

BOXED LUNCHES, PLATTERS & COMBOS

Box lunches individually labeled and packed in attractive, biodegradable boxes with utensils & MOSAIC pound cake. Platters, presented on disposable trays, serve approximately 8 guests.

» specialty sides

cranberry slaw, potato salad, seasonal side, fresh fruit, lemon-herb quinoa, kettle chips, mixed green garden salad, mini gorgonzola-walnut salad or mini super-fit salad

» **canned beverages** or **bottled waters** with cups & ice, +1.99

sandwiches & salads

» **add a specialty side**, +1.99

» **sub a gourmet cookie**, +2.29

M Charleston Chicken Roller

chicken, bacon, smoked gouda pimento cheese, spinach, tomato & basil mustard in tortilla, 7.99

M Atlantis Shrimp Roller

shrimp, mozzarella, spinach, tomatoes, sprouts, artichokes & cucumber-yogurt sauce in tortilla, 8.99

Oriental Chicken Salad Roller

chicken breast salad, walnuts, snow peas, carrots, tomatoes, sprouts & mixed greens in tortilla, 7.99

California Turkey roller

all-natural turkey breast, feta, mixed greens, tomatoes & basil mustard in tortilla, 7.99

MOSAIC Club (turkey or beef)

choose from all-natural turkey breast or hand carved bistro beef, with bacon, cheddar, spinach, tomatoes & basil mustard on ciabatta, 8.99

M Smoked Gouda Pimento Cheese (temperate)

our famous pimento cheese, bacon, tomatoes & basil mustard on wheat baguette, 7.99

V Fit Black Bean Roller

grilled spicy black bean cakes, edamame hummus, cucumbers, feta, roasted red peppers, onions, fresh spinach, cucumber-yogurt sauce, 7.99

Brunch Roller

bacon, scrambled eggs, scallions, grilled potatoes, spinach, cheddar & cucumber-yogurt sauce, 7.99

M Oriental Chicken Salad

chicken breast salad with snow peas, scallions, walnuts, carrots, crunchy noodles & tomatoes with sesame-ginger dressing over romaine greens, 10.99

Thai Sesame Salad

cucumbers, carrots, almonds, crispy noodles, tomatoes, cranberries, sprouts & chili vinaigrette on mixed greens, 7.99
with rare tuna, + 3.99; with grilled chicken, +2.99

M Santa Barbara Salad

cranberries, almonds, cucumbers, tomatoes, carrots, bell peppers, cheddar cheese & raspberry-ranch dressing over mixed greens, 8.99

Bacon-Gorgonzola Salad

fresh basil, carrots, onions, bacon, gorgonzola, tomatoes, hard boiled egg, walnuts, parmesan & balsamic-blue cheese dressing over spinach & romaine greens, 8.99

V Super-Fit Chopped Salad

fresh edamame, hard-boiled egg, toasted walnuts, cucumbers, tomatoes, cranberries, carrots, feta cheese, kale, spinach & lemon vinaigrette, 8.99

luncheon platters

» **add a specialty side platter**, +15.99

» **add a gourmet sweets platter**, +19.99

Salmon Super Fit Chopped Salad Platter

poached salmon served alongside kale & spinach salad of edamame, hard-boiled egg, walnuts, cucumbers, tomatoes, cranberries, carrots, feta with lemon vinaigrette, 59.99

Oriental Chicken Salad Platter

our famous oriental chicken salad, served on a bed of romaine with carrots, tomatoes, sesame-ginger vinaigrette, crispy noodles & hinged rolls, 69.99

Apricot Chicken Salad Platter

our lightest chicken salad combines fat-free yogurt with lean grilled chicken breast, almonds, celery, dried cranberries & apricots, served on a bed of mixed greens with lemon vinaigrette & hinged rolls, 69.99

Cafe Sandwich Variety Platter

select up to four varieties of sandwiches (16 halves total), 34.99

Roller Pinwheel Platter

select up to 4 varieties of rollers, each divided into two-bite pieces (32 pieces total), 34.99

Executive Luncheon

hand-carved, medium-rare bistro beef & turkey breast, served with hinged rolls, basil mustard, horseradish aioli, balsamic onions, cheddar cheese, lettuce & tomato, 69.99

FIT BOXES

Individually labeled, packed in attractive, biodegradable boxes with utensils & fresh fruit.

M 1/2 Sandwich + Salad

your choice of one half of any specialty sandwich, mixed green garden salad * with balsamic vinaigrette, 8.99

* sub super-fit chopped side salad, +1.29

Fit MMC Salmon

poached salmon served over fresh spinach, garnished with edamame hummus, feta cheese, grape tomatoes, zucchini, squash, bell peppers and olives, with lemon vinaigrette on the side, 9.99

Fit Salad Roller

turn any specialty salad into a healthy hand-held roller, chopped & tossed with dressing, wrapped in tortilla, 8.99

POLICIES

Menu Items & Ingredients

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

How to Order

Please email, call or visit your nearest MOSAIC location. Email boxes and voice mails are checked every morning by 9:30 am. *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 cancelled within 24 hours of event, 50% of total.

Deposits & Payments

Payment in full is due prior to delivery and can be made via secure link on our website. Gratuity is appreciated based on excellent service.

Deliveries

Delivery is available with appropriate notice for a small fee based on distance. Additional charges may apply for deliveries outside the metro area or on major holidays & weekends. Delivery charges will be added to your final invoice for your convenience.



Don't see what you need here?

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.

CONTACT

Visit MOSAICEDIBLES.COM to complete an Inquiry Form or email us directly at info@mosaicdibles.com.

We look forward to serving you soon!

MOSAICEDIBLES.COM



catering

HORS D'OEUVRES

Priced per dozen, 2 dozen minimum per selection, please.

- » **MOSAIC Mini Crab Cakes** with chipotle tartar sauce, 23.99
- » **Sesame Seared Tuna Skewers** with Thai chili sauce, 23.99
- » **Sirloin Bites** with gorgonzola & bacon, 23.99
- » **Chicken, Shrimp or Beef Sesame Satay Skewers**, 19.99
- » **Pecan Crusted Chicken Skewers**, 21.99
- » **Caprese Skewers** (mozzarella, basil, tomato), 21.99
- » **Marinated Apricots** with almonds & feta cream, 19.99
- » **Fresh Fruit, Mint & Cheese Skewers**, 19.99
- » **Tuscan Artichoke Rounds**, 19.99
- » **Feta–Almond Truffles**, 19.99
- » **Smoked Gouda–Pecan Truffles**, 19.99
- » **Salt & Pepper Gougères** (cheese puffs), 19.99
- » **Pizzettes** with gorgonzola & cherry tomato, 19.95
- » **Love Birds** puff pastry, chicken, fontina, herbs, apricot, 21.99
- » **Mini Black Bean Cakes** with cilantro cream, 19.99
- » **Firecracker Shrimp Skewers** with Thai chili glaze, 21.99
- » **Mini Sweet Potato & Country Ham Biscuits**, basil mustard, 21.99
- » **Portobello, Fontina & Balsamic Onion Mini Quesadillas**, 19.99
- » **Mini Beef Wellingtons** with portobello duxelles, 23.99

CASSEROLES

Packed in attractive disposable pans, fully cooked, serves 8–12.

M MOSAIC Smoked Gouda Mac & Cheese
cavatappi pasta baked in smoked gouda cream sauce with chicken & parmesan bacon panko crust, 39.99

Seafood Mac & Cheese
crab & shrimp, fresh herbs & cavatappi pasta baked in a tomato–gouda cream sauce, with parmesan bacon panko crust, 49.99

Truffled Portobello Mac & Cheese
cavatappi pasta baked with fontina, parmesan, sautéed truffle-portobellos & fresh thyme, 39.99

Creamy Roasted Portobello–Tomato Cavatappi
roasted–tomato cream sauce, sautéed portobellos, garlic, white wine, olive oil, fresh basil, parmesan cheese, 39.99

Garden Alfredo Penné
oven–roasted broccoli, carrots, onions, bell peppers, squash, zucchini, grilled chicken & fresh herbs in a light parmesan–alfredo sauce, 39.99

M MOSAIC Signature Penné
smoked gouda cream sauce, olive oil, garlic, spinach, sun dried tomatoes & parmesan topped with crispy bacon, 39.99

Shrimp & Grits Casserole
stone–ground grits topped with sautéed chicken andouille sausage, garlic, onions, peppers, spinach & shrimp topped with cheddar & smoked gouda cream sauce, 39.99

casserole combo
choice of any casserole, garden salad with balsamic vinaigrette, wheat baguette with whipped butter & mosaic mini cookie platter, 99.99*

» **sub a Gorgonzola–Walnut Salad**, + 15.99

* for Seafood Mac & Cheese, +10

BY THE POUND

Priced per pound, one pound minimum, please.

PER GUEST GUIDE:
appetizers..... 3–4 pieces/hour
fruits & vegetables..... 1/4 pound
meats, poultry & seafood..... 1/2 pound
side dishes & salads..... 1/4 pound
dips, sauces & dressings..... 2 tablespoons
beverages..... 10 guests/gallon

entrees

- » **Sesame–Crusted Rare Tuna** with Thai chili sauce, 21.99
- » **Crispy Salmon** with basil mustard, 16.99
- » **Spicy Black Bean Cakes** with cilantro cream sauce, 13.99
- » **Chicken Picatta** with artichokes & capers, 13.99
- » **Charleston Chicken Roulade** with gouda sauce, 14.99
- » **Santorini Lemon Chicken** grilled with fresh herbs, 13.99
- » **Bistro Beef Medallions** with bourbon–bacon au jus or our signature smoked gouda cream sauce, 15.99
- » **Roasted Pork Tenderloin** with apricot au jus, 14.99
- » **Beef Short Rib Bourguignonne** with burgundy au jus, 21.99
- » **BBQ Chicken or Beef** with balsamic bbq sauce, 13.99
- » **Sesame–Soy Ginger Roasted Salmon**, 16.99

signature salads

- » **M Oriental Chicken Salad**, 11.99
- » **Seasonal Specialty Salad**, 8.99
- » **MOSAIC Potato Salad**, 8.99
- » **Field Green Salad** with choice of dressing, 7.99
- » **Gorgonzola–Walnut Salad** with balsamic vinaigrette, 9.99
- » **Santa Barbara Salad** with raspberry-ranch dressing, 9.99

specialty sides

- » **Tomato–Braised Green Beans**, 11.99
- » **Butter–Thyme Green Beans** with sea salt, 11.99
- » **Spinach Souffle** with mushrooms & parmesan, 11.99
- » **Truffle Mashed Yukon Gold Potatoes**, 10.99
- » **Greek–Style Grilled New Potatoes**, 7.99
- » **Slow Roasted Carrots** with butter & cracked pepper, 11.99
- » **Charleston Stone–Ground Grits**, 7.99
- » **Smoked Gouda Mac & Cheese** with parmesan–panko crust, 9.99
- » **Quinoa** with lemon, herbs & artichokes, 10.99
- » **Cranberry Cole Slaw**, 7.99
- » **Seasonal Mixed Fruit Salad**, 9.99

dips & sauces

- » **M Smoked Gouda Pimento Cheese**, 9.99
- » **Creamy Lemon–Herb Dip**, 6.99
- » **Gorgonzola–Walnut Dip**, 6.99
- » **Hot Crab Dip** Maryland style, 19.99
- » **Edamame–Miso Hummus**, 9.99
- » **Basil Mustard Sauce**, 7.99
- » **Cucumber–Yogurt Sauce**, 6.99
- » **Balsamic BBQ Sauce**, 7.99

breads, rolls & crackers

- » **Whole Wheat Baguette**, 3.99
- » **Rustic Rolls**, 9.99/dozen
- » **Sweet Potato Mini Biscuits**, 9.99/dozen
- » **Seasoned Pita Chips**, 4.99/bag (36 pieces)

beverages

- » **Fresh Lemonade** or **Limeade**, 19.99/gallon
- » **Mandarin Spiced Iced Tea**, 10.99/gallon

PLATTERS, DISPLAYS & COMBINATIONS

Displayed on attractive, eco–friendly, disposable platters. Fully cooked, ready to serve including all sauces.
Pick it up, have it delivered or let us arrange full service by our staff. Decorative platters available for a slight rental charge.

» **regular**, serves 8–12 » **large**, serves 13–17

dips, spreads & accompaniments

Classic Satay Skewers Display
chicken & beef skewers served with toasted sesame–ginger dipping sauce, 39.99/59.99

MOSAIC Signature Dips
our signature smoked gouda pimento cheese & edamame–miso hummus, zucchini & yellow squash rounds, pita chips & wheat crostinis, 32.99/49.99

Seasonal Fruit & Cheese Tray
fresh fruit, cheddar & smoked gouda cubed cheeses & pita chips, 49.99/74.99

Gourmet Cheese Board
a selection of artisanal cheese wedges (gorgonzola, fontina & apricot–walnut–brie) with grapes & assorted flat bread crackers, 69.99/104.99

MOSAIC Crudités
seasonal vegetables with creamy lemon–herb dip, 39.99/59.99

Mini Sweet Potato & Country Ham Biscuit Platter
with basil mustard, 39.99/59.99

main courses

Bistro Beef Platter
sliced, medium–rare, with field greens, tomatoes, balsamic onions, cheddar cheese, rolls & basil mustard, 69.99/104.99

Roasted Salmon Platter
sesame–ginger glazed, served with pickled carrots, green onions, wheat crostinis & basil mustard, 69.99/104.99

Roasted Shrimp Cocktail Duo (chilled)
oven–roasted & old bay–spiced domestic shrimp, horseradish–cocktail, cucumber–yogurt sauce & lemon wedges, 79.99/119.99

Apricot–Glazed Pork Tenderloin Combo
marinated, oven–roasted, sliced, with sautéed spinach & quinoa, with apricot au jus, 59.99/89.99

Charleston Chicken Roulade Combo
smoked gouda & country ham stuffed chicken, sliced and served with Greek style, grilled potatoes, pita bread & cucumber–yogurt sauce, 59.99/89.99

Turkey Meatloaf Combo
roasted and served sliced over truffle–mashed yukon gold potatoes, gorgonzola–horseradish sauce, 59.99/89.99

DESSERTS

Displayed on attractive, eco–friendly, disposable platters.

MOSAIC Slab Pies
flavors may include brandied apricot & almond, cinnamon–apple, seasonal fruit & walnut, etc., 39.99/59.99

Whole Cakes & Pies
our housemade desserts change regularly

Gourmet Mini Sweets Platters
a bite–sized assortment of our famous gourmet cookies & homemade mini sweets
20 pieces/19.99 40 pieces/36.99 80 pieces/69.99

elegant combination platters

Lowcountry 69.99/119.99
• Pecan–Crusted Chicken Skewers with basil mustard
• Firefly Vodka–Marinated Grilled Shrimp Skewers
• Smoked Gouda Pimento Cheese with pita chips

Pan–Asian 79.99/119.99
• Seared Sesame Tuna & Chicken Satay Skewers with sesame–ginger dipping sauce
• Edamame–Miso Hummus with wheat crostinis
• Pickled Carrots, Mixed Greens & Crispy Noodles

Tuscan 69.99/104.99
• Caprese Skewers (basil, tomato & mozzarella) with balsamic reduction
• Artichoke Rounds & Kalamata Olives
• Salt & Pepper Gougères
• Gorgonzola–Walnut Dip with Zucchini & Squash Rounds

Chesapeake 79.99/119.99
• Old Bay Spiced, Steamed Shrimp with cocktail sauce
• Mini Crab Cakes with chipotle tartar sauce
• Smoked Gouda–Pecan Truffles
• Creamy Lemon–Herb Dip with zucchini & squash rounds

Mediterranean 69.99/104.99
• Chicken Santorini & Grilled Shrimp Skewers
• Feta–Almond Truffles
• Kalamata Olives, Pepperoncinis & Grape Tomatoes
• Pita Chips & Cucumber–Yogurt Sauce

Carytown 79.99/119.99
• Sirloin Bites with gorgonzola & bacon
• Grilled Chicken Skewers with balsamic bbq sauce
• Mini Sweet Potato & Country Ham biscuits, basil mustard
• Smoked Gouda Pimento Cheese, pita chips & zucchini

MORNINGS

Displayed on attractive, eco–friendly disposable platters.

Brunch Roller Box Lunch
see box lunch sandwich section, 7.99

Mosaic Shrimp & Grits Casserole
see casseroles section, serves 8–12, 39.99

Morning Casserole
turkey maple sausage, cheddar, eggs, challah bread & sweet cream, baked until golden, serves 8–12, 39.99

Crustless Spinach & Tomato Quiche (low carb)
with fresh herbs & feta cheese, serves 8–12, 39.99

Orange–Pecan French Toast Casserole
challah bread slices layered with orange scented syrup and toasted walnuts, serves 8–12, 39.99

MOSAIC Scone Platter
assorted freshly baked scones prepared with seasonal ingredients, served with whipped butter, 39.99/59.99

Fresh Fruit Salad Bowl
seasonal fresh fruits & berries, fresh mint, 32.99/53.99