



WINTER 2016 Full Service Catering

HORS D'OEUVRES

passed or stationary

NON VEGETARIAN

- Fried Chicken & Waffle Cone** apple bourbon compote
Grilled Chicken Satay pickled cucumber, peanut sauce
Chicken Croquettes classic bechamel
Chicken Cherry Salad mini tortilla cup
Chimichurri Flank Steak arugula, julienne vegetable
Signature Sirloin Slider jarlsberg, pickle, tomato jam
Cavatelli Pasta Spoon short rib ragu, light cream
Classic Pig in a Blanket all beef with grainy mustard
Lamb Meatballs yogurt & dill
Smoked Duck Crepe berry glaze, camembert chive
Mini Tuna Taco mango salsa, avocado crema
Spice Dusted Salmon Bite ginger cilantro yogurt
Grilled Shrimp Cocktail tequila spiked cocktail sauce
Shrimp Mac & Cheese tart style with panko crust
Mini Crab Cake basil remoulade
Chicken Bahn Mi Slider cilantro, sriracha aioli, pickle

MOSTLY VEGETARIAN

- Grown Up Grilled Cheese** fontina & sage
Caramelized Onion Tartlet gruyere, fresh herb
Smoked Gouda Risotto Bite tomato jam, chive
Savory Cheesecake three cheeses, roasted tomato
Butternut Squash Empanada swiss chard, chimichurri
Endive Caesar Salad lemony dressing, parmesan, crouton
Roasted Tomato & Feta Tartlet fresh basil
Pickled Vegetable Summer Roll arugula, rice noodle, hoisin
Caponata Polenta Cup eggplant, roast pepper, gorgonzola
Stuffed Baby Potato horseradish cream cheese, scallion
Poached Pear Crostini with camembert
Vegan Stuffed Cucumber mixed grains, quinoa, herbs, lemon
Caprese Skewer fresh mozzarella, cherry tomato, basil
Roasted Beets & Crème Fraiche on black bread toast
Potato Pancake cranberry orange compote
White Bean Crostini basil pesto

FEATURED COCKTAIL OPTIONS

French-Cran 75

gin, cranberry shrub, prosecco

Clementine Bourbon Negroni

campari, sweet vermouth, orange twist

Heavenly Diablo

tequila blanco, lime, creme de cassis,
ginger beer, thyme

The Pom-Pear

vodka, cinnamon pear nectar,
pomegranate juice, lime

Blood Orange Sangria

citrus, riesling, grand marnier, lemon, honey

Champagne Punch

pear nectar, cranberry, grand mariner

The Big Apple

bourbon, apple cider, lemon, bitters
topped with soda

The Ruby Red

vodka, st germain, fresh grapefruit

Kumquat Ginger Smash

spiced rum, brown sugar, soda

Please ask us about our bar and alcohol packages



APPETIZER STATIONS & PARTY PLATTERS

CHEESE, FRUIT & BRUSCHETTA

chef's selection of domestic & imported cheeses
garnished with fresh fruit
marinated olives & seasonal bruschetta toppings
crackers, bread sticks, toasted baguette
option to add charcuterie

MEDITERRANEAN MEZZE

lemon hummus & flatbreads
edamame falafel bites, greek feta
quinoa tabbouleh
marinated olives & artichokes

CROSTINI BAR

seasonal toppings of
roasted tomato tapenade
white bean & lemon
spinach, artichoke & feta
with toasted baguette & flatbreads
garnished with marinated olives

SEAFOOD & RAW BAR

cracked crab claws
cold tequila shrimp cocktail
east and west coast oysters
lemon aioli, cocktail sauce, mignonette

MINIATURE SWEETS

such as salted caramel brownies bites
fruit tartlets, mousse cups & gourmet cookies & bars

MOZZARELLA BAR

fresh mozzarella three ways
marinated & grilled vegetables
slow roasted tomatoes & roasted red peppers
thin sliced prosciutto & fresh focaccia

EAST ASIAN FUSION

pickled vegetable summer rolls
vegetable hand rolled sushi
peanut chicken satays
blistered shishito peppers
steamed & salted edamame

FANCY CUT CRUDITES

chef's selection of seasonal raw vegetables
with green goddess & lemon hummus dips

VEGETARIAN ANTIPASTI

chef's pasta with pesto & roast tomato
broccolini, lemon & farro salad
shaved fennel, orange & kalamata
selection of italian cheeses
seasonal marinated vegetables & olives
fresh baked focaccia, breads & crackers

SATAY STATION

caprese pesto skewers
peanut chicken satays
chimichurri flank steak
tequila lime shrimp

WE LOOK FORWARD TO SERVING YOU!