

HORS D'OEUVRES

HOT HORS D'OEUVRES

Poultry

BBQ Chicken – wrapped in bacon
Buffalo Chicken Meatball
Chicken & Cheese Quesadillas – with salsa
Chicken Saté – with teriyaki peanut sauce
Chicken Teriyaki Dumplings – with soy-ginger sauce
Coconut Chicken Skewers – with a orange marmalade dip
Grilled Lemon Basil Chicken – on a skewer with pesto sauce
Peking Duck Quesadillas – with duck sauce
Sesame Chicken Pieces – with honey mustard
Thai Chicken Skewer – with pineapple

Meat

† Grilled Baby Lamb Chops – with tzatziki
Asian Skirt Steak Saté
Franks in Pastry – with spicy mustard
Filet Wrapped in Bacon
Mini Beef Wellington – filet mignon in puff pastry with pâté;
served with mushroom dip
Mini Cheeseburger Sliders – with shallot Dijon relish
Pulled Pork – with coleslaw
Sweet and Sour Meatballs

Seafood

† Lobster and Crab Stuffed Cremini Mushrooms
† Mini Lump Crab Cakes – with traditional tartar sauce
Bacon Wrapped Scallops
California Rolls – with wasabi and ginger
Coconut Shrimp – with apricot mustard
Grilled Shrimp Skewers – with a mango lime dip
Lobster Quesadillas – with remoulade
Mini Crab Cakes – with remoulade sauce
Shrimp Pot Stickers – with soy-ginger sauce

Vegetarian

Brie en Filo with Raspberry – Brie cheese with raspberry jam
and almonds; wrapped in filo pastry
Fried Cheese Tortellini
Margherita Pizza Square
Milanese Risotto Balls
Mini Assorted Quiche – spinach, broccoli, and zucchini
Mini Brie Purses – with pecans and apricot chutney
Mini Spanakopita – spinach and feta in filo pastry
Mini Vegetable Spring Rolls – with soy-ginger sauce
Old Fashion Macaroni & Cheese Cups
Mushroom Mousse Stuffed Mushrooms
Vegetable and Cheese Quesadillas – with salsa
Yukon Gold Potato Pancakes – with apple cranberry sauce

COLD HORS D'OEUVRES

† Colossal Shrimp Cocktail
† Lobster Salad – served on Saltine cracker
Apricot Chutney Chicken Tartlets – in a cucumber cup
Cucumber Rounds – filled with a smoked salmon mousse
Deviled Eggs – filled with lemon and herbs
Grapes en Fromage – red grapes wrapped in cream cheese &
rolled in chopped nuts
Mini Tartlets – filled with goat cheese & roasted tomatoes
Red & Yellow Potatoes – bacon-scallion mousse
Shrimp Cocktail – with lemon garni
Tomato Basil Bruschetta Cups

†† Sesame Seared Tuna – on a mini rice cracker with wasabi dip
Asparagus Wrapped in Provolone and Prosciutto
Caprese Skewers – tomato and fresh mozzarella with a
balsamic glaze
Endive – filled with creamy blue cheese and honey glazed
walnuts
Filet Mignon en Croute – sliced filet mignon on a petit toast
with horseradish sauce
Smoked Salmon with Dill & Crème Fraiche – served on a
toasted herb pumpernickel rounds

STATIONARY ITEMS

Fresh Crudité Basket – fresh seasonal vegetables with homemade buttermilk ranch dip or fresh spinach dip
Vegetable and Cheese Platter – with spinach dip, fresh vegetables and an assortment of cheese; served with crackers
Assorted Imported Cheese Platter – displayed with strawberries and grapes; served with crackers
Traditional Antipasto Platter – assorted imported cheeses and Italian meats arranged with a variety of marinated vegetables;
accompanied by assorted breads
Assorted Canapé Platter – zucchini cups, stuffed new potatoes, mozzarella rollatini, grapes in formage, asparagus wrapped
with provolone & prosciutto
Brie en Croute – French Brie topped with blueberries & almonds, cherries & pecans, or apricot chutney & almonds; wrapped in
puff pastry and served with homemade toasts
Seven Layer Mexican Dip – served with tricolor tortilla chips
Chick Pea Dip & Homemade Pita Toasts – presented in a basket
Hot Spinach and Artichoke Bread Bowl – with bagel chips

ENTRÉE SELECTIONS

Poultry

- Tuscan Roasted Chicken** – pan roasted chicken with rosemary & herbs in a red wine & herb reduction
- French Chicken Breast** – stuffed with smoked mozzarella, spinach, and herbs in a white wine rosemary sauce
- †**Grilled Duck Breast** – with cranberries in a sherry cream sauce
- Chicken Marsala** – sautéed chicken scallopine in a mushroom sauce
- Chicken Piccata** – sautéed chicken scallopine in a white wine & lemon sauce
- Chicken Chasseur** – sliced chicken breast sautéed with tomatoes and mushrooms in a light brown sauce
- Chicken Saltimbocca** – chicken scaloppini topped with prosciutto, spinach, and cheese in a white wine & lemon sauce
- Chicken Cordon Bleu** – with wild mushroom sauce
- Lemon Oregano Chicken** – roasted, chicken with lemon & oregano
- Chicken Wellington** – chicken breast rubbed with Mushroom pâté and wrapped in puff pastry, served with sauce de château

Lamb & Pork

- †**Roast Rack of Lamb** – Dijon and herb crusted with sauce de château
- Roasted Boneless Leg of Lamb** – with a port wine demi-glaze
- Stuffed Pork Loin** – with sausage, spinach & herbs, and smoked mozzarella; served with a wild mushroom sauce
- Spiral Sliced Ham** – with apricot chutney and a brown sugar glaze
- Peppercorn Crusted Pork Tenderloin** – with a peppercorn sauce
- Braised Baby Back Ribs** – with thousand-spice Chinese barbeque sauce
- Citrus Marinated Pork Tenderloins** – sliced tableside
- Pork Cutlet Milanese** – breaded pork cutlet with broccoli, tomatoes, Gorgonzola cheese, red onions, and balsamic vinaigrette

Seafood

- Baked Sole** – with a lemon parsley sauce
- Stuffed Sole Florentine** – baked filet of sole stuffed with spinach and cheese in a tomato dill sauce
- †**Grilled Halibut or Chilean Sea Bass** – with soy ginger broth
- †**Grilled Tuna or Swordfish Steak** – with a fresh tomato, cucumber, and cilantro salsa
- †**Jumbo Shrimp Stuffed with Crab** – with lobster bisque sauce
- Grilled Salmon Filet** – marinated in extra virgin olive oil & lemon
- Roasted Salmon Filet** – with mustard, tarragon, & chive sauce
- Herb Coated Tilapia** – with fresh lime wedges
- †**Broiled Lobster Tail** – with herb butter
- Mediterranean Salmon** – with sliced tomatoes & grilled onions in a lemon dill sauce
- Traditional Shrimp Scampi** – with white wine, lemon, and garlic
- Asian Grilled Salmon** – grilled salmon filet with teriyaki, scallions sesame seeds and pickled ginger

Beef & Veal

- †**Roasted Filet Mignon** – with wild mushroom or Béarnaise sauce
- Grilled London Broil** – with mushrooms Bordelaise
- Asian Marinated Grilled Skirt Steak**
- †**Beef Wellington** – filet mignon rubbed with pâté and wrapped in puff pastry, served with sauce de château
- †**Beef Tenderloin** – with a garlic and Dijon rub, served with a horseradish cream sauce
- †**Beef Mignonettes au Poivre** – in a brandy cream sauce
- Veal Piccata** – in a white wine & lemon sauce
- Veal Cutlet Milanese** – breaded veal cutlet topped with chopped tomatoes and mozzarella
- Peppercorn Crusted Black Angus Eye Round** – with a wild mushroom sauce
- Veal Saltimbocca** – veal scallopine topped with prosciutto, spinach, and cheese in a white wine & lemon sauce
- Slow Braised Beef Brisket**

Room Temperature Entrees

- †**Beef Tenderloin** – with a garlic and Dijon rub, served with a horseradish cream sauce
- Grilled London Broil** – Sliced and served with a horseradish cream sauce
- Mediterranean Grilled Chicken Breast** – served on a bed of grilled vegetables with a white balsamic vinaigrette
- Grilled Chicken Milanese** – Grilled chicken cutlet topped with chopped tomatoes and mozzarella
- Asian Marinated Grilled Chicken Breast** – served on a bed of steamed broccoli and red peppers with a sesame-orange dip
- †**Poached Lobster Tail Platter** – with an assortment of dipping sauces
- Honey Lime Grilled Salmon** – with fresh pineapple and mango garnish
- †**Cilantro Lime Grilled Colossal Shrimp** – with cilantro mayo
- †**Sesame Seared Tuna** – sliced on a bed of Asian greens with wasabi, pickled ginger, and sesame-orange vinaigrette
- †**Shrimp Tower** – Colossal Shrimp displayed and garnished on a tower with lemons and assorted dipping sauces
- ††**Chilled Seafood Display** – chilled lobster tails, jumbo shrimp, littleneck clams, and oysters; served with a variety of sauces

SALADS

Chopped Salad

mixed field greens with chopped tomatoes, cucumbers, shredded carrots, and black olives

Spinach Salad

baby spinach, red onions, mushrooms, bacon, and Tuscan croutons; served with an orange-sesame dressing

Tri-Color Salad

radicchio, arugula, shaved Parmesan, and endive; served with a red wine vinaigrette

Culinary Salad

with roasted pears, toasted walnuts, endive, cherry tomatoes, and Gorgonzola cheese; served with a balsamic vinaigrette

Baby Field Greens

with mandarin oranges, caramelized pecans, and goat cheese; served with a raspberry vinaigrette

Spring Greens

mixed red leaf, romaine, and radicchio with cherry tomatoes and endive

Traditional Caesar Salad

hearts of romaine lettuce with shaved parmesan and homemade croutons; served with Caesar dressing

Milanese Salad

chopped romaine, tomatoes, red onions, and mozzarella; served with a pesto vinaigrette

Dressings

**Balsamic Vinaigrette · Honey Mustard · Poppy Seed
Balsamic & Gorgonzola · Caesar · Blue Cheese
Buttermilk Ranch · Oil & Vinegar · Orange-Sesame
Sesame-Soy · Cilantro & Lime · Raspberry Vinaigrette
Pesto Vinaigrette · Roasted Red Pepper Vinaigrette
Red Wine Vinaigrette · Red Wine & Honey Vinaigrette**

PASTAS

Penne alla Vodka

prosciutto and sundried tomatoes in a tomato cream sauce

Penne with Grilled Chicken and Baby Spinach

in an oil & garlic sauce

Rigatoni with Sweet Sausage & Roasted Peppers

Pomodoro sauce

Baby Shrimp and Broccoli

in a tomato cream sauce

Broccoli Rabe and Sausage

sautéed broccoli rabe and sausage in an oil & garlic sauce; served over rigatoni

Tortellini Pomodoro

cheese tortellini in a fresh tomato sauce

Wild Mushroom Fettuccine

ribbon-shaped pasta in a wild mushroom cream sauce

Pasta Primavera

mixed seasonal vegetables over fusilli in oil & garlic sauce or pomodoro sauce

Penne with Spinach and Cherry Tomatoes

in a Gorgonzola cream sauce

Penne with Escarole and white beans

in oil & garlic sauce

Bowties in a Spicy Sausage Cream Sauce

Crumbled hot sausage and roasted peppers in a cream sauce

ACCOMPANIMENTS

Vegetables

Mixed Vegetables

zucchini, yellow squash, red peppers, and baby carrots dressed with oil & garlic

Steamed Asparagus

with shallots & herbs

Vegetable Medley

broccoli, cauliflower, and carrots

Green Beans with sautéed mushrooms & herbs, or walnuts

Sautéed Snow Peas and Shaved Carrots

Sautéed Broccoli Rabe

with roasted garlic and fire roasted red peppers

Creamed Spinach

Grilled Seasonal Vegetables

Sautéed Baby Spinach

with garlic & herbs

Grilled Baby Bok Choy with ginger and water chestnuts

^m *Item is raw.*

^{*} *Item is cooked to order.*

Consuming raw or undercooked meat, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

[†] *Item not included in base packages. Priced to market.*

Potatoes & Rice

Roasted Red Bliss or Yukon Gold Potatoes

with garlic & herbs

Potatoes Boulangère

sliced potatoes with sautéed onions, cheese, herbs, and chicken broth

Yukon Gold Potato Rosettes

rosettes of garlic mashed Yukon gold potatoes

Twice Baked Potatoes

with cheddar cheese

Tuscan Roasted Red & Yellow New Potatoes

in olive oil & herbs

Garlic Mashed Potatoes

Yukon gold mashed potatoes with roasted garlic

Whipped Sweet Potatoes

White & Wild Rice Pilaf

White & Wild Rice

with cranberries and pecans

Rice Pilaf Milanese

with saffron and Parmesan cheese

DESSERTS

Assorted Cookie Platter – a selection of bakery fresh cookies made by our bakers

Fresh Fruit Platter – cantaloupe, honey dew, pineapple, strawberries, grapes; served with raspberry sauce

Sheet Cakes, Specialty Cakes & Pastries – custom

Hand Dipped Chocolate Strawberries – in white & milk chocolate