



## Executive Selections

All items are served with a crisp tossed salad with grape tomatoes, red onion and seasoned croutons, vinaigrette and fresh La Brea rolls & butter:

**Juicy Grilled Chicken:** **11.99**  
Our signature marinade and simple seasonings make this so good. Served with fresh seasonal vegetables.

**Lemon-Basil Chicken:** **12.99**  
Drizzled with a fresh lemon and basil bierre blanc. Served with Jenna's delicious rice pilaf.  
**ADD London Broil: 3.50 per guest**

**Coconut Tilapia:** **13.50**  
Served with banana-rum chutney and coconut-jasmine rice.

**Applejack Pork loin:** **14.25**  
Slow roasted and served with spiced apples in a delicious brandy-apple demi. Roasted garlic mashed potatoes on the side.

**London Broil:** **14.50**  
Marinated tender flank, perfectly grilled and sliced thin and juicy topped with crispy French-fried onions and served with roasted garlic mashed potatoes.

**Rosemary Roasted Chicken:** **14.99**  
One-quarter roasted chicken, perfectly oven-browned And basted with rosemary jus. Served with roasted garlic mashed potatoes.

## Additional Side Options:

**\*15 person minimum order\***

Assorted cookies, brownies & lemon bars.....2.50  
Any extra side dish.....2.75  
Colorful Chips and fresh roasted tomato salsa..2.75  
Soup du jour .....3.25  
Chef's Hot Vegetable.....2.95

## Delivery and Pickup Available

### **Delivery or Pick-up:**

All items are presented on classy black plastic trays and in attractive serving bowls and foil pans. Heavy duty serving utensils are provided as well as plates, napkins, cutlery and condiment bowls. For an added touch, you can upgrade to attractive black, clear or white plastic ware.

### **Silver Service:**

The use of chafing dishes, accent linen and decoration are available for an additional charge of 18% to cover the cost of equipment, delivery, setup, decor & pickup.

### **Rentals:**

Your Event Manager can also arrange for the use of china, flatware and glassware for a classy or upscale look

### **Guest Count Confirmation**

A minimum # of guests must be communicated to the Picnic Basket sales office no later than 72 hours prior to your event, or as specified in your contract. Changes must be made directly with your Event Manager; no changes on voice mail or via fax will be accepted. Any changes made after this time will incur a 15% handling fee.

### **Service Staff**

Cravings has professional servers, bartenders, baristas and field chefs to assist with any type of event. The fee is \$27.50 per hour for either a server captain, field chef, barista or single server event. Each additional server is \$25.00 after that. A 4-hour minimum is required for all servers, field chefs and baristas are required a minimum of 2-hours. For any event, final service staff hours may vary. Gratuity is not included.

### **Event Cancellation**

A minimum of 72-hours notice, or the date specified in your contract, is required for all cancellations.