



The Following Menus are buffet style service, designed to be set up & picked up.

Full service chefs, wait staff and bartenders are available as an option.

The benefits of having a buffet style event are to have a great variety of simple, elegant and affordable cuisine. Whether it be your office, inside your home, backyard or at a venue event caterers can set up virtually anywhere at anytime.

Hors D'oeuvres and stationary displays can be added to any buffet menu.

The half trays can serve up to 10 guests, and the full trays serve up to 18 guests.

APPETIZER PLATTERS *One Platter serves approx. 15 Guests*

Jumbo Shrimp cocktail (75pc)	120.00
Trio of Ahi tuna, noodle salad, wasabi & soy (sesame seared, tempura & tartar)	150.00
Bruschetta dips with garlic crostini (tomato-basil, olive tapenade, white bean-spinach artichoke)	90.00
Vegetable Crudit� with dips!	45.00
Fresh mozzarella, tomato & basil	60.00
Italian antipasto platter	85.00
Stuffed mushrooms (vegetarian, sausage, 4-Cheese)	50.00
Mediterranean dips with flatbreads (hummus, eggplant capanata, tabbouleh)	90.00
Imported & domestic cheese platter	90.00
Smoked seafood platter with traditional garnishes	120.00
Littleneck clams steamed in a white wine garlic broth	90.00
Crab cakes with a remoulade sauce	90.00
Sesame chicken tenders, mango mustard sauce	50.00
Panko-ginger chicken tenders, honey mustard sauce	50.00
Coconut jumbo shrimp, apricot horseradish sauce	120.00
Chicken Wings-Dry Rubbed, Original, Sweet & Pungent	\$7 per Dozen

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BEEF SELECTIONS

	Half Pan	Full Pan
Cracked Pepper Tenderloin of beef with mushrooms & pearl onions in a port wine glaze	140.00	280.00
Roasted sirloin with a creamy Gorgonzola sauce	110.00	210.00
Grilled marinated flank steak with corn & sweet pepper-cilantro relish	110.00	210.00
Black Angus roast beef with au jus	70.00	130.00
Slow Smoked Beef Brisket	65.00	120.00

LAMB & VEAL

Herb crusted rack of lamb with basil jus	140.00	260.00
Milk fed Veal stuffed and rolled with prosciutto & pecorino cheeses served over a bed of garlic spinach & finished with a portabello-sherry wine demi glaze	130.00	250.00

PORK SELECTIONS

Cracked pepper crusted pork tenderloin with a cognac cream sauce	70.00	130.00
Roast loin of pork finished with a creamy caramelized apple sauce	55.00	100.00
Smoked Ham, sliced and served with a sweet maple bourbon sauce	45.00	85.00
Italian sausage & peppers in a light garlic-tomato sauce	40.00	70.00
Smoked Baby Back Ribs in our own BBQ sauce	55.00	105.00
Smoked Pulled Pork in our own BBQ sauce	55.00	105.00

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SEAFOOD SELECTIONS

	Half Pan	Full Pan
Sautéed gulf shrimp, oven roasted tomato, garlic basil butter sauce	90.00	170.00
Black pepper crusted salmon with sherry wine mustard sauce	65.00	130.00
Roasted salmon with tomato, olive, caper tapanade	65.00	130.00
Pan roasted salmon with Dijon beurre blanc	65.00	130.00
Grilled Mahi-Mahi with warm shrimp and mango sauce	90.00	170.00
Roasted scrod with garlic cloves, vine ripened tomatoes, olives, basil chardonnay & extra virgin olive oil	90.00	170.00
Grilled red snapper with roasted sweet corn & Roma tomato broth	120.00	230.00
Seafood Harvest a blend of market available seafood & Shellfish prepared in a light tomato broth or a garlic-white wine sauce	110.00	210.00
Roasted Littleneck clams in a light tomato broth or A garlic-white wine sauce	80.00	150.00
Stuffed Lobster Tails 8 oz.		21.00 Each

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CHICKEN SELECTIONS

	Half Pan	Full Pan
Grilled rosemary chicken, shallot chardonnay mushroom sauce	45.00	85.00
Sautéed chicken breast layered with portabello mushroom & baby spinach in a sherry cream sauce	50.00	90.00
Pecan crusted chicken breast with a bourbon maple sauce	50.00	90.00
Stewed chicken tenderloin with Italian sausage, red peppers, potatoes in a garlic wine sauce	50.00	90.00
Chicken Francese in a lemon-white wine sauce	50.00	90.00
Sautéed chicken Florentine served with garlic baby spinach & fresh mozzarella in a chardonnay sauce	50.00	90.00
Stuffed breast of chicken with asparagus & crab finished with a tarragon-cream sauce	100.00	190.00
Stuffed breast of chicken rolled with eggplant, roasted red peppers & fresh mozzarella finished with a sun dried tomato coulis	60.00	110.00
Grilled breast of chicken basted in a own BBQ sauce	55.00	95.00
Chicken parmesan with our own fresh mozzarella, Roma tomatoes sauce and parmesan reggiano	50.00	90.00
Smoked Chicken on the bone	45.00	85.00

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PASTA SELECTIONS

	Half Pan	Full Pan
Rigatoni with baby spinach & asiago Alfredo sauce	45.00	85.00
Penne with fresh mozzarella & pomodoro sauce	45.00	85.00
Ziti with broccoli, garlic & oil	45.00	85.00
Cavatelli with Prosciutto, peas & a creamy chardonnay sauce	45.00	85.00
Farfalle with black olives, capers, red onion in a spicy marinara sauce	45.00	85.00
Fusilli with creamy tomato basil vodka sauce	45.00	85.00
Orecchiette with wild mushrooms in a roasted garlic leek sauce	45.00	85.00
Gemelli pasta in a creamy pesto sauce	45.00	85.00
Lobster Ravioli with jumbo shrimp in a pink cognac sauce	90.00	170.00
Classic Baked Ziti with ricotta, fresh mozzarella & marinara sauce	45.00	85.00
Eggplant rollatini or Parmesan	45.00	85.00
Mac N Cheese-Truffle	45.00	85.00

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ACCOMPANIMENTS

	Half Pan	Full Pan
Herb roasted red potatoes	35.00	65.00
Wild rice and vegetable orzo pilaf	45.00	85.00
Roasted garlic and sour cream whipped potatoes	45.00	85.00
Baked sweet potato pie	45.00	85.00
Seasonal vegetable medley	40.00	75.00
Haricot verts, Shittake mushrooms & red pepper	50.00	90.00
Garlic broccoli	40.00	75.00
Grilled Asparagus with extra virgin olive oil	50.00	90.00
Creamed Corn	35.00	75.00
Corn on the cob	35.00	65.00
Baked Beans	35.00	75.00
Braised Collard Greens	35.00	70.00

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SANDWICH SELECTIONS

Build your own platters --\$7 per Sandwich

Chicken

Chicken Philly Cheese, Monterey Jack, Cherry Peppers, Onions

Grilled Chicken, Avocado, aged Cheddar, Roasted Pepper Mayo

Grilled Chipotle Chicken, Roasted Peppers, Monterey Jack, Chipotle Mayo

Chicken Parmesan, Fresh Mozzarella, Marinara Sauce

Grilled Chicken, Chorizo, Smoked Gouda, Roasted Pepper Mayo

Sun Dried Tomato Pesto Chicken Salad, Red Onion, Tomato, Fontina

Chicken Cutlet, Roasted Peppers, Fresh Mozzarella

Grilled Chicken Caesar Wrap

Buffalo Chicken Salad, Creamy Blue Cheese

Panini-Grilled Chicken, Broccoli Rabe, Prosciutto, Fresh Mozzarella

Beef

Philly Cheese Steak, Monterey Jack, Cherry Peppers, Onions

Roast Beef, Truffle Caciotta, Roasted Garlic Spread, Shaved Onion

Roast Beef, Swiss, Arugula, Horseradish Mayo

Corned Beef, Buttermilk Coleslaw, Swiss, Russian Dressing

House Made Pastrami, Gruyere, Caramelized Onion, Slaw

Roasted Pork and Cured Meats

Prosciutto, Cappicola, Soppresata, Genoa, Mortadella, Provolone, Roasted Pepper, O&V

Pork Loin, Soppresata, Provolone, Lettuce, Onion, Oil & Vinegar

Cubano-Roasted Pork, Ham, Swiss, Pickles, Spicy Mustard

Smoked Pulled Pork, Gruyere, Caramelized Onion, Slaw

Panini-Roasted Pork Loin, Mortadella, Cherry Peppers, Smoked Mozzarella, Balsamic Reduction

Turkey

Roasted Turkey, Brie, Green Apple with Honey Mustard

Roasted Turkey, Cranberry Sauce

Panini-Roasted Turkey, Bacon, Roasted Pepper, Fresh Mozzarella, Balsamic Reduction

Seafood

Grilled Salmon BLT, Whole Grain Mustard Dijonnaise

Soft Fish Tacos, Lime-Cilantro Tilapia, Pineapple Chutney, Avocado, Bacon

2 TO 6 Foot Sandwiches Always Available

Ask About our Tea Sandwich Menu

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ANTIPASTO SELECTIONS *One Platter serves approx. 15 Guests*

Grilled Asparagus, red onion & feta cheese with a citrus vinaigrette	90.00
Roasted fingerling potato, smoked bacon & herb salad	65.00
Grilled portabello, roasted tomato & grilled zucchini with a balsamic reduction	70.00
Haricot verts & three bean salad	80.00
Fresh Mozzarella, Tomato & basil	60.00
Tuna nicoise, haricot verts, h.b. eggs, kalamata olives, potatoes, baby greens, herb vinaigrette	110.00
Maple glazed roasted sweet potatoes	60.00
Wild mushroom ravioli, grilled asparagus, roasted peppers, tomato-saffron coulis	90.00
Sweet & Sour Thai noodle & vegetable salad (add Ahi tuna tartar additional 70.00)	50.00

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SALAD SELECTIONS

Small (6-8) \$18, Medium (10-12) \$28, Large (16-18) \$42

Potato Salad

Roasted Fingerling Potato, Bacon, Ranch, Scallions

Basil Parmesan Pesto Pasta Salad

Sun Dried tomato, Basil, Ricotta Salata Pasta Salad

Grilled Vegetable, Roasted Garlic Pasta Salad

Hand Made Fresh mozzarella, Tomato, Basil Salad

Roasted Corn, Avocado, Cilantro-Lime Salad

Roma Tomato, Avocado, Red onion, Citrus Vinaigrette

Spinach & Strawberry, Sweet Sesame Vinaigrette

Mixed Field Green, Balsamic Vinaigrette

Classic Caesar Salad, Shaved Parmesan

Iceberg, Corn, Avocado, Red onion, Blue & Cheddar Cheeses, Ranch

Traditional Buttermilk Slaw

Napa Cabbage, Mango, Grilled Red Pepper Slaw

Fruit Salad

DESSERTS

Our own Cannolis:

Regular, mini, chocolate dipped & one foot party cannoli

Mini Pastries, petit fours & gourmet cookies

Chocolate Ganache Cake

Pies & Tarts:

Key Lime, Apple, Pecan, Boston Cream, Citron, Pear Pinwheeled, Maple & Blueberry

Chocolate Dipped Fruits

Fresh Seasonal Fruit Platter

Mousse:

Chocolate Triomphe, Mocha, White & Dark, Mudslide

Truffle Cakes:

Flourless, Amaretto, Hazelnut, Bailey's & Raspberry

Layer & Specialty Cakes:

Tiramisu, Chocolate Silk, Opera, Pixie Bar, Chocolate Mint Torte, Spice & Cannoli Cake

Cheesecakes:

Plain, Chocolate Swirl, Pumpkin, Amaretto, Chocolate Chip & Strawberry Lemon

BREAKFAST/BRUNCH MENU

	Half Pan	Full Pan
Scrambled Eggs	25.00	50.00
Thin Omelet filled with julienne vegetables and finished with Asiago cream	35.00	70.00
Poached Eggs Benedict with Canadian Bacon, English Muffins finished with Hollandaise Sauce	35.00	70.00
French Toast with warm Maple Syrup	25.00	50.00
Pancakes – Plain or Flavored	25.00	50.00
Breakfast Sausage	30.00	60.00
Smoked Bacon	35.00	70.00
Home Fries	25.00	50.00

MORE BRUNCH SELECTIONS *One Platter serves approx. 15 Guests*

Mini Croissants	25.00
Assorted Mini Danishes	25.00
Assorted Bagels with Cream Cheese	25.00
Smoked Seafood Platter	120.00
Yogurt & Berry Parfaits (each)	2.00

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