



**MOSAIC**  
catering + events

# express catering





Seasonal Fruit Tray

## hors d'œuvres

Priced per dozen, 2 dozen minimum per selection. All items served temperate.  
Ask about our vegan options.

### MEAT

**Sirloin Bites** ● ♦ stuffed with gorgonzola and wrapped in bacon 23.99

**Chicken or Beef Sesame Satay Skewers** ● with cucumber wasabi dipping sauce 19.99

■ **Sweet Potato and Country Ham Biscuits** with basil mustard butter 19.99

**Pecan Crusted Chicken Skewers** ♦ with basil mustard 21.99

**BLT Deviled Eggs** ● with bacon, leeks, and sundried tomatoes 19.99

### VEGETARIAN

**Smoked Gouda-Pecan or Feta Almond Truffles** ●● 19.99

**Tuscan Artichoke Rounds** ● olives, sundried tomatoes, and parmesan cheese 19.99

**Caprese Skewers** ●● mozzarella, basil, tomato with white balsamic vinaigrette 19.99

■ **Gruyère Cheese Puffs** ● 19.99

**Zucchini Flat Bread Tarts** ● with boursin cheese, parmesan, roasted tomato, and balsamic onions 19.99

**Classic Deviled Eggs** ●● 16.99

### SEAFOOD

■ **Mini Crab Cakes** ♦ with Cajun remoulaude 23.99

**Bacon-Wrapped Scallops** ● ♦ 23.99

**Creole Shrimp Skewers** ● blackened style 21.99

**Searred Tuna Bites** ● with cilantro sauce 23.99

**Tandoori Shrimp Skewers** ● with apricot glaze 21.99

## elegant combinations

Ask about our vegan options.

» **regular** serves 8-10 » **large** serves 13-17

### ■ LOW COUNTRY

69.99 // 119.99

- Pecan Crusted Chicken Skewers with basil mustard
- BLT Deviled Eggs with bacon, leeks, and sundried tomatoes
- Sweet Potato and Country Ham Biscuits with basil mustard butter
- Smoked Gouda Pimento Cheese with pita chips, zucchini, and carrots

### PAN ASIAN

79.99 // 129.99

- Seared Tuna Bites with cilantro sauce
- Chicken Satay Skewers with cucumber wasabi dipping sauce
- Tandoori Shrimp Skewers
- Edamame-Miso Hummus with wheat crostini, zucchini, and carrots

### TUSCAN

59.99 // 99.99

- Caprese Skewers with mozzarella, basil, and tomato with white balsamic vinaigrette
- Tuscan Artichoke Rounds olives, sundried tomatoes, and parmesan cheese
- Gruyère Cheese Puffs
- Creamy Spinach Dip with pita chips, zucchini, and carrots

■ CHEF'S PICKS ● VEGETARIAN ● GLUTEN-FREE ♦ SERVE WARM



## platters, displays + combinations

*Displayed on disposable platters, fully cooked, served temperate. Ask about vegan options.*

**STARTERS** » regular serves 8-12 » large serves 13-17

**Classic Satay Skewers Display** ● skewers of chicken and beef with cucumber wasabi dipping sauce 49.99 // 69.99

■ **MOSAIC Signature Dips** ● choice of 2: Smoked Gouda Pimento Cheese, Edamame-Miso Hummus, Roasted Red Pepper Hummus, Jalapeño Corn Dip, Creamy Spinach Dip, or Roasted Shallot Gorgonzola Cheese. Served with carrots, zucchini, pita chips, and wheat crostini 32.99 // 49.99

**Seasonal Fruit Tray** ● fresh fruit with Greek yogurt dip 29.99 // 49.99

**Domestic Cheese Tray** ● assorted domestic cheeses with crackers 49.99 // 69.99

**Gourmet Cheese Board** ● a selection of artisanal cheese wedges with fruit and assorted flatbread crackers 69.99 // 104.99

**Charcuterie Board** ● assorted cured meats, house made mozzarella, mixed pitted olives, marinated artichokes, and mushrooms 69.99 // 104.99

■ **Market Vegetable Display** ● (chilled) grilled seasonal vegetables with green goddess dressing 39.99 // 69.99

**Mediterranean Platter** stuffed grape leaves, roasted red pepper hummus, tzatziki, olives, marinated feta, souvlaki chicken, falafel, and soft pita 69.99 // 104.99

**MAINS** » regular serves 8-12 » large serves 13-17

**Bistro Beef Platter** sliced, medium-rare beef with field greens, tomatoes, balsamic onions, cheddar cheese, horseradish sauce, and rolls 69.99 // 104.99

**Roasted Salmon Platter** sesame-ginger glazed salmon with pickled carrots, green onions, wheat crostini, and a cucumber wasabi dipping sauce 79.99 // 119.99

**Roasted Shrimp Cocktail Duo** ● (chilled) oven roasted and Old Bay spiced domestic shrimp, horseradish-cocktail sauce and lemon wedges 89.99 // 129.99

■ **Grilled Pork Platter** apricot mostarda, arugula, and crostini with seasonal grilled vegetables and green goddess dressing 69.99 // 104.99

■ CHEF'S PICKS ● VEGETARIAN ● GLUTEN-FREE

Mediterranean Platter

## by the pound

Priced per pound. 2 pound minimum. Ask about our vegan options.

### ENTRÉES

- Charleston Chicken** ● with smoked gouda cream sauce, spinach, and bacon 14.99
- Tuscan Chicken** ● with fresh lemon, artichokes, and capers 13.99
- Grilled BBQ Chicken Breast** ● with a tangy BBQ sauce 13.99
- **Bistro Beef Medallions** ● with bourbon-bacon pan sauce 16.99
- Pork Tenderloin** ● grilled with whole grain mustard sauce 14.99
- Pecorino Meatballs** beef & pork in a marinara sauce 15.99
- Beef Short Rib** ● with wild mushrooms and onions 24.99
- Sesame-Ginger Salmon** ● oven roasted 19.99
- **Maryland Style Crab Cakes** with peppers, onions, Old Bay seasoning, and Cajun remoulade 24.99
- Traditional Meatloaf** with a tomato glaze 12.99

### SIGNATURE SALADS

Ask about adding a protein. Starting at 4.99.

- Field Green Salad** ●● mixed greens, carrots, tomatoes, and red onions with white balsamic dressing 6.99
- Gorgonzola Walnut Salad** ●● mixed greens, sundried tomatoes, gorgonzola cheese, walnuts, and grape tomatoes with balsamic vinaigrette 8.99
- **Santa Barbara Salad** ●● mixed greens, cheddar cheese, sliced almonds, dried cranberries, green peppers, carrots, and tomatoes with blueberry pomegranate vinaigrette 8.99
- Super Fit Salad** ●● mixed greens, fresh edamame, toasted walnuts, tomatoes, cranberries, carrots, eggs, feta cheese, and kale with apple cider vinaigrette 8.99
- Classic Caesar** ● with cornbread croutons, chopped romaine, parmesan, and creamy Caesar dressing 8.99

### SPECIALTY COLD SIDES

- Seasonal Fruit Salad** ●● 9.99
- Southern Potato Salad** ●● red bliss potatoes, eggs, and house pickles 6.99
- Garden Pasta Salad** ● basil, carrots, tomatoes, bell peppers, with white balsamic vinaigrette 6.99
- Southwest Black Bean and Corn Salad** ●● red onions, cilantro, red and green bell peppers 7.99
- Southern Coleslaw** ● 6.99
- **Mediterranean Quinoa Salad** ●● feta, chick peas, olives, arugula, and red peppers 7.99

### SPECIALTY HOT SIDES

- **Smoked Gouda Pimento Mac and Cheese** ● 6.99
- Greek Style New Potatoes** ●● oven roasted with oregano and Greek seasoning 5.99
- Roasted Garlic and Herb Mashed Potatoes** ●● 6.99
- Brown Butter Green Beans** ●● with sea salt 9.99
- Sautéed Broccolini** ●● garlic, crushed red pepper, and olive oil 9.99
- Roasted Brussel Sprouts and Carrots** ●● 8.99
- Edamame Succotash** ●● herbs, edamame, corn, and peppers 8.99

**Dinner Party Combo** REGULAR, SERVES 4 » 89.99 LARGE, SERVES 8 » 139.99  
Choice of 1 entrée, 2 specialty sides, field green salad with white balsamic, dinner rolls with whipped butter, and MOSAIC S'mores Blondies  
— Upgrade to another Signature Salad 5.99

■ CHEF'S PICKS ● VEGETARIAN ● GLUTEN-FREE

## casseroles

SERVES 8 » 39.99

*Packed in disposable pans, fully cooked. Upgrade to gluten free pasta 4.99.*

*Ask about our vegan options.*

■ **MOSAIC Signature Penne** smoked gouda cream sauce, garlic, spinach, sundried tomatoes, parmesan cheese, and crispy bacon

■ **Creamy Chicken Wild Rice and Broccoli Casserole** ●

Gruyère cheese sauce with herbed chicken, wild rice, and broccoli

■ **Garden Veggie Baked Cavatappi** ● fresh vegetables, herbs, marinara sauce, cavatappi pasta, ricotta cheese, and mozzarella cheese

■ **MOSAIC Shrimp and Grits** ● stone-ground grits topped with sautéed andouille sausage, garlic, onions, peppers, and shrimp topped with cheddar and smoked gouda cream sauce

■ **Chicken Primavera** grilled chicken over penne with alfredo sauce, and sautéed vegetables

■ **Lasagna** pasta layered with rich meat sauce, ricotta, and mozzarella cheese

■ **Fresh Vegetable Lasagna** ● pasta layered with roasted vegetables and mozzarella in a pesto cream sauce

■ **Black Bean Enchiladas** ● black beans and cilantro lime rice wrapped in flour tortillas and smothered in a southwest tomato sauce and cheese served with pico de gallo and sour cream

**Casserole Combo** REGULAR, SERVES 4 » 59.99 LARGE, SERVES 8 » 99.99

Choice of any casserole, field green salad with white balsamic dressing, dinner rolls with whipped butter, and MOSAIC Mini sweets platter.

— Upgrade to any Signature Salad 5.99

■ CHEF'S PICKS ● VEGETARIAN ● GLUTEN-FREE

## dips

*Ask about our vegan options.*

■ **Smoked Gouda Pimento Cheese** ●● 10.99

■ **Jalapeño Corn Dip** ●● 9.99

■ **Edamame-Miso Hummus** ●● 9.99

■ **Roasted Red Pepper Hummus** ●● 9.99

■ **Creamy Spinach Dip** ●● 9.99

■ **Roasted Shallot Gorgonzola Dip** ●● 9.99

## bread, rolls, and crackers

*Ask about our vegan options.*

■ **Whole Wheat Baguette** ● 4.99/each

■ **Dinner Rolls** ● 9.99/dozen

■ **Cornbread** ● 8.99/dozen

■ **Mini Biscuits** ● Sweet Potato, Fontina-Everything Spice, or Zucchini and Cheddar 8.99/dozen

■ **Seasoned Pita Chips** ● 4.99/bag



Roasted Shrimp Cocktail Duo

# boxed lunches

*Individually labeled and packed in attractive boxes with utensils. Ask about our vegan options.*

**SANDWICHES** *Includes specialty side and dessert* » 10.99,

*sub gluten free bread 0.99*

■ **Charleston Chicken Roller** chicken, bacon, smoked gouda pimento cheese, spinach, tomato, and basil mustard in tortilla

■ **Sesame-Ginger Chicken Salad Roller** chicken breast salad (sesame seeds, snow peas, scallions, and walnuts) carrots, lettuce, tomatoes in tortilla with side of cucumber wasabi sauce

■ **Fit Black Bean Roller** ● spicy black beans, edamame hummus, feta, roasted red peppers, onions, tzatziki, and fresh spinach in tortilla

■ **Tandoori Chicken Roller** tandoori chicken, roasted red pepper hummus, spinach, cucumbers, tomatoes, and carrots in tortilla with tzatziki

■ **Turkey Sandwich** featuring Boar's Head oven roasted turkey, Gruyère cheese, lettuce, tomatoes, with fig preserves and Dijon mayo on sourdough

■ **Caprese** ● house made mozzarella, lettuce, tomatoes, basil pesto on onion roll with side of balsamic vinaigrette

■ **Tarragon Tuna** with fresh herbs and lettuce on sourdough

■ **Signature Chicken Salad** with feta, mint, lettuce, and red grapes on sourdough

■ **Roma Hero** with assorted cured meats, provolone, lettuce, roasted tomatoes, arugula pesto, and peppadew aioli on hoagie roll

■ **Rosemary Ham Sandwich** featuring Boar's Head rosemary ham, brie, lettuce, tomatoes, apple butter, and Dijon mayo on onion roll

■ **Roast Beef Sandwich** featuring Boar's Head roast beef with horseradish aioli, cheddar, red onions, lettuce, and tomatoes on Kaiser roll

■ **MOSAIC Club** featuring Boar's Head turkey, ham, swiss, bacon, roasted garlic aioli, lettuce, and tomatoes on hoagie roll

## SALADS

*Includes fruit and dessert. Make any salad into a wrap.* » 10.99

■ **Sesame Ginger Chicken Salad** chicken breast salad (sesame seeds, snow peas, scallion, and walnuts) carrots, crunchy noodles, grape tomatoes, over lettuce with cucumber wasabi dressing

■ **Turkey Santa Barbara Salad** ● turkey breast, cranberries, almonds, tomatoes, carrots, bell peppers, and cheddar cheese over lettuce with blueberry pomegranate vinaigrette

■ **Bacon-Gorgonzola Salad** ● carrots, onions, bacon, gorgonzola, tomatoes, hardboiled eggs, over lettuce with balsamic vinaigrette

■ **California Cobb Salad** ● edamame, hard-boiled eggs, sliced chicken, red grapes, bacon, and gorgonzola cheese over chopped romaine with green goddess dressing

■ **Super Fit Salad** ●● edamame, toasted walnuts, tomatoes, carrots, cranberries, egg, and feta over mixed greens and kale with apple cider vinaigrette

■ **Chicken Caesar Salad** chopped romaine with parmesan, grilled chicken, cornbread croutons, and creamy Caesar dressing

## SPECIALTY SIDES AND SALAD

Southern Coleslaw ●●

Southern Potato Salad ●●

Garden Pasta Salad ●

Kettle Chips ●●

Seasonal Fruit Salad ●●

Mediterranean Quinoa Salad ●●

■ CHEF'S PICKS ● VEGETARIAN ● GLUTEN-FREE



## luncheon platters » SERVES 8

*Packed on disposable platters. Ask about our vegan options.*

**Salad Combo Platter** choice of 2 Signature Salads with wheat baguette and dressings 59.99

**Signature Trio Salad** choice of 3 sesame ginger chicken salad, tarragon tuna salad, egg salad, or signature chicken salad served with lettuce, tomatoes, and hinged rolls 69.99

**Café Variety Sandwich Platter** select up to 4 varieties of our specialty sandwiches (16 halves total) 49.99

**Roller Pinwheel Platter** equal portion of turkey, roast beef, charleston chicken, and black bean pinwheels (32 pieces total) 49.99

**Executive Luncheon Platter** ham, turkey, roast beef, swiss, cheddar, bistro sauce, garlic aioli, lettuce, tomatoes, and rolls 69.99

## beverages

**Fresh Lemonade** 11.99/gallon

**Fresh Limeade** 11.99/gallon

**Mandarin Spiced Iced Tea** 11.99/gallon

**Iced Tea** 11.99/gallon

**Sweet Iced Tea** 11.99/gallon

**Assorted Sodas and Bottled Waters** 1.99/each

**Coffee Service** (10 guest minimum) with fresh brewed coffee, creamers, and sweeteners. 3.99/person



Roller Pinwheel Platter

## mornings *Ask about our vegan options.*

**CASSEROLE** » 39.99, SERVES 8

*Packed in disposable pans, fully cooked.*

■ **MOSAIC Shrimp and Grits Casserole** ● stone ground grits topped with sautéed andouille sausage, garlic, onions, peppers, and shrimp topped with cheddar and smoked gouda cream sauce

**Morning Casserole** sausage layered with bacon, potatoes, cheddar cheese, peppers, onions, eggs, and sweet cream

**Pecan Praline French Toast** ● baked with maple syrup

**Crustless Spinach and Red Pepper Quiche** ●● with herbs, parmesan cheese, and feta cheese

■ **Cheesy Potato Casserole** ●● potatoes in a cheese sauce with peppers and onions and topped with pepper jack and cheddar

**BY THE POUND** *Priced per pound. 2 pound minimum.*

**Scrambled Eggs** ●● 6.99 **Bacon** ● 11.99 **Sausage** ● 11.99

**Hash Browns** ●● 6.99 **Seasonal Fresh Fruit** ●● 9.99

## desserts *Displayed on disposable platters. Ask about our vegan options.*

**Gourmet Mini Sweets** ● bite size assortment of house made mini sweets  
30 bites 29.99 // 50 bites 46.99 // 100 bites 89.99

**S'more Blondie Bars** ● all natural chocolate chips, graham crackers, and mini marshmallows baked into dessert bars. 24.99/dozen

**Caramel Apple Cheesecake Dip** ● with cinnamon-sugar pita chips  
SERVES 8 15.99

■ CHEF'S PICKS ● VEGETARIAN ● GLUTEN-FREE

## PLATTERS AND COMBINATIONS

» **regular**, SERVES 8-10 » **large**, SERVES 13-17

**Sweets Platter** ● assorted muffins, pastries, danishes, scones, and breakfast breads with whipped butter 39.99 // 59.99

**Granola Parfait Platter** ●● vanilla Greek yogurt, seasonal berries, honey, walnuts, and low fat granola 36.99 // 69.99

**Buttermilk Biscuit Platter** ● with jelly and butter 18.99 // 34.99

## BREAKFAST COMBOS SERVES 8 » 79.99

**Continental** ● assorted sweets, granola parfait platter, and seasonal fresh fruit

**Classic** bacon, scrambled eggs, hash browns, and buttermilk biscuits with jelly and whipped butter

**Casserole** Choice of any breakfast Casserole with assorted pastries and seasonal fresh fruit

## don't see what you need?

This guide is just a small sampling of what we have to offer. We encourage you to use the services of our experienced Catering Consultants to customize a menu tailored to your specific needs. To elevate your event please inquire about staffing, rentals, and décor. Visit [MOSAICCateringEvents.com/Inquiry](https://mosaiccateringevents.com/Inquiry) to complete an inquiry form or email us directly at [CS@mosaiccateringevents.com](mailto:CS@mosaiccateringevents.com). We look forward to serving you soon!

# policies

## MENU ITEMS AND INGREDIENTS

Though we always try to adhere to our published menu item descriptions, our focus on local and seasonally available foods occasionally requires a substitution of like-kind ingredients.

## SPECIAL REQUESTS AND ALLERGIES

MOSAIC is happy to accommodate any dietary needs and restrictions; however we are not a certified nut free and gluten free facility.

## HOW TO ORDER

Visit [MOSAICCateringEvents.com/express/](https://mosaiccateringevents.com/express/) to order online, email us directly at [info@mosaiccateringevents.com](mailto:info@mosaiccateringevents.com) or visit your nearest MOSAIC location.

Email boxes and voicemails are checked every morning by 9:30am. Orders are not final until you receive a confirmation phone call.

## ORDERING GUIDELINES

To ensure availability and secure delivery times, 48 hours' notice is requested for all orders. Of course, we will always try to accommodate your last minute needs so please contact your local MOSAIC with any questions. Thank you for your cooperation.

## CANCELLATION FEES

Orders canceled within 24 hours of event, must pay 50% of your total.

## DEPOSITS AND PAYMENTS

Payment in full is due prior to delivery and can be made via a secure link on our website ([MOSAICCateringEvents.com](https://mosaiccateringevents.com)).

A 3% convenience fee is added to any online transactions.

## DELIVERIES

Delivery is available with appropriate notice for a small fee based on distance. Additional charge may apply for deliveries outside the metro area or on major holidays and weekends. Delivery charges will be added to your invoice. Minimum \$100.

### PER GUEST GUIDE

Appetizers.....	3-4 pieces/hour
Sides salads.....	1/4 pound
Main Courses.....	1/2 pound
Beverages.....	10 guests/gallon

for everything  
out of the ordinary

richmond | 804 525 2190

suffolk | 757 934 1787

charleston | 843 388 1490

catering | event planning | lighting | design | rentals

[MOSAICCateringEvents.com](http://MOSAICCateringEvents.com)