

The Following Menus are buffet style service, designed to be set up & picked up.

Full service is available as an option.

Entrees Selections

- *Cracked pepper tenderloin of beef served with au jus & Dijon beurre blanc*
- *Tenderloin of beef with mushrooms & pearl onions in a port wine glace*
- *Roasted sirloin with a creamy Gorgonzola sauce*
- *Grilled marinated flank steak with corn & sweet pepper-cilantro relish*
- *Sautéed gulf shrimp, oven roasted tomato, garlic basil butter sauce*
- *Black pepper crusted salmon with sherry wine mustard sauce*
- *Roasted salmon with tomato, olive, caper tapanade*
- *Grilled Mahi-Mahi with warm shrimp and mango sauce*
- *Roasted scrod with garlic cloves, vine ripened tomatoes, olives, basil chardonnay & extra virgin olive oil*
- *Pan roasted salmon with Dijon beurre blanc*
- *Grilled red snapper with roasted sweet corn & Roma tomato broth*
- *Grilled rosemary chicken, shallot chardonnay mushroom sauce*
- *Sautéed chicken breast layered with portabello mushroom & baby spinach in a sherry cream sauce*

- *Grilled rosemary chicken breast in a shallot-chardonnay mushroom sauce*
- *Pecan crusted chicken breast with a bourbon maple sauce*
- *Stewed chicken tenderloin with Italian sausage, red peppers, potatoes in a garlic wine sauce*
- *Chicken Francese*
- *Sautéed chicken Florentine served with garlic baby spinach & fresh mozzarella in a chardonnay sauce*
- *Stuffed breast of chicken with asparagus & crab finished with a tarragon-cream sauce*
- *Stuffed breast of chicken rolled with eggplant, roasted red peppers & fresh mozzarella finished with a sun dried tomato coulis*
- *Herb crusted rack of lamb with basil jus*
- *Cracked pepper crusted pork tenderloin with a cognac cream sauce*

Pasta Selections

- *Rigatoni with baby spinach & asiago Alfredo sauce*
- *Penne with fresh mozzarella & pomodoro sauce*
- *Ziti with broccoli, garlic & oil*
- *Cavatelli with Proscuitto, peas & a creamy chardonnay sauce*
- *Farfalle with black olives, capers, red onion in a spicy marinara sauce*
- *Fusilli with creamy tomato basil vodka sauce*

- *Orecchiette with wild mushrooms in roasted garlic leek sauce*
- *Gemelli pasta in a creamy pesto sauce*

Sandwich Selections

- *Marinated portabello, roasted peppers, grilled eggplant, pesto on ciabatta*
- *Herb grilled chicken breast, goat cheese, roasted pepper on a baguette*
- *Black Forest Ham, soppressata, provolone, Bibb lettuce & red onion on ciabatta*
- *Smoked Salmon, grilled asparagus with stone ground mustard on black bread*
- *Roasted turkey, St. Andre Brie, green apple on marble rye*
- *Shrimp salad on a croissant*

Antipasto Selections

- *Grilled Asparagus, red onion & feta cheese with a citrus vinaigrette*
- *Roasted fingerling potato, smoked bacon & herb salad*
- *Grilled portabello, roasted tomato & grilled zucchini with a balsamic reduction*
- *Haricot verts & three bean salad*
- *Tuna nicoise, haricot verts, h.b. eggs, kalamata olives, potatoes, baby greens, herb vinaigrette*
- *Maple glazed roasted sweet potatoes*

- *Wild mushroom ravioli, grilled asparagus, roasted peppers, tomato-saffron coulis*
- *Sweet & Sour Thai noodle & vegetable salad*

Salad Selections

- *Caesar salad with garlic-parmesan croutons*
- *Spinach & strawberry salad with a sweet sesame dressing*
- *Mesclun salad, endive, radicchio with lemon olive oil dressing*

Accompaniments

- *Herb roasted red potatoes*
- *Wild rice and vegetable orzo pilaf*
- *Roasted garlic and sour cream whipped potatoes*
- *Seasonal vegetable medley*
- *Haricot verts, Shittake mushrooms & red pepper*
- *Garlic broccoli*

Dessert Selections

- *Mini pastries, petit fours & gourmet cookies*
- *Chocolate Ganache cake*
- *Pies & Tarts: Key Lime, Apple, Pecan, Boston Cream, Citron, Pear Pinwheel, Maple, Blueberry*
- *Chocolate dipped fruits*

- *Fresh seasonal fruit display*
- *Mousse: Chocolate Triomphe, Mocha, White & Dark, Mudslide*
- *Truffle Cakes: Flourless, Amaretto, Hazelnut, Bailey's, Raspberry*
- *Layer & Specialty Cakes: Tiramisu, Chocolate Silk, Opera, Pixie Bar, Chocolate Mint torte, Spice, Cannoli cake*
- *Cheesecakes: Plain, Chocolate Swirl, Pumpkin, Amaretto, Chocolate Chip & Strawberry Lemon*

Brunch Selections

- *Mixed Berry Parfaits: Layered Vanilla yogurt, granola & fresh berries*
- *Croissants, muffins & danishes*
- *Assorted bagels with flavored or traditional cream cheese*
- *Fresh seasonal fruit display*
- *Smoked Salmon and Trout with red onion, capers and topped with crème fraiche*
- *Smoked seafood display with cream cheese, tomato, red onion, capers & lemon*
- *Filet medallions paired with a poached egg, crisp proscuitto on a crostini with hollandaise sauce*
- *Roasted fingerling potato home fries*