

• COCKTAIL PARTY MENU •

• APPETIZER PLATTERS •

Artisanal Cheese Display with Assorted Crackers
Sliced Cured Meat Platter with Prosciutto, Sopressata, Genoa Salami & Marinated Olives
Fresh Tomato Bruschetta with Homemade Crostini
Baked Brie en Croute with Raspberry Sauce & Baguettes
Assorted Hummus Display with Pita Chips
Vegetable Crudit  with Creamy Ranch & Blue Cheese Dressing
Wild Rice Cakes with Duck Confit
Mini Beef Wellingtons
Warm Spinach Artichoke Dip with Homemade Tortilla Chips
Maine Lobster Salad with Citrus Chips
Chilled Jumbo Shrimp Cocktail with Lemon & Cocktail Sauce

• COLD PASSED HOR D'OEUVRES •

Salmon Tartare with Capers and Fresh Dill
Tuna Tartare on Cucumber Rounds
Tuna Tartare on Wonton Crisps
Shrimp & Guacamole Tortilla Cups
Lobster Salad in Puff Pastry
Caviar & Cr me Fraiche Tartlets
Smoked Salmon on Waffle Potato Crisp with Capers & Red Onion
Stuffed Salmon Roulade with Leeks on Pesto Pumpernickle
Sliced Tenderloin on Crostini with Horseradish Aioli
Pepper Crusted Carpaccio Wrapped Scallions
Stuffed Figs with Brie & Pomegranate
Beet Tartare in Endive
Burrata Crostini with Tomato & Pesto
Mozzarella, Tomato & Basil Skewers

• COCKTAIL PARTY MENU •

• HOT PASSED HOR D'OEUVRES •

Cilantro Lime Shrimp Skewers
Chicken or Vegetable Quesadillas
Mini Crab Cakes with Lemon Aioli
Teriyaki Beef Satay with Sweet Thai Chili Sauce
Mini Cocktail Franks with Classic Deli Mustard
Chicken Pot Stickers with a Ponzu Dipping Sauce
Greek Marinated Chicken Thighs on Skewers
Popcorn Chicken with Dipping Sauce
Wild Mushroom Ragout on Crisp Polenta Cake
Artichoke & Spinach Confit on Garlic Croustades
Goat Cheese Crostini with Olive Tapenade
Mini Chicken or Beef Empanadas
Stuffed Mini Meatballs with Marinara Sauce
Potato Croquets with Chorizo & Cheddar
Thick Cut Nueskis Bacon Strips with Maple Glaze
Pulled Pork & Cheddar Tortilla Cups
Pulled Chicken Tandoori with Yellow Lentil Puree in Tortilla Cup
Buffalo Chicken Meatballs with Bleu Cheese
Swedish Meatballs
Philly Cheese Steak Eggrolls
Pastrami Swiss Eggrolls
Sirloin Beef Cheese Sliders
Filet Mignon Sliders with Fried Onions & Horseradish Aioli
Lobster Mac & Cheese Bites
Grilled Cheese with Tomato Soup
Baked Spanakopita
Mini Beef, Chicken or Shrimp Tacos
Assorted Spring Rolls
Greek Marinated Baby Lamb Chops
Mini Potato or Sweet Potato Knish

CREATIVE STATIONS

• TACO/FAJITA/QUESADILLAS •

Marinated Chicken Breast | Marinated Skirt Steak
BBQ Pulled Pork | Cilantro Lime Shrimp

Served with: Spanish Style Rice

Toppings: Homemade Guacamole, Pico De Gallo,
Shredded Lettuce, Sautéed Onion, Pineapple Salsa,
Grilled Tri-Color Peppers, Shredded Cheese
Hard & Soft Taco Shells

• SLIDERS •

Hamburgers, Cheeseburgers, Marinated Chicken,
Pulled Pork, Portobello Mushroom or Lobster

Toppings: Lettuce, Tomato, Onions, Cheese, Pickles, Mushrooms

Condiments: Ketchup Mustard, Chipotle Mayo, BBQ Sauce
French Fries or Sweet Potato Fries

• CARVING STATION •

All Meats on cutting board under heat lamps and sliced to order

Prime Sirloin Roast with Horseradish Cream Sauce

Prime Rib Roast with Au Jus

Tenderloin of Beef Roast with Peppercorn Sauce

Herb Roasted Turkey Breast with Pan Gravy

Honey Baked Ham with Maple Honey Glaze

Roasted Pork Loin with Apple Sauce

• PASTA STATION •

Penne, Rigatoni, Farfalle, Linguine or Cheese Ravioli

Ala Vodka, Bolognese, Pesto, Alfredo or Marinara

Caesar Salad & Garlic Bread

CREATIVE STATIONS

• ICE CREAM SUNDAY STATION •

Vanilla or Chocolate Ice Cream

Ice Cream Cones

Fudge Brownies

TOPPINGS:

Rainbow Sprinkles, Chocolate Sprinkles, Oreo Crunches, M&Ms,
Maraschino Cherries, Strawberry Topping, Hot Fudge, Marshmallow Topping,
Whipped Cream, Caramel Walnuts

• BUILD YOUR OWN CANNOLI STATION •

Cannoli Shells & Cream

TOPPINGS:

Rainbow Sprinkles, Chocolate Sprinkles
Chocolate Syrup, Caramel Sauce, Candied Almonds

• DESSERTS •

Mini Chocolate Chip Cookies served with Milk Shooters

Crunchy Walnut Nutella Bites

Chocolate & White Chocolate Dipped Strawberries

Fresh Fruit Skewers

Seasonal Fruit Platter

Assorted Cookie & Brownie Platter

Apple Strudel

Lemon Bars

Italian Cheese Cake

Caramel Apple Tart

CATERING MENU

• SILVER PACKAGE •

CHOICE OF SALAD

Caesar Salad with Homemade Garlic Croutons

Garden Salad with Tomatoes, Cucumbers & Bell Peppers

Fresh Mozzarella Tomato Salad with Basil Vinaigrette

CHOICE OF THREE ENTREES

Grilled Marinated Sliced Flank Steak

Maple Bourbon Marinated Steak Tips

Korean BBQ Hanger Steak

Chicken Rollatini with Wild Mushrooms

Roasted Herb Crusted Half Chicken

Lemon Basil Marinated Chicken Breasts

Broiled Sole Oreganata

Baked Herb Crusted Cod

CHOICE OF TWO SIDES

Rosemary Roasted Potatoes

Bacon Red Bliss Potato Sautee

Cauliflower Oreganata

Sauteed Broccoli with Garlic and Oil

CATERING MENU

• GOLD PACKAGE •

CHOICE OF SALAD

Spinach Walnut Salad with warm Bacon Vinaigrette

Kale Salad with Cashews & Craisins

Greek Salad with Feta, Red Onions, Tomatoes & Olives

CHOICE OF THREE ENTREES

Grilled Sliced Maple Bourbon Filet Tips

Grilled Sliced Teriyaki Skirt Steak

Greek Marinated Chicken Breasts

Chicken Cacciatore

BBQ Baby Back Ribs

Grilled Cilantro Lime Shrimp

Poached Salmon with Lemon Dill Sauce

Grilled Swordfish with Sweet & Sour Chili Sauce

CHOICE OF TWO SIDES

Sauteed Garlic Broccoli Rabe

Roasted Squash Medley

Burnt Brussel Sprouts

Sauteed Spinach

CATERING MENU

• PLATINUM PACKAGE •

CHOICE OF SALAD

Watermelon with Mint & Feta

Roasted Beet Corn Salad

Baby Greens with Crumbled Bleu Cheese, Pears & Honey Toasted Walnuts

Arugula, Fresh Berries & Goat Cheese

CHOICE OF THREE ENTREES

Grilled Sliced Sirloin of Beef

Roasted Garlic Crusted Sliced Tenderloin

Baked Basil Crusted Chicken Breasts

Sauteed Breast of Chicken with Tomatoes, Artichoke Hearts & Olives

Chimichurri Roasted Loin Of Pork

Baked Shrimp Basilica

Grilled Mahi Mahi with Mango Salsa

Seared Yellow Fin Tuna Teriyaki with Wasabi Aioli

CHOICE OF TWO SIDES

Fingerling Potatoes

Wild Rice Pilaf

Green Beans Almondine

Assorted Burnt Vegetables