



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 crumb cake
Sliced country breads - banana, zucchini & pumpkin
Miniature bagels, assorted cream cheese, butter & jam
PLUS Fresh sliced fruit and berry platter
AND Fresh orange juice

20 person min. \$12.95 pp

DELUXE BREAKFAST BUFFET ~ A Delicious Hot Breakfast

Includes all of the following:

Fresh Baked muffins, Buttery Danish
Homemade 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

15-24 people \$23.95 pp

25 person min. \$22.95 pp

Also Available To Order:

THE SIMPLE HOT BREAKFAST:

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

Additional items are available separately. (20 min.) \$12.95 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 \$31.95 pp

25 person min. \$30.95 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. (20 min.) \$14.95 pp

ENGLISH TEA PARTY ~ Your choice, 3 tea sandwiches

Herb montrachet, radishes and sprouts
Montrachet 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

15-24 people \$19.95 pp

25 person min. \$18.95 pp

Also Available To Order:

THE SIMPLE TEA PARTY:

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

Additional items are available separately. (20 min.) \$ 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) \$40.00 ea
Medium: Fresh fruit platter (serves to 20) \$60.00 ea
Large: Fresh fruit platter (serves 20-40) \$85.00 ea
Fresh Fruit Kebobs: raspberry sauce \$20.95 dz
Fresh Strawberries: dipped in chocolate \$20.95 dz
Fresh Fruit Salad \$9.95 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

Toasted oconut & ginger icebox cookies

Chocolate and almond biscotti

Mini cannoli and chocolate eclairs

SMALL (serves up to 15) \$ 50.00 ea

MEDIUM (serves 15-30) \$ 75.00 ea

LARGE (serves 30-50) \$115.00 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. \$19.95 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 *ONLY!*
Additional items are available separately. (20 min.) \$14.95 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: 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. \$19.95 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 \$2.50 +pp

Also Available To Order:

SIMPLY WRAPS:

Choose (3) Wraps + Choose (1) Pasta *ONLY!*
Additional items are available separately. (20 min.) \$14.95 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 (4 cut in 1/4's) \$40.00 ea
Medium (6 cut in 1/4's) \$55.00 ea
Large (9 cut in 1/4's) \$85.00 ea

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

Small (4 cut in 1/4's) \$50.00 ea
Medium (6 cut in 1/4's) \$70.00 ea
Large (9 cut in 1/4's) \$100.00 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)	\$110.00 ea
Large (4.5)	\$165.00 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)	\$140.00 ea
Large (4.5)	\$205.00 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	\$27.95 pp

Also Available To Order:

SIMPLY SALADS:

Choose Any (3) Salads +grain & raisin-pecan bread *ONLY!*
Additional items are available separately. (20 min.) \$18.95 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	\$25.95 pp
20 person minimum	\$22.95 pp

Also Available To Order:

MEXICAN CHICKEN & STEAK:

Guacamole, Salsa & Fajita Fixins' ONLY!

Additional items are available separately. (20 min.) \$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	\$25.95 pp
20 person min.	\$22.95 pp

Also Available: Simply BBQ:

BBQ/Fried Chicken + Brisket/Ribs + (1) Side & Cornbread *ONLY!*
Additional items are available separately. (20 min.) \$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	\$25.95 pp
20 person min.	\$22.95 pp

Also Available: Simply Turkey:

Roast Turkey, Giblet Gravy, Bread Stuffing & Cornbread *ONLY!*
Additional items are available separately. (20 min.) \$14.95 pp

MAMA MIA THAT'S ITALIAN BUFFET

Includes Choose one (1) starter, choose (1) hot dish from each category, (1) salad, (2) desserts

To Begin...Choose One:

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

15-24 people	\$25.95	pp
25 person min.	\$23.95	pp

Also Available To Order:

BASIC ITALIAN BUFFET ONLY!:

Choose (1) Pasta, (1) Main Course, (1) Veg. + Focaccia
Additional items are available separately. (20 min.) \$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	\$36.95	pp
25 person min.	\$34.95	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	\$27.95	pp
20 person min.	\$24.95	pp

Chilean Sea Bass Selection - ADD*	\$4.00	pp
Choose Three (3) Side Dishes - ADD*	\$2.50	pp
Choose Three (3) Entrees - ADD*	\$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. (20 min.) \$15.95 pp

FRENCH PROVENCIAL APPETIZER PLATTER

includes all items

Jumbo garlic shrimp
Chicken pinwheels with spinach and mushrooms
Cabernet-apple gorgonzola filled crepes
Steamed baby vegetables
Sear artichoke hearts and nicoise olives
10 Person Minimum \$14.95 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
15-24 people \$33.95 pp
25 person min. \$31.95 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:

Chocolate mousse shot glasses
Toasted coconut & pistachio-ginger butter cookies
Fresh fruit and berry salad with sangria sauce
15-24 people \$40.95 pp
25 person min. \$38.95 pp

Also Available To Order:

OUR TRADITIONAL PAELLA ONLY!:

Additional items are available separately. (20 min.) \$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 Brownies
Cousin Norma's Famous Cowboy Cookies
Lora Bell's Pecan Pie Squares
AND Grandma's Fresh Cut-Up Fruit Salad

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

Also Available To Order:

TEXAS SUPPER TIME ONLY!:

Fried Chicken, Brisket, Potato Smash, Cole Slaw & Cornbread Ad-
ditional items are available separately. (20 min.) \$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. \$30.95 pp

Also Available To Order:

MEDITERRANEAN DINNER ONLY!:

Salmon & Rice, Chicken & Couscous, Greek Salad + Pitas
Additional items are available separately. (20 min.) \$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
Fresh mozzarella, tomato and artichoke skewers

10 Person Minimum \$14.95 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:

Chocolate mousse shot glasses
Fresh sliced fruit platter
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. (20 min.) \$24.95 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 blondies
Lora Brody chocolate truffle squares
Fresh fruit and berry salad with mint

15-24 people \$36.95 pp
25 person min. \$34.95 pp

Also Available To Order:

SEAFOOD JAMBALAYA ONLY!:

Additional items are available separately. (20 min.) \$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 bars with powdered sugar
Rich chocolate mousse
Cherries & peaches, merlot, brandy, lemon zest

15-24 people \$40.95 pp
25 person min. \$38.95 pp

Also Available To Order:

Sauteed Loin of Veal:

port wine sauce, braised apples & onions \$30.95 lb

Peppercorn Ahi Tuna Loin:

fresh peach chutney & grilled radicchio \$25.95 lb

Duck Breast Farfalle:

roast shiitake mushrooms & chives \$24.95 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
- Baby carrots and butternut squash with shallots
- 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
- Tart lemon squares with powdered sugar
- Chocolate dipped chocolate-walnut biscotti
- Poached anjou pears in Sauvignon Blanc
- ripe strawberries & blackberries

15-24 people	\$45.95	pp
25 person min.	\$43.95	pp

Also Available To Order:

SIMPLY EXTRAVAGANT BUFFET:

Valencia Chicken, Halibut, Veggies, Salad + Breads ONLY!

Additional items are available separately. (20 min.) \$23.95 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	\$19.95	pp
25 person min.	\$17.95	pp

Also Available To Order:

BASIC WINE & CHEESE:

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

Bites & sweets available separately! (20 min.) \$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	\$12.95	pp
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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	\$32.95	pp
30 person min.	\$30.95	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, Shrimp, (2) Hot Selections & Sandwich

Additional items are available separately. (20 min.) \$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	\$13.95	pp
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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 \$35.95 pp
- 30 person min. \$33.95 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! (20 min.) \$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 \$15.95 pp

GOURMET HORS D'OEUVRES PLATTERS

- Fancy Crudites Vegetable Basket with Bleu Cheese Dip**
- Sm. serves up to 15 \$40.00 ea
- Med. serves 15-25 \$60.00 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 \$60.00 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 \$55.00 ea
- Med. serves 12-20 \$80.00 ea
- Lg. serves 20-35 \$110.00 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 \$80.00 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 \$55.00 ea
- Med. serves 12-20 \$80.00 ea
- Lg. serves 20-35 \$120.00 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 \$70.00 ea
- Med. serves 12-20 \$105.00 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**
- Mango salmon skewers with mango dip
- Dijon peppercorn salmon skewers
- Sesame encrusted tuna skewers with wasabi
- Tequila lime grilled swordfish with mango salsa
- Sm. serves 8-12 \$65.00 ea
- Med. serves 12-20 \$95.00 ea
- Lg. serves 20-30 \$155.00 ea

Smoked Salmon and Vegetable Napoleon, Back Bread

- Sm. serves up to 20 \$90.00 ea
- Med. serves 20-30 \$125.00 ea
- Lg. serves 30-45 \$160.00 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 \$65.00 ea
- Med. serves 12-20 \$95.00 ea
- Lg. serves 20-30 \$155.00 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 \$75.00 ea
- Lg. serves 20-30 \$125.00 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 \$50.00 ea
 - Med. serves 12-20 \$75.00 ea
 - Lg. serves 20-30 \$125.00 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 \$60.00 ea
 - Med. serves 12-20 \$90.00 ea
 - Lg. serves 20-30 \$145.00 ea

Chicken Pinwheel Platters

Small: Choose One ~ Large: Choose Two

- Chicken pinwheel with spinach and wild mushrooms
- Chicken pinwheel, broccoli rabe, yellow pepper & pecans
- Chicken pinwheel, prosciutto, sun dried tomato & pesto
 - Sm. serves up to 20 \$55.00 ea
 - Med. serves 20-30 \$85.00 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 \$55.00 ea
 - Med. serves 20-30 \$85.00 ea
 - Lg. serves 30-45 \$115.00 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 \$50.00 ea
 - Med. serves 12-20 \$70.00 ea
 - Lg. serves 20-30 \$130.00 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 \$85.00 ea
 - Lg. serves 20-30 \$145.00

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 horseradish
 - Sm. serves 8-12 \$60.00 ea
 - Med. serves 12-20 \$90.00 ea
 - Lg. serves 20-30 \$150.00 ea

Grilled Lamb Skewer Platters

Small: Choose One ~ Large: Choose Two

- Grilled lamb skewers with chimichurri
- Pecan crusted lamb loin, honey mustard
- Moroccan style grill lamb, rosemary & nicoise olives, chimichurri
 - Sm. serves 8-12 \$70.00 ea
 - Med. serves 12-20 \$95.00 ea
 - Lg. serves 20-30 \$160.00 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 \$60.00 ea
 - Med. serves 12-20 \$80.00 ea
 - Lg. serves 20-30 \$150.00 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 \$80.00 ea
 - Med. serves 12-20 \$125.00 ea
 - Lg. serves 20-30 \$215.00 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 \$80.00 ea
 - Med. serves 12-20 \$125.00 ea
 - Lg. serves 20-30 \$215.00 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 \$80.00 ea
 - Med. serves 12-20 \$125.00 ea
 - Lg. serves 20-30 \$215.00 ea

THEME APPETIZER PLATTERS

French Provencal Platter - includes all items

- Jumbo garlic shrimp
- Chicken pinwheels with spinach and mushrooms
- Cabernet-apple gorgonzola filled crepes
- Baby vegetables, Seared artichoke hearts and nicoise olives
 - 10 Person Minimum (2/2/1++) \$14.95 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) \$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 (dip+2/2/1) \$12.95 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/+) \$15.95 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
- Fresh mozzarella, tomato and artichoke skewer
 - 10 Person Minimum (dip+1/2/2/1) \$14.95 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/+) \$14.95 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	\$50.00 ea
Med. serves 12-20	\$80.00 ea
Lg. serves 20-30	\$130.00 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.]	\$105.00 ea
Medium [40 pcs.]	\$165.00 ea
Large [70 pcs.]	\$285.00 ea

ASIAN DUCK "SLIDERS"

Pulled Duck & Asian Slaw:

Small [25 pcs.]	\$85.00 ea
Medium [40 pcs.]	\$130.00 ea
Large [70 pcs.]	\$235.00 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.]	\$80.00 ea
Medium [40 pcs.]	\$130.00 ea
Large [70 pcs.]	\$220.00 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.]	\$105.00 ea
Medium [40 pcs.]	\$165.00 ea
Large [70 pcs.]	\$285.00 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.]	\$105.00 ea
Medium [40 pcs.]	\$165.00 ea
Large [70 pcs.]	\$285.00 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]	\$80.00 ea
Med. serves 12-20 [3]	\$110.00 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 and almond biscotti
 Coconut & ginger icebox cookies
 Tangy Lemon squares
 Mini cannoli and chocolate eclairs

Small serves up to 15	\$50.00 ea
Medium serves 15-30	\$75.00 ea
Large serves 30-50	\$115.00 ea

DESSERTS BY THE BOWL

Chocolate mousse
 Lemon mousse
 Italian tiramisu
 Fresh berry-misu
 English trifle
 Banana trifle

Bowl Serves 10	\$25.95 ea
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FRESH FRUIT

Fresh Sliced Fruit Platter (serves up to 10) \$40.00 ea
 Fresh Sliced Fruit Platter (serves up to 20) \$60.00 ea
 Fresh Sliced Fruit Platter (serves 20-40) \$85.00 ea
 Fresh Fruit Kebobs with raspberry sauce \$20.95 dz
 Strawberries dipped in dark chocolate \$20.95 dz
 Fresh Fruit Salad \$9.95 qt
 Fresh Fruit (1/4 Tin) \$25.00 ea