

PLEASE NOTE:

PRICES ARE BASED ON 50 PEOPLE OR LESS

DISCOUNTED PRICES ARE AVAILABLE FOR ORDERS OVER 50 PEOPLE

FREE DELIVERY WITHIN FIFTEEN MILES

\$.25 SURCHARGE FOR DISPOSABLE TABLEWARE

COLD HORS D'OEUVRES

PLATTERS AND DIPS

Smoked Salmon with Capers, Onions, and Eggs
Fruit Platter
Domestic Cheese Board
Imported Cheese Board
Roasted Vegetable Antipasto Tray
Raw Vegetable Tray with Bleu Cheese Dip
Lobster Salad
Crab and Avocado Cocktail
Assorted Poached Shellfish with Remoulade and Cocktail Sauces
Shrimp Cocktail
Waldorf Tuna Salad with Carrot and Celery Chips
Curry Chicken Salad with Crispy Pita
Avocado Crêpes with Crab Salad
Italian Chicken and Vegetable Salad
Vegetable Pâté
Mixed Vegetable Dip
Black Bean Dip
Spicy Lentil Dip
Hummus Dip
Eggplant Dip
Salmon Salad with Bagel Chips
Fruit Kabobs

SMALL BITES

Deviled Eggs
Assorted Individual Tartlets
Crostini with Various Toppings (see crostinis)
Sun-Dried Tomato Cream Cheese Pin Wheels
Spicy Oyster Shooters
Tuna Tartar with Sesame Crackers
Seared Rare Ahi Tuna with Wasabi Mayo
Asparagus wrapped in Prosciutto
Mini Chicken Flautas
Pâté Maison with Gherkin and Dijon
Pâté de Foie Gras with Caramelized Fig and Balsamic Pickled Shallots
Ham and Cheese Puffs
Smoked Salmon and Cream Cheese Puff
Grilled Vegetable Barquette with Goat Cheese
Tomato Basil Tartlet
Spinach Parmesan Onion Tartlet
Prociutto Wraaped Melon



HOT HORS D'OEUVRES

Crab Cakes
Spanakopita
Spicy Vegetable or Pork Chili Wontons
Chicken Wings
Miniature Quiche
Italian Meatballs
Prosciutto Wrapped Prawns
Beef and Chicken Satay with Teriyaki Sauce
Bacon Wrapped Water Chestnuts
Chicken and Beef Satay with Peanut Sauce
Vegetable Samosa with Mango Chutney
Oysters Rockefeller
Clams Casino
Assorted Empanadas
 Black Bean, Provolone, Beef, Pork, or Mushroom Goat Cheese
Fontina Risotto Balls
Mini Spring Rolls with Plum Sauce
Assorted Fresh Spring Rolls (Shrimp, Tofu, Vegetables, or Pork) *with Hoison Dipping Sauce*
Artichoke Dip
Crab Dip
Conch Fritters
Crab Rangoon
New Potatoes stuffed with Mild Mushroom and Goat Cheese
BBQ Ribs
Cheese Stuffed Bacon wrapped in Jalapenos
French Bread Pizza

CROSTINIS

Average Three Pieces per Person

Tuna Tartar
Smoked Salmon with Onion, Capers, and Crème Fraîche
Marinated Anchovies with Saffron Aioli and Tomato
Confit Duck Breast with Citrus Poached Pear
Pulled Barbecue Pork with Cabbage
Fava Beans Puree with Spoon Fish Caviar and Crème Fraîche
Olive Tapenade
Salmon Caper Salad
Wild Mushroom Red Pepper Caramelized Onion with Truffle Oil
Tomato Basil Mozzarella
Ratatouille
BLT



TEA SANDWICHES

Chicken Salad
Tuna Salad
Bacon Lettuce Tomato
Goat Cheese and Watercress
Smoked Salmon
Egg Salad
Pimento Cheese
Benedictine
Serrano Ham
Rare Beef Tenderloin with Mustard and Horseradish
Bacon Apple Bleu Cheese
Hummus
Lentil

SANDWICH BUFFET

Tuna Salad
Benedictine
Roast Turkey
Chicken Salad
Ham and Cheese
Egg Salad
Salmon Salad
Grilled Vegetable
Roast Beef with Horseradish Cream
Roasted Pork with Apple Onion Marmalade, Dijon, and Mixed Greens

SIDES

Roasted Root Vegetables
Grilled Summer Vegetables
Sliced Tomatoes and Cucumbers
Mashed Potatoes
Rosemary New Potatoes
Baked Potatoes
Mushroom Gravy
Baked Macaroni and Cheese
Garlic Butter Pasta
Corn Pudding
Green Beans
Black Beans
Rice *Steamed or Spanish*
Deviled Eggs
Fresh Baked Rolls
Baked Baguette
Cole Slaw
Potato Salad
Three Bean Salad
Vegetable Pasta Salad

DESSERT

Cookies
Brownies
Choice of Cakes and Pies
Sliced Seasonal Fresh Fruit
Seasoned Fruit Cobbler
Bread Pudding
Banana Pudding
Fresh Fruit Galette



ENTRÉES

Vegetarian Lasagna

Asian Style Ginger Beef
with Stir Fried Vegetables

Grilled Vegetable Salad
Topped with Grilled Salmon

Penne Pasta
with Chicken Breast in a Sun-Dried Tomato Cream Sauce

Grilled Marinated Chicken Breast
with Mushroom Cream Sauce

Caesar Salad
topped with Marinated Chicken Breast or Grilled Salmon

Chicken or Beef Fajitas
with Spanish rice, Black Beans, Guacamole, Salsa, and Sour Cream

Fried Chicken
with Potato Salad and Cole Slaw

Meatloaf
with Mashed Potatoes and Green Beans

Roasted Fresh Fish
with Rice, Vegetables and Cucumber Salsa

Chicken, Spinach and Mushroom Roulade
with Rosemary New Potatoes and Roasted Vegetables

Tofu or Chicken Coconut Curry Sauté
with Vegetables and Rice

Chicken and Dumplings

Vegetarian Black Bean Cakes

Roasted Pork Loin
served with an Apple-Onion Jelly

Fish Tacos
served with Fresh Salsa, Guacamole, and Sour Cream

Enchiladas Chicken, Beef, or Vegetarian

DESSERTS

*Cookies, Brownies, Choice of Cakes and Pies,
Sliced Seasonal Fresh Fruit, Banana Pudding, Seasoned Fruit Cobbler*



BREAKFAST BUFFETS COLD CONTINENTAL

Sliced Seasonal Fresh Fruit
Orange, Apple, and Cranberry Juices
Homemade Assorted Pastries and Muffins
Freshly Brewed Regular and Decaffeinated Coffee & Assorted Teas

COLD DELUXE CONTINENTAL

Granola and Yogurt
Sliced Seasonal Fresh Fruit
Orange, Apple, and Cranberry Juices
Bagels with Cream Cheese, Salmon Lox, Capers, and Onions
Homemade Assorted Pastries and Muffins
Freshly Brewed Regular and Decaffeinated Coffee & Assorted Teas

HOT BREAKFAST BUFFET

Home Fries
Scrambled Eggs
Sliced Seasonal Fresh Fruit
Bacon and Homemade Sausage
Orange, Apple, and Cranberry Juices
Homemade Assorted Pastries and Muffins
Freshly Brewed Regular and Decaffeinated Coffee & Assorted Teas

HOT DELUXE BUFFET

Includes a Choice of Two Entrées
Home Fries
Sliced Seasonal Fresh Fruit
Bacon and Homemade Sausage
Orange, Apple, and Cranberry Juices
Homemade Assorted Pastries and Muffins
Freshly Brewed Regular and Decaffeinated Coffee & Assorted Teas

CHOICE OF ENTRÉES

*Migas Eggs, Benedict, Tofu Scramble,
Scrambled Eggs, Vegetable Frittata, Corned Beef Hash*



BREAKFAST SELECTIONS

Breakfast Taco

scrambled eggs, potatoes, cheese, bacon & salsa in a flour tortilla

Migas

scrambled eggs with corn chips, jalapenos & cheddar cheese served with salsa

Tofu Scramble

seared tofu sautéed with vegetables

Biscuits and Gravy

choice of sausage or vegetarian gravy

Steak Biscuits

served on homemade biscuits

Corned Beef Hash

with scrambled eggs

Vegetable Frittata

choice of fillings baked with cheese

Smoked Salmon Bagels

with cream cheese, salmon lox, capers & onions

Oatmeal

served with dried fruit, nuts, brown sugar, fresh fruit & syrup

Eggs Benedict

Potato Melt

home fries topped with cheese, fresh salsa, guacamole & sour cream

BREAKFAST SIDES

Sliced Seasonal Fresh Fruit

Homemade Assorted Pastries and Muffins

Granola and Yogurt

Home Fries

Scrambled Eggs

Bacon

Homemade Sausage

Deviled Eggs

Homemade Flaky Biscuits

BEVERAGES

Freshly Brewed Regular and Decaffeinated Coffee & Assorted Teas

Orange, Apple, and Cranberry Juices

Assorted Sodas



DINNER BUFFET ITEMS

Fish Tacos
Fajitas Beef or Chicken
Smoked Brisket with Barbeque Sauce
Beef Tenderloin
Red Curry Marinated Rib-Eye with Red Wine Reduction
Roast Beef with Mustard and Horseradish Sauce
Flank Steak with Chimichurri Sauce
Apple Maple Glazed Pork Loin
Citrus and Cilantro Marinated Pork Loin
Oyster Stuffed Pork Tenderloin
Rosemary Dijon Lamb Chops
Moroccan Spiced Lamb Loins with a Dried Currant Sauce
Mushroom Spinach Chicken Roulade
Grilled Chicken Breast with Mushroom Cream Sauce
Fried Chicken
Chicken Piccata
Baked Chicken Breast with Creamy Mustard Sauce
Chicken Croquettes
Citrus Glazed Salmon
Vanilla Cured Halibut
Salmon Cakes
Blackened Mahi-Mahi
Shrimp and Grits with Mushrooms and Bacon
Crab Cakes with Citrus Beurre Blanc
Coquilles St. Jacques scallops with cream
Sole with a Lemon Parsley Brown Butter Sauce
Fried Cod with Tartar Sauce
Osso Buco
Wiener Schnitzel
Chicken or Beef Teriyaki Stir-fry
Spaghetti with Meatballs and Marinara
Spinach Walnut Ravioli
Chicken Pistachio Manicotti
Penne Pasta with Italian Sausage and Mushrooms in Cream Sauce
Vegetarian Lasagna
Baked Ziti and Vegetable Casserole
Tofu Stir-fry with Basmati Rice
Eggplant Casserole with Spicy Lentils



DINNER BUFFET ITEMS

SIDES

Potatoes au Gratin
Mashed Potatoes
Potatoes Anna
Mashed Sweet Potatoes
Marinated Grilled Vegetables
Forrester Potatoes
Rosemary Roasted New Potatoes
Risotto Cakes
Crispy Polenta
Fried Rice
Coconut Rice

Mexican Rice
Green Beans with Toasted Almonds
Broccoli with Garlic Butter Sauce
Seasonal Vegetable Medley
Roasted Root Vegetables
Maple Glazed Carrots
Asparagus
Potato Salad
Cole Slaw
Baked Beans
Black Beans
Creamed Spinach

SALADS

Caesar Salad
Black Bean & Mango
Mixed Field Greens with Shaved Parmesan
Chilled Shrimp, Squid, or Scallop Salad**
Endive with Pear, Walnut & Peppered Goat Cheese
Fava Bean and Asparagus with Prosciutto & Arugula on Frisée
Spinach Salad with Dijon Vinaigrette, Candied Pecans, Mango & Avocado
Grilled Vegetable Salad with Goat Cheese & Sunflower Seeds
Roasted Beet Salad with Goat Cheese, Walnuts & Mixed Greens
Panzanella Salad

DESSERTS

Fruit Tarts
Lemon Tart with Hazelnut Crust
Cheesecake with Mixed Berries
Tiramisu
Ladyfingers
Red Velvet Cake & Creamcheese Frost
Italian Crème Cake & Creamcheese Frost
Assorted Cobblers or Crisps
Petite Fours
Bread Pudding
Chocolate Mousse Torte
German Chocolate Cake
Pineapple Coconut Cake
Pastry Cream and Fresh Fruit
Tea, Oatmeal & Chocolate Chip Cookies



CREATE YOUR OWN THREE COURSE DINNER

STARTERS

Choose One from Soups or Salads

SOUPS

Curry Lentil
Black Bean
Potato Leek
Corn Chowder
Tomato Bisque
Butternut Squash
Hearty Vegetable with Pesto

SALADS

Greek Salad
Mixed Greens with Assorted Dressings
Tomato, Mozzarella & Basil
Caesar Salad
Mixed Field Greens with Shaved Parmesan
Seasonal Grilled Vegetable Salad with Goat Cheese & Sunflower Seeds
Spinach Salad with Dijon Vinaigrette, Candied Pecans, Mango & Avocado
Black Bean & Mango
Panzanella Salad
Endive with Pear, Walnut & Peppered Goat Cheese
Fava Bean and Asparagus with Prosciutto & Arugula on Frisée
Roasted Beet Salad with Goat Cheese, Walnuts & Mixed Greens

HOMEMADE DESSERTS

Choose One of the Following

Fruit Tarts
Lemon Tart with Hazelnut Crust
Cheesecake with Mixed Berries
Tiramisu
Ladyfingers
Red Velvet Cake & Creamcheese Frost
Italian Crème Cake & Creamcheese Frost
Assorted Cobblers or Crisps
Petite Fours
Bread Pudding
Chocolate Mousse Torte
German Chocolate Cake
Pineapple Coconut Cake
Pastry Cream and Fresh Fruit
Tea, Oatmeal & Chocolate Chip Cookies



CREATE YOUR OWN THREE COURSE DINNER

ENTRÉES

Choose One of the Following

Vegetarian Lasagna

Mushroom Strudel
with Red Pepper Coulis

Coconut Curry Vegetables and Basmati Rice

Roasted Vegetable Stew
with Crispy Polenta & Chickpeas

Seared Tofu
with Stir Fried Vegetables in a Garlic-Ginger Sauce

Citrus Glazed Salmon
with Basmati Rice & Julienne Vegetables

Grilled Filet
with Mushroom Demi Sauce, Mashers & Haricot Vert

Filet/Salmon & Country Mustard Sauce
with Roasted Garlic Mashed Potatoes & Haricot Vert

New York Strip
with Bleu Cheese Wine Sauce, Wild Mushroom Potato Hash & Vegetables

Grilled Duck Breast
with Mint Apple Slaw, Wild Rice Cakes & Seasonal Vegetables

Rosemary Dijon Lamb Chops
with Mashed Potatoes & Caramelized Root Vegetables

Mushroom, Spinach, Chicken Roulade
with Wild Rice Pilaf, Haricot Vert & Madeira Cream Sauce

Vanilla Scented Halibut
with Crispy Risotto Cakes, Ginger Sage Sauce & Seasonal Vegetables

