



46b. Saratoga Blvd., Isl.Pk, NY 11558 516.889.4101 • 212.321.1822

## HORS D'OEUVRES

### HOT AND COLD FOR PASSING

(\*) Parts will be supplied with final assembly prior to serving.

#### DUMPLINGS:

Seared Szechwan dumplings	\$20.00	dz
Chinese take-out containers with sesame noodles	\$30.00	dz
Vegetable filled mini spring rolls	\$20.00	dz
Shrimp filled mini spring rolls	\$20.00	dz

#### PANCAKES:

Mini potato and onion pancakes	\$13.00	dz
Asparagus & wild rice pancakes with fruit salsa	\$20.00	dz
Coconut-ginger pancakes with mango chutney	\$20.00	dz

#### EMPANADAS:

Spinach, scallion and feta filled empanadas	\$18.00	dz
Spicy meat filled empanadas	\$18.00	dz
Columbian chicken and mushroom empanadas	\$18.00	dz
Columbian chicken and black bean empanadas	\$18.00	dz

#### TRADITIONAL:

Franks in jackets	\$14.00	dz
Asparagus wrapped in prosciutto	\$24.00	dz
Grilled cheese sandwich miniatures	\$18.00	dz
Grilled cheese with dried cranberry	\$20.00	dz
Miniature Reuben sandwiches	\$25.00	dz
Mini meatballs pommodori	\$20.00	dz
Baked new potato skins, cheddar, chives, bacon	\$24.00	dz
Stuffed mushrooms with cheese	\$18.00	dz
Stuffed mushrooms with crab meat	\$30.00	dz

#### PIZZA:

California spa style flatbread pizza	\$20.00	dz
Feta and tomato flatbread	\$20.00	dz
Tuscan broccoli rabe, sausage flatbread pizza	\$24.00	dz

#### MINI TARTS:

Mini quiches (ham, spinach, mushroom, etc.)	\$24.00	dz
Caramelized apple, onion and cheese tartlets	\$24.00	dz
Wild mushroom and gruyere tartlets	\$24.00	dz
Boneless braised short ribs with wonton cups*	\$24.00	dz

#### TOSTITOS:

Cheddar, jalapeno and cilantro tostitos	\$18.00	dz
Zucchini and roasted corn tostitos	\$18.00	dz
BBQ duck and wild mushroom tostitos	\$24.00	dz

#### CHICKEN & DUCK:

Boneless chicken fingers	\$15.00	lb
Sesame chicken fingers	\$15.00	lb
Buffalo chicken wings	\$18.00	dz
Coconut lollipop chicken with sweet & sour sauce	\$18.00	dz
Sourdough chicken lollipops, chipotle gorgonzola	\$20.00	dz
Peking duck wrap with cucumber and scallion	\$25.00	dz

#### RIBS, BEEF & BURRITOS:

BBQ baby back riblettes	\$30.00	dz
Asian style baby back riblettes with peanut sauce	\$30.00	dz
Cocktail size burritos (chicken, beef or vegetable)	\$24.00	dz

#### CRAB CAKES & BAKED CLAMS

Maryland crab cakes OR Panko crab cakes	\$24.00	dz
Plantain crusted crab cakes with fruit salsa	\$24.00	dz
Chopped baked clams on the half shell	\$24.00	dz

#### SHRIMP & SCALLOPS:

Coconut shrimp with sweet and sour sauce	\$24.00	dz
Firecracker butterfly shrimp with wasabi dip	\$24.00	dz
Jumbo scallops wrapped in bacon	\$25.00	dz

#### ENDIVE:

Endive filled with lobster and Montrachet	\$35.00	dz
Endive filled with crab and confetti vegetables	\$35.00	dz

## HORS D'OEUVRES

### LAMB:

Rack of baby lamb chops parseilles*	\$35.00	ea
-------------------------------------	---------	----

### CHICKEN PINWHEELS

Spinach & mushroom/Prosciutto & sun dried tomato	\$18.00	lb
Corn bread-sausage/Broccoli rabe, pepper, pine nut	\$18.00	lb
Eggplant, roasted pepper and wild mushroom	\$18.00	lb
Broccoli rabe, roasted pepper and pecans	\$18.00	lb

## MINI SANDWICHES, MINI BURGERS & MINI WRAPS

### MINIATURE SANDWICHES

Traditional miniature Maine lobster roll	\$48.00	dz
Shrimp or crab filled English tea sandwiches	\$28.00	dz
Smoked salmon & watercress English tea sandwich	\$28.00	dz
Chicken and brie English tea sandwiches	\$18.00	dz
Turkey with bacon English tea sandwiches	\$18.00	dz
Tuna salad or egg salad English tea sandwiches	\$18.00	dz
Cranberry, pecan, Montrachet tea sandwiches	\$18.00	dz
Mini brioche - grilled honey chicken and brie	\$30.00	dz
Mini brioche - seared peppercorn salmon	\$40.00	dz
Mini brioche - swordfish, arugula and mango salsa	\$40.00	dz
Mini brioche - filet mignon & roasted peppers	\$40.00	dz

### MINIATURE BURGERS AND SLIDERS

(\*) Parts will be supplied with final assembly prior to serving.

Miniature hamburger "sliders" with the works*	\$40.00	dz
Miniature Cuban "sliders" with grilled red onion*	\$40.00	dz
Pulled pork "sliders" w/buttermilk coleslaw*	\$35.00	dz
BBQ chicken "sliders" w/buttermilk coleslaw*	\$30.00	dz
Pulled duck "sliders" w/Szechuan & Asian slaw*	\$40.00	dz

### MINI TORTILLA WRAPS

Seared artichoke, asparagus, pepper and humus	\$18.00	dz
Smoked turkey, brie, cucumber, honey cup mustard	\$18.00	dz
Grilled flank steak, French bean, tomato & corn	\$24.00	dz
Peppercorn tuna, French beans & pickled red onion	\$24.00	dz
Garlic shrimp, avocado, sprouts and carrot	\$24.00	dz

### JUMBO SHRIMP:

Jumbo shrimp wrapped in snow pea pods	\$25.00	dz
Jumbo shrimp with cocktail sauce	\$25.00	dz
Jumbo shrimp with garlic and fresh herbs	\$25.00	dz
Jumbo brown chili glazed shrimp	\$25.00	dz
Jumbo spicy Thai style shrimp	\$25.00	dz
Spicy Louisiana BBQ jumbo shrimp	\$25.00	dz

### COCKTAIL SIZE CREPES:

Spinach and wild mushroom	\$24.00	dz
Cranberry and pecan	\$24.00	dz
Apple, cabernet and gorgonzola	\$24.00	dz
Chicken and sun dried tomato	\$24.00	dz
Smoked turkey and caramelized apple	\$24.00	dz
Salmon and wild mushroom	\$30.00	dz
Shrimp with spring vegetables	\$30.00	dz

### SKEWERS AND SATAYS:

Sesame tahini chicken	\$18.00	dz
Honey pecan chicken	\$18.00	dz
Lime-tequila chicken	\$18.00	dz
Tandoori peanut chicken	\$18.00	dz
Sugar & salt chicken, dried cherry reduction	\$18.00	dz
Asian BBQ shrimp	\$20.00	dz
Brown chili and ginger shrimp	\$20.00	dz
Sesame tahini shrimp	\$20.00	dz
Thai style shrimp skewers with scallion	\$20.00	dz
Tequila lime shrimp	\$20.00	dz
Grilled vegetable kebobs	\$24.00	dz

**HORS D'OEUVRES****SKEWERS AND SATAYS:**

Fresh mozzarella, grape tomato, artichoke heart	\$24.00	dz
Fresh mozzarella, figs, prosciutto - balsamic drizzle	\$24.00	dz
Ginger-teriyaki flank steak	\$25.00	dz
Peppercorn sirloin of beef	\$25.00	dz
Rosemary grilled lamb loin	\$35.00	dz
Moroccan olive crusted lamb loin	\$35.00	dz
Peppercorn Dijon salmon	\$25.00	dz
Brown chili and ginger glazed salmon	\$25.00	dz
Mango glazed salmon skewers with fresh cilantro	\$25.00	dz
Peppercorn ahi tuna with wasabi	\$25.00	dz
Sesame ahi tuna with wasabi	\$25.00	dz
Tequila-lime grilled swordfish skewers	\$35.00	dz

**SOUTHWEST QUESADILLAS:**

Roasted pepper and eggplant with basil	\$18.00	dz
Cheddar, cilantro and jalapeno	\$18.00	dz
Roasted corn, zucchini, cilantro and pepper jack	\$18.00	dz
Spicy chicken, eggplant, red onion and pepper jack	\$18.00	dz
Smoked salmon and fresh dill	\$24.00	dz
Shrimp, cheddar and cilantro	\$24.00	dz

**CRUDITÉS, CHEESES, FOCACCIA & DIPS****CRUDITÉS:**

Fresh crudites basket, bleu cheese (serves to 20)	\$60.00	ea
Poached baby vegetables, mustard dip (serves to 20)	\$65.00	ea
Grilled vegetable kebobs	\$24.00	dz

**ANTIPASTO & CHEESE:**

Italian antipasto platter (serves up to 20)	\$80.00	ea
International cheese platter (serves up to 20)	\$80.00	ea
Fresh mozzarella, tomato, peppers (serves to 20)	\$80.00	ea
Whole baked brie wrapped in puff pastry	\$55.00	ea
Brie layered, strawberries, caramel & pecans	\$55.00	ea
Fresh mozzarella, tomato, artichoke skewer	\$24.00	dz
Fresh mozzarella, fig, prosciutto skewer	\$24.00	dz

**CRUDITÉS, CHEESES, FOCACCIA & DIPS****FOCACCIA & CROSTINI:**

Focaccia - portobello mushroom, sun dried tomato	\$18.00	dz
Focaccia - asparagus and gruyere	\$18.00	dz
Crostini - prosciutto, fontina, roasted peppers	\$18.00	dz
Crostini - cheddar and wild mushrooms	\$18.00	dz

**SALSAS, DIPS, RELISHES, TAPENADES AND DRESSINGS****SALSA & GUACAMOLE:**

Salsa rosa	\$6.50	pt
Black bean salsa	\$6.50	pt
Roasted corn and avocado salsa	\$8.50	pt
Guacamole verde	\$9.50	pt
Fresh fruit salsa	\$7.50	pt

**DIPS, RELISH & TAPENADES:**

White bean and garlic dip	\$7.50	pt
Eggplant caponata	\$8.50	pt
Olive tapenade	\$8.50	pt
Roasted red pepper humus	\$7.50	pt
Roasted garlic humus	\$7.50	pt
Cranberry, pineapple and walnut relish	\$6.00	pt
Homemade chunky applesauce	\$6.00	pt

**DIPS & DRESSINGS:**

Horseradish sauce	\$6.00	pt
Cucumber dill	\$6.00	pt
Roasted pepper dip	\$6.00	pt
Bleu cheese dip	\$6.00	pt
Lemon mustard dip	\$6.00	pt
Caesar salad dressing	\$6.00	pt
Balsamic vinaigrette	\$6.00	pt
Honey vinaigrette	\$6.00	pt
Pear vinaigrette	\$7.50	pt
Raspberry vinaigrette	\$7.50	pt
Poppysseed orange vinaigrette	\$7.50	pt

**DESSERT SAUCES:**

Strawberry dipping sauce	\$7.50	pt
Raspberry dipping sauce	\$8.50	pt
Creme Anglaise	\$8.50	pt

**DINNER & LUNCH MAIN DISHES****ITALIAN SPECIALTIES (1/2 TRAYS FEED 8-12)**

Baked ziti with cheese	\$50.00	ea
Lasagna Bolognese with meat	\$55.00	ea
Zucchini, spinach, mushroom vegetarian lasagna	\$55.00	ea
Sausage and peppers with tomato and onions	\$60.00	ea
Chicken parmigiana	\$65.00	ea
Stuffed pork loin, spinach & mushrooms ( <i>whole loin</i> )	\$90.00	ea
Stuffed pork loin, spinach & mushrooms ( <i>half loin</i> )	\$50.00	ea
Veal, grilled eggplant, tomato & mozzarella	\$85.00	ea
Veal parmigiana	\$80.00	ea
Eggplant parmigiana	\$55.00	ea
Eggplant rollatone with cheese	\$45.00	ea
Stuffed shells with cheese ( <i>half pan</i> )	\$40.00	ea
Stuffed shells with cheese ( <i>Full pan</i> )	\$75.00	ea
Penne ala vodka	\$50.00	ea
Penne with sauteed spinach and artichoke hearts	\$55.00	ea
Fusilli with chunky tomato basil sauce	\$50.00	ea
Pasta with herbs and colorful primavera vegetables	\$50.00	ea

**BREAD BASKETS:**

Assorted onion, tomato and rosemary focaccia	\$3.50	pp
Assorted French rolls and currant walnut rolls	\$2.50	pp

**DINNER & LUNCH MAIN DISHES****CHICKEN MAIN DISHES (boneless cutlets cut party size)**

Francese - lemon, white wine sauce	\$16.00	lb
Veronique - orange, honey sauce	\$16.00	lb
Tuscan pepper - spicy sauce, garlic, roasted pepper	\$16.00	lb
Marsala - rich brown sauce with mushrooms	\$16.00	lb
Light tomato, onion and garlic broth	\$16.00	lb
Chasseur - Chardonnay sauce, basil and pecans	\$16.00	lb
Mirabella - Chardonnay sauce, mushrooms & garlic	\$16.00	lb
Balsamic vinegar sauce - mushrooms and peppers	\$16.00	lb
Lemon pepper - sauteed spinach and portobellos	\$16.00	lb
Chicken Scarpariello - roasted potatoes & peppers	\$16.00	lb
CHILDREN'S Chicken fingers with ketchup	\$15.00	lb

**GRILLED, FRIED, ROASTED & BBQ CHICKEN**

Grilled honey-lemon chicken with asparagus	\$17.00	lb
Grilled teriyaki chicken with tri-color peppers	\$17.00	lb
Grilled garlic chicken, grilled tomato, montrachet	\$17.00	lb
Herb roasted chicken cut in 1/8ths	\$14.00	ea
Smokey barbecued chicken cut in 1/8ths	\$14.00	ea
Old fashioned southern fried chicken	\$15.00	ea
Lemon-onion marinated southern fried chicken	\$15.00	ea

**POULTRY**

Cornish game hens stuffed with wild rice	\$18.00	ea
Whole roast turkey with gravy (16lbs raw weight)	\$95.00	ea
Boneless turkey breast, traditional bread stuffing	\$90.00	ea
Crispy duck a l'orange (1/4's or 1/2's)	\$34.00	ea

**VEAL MAIN DISHES**

Francese - lemon, white wine sauce	\$30.00	lb
Port wine - rich sauce, pearl onions & mushrooms	\$30.00	lb
Marsala - rich brown sauce with mushrooms	\$30.00	lb
Light tomato, onion and garlic broth	\$30.00	lb
Chasseur - Chardonnay sauce with basil and pecans	\$30.00	lb

**BEEF MAIN DISHES**

Grilled flank steak, French beans and red onion	\$25.00	lb
Traditional sliced brisket of beef	\$30.00	lb
BBQ sliced brisket of beef	\$30.00	lb
Filet mignon stuffed with leeks	\$34.00	lb
Sliced filet mignon with wild mushrooms	\$34.00	lb
Whole filet mignon - horseradish sauce ( <b>4-5lbs</b> )	\$150.00	ea

**DINNER & LUNCH MAIN DISHES****PORK and LAMB MAIN DISHES**

Stuffed loin of pork with spinach and mushrooms ( <i>whole loin</i> )	\$90.00	ea
Stuffed loin of pork with spinach and mushrooms ( <i>half loin</i> )	\$50.00	ea
Stuffed loin of pork with dried fruit ( <i>whole loin</i> )	\$90.00	ea
Stuffed loin of pork with dried fruit ( <i>half loin</i> )	\$50.00	ea
Glazed spiral cut ham with brown sugar	\$60.00	ea
BBQ baby back ribs	\$30.00	ea
Asian style BBQ ribs with peanut sauce	\$30.00	ea
Whole rack of lamb parseilles	\$35.00	ea

**SEAFOOD MAIN DISHES**

Poached salmon with cucumber and dill sauce	\$26.00	lb
Pan seared Dijon salmon with julienne vegetables	\$26.00	lb
Brown chili glazed salmon with julienne vegetables	\$26.00	lb
Pan seared peppercorn tuna with tropical fruit salsa	\$26.00	lb
Sesame encrusted tuna with ginger-leek vegetables	\$26.00	lb
Grilled swordfish with tomato, olives and capers	\$35.00	lb
Grilled lime swordfish with mango salsa	\$35.00	lb
Chilean sea bass, light tomato, onion, garlic broth	\$40.00	lb
Balsamic glazed Chilean sea bass	\$40.00	lb
Mango glazed Chilean sea bass	\$40.00	lb
Jumbo butterfly shrimp scampi, sauteed spinach	\$30.00	dz

**Traditional Paella:** shrimp, scallop, mussels, clams, chicken, sausage & rice \$18.00 portion

**Seafood Paella :** shrimp, scallops, mussels, clams, crab, rice, peppers and peas \$23.00 portion

**Seafood Jambalaya:** scallops, shrimp, crawfish, tasso, andouille & rice \$18.00 portion

**Seafood Mariscada:** lobster, shrimp, scallops, mussels and clams \$32.00 portion

**Traditional Bouillabaisse:** salmon, shrimp, scallops, mussels and clams \$26.00 portion

**Jumbo Butterfly Shrimp:**  
scampi sauce and sauteed spinach \$30.00 dz

**LUNCH AND DINNER SIDE DISHES & SALADS****LUNCHEON SALADS**

Chicken salad with walnuts and dill	\$20.00	qt
Chicken salad with pea pods and cashews	\$20.00	qt
Chicken salad with zucchini and peppers	\$20.00	qt
Chicken salad with celery	\$20.00	qt
Egg salad with celery and onion	\$15.00	qt
Egg salad with mushrooms and onions	\$15.00	qt
Tuna salad with diced veggies	\$20.00	qt
Poached salmon salad with cucumber and dill	\$40.00	qt
Shrimp salad with diced vegetables and Dijon	\$50.00	qt
Poached halibut salad with celery and onion	\$60.00	qt
Lobster salad with diced vegetables and Dijon	\$90.00	qt

**RICE AND POTATO SIDE DISHES**

Confetti rice with diced vegetables	\$15.00	qt
Rice pilaf with peas, almonds and scallions	\$15.00	qt
Wild rice with almonds and scallions	\$15.00	qt
Wild, brown rice, wheat berry, lemon and chives	\$20.00	qt
Wild, brown rice and wheat berry with dried fruit	\$20.00	qt
Roasted garlic mashed potatoes	\$15.00	qt
Roasted new potatoes with fresh herbs	\$15.00	qt
Country roasted vegetables	\$15.00	qt
Traditional bread stuffing	\$20.00	qt

**MACARONI AND CHEESE SIDE DISHES**

Kid's style macaroni and cheese (1/4 pan)	\$20.00	ea
Kid's style macaroni and cheese (1/2 pan)	\$40.00	ea
Gourmet 5-Cheese macaroni and cheese (1/4 pan)	\$25.00	ea
Gourmet 5-Cheese macaroni and cheese (1/2 pan)	\$50.00	ea

**VEGETABLE SIDE DISHES**

Steamed garden vegetable medley	\$15.00	qt
Green beans with toasted almonds and garlic	\$15.00	qt
Grilled vegetables medley	\$15.00	qt
Roasted vegetables (potato, fennel, onion and carrot)	\$15.00	qt
Brussel sprouts with bacon	\$20.00	qt
Burnt broccoli with sesame seeds	\$20.00	qt
Roasted cauliflower with garlic	\$15.00	qt
French green beans with caramelized shallots	\$20.00	qt
French beans, baby carrots, caramelized shallots	\$20.00	qt
French beans, butternut squash & cranberries	\$20.00	qt
Poached asparagus with mustard sauce	\$25.00	qt
Grilled asparagus with mustard sauce	\$25.00	qt
Burnt asparagus with sesame seeds	\$25.00	qt

**VEGETABLE SALAD, COLE SLAW & POTATO SALAD****COLD PASTA SALADS**

Penne with sauteed spinach and artichoke hearts	\$15.00	qt
Penne with grilled vegetables	\$15.00	qt
Penne, broccoli, tomato, carrot and yellow pepper	\$15.00	qt
Fusilli with sun dried tomato and basil	\$15.00	qt
Fusilli with primavera vegetables	\$15.00	qt
Fusilli with tomato, onion, basil & fresh mozzarella	\$15.00	qt
Bowtie pasta with wild mushrooms	\$15.00	qt
Bowtie pasta with broccoli, tomato, black olives	\$15.00	qt
Orzo with feta, tomato and peas	\$15.00	qt
Orzo with caramelized onions, shitake & asparagus	\$15.00	qt
Couscous, roast eggplant and sun dried tomatoes	\$15.00	qt
Couscous with sun dried fruit and pecans	\$15.00	qt
Wheat berry, brown, wild rice, lemon and chives	\$20.00	qt
Wheat berry, brown, wild rice, dried fruit & pecans	\$20.00	qt
Quinoa with cucumber and feta cheese	\$20.00	qt
Quinoa with roasted vegetables	\$20.00	qt

**COLE SLAW, POTATO & VEGETABLE SALADS:**

Sassy cole slaw	\$12.50	qt
Buttermilk cole slaw	\$12.50	qt
Old fashioned potato salad	\$12.50	qt
Red potato salad Dijon	\$12.50	qt
Roasted potato salad with artichokes	\$15.00	qt
Roasted potato salad with wild mushrooms	\$15.00	qt
Smashed potato salad with roasted corn	\$15.00	qt
Green bean, potato, mushroom, vinaigrette	\$15.00	qt
Chunky Greek salad - feta, tom., onion, olive, pepper	\$20.00	qt

**GREEN SALADS (10 portion minimum)**

<b>Caesar</b> salad with homemade croutons	\$2.00	portion
<b>Tossed</b> salad - balsamic vinaigrette	\$2.00	portion
<b>Tri-color</b> salad with honey vinaigrette	\$2.00	portion
<b>Tri-color</b> salad with marinated tomatoes	\$2.50	portion
<b>Arugula</b> , endive, radicchio salad, marinated tomatoes	\$3.00	portion
<b>Spinach</b> salad with chopped egg, bacon and mushrooms	\$3.00	portion
<b>Baby spinach</b> salad with orange, dried cherries & pecans	\$3.00	portion
<b>Baby spinach</b> , jicama, orange, goat cheese pecans - poppy vin.	\$3.00	portion
<b>Mesclun greens</b> , gorgonzola, cranberries and walnuts	\$3.00	portion
<b>Greek salad</b> , feta, peppers, olives, onion, tomato + romaine	\$3.00	portion

**SANDWICHES****PANINI ON FRENCH BAGUETTE (cut 8, 10 or 12 pcs.)**

Fresh mozzarella, basil and sun dried tomato	\$35.00	ea
Black forest ham and brie with pommery mustard	\$35.00	ea
Italian: Genoa, prosciutto, pepperoni, provolone	\$35.00	ea
Lemon pepper chicken, spinach & portobellos	\$35.00	ea
Smoked turkey with brie and honey cup mustard	\$35.00	ea
Roast filet mignon with roasted peppers	\$45.00	ea
Roast filet mignon with wild mushrooms	\$45.00	ea



**SANDWICHES****SANDWICHES ON EGG TWIST ROLLS:**

Grilled honey Dijon chicken with red onion	\$55.00	dz
Grilled garlic chicken, montrachet, roasted peppers	\$55.00	dz
Smoked turkey with brie	\$55.00	dz
Fresh turkey with lettuce and tomato	\$55.00	dz
Tuna salad with diced vegetables	\$55.00	dz
Black forest ham and brie	\$55.00	dz

**WRAPS****LUNCH SIZE TORTILLA WRAPS:**

Artichoke, asparagus, grilled tomato with humus	\$7.00	ea
Grilled chicken with avocado	\$8.00	ea
Smoked turkey with brie	\$8.00	ea
Grilled flank steak, French beans, roasted peppers	\$10.00	ea
Brown chili salmon, julienne vegetables and capers	\$10.00	ea
Grilled shrimp Caesar salad	\$10.00	ea

**SANDWICH PLATTERS****VARIETY BAGUETTES (cut into 1/8ths)**

Fresh mozzarella baguette, sun dried tomato and basil  
 Black forest ham & brie baguette, pommery mustard  
 Authentic Italian hero style baguette, marinated tomatoes  
 Prosciutto and provolone baguette, eggplant & peppers  
 Grilled flank steak baguette with fire roasted tomatoes

**CHICKEN & TURKEY BAGUETTES (cut into 1/8ths)**

Lemon pepper chicken baguette with grilled portobellos  
 Turkey and jarlsberg baguette with lettuce and tomato  
 Smoked turkey baguette with brie and honey cup mustard  
 Garlic chicken baguette with zucchini and roasted peppers

Small [2]	\$80.00	ea
Medium [3]	\$110.00	ea
Large [4.5]	\$155.00	ea

**FILET MIGNON BAGUETTES (cut into 1/8ths)**

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

Small [2]	\$95.00	ea
Medium [3]	\$135.00	ea
Large [4.5]	\$200.00	ea

**LUNCH SIZE WRAP PLATTERS****CHICKEN & TURKEY WRAPS:**

Grilled chicken Caesar  
 Turkey with brie, avocado and radish sprouts  
 Smoked turkey with caramelized apples  
 Grilled honey chicken with julienne vegetables

**VEGETABLE WRAPS:**

Grilled vegetables with sprouts  
 Seared artichoke, asparagus and humus  
 Grilled mushrooms and sun dried tomatoes  
 Smoked mozzarella with sun dried tomatoes

Small [4 cut 1/4s]	\$40.00	ea
Medium [6 cut 1/4s]	\$55.00	ea
Large [9 cut 1/4s]	\$85.00	ea

**STEAK & SEAFOOD WRAPS:**

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

Small [4 cut 1/4s]	\$50.00	ea
Medium [6 cut 1/4s]	\$70.00	ea
Large [9 cut 1/4s]	\$100.00	ea

**BREAKFAST & BRUNCH****BREAKFAST FARE:**

<b>Baked Quiche:</b> broc., spinach, mushroom, ham	\$24.95	ea
<b>Frittata:</b> tomato & leek, spinach & mushroom		
or zucchini & pepper (serves 6-8)	\$30.00	ea
<b>Frittata:</b> potato, bacon and onion (serves 6-8)	\$30.00	ea

**BREAKFAST FARE:**

<b>Frittata:</b> eggs, lox and onion (serves 6-8)	\$45.00	ea
<b>Breakfast Egg Burritos</b> - your choice:		
asparagus & gruyere, mushroom & gruyere,		
bacon & cheddar, prosciutto & roasted peppers	\$5.95	ea
<b>Home Fried Potatoes</b> peppers and onions	\$9.95	lb
<b>Brioche French Toast</b> , strawberry sauce & syrup	\$24.00	dz
<b>BREAD BASKETS:</b>		
<b>Breakfast Basket:</b>		
Country breads & crumb cake	\$4.50	pp

**Breakfast Bagel & Bread Basket:**

muffins, danish, croissants and mini bagels		
(includes cream cheese, butter and jam)	\$10.00	pp
Homemade Breads: banana, zucchini or pumpkin	\$5.95	ea
Old fashioned corn bread (half sheet)	\$20.00	ea
Old fashioned corn bread (quarter sheet)	\$10.00	ea
Bread Basket: French rolls & currant walnut bread	\$2.00	pp
Focaccia Basket: onion, tomato and rosemary	\$2.50	pp

**BRUNCH SALADS AND APPETIZER PLATTERS:**

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	\$35.95	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

**BREAKFAST SPECIALTIES:**

Whole Baked Brie wrapped in puff pastry	\$55.00	ea
Brie & Strawberries walnuts, caramel drizzle	\$55.00	ea
Yogurt Parfaits fresh berries and granola	\$4.50	ea
PBJ: Peanut butter & jelly on banana bread	\$20.00	dz
Mini Crepe filled with caramelized apples	\$24.95	dz
Mini Crepe with dried cherries, pecans & montrachet	\$24.95	dz
Miniature Quiche Tarts with assorted fillings	\$24.95	dz
Caramelized Apple & Onion Tarts with gruyere	\$24.95	dz
Smoked Salmon and dill quesadilla	\$24.95	dz
Sweet Noodle Pudding (serves 6-8)	\$25.00	ea

**DESSERTS****DESSERT PLATTERS:**

An assortment of cookies, brownies & pecan bars		
Our incredible cheesecake brownies squares		
Chocolate dipped linzer hearts cookies		
Chocolate, coconut & ginger 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

**HOMEMADE COOKIES, BROWNIES AND BARS****COOKIES, BISCOTTI & RUGELACH:**

Chocolate chip cookies	\$15.00	lb
Old fashioned oatmeal raisin cookies	\$15.00	lb
Peanut butter cookies	\$15.00	lb
Coconut icebox cookies	\$15.95	lb
Chocolate dipped raspberry linzer hearts	\$15.00	lb
Chocolate dipped ginger logs	\$15.00	lb
Chocolate dipped walnut-chocolate biscotti	\$15.00	lb
Traditional rugelach	\$18.00	lb

**BROWNIES, BARS, CANNOLI & ECLAIRS**

Rich fudge brownies	\$15.00	lb
Incredible Blondies	\$15.00	lb
Cheese cake brownies	\$15.00	lb
Caramel pecan squares	\$15.00	lb
Miniature cannoli or chocolate eclairs	\$20.00	dz

**DESSERTS BY THE BOWL**

Chocolate mousse	Lemon mousse	Italian tiramisu	
English trifle	Bowl Serves 10		\$25.95 ea

## HORS D'OEUVRES PLATTERS

Choose from the following selections

Fancy crudités vegetable basket, bleu cheese dip

**lg. Includes bleu cheese + mustard dip**

sm. serves up to 15	\$ 40.00
med. serves 15-25	\$ 60.00
lg. serves up to 50	\$ 95.00

Grilled vegetable kebobs with fresh basil pesto

Poached baby vegetable platter with asparagus

Japanese style crudités with sesame noodle bundles

**Choose One**

sm. serves 8-12	\$ 45.00
med. serves 12-20	\$ 65.00
lg. serves 20-35	\$ 100.00

Guacamole and salsa with nacho chips

Eggplant caponata and hummus, pita chips

**SMALL: Choose One ~ LARGE: Choose Two**

sm. serves 8-12	\$ 35.00
med. serves 12-20	\$ 60.00
lg. serves 20-40	\$ 85.00

Italian antipasto platter with garlic rusks

Eggplant Napoleon with Montrachet & basil

**Choose One**

sm. serves 8-12	\$ 55.00
med. serves 12-20	\$ 80.00
lg. serves 20-30	\$ 110.00

International cheese and fruit platter with crackers

Fresh mozzarella and tomato platter with garlic rusks

Fresh mozzarella, tomato and artichoke skewers

**Choose One**

sm. serves up to 20	\$ 55.00
med. serves 20-30	\$ 80.00
lg. serves 30-45	\$ 105.00

Whole brie wrapped in puff pastry

Brie layered with strawberries, walnuts, caramel drizzle

**Choose One**

serves up to 20 \$55.00

Focaccia topped with grilled portobello mushrooms

Asparagus focaccia with roasted peppers

Includes cheddar and parmesan twists

**SMALL: Choose One ~ LARGE: Choose Two**

sm. serves 8-12	\$ 50.00
med. serves 12-20	\$ 80.00
lg. serves 20-35	\$ 120.00

Jumbo shrimp wrapped in snow pea pods

Jumbo shrimp cocktail

Jumbo brown chili glazed shrimp

Jumbo garlic and herb shrimp

Jumbo spicy Louisiana shrimp

Jumbo Thai style shrimp

**SMALL: Choose One ~ LARGE: Choose Two**

sm. serves 8-12	\$ 70.00
med. serves 12-20	\$ 105.00
lg. serves 20-30	\$ 155.00

Shrimp skewers with lime

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

**SMALL: Choose One ~ LARGE: Choose Two**

sm. serves 8-12	\$ 55.00
med. serves 12-20	\$ 85.00
lg. serves 20-30	\$ 145.00

Sesame encrusted tuna skewers with wasabi

Tequila lime grilled swordfish with mango salsa

Dijon peppercorn salmon skewers, Mango salmon skewers

**SMALL: Choose One ~ LARGE: Choose Two**

sm. serves 8-12	\$ 65.00
med. serves 12-20	\$ 95.00
lg. Serves 20-30	\$ 155.00

## HORS D'OEUVRES PLATTERS

Choose from the following selections

Smoked salmon quesadillas with fresh dill

Shrimp cheddar and cilantro quesadillas

**SMALL: Choose One ~ LARGE: Choose Two**

sm. serves 8-12	\$ 65.00
med. serves 12-20	\$ 95.00
lg. serves 20-30	\$ 155.00

Eggplant and roasted pepper quesadillas

Cheddar-cilantro and jalapeno quesadillas

Jack cheese, red onion and chicken quesadillas

**SMALL: Choose One ~ LARGE: Choose Two**

sm. serves 8-12	\$ 45.00
med. serves 12-20	\$ 75.00
lg. serves 20-30	\$ 125.00

Sesame tahini chicken skewers

Tequila lime marinated grilled chicken skewers

Honey pecan grilled chicken skewers

**SMALL: Choose One ~ LARGE: Choose Two**

sm. serves 8-12	\$ 50.00
med. serves 12-20	\$ 75.00
lg. serves 20-30	\$ 125.00

Peking duck mini-wraps with cucumber & peanut sauce

BBQ duck Tostitos with wild mushroom & cheddar

**SMALL: Choose One ~ LARGE: Choose Two**

sm. serves 8-12	\$ 60.00
med. serves 12-20	\$ 90.00
lg. serves 20-30	\$ 145.00

Chicken pinwheels with spinach and wild mushrooms

Chicken pinwheels, broccoli rabe & yellow pepper

Chicken pinwheels, prosciutto & sun dried tomato

**SMALL: Choose One ~ LARGE: Choose Two**

sm. serves up to 20	\$ 55.00
med. serves 20-30	\$ 80.00
lg. serves 30-45	\$ 115.00

Boneless chicken fingers with honey mustard

Boneless Japanese chicken fingers, spicy peanut sauce

Buffalo chicken wings, "hot" sauce & bleu cheese

**SMALL: Choose One ~ LARGE: Choose Two**

sm. serves up to 20	\$ 55.00
med. serves 20-30	\$ 80.00
lg. serves 30-45	\$ 115.00

Smoked salmon, Montrachet Napoleon

**Includes black bread toast**

sm. serves up to 20	\$ 90.00
med. serves 20-30	\$ 125.00
lg. serves 30-45	\$ 160.00

Smoked turkey mini-wraps, avocado & radish sprouts

Garlic chicken mini-wraps, yellow tomato, h. mustard

Grilled artichoke, zucchini & humus mini-wraps

**SMALL: Choose One ~ LARGE: Choose Two**

sm. serves 8-12	\$ 40.00
med. serves 12-20	\$ 70.00
lg. serves 20-30	\$ 130.00

Brown chili salmon mini-wrap, julienne vegetables

Smoked salmon mini wrap, watercress & Montrachet

Garlic shrimp mini wraps, peppers & sun dried tomato

Grilled flank steak and roasted corn mini wraps

**SMALL: Choose One ~ LARGE: Choose Two**

sm. serves 8-12	\$ 55.00
med. serves 12-20	\$ 85.00
lg. serves 20-30	\$ 145.00

Ginger flank steak skewers with ginger-soy dip

Spicy chili rubbed flank steak with Texas BBQ dip

Peppercorn sirloin skewer with cognac sauce

**SMALL: Choose One ~ LARGE: Choose Two**

sm. serves 8-12	\$ 55.00
med. serves 12-20	\$ 85.00
lg. serves 20-30	\$ 145.00

## HORS D'OEUVRES PLATTERS

*Choose from the following selections*

Grilled lamb skewers with chimichurri  
Pecan crusted lamb loin, honey mustard  
Moroccan style lamb skewers, rosemary & Greek olives

**SMALL: Choose One ~ LARGE: Choose Two**

sm. serves 8-12	\$ 70.00
med. serves 12-20	\$ 95.00
lg. serves 20-30	\$ 150.00

Crepes with dried cranberries, pecans & Montrachet  
Crepes with smoked turkey & caramelized apple  
Crepes filled with grilled chicken and sun dried tomato

**SMALL: Choose One ~ LARGE: Choose Two**

sm. serves 8-12	\$ 60.00
med. serves 12-20	\$ 90.00
lg. serves 20-35	\$ 140.00

Salmon with asparagus filled chive crepes  
Smoked salmon and fresh dill filled chive crepes  
Salmon and wild mushroom filled chive crepes  
Salmon pinwheels filled with spinach and mushrooms  
Salmon pinwheels with sautéed leeks and mushrooms  
Salmon pinwheels filled with shrimp mousse

**SMALL: Choose One ~ LARGE: Choose Two**

sm. serves 8-12	\$ 80.00
med. serves 12-20	\$ 125.00
lg. serves 20-35	\$ 210.00

Belgian endive filled with lobster salad  
Belgian endive filled with crab salad  
Belgian endive filled with poached halibut

**SMALL: Choose One ~ LARGE: Choose Two**

sm. serves 8-12	\$ 80.00
med. serves 12-20	\$ 125.00
lg. serves 20-35	\$ 215.00

## COCKTAIL SANDWICH PLATTERS

### ELEGANT ENGLISH TEA SANDWICHES:

Grilled chicken with brie  
Smoked turkey with bacon and arugula  
Sun dried cherries and pecans  
Cucumber and watercress  
Tuna OR Egg salad

**Choose Three Varieties**

sm. serves 8-12	\$50.00
med. serves 12-20	\$80.00
lg. serves 20-30	\$130.00

### ELEGANT ENGLISH TEA SANDWICHES:

Smoked salmon with watercress and capers  
Nicoise tuna with chopped olives and mache  
Shrimp salad OR Crab salad with Dijon

**Choose Three Varieties**

sm. serves 8-12	\$60.00
med. serves 12-20	\$90.00
lg. serves 20-30	\$140.00

## MINIATURE BRIOCHE SANDWICHES:

### Variety Brioche

Black forest ham and jarlsberg on mini brioche  
Grilled honey Dijon chicken and brie on mini brioche  
Fresh mozzarella, sun dried tomato, basil brioche

small [25]	\$80.00
medium [40]	\$130.00
large [70]	\$220.00

### Filet Mignon Brioche

Filet mignon mini brioche, peppers & horseradish  
Filet mignon mini brioche with wild mushrooms

small [25]	\$105.00
medium [40]	\$165.00
large [70]	\$285.00

## COCKTAIL SANDWICH PLATTERS

### MINIATURE BRIOCHE SANDWICHES:

#### Seafood Brioche

Seared tuna with papaya salsa on mini brioche  
Grilled swordfish with papaya salsa on mini brioche  
Seared salmon, julienne vegetable mini brioche

small [25]	\$105.00
medium [40]	\$165.00
large [70]	\$285.00

### LOBSTER "SLIDERS":

#### Miniature Maine lobster rolls on grilled bun

small [25]	\$105.00
medium [40]	\$165.00
large [70]	\$285.00

### DUCK "SLIDERS":

#### Mini duck "sliders" with Asian slaw sauce

small [25]	\$85.00
medium [40]	\$130.00
large [70]	\$235.00

## PANINI ON FRENCH BAGUETTES:

### Variety Panini ~ Cut cocktail size

Lemon pepper chicken panini, Portobellos  
Smoked turkey and brie panini with honey mustard  
Fresh mozzarella with sun dried tomato and basil  
Italian: Genoa, pepperoni, prosciutto, provolone

sm. serves 8-12 [2]	\$80.00
med. serves 12-20 [3]	\$110.00
lg. serves 20-35 [4.5]	\$200.00

### Filet Mignon Panini ~ Cut cocktail size

Filet mignon panini, roasted pepper & horseradish  
Filet mignon panini, wild mushroom & garlic

sm. serves 8-12 [2]	\$95.00
med. serves 12-20 [3]	\$135.00
lg. serves 20-35 [4.5]	\$200.00

## THEME APPETIZERS

### French Provencal Platter:

Jumbo garlic shrimp  
Chicken pinwheels with spinach and mushrooms  
Apple Cabernet-gorgonzola filled crepes  
Seared artichoke hearts, nicoise olives & baby vegetables  
10 Person Minimum (2/2/1++) \$14.95 per person

### Italian Tuscan Platter:

Fresh mozzarella, tomato and artichoke skewers  
Jumbo lemon-herb shrimp  
Broccoli rabe and pine nut filled chicken pinwheels  
Poached asparagus wrapped with prosciutto  
10 Person Minimum (1/2/2/1) \$13.95 per person

### South of the Border Platter:

Guacamole, salsa and nachos  
Cheddar-jalapeno quesadillas  
Ancho grilled sirloin skewers  
Mini BBQ chicken sliders  
10 Person Minimum (dip+2/2/1) \$12.95 per person

### Pacific Rim Platter:

Tangy Asian 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 per person

### Mediterranean Platter:

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 (dip+1/2/2/1) \$14.95 per person

### Maine Lobster Bake Platter:

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 per person