

Breakfast/Brunch

Bagel Pantry: includes 25 freshly baked assorted Bagels, Continental butter chips, Philadelphia Cream Cheese, and two homemade Preserves

From the Bakery: includes 3 each of Blueberry, Bran, Corn and Coconut Muffins, 1 loaf of Zucchini bread, 1 loaf of Banana Nut bread, 12 Buttery Croissants all accompanied by our freshly made Honey Cinnamon Butter, Lemon curd, and two homemade Preserves

Granola and Yogurt: including a variety of mix in's...toasted coconut, golden and black raisins, dried cranberries and apricots, strawberries, cantaloupe, and grapes

Breakfast Virgin Bar: We will supply all condiments, juices, and mixes for each specialty drink you choose, you just provide the alcohol. Choose from Sangria, Bellini's, Mimosa's, or any special drink you can think of

Three pounds of Smoked Salmon: accompanied by lemon wedges, capers, sliced red onions, seedless cucumbers, and freshly made dill crème fraîche served with assorted cocktail breads, 2 dozen mini bagels, Philadelphia Cream Cheese, and fresh Sweet butter

May We Suggest: a smoked fish platter including sable, trout, tuna, or white fish
Requires two weeks advance notice

Our Distinctive Selection of Cheese's: includes 5 pounds of Sharp Vermont Cheddar, Jarlsberg, Havarti, and a mini Brie wheel and accompanied by our freshly made Port Wine honey dip and raspberry preserves, seedless grapes, strawberries, kiwi seasonal berries and an assorted cracker basket...all displayed on a wooden cutting board

Fresh Fruit Display: featuring 8 pounds of seasonal fresh melons, pineapple, strawberries, grapes, citrus, and kiwi.....watermelon, mango, berries and papaya in season.

Our divine Hardwood smoked Ham: 8 pounds served with petite cocktail breads, horse radish, and accompanied by our home made honey mustard and pineapple salsa

Applewood smoked Turkey breast: 8 pounds served with petite cocktail breads, mayonnaise, and Russian dressing and homemade Orange Cranberry relish

Sliced Roast Beef: 8 pounds served with petite cocktail breads, horseradish and homemade Bruschetta

Assorted Deli Platter: 3 pounds CAB Rare Roast Beef, 3 pounds Applewood Smoked Turkey Breast, 3 pounds Hardwood Smoked Ham, 2 pounds Genoa Salami, 2 pounds American Cheese, 2 pounds Swiss Cheese served with petite cocktail breads and rolls, orange cranberry relish and honey mustard

Charcuterie Station: A selection of traditional meats including Salami, Prosciutto, Capicola, Pepperoni Sticks and Provolone and accompanied by cornichon, imported olives, stone ground mustard and sliced breads

Pinwheel Wraps: includes 8 of each...Ham and Brie, Smoked Salmon with Dill crème fraiche, and Grilled vegetables

Homemade Quiche: includes 8 petite of each...Goat Cheese and Spinach, Loraine, and Our signature South Western Quiche

Crudite Basket: with Asparagus, Zucchini, Carrots, Celery, Cherry Tomatoes, Tri-color Peppers, seedless Cucumbers, and Broccoli served with our homemade Herb and Tomato Dip

Tartar Station: including 1 pound Tuna Tartar, 1 pound Steak Tartar and 1 pound of our signature Vegetable Tartar and served with Table Water Crackers and Melba Toast

Salmon Mousse: homemade and served with assorted Crackers

Tapas Station: including 1 pint Olive Tapenade, 1 pint Bruchetta, and 1 pint Tuscan White Bean Spread and served with Tortilla's, Toasted Pita chips, and Crostini

Shrimp and Crab Station: 3 pounds of freshly cooked seasoned Jumbo Shrimp and 1 pound of Johanna Empress Crab Claws served with our signature homemade dipping sauces ... Cocktail and Chipotle Aioli

Tomato and Mozzarella: sliced Red and Yellow Beefsteak Tomatoes and Fresh Buffalo Mozzarella drizzled with Balsamic glaze and Pesto and topped with fresh Basil and Pine Nuts

Cold Salads (5 pounds each)

Wild Rice: with Shitake Mushrooms, toasted Pine Nuts and Walnut Oil

Haricot Vert: French Green Beans with toasted Walnuts and Prosciutto and Extra Virgin Olive Oil

Tabooli: with Peppers, Tomato, Cucumbers and Carrots with Apple Cider Vinaigrette

Greek Orzo Salad: with Roasted Red Peppers, Red Onions, Kalamatta Olives and a Sherry Red Wine Vinaigrette

Penne Pasta: with Sun Dried Tomatoes, Roasted Red Peppers, Black Olives, Perlini and Extra Virgin Olive Oil

Orrechiette: with Broccoli Rabe, Parmesan Ribbons, Lemon Zest and Lemon Vinaigrette

Farfalle: with Sliced Shitake Mushrooms, Scallions, Julian Chicken Breast, and Truffle Oil

Campanelli Salad: with Sautéed Leeks, Zucchini, Tri-color Peppers in a light Vegetable Dressing

Grilled Vegetable Salad: Zucchini, Eggplant, Tri-color Peppers, Asparagus, Red Onions, Portobello Mushrooms, Roasted Tomatoes and our homemade Balsamic Vinaigrette

Jicama Slaw: with Julienne slices of Jicama, Carrots, Radishes and Cilantro with a Spicy Rice Wine Vinaigrette

Carrot: with Raisins, Pineapple, and Scallion's

Greek Potato Salad: with Green Onions, Garlic, Kalamata Olives, in White Wine Vinaigrette

French Potato: Baby White Potatoes with Dill, Capers and White Balsamic Vinaigrette

Tomato Village: Cherry Tomatoes with tri color Peppers, Black Olives, Cucumbers and crumbled Feta with a Red Wine Vinaigrette

Eggplant Caponata: Eggplant with Onion, Peppers, Zucchini, Fennel, Sundried Tomatoes and Pine Nuts

Watermelon Salad: with crumbled Feta Cheese and fresh Mint leaves

Tuna Nicoise: White Albacore Tuna, New Potatoes, Haricot Vert, Hard Boiled Eggs and Nicoise Olive

Green Salads (all salads serve approx 20-25 guests)

Caesar: individual Romaine Hearts with a hint of Anchovies, Ribbon Romano Cheese and our freshly toasted Garlic and Italian seasoned Croutons with our signature homemade Classic Caesar Dressing on the side

Fresh Baby Field Greens: tossed with dried Cranberry's and Candied Walnuts with a Raspberry Vinaigrette Dressing on the side

Insalata Misto: Fresh Romaine and Leaf lettuce topped with Cilligiene Mozzarella, Black and Green Olives, Roasted Red Peppers, Cucumbers, Cherry Tomatoes with White Balsamic Vinaigrette Dressing on the Side

Arugula and Spinach: with Radicchio, Gorgonzola Cheese, Pears, and Walnuts with Champagne Vinaigrette Dressing on the Side

Classic Greek: with Olives, Tomatoes, Cucumber, Onion, Greek Feta Cheese, Peppers, and Lemon Vinaigrette Dressing on the Side

Fresh Baby Field Greens: with Julienne Beets, Goat Cheese and Pomegranate Vinaigrette on the Side

Apple Salad: with Romaine, Granny Smith and Red Delicious Apples, Toasted Pecans, Crumbled Matay Bleu Cheese and Granny Apple Vinaigrette

Sandwiches and Wraps

Please Select Three Sandwiches....each platter will consist of 6 Sandwiches (2 each) cut in Quarters

Vegetarian

Grilled Portobello Mushroom Cap with Spinach, Tomato and Feta Cheese on a fresh Herb Focaccia Roll

Roasted Pepper Trilogy with Red Onion and Balsamic Glaze on a Crispy French Baguette

Fresh Mozzarella with Roasted Red Peppers, Pesto Aioli, Extra Virgin Olive Oil, Fresh Basil and Arugula Leaves on a Ciabatta Roll

Poultry

Applewood smoked Turkey Breast and Bacon with Cranberry Mayo and Baby Field Greens on Fresh sliced Multi-grain Hearth Bread

Marinated Fresh Chicken Breast, grilled and thin sliced with our signature homemade Pico de Gallo Avocado Aioli and Leafy Lettuce in a Fresh Flour Wrap

Beef and Deli

Freshly cooked and sliced Tenderloin with Roasted Garlic Aioli with Spring Mix on a French Baguette

Classic Sloppy Joe with Pastrami, Corn Beef, Swiss Cheese and our homemade Russian Dressing on fresh sliced Black Bread

Smoked Ham and Brie with a spicy Dijon Mustard Frisse on a Crispy French Baguette

Sliced Prosciutto, Genoa Salami, Fontana Cheese, Roasted Red Peppers and our signature Homemade Caesar Dressing on a Focaccia Roll

Seafood

Baby Shrimp with Roasted Red Peppers and Seaweed Salad on a Flour and Spinach Tortilla

Albacore Tuna Salad with Lettuce, Tomato, and Avocado served on Wheat Bread

Entrees

Beef, Lamb, and Pork

Whole Roast Tenderloin with scallion and red pepper compound bourbon butter

Filet Mignon tips prepared and served in a light pepper cream sauce

Hibachi steak: Seared New York Strip Steak tossed in Oyster Sauce with Buck Choy and button mushrooms

Thai skirt steak with julienne tri-color peppers and cashews

Classical Steak Diane with mushrooms, chives and Demi Glaze

Braised Short Ribs

Veal Meatballs in a caper cream sauce

Whole Roasted Pork Loin with Granny Smith Apple and Raisin Curry Chutney

Grilled Pork Medallions with a Vidalia Onion Sauce

Pulled Pork

Beef Brisket

Sausage and Peppers

BBQ Spare Ribs

Roast Leg of Lamb with Balsamic Chipolline Onion Sauce

Poultry

Chicken Francaise

Chicken Pomodoro in a Caper Vermouth Sauce

Boneless Breast of Chicken with Fresh Mozzarella and Roasted Red Peppers in a Brandy Cream Sauce

Lightly breaded Breast of Chicken with Mushroom and Marsala Wine Sauce

Chicken with Artichokes, Tomato, Olives, and Basil, with a Garlic White Wine Sauce.

Grilled Chicken Marinated in Cilantro and Lime with a spicy chipotle dressing

Chicken and Shrimp (additional charge)

Seafood

4oz portions of Salmon with caramelized Leeks, Tarragon and Dijon Mustard

Grilled Swordfish Steaks with Cilantro and Chives in a Jalapeno Lime Sauce

Sole Florentine stuffed with Spinach and Bacon with a Bechamel Sauce

Seafood Newburg

Portuguese Seafood Rice

Sides

Eggplant Rollatini stuffed with Ricotta Cheese, Basil, and Garlic in Tomato Sauce.

Fresh Vegetable Medley

Stir fry Vegetable

Basmati or Pilaf style Rice

Roasted Baby Potatoes with Shallot Dill Sauce

Red Garlic Mashed Potatoes

Buttered Orzo

Grilled Sweet Potatoes

Risotto

Grilled Vegetables

Artisan Bread Basket featuring 1 Walnut Raisin Baguette, 1 Herb Focaccia, 1 Dozen Italian Rolls, 1 Home Style 8 Grain Bread accompanied by Roasted Garlic and Whipped Butter

Hot Pasta's

Penne with Pea's and Pancetta in a Vodka Cream Sauce

Rigatoni with Broccoli in a Marscapone Cheese Sauce

Farfalli with Asparagus and Prosciutto in an Alfredo Sauce

Caparelli with smoked Chicken and Red Peppers in a Marsala Cream Sauce

Orrechiette with Broccoli Rabe and fresh Garlic

Gnocchi Bolognese made with boneless Short Ribs and Cilantro Marinara

Rigatoni with Sausage and Chicken in a White Wine Sauce

Signature Homemade Soups

Chicken Corn Chowder

Butternut Squash

Black Bean

Broccoli Cheese

Minestrone

Chicken Noodle

Cream of Mushroom

Lobster Bisque (additional charge)

Desserts

Assorted Butter Cookies

Mini Cannoli's

Gourmet Brownies

Chocolate Covered Strawberries

Chocolate Dipping Station

Fresh Sliced Fruit and Berries

Floral Arrangements

Our in house floral department can assist with all your floral and decorating needs!