

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 an 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
Goat Cheese Fig & Prosciutto Fillo Purse

Seafood

† **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
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 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 formage, 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
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

Lamb & Pork

†Roast Rack of Lamb – Dijon and herb crusted with sauce de château
Roasted Boneless Leg of Lamb – with a port wine demi-glace
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

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
Veal Piccata – (8 portion minimum) in a white wine & lemon sauce
Veal Cutlet Milanese – (8 portion minimum) breaded veal cutlet topped with chopped tomatoes and mozzarella
Peppercorn Crusted Black Angus Eye Round – with a wild mushroom sauce
Veal Saltimbocca – (8 portion minimum) 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, sundried tomato, cucumbers, shredded carrots, and black olives

Spinach Salad

baby spinach, red onion, mushrooms, bacon, and dried cranberries; 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

California Field 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

[‡] *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, Blondie & Brownie Platter

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