



~Catering Menu~

Stations

12 person Minimum

Cheese & Antipasto

Assorted cheeses & cured meats accompanied by fresh & dried fruits, nuts, crackers and French baguette

Vegetable Crudité

Fresh seasonal vegetables accompanied by any 2 dips: hummus, green goddess dressing, spicy white bean avocado dip, or classic ranch

Grazin Station

Assorted cheeses & cured meats, fresh seasonal vegetables accompanied by hummus, green goddess dressing, spicy white bean avocado dip, & classic ranch

Raw Bar ^{MP}

Shrimp, clams, oysters, king crab legs accompanied by mignonettes, cocktail sauce, chipotle crème, and fresh lemon

Shrimp Station

Poached & grilled shrimp accompanied by chipotle crème, cocktail sauce, or green goddess dressing

Satay Station

*Satay: chicken, beef, vegetable, shrimp, duck, & pork
Toppings: chimichurri, spicy peanut, tzatziki, sweet chili thai, soy dipping, harissa, cherry sauce
Toppings: cucumber relish, seasonal fruit relish, toasted coconut, toasted peanuts, chopped cilantro*

Bruschetta Station

French baguette accompanied by classic tomato bruschetta topping, ricotta cheese, sundried tomatoes, & a white bean bruschetta topping

Dipping Station

Black bean salsa, guacamole, hummus, artichoke dip & buffalo chicken dip accompanied by tortilla chips, homemade pita chips

Mac & Cheese Station

*Classic mac & cheese and Gruyere mac & cheese
Toppings: bacon, buffalo chicken, roasted tomatoes, cheddar, gruyere, blue cheese, scallion, diced celery, broccoli, hot sauce*

Mashed Potato Bar

*Sweet potatoes & white potatoes
Toppings: brown gravy, cheese sauce, creamed corn, diced ham, bacon, scallion, sour cream, cheddar cheese, blue cheese, broccoli, caramelized onion, caramelized apples, marshmallow topping, cinnamon sugar, candied pecans*

Pretzel Bar

*Plain pretzels, cheese pretzels, cinnamon pretzels & pretzel dogs
Dips: lager cheese, bacon jalapeno jam, nacho cheese, spicy horseradish mustard, honey mustard, siracha sauce, vanilla icing, Nutella, cream cheese*

Nacho Station

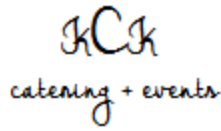
*Assorted chips
Toppings: beef chili, pulled pork, bean chili, cheese sauce, guacamole, sour cream, salsa, Monterey jack cheese, pickled jalapeno, diced onion, diced tomato, shredded lettuce*

Mexican Station

Beef empanadas, chicken tacos, guacamole, salsa & chips

Italian Station

Seasonal ravioli, penne vodka, mini meatballs, seasonal flatbread, tomato basil mozzarella skewers



Passed Hors D'Oeuvres
2 Doz. Minimum per Item

Vegetarian

Blue Cheese, Pear, Honey Butter & Walnut Blini seasonal
Figs in a Blanket Stuffed w. Blue Cheese
Polenta w. Tomato Jam & Goat Cheese
Avocado Basil Mousse Stuffed Tomatoes
Mini Corn Blini with Guacamole seasonal
Roasted Tomato Pesto Galette w. Ricotta Salata
Vegetable Spring Roll w. Spicy Peanut Sauce
Baby Potatoes with Crème Fraîche topped with Caviar
Parmesan Risotto Cakes with Asparagus, Mushrooms or
Butternut Squash seasonal
Mozzarella, Basil, and Sundried Tomato Skewers with a
Balsamic Glaze
Watermelon Radish with Herb Cream
Deviled Quail Eggs
Beet & Candied Kumquats with Herb Goat Cheese

Seafood

Crab Cakes topped w. Lemon Caper Aioli or Chipotle Crème
Shrimp Cocktail Shooter
Asian BBQ Shrimp
Tuna & Avocado Tartare in Mini Seaweed Cup
Seafood Ceviche in Mini Shooter
Smoked Salmon, & Lemon Crème Fraîche topped w. Caviar
on Mini Blini
Shrimp, Mango & Avocado Spring Roll w. Sweet Chili
Dipping Sauce seasonal
Tandoori Shrimp Skewer with Pineapple Chutney
Bacon Wrapped Scallops with Lemon Beurre Blanc

Simple Buffet

- Salad
- Entrée
- Side
- Dessert platter: brownies, cookies & bars

Double Entree Buffet

- Salad
- 2 Entrées
- 2 Sides
- Dessert platter: brownies, cookies & bars

Poultry

Curry Chicken and Potato Puff
Chicken Satay w. Spicy Peanut Dipping Sauce
Asian Chicken Meatballs w. Daikon Carrot Slaw
Jerk Chicken and Plantains
Chicken and Artichoke Scampi Skewers
Chipotle Chicken Tostado topped w. Guacamole
Orange Chipotle Chicken Drumettes
Chicken & Waffles w. Honey Butter and Hot Sauce
Peking Duck Pancakes w. Scallion & Cucumber
Duck Taco Confit

Beef

Lamb Brochettes topped w. Mint Pesto
Beef Rumaki w. Bourbon Sauce
Chimichurri Meatballs
Beef Negamaki w. Soy Ginger Dipping Sauce
Beef & Sherrie Mushrooms in Phyllo Cups
Spicy Lamb Kofta topped w. Tzatziki
Prosciutto, Pear & Blue Cheese Cigar Roll-ups
Classic Cocktail Hotdog
Bourbon Glazed Meatballs
Lemon Grass Beef w. a Mango Cucumber Slaw
Bacon Wrapped Dates stuffed with Parmesan
Filet & Blue Cheese Bites w. Balsamic Glaze
Chipotle Maple Candied Bacon Swizzle Stick

Classic Buffet

- Salad
- Entrée
- 2 Sides
- Dessert platter: brownies, cookies & bars

Buffet Packages
10 person Minimum



Salad

Garden Salad

Accompanied by a lemon vinaigrette

Arugula & Fig

gorgonzola, marinated figs accompanied by mustard vinaigrette

Caesar Salad

With fresh croutons & parmesan cheese

Spinach Salad

With bacon & blue cheese accompanied by Caesar dressing

Kale & Brussel Sprout Salad

parmesan, & toasted almonds tossed in a Dijon vinaigrette

Radish & Watercress salad

Tossed in a Dijon vinaigrette

Entrees

Vegetarian

Pasta Primavera w. seasonal vegetables

Moroccan Curry w. vegetables & chickpeas

Wild Rice Cakes w. a Vegetable Ragu

Ratatouille w. Orecchiette

Farfalle Pasta w. mushrooms, asparagus, & hazelnuts in a mascarpone cream sauce

Poultry

Grilled Lemon & Herb Chicken

Lemon Chicken Picatta w. Artichokes

Pan Roasted Chicken w. Tomatoes & Herbs

Roasted Saffron Chicken w. Hazelnut Drizzle

Pan Seared Chicken in Champagne Mushroom Cream Sauce

Tomato Sherry Butter Chicken

Chard and Wild Mushroom stuffed Chicken Breast w.

Mushroom Marsala Sauce

Moroccan Chicken

Seafood

Tilapia in Lemon Butter Sauce

Sauteed Shrimp Scampi over Angel Hair Pasta

Miso Glazed Cod

Sesame Salmon w. a Wasabi Ponzu Sauce

Poached Salmon w. Yogurt Dill Sauce

Orange Chipotle Maple Glazed Salmon

Kentucky Bourbon Glazed Halibut

Halibut w. Tomato Caper Artichoke Tamponade

Stuffed Flounder w. Crab Stuffing & Lemon Truffle Beurre

Blanc

Beef

Beef Bourguignon

Beef Tips w. Mushroom Gravy

BBQ Brisket

Korean Short Ribs

Grilled Lemon Grass Flank Steak

Garlic & Herb Filet w. Chimichurri & Horseradish Crème or

Blue Cheese Butter

Herb & Garlic Roast Beef w. Sherry Mushrooms

Wine Braised Brisket w. Caramelized Pearl Onion & Apricot

Sides

Vegetables

Seasonal Roasted Vegetables

Sauteed Green Beans w. Fresh Lemon Zest

Garlic Parmesan Roasted Cauliflower & Broccoli

Parmesan Squash & Tomato Tian

Maple Glazed Roasted Brussel Sprouts w. Pancetta

Starch

Roasted Potatoes w. Garlic & Fresh Herbs

Rice Pilaf

Couscous

Mashed Potatoes

Potato Gratin

Chipotle Maple Mashed Sweet Potatoes



Dessert

Mini Profiteroles
Pistachio Raspberry Petit Fours
Raspberry Meringue Rosettes
Chai Tea Madeline's
Peanut Butter Chocolate Mousse Cups
Pink Champagne Marshmallows
Vanilla Bean Panna Cotta Spoons
Kahlua Truffles
French Macarons
Le Bete Noir Bites
Custom Designed Sugar Cookies
Raspberry or Lemon Meringue Shortbread Bites
Blueberry Tea Cakes
Milk & Cookie Shooters
Donut & Espresso Shooters
Dunk-a-roos

Lemon Bar Bites
Assorted Brownie Bites
Assorted Cookie
Raspberry Bar Bites
Apricot Almond Bar Bites
Salted Caramel Tartlets
Spiced Apple Tartlets
Fruit Tartlets
Chocolate Tartlets
Chocolate Bourbon Pecan Tartlets
Mini Cupcakes
Full Size Cupcakes
Caramel Cheesecake Bites
Banana Caramel Cream Shooters
Salted Butterscotch Mousse Shooters
Lemon Meringue Shooters
Pumpkin Pie Shooters
Blueberry Cheesecake Shooters

Dessert Stations

Donut Wall

Assorted donuts. Includes donut wall and donut pegs

Caramel Apple Dipping Station

Topping: caramel, sprinkles, chocolate chips, marshmallows

Candy Bar

Assorted candy

S'mores Station

Includes sterno roasting station & roasting sticks

Mini Pie Bar

Assorted pies accompanied by vanilla ice cream