The Works $25.99/pp

Entrée, side dish, choice of house or Caesar salad, homemade rolls & butter, and desserts (minimum 10 people)

Entrees

Chicken Piccata*GF
Lemon-caper sauce

Crab Cakes (+$5.00/pp)
Lemon-caper aioli

Sesame Chicken & Broccoli

Teriyaki Salmon (+$4.00/pp)
Contains sesame seeds

Chicken Parmesan
Tomato marinara sauce, basil

Spaghetti Squash Bake *GF/V
Tomatoes, basil

Island Grilled Mahi-Mahi *GF
(+5.00/pp) Mango salsa

Salmon Provencal *GF (+$4.00/pp)
Tomato, white wine, caper sauce, olives

Braised Short Ribs *GF (+$6.00/pp)

Bruschetta Chicken Bake *GF
Tomatoes, basil

Chicken Cordon Bleu
Bleu cheese, ham

Stuffed Peppers *GF
Beef, turkey or vegan

Rosemary Pork Tenderloin *GF
Pan jus

Chicken Marsala *GF
Red wine demi glaze

Beef Stir Fry (+$2.00/pp)
With vegetables

Side Dish Ideas *(minimum 10 people)*

Jasmine Rice *GF/V
Mexican Rice *GF/V
Mashed Potatoes *GF
Roasted Vegetables *GF/V
Roasted Fingerling Potatoes *GF/V
Roasted Sweet Potatoes *GF/V
Macaroni and Cheese
Vegan Macaroni & Cheese *GF/V (+$6.00/pp)
Green Bean Almondine *GF/V

Charred Carrots *GF/V
Cauliflower Risotto *GF
Roasted Brussels Sprouts *GF/V
Seasonal Steamed Vegetable *GF/V
Garlic-Parmesan Potatoes and Broccoli *GF
Sauteed Zucchini and Onions *GF/V
Pesto Pasta with Broccoli
Penne Rosa

Themes *(minimum 10 people)*

All packages can be made gluten free with modifications

The Bella
Chicken parmesan, baked ziti, Caesar salad, garlic bread, mini cannolis $23.99/pp

Ciao Abruzzi
Chicken marsala, mashed potatoes, zucchini and onions, arugula salad, mini cannolis $23.99/pp

Mexican Fiesta
(Build your own) choice of chicken or beef fajitas, Mexican rice, Southwest salad, corn chips, salsa, cinnamon apple empanadas $26.99/pp (+$3.00/pp for beef or +$4.00/pp for gf/vegan cauliflower taco mix)

Asian Flair
Chicken stir fry, jasmine rice, Mandarin salad, chocolate covered fortune cookies $22.99/pp (+$3.00/pp for beef or +$5.00/pp shrimp)

Brotherly Love
(Build your own) choice of chicken or beef cheesesteaks with fried onions, ketchup, Liscios rolls, mini soft pretzels with mustard, house salad, picnic pasta salad, homemade potato chips, homemade "TandyKakes" $27.99/pp (+$3.00/pp for gf mushroom "steak")

Potato Bar
(Build your own) choice of beef, turkey or vegan chili, baked potato with all the fixins: chopped bacon, sour cream, scallions, shredded cheese, broccoli, house salad, rolls, desserts $22.99/pp

Gyro Station
(Build your own) beef or shawarma chicken, lettuce, onion, tomato, tzatziki sauce, cucumber, feta, pita wrap, homemade chips, orzo salad, desserts $24.99/pp (+$3.00/pp for beef)

Backyard Barbeque
(Make your own) pulled bbq pork or pulled bbq chicken sliders, coleslaw, potato salad, brownies $19.99/pp (+$2.00/pp for gf/vegan spaghetti squash slider)

Snacks *(minimum 10 people)*

We can make any snack to fit your needs!

Soft Pretzel Station $6.99/pp
With mustard, cheese dip

Homemade Salsa & Guacamole *GF/V $8.99/pp
With homemade corn tortilla chips

Artisan Cheese Tray $10.99/pp
With seasonal accompaniments, add charcuterie (+$5pp)

Homemade Granola Bars/Protein Bars $4.99/pp

Homemade Trail Mix $6.99/pp

Fresh Vegetable Tray *GF $7.99/pp
With creamy peppercorn dip

Fresh Fruit Tray *GF/V $6.99/pp

Homemade Hummus with Pita $4.99/pp

Homemade Cookies & Bars $3.99/pp

Assortment of Famous YEU Bites $3.99/pp
**GF/V/Refined Sugar Free*

Mediterranean Tray $10.99/pp
With grilled veggies, feta, pita, dolmas, homemade hummus, olives

Conscious Confections $4.99/pp
A mix of our house made gluten free, dairy free, refined sugar free Snickers bites, Twix cups, & Almond Joy bites

Beverages

***HOT Beverages** (minimum 10 people)*
Our famous freshly ground coffee served with cream and sugars
Regular/Decaf $2.99/pp
Iced Cold Brew *(Comes with 2 types of milks & 1 syrup flavor)* $4.99/pp
Hot Tea $2.50/pp

Fresh Pressed Breakfast Juices
Orange, apple, cranberry, grapefruit $2.50/pp

Fresh Pressed Juices
ABC *apple, beet, carrot, lemon* $4.99/pp
ANEU Day *cucumber, apple, celery, spinach, kale* $4.99/pp
Anti-Inflammatory *orange, lemon, sweet potato, carrot, turmeric* $4.99/pp
Hydrator *cucumber, romaine, kale, celery, lime, coconut water* $4.99/pp
Morning Sea Breeze *orange, grapefruit, lemon, pineapple* $4.99/pp
Snap *orange, lemon, carrot* $4.99/pp
R-ANEU *(no fruit) celery, cucumber, kale, parsley, spinach, lemon, ginger, cayenne pepper* $4.99/pp

Homemade Iced Teas
Arnold Palmer *lemon, organic black tea, cane sugar* $2.99/pp
Hibiscus Mint (caffeine free) *organic hibiscus flower, peppermint* $2.99/pp
Unsweetened organic black tea $2.99/pp

Homemade Lemonades
Blueberry *blueberry, lemon, cane sugar* $2.99/pp
Classic *lemon, cane sugar* $2.99/pp
Ginger *lemon, ginger, cane sugar* $2.99/pp
Skinny *lemon, monkfruit sweetener* $2.99/pp
Watermelon *watermelon, lemon, cane sugar* $2.99/pp

COLD Beverages
Recyclable Aluminum Water Bottles $2.75/pp
Sparkling Water $2.00/pp
Assorted Soda $1.75/pp
Assorted Infused Waters $2.25/pp

Comfort Food Made Healthier. *Our mission at ANEU Kitchens is to serve our clients comfort food made healthier with the highest level of personal attention. With over 30 years of business behind the company, we promise to satisfy your every need.*

Elevated Ingredients. Exceptional Care. *We believe exceptional food begins with intentional choices. That's why all of our cold menu items are crafted entirely without seed oils —aside from select fried options, and all of our proteins are 100% antibiotic-free and ethically sourced. We thoughtfully select organic produce for every ingredient on the Dirty Dozen list, ensuring the cleanest, freshest ingredients in every dish we serve.*

Fully Customized, Allergy-Conscious Menus. *What truly sets us apart is our ability to create fully customized, allergy-conscious menus that never sacrifice taste or elegance. From gluten-free, vegan, and dairy-free to refined sugar-free, Kosher, and other specialized preferences — We can customize any order to meet your preferences and/or dietary needs.*

24 Hour Cancellation Policy on All Orders. *Our minimum for hot & cold catering is 10 guests. A delivery and set up charge of 15% will be added to catering orders during our normal business hours (Monday-Friday, 6am-3pm) and 20% after hours. All delivered catering orders include disposable plates, utensils, and napkins. We offer upgraded additions such as buffet signage, tablecloths, table and chair rentals, formal dinnerware, flowers & on-site staff.*

Please note: *We can accommodate same day orders! All product availability & pricing is subject to change.*

To place your order please call, email, or order online!

ANEU KITCHENS

Locations

1556 E. Lancaster Avenue | Paoli, PA 19301
Open 7 Days a Week!

1049 W. Lancaster Avenue | Bryn Mawr, PA 19010
Open 7 Days a Week!

Maurice Stephens House |
Valley Forge National Historical Park, PA 19301

8 Gladstone Ave | Margate City, NJ 08402

5501 West Ave | Ocean City, NJ 08226
Seasonal Hours

WWW.ANEUKITCHENS.COM
Follow us: @aneukitchens

Catering Menu

1556 E. Lancaster Avenue Paoli, PA 19301
610.251.9600x1
catering@aneukitchens.com
aneukitchens.com

Breakfast

Just Bagels
Assorted freshly baked bagels served with butter, plain cream cheese, preserves, peanut butter $4.99/pp

Just Pastries
An assortment of our mini homemade tea breads, pastries, seasonal scones, danishes, croissants $5.99/pp

Healthy Start
Individual parfaits with housemade granola, Greek vanilla-almond yogurt, fresh berries, homemade scones $10.99/pp (9oz)

Breakfast Sandwich
Egg and cheese with a variety of breakfast meats, breads, & ketchup $7.99/pp
(upgrade to burritos +$1.00/pp)

Traditional Breakfast
Scrambled eggs or veggie frittata, choice of breakfast meat, potatoes O'brien, ketchup, fresh fruit, homemade scones $19.99/pp
(+$4.99/pp for add on pancakes or French toast)

Lox and Bagels
Smoked salmon, hard boiled eggs, diced onions, diced tomatoes, capers served with cream cheese & bagels $19.99/pp

Vegan Energy Wrap
Peanut butter, banana, honey, granola in a whole wheat wrap $7.99/pp

Continental Breakfast
Assorted bagels, tea breads, pastries, scones served with butter, plain cream cheese, preserves $6.49/pp
Add fruit salad +$4.99/pp

Acai Bowl *GF/V
Topped with toasted coconut, sliced strawberries, homemade granola $12.99/pp (9oz)

Individual Crustless Quiche *GF
Choose from bacon cheddar, roasted veggie and feta or quiche Lorraine (bacon, swiss, scallions) served with our YEU bites $9.99/pp

Individually Sliced Quiche
Choose from bacon cheddar, roasted veggie and feta or quiche Lorraine (bacon, swiss, scallions) served with our YEU bites $9.99/pp

Overnight Oats
Choose from pb&j, almond joy or chef's special served with fruit salad $10.99/pp

Breakfast Add-Ons

Monkey Bread
(minimum 10 people)
Cream cheese frosting $6.99/pp

Mini Scones
Chef's selection $2.99/pp

Fresh Fruit Salad *GF/V
With seasonal berries $4.99/pp

Pancakes or French Toast
(minimum 10 people)
With syrup $4.99/pp

YEU Bites *GF/V
Chef's assortment $3.99/pp

Breakfast Meat
(minimum 10 people)
Choice of bacon, turkey sausage, sausage links, pork roll, scrapple $3.99/pp

Lunch Add-Ons

Pesto Pasta Salad *$3.99/pp*

Light & Lemony Orzo Salad *$3.99/pp*

Picnic Pasta *$3.99/pp*

Protein Pasta Salad *$3.99/pp*

Lemon Argula Bowtie Salad *$3.99/pp*

House or Caesar Salad *$4.00/pp*

Harvest Salad *GF *$4.99/pp*

Richard's Chicken Salad *GF *$5.99/pp*

Nancy's Tuna Salad *GF *$5.99/pp*

Citrus Edamame Quinoa Salad *GF *$4.99/pp*

Broccoli Salad *GF/V
Broccoli, cauliflower, red peppers, red onions, pistachios, craisins, sunflower seeds in a citrus vinaigrette $4.99/pp

Cold Lunch

Available as a buffet or individual bags for (+$2.00/pp). Ask about our allergy friendly meals: Gluten free/dairy free/nut free/keto/vegan

ANEU Lunch-Top Seller!
Assorted sandwiches/wraps, your choice of our Caesar, house, OR pasta salad, our famous homemade chips, and desserts
Include both salads (+$4.00/pp) $19.49/pp

Upgraded Cafe ANEU Lunch
Upgraded cafe ANEU lunch to include cafe sandwiches/wraps. your choice of our Caesar, house, OR pasta salad, our famous homemade chips, and desserts
Include both salads (+$4.00/pp) $20.49/pp

***Gluten Free ANEU Lunch**
Choice of one of our amazing ABF chicken salads, citrus quinoa, and our famous broccoli salad served with our homemade potato chips & GF cookie $24.49/pp

Standard ANEU Lunch
-Richard's Chicken Salad Wrap
-Tuna Salad Wrap
-Greek Goddess Wrap
-Chicken Caesar Wrap
-Ham and Swiss on Rye
-Turkey and Cheese on Multigrain

Upgraded Cafe ANEU Lunch
(+$1.00/pp)
-Ham and Brie with Apple on Rye
-California Turkey Cobb on Multigrain
-Caprese on Croissant
-Southwest Chicken Wrap
-Richard's Chicken Salad on Croissant
-Tuscan Eggplant Wrap

Want To Create Your Own ANEU Lunch Sandwich Assortment?
Choose from the following options for $22.49/pp

-Organic Egg Salad on Multigrain
-Mango Chicken Salad Wrap
-Roast Beef on Onion Roll
-Curried Chicken Salad Wrap
-Shrimp Salad Wrap
-Pesto Chicken Wrap

Vegetarian Options
Roasted Veggie · Tuscan Eggplant · Caprese · Greek Goddess

All Dressings Homemade / All Boar's Head Nitrate Free Deli Meat

Impress Package *(minimum 15 people)*
Assorted mini sandwiches, broccoli salad, homemade flour tortilla chips with spinach-tomato dip, cheese & veggie tray, desserts $25.99

Croissant Deluxe
Richard's chicken salad, caprese, roast beef, tuna salad, and ham & brie on our homemade croissants, served with your choice of our Caesar, house, OR pasta salad, our famous homemade chips, and desserts
Include both salads (+$4.00/pp) $22.99/pp

Specialty Hoagies
Includes traditional Italian, turkey, tuna, roast beef or vegetarian, served with your choice of your choice of our Caesar, house, OR pasta salad, our famous homemade chips, and desserts
Include both salads (+$4.00/pp) $21.99/pp

Just Sandwiches
Served with our homemade potato chips (standard sandwiches $13.49/pp, upgraded sandwiches $15.49)

Build your own sandwich and wrap tray *(minimum 15 people)*
Choice of 3 meats, sliced grilled chicken, Boar's head turkey, roast beef, ham, tuna salad or chicken salad with lettuce, tomato, onions, assorted cheeses, bread, croissants, wraps, condiments and your choice of our Caesar, house, OR pasta salad, our famous homemade chips, and desserts
Include both salads (+$4.00/pp) $24.99/pp

Soup $6.50/pp

Served with oyster crackers. Available as a soup and house salad package with rolls and dessert for $16.49/pp
(minimum 10 people)

CHOOSE FROM THE FOLLOWING

Tomato Bisque *GF/V
Chicken Noodle Soup
Broccoli Cheddar Soup *GF
Soup Du Jour

pp - Per Person **GF - Gluten Free* *V - Vegan*

Salad Stackers $22.99/pp

Available as individual bags only. All served with grilled chicken or can be upgraded to grilled shrimp OR roasted salmon for (+$5.00/pp). Served with rolls or homemade potato chips and desserts.

Ask about our allergy friendly meals: Gluten free/dairy free/nut free/keto/vegan

Cobb *GF
Romaine, bacon, hard boiled eggs, tomatoes, bleu cheese crumbles and dressing

Spinach *GF
Spinach, pickled red onion, bacon, tomato, hard boiled egg, avocado, citrus vinaigrette

Southwestern *GF
Field greens, black bean and corn salsa, cheddar jack cheese, avacado, fried tortilla strips, cilantro vinaigrette, corn

ANEU Signature *GF
Field greens, apples, pistachios, cran raisins, bleu cheese, strawberry vinaigrette

Arugula *GF
Arugula, tomatoes, pine nuts, parmesan, citrus vinaigrette

Chopped *GF
Chopped greens, red peppers, corn, chickpeas, red onions, cucumbers, feta cheese, citrus vinaigrette

Grilled Chicken Caesar
Romaine, grilled chicken, sourdough croutons, parmesan cheese, Caesar dressing

Greek *GF
Romaine, green peppers, tomatoes, olives, cucumbers, feta cheese, balsamic vinaigrette

Build Your Own Salad Bar
Spring mix, romaine, chickpeas, red pepper, red onion, cucumbers, carrots, tomatoes, feta, mixed cheese, croutons, grilled chicken, tuna salad, balsamic, ranch dressing 21.99/pp (minimum 15 ppl)

Upgraded BYO Salad Bar additional salad bar items:
Arugula, bacon, goat cheese, shrimp OR salmon, citrus vinaigrette 25.99/pp (buffet style only) (minimum 15 ppl)

Healthy Bowls $22.99/pp

Available as individual bags only. Served with rolls or homemade potato chips and desserts.

Sweet Potato Noodle Bowl *GF/V
Rice noodles, cabbage, red pepper, carrot, scallion, cucumber, radish, sweet potato, cilantro, chili lime vinaigrette

Chicken Farro Bowl (+$5.00/pp)
Italian chicken cutlet, farro, arugula, tomato, artichoke, pickled red onion, parmesan cheese, balsamic vinaigrette

Greek Quinoa Chicken Bowl *GF
Grilled chicken, romaine, feta, mixed olives, red pepper, red onion, tomato, cucumber, citrus vinaigrette

Taco Bowl *GF
Mexican rice, blackened chicken, lettuce, cheese, salsa, avocado, black bean and corn salsa

Trio Salad *can accommodate any dietary restriction*
An assortment of our famous salads and a great gluten free alternative. Our favorite is Richard's chicken, quinoa salad and broccoli salad

Firecracker Chicken Bowl (+$5.00/pp)
Firecracker chicken, superfood greens mix, red pepper, edamame, Mandarin oranges, cucumber, scallion, firecracker aioli, sesame seeds

Hot Sandwiches $21.99/pp

All served as build your own with rolls, homemade potato chips and desserts. Add a house salad or Caesar salad for (+$4.00/pp)
(minimum 10 people)

Chicken or Beef Cheesesteaks
Fried onions, ketchup

Hot Roast Beef
Provolone, horseradish aioli

Italian Chicken Cutlet
Arugula, roasted red pepper, pesto aioli

Eggplant Parmesan
Homemade eggplant parmesan

Mama's Meatballs
marinara sauce, sharp provolone cheese

Hot Turkey Sandwiches
Turkey jus

Sausage
Grilled peppers, onions

Hot and Simple $19.99/pp

Choice of Caesar or house salad and desserts
(minimum 10 people)

Pesto Pasta
With chicken and roasted veggies

Baked Ziti
With homemade mozzarella and ricotta cheese

Aneu Chicken and Pasta
Oven roasted tomatoes, spinach, truffle cream sauce +$2.00/pp

Arroz con Pollo *GF
Mexican chicken and rice, Monterey jack cheese

Ricotta Stuffed Shells
Homemade marinara

Eggplant Rollatini
Ricotta cheese, homemade marinara (make gluten free for +$2.99pp)

Mediterranean Chicken
Israeli couscous with olives, slivered almonds, oven-roasted tomatoes, white wine sauce

Pollo Rustica *GF
Turkey sausage, chicken, potatoes, red peppers, white wine garlic sauce

Spaghetti Squash Pad Thai *GF/V
Peanuts, scallions, carrots, onion +$2/pp (add chicken +$4.99/pp)

Mexican Chicken Quinoa Bake *GF
Grilled chicken & quinoa baked with black bean and corn salsa, cheese

French Onion Chicken
Caramelized onions

ANEU KITCHENS