary delight.

\$13 pp

\$15 add pasta with garlic parmesan alfredo

- ◆ **Baked Potato Bar** – Baked idaho russet potatoes with client requested toppers... chili, sautéed mushrooms & onions, roasted broccoli, shredded cheddar cheese, crumbled bacon, sour cream & butter served with classic salad

\$12 pp

- ◆ **Taco Time** – Chili seasoned ground beef or chipotle chicken with “BYO” toppings including sautéed peppers & onions, chopped tomatoes, shredded lettuce, cheddar cheese, sour cream, **foodwerx** housemade guacamole & scallions. Corn tortillas, soft shell tortillas, spanish rice & classic salad choice complete this true south of the border favorite

\$15 pp beef or chicken

\$17 pp beef & chicken

- ◆ **Fajita Festival** – Cilantro infused chili-lime marinated chicken or carne asada marinated flank steak grilled then served with flour tortillas with help yourself toppings of sautéed peppers & onions, shredded lettuce, chopped tomatoes, sour cream, guacamole & shredded cheddar paired with mexican corn & black bean salad, tortilla chips with salsa & classic salad choice

\$15 pp chicken or beef

\$17 pp chicken & beef



Perfect Package Hot Lunch

CHICKEN

- ◆ **Fire & Ice Chicken** – Marinated then grilled boneless breast of chicken topped with arugula & tomato basil bruschetta served atop pasta with mini rolls & infused butter with **foodwerx** classic salad selection
\$13 pp
- ◆ **Pan Asian Chicken & Vegetable Stir Fry** – Red & yellow pepper matchsticks, mushrooms, onions & water chestnuts wok seared & presented with lo mein noodles & classic salad choice
\$13 pp
- ◆ **Chicken Marsala** (done like no other...trust us) – Chicken breast dusted in heavenly seasoned flour, pan seared with mushrooms, micro shallots, marsala wine & vermouth demi-glace seasoned with oregano, celery salt, cracked black pepper & lemon zest then finished with lemony sweet butter. Served with roasted herbed potatoes, grilled vegetables & classic salad selection
\$15 pp
- ◆ **MANGIA MANGIA!!** –Petite chicken parmesan (**foodwerx** style) & cheese ravioli in sunday gravy with classic caesar salad & artisan bread with herb infused olive oil for dipping
\$15 pp
- ◆ **Grilled BBQ Chicken** – Boneless bbq grilled chicken breast with buttermilk mashed potatoes, biscuits, whipped honey butter & creamy cole slaw
\$14 pp



SEAFOOD

- ◆ **Teriyaki Salmon** – Teriyaki glazed salmon atop julienned vegetables & confetti rice ~ artisan rolls with herb infused whipped butter & classic salad choice
\$14
- ◆ **A Shrimp Fra Diavolo & Pasta Perspective** – Wild caught shrimp sautéed with pancetta, shallots, garlic & just a pinch of red pepper flakes finished with white wine, crushed tomatoes, chopped spinach, sea salt & agave butter paired with garlic crostini for dipping & classic salad choice.
\$15 pp
- ◆ **Jumbo Lump Crab Cakes** (The original **foodwerx** FAVE!...) – Jumbo lump crab, micro-cut shallots, peppers & citrus zest gently tossed with panko & old bay seasoning. Paired with garlicky mashed potatoes, grilled vegetable platter & classic salad choice
\$20 pp



BEEF

- ◆ **Argentinian Flank Steak** – Roasted sweet potatoes & red skin potatoes, southwest corn salad, grilled onions, peppers & chimichurri drizzle ~ cornbread, whipped honey butter & classic salad selection
\$14
- ◆ **“Blue Plate Special”** – Classic meatloaf with buttermilk mashed potatoes, old fashioned peas & carrots with mini rolls, whipped butter & classic salad
\$13 pp
- ◆ **Bistro Flank Steak** – Dr. Pepper marinated then grilled flank steak with portabella mushrooms, onions, peppers & charred tomatoes drizzled with white balsamic & herbs reduction, served with toasted shoe peg white corn, mini rolls & infused butter with your classic salad choice
\$15 pp



PASTA

- ◆ **Bowtie Pasta Alfredo with Blackened Chicken by foodwerx** – Roasted yellow peppers, charred grape tomatoes, peas & chardonnay scented lite cream sauce. Classic green salad & crusty bread for dipping
\$13 pp
- ◆ **Buffalo Chicken Mac ‘n Cheese** – Elbow macaroni & grilled chicken tossed with buffalo sauce & honey, pepper jack & cheddar cheese baked & topped with candied bacon & scallions. Served with classic salad choice & bleu cheese dressing
\$12 pp
- ◆ **Rigatoni Firenze** – Sautéed chicken & sweet italian sausage wheels with cherry tomatoes, mushrooms, roasted peppers & sweet onion simmered in a stewed tomato & herb broth topped with basil & grated romano cheese. Assorted breads & herb infused butter with choice of classic salad
\$14 pp
- ◆ **Tortellini Bake** – Cheese filled tortellini with crispy pancetta, sweet peas, grape tomatoes, lemon zest, italian parsley & roasted garlic served with semolina baguette & infused whipped butter with classic green salad
\$12 pp



VEGETARIAN

- ◆ **Sicilian Roasted Cauliflower** – Sautéed kale, golden raisins, toasted almonds & roasted garlic resting atop quinoa primavera & served with your classic salad selection
\$13 pp
- ◆ **Grilled Vegetable Tower** – Grilled eggplant, zucchini, yellow squash, tomato, red onion, red & yellow peppers layered with fresh mozzarella & basil leaves impaled with fresh sprig of aromatic rosemary then drizzled with balsamic reduction served with pebble pasta & classic salad
\$14 pp
- ◆ **Eggplant Stack** – Crispy panko encased eggplant rounds layered with our own fire roasted tomatoes, fresh buffalo mozzarella & yellow pepper tapenade finished with emerald basil pesto with artisan rolls & butter & served with classic salad
\$13 pp
- ◆ **Vegetable Yakisoba** – A medley of chopped vegetables sautéed with sesame, soy, garlic, shallots, candied ginger & chili paste tossed with japanese sobo noodles drizzled with chili lime sauce topped with toasted sesame seeds, cilantro & scallions served with a side of crispy **foodwerx** wontons & signature salad choice complete this heart healthy vegetarian selection
\$15 pp

KABOBS

- ◆ **Fire Grilled Shrimp Kabobs** – Large shrimp woven with seasonal vegetables & brushed with garlic butter & lemon
\$16 pp
- ◆ **Mongolian Beef Kabobs** – Mongolian seasoned beef chunks skewered with red & yellow peppers, sweet onion, & button mushrooms char-grilled & lathered with asian ginger dressing then topped with toasted sesame seeds
\$15 pp
- ◆ **Greek Chicken Kabobs** – Lemon & evoo marinated chicken breast in line with red & green peppers, sweet onion, tomatoes & zucchini dusted with rosemary and lemon zest salt then fire grilled & served with tzatziki sauce
\$14 pp
- ◆ **Italian Sausage Kabobs** – Red onion, tomatoes, red pepper & green pepper alternated with italian sweet sausage brushed with basil pesto & grilled to a perfect color
\$13 pp
- ◆ **Very Vegetable Kabobs** – Zucchini, mushrooms, peppers, onions, yellow squash, red potato & tomatoes & seasonal vegetables seasoned & char-grilled
\$12 pp



All Kabob offerings are served with vegetable studded basmati rice, pita bread & 1 classic salad

~ Upgrade to 1 Signature Salad selection instead for an additional \$2 per person ~

Where's the Party?

Office Happy Hour Buffets

It's 2 o'clock somewhere... 20 guests minimum

- ◆ **"Happy Hour Buffet"** – (Spotlighted on **foodwerx** 2008 menu)
– Featuring baby back ribs, werx wings, shrimp kabobs, 3 cheese & vegetable quesadillas, cheese steak dumplings & cajun potato wedges served with all the fixins'
\$20 pp (48 hours notice)
- ◆ **Slammin' Sliders** – Selections include (Pick 3) angus beef sliders, carolina pulled pork, crispy chicken, chipotle pulled chicken or grilled vegetable stax. Served with petite slider buns & HYS toppings of shredded cheese mix, frizzled onions & fried pickle toppers. Served with tater tots & individual salad shooters
\$20 pp
HYS = Help Your Self
- ◆ **Dim Sum Delights** – Pacific rim oriental pork potstickers, thai sesame noodles presented in mini chinese take-out containers with chop stix, sesame chicken on bamboo, vegetable summer rolls paired with sweet & sour asian dipping side & housemade crispy wontons
\$20 pp
- ◆ **Hip Americana** – Sliders with american cheese & pickles, quilted franks with dusseldorf mustard, mini philadelphia soft pretzels, baked potato skins or grilled cheese triangles PLUS, the forever favorite **foodwerx** traditional shrimp cocktail with **foodwerx** funky bloody mary dipping sideshow
\$20 pp
- ◆ **Mexican Made E-Z** – Bacon jalapeño empanadas, 7 layer nacho display with chipotle chicken, edamame quesadillas with salsa sour cream dipping, stuffed jalapeños, chili cheese potato wedges AND coconut shrimp with piquant pineapple agave dipping side. **Que Delicioso!!!**
\$20 pp

End your party on a sweet note or whatever you think werx best.....

Add assorted mini desserts for \$3 pp



foodwerx *Ambient Displays*

Served at Room Temperature (10 guest minimum for each presentation)

NOTE: All displays come with a choice of classic salad with artisan rolls & butter **or** signature salad (+ \$2 pp)

VEGETARIAN

- ◆ **Very Vegetarian Victory Landslide** (one of the top 10 most talked about menu offering in 2008 remains an undisputed **foodwerx** FAVE!!) – Marinated grilled vegetables atop roasted red skin & sweet potatoes topped with blistered grape tomatoes, grilled shallot rings, crispy onion straws & fried hot peppers finished with cracked black pepper, sea salt flakes & calimyrna fig vinaigrette drizzle
\$12 pp
- ◆ **Buffalo Grilled Cauliflower Steaks** – Atop crisp romaine lettuce together with garbonzo beans, bleu cheese crumbles, tomato, celery, turkish golden raisins & shredded carrots topped with the creamiest ranch dressing ever
\$12 pp
- ◆ **Grilled Portabella Mushroom Caps** – Stuffed with israeli couscous, spinach, roasted vegetables & asiago cheese, finished with balsamic basil pesto drizzle
\$12 pp
- ◆ **Grilled Vegetable Tower** – Starting from the bottom.... with grilled eggplant, zucchini, summer squash, grilled peppers, carrot coins, red onion & roma tomato speared with a rosemary sprig then drizzled with herb infused olive oil & lemon zest
\$12 pp



CHICKEN

- ◆ **Crispy Fried Boneless Picnic Chicken** – Within a baked potato salad circle accentuating a colorful grilled corn salad center
\$13 pp
- ◆ **Mesquite Grilled Chicken** – Crumbled bacon, roasted corn, charred grape tomatoes, jalapeno jack cheese & crunchy tortilla strips atop crisp romaine & peppery arugula with bbq honey ranch dressing
\$13 pp
- ◆ **Grilled Lemon Chicken Breast & Wild Rice Dyad** – Flavor enhanced with toasted almonds, dried cranberries, orange zest & baby arugula finished with refreshing citrus vinaigrette (a **foodwerx** FOREVER FAVE!!)
\$13 pp
- ◆ **Grilled Boneless Breast of Chicken Brushed with Basil Infused EVOO** – Paired with bruschetta tortellini salad...need we say more???
\$13 pp





Ambient Displays

BEEF

- ◆ **werx Signature Flank Steak** – Grilled & displayed with crisp romaine hearts, roasted zucchini & red skinned potato cubes, butter roasted mushroom caps, olives, feta & roasted roma tomatoes with our signature fig & balsamic syrup drizzle
\$14 pp
- ◆ **Southwest Grilled Flank Steak** – Plattered with roasted chili potatoes, grilled white corn salad, sautéed peppers & charred red onion rings with grilled pineapple salsa & avocado cilantro crema
\$14 pp
- ◆ **Mykonos Grilled Hanger Steak** – Perfected with **foodwerx** confetti pebble pasta ornamented with red ripe tomato, oregano, cucumber, chick peas, peppers & feta cheese with housemade tzatziki dressing. OPA!!!
\$14 pp
- ◆ **Roasted Filet Mignon** – Encased in a rosemary & cracked black pepper crust ~ roasted potatoes, sautéed trilogy of mushrooms, crispy onion straws, & petite rolls (for sandwich making) with whipped herb infused butter, horseradish crème & salad selection
\$22 pp (Minimum 15 guests)



SEAFOOD

- ◆ **Sweet & Sour Glazed Shrimp** – Take center stage in a confetti black rice ring followed by mango, cilantro, pepper trio & orange segments drizzled with lime vinaigrette & paired with spicy cucumber salad
\$15 pp
- ◆ **Salmon Provencal or Sushi Grade Tuna** – Seasoned seared salmon or tuna atop arugula, white beans, cherry tomatoes, sautéed rosemary shallots & capers tossed with roasted pepper vinaigrette
\$15 pp
- ◆ **Seared Tuna Nicoise** – Featuring fingerling potatoes, haricots verts, olives, red onion, diced egg & mixed greens tossed with simple red wine vinaigrette then topped with crispy wonton threads
\$15 pp
- ◆ **Sesame Encrusted Ahi Tuna** – Pan seared & cut “sushi style” encircling an island of red pepper & cucumber slaw presented with sushi rice salad & finished with black soy balsamic drizzle served to you with micro greens & pickled ginger
\$15 pp
- ◆ **Baja Shrimp Salad** – Tequila & lime marinated shrimp with avocado, tomatoes, black beans, & corn atop mixed greens. Crispy tortilla strips & creamy sweet red pepper ranch dressing finish this vibrant display
\$15 pp





Mixed Grill – Protein x 2 = Nutritious & Delicious

(15 guest minimum for all mixed grill displays)

- ◆ **South of the Border Grill** – Chimichurri brushed flank steak plus chipotle glazed chicken with spanish rice encircling grilled peppers & onions, chili glazed sweet potato coins topped with housemade pico de gallo served with sweet & spicy bacon jalapeño ranch dressing
\$20 pp
- ◆ **Teriyaki Sampler** – Grilled teriyaki glazed salmon & chicken duo paired with ginger-soy marinated rice noodle salad & mixed baby greens, carrots, cabbage, green onions, crispy wontons & julienned bamboo shoots with asian sesame dressing
\$20 pp
- ◆ **Healthwerx Twosome** – Line-caught blackened salmon & mandarin ginger glazed chicken presented with a kale & quinoa combo topped with toasted almonds, dried cranberries, toasted shallots & orange zest with a center of black bean salsa
\$20 pp
- ◆ **Southeast Asian Mixed Grill** – Grilled lemongrass-ginger shrimp & hoisin brushed chicken presented with sweet & spicy black rice salad & julienne vegetables, tossed & topped with toasted black sesame seeds, mango, minced cilantro & shredded coconut surrounding avocado jicama salad sprinkled with pumpkin seeds then finished with the perfect ginger-sambal vinaigrette drizzle
\$20 pp
- ◆ **Anytime Grill** – Orange teriyaki glazed grilled tuna & mesquite grilled chicken breast with a garland of grilled asparagus, roasted roma tomato halves & fire roasted peppers bordering a center of grilled white corn salad splashed with melon citrus vinaigrette
\$20 pp
- ◆ **Kaboom!!** – Tender marinated beef & chicken kabobs complimented by a crown of seasonal grilled vegetables with a center of basmati rice tossed with chopped tomatoes, kalamata olives, red pepper, feta cheese & scallions tossed with green goddess vinaigrette finished with micro chopped cashew & chili infused honey drizzle
\$20 pp



NOTE: All displays come with a choice of classic salad with artisan rolls & butter **or** signature salad (+ \$2 pp)

f foodwerx *Sweet Indulgences*



(8 guest minimum)

- ◆ **Cookies, Cookies, Cookies!** – Housemade chocolate chip, white macadamia, oatmeal raisin & **foodwerx** featured flavor cookies garnished with driscoll sweet berries
\$3 pp
- ◆ **Cookies ‘n Brownies** – Assorted cookies ‘n brownie squares
\$4 pp
- ◆ **Stuffed Cookies & Chocolate Dipped Oreos** – Cookies stuffed with cannoli cream & chocolate dipped oreo cookies
\$4 pp
- ◆ **Decadent Dessert Display** (By popular request) – A tried & true client FAVORITE **foodwerx** original. Freshly baked cookies, brownies, blondies & assorted dessert bars artfully arranged & garnished with chocolate covered strawberries & mini cannolis
\$4 pp
- ◆ **Decadent Dessert Display PLUS!!** – Housemade cookies, brownies, blondies & featured dessert bar, mini cheese cakes & NEW!! **foodwerx** “Bark” garnished with chocolate dipped strawberries, granny smith apples & coconut macaroons
\$5 pp
- ◆ **Mini Cream Cheese Pound Cake Triangles** – **foodwerx** original pound cake with madagascar vanilla cream cheese, nutella & fresh berries dusted with confectioner’s sugar & blueberries
\$5 pp
- ◆ **Sinfully Delicious Chocolate Dipped #1 Strictly Sweet** – Sweet driscoll strawberries, granny smith apples, selected seasonal fruit, oreos, coconut macaroons, brownies hand dipped in chocolate
\$5 pp





Sweet Indulgences

- ◆ **Sinfully Delicious Chocolate Dipped #2 Sweet & Salty**
– Plump driscoll strawberries, granny smith apples, rice crispy treats, mini cannolis with the addition of thick-cut potato chips, salted pretzels & salty toffee drizzled nuts dipped in CHOCOLATE!!!!
\$6 pp
- ◆ **Gluten Free Dessert** – Available upon request
\$5 pp
- ◆ **Mini Pastries & Petit Fours** – Traditional petit fours, mini eclairs, cream puffs, cannolis & mini fruit tartlets
\$7 pp
\$9 pp add fresh fruit kabobs
- ◆ **Bonne Bouche** – An assortment of mini cupcakes for this sweet ending. By popular vote your **foodwerx** FAVES include chocolate, lemon, strawberry, & carrot, pound cakes – each with its unique recipe always made with the freshest ingredients.
\$6 pp
- ◆ **Dessert “Shot”** – Perfect size desserts presented in mini “shot” vessels
double chocolate, strawberry cream cheese pound cake, lemon & pineapple spoon bread
\$5 pp
- ◆ **Full Size Cupcakes** – 6 distinctive options
\$6 pp
- ◆ **“Celebration Cakes”** – Any occasion ~ no occasion ~ your occasion!!
Priced Accordingly





BSB – Breaks~Snacks~Beverages (10 guest minimum)

- ◆ **Tastykake Break** – 4 selections of this philadelphia classic
\$4 pp
- ◆ **“Cookies ‘N Candy”** – foodwerx housemade mini chocolate chip cookies bordered by “penny candy” treats. (swedish fish, twizzlers, mary janes & hershey kisses)
\$5 pp
- ◆ **Penny Candy Treats** (Pick 3) - Twizzlers, swedish fish, hershey kisses, peanut chews, mary janes & jolly ranchers
\$5 pp
- ◆ **“CRUNCHY SALTY & SWEET”** – foodwerx trail mix, mini salty pretzel rods, mini chocolate chip cookies & fresh fruit
\$8 pp
- ◆ **Philadelphia Soft Pretzels** – Served with mustard dipping side selection (yellow, spicy & honey mustard)
\$3 pp
- ◆ **Philly Combo** – Tastykakes, goldenberg’s peanut chews, potato chips & mini soft pretzels
\$6 pp
- ◆ **Sliced Fresh Fruit Display** – Chilled fresh fruit artfully presented with yogurt dipping side
\$4 pp
- ◆ **Seasonal Fruit Salad** – Chunked fruit displayed “cobb style”
\$3 pp





Snacks, Breaks & Beverages

- ◆ **Vegetable Crudité** – Crunchy fresh veggies with mediterranean hummus dip & sundried tomato ranch
\$4 pp
- ◆ **Crudité Shots** – Carrots, celery, red & yellow peppers & grape tomato with hummus or ranch dip served “shot glass” style
\$3 pp
- ◆ **Italian Bruschetta Display** – foodwerx housemade bruschetta paired with crusty grilled bread
\$3 pp
- ◆ **Trio Platter** – Domestic cheese display & spicy mustard, seasonal fruit & honey infused yogurt with manicured vegetables & buttermilk green goddess ranch
\$6 pp
- ◆ **werx Potato Chips** – Fresh made daily then dusted with foodwerx secret seasoning & served with vidalia onion dipping side
\$4 pp
- ◆ **Snack Station** – Bowls of werx chips, popcorn, pretzels, roasted nut medley & mini chocolate chip cookies complete with mini “take away” bags
\$7 pp
- ◆ **Dipping Duo** – Spinach, artichoke & asiago dip served beside buffalo chicken dip with celery, carrots, toasted pita & tortillas
\$6 pp
- ◆ **Healthy Break** – housemade granola, seasonal fruit toss, manicured vegetables with dipping side & yogurt bowl
\$7 pp





CSB – Complete Snack Breaks

(Individual Boxes – minimum 10 for each box)

- ◆ **Hard Core Junk Food!!** – Potato chips & popcorn with penny candies, mini cookies, pizza squares & canned soda
\$8 pp
- ◆ **Refresh!** – Crisp vegetable crudité with ranch dipping side plus seasonal fruit salad & candied lemon topped yogurt cup alongside hummus & toasted pita with **foodwerx** bottled water
\$8 pp
- ◆ **Energize!!** – Greek yogurt with housemade granola, assorted berries cup, **foodwerx** bark & cubed cheese complete with red bull energy drink
\$8 pp
- ◆ **Asian Influence** – Pacific rim oriental vegetable potstickers & sesame chicken atop thai noodles & wasabi artichoke dip with crispy crunchy wontons complete with a snapple tea selection
\$8 pp
- ◆ **Protein Lovers** – Hard-boiled eggs, cheese & grapes with sliced olive bread crostini & grilled chicken breast roll ups with whole apples & peanut butter quinoa cup treat including **foodwerx** bottled water
\$8 pp
- ◆ **Nacho Bar** – Housemade tortilla chips with nacho cheese sauce, salsa, sour cream, tomatoes, black olives & jalapeños with black bean fresca & chili grilled sliced chicken. Includes canned soda or bottled water
\$9 pp
\$1 pp add guacamole



BTB – Break Time Beverages

- ◆ **SODA Bottle** – regular & diet
\$2
- ◆ **Snapple** - regular & diet
\$2
- ◆ **Pitchers of Fresh Brewed Iced Tea** (served with sugar & sliced lemon)
\$10
- ◆ **Pitchers of Raspberry Lemonade**
\$10
- ◆ **Large Bowl of Ice with Scoop**
\$4
- ◆ **Box of Joe** (coffee, decaf or hot tea for 10)
\$15
- ◆ **Coffee, decaf & Tea Service**
\$3 pp
- ◆ **Hot Chocolate made with Whole Milk**
\$4 pp
- ◆ **Assorted Bottled Juice**
\$2
- ◆ **Pitchers of Orange, Apple & Cranberry Juice**
\$9



waterwerx

- ◆ **foodwerx Bottled Water**
\$1.5

foodwerx WOW!! Infused Waters

- ◆ **Pineapple, Mint & Ginger**
- ◆ **Strawberry, Cucumber & Kiwi**
- ◆ **Lemon & Rosemary**
- ◆ **Raspberry & Orange**
(full service events only)

foodwerx welcomes you to create your own signature infused water...

foodwerx *Facts*

Thank you for your interest in foodwerx. Below you will find some simple **foodwerx** facts to guide you when using our pick up & delivery services. Additional questions? Contact us ANYTIME!

- ◆ **foodwerx** Corporate Offices are open monday through friday from 9:00am to 5:00pm. After hours, all phones are monitored for messages, inquiries & emergencies.
- ◆ Orders can be placed by calling (856) 231-8886 or by emailing your request to info@foodwerx.com.
- ◆ Two days' notice is requested for all orders, as all of our menu selections are created in our "scratch kitchen". However, accommodations may be made for last minute orders based on product availability. Last minute orders are subject to a 20% surcharge & a non-guaranteed delivery time.
- ◆ Cut off time for "next day ordering" is 2:00 pm the day prior. "Next day cancellation requests" after 2:00 pm are subject to a 50% cancellation fee. Orders canceled the day of service are subject to a 100% cancellation fee, less any delivery charges.
- ◆ Cold breakfast & lunch require an 8-guest minimum. All hot breakfast & lunch orders require a 10-guest minimum.
- ◆ Biodegradable plates, napkins & cutlery are complimentary with all catering orders. Upgrades of plates, cups & utensils are available for an additional \$2.95 – \$3.95 per person depending upon upgrade selection.
- ◆ Hot food orders require the purchase of aluminum re-usable chafers & water pans. We recommend our clients keep these on hand for future orders. If you are looking for a more upscale presentation, please discuss your requests with your sales rep when placing your order.
- ◆ Delivery fees begin at \$15. Any increase in fees are factored by distance, tolls, & delivery time(s). All deliveries are subject to a 30-minute window.



We look forward to the opportunity to become your favorite caterer!

foodwerx *Facts*

Thank you for choosing **foodwerx** to cater your event!!
Below I have listed some simple foodwerx facts for your perusal.

- ◆ **foodwerx** corporate offices are open monday through friday from 9:00am to 5:00pm. After business hours, all phones are monitored for messages, inquiries & emergencies.
- ◆ Orders can be placed by calling (856) 231-8886 or emailing info@foodwerx.com
- ◆ Inquiries will “hold” your requested date for 7 days. During this time, the menu creation process for your event will commence. Your event planner will work along with you to help bring your vision to reality.
- ◆ Confirmation of your event date will be established once a \$500 minimum deposit has been received. All scheduled payments are based on the date & type of event you are hosting. Deposits are non-refundable.
- ◆ **foodwerx** provides all staffing for “full service” events. Our professional servers, bartenders, chefs & event managers will ensure that every detail surpasses your greatest expectations throughout your event. Staffing fees are dependent upon venue requirements & menu selections. All staffing fees will be thoroughly discussed & itemized by your Event Coordinator during the menu creation process.
- ◆ **foodwerx** event stylists coordinate all aspects of your celebration. Your selection of china & glassware, the color & fabric choice of linens, the shape of your tables, the style of your chairs – every detail will be meticulously handled.
- ◆ All events are provided table décor & tablescaping props for all food displays. However, if you’re searching for the “WOW”!! factor, our **foodwerx flair department** will custom design a visually unforgettable experience
- ◆ Final guest count for your event is required 10 days prior to the date of your event. foodwerx cannot accept any decreases in the guest count, however, increases in the guest count is possible providing we are able to accommodate the change.



Visit us at **foodwerx.com**



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Follow us on Instagram!

Facts



856.231.8886 | info@foodwerx.com