

# HORS D'OEUVRES

## HOT HORS D'OEUVRES

### Poultry

**Asiago Chicken Blossom**  
**BBQ Chicken** – wrapped in bacon  
**Buffalo Chicken Blossom**  
**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  
**Caramel Apple Walnut Goat Cheese Purse**  
**Edamame Dumpling** with sesame ginger  
**Fried Cheese Tortellini** with marinara  
**Margherita Pizza Square**  
**Milanese Risotto Balls** with marinara  
**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 Platter** – fresh seasonal vegetables with homemade buttermilk ranch or spinach dip in a bread bowl  
**Crudité 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 fromage, asparagus wrapped with provolone & prosciutto  
**Brie en Croute** – French Brie topped with raspberries & almonds, 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

### **Baby Field Greens**

with roasted pears, toasted walnuts, endive, cherry tomatoes; served with a balsamic gorgonzola vinaigrette

### **Culinary Salad**

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

<sup>m</sup> *Item is raw.*

<sup>\*</sup> *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.*

<sup>†</sup> *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

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

**Sheet Cakes, Specialty Cakes & Pastries**

**Hand Dipped Chocolate Strawberries** – in white & milk chocolate