WHAT IF... WE CATER

passed hors d'oeuvres

SESAME CHICKEN BITES 5
Apricot Mustard

SPANAKOPITA 5
Spinach, Feta, Dill, Wrapped in Phyllo

TOMATO BASIL SOUP SHOOTER 5
Cheesy Crouton

TENDERLOIN CROSTINI 6
Arugula, Whipped Blue Cheese

CHILLED RARE AHI TUNA 7
Yuzu, Pickled Ginger, Wasabi

SCALLOPS WRAPPED IN BACON 7

MINI CRAB BALLS 7
Pomeray Mustard and Lemon Pepper Aioli

ASSORTED FLATBREADS 7
Choice of 3: Veggie, Buffalo Chicken, BBQ Chicken,
Fig-Blue Cheese- Balsamic, Shrimp and Crab Alfredo,
Prosciutto-Basil-Mozzarella,
Mushroom Gouda & Caramelized Onion

SHRIMP SHOOTER 7
Cocktail Sauce

stationary hot hors d'oeuvres

VEGGIE SPRING ROLLS 5
Thai Chili Sauce

ASIAN ORANGE SESAME CHICKEN BITES 5
Ginger, Honey, Chili

PIEROGIES 5
Caramelized Onions, Sausage, Apple

BAKED BRIE 5
Puff Pastry, Seasonal Jam, Crackers

ITALIAN SAUSAGE & PEPPERS 6
Onions, Spicy Tomato Wine Sauce, Mozzarella

SHORT RIB MAC-N-CHEESE 6
Cheddar, Parmesan, Gouda, Corn, Braised Short Rib

CRAB DIP 8
Lumb Crab, Four Cheeses, Artichoke, Spinach, Baguette

LOBSTER MAC-N-CHEESE 8
Gouda, Cheddar, Parmesan, Bread Crumbs

LAMB CHOPS 9
Grilled, Greek Marinated, Tzatziki

COCONUT SHRIMP 8
Pineapple Chipotle

stationary cold hors d'oeuvres

CRUDITE AND DIP TRIO 5
Assorted Vegetables, Chipotle Ranch,
Hummus, Herbed Blue Cheese

MEDITERRANEAN SPADINI 5
Marinated Mozzarella, Cherry Tomato, Olive, Basil

ASSORTED BRUSCHETTA 6
Hummus, Kalamata Olivada,Seafood Salad,
Seasonal Spread, Grilled Breads

TENDERLOIN CROSTINI 6
Arugula, Whipped Blue Cheese

SOUTHWEST SHRIMP COCKTAIL 8
Miniature Shrimp Salsa, Cilantro, Onion, Jalapeno, Tomato,
Jumbo Shrimp, Tortilla Chips

CHEESE & CHARCUTERIE 8
Imported Cheeses, Prosciutto, Salami, Grapes, Jam,
Mixed Nuts, Pommery Mustard, Crackers

salads

served with house bread and herbed evoo,
$6/person

GARDEN TOSSED
Romaine, Shredded Carrots, Cucumber,
Red Cabbage, Shredded Cheddar, Tomato

GORGONZOLA SALAD
Field Greens, Walnuts, Sun-Dried Cranberries,
Gorgonzola Crumbles, Balsamic Vinaigrette

GREEK SALAD
Romaine, Cucumber, Red Cabbage, Tomato,
Kalamata Olives, Red Onion, Pepperoncini, Feta

CAESAR SALAD
Romaine, Parmesan, Croutons

SUMMER SALAD
Spinach, Strawberries, Blueberries, Almonds,
Vanilla Vinaigrette

MONTRACHET SALAD (SEASONAL)
Filed Greens, Baked Apples, Pistachios,
Goat Cheese Crumbles, Apple Vinaigrette

WHAT IF... WE CATER

buffet style

Choose 2 Entrees for $40 or 3 entrees for $50. Some entrees are extra, as noted below. Includes Seasonal Vegetable and Rice or Mashed Potatoes.

PESTO GRILLED SHRIMP
Basil Pesto, Pine Nuts, Sun-Dried Tomatoes, Pasta, Feta

THREE CHEESE RAVIOLI
Roasted Red Pepper Cream, Peppers, Spinach, Parmesan

SCOTTISH FARM RAISED SALMON GF
Honey Pecan Butter, Pecan Encrusted

SHORT RIB (GF)
Slow Braised Beef, Mashed Potatoes, Au Jus

PARMIGIANA
Chicken or Eggplant House Marinara, Pasta

CHICKEN MILANESE
Garlic Parmesan Crust, Seasonal Aioli, Balsamic Reduction, Field Greens, Parmesan

CHICKEN PICCATA OR MARSALA

LOBSTER RAVIOLI
Shrimp (3) Mimosa Cream, Parmesan

VEGETARIAN PASTA
Changes Seasonally

SAUSAGE & PEPPERS
Hot & Sweet Italian Sausage, Bell Peppers, Onions, Spicy Wine Marinara, Pasta

BEEF TENDERLOIN MADEIRA | +3
Beef Medallions, Mushrooms, Madeira Demi-Glaze

dessert

MINIATURE DESSERT SAMPLER | 9
Tira-Misu, Chocolate Mousse, Peanut Butter Pie, NY Cheesecake, Seasonal Selection, Coffee Station

CAKE SERVICE | 2
Client Provides Cake, Cut and Serve, Plates and Utensils Included

COFFEE SERVICE | 2

CUSTOM CUPCAKES |4 each

family style meal

Meals served on Platters to each table and passed around by guests for $55 per person

ARTISAN BREAD AND HERBED OLIVE OIL

CHOICE OF SALAD
Greek, Caesar, Montrachet, Summer, Garden Tossed

CHOOSE 2 ENTREES
Honey Pecan Salmon, Pesto Grilled Shrimp, Chicken Piccatta or Marsala, Beef Tenderloin Madeira, Chicken Parmesan, or Lobster Ravioli

CHOOSE 2 STARCHES
Mediterranean Pasta, Three Cheese Ravioli, Cavatappi Mimosa, Rice Pilaf, Mashed Potatoes

CHOICE OF VEGETABLE
Seasonal Vegetable Medley

beverages

BARTENDER | 300
Up to 5 Hours of Full Bartending Service, Ice, Bar Set Up, Glassware Included. One Bartender per 75 people.

EXTRA HOUR BAR SERVICE | 100

MIXERS/NON-ALCOHOLIC BEVERAGES | 2
Seltzer, Tonic, Sodas, Juices, Garnishes, Etc.

MARTHA'S PUNCHES | 3
Cranberry Lemonade-Raspberries & Strawberries
Assorted Flavored Water -Mint & Cucumbers
Orange Pineapple Guava- Mangoes

COFFEE STATION | 2

rentals

CHINA, GLASSWARE & FLATWARE | 8 per person
Place Settings, Glassware & Plates Etc.
For Parties of 100 or More

SEATING TABLE LINENS | 10 Each
Champagne, White or Black

CREAM MARKET UMBRELLAS | 25 Each
Black Stands Included

COOLING OUTDOOR MISTERS | 30 Each

HIGH TOP COCKTAIL TABLES | 15