



Displays

Premium Cheese Board

Wheels and wedges of artisan cheeses displayed with crackers and a fruit garnish

Mediterranean Display

Bruschetta, hummus, Italian smoked meats, marinated olives, toasted pitas and sliced baguettes

Hand Cut Fruit and Whole Berries

Fresh cut fruit and berries, served in a flowing cascade

Fresh Crab and Shrimp Dip

Warm crab and shrimp dip, served with tri-color tortilla chips, pita chips and toasted baguettes

Crudités of Fresh Vegetables and Warm Vegetable Dip

Fresh garden vegetables served with a creamy herbed dip and a choice of Spinach or Artichoke Dip

Poached Shrimp and Smoked Salmon

Cold shrimp served with cocktail sauce and a lemon garnish; Smoked Salmon served with baguettes and an herb cheese

Appetizers

Mini Crab Cake

Sweet jumbo lump cake pan fried, served with Cajun aioli

Sesame Tuna

Black and White sesame seeds encrusted on sushi grade ahi tuna, presented on a knotted skewer

Coconut Shrimp

Tender shrimp in mild coconut batter, served golden brown with a Thai sweet chili dipping sauce

Shrimp Glass

Jumbo cocktail shrimp served in a mini shot with cocktail sauce and lemon garnish

Seared Scallops

Pan seared sea scallops, served in a Japanese soup spoon with a chili citrus glaze

Bacon Wrapped Scallops

Crispy apple wood smoked bacon wrapped around a succulent scallop and skewered

Chicken Sate'

Marinated grilled chicken tenders, served with a peanut dipping sauce

Chicken and Wood Ear Chopsticks

Delicious chicken and wood ear mushrooms flavored with spices, rolled into a chopstick shaped spring roll

Chicken Quesadilla Cornucopia

Spicy chicken and vegetables with Mexican herbs and spices rolled in a thin tortilla shell horn, served with a spicy tomato salsa

Hibachi Beef Rolls

Thin sliced beef wrapped around julienne vegetables, skewered and accompanied with a scallion soy dipping sauce

Grilled Sirloin Sate'

Marinated sirloin, seared and served with a spicy peanut sauce

Mini Beef Wellington

Flaky puff pastry filled with tender beef and wild mushroom duxelle

Lemon and Rosemary Rubbed Baby Lamb Chops

Grilled and accompanied with a lemon honey drizzle

Crispy Asparagus and Asiago

Asparagus tips combined with a seasoned blend of sharp asiago, wrapped in flaky phyllo

Raspberry and Brie

Buttery soft brie cheese, sweet raspberries and chopped almonds wrapped in flaky phyllo

Crispy Artichoke

Artichoke heart with cheeses baked to perfection

Spanikopita

Crispy phyllo filled with tender spinach and feta

Vegetarian Spring Roll

Thai style mini roll with sweet chili dipping sauce

Baked Stuffed Mushroom Caps

Button mushroom caps filled with vegetables and fontina cheese

Bella Flora

Fontina cheese with portabella mushroom and sundried tomato in a pastry cup

Anti-Pasto Skewer

Sundried tomato, olive, mozzarella cheese, and artichoke on a skewer

Salads

Classic Caesar

Fresh romaine tossed with parmesan croutons, grated parmesan cheese, grape tomatoes, and a parmesan crisp finished with an herbed Caesar dressing

Mandarin Orange and Mixed Baby Greens

Tender greens, served with toasted sliced almonds, crumbled gorgonzola, sun dried cranberries, mandarin orange segments and finished with raspberry vinaigrette

Apple and Mixed Baby Green

Tender greens, served with honey walnut, creamy feta, dried cherries, sliced granny smith apples and finished with apple cider vinaigrette

Citrus Spinach Salad

Fresh spinach with sliced mushrooms, chopped bacon, red onions and citrus segments, finished with a sweet poppy seed vinaigrette

Classic Caprese

Fresh buffalo mozzarella layered with red and yellow beefsteak tomatoes with fresh basil, drizzled with aged balsamic vinaigrette and extra virgin olive oil

Buffet Dinner Entrées

Chef Carved Tenderloin of Beef

Herb rubbed tenderloin of beef, grilled and sliced, served with a rich demi glace

Petit Filets of Beef

Center cut tenderloin of beef, sauced with a rich demi glace

Sliced London Broil

Sliced beef served with sautéed mushrooms and a demi glace

Dry Rubbed Charcoal Grilled Sliced Strip Steak

Accompanied with grilled sweet peppers and onions

Dry Rubbed Double Cut Pork Chop

Served with a bourbon barbeque sauce

Marinated Grilled Pork Tenderloin

Served with balsamic glazed sweet peppers

Roasted Rack of Lamb

Accompanied with a honey lemon drizzle with fresh rosemary and garlic

Rosemary Lemon Roasted Chicken

French Cut breast of chicken with sliced lemon, fresh rosemary, olive oil

Chicken Breast Florencia

Tender grilled chicken breast stuffed with spinach, herbs and cheese, finished with a herbed cream sauce

Chicken Marsala

Tender sautéed boneless breast of chicken, finished with a mushroom Marsala sauce

Orange Honey Glazed Salmon

Pan-seared fillet of salmon, brushed with an orange blossom and marmalade

Tri Colored Crusted Tilapia

Flaky tilapia topped with tri color tortilla strips and baked to perfection and served with a roasted red pepper cream sauce

Mahi Mahi

Lime marinated fresh grilled Mahi Mahi, topped with a mango pineapple relish with cilantro

Chilean Sea Bass

Pan seared Sea bass, topped with fresh tomato and basil relish

Plated Dinner Entrées

Center Cut Beef Tenderloin

Served with a mushroom ragu and demi glace along with smashed red skin potatoes and grilled asparagus and carrots

Center Cut Beef Tenderloin Brushed with Ginger Teriyaki Glaze
With sautéed shiitake mushrooms, jasmine rice and sautéed sweet peppers

Roasted Chicken

Served with a rich pan sauce accompanied with smashed white beans with truffle oil, fresh thyme, and broccoli florets and carrots

Stuffed Chicken Breast

Stuffed with spinach and cheese on top of orzo pasta with grilled zucchini

Chicken Marsala

Tender sautéed boneless breast of chicken, finished with a mushroom Marsala sauce and served with roasted fingerlings and mixed vegetables

Marinated Grilled Lamb Chops

With roasted new potatoes and mixed grilled vegetables

Citrus Glazed Salmon

Served on top of wild rice and grilled asparagus

Tri Colored Crusted Tilapia

Served with roasted new potatoes and sautéed mixed vegetables

Mahi Mahi

With a mango pineapple relish, served with rice pilaf and sautéed mixed vegetables

Chilean Sea Bass

On a bed of orzo pasta with arugula and sundried tomatoes with a fresh tomato and basil relish

Dual Plated Entrées

Grilled Beef Filet paired with Jumbo Lump Crab Cake

Topped with roasted pepper remoulade and accompanied with smashed potatoes and grilled asparagus

Grilled Beef Filet and Chilean Sea Bass

With tomato relish on a bed of orzo pasta

Grilled Beef Filet and Roasted Chicken Breast

With smashed potatoes and mixed grilled vegetables

Catering Pricing

Buffet Dinner Option 1

2 displays
4 passed appetizers
Buffet salad
1 Meat
1 Starch
1 Vegetable

\$50 per guest plus 5% tax and 15% service charge
Add second meat choice \$12/ per guest

Buffet Dinner Option 2

3 Displays
5 Appetizers
Plated Salad
2 Meats
1 Starch
1 Vegetable
1 Pasta or Rice

\$65 per guest plus 5% tax and 15% service charge

Buffet Dinner Option 3

4 Displays
5 Appetizers
Plated Salad
3 Meats
1 Starch
1 Vegetable
1 Pasta or Rice

\$75 per guest plus 5% tax and 15% service charge

Plated Dinner

(Pricing is the same for "choice of" and single/dual plated)

3 Displays

5 Appetizers

Plated Salad

Plated Entrée with accompanying sides

\$75 per guest plus 5% tax and 15% service charge

Kids Meals, \$12.95

Crispy chicken tenders with creamy macaroni and cheese
With grilled carrots, fresh green and red grapes and fresh baked cookies

Vendor Meals: First 5 vendors are free, any additional vendors are \$20/ per person

Price per guest to include appropriate staffing, standard china, glassware, and flatware
All linens will be rented and charged to client

Sales Information

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