



# Paul Evans Catering aka., Tibbles

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## BASIC GOURMET BREAKFAST ~ Room Temp. Buffet

*Includes All of the Following:*

Fresh Baked muffins, Buttery Danish  
Homemade apple crumb and chocolate crumb cake  
Sliced country breads - banana, zucchini & pumpkin  
Miniature bagels, assorted cream cheese, butter & jam  
PLUS Fresh sliced fruit and berry platter  
AND Fresh squeezed orange juice

10-19 people \$12.95 pp  
20 person min. \$10.95 pp

## DELUXE BREAKFAST BUFFET ~ A Delicious Hot Breakfast

*Includes all of the following:*

Fresh Baked muffins, Buttery Danish  
Homemade apple crumb and chocolate crumb cake  
Sliced country breads - banana, zucchini & pumpkin  
Miniature bagels with cream cheese, butter & jam  
Smoked Nova Scotia Salmon: capers, lemon and dill  
Sliced tomato cucumber, red onion and black olives

**HOT:**

**Flaky homemade frittatas:** *Your choice:*

Zucchini and wild mushroom Tomato and sautéed leek  
Spinach and roasted pepper Bacon, onion & bliss potato

**HOT:**

**Miniature Brioche French Toast:**

Maple syrup, vanilla yogurt & strawberry sauce

**PLUS** Fresh sliced fruit and berry platter

**AND** Fresh squeezed orange juice

10-19 people \$23.95 pp  
20 person min. \$21.95 pp

**Also Available To Order:**

### THE SIMPLE HOT BREAKFAST:

Muffins, Danish + Choice of Frittata + Fresh Fruit *ONLY!*

Additional items are available separately. \$11.95 pp

## CLASSIC BRUNCH BUFFET ~ Includes all of the following!

Fresh Baked muffins, Buttery Danish  
Sliced country breads - banana, zucchini & pumpkin  
Miniature bagels with cream cheese, butter & jam  
**Smoked Nova Scotia Salmon:** capers, lemon and dill  
Sliced tomato cucumber, red onion and black olives

**Poached halibut salad**

**Whole smoked whitefish display**

**HOT:**

**Flaky homemade frittatas:** *Your choice:*

Zucchini and wild mushroom Tomato and sautéed leek  
Spinach and roasted pepper Bacon, onion & bliss potato

**Substitution available:**

Grilled honey-lemon chicken with poached asparagus

**PLUS** Fresh sliced fruit and berry platter

**AND** Basket of chocolate chip cookies, linzer hearts & rugelach

15-24 people \$30.95 pp  
25 person min. \$28.95 pp

**ADD:** Pasta salad with chopped tomato, fresh basil and brie \$ 2.00 pp

**Also Available To Order:**

### THE SIMPLE BRUNCH BUFFET:

Bagels, Nova, Tomato & Onion, Egg + Tuna Salad *ONLY!*

Additional items are available separately. \$14.95 pp

## ENGLISH TEA PARTY ~ Your choice, 3 tea sandwiches

Herb monrchet, radishes and sprouts  
Monrchet with cucumber and watercress  
Cream cheese with sun dried cherries and pecans  
Smoked salmon with cucumber and capers  
Poached salmon with fresh dill  
Shrimp salad Dijon  
Tuna salad with diced vegetables  
Egg salad with fresh herbs  
Chicken salad with walnuts and dill  
Grilled honey-lemon chicken with arugula  
Roast turkey with dried cranberries  
Smoked turkey with bacon and sprouts  
Smoked turkey with brie and honey-cup mustard

**Also Included:**

Fresh crudités vegetable basket with mustard sauce

A basket of miniature scones and almond croissants

**PLUS** Sweet butter, jam & orange marmalade

A selection of cookies, linzer hearts & brownies

A platter of ripe strawberries with vanilla custard sauce

10-19 people \$19.95 pp  
20 person min. \$16.95 pp

**Also Available To Order:**

### THE SIMPLE TEA PARTY:

Choose (3) Tea Sandwiches + Scones & Jam *ONLY!*

Additional items are available separately. \$ 9.95 pp

## BRUNCH SALADS AND APPETIZER PLATTERS:

(2 lb minimum)

Smoked Salmon Platter with capers and lemon  
(includes sliced tomato, onion, cucumber and olives) \$34.95 lb  
Poached Salmon Platter - cucumber and dill sauce \$25.95 lb  
Poached Salmon Salad with cucumber and dill \$25.95 lb  
Poached Halibut Salad with celery and onion \$34.95 lb  
Egg Salad with celery and onion \$10.95 lb  
Egg Salad with mushrooms and onions \$10.95 lb  
Egg White Salad with spinach and onion \$11.95 lb  
Egg White Salad with yellow pepper, chive, fresh dill \$11.95 lb  
Tuna Salad with diced veggies \$12.95 lb

## FRESH FRUIT:

**Small:** Fresh fruit platter (serves to 10) \$35.00 ea  
**Medium:** Fresh fruit platter (serves to 20) \$50.00 ea  
**Large:** Fresh fruit platter (serves 20-40) \$70.00 ea  
**Fresh Fruit Kebobs:** raspberry sauce \$20.95 dz  
**Fresh Strawberries:** dipped in chocolate \$13.95 dz  
**Fresh Fruit Salad** \$8.95 qt

## SWEET PLATTERS:

Small Choose 1 ~ Large Choose 2

An assortment of cookies, brownies & pecan bars

Our incredible cheesecake brownies squares

Chocolate dipped linzer hearts cookies

Chocolate, coconut & pistachio-ginger biscotti

Homemade cheesecake square miniatures

Chocolate ganache cake square miniatures

Mini cannoli and chocolate eclairs

**SMALL** (serves up to 15) \$ 50.00 ea

**MEDIUM** (serves 15-30) \$ 75.00 ea

**LARGE** (serves 30-50) \$110.00 ea

**SANDWICH AND SALAD BUFFET**

*Choose three (3) sandwich selections*

**GRILLED CHICKEN:**

rosemary & mushrooms • honey Dijon & red onion  
Lemon, spinach & portobello OR eggplant & Montrachet  
Mexican w/tomato salsa • blackened w/grilled tomato  
garlic, escarole & mushroom • broccoli rabe & pepper

**TURKEY BREAST: Oven Roast or Smoked**

brie & honeycup mustard • cheddar & crisp bacon  
grilled tomato & red leaf • ripe avocado & sprouts

**FILET MIGNON & FLANK STEAK:**

filet w/roasted peppers • filet w/eggplant chutney  
filet w/mushrooms • filet w/garlic & pepperoncini  
flank steak w/shitakes • red chili flank w/roast tomato

**BLACK FOREST HAM & ITALIAN SPECIALTIES:**

Italian meat & cheese combo \* prosciutto & broccoli rabe  
prosciutto, mozzarella, arugula, roast peppers & eggplant  
black forest ham & brie \* black forest ham & jarlsberg

**CHICKEN SALADS:**

diced zucchini & dill • pea pods & cashews, vinaigrette

**TUNA SALADS:**

diced garden veggies • Italian olives & onions

**EGG SALADS:**

traditional with celery • sauteed mushroom & onion

**VEGETARIAN SELECTIONS:**

mozzarella, tomato & basil • havarti w/grill vegetable  
Smoked mozzarella, eggplant, spinach & roasted peppers  
Grilled vegetable & humus • watercress & cucumber  
Ripe tomato with ricotta, olive tapenade and fresh basil

*Choose one (1) pasta, rice, potato or grain salad*

**PENNE PASTA SALADS:**

spinach & artichokes • broccoli, yellow pepper & carrot  
grilled garden vegetables • prosciutto, tomato & peppers

**FARFALLE PASTA SALADS:**

wild mushrooms & peas • arugula, eggplant & tomato

**FUSILLI PASTA SALADS:**

tomato, basil & mozzarella • sun dried tomatoes & basil  
garden primavera vegetables \* new fangled macaroni

**COUSCOUS & ORZO SALADS:**

sun dried tomato & eggplant • dried fruit & pecans  
feta, tomato, peas & parsley • mushroom & asparagus

**ORECCHIETTE & TORTELLINI SALADS:**

white beans & asparagus • broccoli rabe & yellow tomato  
pesto, pea pod & red pepper • fennel, prosciutto & lemon

**RICE & GRAIN SALADS:**

wild, brown rice & wheat berry, lemon & chives  
wild rice, & pecan • basmati, butternut & cranberry  
basmati rice, almond, asparagus & shitake  
tabouleh with chopped tomato, parsley and cucumber  
quinoa, feta & cucumber • quinoa, roasted vegetables

*Choose one (1) vegetable salad*

**GREEN SALADS:**

caesar salad, croutons • tri-color, balsamic vin.  
tossed salad, honey vin. • spinach, egg, bacon, mushroom  
greek salad, feta, peppers, red onion, olives & romaine

**RED POTATO SALADS:**

dijon with tri-color peppers • mushrooms & vinaigrette  
artichoke hearts & vinaigrette • old fashioned potato salad  
smashed potato salad, roasted corn & cilantro

**COLE SLAW:**

buttermilk cole slaw • sassy country cole slaw

**GREEN BEAN SALADS:**

mushroom, vinaigrette • chili-lime & roasted potato  
southwest bean & corn salad, cilantro

**VEGETABLE SALADS:**

grilled vegetables • poached vegetable, mustard sauce  
roasted country vegetables with fresh herbs  
asian with sesame seeds • cucumber, tomato, carrot

**PLUS** Fresh sliced fruit and berry platter

**AND** Basket of chocolate chip cookies, linzer hearts & rugelach

10-19 people	\$22.95	pp
20 person min.	\$18.95	pp

**SANDWICH AND SALAD BUFFET (continued)**

**ADD SPECIAL SANDWICHES**

Shrimp salad Dijonnaise	
Salmon salad with fresh dill	
Brown-chili salmon sesame seeds	
Grilled swordfish with roasted tomatoes	\$ 2.25 +pp

**Also Available To Order:**

**SIMPLY SANDWICHES:**

Choose (3) Sandwiches + Choose (1) Pasta <i>ONLY!</i>	
Additional items are available separately.	\$13.95 pp

**WRAP AND SALAD BUFFET**

*Choose three (3) wrap selections*

**Turkey and Brie:** smoked or fresh roast, honey mustard

**Turkey and Apple:** smoked or fresh, caramelized apple

**Turkey and Avocado:** smoked or fresh, radish sprouts

**Chicken Santa Cruz:** roast corn and bean salsa, avocado

**Buffalo Chicken:** shredded carrot, celery, bleu cheese

**Thai Chicken:** carrot, red onion, peanut dressing

**Tarragon Chicken:** celery, red onion, baby spinach

**Greek Chicken:** cucumber, feta, olives, red pepper

**Basil Romano Chicken:** arugula, roast tomato

**Wild Mushroom Chicken:** shitakes, sun dried tomato

**Chicken Caesar:** romaine hearts and Parmesan

**Honey Cup Chicken:** julienne of spring vegetables

**Flank Steak and Roasted Corn:** French green beans

**Black Forest Ham & Jarlsberg:** caramelized onions

**Black Forest Ham & Jarlsberg:** tomato, honey mustard

**Tuna Broccoli Salad:** diced carrots & zucchini

**Smoked Mozzarella & Sun Dried Tomato:** fresh basil

**Artichoke & Asparagus:** peppers, carrots, hummus

**Grilled Vegetables:** garlic hummus, radish sprouts

*Choose one (1) pasta, rice, potato or grain salad*

**PLEASE LOOK AT SANDWICH & SALAD BUFFET:**

**PLUS** Fresh sliced fruit and berry platter

**AND** Basket of chocolate chip cookies, linzer hearts & rugelach

10-19 people	\$22.95	pp
20 person min.	\$18.95	pp

**ADD SPECIAL SANDWICHES**

Shrimp Caesar - garlic shrimp, romaine, parmesan  
Brown Chili Salmon - seared salmon, julienne vegetables  
Smoked Salmon - watercress, capers, Montrachet  
Tuna Nicoise - ahi tuna, French beans, pickled onion, olives

**ADD SPECIAL WRAPS** \$2.25 +pp

**Also Available To Order:**

**SIMPLY WRAPS:**

Choose (3) Wraps + Choose (1) Pasta <i>ONLY!</i>	
Additional items are available separately.	\$13.95 pp

**LUNCH SIZE WRAPS**

Grilled chicken Caesar • Turkey, brie, avocado & radish sprouts	
Smoked turkey, apple • Honey chicken, julienne vegetables	
Grilled vegetables, sprouts • Artichoke, asparagus & hummus	
Mushroom, sun dried tomato • Smoked mozz., sun dried tomato	
Small	\$45.00 ea
Medium	\$65.00 ea
Large	\$95.00 ea

Grilled flank steak with French beans  
Brown chili salmon and julienne vegetables  
Seared tuna nicoise with French beans  
Grilled shrimp Caesar

Small	\$65.00	ea
Medium	\$90.00	ea
Large	\$120.00	ea

**BAGUETTE SANDWICH: BASKETS & PLATTERS**

**Cheese, Ham, Hero, Flank Steak Choices: (cut 1/8ths)**

Fresh mozzarella baguette with sun dried tomato and basil  
 Black forest ham and brie with pommery mustard  
 Authentic Italian hero baguette with marinated tomatoes  
 Grilled flank steak with fire roast tomato

**Chicken, Turkey Choices: (cut 1/8ths)**

Lemon pepper chicken baguette with grilled portobellos  
 Turkey and jarslsberg baguette with lettuce and tomato  
 Smoked turkey baguette with brie and honeycup mustard  
 Garlic chicken baguette with zucchini and roasted peppers

Small (2)	\$75.00 ea
Medium (3)	\$105.00 ea
Large (4.5)	\$155.00 ea

**Filet Mignon Choices: (cut into 1/8ths)**

Filet mignon baguette with roasted peppers & horseradish  
 Filet mignon baguette with wild mushrooms and garlic  
 Filet mignon with garlic and pepperoncini peppers

Small (2)	\$95.00 ea
Medium (3)	\$135.00 ea
Large (4.5)	\$200.00 ea

**SUMMER SALAD DAYS**

**Beginnings + Choose Any Three (3) Salads:**

**BEGINNINGS:**

Tomato gazpacho soup with diced cucumber  
 White bean dip & olive tapenade, sourdough croustades  
 Roasted pepper OR Smoked salmon quesadillas

**SALAD SELECTIONS:**

**Cobb salad:** grilled chicken, bacon, avocado, romaine  
**Lemon chicken:** baby greens, goat cheese & cherries  
**Mango chicken salad:** caramelized onion, French beans  
**Chicken with pea pods:** toasted cashews, vinaigrette  
**Grilled chicken Caesar:** croutons, shaved Romano  
**Grilled chicken & broccoli rabe:** sun dried tomatoes  
**Grilled raspberry duck:** goat cheese, toasted pecans  
**Duck & wild mushroom:** white beans and roast peppers  
**Wild rice & duck breast:** cranberries, scallions, walnuts  
**Roast turkey & baby arugula:** asparagus, roasted beets  
**Roast turkey & fresh herbs:** steamed garden vegetables  
**Smoked chicken & prosciutto:** chick peas, feta, tomato  
**Smoked turkey & figs:** baby spinach, roast gorgonzola  
**Our Chef's salad:** turkey, black forest ham, cheddar, egg  
**Filet mignon & vidalia onion:** new potato, creminis  
**Grilled flank steak & French beans:** frisee, grilled onion  
**Ginger flank steak & bok choy:** basmati rice, almonds  
**Nicoise salad:** ahi tuna, olives & pickled onion  
**Grilled ginger salmon:** roast apple, pine nuts, humus  
**Poached salmon & cucumber:** baby greens, capers dill  
**Grilled lemon shrimp:** frisee, Israeli couscous, chives  
**Italian Fruitta Di Mare:** scallops, shrimp, crab, lemon  
**Frisee with crab & shrimp:** tomato and roasted endive  
**Tequila-lime swordfish:** jicama, roast corn, mango salsa  
**Swordfish & fresh oregano:** tomato, olives, capers  
**Asian red-chili scallops:** snap peas, baby corn, sesame  
**PLUS** Rosemary focaccia, currant walnut and 7-grain rolls

**DESSERTS:**

Oatmeal-raisin cookies, Poppy-seed jelly cookies  
 Ginger-pistachio & Chocolate biscotti dipped in chocolate  
 Chocolate fudge brownies and Blondie squares

**PLUS** Fresh mixed berry bowl with creme anglaise

15-29 people	\$29.95 pp
30 person minimum	\$26.95 pp

**Also Available To Order:**

**SIMPLY SALADS:**

Choose Any (3) Salads +grain & raisin-pecan bread *ONLY!*  
 Additional items are available separately. \$15.95 pp

**MEXICAN FAJITA FIESTA**

**You get all of the following!**

Spicy marinated grilled Mexican chicken breast  
**AND** Unbelievably tender sliced flank steak  
 Guacamole, tomato salsa and nachos  
**PLUS** all the fixins'... Tortillas, sour cream, hot sauce,  
 cheddar, refried beans, diced onions, shredded lettuce  
**AND** Grilled garden vegetable platter  
 Mexican rice with diced vegetables and red beans  
 Miniature homemade vegetable filled burritos

**PLUS** Warm apple cobbler with vanilla cream  
**AND** Jumbo chocolate chip cookies

10-19 people	\$23.95 pp
20 person minimum	\$19.95 pp

**Also Available To Order:**

**MEXICAN CHICKEN & STEAK:**

**Guacamole, Salsa & Fajita Fixins' ONLY!**

Additional items are available separately. \$14.95 pp

**ELLA'S DOWN HOME COUNTRY COOKIN'**

**Choose (1) chicken, (1) ribs/beef and (3) sides**

Smoky BBQ chicken or Southern fried chicken  
 Texan boneless BBQ chicken breast  
 Smoky BBQ Baby back ribs or BBQ boneless brisket of beef

**SIDES:**

Old fashioned potato salad ~ Red potato salad Dijon  
 Sassy cole slaw ~ Buttermilk cole slaw  
 New-fangled macaroni salad ~ Macaroni & cheese  
 Rice with red beans ~ Wild rice with pecans  
 Three bean salad ~ Tomato & cucumber salad  
 Grilled corn on the cob ~ Smashed potato salad with corn  
 Old fashioned bread stuffing ~ Cornbread stuffing  
 Green beans with red onions ~ Green beans with chili-lime  
 Baked beans with bacon ~ Butternut squash with leeks  
 Garlic mashed potatoes ~ Country roasted vegetables  
 Tossed green salad ~ Baby greens with pecans & apple

**AND** Homemade sliced corn bread and banana bread

**PLUS** Fresh sliced fruit and berry platter

**AND** Jumbo peanut butter cookies and pecan pie squares

10-19 people	\$24.95 pp
20 person min.	\$21.95 pp

**Also Available: Simply BBQ:**

BBQ/Fried Chicken + Brisket/Ribs + (1) Side & Cornbread *ONLY!*  
 Additional items are available separately. \$15.95 pp

**TRADITIONAL TURKEY DINNER**

**Includes all of the following!**

Roast whole turkey with giblet gravy  
 OR Boneless roast turkey breast  
 Traditional bread stuffing with mushrooms  
 Cranberry-walnut relish AND Chunky homemade applesauce  
 Sweet potatoes with melted marshmallows  
 OR Roasted garlic mashed potatoes  
 Steamed broccoli, cauliflower, carrot, snow peas  
 OR Green beans, toasted almonds and garlic  
 Tossed green salad with honey vinaigrette PLUS Corn bread  
 Apple crumb & Pecan squares AND Chocolate chip cookies

10-19 people	\$24.95 pp
20 person min.	\$22.95 pp

**Also Available: Simply Turkey:**

Roast Turkey, Giblet Gravy, Bread Stuffing & Cornbread *ONLY!*  
 Additional items are available separately. \$11.95 pp

**MAMA MIA THAT'S ITALIAN BUFFET**

*Includes Antipasto trio, choose (1) hot dish from each category, (1) salad, (2) desserts*

**Italian Antipasto Trio:**

Salumi, grilled vegetables, artichoke hearts  
Fresh mozzarella, tomato & basil  
Chicken pinwheel, prosciutto, wild mushrooms

**HOT DISHES: Pasta:**

Rotini primavera • Rotini, fresh tomato & basil sauce  
Penne, pink vodka sauce • Penne, eggplant, tomato  
Penne, spinach, mushroom • Penne, spinach & artichoke  
Rigatoni Bolognese • Rigatoni, broccoli rabe & sausage  
Baked ziti with cheese • Baked ziti with meatballs  
Lasagna Bolognese (meat sauce) • Vegetarian lasagna  
Pasta, shrimp, broccoli rabe & garlic  
Pasta, shrimp, clams, mussels Fra Diabolo

**HOT DISHES: Main Course:**

Veal with peppers and onions • Veal parmigiana  
Sausage & peppers • Pork loin, spinach, mushroom  
Chicken parmigiana • Chicken Marsala with mushrooms  
Chicken francese, artichokes • Chicken Tuscan pepper  
Balsamic chicken, pearl onions • Chicken Scarpariello

**HOT DISHES: Vegetables & Rice:**

Eggplant rollatine • Eggplant parmigiana  
Green beans, carrots, shallots • Green beans almondine  
Steamed vegetables (broccoli, carrot, cauliflower)  
Roast vegetable medley (potato, carrot, tomato, fennel)  
Oven browned potatoes • Roasted garlic mashed potatoes  
Confetti rice, diced veggies • Wild rice, almonds & scallions

**Insalata:**

Caesar salad, homemade croutons  
Tri-color salad with balsamic vinaigrette

**AND** Focaccia and Italian country rolls, sweet butter

**Dolce & Frutta: choose (2) selections**

Hazelnut biscotti & cheesecake brownies  
An assortment of homemade cookies and brownies  
Strawberries dipped in rich dark chocolate  
Fresh fruit kebobs with raspberry dipping sauce

10-19 people	\$24.95	pp
20 person min.	\$21.95	pp

**Also Available To Order:**

**BASIC ITALIAN BUFFET ONLY!:**

Choose (1) Pasta, (1) Main Course, (1) Veg. + Focaccia  
Additional items are available separately. \$14.95 pp

**TUSCAN FAMILY FEAST**

*Includes all of the following!*

**ANTIPASTI:**

Imported olives and sweet roasted peppers  
Bocconchini mozzarella, sun dried tomato, basil  
Grilled jumbo shrimp, fresh rosemary, roast garlic  
Poached asparagus, prosciutto di parma  
Bruschetta Trio: croustades  
white bean & garlic, caponata, tomato & basil

**SECONDI PIATTI:**

Sauteed Veal & Roast Tomato: garlic and wild mushrooms  
Chicken Scarpariello: roasted potatoes & peppers  
Baked Stuffed Manicotti sauteed spinach & ricotta  
Arugula Caesar salad, pine nuts, parmesan

**AND** Tuscan bread, ciabatta, EVO

**DOLCE:**

Miniature Italian pastry selection  
Chocolate dipped walnut biscotti  
Jumbo strawberries with amaretto cream

15-24 people	\$34.95	pp
25 person min.	\$31.95	pp

**SERIOUS HOT BUFFET**

*You get all of the following!*

**Choose One (1) Boneless Chicken Dish:**

Chicken Francese: lemon, white wine sauce  
Chicken Veronique: orange, honey sauce  
Chicken Tuscan Pepper: roast garlic & pepperoncini  
Chicken Marsala: rich brown mushroom sauce  
Chicken Roast Tomato: onion & garlic broth  
Chicken Chasseur: chardonnay, basil & pecans  
Chicken Mirabella: chardonnay, mushroom & garlic  
Chicken Balsamic: mushrooms & peppers  
Chicken Lemon Pepper: sauteed spinach & portobellos

**Choose One (1) Veal, Beef or Fish Dish:**

Veal Marsala: rich brown mushroom sauce  
Veal Francese: lemon, artichokes & olives  
Veal Roast Eggplant: white wine & sauteed spinach  
Roast Filet Mignon: sliced with horseradish sauce  
Stuffed Filet Mignon: sauteed leeks, horesradish  
Dijon Peppercorn Salmon: julienne vegetables  
Brown Sugar Glazed Salmon: julienne vegetables  
Poached Salmon Fillet: cucumber dill sauce  
Chilean Sea Bass Roast Tomato: onion & garlic broth\*  
Balsamic Glazed Chilean Sea Bass: julienne vegetables\*

**Choose Two (2) Side Dishes:**

Oven browned potatoes  
Roasted garlic mashed potatoes  
Wild rice with almonds and scallions  
Confetti rice with diced vegetables  
Fusilli with chunky tomato and basil sauce  
Penne with pink vodka sauce  
Stuffed shells with ricotta and spinach  
Steamed garden vegetables  
Steamed broccoli with browned garlic  
French green beans and baby carrots with shallots  
French beans, sauteed mushrooms and pearl onions

**Choose One (1) Salad:**

Caesar with homemade croutons  
Tossed salad with balsamic vinaigrette  
Tri-color with honey vinaigrette  
PLUS Basket of French rolls with sweet butter

**Dessert:**

Fresh sliced fruit platter with berries  
**AND:** Assorted cookie, brownie and biscotti platter

10-19 people	\$25.95	pp
20 person min.	\$23.95	pp

<b>Chilean Sea Bass Selection - ADD*</b>	\$4.00	pp
<b>Choose Three (3) Side Dishes - ADD*</b>	\$2.50	pp
<b>Choose Three (3) Entrees - ADD*</b>	\$4.50	pp

**Also Available To Order:**

**THE NOT TOO SERIOUS BUFFET:**

**Keep it simple...One Entree ONLY:**

Choose (1) Chicken, (2) Sides, (1) Salad + Focaccia  
Additional items are available separately. \$15.95 pp

**FRENCH PROVENCIAL APPETIZER PLATTER**

*includes all items*

Jumbo garlic shrimp  
Chicken pinwheels with spinach and mushrooms  
Cabernet-gorgonzola filled crepes  
Steamed baby vegetables  
Searred artichoke hearts and nicoise olives  
10 Person Minimum \$11.95 pp

**DELUXE LUNCHEON BUFFET Cold Platter Buffet**

*Includes All of the Following!*

**Triple Appetizer Platter:**

Jumbo Garlic Shrimp: fresh herbs & pesto  
Eggplant, Basil Quesadillas: roasted pepper sauce  
Roast Garlic Humus or Caponata: toasted pitas

**Choose One (1) Boneless Chicken:**

**Grilled Honey-Lemon Chicken:** asparagus and ginger  
**Stacked Chicken & Grilled Tomato:** goat cheese & basil  
**Lemon-Pepper Chicken:** mushrooms & spinach  
**Balsamic Glazed Chicken:** figs & gorgonzola  
**Grilled Rosemary Chicken:** grilled garden vegetables

**Choose One (1) Fish or Beef:**

**Dijon Peppercorn Salmon:** julienne vegetables  
**Brown Chili Glazed Salmon:** snap peas & baby carrots  
**Poached Salmon Fillet:** cucumber & dill sauce  
**Mango Glazed Chilean Sea Bass:** fresh fruit salsa\*  
**Balsamic Glazed Chilean Sea Bass:** julienne vegetables\*  
**Roast Filet Mignon:** sliced with horseradish sauce  
**Stuffed Filet Mignon:** sauteed leeks & horseradish

**Choose One (1) Salad:**

Mesclun, dried cranberries, wanuts & gorgonzola  
Baby arugula, dried cherries, pecans & montachet  
Baby spinach, jicama, orange - poppy seed vinaigrette  
Caesar salad • Tossed salad with balsamic vinaigrette  
Tri-color salad with honey vinaigrette

**Choose One (1) Pasta or Grain:**

Fusilli with tomato, basil and fresh mozzarella  
Penne, spinach & artichoke • Farfalle with wild mushrooms  
Pasta with grilled vegetables • Couscous, dried fruit & pecans  
Wild rice, brown rice, wheat berry, lemon & chives  
Quinoa, roast vegetables • Roast potatoes, mushroom & lemon  
**AND:** French rolls with sweet butter

**Dessert:** Fresh sliced fruit platter with berries

**AND:** Assorted cookie, brownie and biscotti platter  
10-19 people \$31.95 pp  
20 person min. \$28.95 pp

**Chilean Sea Bass Selection - ADD\*** \$4.00 pp  
**Choose Three (3) Entrees - ADD** \$4.50 pp

**Also Available To Order:**

**THE LIGHT LUNCH BUFFET:**

Choose (1) Chicken, (1) Side, (1) Salad + Focaccia  
Additional items are available separately. \$14.95 pp

**MAMBO PAELLA PARTY**

*You get all of the following!*

**Cuban Beginnings:**

Havana black bean soup, sour cream & onion  
Mango-mustard salmon skewers, pineapple-serrano mojo  
Rosemary-garlic grill lamb skewers, papaya mojo  
Roasted corn & triple pepper salsa, plantain chips

**Traditional Paella:**

Chicken, sausage, clams, mussels, shrimp, scallops + rice

**On The Side:**

Asparagus with chopped tomato, onion & white beans  
Baby spinach & grilled orange salad + citrus-cilantro vin.  
Cuban corn bread, ciabatta and pumpkin spice bread

**Sweet Endings:**

Latin chocolate mousse layer cake  
Toasted coconut & pistachio-ginger butter cookies  
Fresh fruit and berry salad with sangria sauce  
15-24 people \$40.95 pp  
25 person min. \$37.95 pp

**Also Available To Order:**

**OUR TRADITIONAL PAELLA ONLY!:**

Additional items are available separately. \$17.95 pp

**TEXAS FIRE FLAVOR FESTIVAL**

*You get all of the following!*

**Roadhouse Beginnings:**

Fresh Veggies & "Tequila Bloody Mary Dip"  
Roasted spicy walnut & pecan trail mix  
Pan roasted shrimp, hot & sweet chili-mustard dip  
Roasted corn and chorizo quesadillas  
Thunder & lightning salsa, blue corn tortilla chips

**Supper Time:**

Texas lemon and onion marinated fried chicken  
Smoked beef brisket, "Moonshine Mop Marinade"  
Roasted triple potato and pepper smash  
Buttermilk cole slaw  
Old fashioned country corn bread

**Sweet Taste of Texas:**

Aunt Mabel's Chocolate Layer Cake  
Cousin Norma's Famous Cowboy Cookies  
Lora Bell's Pecan Pie Squares

**AND** Grandma's Fresh Cut-Up Fruit Salad

15-24 people \$32.95 pp  
25 person min. \$29.95 pp

**Also Available To Order:**

**TEXAS SUPPER TIME ONLY!:**

Fried Chicken, Brisket, Potato Smash, Cole Slaw & Cornbread Ad-  
ditional items are available separately. \$16.95 pp

**MEDITERRANEAN FEAST**

*You get all of the following!*

**TO BEGIN:**

Humus and Tzatziki with toasted pita chips  
Spinach and feta filled pastries with sesame seeds  
Tomato and caramelized onion tart

**THE FEAST:**

Seared chicken breast with sugar and salt crust  
Israeli cous cous with dried cherry reduction  
Middle Eastern grilled salmon, fresh dill & yogurt sauce  
Basmati rice, lemon, cucumber, mint + Grilled pitas & focaccia  
Layered Greek salad - zucchini, feta, tomato & olives  
Baby spinach salad, almonds & oranges - poppy vinaigrette

**SWEETS:**

Fresh sliced fruit platter with berries  
Baklava and cheese cake brownies  
15-24 people \$32.95 pp  
25 person min. \$29.95 pp

**Also Available To Order:**

**MEDITERRANEAN DINNER ONLY!:**

Salmon & Rice, Chicken & Couscous, Greek Salad + Pitas  
Additional items are available separately. \$18.95 pp

**MEDITERRANEAN**

**APPETIZER PLATTER**

*Includes all of the following*

Humus, tzatziki and pitas  
Spinach-feta pastries  
Sugar/salt encrusted chicken skewers  
Grilled salmon skewers with lemon-garlic-mint  
Eggplant Napoleon

10 Person Minimum \$12.95 pp

**GOURMET EPICUREAN BUFFET**

*Includes Selections from Each Category*

**CHOOSE ONE POULTRY ENTREE:**

**Boneless Chicken Breast:**

layered with goat cheese, herbs, tomato & pine nuts  
honey glazed with roast carrots & snap peas  
roasted with garlic & paper thin sliced potatoes  
asian style with grilled asparagus & ginger aioli  
olive crusted with oven roasted fennel & tomato

**Fresh Roast Turkey Breast:**

wild mushroom stuffed + poached asparagus  
apple and raisin stuffed + glazed sweet potato  
fresh herb roast + steamed garden vegetables

**Boneless Duck Breast:**

pan seared with wheat berry, chives & sun dried cherries  
asian style with arugula, snap pea & sesame seeds

**CHOOSE ONE SEAFOOD ENTREE:**

**Salmon Fillet:**

reoulade with leeks & gazpacho sauce  
peppercorn, dijon sauce & julienne vegetables  
brown chili glaze, enoki mushroom & sugar snap peas  
stuffed with spinach & wild mushrooms

**Chilean Sea Bass:**

seared with a light tomato, onion & garlic broth  
balsamic glazed with julienne vegetables  
seabass + scallops with bouillabaisse sauce

**Ahi Tuna:**

nicoise platter, french bean, potato, tomato & olive  
grilled, stuffed with mesclun greens, dried cherry vin.  
sesame encrusted, orange shallot vinaigrette

**Swordfish:**

grilled, caramelized onion, roasted tomatoes & capers  
tequila-lime grilled with papaya-cilantro salsa  
italian style - garlic, balsamic & tri-color peppers

**Halibut, Lobster, Shrimp:**

halibut, braised fennel, baby carrots, peppercorn sauce  
chill half lobsters with horseradish-roasted tomato sauce  
jumbo garlic shrimp, sauteed spinach & white bean puree  
brown chili shrimp, enoki mushroom & sugar snap peas

**CHOOSE ONE BEEF, VEAL or LAMB ENTREE:**

sliced filet mignon, pearl onion, horseradish sauce  
filet mignon stuffed with leeks & wild mushrooms  
filet mignon stuffed with arugula & roasted pepper  
roast veal with roast tomato & eggplant  
roast veal loin with dried cherries, port wine reduction  
veal stuffed with wild mushrooms, balsamic reduction  
grilled lamb loin, roasted eggplant, ginger-berry sauce  
grilled lamb loin, roast garlic, wild & brown rice

**CHOOSE ANY THREE (3) SIDE DISHES:**

**Potatoes & Rice:**

browned potato noisettes • roast garlic mashed  
sweet + russet potato & garlic • russet w/onion & peppers  
wild rice, almonds & scallions • rice, spinach & pine nuts  
confetti rice, diced vegetables • basmati, shitake & chives  
wheat berry, brown rice, wild rice, lemon & chives

**Pasta Sides:**

rotini, tomato & basil sauce • penne, pink vodka sauce  
farfalle, wild mushroom • campanelle, prosciutto & peas

**Vegetable Sides:**

Green beans almandine • French bean, carrot, shallots  
steamed vegetables • burnt or poached asparagus

**Green Salads:**

mesclun, cranberry, walnut & gorgonzola - pear vinaigrette  
baby spinach, jicama & goat cheese - orange poppy vin.  
baby arugala with bacon & pecans - balsamic vinaigrette  
tossed green salad - tri-color salad with marinated tomato  
caesar salad with homemade croutons

**PLUS** French rolls with sweet butter

**DESSERT BUFFET: continued on next page**

**GOURMET EPICUREAN BUFFET (continued)**

**DESSERT BUFFET:**

Rich chocolate ganache layer cake  
Berry-misu, mascarpone, sponge cake  
Mini cookies, pecan tarts & ginger icebox cookies  
tart lemon bars & raspberry bars

15-24 people \$33.95 pp  
25 person minimum \$31.95 pp

**Available To Order: THE SIMPLE EPICUREAN:**

Choose (2) Entrees + Choose (2) Sides + Focaccia ONLY!  
Appetizers & desserts available separately. \$23.95 pp

**NEW ORLEANS JAMBALAYA BUFFET**

**You get all of the following!**

**Jazzy Beginnings:**

Plantation grilled vegetable skewers, spicy cayenne dip  
Cornbread crusted crab cakes, remoulade sauce  
Country ham & cheddar minis, peach chutney  
Louisiana BBQ shrimp skewers, spicy dip  
Old fashioned macaroni and cheese bites

**Charlie Parker's Seafood Jambalaya:**

scallops, shrimp, crawfish, tasso, andouille + rice  
Pan Roasted Cajun Style Chicken:  
roasted, buttered leeks & sweet potatoes  
Tomato & cucumber salad, cafe dressing

**AND** French rolls with sweet butter

**Sweet Endings:**

Creole cheesecake with caramel sauce  
White chocolate brownies  
Lora Brody chocolate truffle squares  
Fresh fruit and berry salad with mint

15-24 people \$34.95 pp  
25 person min. \$32.95 pp

**Also Available To Order:**

**SEAFOOD JAMBALAYA ONLY!:**

Additional items are available separately. \$16.95 pp

**NAPA VALLEY WINE COUNTRY BUFFET**

**You get all of the following!**

**West Coast Beginnings:**

Cold poached baby vegetables, mustard-shallot sauce  
Gazpacho with crab meat, yogurt & fresh cilantro  
Jumbo shrimp, green chili polenta, roast corn salsa  
Crostini, goat cheese, pine nuts, sun dried tomato

**Main Course:**

Marinated Sauteed Loin of Veal:  
port wine sauce, braised apples & red onions  
Peppercorn Ahi Tuna Loin:  
fresh gingered peach chutney & grilled radicchio

**Duck Breast Farfalle:**

roast shiitake mushrooms & chives  
Baby field greens, figs, goat cheese, pear vinaigrette  
**PLUS** 7-grain, olive & currant rolls, sweet butter

**Wine Country Desserts:**

Rustic oatmeal-chocolate squares  
Lemon-raspberry poppy seed cookies  
Rich chocolate mousse  
Cherries & peaches, merlot, brandy, lemon zest

15-24 people \$37.95 pp  
25 person min. \$35.95 pp

**Also Available To Order:**

**Sauteed Loin of Veal:**

port wine sauce, braised apples & onions \$28.95 lb

**Peppercorn Ahi Tuna Loin:**

fresh peach chutney & grilled radicchio \$25.95 lb

**Duck Breast Farfalle:**

roast shiitake mushrooms & chives \$20.95 lb

**THE ULTIMATE EXTRAVAGANCE**

**You get all of the following!**

**TO BEGIN:**

Jumbo shrimp cocktail with fresh lemon  
Lobster and crab filled pate a choix  
Seared duck breast and oyster mushroom filled crepes  
Asparagus-wild rice pancakes, caviar & creme fraiche

**DINNER:**

Sliced oven roasted filet mignon with haricots verte  
Fava bean puree, roast turnip puree & sweet potato puree  
Pan seared halibut with roasted garlic and brussel sprouts  
Grilled Valencia orange glazed chicken with golden beets  
peach-onion conserve

**SALAD:**

Baby arugula, jicama, chevre and toasted almonds  
fresh raspberries & champagne-honey vinaigrette  
Eli's grain and raisin-pecan bread  
shallot-parsley butter

**DESSERT:**

Rich caramel cheese cake with caramel sauce  
Ganache filled fresh berry tartlettes  
Chocolate dipped chocolate-walnut biscotti  
Poached anjou pears in Sauvignon Blanc  
ripe strawberries & blackberries

15-24 people \$44.95 pp  
25 person min. \$42.95 pp

**Also Available To Order:**

**SIMPLY EXTRAVAGANT BUFFET:**

**Valencia Chicken, Halibut, Purees, Salad + Breads ONLY!**

Additional items are available separately. \$22.95 pp

**WINE AND CHEESE PARTY**

**Includes all of the following!**

Fresh cut crudites vegetable basket, poached asparagus  
Bleu cheese and mustard dip  
International cheese display with fresh fruit  
Table water, whole wheat and rosemary crackers  
Focaccia crostini, portobello mushroom & sun dried tomato  
Savory cheddar, chive and parmesan cheese twists  
Italian eggplant caponata & roasted garlic humus  
Pita chips and Terra chips

**SMALL BITES:**

Smoked Nova salmon & fresh dill quesadillas  
Roast pepper & seared artichoke heart mini-wraps  
Chicken pinwheels with spinach & wild mushrooms

**SOMETHING SWEET:**

Jumbo chocolate dipped strawberries  
15-24 people \$21.95 pp  
25 person min. \$19.95 pp

**Also Available To Order:**

**BASIC WINE & CHEESE:**

**Crudite Basket, Cheese, Focaccia, Twists & Dips ONLY!**

Bites & sweets available separately! \$13.95 pp

**SOUTH OF THE BORDER PLATTER**

**Includes all items:**

Guacamole, salsa and nachos  
Cheddar-jalapeno quesadillas  
Ancho grilled sirloin skewers  
Mini BBQ chicken sliders

10 Person Minimum \$11.95 pp

**DO-IT-YOURSELF COCKTAIL PARTY**

**You get all of the following!**

**Choose (1) Veggie Platter:**

Fresh cut crudites basket with bleu cheese dip  
Poached vegetable platter with mustard sauce

**Choose (1) Antipasto or Cheese:**

Italian antipasto platter  
Fresh mozzarella and tomato platter  
Fresh mozzarella skewers with artichoke hearts  
International cheese display

**Choose (1) Jumbo Shrimp:**

Jumbo shrimp wrapped in pea pods  
Jumbo garlic and fresh herb shrimp  
Jumbo Thai style shrimp

**Choose (1) Chicken Pinwheel:**

Chicken pinwheels filled with spinach and mushrooms  
Chicken pinwheels filled with prosciutto, sun dried tomato  
Chicken pinwheels filled with cornbread and sausage

**Choose (2) Hot Selections:**

Miniature potato pancakes with applesauce  
Louisiana Crab cakes with Cajun mayo  
Buffalo chicken wings OR Chicken fingers  
Steamed Szechwan dumplings with ginger-soy dip  
Miniature beef burritos OR Spicy beef empanadas  
Baked new potato skins with cheddar and bacon  
California spa pizza: fresh mozz., sun dried tomato & basil

**Choose (1) Seafood Selection:**

Sesame tuna skewers with wasabi  
Grilled tequila-lime swordfish skewers  
Dijon peppercorn salmon skewers  
Mango glazed salmon skewers  
Endive with lobster and montrachet

**Choose (1) Cocktail size baguette or Miniature brioche:**

Filet mignon with roasted peppers and horseradish creme  
Smoked turkey with brie and honey mustard  
Black forest ham and brie with honey mustard  
Prosciutto, spinach, mozzarella & roasted pepper

**PLUS (2) SWEET ENDINGS:**

Fresh fruit kebobs with raspberry dipping sauce  
Chocolate dipped strawberries  
An assortment of homemade cookies, brownies and bars  
Mini cannoli and eclair platter  
20-29 people \$28.95 pp  
30 person min. \$26.95 pp

**ADD QUESADILLAS**

Eggplant & roasted pepper \* Cheddar, cilantro & jalapeno  
Roast corn, zucchini & jack \* Smoked salmon and dill  
\$1.75 +pp

**Also Available To Order:**

**BASIC DO-IT-YOURSELF:**

**Crudites, Cheese, Shrimp, (2) Hot Selections & Sandwich**

**ONLY!** Additional items are available separately. \$16.95 pp

**TUSCAN ITALIAN PLATTER**

**Includes all items:**

Fresh mozzarella, tomato and artichoke skewers  
Jumbo lemon-herb shrimp  
Broccoli rabe and pine nut filled chicken wheels  
Poached asparagus wrapped with prosciutto

10 Person Minimum \$11.95 pp

**PAN-ASIAN COCKTAIL PARTY**

**You get all of the following!**

- Japanese Vegetable Platter: cilantro-mustard dip
- Sweet & Spicy Nuts: ginger pecans & 5-spice cashews
- Sushi Rolls: california, spicy tuna & dragon rolls
- Dumplings: pan seared, ginger-soy dip
- Sesame Noodles: asian take-out boxes with chopsticks
- Peking Duck Mini-Wraps cucumber & peanut sauce
- Jumbo Thai Style Shrimp: spicy dipping sauce
- Cantonese Baby Back Ribs: peanut BBQ sauce
- Sesame Ahi Tuna: seared satay with wasabi creme
- Scallops Wrapped in Bacon: teriyaki dipping sauce
- Spring Rolls Filled with Shrimp: sweet & sour dip
- Sesame Grilled Chicken Satay: tahini dipping sauce
- Korean Grilled Beef Skewers: spicy ginger-chili sauce

**ASIAN SWEETS:**

- Almond Cookie, Coconut-Brownies & Fortune Cookies
- Strawberries & Orange Segments - Chocolate Dipped
- 20-29 people \$36.95 pp
- 30 person min. \$34.95 pp

**Available To Order: BASIC PAN-ASIAN COCKTAILS:**

- Dumplings, Sesame Noodles, Peking Duck Jumbo Thai Shrimp, Ahi Tuna Skewers & Korean Beef Skewers**
- All other selections available separately! \$22.95 pp

**Pacific Rim Platter - includes all items**

- Tangy BBQ shrimp skewers
- Sesame chicken skewers
- Peking duck wraps
- Miniature spring rolls
- California rolls + Japanese style vegetables
- 10 Person Minimum \$12.95 pp

**GOURMET HORS D'OEUVRES PLATTERS**

- Fancy Crudites Vegetable Basket with Bleu Cheese Dip**
- Sm. serves up to 15 \$35.00 ea
- Med. serves 15-25 \$50.00 ea
- Lg. serves up to 50 \$95.00 ea

**Grilled Vegetable Kebobs, Poached Vegetables**

- Japanese Style Crudites Platter**
- Choose One:**
- Grilled vegetable kebobs with fresh basil pesto
- Poached baby vegetable platter with mustard dip
- Japanese style crudites with sesame noodle bundles
- Sm. serves 8-12 \$45.00 ea
- Med. serves 12-20 \$65.00 ea
- Lg. serves 20-35 \$100.00 ea

**Guacamole & Salsa OR Caponata & Humus**

- Choose One:**
- Guacamole and salsa with nacho chips
- Eggplant caponata and humus with pita chips
- Sm. serves 8-12 \$35.00 ea
- Med. serves 12-20 \$55.00 ea
- Lg. serves 20-35 \$85.00 ea

**Antipasto Platter OR Eggplant Napoleon Platter**

- Choose One:**
- Italian antipasto platter with garlic rusks
- Eggplant Napoleon, monrchet with grain crostini
- Sm. serves 8-12 \$50.00 ea
- Med. serves 12-20 \$75.00 ea
- Lg. serves 20-35 \$100.00 ea

**Cheese & Fruit Platters OR Skewers**

- Choose One:**
- International cheese and fruit platter with crackers
- Fresh mozzarella and tomato platter with garlic rusks
- Fresh mozzarella, tomato and artichoke skewers
- Sm. serves up to 20 \$55.00 ea
- Med. serves 20-30 \$75.00 ea
- Lg. serves 30-45 \$105.00 ea

**Brie Platters**

- Choose One:**
- Whole baked brie wrapped in puff pastry
- Brie layered with strawberries & walnuts, caramel
- Serves up to 20 \$55.00 ea

**Focaccia Platter with Cheddar & Parmesan Twists**

- Choose One:**
- Focaccia topped with grilled portobello mushrooms
- Focaccia topped with asparagus and roasted peppers
- Sm. serves 8-12 \$50.00 ea
- Med. serves 12-20 \$75.00 ea
- Lg. serves 20-35 \$105.00 ea

**Jumbo Shrimp Platters**

- Small: Choose One ~ Large: Choose Two**
- Jumbo shrimp wrapped in snow peapods
- Jumbo brown chili glazed shrimp
- Jumbo garlic and herb shrimp
- Jumbo spicy Louisiana shrimp
- Jumbo Thai style shrimp
- Sm. serves 8-12 \$65.00 ea
- Med. serves 12-20 \$90.00 ea
- Lg. serves 20-30 \$155.00 ea

**Shrimp Skewer Platters**

- Small: Choose One ~ Large: Choose Two**
- Shrimp skewers with peanut sauce
- Shrimp skewers with papaya-cilantro glaze
- Shrimp skewers with garlic and fresh herbs
- Shrimp skewers with tangy Asian BBQ sauce
- Sm. serves 8-12 \$50.00 ea
- Med. serves 12-20 \$75.00 ea
- Lg. serves 20-30 \$125.00 ea

**Other Seafood Skewer Platters**

- Small: Choose One ~ Large: Choose Two**
- Shrimp skewers with peanut sauce
- Sesame encrusted tuna skewers with wasabi
- Tequila lime grilled swordfish with mango salsa
- Dijon peppercorn salmon skewers
- Sm. serves 8-12 \$55.00 ea
- Med. serves 12-20 \$85.00 ea
- Lg. serves 20-30 \$140.00 ea

**Smoked Salmon and Vegetable Napoleon, Back Bread**

- Sm. serves up to 20 \$65.00 ea
- Med. serves 20-30 \$90.00 ea
- Lg. serves 30-45 \$140.00 ea

**Salmon and Shrimp Quesadilla Platters**

- Small: Choose One ~ Large: Choose Two**
- Smoked salmon quesadillas with fresh dill
- Shrimp cheddar and cilantro quesadillas
- Sm. serves 8-12 \$50.00 ea
- Med. serves 12-20 \$75.00 ea
- Lg. serves 20-30 \$125.00 ea

**Chicken, Vegetable and Cheese Quesadilla Platters**

- Small: Choose One ~ Large: Choose Two**
- Eggplant and roasted pepper quesadillas
- Cheddar-cilantro and jalapeno quesadillas
- Jack cheese, red onion and chicken quesadillas
- Sm. serves 8-12 \$45.00 ea
- Med. serves 12-20 \$65.00 ea
- Lg. serves 20-30 \$110.00 ea



**GOURMET HORS D'OEUVRES PLATTERS**

**Grilled Chicken Skewer Platters**

**Small: Choose One ~ Large: Choose Two**

- Sesame tahini chicken skewers
- Tequila lime marinated grilled chicken skewers
- Honey pecan grilled chicken skewers
  - Sm. serves 8-12 \$45.00 ea
  - Med. serves 12-20 \$65.00 ea
  - Lg. serves 20-30 \$110.00 ea

**Duck Hors D'oeuvre Platters**

**Small: Choose One ~ Large: Choose Two**

- Peking duck mini wraps with cucumber and peanut sauce
- BBQ duck tostitos with wild mushrooms & white cheddar
  - Sm. serves 8-12 \$55.00 ea
  - Med. serves 12-20 \$85.00 ea
  - Lg. serves 20-30 \$140.00 ea

**Chicken Pinwheel Platters**

**Small: Choose One ~ Large: Choose Two**

- Chicken pinwheel with spinach and wild mushrooms
- Chicken pinwheel, broccoli rabe, yellow pepper & pine nut
- Chicken pinwheel, prosciutto, sun dried tomato & pesto
  - Sm. serves up to 20 \$55.00 ea
  - Med. serves 20-30 \$80.00 ea
  - Lg. serves 30-45 \$115.00 ea

**Chicken Fingers and Chicken Wing Platters**

**Small: Choose One ~ Large: Choose Two**

- Boneless chicken fingers with honey mustard
- Boneless Japanese chicken fingers, peanut sauce
- Buffalo chicken wings, "hot" sauce and bleu cheese
  - Sm. serves up to 20 \$45.00 ea
  - Med. serves 20-30 \$65.00 ea
  - Lg. serves 30-45 \$105.00 ea

**Chicken, Turkey and Vegetable Wrap Platters**

**Small: Choose One ~ Large: Choose Two**

- Mini smoked turkey wrap with avocado & radish sprouts
- Grilled garlic chicken, yellow tomato & honey mustard
- Grilled artichoke and zucchini mini-wraps with hummus
  - Sm. serves 8-12 \$40.00 ea
  - Med. serves 12-20 \$60.00 ea
  - Lg. serves 20-30 \$95.00 ea

**Seafood and Steak Wraps Platters**

**Small: Choose One ~ Large: Choose Two**

- Brown chili salmon wraps, julienne vegetables
- Smoked salmon, capers, watercress, montrachet
- Garlic shrimp, roast peppers & sun dried tomato
- Grilled flank steak & roasted corn with red beans
  - Sm. serves 8-12 \$55.00 ea
  - Med. serves 12-20 \$80.00 ea
  - Lg. serves 20-30 \$120.00

**Grilled Steak Skewer Platters**

**Small: Choose One ~ Large: Choose Two**

- Grilled ginger flank steak skewers, cranberry cilantro dip
- Spicy chili rubbed flank steak with Texas BBQ dip
- Peppercorn sirloin skewer with cognac sauce
  - Sm. serves 8-12 \$55.00 ea
  - Med. serves 12-20 \$80.00 ea
  - Lg. serves 20-30 \$120.00 ea

**Grilled Lamb Skewer Platters**

**Small: Choose One ~ Large: Choose Two**

- Grilled lamb skewers with Vidalia onion marmalade
- Macadamia crusted lamb loin, Vidalia onion marmalade
- Moroccan style grilled lamb, rosemary and nicoise olives
  - Sm. serves 8-12 \$70.00 ea
  - Med. serves 12-20 \$95.00 ea
  - Lg. serves 20-30 \$150.00 ea

**GOURMET HORS D'OEUVRES PLATTERS**

**Crepe Platters**

**Small: Choose One ~ Large: Choose Two**

- Crepes filled with cranberries, pecans and montrachet
- Crepes filled with smoked turkey and caramelized apple
- Crepes filled with grilled chicken and sun dried tomato
  - Sm. serves 8-12 \$50.00 ea
  - Med. serves 12-20 \$75.00 ea
  - Lg. serves 20-30 \$115.00 ea

**Salmon Crepe Platters**

**Small: Choose One ~ Large: Choose Two**

- Salmon and asparagus filled chive crepes
- Salmon and wild mushroom filled chive crepes
- Smoked salmon and dill filled chive crepes
  - Sm. serves 8-12 \$65.00 ea
  - Med. serves 12-20 \$95.00 ea
  - Lg. serves 20-30 \$150.00 ea

**Salmon Pinwheel Platters**

**Small: Choose One ~ Large: Choose Two**

- Salmon pinwheels filled with spinach & mushrooms
- Salmon pinwheelswith sauteed leeks & mushrooms
- Salmon pinwheels filled with shrimp mousse
  - Sm. serves 8-12 \$65.00 ea
  - Med. serves 12-20 \$95.00 ea
  - Lg. serves 20-30 \$150.00 ea

**Belgian Endive Platters**

**Small: Choose One ~ Large: Choose Two**

- Belgian endive filled with lobster salad or crabmeat salad
- Belgian endive filled with poached halibut
  - Sm. serves 8-12 \$75.00 ea
  - Med. serves 12-20 \$105.00 ea
  - Lg. serves 20-30 \$160.00 ea

**THEME APPETIZER PLATTERS**

**French Provencal Platter - includes all items**

- Jumbo garlic shrimp
- Chicken pinwheels with spinach and mushrooms
- Cabernet-gorgonzola filled crepes
- Baby vegetables, Seared artichoke hearts and nicoise olives
  - 10 Person Minimum (2/2/1++) \$11.95 pp

**Italian Tuscan Platter - includes all items**

- Fresh mozzarella, tomato and artichoke skewers
- Jumbo lemon-herb shrimp
- Broccoli rabe and pine nut filled chicken wheels
- Poached asparagus wrapped with prosciutto
  - 10 Person Minimum (1/2/2/2) \$11.95 pp

**South of the Border Platter - includes all items**

- Guacamole, salsa and nachos
- Cheddar-jalapeno quesadillas
- Ancho grilled sirloin skewers
- Mini BBQ chicken sliders
  - 10 Person Minimum (dip+2/2/1) \$11.95 pp

**Pacific Rim Platter - includes all items**

- Tangy BBQ shrimp skewers
- Sesame chicken skewers
- Peking duck wraps
- Miniature spring rolls
- California rolls + Japanese style vegetables
  - 10 Person Minimum (1/1/1/2+) \$12.95 pp

**Mediterranean Platter - includes all items**

- Humus, tzatziki and pitas
- Spinach-feta pastries
- Sugar/salt encrusted chicken skewers
- Grilled salmon skewers with lemon-garlic-mint
- Eggplant Napoleon
  - 10 Person Minimum (dip+1/2/2/1) \$12.95 pp

**Maine Lobster Bake Platter - includes all items**

- Miniature lobster rolls
- Shrimp cocktail with "Bloody Mary" dip
- Filet mignon "sliders" with horseradish
- Grilled corn cob minis, red potato , green beans
- + spicy mayo & chive sour cream
  - 10 Person Minimum (1/2/1/+) \$13.95 pp

**COCKTAIL SANDWICH PLATTERS**

**ENGLISH TEA SANDWICHES**

**Choose Three Varieties:**

Grilled chicken with brie	
Smoked turkey with bacon and arugula	
Sun dried cherries and pecans	
Cucumber and watercress	
Tuna salad with veggies	
Egg salad with celery	
Sm. serves 8-12	\$45.00 ea
Med. serves 12-20	\$65.00 ea
Lg. serves 20-30	\$105.00 ea

**ELEGANT ENGLISH TEA SANDWICHES**

**Choose Three Varieties:**

Smoked salmon with watercress and capers	
Nicoise tuna with chopped olives and mache	
Shrimp salad	
Crab salad with Dijon	
Sm. serves 8-12	\$60.00 ea
Med. serves 12-20	\$90.00 ea
Lg. serves 20-30	\$140.00 ea

**MAINE LOBSTER ROLLS**

**On Mini Grilled Buns:**

Small [25 pcs.]	\$100.00 ea
Medium [40 pcs.]	\$150.00 ea
Large [70 pcs.]	\$250.00 ea

**ASIAN DUCK "SLIDERS"**

**Pulled Duck & Asian Slaw:**

Small [25 pcs.]	\$85.00 ea
Medium [40 pcs.]	\$130.00 ea
Large [70 pcs.]	\$215.00 ea

**MINI BRIOCHE SANDWICHES**

**Small Choose One ~ Large Choose Two**

Black forest ham and jarlsbert on mini brioche	
Grilled honey Dijon chicken and brie on mini brioche	
Fresh mozzarella, sun dried tomato and basil	
Small [25 pcs.]	\$75.00 ea
Medium [40 pcs.]	\$105.00 ea
Large [70 pcs.]	\$175.00 ea

**FILET MIGNON BRIOCHE**

**Small Choose One ~ Large Choose Two**

Filet mignon mini brioche with peppers and horseradish	
Filet mignon mini brioche with wild mushrooms	
Small [25 pcs.]	\$90.00 ea
Medium [40 pcs.]	\$140.00 ea
Large [70 pcs.]	\$225.00 ea

**SEAFOOD BRIOCHE SANDWICHES**

**Small Choose One ~ Large Choose Two**

Seared tuna with papaya salsa on mini brioche	
Grilled swordfish with papaya salsa on mini brioche	
Seared salmon with julienne vegetables on mini brioche	
Small [25 pcs.]	\$85.00 ea
Medium [40 pcs.]	\$130.00 ea
Large [70 pcs.]	\$215.00 ea

**FILET MIGNON PANINI *Cut Cocktail Size***

**Small Choose One ~ Large Choose Two**

Filet mignon panini with roasted peppers and horseradish	
Filet mignon panini, wild mushroom & browned garlic	
Sm. serves 8-12 [2]	\$95.00 ea
Med. serves 12-20 [3]	\$135.00 ea
Lg. serves 20-30 [4.5]	\$200.00 ea

**COCKTAIL SANDWICH PLATTERS (continued)**

**ADDITIONAL PANINI VARIETIES *Cut Cocktail Size***

**Small Choose One ~ Large Choose Two**

Lemon pepper chicken, spinach & portobello mushrooms	
Smoked turkey and brie panini with honey mustard	
Fresh mozzarella with sun dried tomato and basil	
Prosciutto, fresh mozzarella panini with roasted peppers	
Sm. serves 8-12 [2]	\$75.00 ea
Med. serves 12-20 [3]	\$105.00 ea
Lg. serves 20-30 [4.5]	\$155.00 ea

**DESSERT & FRUIT PLATTERS**

**DESSERT PLATTERS**

**Small Choose One ~ Large Choose Two**

An assortment of cookies, brownies & pecan bars	
Our incredible cheesecake brownies squares	
Chocolate dipped linzer hearts cookies	
Chocolate, coconut & pistachio-ginger biscotti	
Homemade cheesecake square miniatures	
Chocolate ganache cake square miniatures	
Mini cannoli and chocolate eclairs	
Small serves up to 15	\$50.00 ea
Medium serves 15-30	\$75.00 ea
Large serves 30-50	\$110.00 ea

**DESSERTS BY THE BOWL**

Chocolate mousse	
Lemon mousse	
Lime mousse	
Italian tiramisu	
Fresh berry-misu	
Chocolate-misu	
English trifle	
Banana trifle	Bowl Serves 10
	\$25.95 ea

**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
Fresh Fruit Kebobs with raspberry sauce	\$20.95 dz
Strawberries dipped in dark chocolate	\$13.95 dz
Fresh Fruit Salad	\$8.95 qt
Poached Pears in red wine	\$3.95 ea
Oranges marinated in Grand Marnier	\$3.95 ea

**DELICIOUS CAKES FOR ANY OCCASION**

**ALL CAN BE INSCRIBED!**

Chocolate mousse cake	
Lemon mousse cake	
Yellow cake with chocolate fudge	
Chocolate fudge cake	
Peanut-butter butter cream cake	
Lemon butter cream cake	
	Small serves 10-15
	Medium serves 15-30
	Large serves 30-55
	\$34.95 ea
	\$49.50 ea
	\$85.00 ea

**SPECIALTY CAKES FOR ANY OCCASION**

Chocolate ganache layer cake	
Praline butter cream crunch cake	
Butterfinger crunch layer cake	
Coconut layer cake	
Lemon butter cream cake with fresh strawberries	
	Small serves 10-15
	Medium serves 15-30
	Large serves 30-55
	\$39.95 ea
	\$59.50 ea
	\$105.00 ea