



PAUL EVANS CATERING In The HAMPTONS

EVENTS AND CATERING gourmet gifts

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Long Island Branch
46B. Saratoga Blvd.
Island Park, NY 11558
516 889 4101

525 Northern Blvd.
Great Neck, NY
11021
516 487 5440



The Hamptons
Full Service Events
Delivered Gourmet Food
631 288 5992

Manhattan Office
20 West 20th Street
New York, NY 10011
212 321 1822

DELUXE BREAKFAST BUFFET A Delicious Hot Breakfast: Includes All Of The Following:
 Fresh baked muffins, Buttery Danish, Homemade apple crumb and chocolate crumb cake
 Miniature bagels with assort. cream cheese, butter & jam PLUS Sliced country breads - Banana, zucchini & pumpkin
 Smoked Nova Scotia Salmon with Capers, Lemon and Dill AND Platter of tomato, cucumber red onion and olives
 Fresh sliced melon, pineapple, kiwi and berry platter PLUS Fresh squeezed orange juice and cranberry juice
 Flaky homemade frittatas * Your choice of filling:
 Zucchini and wild mushroom - Tomato and sautéed leek - Bacon, onion and bliss potatoes - Spinach and roasted pepper
 Miniature Brioche French Toast...served with vanilla yogurt & fruit sauce (early deliveries are subject to availability!)
 15 - 24 people \$20.95 per person 25 person minimum \$18.95 per person

CLASSIC BRUNCH BUFFET: Includes All Of The Following
 Fresh baked muffins, Buttery Danish and Croissants PLUS Miniature bagels with assorted cream cheese, butter & Jam
 Flaky homemade frittatas * Your choice of filling:
 zucchini and wild mushroom - Tomato and sautéed leek, Bacon, onion and bliss potatoes - Spinach and roasted pepper
OR Grilled Honey-Lemon Chicken Platter with Poached Asparagus
PLUS Smoked Nova Scotia Salmon with Capers, Lemon and Dill **AND** Platter of tomato, cucumber, red onion & olives
 Poached Halibut Salad **AND** Whole Whitefish Display
 Fresh sliced melon, pineapple, kiwi and berry platter
 Basket of chocolate chip cookies, raspberry linzer hearts and rugelach (early deliveries are subject to availability!)
 15 - 24 people \$26.95 per person 25 person minimum \$22.95 per person

ENGLISH TEA PARTY: *Your choice of three (3) tea sandwiches*
 Radish and sprouts * Cream cheese with sundried cherries and pecans * Smoked salmon * Tuna salad w/ vegetables
 Smoked turkey with bacon and sprouts * Egg salad with fresh herbs * Montrachet with watercress * Poached salmon
 Chicken salad with walnuts * Grilled lemon chicken with arugala * Shrimp salad * Roast turkey with dried cranberries
 Also Included: Fresh cut crudités vegetable basket with poached asparagus and mustard sauce
 A country basket of assorted miniature scones and almond croissants
PLUS Sweet butter, strawberry jam & orange marmalade
 A selection of our homemade cookies, caramel pecan tarts, raspberry linzer heart cookies and rich fudge brownies
 A platter of ripe strawberries presented with vanilla custard sauce (early deliveries are subject to availability!)
 15 - 24 people \$19.95 per person 25 person minimum \$16.95 per person

BREAKFAST & BRUNCH MENU ITEMS

Country Breakfast Basket - Miniature muffins, Danish, Banana bread, Almond Croissants and Mini bagels
 Includes: Regular and Scallion Cream Cheese, Butter and Jam (15 person min.) 3.95 pp
 Peanut Butter and Jelly on Homemade Banana Bread (2dz minimum) 1.50 ea.
 Poached Salmon Salad with Capers (2lb minimum) 20.95lb.
 Poached Salmon Platter with Cucumbers and Dill (2lb minimum) 22.95lb.
 Smoked Salmon Platter - Lemon, Onion, Capers and Dill (2lb minimum) includes plain cream cheese 32.95lb.
 Poached Halibut Salad (2lb minimum) 27.95lb.
 Tuna Salad with Diced Vegetables (2lb minimum) 9.95 lb.
 Egg Salad with Celery OR Egg Salad with Sautéed Mushrooms and Onions (2lb minimum) 7.95 lb.
 Quiches - spinach, broccoli, mushroom OR ham (10") 13.95ea
 Brie Baked in Puff Pastry Dough OR Brie with Sliced Strawberries, Caramel and Walnuts (one kilo) 55.00ea
 Sweet Noodle Pudding - Mom's secret recipe (serves 6-8) 16.95ea
 Frittatas - Zucchini/wild mushroom - Tomato/sautéed leek - Spinach & roast pepper (serves 6-8) 18.95ea
 Frittatas - Bacon, potato and sauteed onions (serves 6-8) 20.95ea
 LEO Frittatas - Eggs, lox and sautéed onion (serves 6-8) 28.95ea
 Mini crepes filled with caramelized apples (2dz minimum) 15.95 dz
 Mini crepe filled with sun dried cherries, pecans and monterachet (2dz minimum) 15.95 dz
 Miniature assorted quiche tartlets (2dz minimum) 14.95 dz
 Caramelized apple, onion and gruyere tartlets (2dz minimum) 15.95 dz
 Smoked salmon and fresh dill quesadillas (2dz minimum) 20.95 dz

FRESH FRUIT

Fresh sliced fruit platter (serves up to 10) 35.00 ea
 Fresh sliced fruit platter (serves up to 20) 50.00 ea
 Fresh sliced fruit platter (serves 20 - 40) 70.00 ea

GOURMET SANDWICH AND SALAD BUFFET: Choose three (3) sandwiches or wraps

Lemon basil chicken salad	Chicken with peapods and cashews	Chicken salad w/zucchini and dill
Tuna salad with diced veggies	Tuna salad with Italian olives and onions	Tuna salad with broccoli
Egg salad with sauté mushrooms	Egg salad with celery	Lemon chicken with mushrooms
Grilled honey Dijon chicken	Seared chicken w/eggplant and montrachet	Mexican chicken with salsa
Cajun chicken with salsa	Grilled chicken w/escarole and mushrooms	Filet mignon with roasted peppers
Filet mignon with eggplant	Filet mignon with mushrooms	Filet mignon w/pepperoncini
Grill flank steak w/marinated tomato	Smoked turkey with brie	Smoked turkey-cheddar and bacon
Roast turkey with grilled tomato	Roast turkey with avocado and sprouts	Smoked mozzarella with eggplant
Prosciutto, smoked mozz. & eggplant	Havarti with grilled vegetables	Italian-meat and cheese combo
Black forest ham and brie	Watercress, cucumber and goat cheese	Fresh mozzarella & sundried tomato
SPECIAL SANDWICHES Add \$2.25 pp Shrimp salad, Salmon salad, Seared salmon, Nova w/capers, Grilled swordfish		

Choose one (1) pasta or rice salad

Penne with grilled vegetables	Penne with spinach and artichoke hearts
Orzo with feta and tomato	Cous cous - sundried tomato and eggplant
Mexican pasta salad	Wild rice salad with pecans
Pasta primavera	Basmati rice - asparagus and toast almonds
Tortellini with pesto and snow peapods	Fussilli - tomato, basil and fresh mozzarella
	Pasta Milano - broccoli & pine nuts

Choose one (1) vegetable salad

Tri color salad with honey vinaigrette	Mesclun greens with marinated tomato
Tossed greens w/balsamic vinaigrette	Green beans vinaigrette with red onion
Roast potato salad w/artichoke hearts	Red potato salad Dijon
Sassy or Buttermilk cole slaw	Greek salad with romaine
Poached vegetables w/mustard sauce	Cucumber, carrot and tomato salad

Bowties with wild mushrooms
Cous cous - dried fruit & pine nuts
Orecchiette with peas and romano
Antipasto pasta salad
Pasta with sundried tomato
Pasta with summer vegetables

Caesar salad with croutons
Smashed potato and corn salad
Roast potato salad with mushrooms
Grilled garden vegetables
Diced vegetable salad

PLUS Fresh sliced fruit platter **AND** Assorted cookies, brownies and pecan bars

15 - 24 people \$20.95 per person

25 person minimum \$17.95 per person

Wrap and Salad Buffet: Choose three (3) wraps

Turkey with brie, avocado and radish sprouts	Smoked turkey with caramelized apple	Artichoke, asparagus and hummus
Grill honey chicken with julienne vegetables	Grilled chicken Caesar	Grilled vegetables with sprouts
Grilled mushrooms and sundried tomato	Smoked mozz. w/sundried tomato	Grilled shrimp Caesar
Seared tuna nicoise with French beans	Brown chili salmon - julienne veggies	Tuna salad with broccoli and carrots
Smoked salmon with watercress	Grilled flank steak with roasted corn	Filet mignon with wild mushrooms

Choose one (1) pasta or rice salad: From the "Sandwich and salad buffet" menu

Choose one (1) vegetable salad: From the "Sandwich and salad buffet" menu

PLUS Fresh sliced fruit platter **AND** Assorted cookies, brownies and pecan bars

15 - 24 people \$20.95 per person

25 person minimum \$17.95 per person

Wrap Platters:

Lunch Size Wraps: Grilled chicken Caesar
Turkey with brie, avocado and radish sprouts
Smoked turkey with caramelized apple
Grilled honey chicken with julienne vegetables
Sm. 45.00 ⁶ Med 65.00 ⁹ Lg. 95.00 ¹²

Lunch Size Wraps: Grilled vegetables with sprouts

Seared artichoke, asparagus and hummus
Grilled mushrooms and sundried tomato
Smoked mozzarella with sundried tomato
Sm. 45.00 ⁶ Med 65.00 ⁹ Lg. 95.00 ¹²

Lunch Size Wraps: Grilled shrimp Caesar

Brown chili salmon and julienne vegetables
Seared tuna nicoise with French beans
Grilled flank steak with French beans
Sm. 65.00 ⁶ Med 90.00 ⁹ Lg. 115.00 ¹²

Baguette Sandwich Platters (cut into 1/8ths):

Filet mignon baguette with roast peppers and horseradish
Filet mignon baguette with wild mushrooms and garlic
Filet mignon baguette with garlic and pepperoncini peppers
Sm. 85.00 ² Med 125.00 ³ Lg. 175.00 ^{4½}

Fresh mozzarella baguette with sun dried tomato and basil
Black forest ham and brie baguette with pommery mustard
Authentic Italian hero style baguette - marinated tomatoes
Prosciutto, provolone baguette w/eggplant + roasted pepper
Grilled flank steak baguette with marinated tomato
Sm. 65.00 ² Med 90.00 ³ Lg. 125.00 ^{4½}

Lemon pepper chicken baguette with grilled portobellos
Turkey and jarsberg baguette - lettuce and tomato
Smoked turkey baguette with brie and honeycup mustard
Garlic chicken baguette with zucchini and roasted peppers
Sm. 65.00 ² Med 90.00 ³ Lg. 125.00 ^{4½}

To Begin: Tomato gazpacho with diced cucumber
White bean-roasted garlic dip and olive tapenade with sourdough croustades
Quesadillas with fire roasted tri-pepper OR Smoked salmon and fresh dill

Choose Any Three (3) Salads From The Following List:

Cobb salad with grilled chicken, bacon, avocado, romaine and watercress
Tossed greens with grilled lemon-honey chicken, goat cheese & sun dried cherries
Grilled chicken and mango salad with caramelized onion, French green bean
Poached chicken salad with snow pea pods and toasted cashews
Caesar salad with grilled garlic & herb chicken, roast yellow pepper and romano
Broccoli rabe, sun dried tomato, fresh herb grilled chicken and baby greens
Mesclun with grilled raspberry duck breast, goat cheese and toasted pecans
Seared duck breast salad with wild mushrooms, white beans and roasted peppers
Wild rice salad with grilled duck breast, cranberries, scallions and walnuts
Asparagus, roasted beet and arugula salad with fresh sliced turkey breast
Oven roasted turkey breast sliced and served with steamed garden vegetables
Mesclun with chick peas, prosciutto, feta, smoked chicken and sun dried tomatoes
Butter lettuce with prosciutto di parma, fresh figs, smoked turkey and roasted garlic
Our Chef's salad with turkey, black forest ham, cheddar and eggs
Sliced filet mignon, romaine, mini potatoes, Vidalia onions & cremini mushrooms
Grilled flank steak with frisee, French green beans, sundry tomato & red onions
Japanese ginger flank steak with bok choy, basmati rice and toasted almonds

Belgian endive salad, asparagus, oven roasted tomatoes & gorgonzola
Simple greens with tomato, red cabbage and grilled mushrooms with tarragon
Fresh mozzarella and tomato salad with roasted eggplant and fresh basil
Our Greek salad with nicoise olives, chunks of feta, chunks of pepper and romaine
Endive salad with roasted sweet potato, French green beans and roasted walnuts
Baby spinach salad with portobello mushrooms, smoked bacon and toasted pecans
Tri-color salad with roasted fennel and peppers, brie and pine nuts
Farfalle with wild mushrooms, June peas and roasted peppers
Penne with sautéed spinach, pan seared artichoke hearts & browned garlic
Cous cous with sun dried fruit and toasted pine nuts
Orzo with asparagus, tomato and wild mushrooms

Nicoise salad - seared fresh tuna, olives, capers, tomato, eggs and red onion
Arugula with grilled ginger salmon, roasted apples, pine nuts and roasted pepper tahini
Summer mesclun and poached salmon salad with cucumbers, capers and fresh dill
Grilled jumbo gulf shrimp with frisee, Israeli cous cous and lemon-ginger chutney
Italian style Fruitta Di Mare salad with lemon, scallions, olive oil and roasted peppers
Frisee salad with fresh crab meat and shrimp, beefsteak tomatoes and roasted endive
Tequila lime grilled swordfish with jicama, frisee, roasted corn and papaya salsa
Grilled swordfish with oregano, rosemary and tarragon - arugula, sliced tomato and capers
Spicy Oriental style red chili sea scallops with sugar snap peas, baby corn and sesame seeds

Choose Any Three (3) Dressings:

Honey vinaigrette * Balsamic vinaigrette * Caesar * Pear vinaigrette * Raspberry vinaigrette Creamy vinaigrette
Yogurt dill dressing * Buttermilk ranch dressing * Olive oil and balsamic vinegar * Low fat honey mustard * Low fat
lemon poppy seed

PLUS Fresh rosemary foccaccia, Currant walnut bread and eight grain rolls

For Dessert:

Homemade oatmeal-raisin cookies, ginger nut cookies and chocolate dipped chocolate biscotti
& Triple chocolate-chocolate-chocolate brownies

PLUS Fresh mixed berry bowl with creme anglaise OR Sliced fresh fruit platter

15 - 29 people \$ 24.95 per person

30 person minimum \$ 22.95 per person

MEXICAN FAJITA FIESTA: You get all of the following!

Spicy marinated grilled Mexican chicken breast **AND** Unbelievably tender sliced flank steak
 Guacamole, salsa, nachos, shredded lettuce **AND** Grilled garden vegetable platter
PLUS all the fixins' ... Tortillas, sour cream, hot sauce, cheddar, refried beans, diced onions
 Mexican rice with diced garden vegetables and red beans Mini homemade vegetarian burritos
PLUS warm apple cobbler with vanilla cream **AND** and Jumbo chocolate chip cookies
 10-19 people \$21.95 per person / 20 person min. \$18.95 per person

ELLA'S DOWN HOME COUNTRY COOKIN': *Choose (1)chicken (1)beef & (3)sides*

Smokey BBQ chicken, Texas BBQ chicken breast OR Southern fried chicken

Smokey BBQ baby back ribs OR BBQ boneless brisket of beef

SIDES:	Homemade potato salad	Sassy cole slaw OR Buttermilk cole slaw
Rice with red beans	Three bean salad	Tomato and cucumber salad w/pesto ranch
Grilled corn on the cob	Old fashioned bread stuffing	Smashed potato salad with roasted corn
Green beans with red onions	Wild rice with pecans	Garlic mashed potatoes
Baked beans with bacon	Butternut squash with sautéed leeks	Country roasted vegetables
Tossed green salad	AND Homemade sliced corn bread and banana bread	

PLUS Fresh sliced fruit platter, Old fashioned Pecan pie squares **AND** Jumbo peanut butter cookies

15 - 24 people \$21.95 per person 25 person minimum \$18.95 per person

MAMA MIA...THAT'S ITALIAN: *Choose (1) appetizer, (3) hot dishes*

To begin ... Italian antipasto platter with grilled garden vegetables, Fresh mozzarella and tomato with basil
 OR Chicken pinwheels filled with prosciutto, wild mushrooms and sundried tomato

Hot Dishes ... Rotini with primavera vegetables	Penne with roasted eggplant, tomato and garlic
Rotini with fresh tomato and basil sauce	Penne with pink vodka sauce
Penne with sautéed spinach and wild mushrooms	Rigatoni Bolognese with meat sauce
Rigatoni with broccoli rabe & sweet Italian sausage	Baked ziti with cheese OR Baked ziti with meatballs
Lasagna Bolognese OR Vegetarian lasagna	Pasta with shrimp, browned garlic, broccoli rabe
Veal with peppers and onions	Sausage and peppers with fresh tomato
Pasta w/shrimp, clams and mussels Fra Diabolo	Stuffed loin of pork with spinach and wild mushrooms
Chicken OR Veal parmigiana	Chicken Marsala, Chicken with Tuscan pepper sauce
Chicken francese OR Balsamic chicken	Eggplant rollatine OR Eggplant parmigiana
Green beans and baby carrots with shallots	Steamed OR roasted vegetable medley
Oven browned potatoes OR Garlic mashed potatoes	Confetti rice OR Wild rice with almonds

PLUS Caesar salad with homemade croutons OR Tri color salad with balsamic vinaigrette

Crisp garlic parmesan toast and Italian country rolls with sweet butter

PLUS Strawberries dipped in rich dark chocolate OR Fresh fruit kebobs with raspberry dipping sauce

AND Hazelnut biscotti and cheesecake brownies OR An assortment of homemade cookies and brownies

15 - 24 people \$21.95 per person 25 person minimum \$18.95 per person

THE SERIOUS HOT BUFFET: You get all of the following!

Choose One (1): Boneless Chicken - Francese, Veronique, Mirabella, Chardonnay OR Balsamic vinegar

Choose One (1): Tender Veal - Marsala, Francese, Roasted eggplant and spinach OR Sliced roast Filet Mignon w/horseradish
 Dijon Salmon w/Julienne Vegetables, Brown Sugar Salmon, Poached Salmon with Cucumber, Balsamic Chilean sea bass

Choose Three (3): Side Dishes- Oven browned potato, Garlic mashed potato, Wild rice, Confetti rice, Pasta with tomato, basil sauce, Penne alla vodka, Stuffed shells, Steamed vegetables OR Green beans and baby carrots with shallots

Choose One (1): Salad - Caesar, Tossed OR Tri color with honey vinaigrette

Also Included: Fresh sliced fruit platter, Assorted cookie and brownie platter **AND** Basket of French rolls

15 - 24 people \$25.95 per person 25 person minimum \$23.95 per person (*Chilean Sea Bass selection ADD:\$2.50 pp*)

OUR DELUXE LUNCHEON BUFFET: You get all of the following!

Appetizer-Garlic and fresh herb jumbo shrimp, Roasted pepper and basil quessadillas, Eggplant caponata with toasted pitas

Choose One (1): Poached salmon, Pan seared Dijon salmon, Balsamic glazed sea bass OR Roast Filet Mignon w/horseradish

Choose One (1): Grilled honey-lemon chicken, Seared chicken layered w/goat cheese, basil & grilled tomato, Lemon pepper chicken with wild mushrooms and sautéed spinach, Balsamic chicken with pearl onions OR Grilled chicken with grill veggies

Choose One (1): Salad - Baby arugala with sundried cherries and pecans, Caesar, Tossed OR Tri color with honey vinaigrette

Choose One (1): Pasta with tomato, basil and fresh mozzarella, Penne with sautéed spinach and artichoke hearts, Pasta with grilled vegetables, Cous cous with dried fruit and pine nuts OR Roast new potato salad with wild mushrooms and lemon vin.

Also Included: Fresh sliced fruit platter, Assorted cookie and cheese cake brownie platter **AND** Basket of French rolls

15 - 24 people \$27.95 per person 25 person minimum \$25.95 per person (*Chilean Sea Bass selection ADD:\$2.50 pp*)

TRADITIONAL TURKEY DINNER: Includes all of the following!

Roast whole turkey OR boneless turkey breast with giblet gravy
 Traditional savory bread stuffing with mushrooms, onion and celery
 Sweet potato casserole with melted marshmallows
 Steamed vegetables - broccoli, cauliflower, carrots and snap peas
 OR Green beans with toasted almonds and garlic
 Cranberry-walnut relish with pineapple AND Chunky homemade applesauce
 Tossed green salad with honey vinaigrette PLUS Homemade corn bread
 Juicy apple crumb pie AND Old fashioned pecan pie PLUS Jumbo chocolate chip cookies
 15 - 24 people \$ 23.95 per person 25 person minimum \$ 21.95 per person

Elegant Classic Hot Buffet: Includes all of the following!

Hors D'Oeuvres: Jumbo pan seared shrimp with garlic and herbs - yellow pepper coulis
 Jumbo sea scallops wrapped in bacon - brown sugar teriyaki dipping sauce
 Eggplant napoleon layered with fresh mozzarella, Montrachet, roast zucchini, carrots and peppers

Dinner: Breast of chicken filled with wild mushroom mousse, lemon-chardonnay sauce
 Tender veal prepared with fresh herbs, caramelized pearl onions and port wine
 Roasted melon ball potato noisettes with garlic and rosemary
 Poached asparagus with roasted: carrots, shallots and Italian plum tomatoes
 Soft butter lettuce salad with watercress, endive and radicchio - toasted pine nuts,
 Gorgonzola and pear vinaigrette
 Focaccia and French rolls with sweet butter

Dessert: French apple tart with crème anglaise
 Poppy seed jam cookies, raspberry linzer hearts and blondies
 AND Chocolate dipped jumbo strawberries
 15 - 24 people \$ 37.95 per person 25 person minimum \$ 35.95 per person

TUSCAN FAMILY FEAST: Includes all of the following!

Imported olives & Sweet roasted peppers
 Bocchini mozzarella with sun dried tomato and fresh basil
 Grilled jumbo shrimp with rosemary and roasted garlic
 Poached asparagus wrapped with prosciutto di parma
 White bean, roasted eggplant and tomato bruschetta with toasted foccaccia
 Tender sautéed veal with roasted tomato and wild mushrooms
 Chicken with roasted potatoes and peppers
 Baked manicotti filled with spinach and ricotta
 Arugala caesar salad with toasted pine nuts, parmesan and homemade croutons
 Tuscan bread and Ciabatta with extra virgin olive oil

Miniature Italian pastries & Chocolate dipped biscotti
 Jumbo strawberries w/amaretto cream
 15 - 24 people \$ 33.95 per person 25 person minimum \$31.95 per person

Italian Specialties and Pasta: *By The ½ Pan!*

Baked ziti with cheese	40.95 ea
Lasagna Bolognese with meat OR Vegetarian lasagna with tomato	45.95 ea
Sausage and peppers with tomato and onions	55.95 ea
Chicken parmigiana	59.95 ea
Stuffed loin of pork with spinach and mushrooms (whole/half loin)	75.95 / 38.95 ea
Veal layered with grilled eggplant, sun dried tomato and mozzarella	75.95 ea
Veal parmigiana	75.95 ea
Eggplant parmigiana	45.95 ea
Eggplant rollatine with cheese	39.95 ea
Stuffed shells with cheese	29.95 ea
Penne ala vodka	39.95 ea
Penne with sautéed spinach and artichoke hearts	39.95 ea
Fusilli with chunky tomato basil sauce	39.95 ea
Pasta with herbs and colorful primavera vegetables	39.95 ea

TEXAS FIRE FLAVOR FESTIVAL: *You get all of the following!*

Fresh cut garden vegetables with "Tequila Bloody Mary Dip"

Roasted spicy walnut & pecan trail mix

Pan roasted shrimp with sweet and hot red chile mustard sauce

Roasted corn and chorizo quesadillas

Thunder and lightning salsa with grated jack cheese - corn tortilla chips

Texas lemon and onion marinated fried chicken

Smoked beef brisket with "Moonshine Mop Marinade"

Roasted triple potato and pepper smash & Buttermilk cole slaw

Old fashioned country corn bread

Aunt Mabel's Chocolate Layer cake and Cousin Norma's Famous Cowboy Cookies

Lora Bell's Pecan Pie Squares with Vanilla Cream and Grandma's Fresh Cut-Up Fruit Salad

15 -24 people \$ 30.95 per person

25 person minimum \$ 28.95 per person

MAMBO PAELLA PARTY: *You get all of the following!*

Havana black bean soup topped with sour cream and onion

Mango-mustard glazed salmon skewers with pineapple and Serrano mojo

Rosemary-garlic grilled lamb skewers with papaya mojo

Roasted corn, tomato and triple pepper salsa

Plantain chips and terra chips

Traditional Paella - clams, mussels, shrimp, scallops, spicy sausage and chicken

Poached asparagus topped with chopped tomato, onion and white beans

Baby spinach salad with grilled oranges and citrus-cilantro vinaigrette

Cuban corn bread, ciabatta and pumpkin spice bread

Latin chocolate mousse layer cake + Toasted coconut and pistachio-ginger butter cookies

Fresh fruit and berry salad drizzled with our homemade sangria sauce

15 -24 people \$ 34.95 per person

25 person minimum \$ 32.95 per person

"ALL THAT JAZZ" NEW ORLEANS JAMBALAYA BUFFET: *You get all of the following!*

Plantation Vegetable Kebobs with Spicy Cayenne-Herb Mayonnaise

Cornmeal Crusted Baby Crab Cakes with Remoulade Sauce

Mini Country Ham and Cheddar Sandwiches with Peach Chutney

Louisiana BBQ Chicken Skewers with Buttermilk Dip

Old Fashioned Macaroni and Cheese Bites

Charlie Parker's Seafood Jambalaya with Scallops, Shrimp, Tasso and Andouille

Pan Roasted Cajun style Chicken with Roasted Leeks & Fresh Mango Chutney

Tomato and Cucumber Salad with Cafe Dressing and French Rolls

Creole Cheesecake with Caramel Sauce PLUS Fresh Fruit Salad with Mint

Old Fashioned Pecan Sandies, White Chocolate Brownies & Lora Brody Chocolate Truffle Squares

15 -24 people \$ 33.95 per person

25 person minimum \$ 31.95 per person

NAPA VALLEY WINE COUNTRY BUFFET: *You get all of the following!*

To Begin: Cold Poached Baby Vegetables with Mustard-Shallot Sauce

Gazpacho with Crab Meat, a Dollop of Yogurt and Fresh Cilantro

Marinated Jumbo Shrimp with Green Chili Polenta Triangles and Roast Corn Salsa

Grilled Pita with Goat Cheese, Pine Nuts and Sun Dried Tomato

For Dinner: Marinated Roast Loin of Veal in Port Wine Sauce with Braised Apples and Red Onions

Seared Ahi Tuna with Fresh Gingered Peach Chutney and Grilled Radicchio

Bowtie Pasta with Seared Duck Breast and Shitake Mushrooms

Baby Field Greens with Diced Figs, Goat Cheese and Fresh Pear Vinaigrette

PLUS A Basket of Fresh Baked Grain, Olive and Currant Rolls with Sweet Butter

For Dessert: Rustic Oatmeal-Chocolate Squares + Lemon-Raspberry Poppy Seed Cookies

Chocolate Mousse in Shot Glasses

Cherries and Peaches in Merlot and Brandy with Lemon Zest

15 - 24 people \$ 33.95 per person

25 person minimum \$ 31.95 per person

GOURMET EPICUREAN BUFFET: Includes selections from each category

choose one poultry entree:

Grilled herb marinated chicken breast with montrachet, grilled tomatoes & pine nuts
 Honey mustard glazed chicken with roasted carrots and snap peas
 Roasted chicken breast with garlic and paper thin sliced bliss potatoes
 Grilled Asian chicken with grilled asparagus and ginger aioli
 Olive crusted chicken breast with oven roasted fennel and tomato
 Fresh roast turkey breast filled with wild mushrooms, sliced and served with asparagus
 Fresh roast turkey breast filled with apples and raisins, served with glazed sweet potato
 Fresh roast turkey breast, sliced and served with steamed garden vegetables
 Seared duck breast with wheat berry, chives and sun dried cherries
 Chinese duck breast with arugula, Oriental vegetables and toasted sesame seeds

choose one seafood entree:

Salmon and leek reoulade with gazpacho sauce
 Pan seared salmon filet with dijon sauce and julienne vegetables
 Brown chili glazed salmon with enoki mushrooms and sugar snap peas
 Salmon stuffed with spinach and wild mushrooms
 Roasted sea bass and scallops presented with bouillabaisse sauce
 Grilled tuna nicoise platter with French green beans, bliss potatoes, tomatoes and olives
 Grilled fresh tuna stuffed with mesclun salad, served with sun dried cherry vinaigrette
 Tuna with wasabi encrusted with sesame seeds served with orange shallot vinaigrette
 Roasted halibut with braised fennel and baby carrots, mustard peppercorn sauce
 Grilled swordfish with caramelized pearl onions, roasted tomatoes and capers
 Tequila lime grilled swordfish with papaya-cilantro salsa
 Roasted Italian swordfish with garlic, balsamic vinegar and tri color peppers
 Chilled half lobsters with Horseradish-roasted tomato sauce
 Pan seared garlic shrimp presented on sautéed spinach with white bean puree
 Brown chili glazed shrimp with spring vegetables, enoki mushrooms and sesame seeds

choose one beef, veal or lamb entree:

Roasted filet mignon of beef served with horseradish sauce
 Roasted filet mignon stuffed with leeks and wild mushrooms
 Roasted filet mignon stuffed with arugula and roasted pepper
 Roasted veal top round presented with roasted tomato and eggplant
 Roasted veal top round stuffed with dried cherries, glazed with a port wine reduction
 Roasted veal top round stuffed with wild mushrooms with a balsamic-garlic reduction
 Grilled boneless lamb loin with roasted eggplant and onion and ginger berry sauce
 Grilled boneless lamb loin presented with chive-citrus brown rice

choose any three side dishes:

Oven Browned Roast Potatoes OR Garlic Mashed Potatoes
 Wild Rice with Almonds and Scallions OR Rice With Sauteed Spinach
 Confetti Rice with Diced Vegetables OR Wheat berry & Brown Rice with Lemon & Chives
 Rotini with Fresh Tomato and basil Sauce OR Penne with Pink Vodka Sauce
 Farfalle with Wild Mushroom Sauce OR Cavatelli Alfredo
 Green Beans Almondine OR Steamed Vegetable Medley
 Baby Carrots and French Beans with Shallots OR Burnt Asparagus with Sesame Seeds
 Mesclun Greens with Dried Cranberries, Walnuts and Gorgonzola - Pear Vinaigrette
 Baby Spinach Salad with Jicama, Oranges Dried Cherries, Goat Cheese - Poppy Seed Vinaigrette
 Tossed Green Salad with Honey Dijon Dressing OR Tri-Color Salad with Balsamic Vinaigrette
 Caesar Salad with Homemade Croutons and Grated Cheese
PLUS A Basket of Fresh Baked French Rolls with Sweet Butter

for dessert:

Rich Chocolate Ganache Cake
 Berry-misu Layered with Mascarpone, Fresh Berries and Sponge Cake
 Miniature Cookies, Pecan Tarts, Linzer Hearts and Lemon Bars

15 - 24 people \$ 33.95 per person

25 person minimum \$ 31.95 per person

BARBECUE BUFFET

Fresh ground hamburgers with lettuce, tomato and cheese

Kosher Hot dogs with sauerkraut and mustard

BBQ chicken (on the bone) OR Southern fried chicken

Fresh corn on the cob AND Buttermilk cole slaw

Tossed green salad w/balsamic vin.

PLUS Homemade cornbread with sweet butter

Fresh sliced fruit and watermelon

Delicious homemade jumbo chocolate chip cookies and peanut butter cookies

Including: BBQ Grill, Heavy weight plastic ware, Ice, Basic service equipment and Basic BBQ staff

30 person minimum \$29.95 per person (Travel charges and a 15% Service charge will be added.)

ADD: Juicy and tender boneless chicken breast ADD \$1.50 per person

ADD: Sweet Italian sausage OR Turkey sausage with peppers ADD \$1.50 per person

ADD: Sliced BBQ beef brisket ADD \$3.95 per person

ADD: Smoky baby back ribs ADD \$4.95 per person

ADD: Grilled marinated skirt steak ADD \$5.95 per person

ADD: Grilled filet mignon with horseradish crème sauce ADD \$6.95 per person

ADD: Grilled tequila-lime swordfish OR Ahi tuna steaks ADD \$4.50 per person

ADD: Extra Side Dish ADD \$1.95 per person

ADD: Mexican appetizer platter ADD \$3.95 per person

ADD: Maine lobster roll miniatures ADD \$2.95 per person

ADD: Ice cream (Assorted Good Humor and Froz-Fruit bars) ADD \$3.50 per person

DOWN EAST MAINE CLAM BAKE

1 1/4 lb Maine Lobsters - butter and lemon

Jumbo shrimp cocktail with lemon and tangy horseradish cocktail sauce

Steamed little neck clams and mussels with roasted tomato salsa

Fresh picked corn on the cob + Red bliss potatoes with sour cream & chives

Grilled Kosher hot dogs with all the fixings

Tomato and cucumber salad with creamy vinaigrette

Carrot and raisin cole slaw AND Hearty seven grain bread

For Dessert: Juicy fresh sliced fruit and watermelon with ripe strawberries

Fresh baked jumbo chocolate chip, oatmeal and peanut butter cookies

Including: Heavy weight plastic ware, Ice, Basic service equipment and Basic staff

30 person minimum \$59.95 per person (Travel charges and a 15% Service charge will be added.)

HAWAIIAN LUAU CELEBRATION

To Begin: Imu Kahlua BBQ baby back ribs

Lollipop coconut shrimp - sweet & sour sauce

Macadamia nut encrusted sirloin skewers

Grilled garden vegetable kebobs

Grilled swordfish skewers with fresh lime

Lomi Lomi salmon with fresh tomatoes

Avocado corn salsa in with plantain chips

Plantain crusted crab cakes with chili dip

For The Luau Buffet:

Pineapple Haupia grill chicken with sweet peppers and onions

Ahi sesame encrusted Poke (fresh tuna) with tropical fruit salsa

Baby greens with grilled oranges, jicama and almonds

Sweet potato salad w/chili-lime dressing

Steamed rice with stir-fried vegetables

Hawaiian sweet bread & macadamia pumpkin bread

For Dessert:

White chocolate macadamia nut cookies

Chocolate coconut brownies

Caramelized banana & custard Hawaiian trifle

Fresh fruit kebobs with raspberry puree

Including: Heavy weight plastic ware, Ice, Basic service equipment and Basic staff

30 person minimum \$49.95 per person (Travel charges and a 15% Service charge will be added.)

THE PARIS BISTRO PARTY: You get all of the following!

Camembert with Candied Walnuts, Figs, Grapes and Table Water Crackers
 Lobster Filled Crepe Bundles Tied with Chives
 Wild Mushroom and Sweet Onion Pissaladiere
 Caramelized Apple, Onion and Gruyere Tartlettes
 Napoleon of Smoked Salmon and Roasted Vegetables
 Chilean Sea Bass with Basil Israeli Cous Cous and Black Truffle Oil
 Pan Roasted Sirloin of Beef Au Poivre - Roasted Turned Potatoes and Carrots
 Seared chicken with Coq Au Vin Glaze and Pearl Onions
 Steamed Asparagus Spears with Mustard Sauce
 Frissee with Roquefort Croustades, Caramelized Green Apple and Roasted Walnut-Sherry Vinaigrette
 French Point Dinner Rolls and Gruyere Twists with Sweet Butter
 Miniature Chocolate Ganache Squares and Praline Cakes PLUS Pistachio Butter Cookies Dipped in Dark Chocolate
 French Sliced Apple Galette with Creme Anglaise PLUS Miniature Eclairs and French Macarons
 Fresh Fruit Salad with Berries and Kirsch

15 - 24 people \$ 41.95 per person

25 person minimum \$ 39.95 per person

THE ULTIMATE EXTRAVAGANCE: You get all of the following!

Jumbo Shrimp Cocktail with Fresh Lemon
 Lobster Pate a Choix with Montrachet
 Seared Duck Breast and Oyster Mushroom filled Crepes
 Miniature Asparagus & Wild Rice Pancakes with Caviar and Creme fraiche
 Sliced Oven Roasted Filet Mignon with Haricots Verte
 Fava Bean Puree . Roasted Turnip Puree . Sweet Potato Puree
 Pan Seared Halibut with Roasted Garlic and Brussel Sprouts
 Grilled Valencia Orange Glazed Chicken and Golden Beets, Peach-Onion Conserve
 Baby Arugala Salad with Jicama, Chevre, Toasted Almonds & Fresh Raspberries
 Champagne-Honey Vinaigrette
 Country Grain and Walnut Bread with Shallot-Parsley Butter
 Rich Caramel Cheese Cake with Caramel Sauce
 Ganache Filled Fresh Berry Tartlettes and Chocolate Dipped Chocolate Biscotti
 Poached Peaches in Sauvignon Blanc & Jumbo California Strawberries

15 - 24 people \$ 42.95 per person

25 person minimum \$ 40.95 per person

COCKTAIL PARTIES**PAN-ASIAN COCKTAIL PARTY:** You get all of the following!

Japanese style crudites vegetable platter with cilantro- mustard dipping sauce
 Ginger scented pecans and Spicy cashews with Asian 5-spice
 California rolls with avocado and cucumber
 Steamed Szechwan dumplings with ginger soy sauce + Steamed Szechwan dumplings with ginger soy sauce
 Peking duck filled mini wraps with cucumber, scallion and peanut dipping sauce
 Spicy jumbo Thai style shrimp
 Cantonese style baby back ribs
 Sesame encrusted Ahi tuna skewers with wasabi crème
 Scallops wrapped in bacon with teriyaki dipping sauce
 Shrimp filled miniature spring rolls with sweet and sour dipping sauce
 Sesame tahini grilled chicken satay
 Korean grilled beef sirloin skewers with spicy ginger-chili sauce
 Almond cookies, Coconut-fudge brownie squares and Fortune cookies
 Jumbo strawberries and orange slices dipped in rich dark chocolate

15 - 24 people \$ 32.95 per person

25 person minimum \$ 30.95 per person

WINE AND CHEESE PARTY: Includes all of the following:

Fresh cut crudites vegetable basket with poached asparagus
 Bleu cheese and mustard dip
 International cheese display with fresh fruit
 Brie, havarti, jalsberg, smoked gouda, cheddar, huntsman, Montrachet
 Carr's table water, whole wheat and croissant crackers
 Toasted foccaccia with grilled portobello mushrooms and sun dried tomato
 Savory cheddar, chive and parmesan cheese twists
 Smoked Nova Scotia salmon and fresh dill quesadillas
 Roasted pepper and seared artichoke mini wraps
 Chicken pinwheels filled with spinach and wild mushrooms

Miniature cookies and rich fudge brownies OR Jumbo chocolate dipped strawberries

15 - 24 people \$ 18.95 per person

25 person minimum \$ 16.95 per person

GOURMET DO-IT YOURSELF COCKTAIL PARTY: You get all of the following:

choose one - Fresh cut crudites basket with bleu cheese dip OR Poached vegetable platter with mustard sauce

choose one - Italian antipasto, Fresh mozzarella and tomato, Fresh mozzarella skewers with artichoke hearts

OR International cheese display

choose one - Jumbo shrimp wrapped in pea pods, Jumbo garlic and fresh herb shrimp OR Jumbo Thai style shrimp

choose one - Chicken pinwheels filled with spinach and mushrooms, Chicken pinwheels filled with prosciutto and sun dried tomato OR Chicken pinwheels filled with cornbread & sausage

choose two - Miniature potato pancakes, Crab cakes with Cajun mayo, Buffalo chicken wings, Chicken fingers, Steamed Szechwan dumplings, Mini beef burritos, Baked new potato skins cheddar/bacon OR California spa style pizza

choose one - Sesame tuna skewers with wasabi creme, Grilled tequila lime swordfish skewers,

Dijon peppercorn salmon skewers, Mango glazed salmon skewers OR Endive filled with lobster and Montrachet

choose one - Cocktail Size Baguette Sandwich: Filet mignon with roasted peppers, Smoked turkey with brie, Black forest ham and brie OR Prosciutto, smoked mozzarella sauteed spinach & roasted pepper

PLUS Fresh fruit kebobs with raspberry dipping sauce

AND An assortment of homemade cookies, brownies and bars

15 - 24 people \$ 26.95 per person

25 person minimum \$ 24.95 per person

GOURMET HORS D'OEUVRES PLATTERS

Fancy crudite vegetable basket with bleu cheese dip

sm. serves up to 15 \$ 35.00 med. serves 15-25 \$ 50.00 lg. serves 25-40 \$ 95.00

Poached baby vegetable platter with asparagus, snap peas and finger carrots

Grilled vegetable kebobs with fresh basil pesto

OR Japanese style crudite with sesame noodle bundles

sm. serves 8-12 \$ 45.00 med. serves 12-20 \$ 60.00 lg. serves 20-35 \$ 80.00

Guacamole and salsa with nacho chips OR Eggplant caponata and hummus with toasted garlic pita triangles

sm. serves 8-12 \$ 35.00¹⁺¹ med. serves 12-20 \$ 55.00²⁺² lg. serves 20-40 \$ 75.00³⁺³

International cheese and fruit platter with crackers, Fresh mozzarella and tomato platter with garlic rusks

OR Fresh mozzarella and tomato skewers with artichoke hearts

sm. serves 8-12 \$ 50.00^{3/25} med. serves 12-20 \$ 75.00^{4.5/45} lg. serves 20-35 \$ 95.00^{6/65}

Italian antipasto platter w/garlic rusks OR Eggplant Napoleon with Montrachet and basil and black bread rounds

sm. serves 8-12 \$ 45.00 med. serves 12-20 \$ 65.00⁴ lg. serves 20-30 \$ 85.00⁶

Focaccia topped w/grilled portobello mushrooms & asparagus and roast peppers **PLUS** cheddar/parmesan twists

sm. serves 8-12 \$ 45.00²⁵⁺ med. serves 12-20 \$ 65.00³⁵⁺ lg. serves 20-35 \$ 85.00⁴⁵⁺

Smoked salmon and roasted vegetable napoleon with Montrachet and basil **AND** black bread rounds

sm. serves up to 20 \$ 65.00 med. serves 20-30 \$ 95.00⁴ lg. serves 30-40 \$ 140.00⁶

Jumbo shrimp wrapped in snow pea pods, Jumbo shrimp cocktail, Jumbo brown chili glazed shrimp, Jumbo garlic and herb shrimp, Jumbo spicy Louisiana shrimp **OR** Jumbo Thai style shrimp
sm. serves 8-12 \$ 65.00²⁵ med. serves 12-20 \$ 90.00⁴⁰ lg. serves 20-35 \$ 150.00⁷⁰

Shrimp skewers with peanut sauce and toasted sesame seeds, Shrimp skewers with papaya-cilantro glaze
Shrimp skewers with garlic and fresh herbs **OR** Shrimp skewers with tangy Asian BBQ sauce
sm. serves 8-12 \$ 45.00²⁵ med. serves 12-20 \$ 65.00⁴⁰ lg. serves 20-30 \$ 95.00⁶⁰

Sesame encrusted tuna skewers with wasabi, Tequila lime grilled swordfish with fruit salsa, Mango glazed salmon skewers **OR** Dijon peppercorn salmon skewers
sm. serves 8-12 \$ 55.00²⁵ med. serves 12-20 \$ 85.00⁴⁰ lg. serves 20-30 \$ 125.00⁶⁰

Grilled lamb skewers with Vidalia onion marmalade **OR** Moroccan style lamb skewers with rosemary and nicoise olives
sm. serves 8-12 \$ 55.00²⁵ med. serves 12-20 \$ 85.00⁴⁰ lg. serves 20-30 \$ 125.00⁶⁰

Crepes filled with sun dried cranberries, pecans and Montrachet, Crepes filled with smoked turkey and caramelized apple **OR** Crepes filled with grilled chicken and sun dried tomato
sm. serves 8-12 \$ 45.00²⁵ med. serves 12-20 \$ 70.00⁴⁰ lg. serves 20-35 \$ 100.00⁶⁰

Eggplant and roasted pepper quesadillas, Cheddar-cilantro and jalapeno quesadillas, Grilled zucchini and roasted corn quesadillas **OR** Jack cheese, red onion and chicken quesadillas
sm. serves 8-12 \$ 40.00²⁵ med. serves 12-20 \$ 60.00⁴⁰ lg. serves 20-30 \$ 85.00⁷⁰

Smoked salmon quesadillas with fresh dill **OR** Shrimp cheddar and cilantro quesadillas
sm. serves 8-12 \$ 50.00²⁵ med. serves 12-20 \$ 75.00⁴⁰ lg. serves 20-30 \$ 100.00⁶⁰

Peking duck pancake wraps with spring vegetables and peanut sauce
OR BBQ duck tostitos with wild mushrooms and cheddar
sm. serves 8-12 \$ 55.00²⁵ med. serves 12-20 \$ 85.00⁴⁰ lg. serves 20-30 \$ 125.00⁶⁰

Sesame tahini chicken skewers, Tequila lime marinated grilled chicken skewers, Brown sugar glazed chicken skewers
OR Honey pecan grilled chicken skewers
sm. serves 8-12 \$ 40.00²⁵ med. serves 12-20 \$ 60.00⁴⁰ lg. serves 20-30 \$ 85.00⁶⁰

Chicken pinwheels with spinach and wild mushrooms, Chicken pinwheels with prosciutto, sun dried tomato and basil pesto **OR** Chicken pinwheels with broccoli rabe, yellow pepper and pine nuts roasted yellow pepper and pine nuts
sm. serves 8-12 \$ 50.00³ med. serves 12-20 \$ 75.00^{4.5} lg. serves 20-35 \$ 90.00⁶

Boneless chicken fingers with honey mustard, Boneless Japanese chicken fingers with spicy peanut sauce
OR Buffalo chicken wings with "hot" sauce and bleu cheese
sm. serves 8-12 \$ 40.00³ med. serves 12-20 \$ 60.00^{4.5} lg. serves 20-35 \$ 85.00⁶

Miniature smoked turkey wraps with avocado and radish sprouts, Grilled garlic chicken mini wraps with yellow tomato and honey mustard **OR** Grilled artichoke and zucchini mini wraps with hummus
sm. serves 8-12 \$ 40.00³ med. serves 12-20 \$ 60.00^{4.5} lg. serves 20-30 \$ 85.00⁷⁰

Miniature brown chili salmon wraps with julienne of spring vegetables, Smoked salmon mini wraps with capers, watercress and Montrachet **OR** Garlic shrimp mini wraps with roasted peppers and sun dried tomato
sm. serves 8-12 \$ 55.00³ med. serves 12-20 \$ 75.00^{4.5} lg. serves 20-30 \$ 105.00⁷⁰

Grilled ginger flank steak skewers with cranberry cilantro dipping sauce, Spicy chili rubbed flank steak with Texas BBQ dip, Blackened flank steak with buttermilk dipping sauce **OR** Peppercorn sirloin skewer w/cognac sauce
sm. serves 8-12 \$ 45.00²⁵ med. serves 12-20 \$ 70.00⁴⁰ lg. serves 20-30 \$ 100.00⁶⁰

Lobster filled chive crepes with spring vegetables, Belgian endive filled with lobster and Montrachet
 OR Salmon and wild mushroom filled chive crepes
 sm. serves 8-12 \$ 65.00²⁵ med. serves 12-20 \$ 95.00⁴⁰ lg. serves 20-35 \$ 140.00⁶⁰

Salmon pinwheels filled with shrimp mousse, Salmon pinwheels with spinach and mushrooms
 OR Salmon pinwheels filled with sauteed leeks and wild mushrooms
 sm. serves 8-12 \$ 65.00^{2.5} med. serves 12-20 \$ 95.00^{4.5} lg. serves 20-35 \$ 140.00⁶

THEME APPETIZER PLATTERS

French Provencal Platter with jumbo garlic shrimp, chicken pinwheels with spinach and mushrooms, cabernet-gorgonzola filled crepes, steamed baby vegetables, seared artichoke hearts & Nicoise olives
 10 Person Minimum 9.95 per person ^{2/2/1++}

Italian Tuscan Platter with Fresh mozzarella, tomato and artichoke skewers, jumbo lemon-herb shrimp, broccoli rabe and pine nut filled chicken pinwheels, poached asparagus wrapped with prosciutto
 10 Person Minimum 9.95 per person ^{1/2/2/2}

South of the Border Platter with Guacamole, salsa and nachos, cheddar-jalapeno quesadillas, Ancho grilled sirloin skewers, mini BBQ chicken sliders
 10 Person Minimum 10.95 per person ^{dip + 2/2/1}

Pacific Rim Platter with tangy BBQ shrimp skewers, sesame chicken skewers, miniature spring rolls, Peking duck wraps, California rolls & Japanese Style vegetables
 10 Person Minimum 10.95 per person ^{1/1/1/1/2+}

Mediterranean Platter with Humus, Tzatziki and pitas, spinach-feta pastries, sugar/salt encrusted chicken skewers, grilled salmon skewers with lemon-garlic-mint, eggplant napoleon
 10 Person Minimum 10.95 per person ^{dip + 1/2/2/1}

COCKTAIL SIZE SANDWICH PLATTERS

Elegant English tea sandwiches **choose (3) varieties:** Grilled chicken with brie, Smoked turkey with bacon and arugala, Sun dried cherries and pecans, Cucumber and watercress, Tuna OR Egg salad
 Sm. \$ 40.00³⁵ Med 60.00⁵⁵ Lg. 80.00⁷⁵

Elegant English tea sandwiches **choose (3) varieties:** Smoked salmon with watercress and capers, Nicoise tuna with chopped olives and mache, Shrimp salad OR Crab salad
 Sm. \$ 65.00³⁵ Med 100.00⁵⁵ Lg. 140.00⁷⁵

Lemon peppercorn chicken panini on French baguettes with grilled Portobello mushrooms, Fresh mozzarella with sun dried tomato and basil OR Prosciutto and brie panini with pommery mustard (cut into 14 pieces each)
 Sm. \$ 65.00² Med 90.00³ Lg. 125.00^{4.5}

Black forest ham and Jarlsberg on mini brioche, Grilled honey Dijon chicken and brie on mini brioche
 OR Fresh mozzarella, tomato, basil on mini brioche
 Sm. \$ 65.00^{30 pc.} Med 95.00^{45 pc.} Lg. 135.00^{65 pc.}

Filet mignon panini on French baguettes with roasted peppers and horseradish sauce OR Filet mignon panini with wild mushrooms and roasted garlic
 Sm. \$ 85.00² Med 125.00³ Lg. 175.00^{4.5}

Filet mignon mini brioche with peppers and horseradish OR Filet mignon mini brioche with wild mushrooms
 Sm. \$ 95.00^{30 pc.} Med 135.00^{45 pc.} Lg. 195.00^{65 pc.}