



HORS D'OEUVRES MENU

6% sales tax and 20% service charge will be added to all menu items

PASSED HORS D'OEUVRES

Option 1- Six passed hors d'oeuvres for 1 hour.....11.95 per person
Option 2- Ten passed hors d'oeuvres for 2 hours.....19.95 per person

Pulled pork barbecue, sweet and spicy potato chip, green onion sour cream
Pigs in a blanket, tangy ale-honey mustard
Lemongrass and chicken pot stickers with korean chili broth
Crab imperial stuffed mushrooms, gruyere cheese
Beef sliders, bacon onion jam, bleu cheese, sweet curry ketchup
Shrimp and andouille skewers, creole aioli
Smoked salmon mousse, phyllo cup, lemon crème fraiche, dill
Watermelon, mozzarella, and tomato skewer
Baked spanakopita, balsamic glaze
Truffled deviled eggs
Mini pork spring rolls, sweet chili dipping sauce
Tomato, basil and parmesan bruschetta
Coconut breaded shrimp, spicy pineapple glaze
Chicken skewers (Choice of Teriyaki, Cilantro Pesto, or Thai Peanut)
Raspberry brie en croute
Soy marinated beef tenderloin skewers
Prosciutto and pecorino arancini, lemon-basil aioli
Mini chicken cordon bleu bites, honey mustard
Phyllo wrapped asparagus, asiago cheese
Tuna tartare, sesame wonton, wasabi aioli additional 2.00 per person
Mini beef wellingtons, porcini mushroom demi-glaze additional 2.00 per person
Bacon-wrapped scallops, barbecue glaze additional 2.00 per person
Butterflied breaded shrimp, bloody mary cocktail sauce additional 2.00 per person
Mini jumbo lump crab cakes, lemon saffron aioli additional 2.00 per person
Grilled lamb chop lollipops, mint pesto additional 2.00 per person
Beef tip crostini, caramelized onion, boursin cheese additional 2.00 per person

STATIONED HORS D'OEUVRES

For parties of 25 or more

Crudités.....4.95
Farmer's market assortment of seasonal sliced vegetables and baby vegetables with dips

Artisan Cheese Display.....6.95
Domestic and imported cheese with seedless grape clusters, crackers and assorted mustards

Fresh Fruit Display.....6.95
Seasonal fruit, grape clusters, and berries, with mint lime drizzle

Antipasto Display.....10.95
Cured Italian meats and cheeses, grilled vegetables, tapenades and grilled bruschetta

House Smoked Salmon.....6.95
Minced red onion, english cucumber, capers, egg, crumbled feta, cracked black pepper

Baked Brie En Croute.....5.95
Puff pastry wrapped, Served with brown sugar, walnuts, and crackers

Seafood Bar
Seafood items are charged per piece and accompanied by lemon wedges and cocktail sauce
Clams on the half shell.....1.25 Jumbo shrimp cocktail..... 2.95 Snow crab claws..... Market Price
Blue Point Oysters on the half shell.....2.95 Poached 3oz lobster tail.....Market Price



DINNER STATIONS

Prices are based on your selection of four or more entrée stations
Add a starch or vegetable to any station for \$2.50
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SALAD

Choice of any two.....5.50

Mixed greens with balsamic vinaigrette

Classic Caesar salad with shaved parmesan

Boston bibb, toasted almonds, orange supremes, radish, basil goat cheese vinaigrette

Mixed Greens with sun-dried cranberries, bleu cheese, honey balsamic vinaigrette

Baby spinach, sliced strawberries, feta, candied pecans, strawberry-champagne vinaigrette

Chilled asian noodle and vegetable salad

Taboulah Salad, couscous, brunoise vegetables, lemon vinaigrette

PASTA

Your selection of two types of Pasta and two types of sauce served with garlic bread.....6.50

Pasta

Cheese tortellini, rigatoni, farfalle, mini-cheese ravioli, orecchiette, fusilli, penne,
butternut squash ravioli, wild mushroom ravioli

Sauce

Vodka, bolognese, san marzano tomato, alfredo, aglio olio, basil pesto,

lobster sherry cream, sage walnut cream

Uniformed Chef to prepare three types of pasta with a variety of sauces and toppings to order.....7.50

Plus \$50 Chef Charge

Toppings to include:

Broccoli, prosciutto, olives, grape tomatoes, peas,
mushrooms, grated, parmesan, crushed red pepper

RISOTTO

Select two types.....7.00

Risotto classic - creamy ricotta and parmesan, lemon blistered tomato and basil

Sweet corn and truffle – shaved corn off the cob, black truffle, English peas

Wild forest mushroom and caramelized shallot

Lemon sausage and charred tomato

Sausage and Lobster with lemon mascarpone cream, oven dried roma tomatoes, basil.....add 5.00

Crab Mac n' Cheese – Lump Crab, asparagus, forest mushrooms creamy orzo pasta.....add 7.00

Uniformed Chef to prepare creamy mascarpone risotto with an array of toppings to order.....8.00

Plus \$50 Chef Charge

Toppings to include:

Lemon, asparagus, wild mushroom, charred tomato, roasted garden vegetables, peas, prosciutto
Add Crab, Lobster and Shrimp.....6.00

PIZZA.....6.00

Display of grilled ciabatta pizzas to include:

Classic - San Marzano tomato sauce, mozzarella

Mediterranean – mixed olive, artichoke, tomato, arugula, feta cheese

Sausage Calabrese – Italian sausage, peppers, caramelized onions, fresh mozzarella,
parmesan cheese, crushed red pepper

DINNER STATIONS CONTINUED

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CHICKEN

Classic chicken francaise, beurre blanc.....6.00
Chicken marsala, wild forest mushroom demi-glace.....7.50
Chicken piccata, artichoke, blistered tomato and capers, lemon-chardonnay butter.....7.00
Chicken provençal, olives, grape tomatoes, basil, capers, extra virgin olive oil, balsamic glaze.....7.00
Boursin & asparagus stuffed chicken breast, basil pesto cream.....8.00

FISH

Farroe island salmon, crispy capers, lemon-dill cream9.00
Mojito glazed farroe island salmon.....9.00
Lemon herb crusted cod, citrus butter.....8.00
Crab stuffed sole, lightly baked, lemon-chablis butter..... 8.50
Macadamia crusted tilapia, coconut cream..... 8.00

CARVING

Plus a \$50 Chef charge
Roasted petite loin of beef, Portobello mushroom, balsamic demi-glace.....10.00
Roasted tenderloin of beef, cabernet demi-glace or wild forest mushroom demi-glace.....14.00
Roasted tenderloin of beef, horseradish cream, rolls.....14.00
Turkey breast, cranberry-grand marnier chutney, natural pan jus.....6.50
Caribbean Spiced Pork Loin, pineapple salsa, spiced rum jus.....7.00
Roasted Prime Rib, salt-herb crust, creamy horseradish sauce, au jus.....12.00
Spiral Ham, Brown sugar and root beer glaze, Dijon and whole grain mustard.....7.00
Red wine marinated lamb leg, mint jelly.....7.50

LOADED FRY.....6.00

Hand cut russet and sweet potato fries
Toppings include: sirloin chili, cheddar cheese, apple wood smoked bacon, sour cream, assorted aiolis

ASIAN STIR FRY.....6.00

Accompanied by a ginger-rice pilaf and sweet & sour kimchi or stir fried vegetables
Sauces include: soy-citrus ponzu, wasabi aioli, sweet & sour chili sauce
With chicken breast.....8.00 with Ahi Tuna.....12.00 with Jumbo Shrimp.....14.00

MARTINI POTATO...6.00

Whipped potatoes, Applewood smoked bacon, cheddar cheese, roasted garlic, asparagus tips, scallion, cabernet gravy

MINI-CRAB CAKE OR SEA SCALLOP..... 14.00

Plus a \$50 Chef charge
Uniformed Chef pan-frying crab cakes to order with lemon saffron aioli, sweet corn hush puppies, coleslaw, tartar, cocktail sauce, lemon wedges

DESSERT STATIONS

Ice Cream Sundae Bar.....5.95
Viennese Table of assorted cakes, pies and sweet street miniatures.....6.95
Miniature pastry table of miniature pastries and petit fours.....8.95
Chocolate Fountain, pretzels, marshmallows, fresh fruit, lady fingers.....5.95
Chef manned bananas foster station w/ vanilla bean ice cream.....6.95 (add \$50 chef fee)
Coffee and Assorted Tea Display.....2.00



SERVED DINNER

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SOUPS

Classic chicken noodle soup with acini de pepe	cup.....4.00	bowl.....6.00
Garden vegetable minestrone soup	cup.....4.00	bowl.....6.00
Roasted tomato and goat cheese bisque with herbed croutons	cup.....4.00	bowl.....6.00
Sweet corn and truffle bisque	cup.....5.00	bowl 7.00
Manhattan clam chowder	cup.....5.00	bowl 7.00
New England clam chowder	cup.....5.00	bowl 7.00

APPETIZERS

Stuffed Portobello with Italian sausage, spinach, roasted peppers, basil oil and balsamic glaze.....	8.00
Wild forest mushroom and boursin strudel, balsamic fig glaze.....	7.00
Artichoke ravioli, crumbled goat cheese, over-night tomatoes, lemon-herb gremolata.....	8.00
Orecchiette, charred tomato, lemon, broccolini, parmesan, tomato butter.....	6.00
Jumbo shrimp cocktail.....	12.00
Jumbo lump crab cake with lemon saffron aioli.....	14.00
Coriander dusted ahi tuna, wakame seaweed salad, citrus-soy glaze.....	14.50

SALADS

Mixed greens with balsamic vinaigrette.....	4.50
Vine-ripened tomato, fresh basil, mozzarella, spinach, extra virgin olive oil, aged balsamic drizzle.....	5.50
Classic Caesar salad with shaved parmesan.....	5.50
Boston bibb, toasted almonds, orange supremes, radish, basil goat cheese vinaigrette.....	7.00
Mixed Greens with sun-dried cranberries, bleu cheese, honey balsamic vinaigrette.....	6.00
Baby spinach, sliced strawberries, feta, candied pecans, strawberry-champagne vinaigrette.....	6.50

ENTREES

All entrée prices include: vegetable, potato, rolls with butter and coffee and tea service
If you choose to offer your guests more than two entrée choices an additional \$3 per person will be added

CHICKEN

Classic chicken francaise, beurre blanc.....	20.00
Chicken marsala, wild forest mushroom demi-glace.....	22.00
Chicken piccata, artichoke, blistered tomato and capers, lemon-chardonnay butter.....	22.00
Chicken provençal, olives, grape tomatoes, basil, capers, extra virgin olive oil, balsamic glaze.....	22.00
Boursin & asparagus stuffed chicken breast, basil pesto cream.....	24.00

FISH & SHELLFISH

Jail island salmon, crispy capers, lemon-dill cream.....	26.00
Mojito glazed grilled jail island salmon.....	26.00
Crab stuffed sole, lightly baked, lemon-chablis butter.....	25.00
Jumbo lump crab cakes, lemon saffron aioli.....	30.00
Crab imperial stuffed jumbo shrimp, lemon beurre blanc.....	30.00
Lemon herb crusted cod, citrus butter.....	24.00
Brazilian 9 oz. Butter poached lobster tail, lemon beurre fondue.....	46.00

ENTREES CONTINUED

All entrée prices include: vegetable, potato, rolls with butter and coffee and tea service
If you choose to offer your guests more than two entrée choices an additional \$3 per person will be added

BEEF

- Seared Petite loin of beef, portobello mushroom and balsamic demi-glace.....28.00
- Sliced black angus beef tenderloin, cabernet demi-glace.....38.00
- Grilled 6 oz. black angus filet mignon, balsamic red onion marmalade, bleu cheese glaçage, cabernet demi-glace.....39.00
- Grilled filet oscar, 6 oz. filet mignon, crab imperial topped, asparagus, sauce béarnaise.....42.00
- Broiled 12 oz. new York strip, creamed spinach, port wine demi-glace.....46.00
- Herb-salt crusted 12 oz. roasted prime rib, creamy horseradish sauce, au jus.....32.00

OTHER

- Eggplant Rollatini, parmesan, san marzano pomodoro basilica.....16.00
- Sweet curried rice, vegetable stir fry, coconut-curry sauce with chicken.....14.00 with shrimp.....20.00
- Caribbean roasted pork loin, pineapple salsa, spiced rum-pineapple jus.....18.00
- Herb grilled double cut pork chop calabrese, bell peppers, onions, mustard demi-glace.....32.00
- Mint panko crusted new zealand lamb rack, whole grain mustard demi-glace.....39.00
- Goat cheese and walnut crusted new Zealand lamb rack, roasted peach puree.....43.00

DUO ENTREES

- Grilled chicken breast with jail island salmon, lemon cream.....26.00
- Grilled chicken breast and jumbo lump crab cake, beurre blanc.....28.00
- Grilled chicken breast and crab imperial stuffed jumbo shrimp, beurre blanc.....30.00
- 6 oz. Filet mignon and jumbo lump crab cake.....47.00
- 6 oz. Filet mignon and jumbo shrimp with crab imperial.....47.00
- 6 oz. Filet mignon and grilled 5 oz. Brazilian lobster tail.....49.00

STARCH

- White truffle-parmesan potato gratin
- Wild rice pilaf
- Whipped potatoes
- Duchess Potato
- Herb and shallot roasted red bliss potatoes
- Sea salt roasted fingerling potatoes
- Baked Idaho potato

VEGETABLE

- Steamed broccoli with sea salt
- Green beans with herb butter
- Sautéed mixed seasonal vegetables
- Grilled asparagus with lemon-herb olive oil
- Julienned vegetables

DESSERT

- Tiramisu.....5.25
- New York style cheese cake with berries.....6.25
- Apple Crisp.....5.00
- Rice Pudding.....4.00
- Carrot Cake.....4.50
- Chocolate Decadence.....5.00
- Chocolate Lava a la mode.....6.00
- Strawberry Shortcake.....5.00
- Ice Cream Sundae Bar.....5.95
with traditional toppings
(Add 30.00 labor fee for attendant)