



Breakfast

Continental Breakfast

Fresh Chilled Fruit Juices
An Assortment of Freshly Baked Croissants, Danish, Muffins & Bagels
Sweet Butter, Preserves and Cream Cheese
Sliced Fresh Fruit & Berries
Regular & Decaffeinated Coffee, Varietal Teas

Upgraded Continental Breakfast

Fresh Chilled Fruit Juices
An Assortment of Freshly Baked Croissants, Danish, Muffins & Bagels
Sweet Butter, Preserves and Cream Cheese
Sliced Fresh Fruit & Berries
Assorted Yogurts and Granola
Vegetable, Herb & Smoked Salmon Cream Cheeses
Regular & Decaffeinated Coffee, Varietal Teas

Enhancements

Breakfast Burrito Wrap
Salsa & Sour Cream

Belgian Waffles with a Variety of Toppings
Berry Compote, Whipped Cream, Maple Syrup

Sausage & Egg on a Biscuit

Warm Apple Turnovers

Ham & Cheese filled Croissants

Ham & Egg on a Croissant

Smoked Salmon with Traditional Accompaniments
New York Style Rye & Pumpernickel Breads

European Charcuterie Display
Sliced Meats & Cheeses

Labor fee applies to groups of 20 Guests or fewer

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Served Breakfast Selections

20 person minimum

All Breakfasts Include Freshly Squeezed Orange Juice,
Bakery Basket Assortment, Regular & Decaffeinated Coffee, Varietal Teas

American

Scrambled Farm Fresh Eggs with Chives
Applewood Smoked Bacon and Country
Sausage Breakfast Potatoes

Broadway

Scrambled Eggs
Oven Dried Tomato Compote, Scallions,
Cheddar Cheese and Mushrooms
Country Sausage Links Lyonnaise
Potatoes

Times Square

Cinnamon French Toast
Maple Syrup, Wildberry Fruit Compote
Applewood Smoked Bacon

West Side

Poached Eggs with Tomato Salsa, Refried
Beans, Poblano Peppers and Cheese
On a Crisp Corn Tortilla, Sautéed Potatoes

Central Park

Sliced Fresh Fruit Honey
Yogurt Dressing Breakfast Breads and
Muffins
Fruit Preserves and Sweet Butter

Frittata

Vegetable Frittata
Mushrooms, Peppers, Oven Dried
Tomatoes and Three Cheese Herbed Hash
Brown Potatoes

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Breakfast Buffet

25 person minimum

American

Chilled Fresh Fruit Juices
Seasonal Sliced Fresh Fruit & Berries
Fruit Yogurt and Assorted Cereals
Bakery Basket Assortment, Sweet Butter and Preserves
French Toast with Maple Syrup or Belgian Waffles with Berry Compote,
Whipped Cream & Maple Syrup
Scrambled Farm Fresh Eggs
Applewood Smoked Bacon and Country Sausage
Breakfast Potatoes
Regular & Decaffeinated Coffee, Varietal Teas

Enhancements

Omelets Prepared to Order
With Choice of: Mushrooms, Smoked Salmon, Spinach,
Bell Peppers, Bacon, Tomatoes, Onions, Smoked Ham,
Vermont Cheddar and Monterey Jack Cheeses

Smoked Salmon with Traditional Accompaniments,
Assorted Bagels and Whipped Cream Cheese

Belgian Waffle Station with a Variety of Toppings
Berry Compote, Whipped Cream, Maple Syrup

A Uniformed Chef is Required for All Action Stations

Fee 250

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Themed Breaks

20 person minimum

The Candy Store

Jars of Candy to Include
Skittles, M&M's, Swedish Fish, Tootsie Roll Pops,
Snack Sized Hershey Bars, & Reese's Pieces ©
Caramel Popcorn
Olde Brooklyn © Root Beer,
Orange Soda & Cream Soda
Regular & Decaffeinated Coffee, & Varietal Teas

Yankee Stadium

New York Style Mini Pretzels with
Deli Mustard Served Warm
Assorted Haagen Daz © Bars
Roasted Cashews, Cracker Jacks
Bags of Pop Corn
Whole Apples
Assorted Soda & Mineral Water
Regular & Decaffeinated Coffee, & Varietal Teas

The Wellness Break

Assorted Nuts, Dried Fruit, Granola Bars
Whole Fruit
Bottled Fruit Smoothies
Homemade Raspberry Iced Tea &
Fresh Lemonade
Regular & Decaffeinated Coffee,
& Varietal Teas

Chef Chris Goes Green

(20 Guest Minimum)
Organic Soy Chip
Eat Natural Cliff Bars ©
Selection of Organic Soda
Iced Chai Tea
Regular & Decaffeinated Coffee, & Varietal Teas
Soy Milk & Organic Agave Nectar for Sweetener

Recharge Your Batteries

Lo-Carb Protein Bars, Assorted Luna & Cliff Bars©
Individual Bags of Trail Mix
Seasonal Whole Fruit
Red Bull & Sugar Free Red Bull
Vitamin Water & Chai Tea
Regular & Decaffeinated Coffee, & Varietal Teas
Features a Cell Phone Charging Station

Ski Break

Hot Chocolate
Whipped Cream & Chocolate Shavings
Warm Cinnamon Buns with Vanilla Frosting
Rice Crispy Treats
Assorted Sodas & Mineral Waters
Flavor your Own Coffee with
Peppermint, Toffee & French Vanilla Syrups
Regular & Decaffeinated Coffee, & Varietal Teas

Mulberry Street

Mini Tiramisu, Mini Biscotti,
Mini Cannoli, Mini Napoleon
Freshly Brewed Illy © Iced Coffee
French Vanilla, Hazelnut & Peppermint
Coffee Syrup
Regular & Decaffeinated Coffee, &
Varietal Teas

Cupcakes

Decorate Your Own Cup Cake
Choice of Three:
Vanilla, Chocolate, Red Velvet and Carrot Cake
Accompanied by:
Assorted Icing, M&M's ©, Chocolate Chips,
Sprinkles, Crushed Oreos ©, Crushed Nuts
Homemade Raspberry Iced Tea
Regular & Decaffeinated Coffee, & Varietal Teas

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Create Your Own Break

Mini Warm Cinnamon Buns with
Creamy Vanilla Frosting

Regular & Decaffeinated Coffee,
Varietal Teas

Assortment of Breakfast Bakeries to include
Bagels, Muffins & Croissants
Regular & Decaffeinated Coffee,
Varietal Teas

Assorted Sodas & Mineral Waters

Homemade Raspberry Iced Teas & Lemonade

Warm Mini NY Style Pretzels with
Deli Mustard

Red Bull, Sugar Free Red Bull,
Vitamin Waters & Sobe Life ©

Assortment of Sugar, Chocolate Chip, Macadamia
Nut & Oatmeal raisin Cookies

Haagen Dazs © Sorbet,
Ice Cream & Frozen Yogurt Bars

Assorted Bags of Chips to include
Terra Chips, Sun Chips & Tortilla Chips

Tri-Color Tortilla Chips with Guacamole,
Sour Cream & Salsa

Assorted Haagen Dazs© Ice Cream & Frozen
Yogurt Bars
Assorted Soda & Mineral Waters
Regular & Decaffeinated Coffee,
Varietal Teas

Assorted Luna & Cliff © Bars

Assorted Cookies & Brownies
Assorted Sodas & Mineral Waters
Regular & Decaffeinated Coffee,
Varietal Teas

Assorted Granola Bars, Whole Fresh fruit
Bottled Yogurts & Smoothies,
Assorted Sodas & Mineral Waters
Regular & Decaffeinated Coffee,
Varietal Teas

Sampling of Mixed Nuts Served Warm Pistachios,
Candied Pecans, Peanuts & Cashews

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Boxed Lunch

Minimum of 20 guests or more

Please make three selections

Traditional Tuna Salad on a Baguette

Grilled Chicken Breast, Grilled Bermuda Onions,
Fresh Basil with Smoked Red Pepper Coulis
Rosemary Baguette

Grilled Portobello Mushroom, Red Pepper Aioli & Roasted Plum Tomatoes,
Grilled Eggplant & Arugula in a Spinach Wrap

Seared Rare Ahi Tuna with Wasabi Aioli
Daikon Root & Mixed Greens on a Brioche Roll

Smoked Turkey Breast, Havarti Cheese, Olive Tapenade, Roma Tomato,
And Arugula on 7-Grain Whole Wheat Bread

Rare Roast Sirloin of Beef, Caramelized Red Onions,
Tomatoes and Horseradish Mayonnaise
Rosemary Baguette

Shaved Black Forest Ham, Jarlsberg Cheese,
Honey Mustard, Red Leaf Lettuce, Sliced Tomatoes
Grilled Challah Bread

Box Lunches served with

Choice of
Cavatappi Pasta Salad
or
Yukon Gold Potato Salad

Potato Chips
Cookies
Whole Fruit
Assorted Sodas & Mineral Waters

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Deli Buffet Luncheon

25 Guest minimum

Salads

Please make four salad selections

Shrimp Salad

Celery Root Salad

Quinoa Salad with Diced Red Onions, Cucumbers
and Red & Yellow Peppers

Southwestern Bean Salad with Cilantro,
Fresh Chilis and Lime

Mozzarella & Roma Tomato with Basil Vinaigrette

Yukon Gold Potato Salad

Plum Tomato Salad

Albacore Tuna Salad

Bitter Northern Greens with a Variety of Dressing

Roasted Eggplant & Seasonal Squash Platter

Cajun Chicken Salad with Grilled Pineapple

Cavatappi Pasta Salad

Greek Salad

Romaine Chiffonade with Course Diced Cucumber,
Onion, Tomato and Crumbled Feta
Oregano Vinaigrette

Selection of Prime Deli Meats and Cheeses

Rare Roast Beef, Roasted Turkey Breast, Smoked Chicken Breast,
Maple Cured Ham, Pastrami & Sliced Corned Beef

Sliced American, Cheddar, Provolone and Jarlsberg Cheeses

Freshly Baked Breads, Rolls, Pitas & Flat Breads
Relish Tray and Condiments

Desserts

Chef's Selection of Cakes, Pastries & Tortes
Served with Regular & Decaffeinated Coffee, Varietal Teas

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Executive Sandwich Buffet

200 Guest maximum

California Spring Greens with a Selection of Dressings

Salads

Please make three additional salad selections

Mozzarella & Roma Tomato
Basil Vinaigrette

Yukon Gold Potato Salad

Cavatappi Pasta Salad

Shrimp Salad

Bitter Northern Greens with a
Variety of Dressing

Artichoke, Fennel Roasted Peppers
and Red Onion Salad
Fresh Basil and Merlot Vinaigrette

Celery Root Salad
Truffle Mayonnaise, Julienne Bresaola

Cajun Chicken Salad with Grilled Pineapple

Roasted Egg Plant & Seasonal Squash Platter

Albacore Tuna Salad

Southwestern Bean Salad with Cilantro,
Fresh Chilis and Lime

Quinoa Salad
Diced Red Onions, Cucumbers
Red & Yellow Peppers

Sandwiches

Please make three sandwich selections

Grilled Chicken Breast,
Grilled Bermuda Onions,
Fresh Basil with Smoked Red Pepper Coulis
Mozzarella Panini

Grilled Portobello Mushrooms, Swiss Cheese,
House made Sauerkraut & Pancetta Chips
Pumpernickel Bread

Seared Rare Ahi Tuna with
Wasabi Aioli Diakon Root &
Mixed Greens
Brioche Roll

Smoked Turkey Breast Sandwich
with Havarti, Olive Tapenade,
Roma Tomatoes & Arugula
Seven-Grain Whole Wheat Bread

Rare Roast Sirloin of Beef
Caramelized Red Onions
Tomatoes and Horseradish Mayonnaise
Rosemary Baguette

Shaved Black Forest Ham,
Jarlsberg Cheese, Honey Mustard,
Red Leaf Lettuce & Sliced Tomatoes
Challah Bread

Desserts

Seasonal Fruit Platter
Chef's Selection of Cakes, Pastries & Tortes
Regular & Decaffeinated Coffee, Varietal Teas

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Hot Luncheon Buffet

25 Guest minimum

Salads

Please make three salad selections

Cajun Chicken Salad with Grilled Pineapple

Ratatouille Salad in a Light Tomato Sauce

Deli Style Coleslaw

Roasted Beef, Red Onion & Pickles Salad

Mozzarella & Roma Tomato with Basil Vinaigrette

Bitter Northern Greens with a Variety of Dressing

Sea Food Salad

Shrimp Salad

Artichoke, Fennel Roasted Peppers and Red Onion
Salad with Fresh Basil and Merlot Vinaigrette

Tri-Color Fuseli with Oven Roasted Tomatoes, Basil,
Garlic & Olive Oil

Southwestern Bean Salad
Cilantro, Fresh Chilies and Lime

Quinoa Salad with Diced Red Onions, Cucumbers and
Red & Yellow Peppers

Greek Salad

Romaine Chiffonade with Course Diced Cucumber,
Onion and Tomato and Crumbled Feta
Oregano Vinaigrette

Entrees

Please make two selections

Roast Sirloin of Beef with Port Wine Reduction
Orange Scented Roasted Tri-Color Potatoes

Grilled Chicken Breast, Braised Baby Fennel
Thyme & Wild Mushroom Polenta Cakes

Grilled Salmon, Artichoke & Fennel Risotto
Braised Swiss Chard & a Port Wine Verjuz

Baked Halibut with Tomato Saffron Broth
Yellow and Green Zucchini Spaghetti

Pecan Crusted Breast of Chicken
Lemon & Nutmeg Scented Gnocchi

Wild Mushrooms, Humboldt Fog Potato Leek Strudel
Romesco Sauce

Cavatelli Pasta with Shrimp Grilled Vegetables
Fresh Basil with Garlic Olive Oil
All Entrees Include Chef's Selection of Seasonal Vegetable

Desserts

Chef's Selection of Cakes, Pastries, Tortes & Pies
Sliced Fresh Seasonal Fruit
Regular & Decaffeinated Coffee, Varietal Teas

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Healthy Buffet Luncheon

25 Guest minimum

Marinated Mushroom & Fennel Salad

Chicken & Basmati Rice Salad

Warm Grilled Vegetables with Crumbled Goat Cheese
Fresh Herbs and Balsamic Reduction

Choice of

Grilled Swordfish with Papaya & Mango Salsa
or

Turkey Meat Loaf with a Mushroom Buerre Blanc & Sweet Potato Gratin

Freshly Baked Rolls

Fresh Fruit Salad

Chef's Selection of Cakes, Pastries & Tortes

Regular & Decaffeinated Coffee, Varietal Teas

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Latin Lunch Buffet

25 Guest minimum

Crisp Garden Greens with a Selection of Dressings

Corn, Avocado & Tomato Salad

Black Bean & Seafood Salad

Chili Verde

Freshly made Tortilla Chips with Pico de Gallo

Choice of Shrimp or Chicken Fajitas with Sautéed Peppers and Onions,
Warm Flour Tortillas

Shredded Cheese, Tomato, Lettuce, Guacamole and Sour Cream

Refried Beans

Texas Barbecue Beef Flank

Red Beans & Rice

Traditional Paella

Chef's Selection of Traditional Dessert

Fresh Fruit Salad

Regular & Decaffeinated Coffee, Varietal Teas

Additional Options

Have a Uniformed Chef Prepare your Fajitas to Order
Additional fee applies

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Italian Buffet

25 Guest minimum

Zuppa

Minestrone a la Milanese

Antipasto

Cured Italian Meats: Sopressata, Capicola, Prosciutto, Mortadella & Bresaola
Marinated Olives, Stuffed Peppers, Roasted Peppers with Goat Cheese & Anchovies

Insalatas

Romaine, Olives, Pear & Tomato Salad with Balsamic Vinaigrette

Marinated Artichoke, Fennel & Onion Salad

Primi

Please select two

Mezzo a la Vodka

Farfalle Pasta with Grilled Chicken tossed in a Ratatouille Jam

Orecchiette with Fennel Sausage, Calamata Olives,
Broccoli Rabe & Roasted Garlic Tossed in Olive Oil

Penne Pasta Primavera

Secondi

Please select two

Grilled Swordfish,
Basil & Risotto Rice Cakes
Pineapple Salsa

New York Sirloin Strip
Wild Mushroom Ragout
Lemon Scented Fingerling Potatoes

Fillet of Red Snapper
Piccata Lemon Caper Sauce

Grilled Red Snapper, Tomato Confit
Roasted Root Vegetables

Chicken Basilico
Chicken Sautéed with Arugula, Basil Leaves, Diced
Tomatoes, Red Onions, Mushrooms, Eggplant
White Wine in a Light Tomato Sauce

Chicken Palermo
Potatoes, Calamata Olives,
Pepperoncini, Tomatoes, Peppers
Garlic White Wine Sauce

Veal Stew
Roasted Garlic Mashed Potatoes

Breast of Chicken in a Parmesan Crust
Prosciutto & Garlic Beurre Blanc

Dolci

Chef's Selection of Italian Cakes, Pastries & Tortes
Regular & Decaffeinated Coffee, Varietal Teas

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Plated Luncheon Appetizers

Bitter Northern Greens, Sweet Popcorn Seedlings
Marinated Grilled Zucchini Spear, Toasted Pine nuts
Dijon Mustard Vinaigrette

Fresh Buffalo Mozzarella and Roma Tomatoes with Baby Greens & Hand Torn Basil,
Tiered on a Grilled Flat Bread
Drizzled with Oak Aged Balsamic Vinaigrette

Tender Arugula Leaves with Baby Greens
Grilled Portobello Mushroom, Pine Nuts & Chunky Smoked Tomato Vinaigrette
With Crumbled Feta Cheese

Arugula, Radicchio and Watercress
Sundried Cranberries, Crumbled Goat Cheese, Toasted Almond Slivers
Raspberry Vinaigrette

Fruit Cosmo
Chilled Seasonal Fruit Salad Served in a Martini Glass

Baby Spinach & Frisee
Sliced Mushrooms, Mandarin Orange, Red Onion Slivers
Curried Mango Chutney Vinaigrette

Alder-Wood Smoked Salmon
Crisp Coriander Scented Yukon Ribbons, Watercress Leaves
Lemon Crème Fraiche, Mujjol Caviar

Traditional Caesar Salad, Crisp Romaine Leaves,
Lemon Garlic Herb Croutons, Freshly Grated Parmesan Cheese
Creamy Garlic Dressing

Goat Cheese & Sour Cherry Tartlet with Toasted Pine Nuts
Topped with Baby Seedlings, Black Olive Emulsion
Cumin Scented Carrot Vinaigrette

Roasted Tower of Vegetables
Portobello Mushroom, Eggplant, Zucchini, Squash & Red Pepper,
Served on a bed of Mixed Greens with Yellow Pepper Coulis

Seafood Terrine on a Bed of Mesclun Mix
Yellow Taxi Tomato Vinaigrette,
Sprinkled with Crispy Red Beet Ribbons

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Plated Luncheon Entrees

Citrus Crusted French Cut Chicken Breast
Chipotle Spaetzle
Brown Chicken Jus

Lemon Basil Grilled Breast of Chicken
Thyme Infused Creamy Polenta
Balsamic Asiago Jus

Miso Glazed Sea Bass
Sautéed Spinach
Truffle Scented Rice

Rigatoni, White Beans, Yellow and
Red Sundried Tomatoes, Spinach,
Roasted Garlic & Virgin Olive Oil

Herb Panko Crusted Atlantic Salmon,
Date Puree, Pearl Onions and
Sautéed Swiss Chard
Sweet Lobster Reduction

Gorgonzola Crusted Filet Mignon
Roasted Garlic Mashed Potatoes,
Sautéed Spinach
Shallot Rings & Concord Grape Jus

Pan Seared Black Striped Sea Bass
Herb Tossed Root Baby Vegetables,
Brandad & Saffron Coconut Sauce

Pan Seared Lamb Chops
Potato Confit, Sautéed Baby Turnip
& Butternut Squash
Parsnip Puree

Asian Glazed Chicken Breast
Wasabi Mashed Potatoes
Sesame Ginger Beurre Blanc

Jumbo Lobster Ravioli with Tomato Confit
Lobster Cream Sauce

All Entrees Served with Chef's Selection of Seasonal Vegetables

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Plated Luncheon Desserts

Junior's New York Cheesecake

Smooth and Creamy New York Classic
Berry Coulis

Chai Tea Mousse

Chai and Chocolate Ganache Center
Wrapped in Almond Sponge Cake

Tiramisu

Creamy Mascarpone Mousse, Espresso Crème Anglaise,
Petite Lady Finger Biscuit

Tropical Fruit Tart

Sable Dough with Almonds and Cream Custard
Topped with Fresh Fruit and Berries

Passion Tart

Passion Fruit Custard with Sugar Glaze and Coulis

Caramelized Key Lime Torte

Tangy Key Lime Curd Caramelized with Sugar
Topped with Lemon Grass Sorbet

Chocolate Dream

Cocoa Dusted Milk Chocolate Mousse with a Caramel Ribbon Center

Griottine

Tear Drop Tort with Chocolate Mousse, Pistachios, Apricots and Anis

Bitter Sweet Chocolate Purse

Bitter Sweet Chocolate Dacquoise with
Black Cardamon Crème Anglaise & Wild Berry Compote

Granny Smith Apple Tart

Fresh Apples Caramelized in their Natural Sweet Juice
Puff Pastry Tart

The Pyramid

Chocolate Filled with Raspberry
Berry Coulis

Dessert Duet

Crème Brule and Decadent Chocolate Tart
Chocolate Sauce and Fresh Berries

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Plated Dinners

First Course

Please make one selection

Fresh Buffalo Mozzarella and Roma Tomatoes with
Baby Greens & Hand Torn Basil,
Tiered on Grilled Flat Bread
Drizzled with Oak Aged Balsamic Vinaigrette

Maryland Crab & Southwestern Salmon Cakes
Jersey Corn & Black Bean Relish
Cumin and Lime Scented Chili Sauce

Bay Scallop & Matane Shrimp Martini Ceviche
Crisp Greens, Fresh Lime & Cilantro

Sliced Duck Breast
Arugula and California Greens,
Grilled Portobello Mushrooms, Mandarin Oranges,
Red Onion Confit in Fig Chutney Vinaigrette

Sliced Sugar Cane Chicken
with Sesame Seeds and Chopped Peanuts
On a Bed of Mixed Greens, Haricot Verts and
Seared Shitake Mushroom
Shoyu Dressing

Salmon Tartar with Wasabi Mousseline,
Crisp Lotus Root Chip, Baby Seedlings,
Pickled Daikon & Cilantro Chive Oil

Bitter Northern Greens
Sweet Popcorn Seedlings, Toasted Pine Nuts,
Marinated Grilled Zucchini Spear
Dijon Mustard Vinaigrette

Alderwood Smoked Salmon,
Crisp Coriander Scented Yukon Ribbons,
Watercress Leaves, Mujjol Caviar
Lemon Crème Fraiche

Asian Glazed Shrimp
On a Bed of Julienne Cucumber,
Bean Sprouts and Red Pepper Confetti

Portobello Mushroom Bisque En Croute
With Chive Goat Cheese Crème Fraiche

Arugula, Radicchio and Watercress
Sundried Cranberries, Crumbled Goat Cheese,
Toasted Almond Slivers
Raspberry Vinaigrette

Traditional Caesar Salad
Crisp Romaine Leaves,
Lemon Garlic Herb Croutons,
Freshly Grated Parmesan Cheese
Creamy Garlic Dressing

Crudités Martini,
Crisp Fresh Vegetables Served in a
Martini Glass with Peppercorn Ranch Dressing

Goat Cheese & Sour Cherry Tartlet
with Toasted Pine Nuts,
Topped with Baby Seedlings,
Black Olive Emulsion,
Cumin Scented Carrot Vinaigrette
(Served Room Temperature)

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Plated Dinner Entrees

Parmesan Herb Crusted
French Cut Chicken Breast
Roasted Garlic Mash & Cilantro
Scented Tomato Jam

Lemon Basil Grilled Breast of Chicken
Thyme Infused Creamy Polenta
Balsamic Asiago Jus

Grilled Pork Chop
Pear & Green Apple Compote and
Caramelized Vidalia Onion Mashed
Potatoes

Simply Grilled Veal Chop
Yukon Gold, Red Bliss &
Peruvian Potatoes
Shiraz Rosemary Jus

Pan Seared Cumin Filet Mignon
Celeriac Mash, Grilled Vegetables
Candied Shallot & Zinfandel Jus

Morel Dusted Petit Filet Mignon
Garlic Roasted Shrimp
Chive Mashed Potatoes

Herb Roasted Chicken Breast
Seared Maryland Crab Cake,
Moroccan Vegetable Cous Cous
Lemon Beurre Blanc

Oven Roasted Halibut
Spinach Orzo
Chunky Roasted Tomato Vinaigrette
and

Tarragon and Shallot Crusted
Swordfish
Jasmine Rice
Lemon Vin Blanc

Chilean Sea Bass
Herb Tossed Grilled Vegetables,
Garlic Yukon Mash
Kaffir Lime Beurre Blanc

Ginger Crusted Atlantic Salmon,
Orange Dahl Risotto
Punn Soya Emulsion

Petite Filet Mignon and
Herb Crusted Atlantic Salmon
Provencal Risotto
Chardonnay Sorrel Cream Sauce



Plated Dinners Continued

Desserts

Junior's New York Cheesecake

Smooth and Creamy New York Classic
Berry Coulis

Chai Tea Mousse

Chai and Chocolate Ganache Center
Wrapped in Almond Sponge Cake

Tiramisu

Creamy Mascarpone Mousse, Espresso Crème Anglaise,
Petite Lady Finger Biscuit

Tropical Fruit Tart

Sable Dough with Almonds and Cream Custard
Topped with Fresh Fruit and Berries

Caramelized Key Lime Torte

Tangy Key Lime Curd Caramelized with Sugar
Topped with Lemon Grass Sorbet

Chocolate Dream

Cocoa Dusted Milk Chocolate Mouse with a Caramel Ribbon Center

Griottine

Tear Drop Tort with Chocolate Mousse, Pistachios, Apricots and Anis

Bitter Sweet Chocolate Purse

Bitter Sweet Chocolate Dacquoise with
Black Cardamon Crème Anglaise & Wild Berry Compote

Granny Smith Apple Tart

Fresh Apples Caramelized in their Natural Sweet Juice
Puff Pastry Tart

The Pyramid

Chocolate Filled with Raspberry, Berry Coulis

Trio of Desserts

Lemon Tart
Vanilla Pear Caramel
Opera Tart

Chocolate Lovers Duet

Chocolate Hazelnut with Gold Leaf
Chocolate Teardrop

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Dinner Buffet

25 person minimum

Wild Field Greens with Tender Popcorn Seedlings & Variety of Dressings

Please make three additional selections

Antipasto Display

Cold Poached Salmon Darnes with a Selection of Smoked Fish

Sliced Vine Ripe Tomatoes with Buffalo Mozzarella, Fresh Basil & Balsamic Vinaigrette

Grilled Calamari & Shrimp Ceviche with Fresh Cilantro & Lime

Peppercorn & Cognac Pate with Herb Crostini & French Bread

Fine Herb Marinated Vegetable Salad

Red Bliss & Scallion Potato Salad with Grain Mustard Vinaigrette

Roasted Mediterranean Vegetable Salad with Calamata Olives & Goat Cheese

Please make two selections

Veal Piccata with Pappardelle & Lemon Butter

Herb Scented Grilled Chicken Breast over Five Rice Blend

Fresh Tomato Leek Vinaigrette

Hot Smoked Atlantic Salmon with Butcher Pepper Maple Glaze,

Orzo & Spinach, Hoisin & Black Bean Emulsion

Medallions of Beef Tenderloin with Roasted Yukon Potatoes with

Garlic & Rosemary Wild Mushroom Ragout with Merlot Jus

Cornmeal Crusted Halibut with Petite French Lentil & Sweet Potato Ragout,

Smoked Tomato Vinaigrette

Pistachio Crusted Breast of Chicken with Tete de Moine, Sage Cream Sauce,

Topped with Caramelized Mango & Red Onion Compote

Please make one selection

Tri Color Tortellini with Wild Mushroom, Chardonnay Parmesan Cheese Sauce

Farfalle Pasta with Spinach, Garlic, Cannellini Beans, Oven Dried Tomatoes & Basil

Oregano Scented Rigatoni with Roasted Vegetable Ratatouille & oven dried Yellow Tomatoes

Penne Pasta, Arugula, Roasted Peppers, Andouille Sausage & Roast Garlic Infused Olive Oil

Medley of Seasonal Vegetables included

Desserts

Assorted Mini Tarts and Pastries

Decadent Selection of Cakes & Tortes

International Cheese Board with Grapes & Assorted Crackers & Breads

Sliced Tropical Fruit Platter

Regular & Decaffeinated Coffee, Varietal Teas

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Reception

Hot Hors d'Oeuvres

Tandoori Chicken with Yogurt Mint Dip
Ginger Skewered Beef with Teriyaki Glaze
Vietnamese Chicken Spring Roll Served with Soy Dipping Sauce
Polenta & Sundried Tomato Cake
Sliced Duck, Honey Mustard and Pecan Skewer with Mango Salsa
Calamata Olive & Goat Cheese Tart
Monte Cristo Bake: Ham, Turkey, Swiss, Dijon on Mini Savory French Toast
Spanakopita
Creamy Parmesan Risotto Bite
Caribbean Chicken Skewer with Sweet Chili Sauce
Beef Bourguignon
Chicken Cordon Bleu with Dijon Dipping Sauce
Lobster Cobbler
Wild Mushroom Beggar's Purse
Vegetable Samosa with Cucumber Yogurt Sauce
Mini Chicken or Beef Wellington
Parmesan Crusted Artichoke Hearts stuffed with Goat Cheese
Shrimp Thai Money Bag; Tender Shrimp and Crisp Vegetables in Puff Pastry
Chicken Shomai Ladies Purse with Sundried Tomatoes and Asian Spices in a Scallion Tied Wrapper
Whole Shrimp Wrapped in a Wonton with Sweet Soy Dipping Sauce
Coconut Crusted Langoustine
Mini Maryland Crab Cakes, Roasted Red Pepper Mayonnaise
Spicy Ratatouille Tart
Brie, Almond & Pear Phyllo Flowers
Artichoke & Ratatouille Tartlettes
Brie en Croûte with Spicy Walnuts
Hummus Coronet

Cold Canapés

Seared Tuna on Daikon with Scallion Ginger Soy Sauce
Kiwi Mussel on the Shell with Cilantro & Scotch Bonnet Pepper
Shrimp Cocktail, Chilled Shrimp Served with Bloody Mary Cocktail Sauce
Fresh Figs Wrapped in Prosciutto
Gingered Crab Salad Served in Asian Spoons
Asparagus Wrapped in Smoked Salmon
Dill Salmon Salad on a Seasoned Bagel Chip
Tuna or Salmon Tartare in a Wonton Crisp Topped with Wasabi Caviar
Lobster Medallion on Toasted Brioche
Assorted Maki Rolls with Wasabi Soya
Grand Marnier Sliced Duck Breast on Toasted Rustic Bread Topped with Raspberry Glaze
Sliced Filet Mignon on a Baguette with Horseradish Sauce

A selection of the above hors d'Oeuvres served Butler Style

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One Hour Reception Stations

Pasta Station

Please make two selections

Goat Cheese Ravioli with Grilled
Artichokes & Peppers in a
Puttanesca Sauce

Tri Color Tortellini with
Roasted Red Peppers, Aged
Parmesan & Cremini Mushroom
Sauce

Rigatoni, Oven Dried Yellow Tomatoes, Clams &
Baby Shrimp with Arugula, Garlic,
Fresh Lemon & Olive Oil

Fusilli with Spinach,
Toasted Pine Nuts
and Feta in a Pesto Cream

Penne Pasta, Calamata Olives,
Fennel Sausage,
Oven Roasted Tomatoes & Basil

Seafood Bar

Cherry Stone & Little Neck Clams, Oysters,
Jumbo Shrimp & Cracked Crab Claws,
Traditional Cocktail & Mignonette Sauce,
Lemon Wedges, Green Tabasco & Horseradish
(5) Pieces per guest

Mashed Potato Martini Bar

Roasted Sweet Garlic Yukon and
Mashed Peruvian Blue Potatoes
Served in a Martini Glass and offered with the
following:
Gravy, Sautéed Mushrooms, Caramelized
Onions, Sour Cream, Chives, Cheddar Cheese &
Crumbled Bacon

Grill Station

Grilled Selection of Chicken & Vegetables
Grilled Vegetables to include: Portobello
Mushrooms, Eggplant, Zucchini, Peppers and
Squash
Served with Peanut and Coconut Chili Sauces

Additional choice of Beef and Shrimp
for an extra fee

Far Eastern Station

Please select three dishes
Vegetable Pad Thai
Stir Fry Chicken with Asian Vegetables
Assorted Dim Sum, Beef Rending
Cardamom & Coconut Sautéed Beef with
Scallion and Steamed Sticky Rice
Vegetable Tempura

The above stations are an accompaniment to Butler Style hors d'oeuvres
A Uniformed Chef is required for all stations, additional fee applies

Sushi & Dim Sum Station

Elaborate Display of
Sushi & Sashimi with Pickled Ginger & Wasabi
Shrimp Hargow, Vegetable and Pork Pot stickers and Appropriate Dipping Sauces

*Action Sushi Stations Available upon Request and Priced Accordingly

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Carving Stations

25 Guest Minimum for Following Five Stations:

Herb Crusted Tenderloin of Beef

Peppered Sirloin Strip with Gorgonzola

Herb Crusted Atlantic Salmon

Herb Roasted Rack of Baby Lamb

Whole Steamed Red Snapper or Striped Sea Bass

40 Guest Minimum for Following Three Stations:

Jerked or Herb Crusted Roast Loin of Pork

Maple Cured Ham

Roast Turkey Breast

The selections above are offered with a choice of two sauces listed below

Roasted Shallot Aioli
Horseradish &
Gorgonzola Mayonnaise
Cranberry Apricot Relish
Bourbon Sweet Mustard Glaze
Roasted Pineapple Coulis
Caribbean Fruit Salsa
Yogurt & Mint Sauce
Roasted Red Pepper Coulis
Three Peppercorn Sauce
Oregon Mushroom Merlot Sauce
Béarnaise Sauce
Sage Jus Lie
Truffle Fine Herbed Sauce
Dill & Key Lime Dijonnaise
Rosemary, Fig & Balsamic Reduction Sauce

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Reception Displays

20 person minimum

Cold Presentations

Selection of International Cheeses

Decoratively displayed with a variety of Breads and Crackers,
Dried and Fresh Fruit Garnish

Display of Fresh Crudité's with Assorted Dips

Antipasto Display

Sliced Capicola, Genoa Salami, Prosciutto, Provolone, Mortadella,
Pepperoni and Fresh Mozzarella Cheese, Tomato in Basil Vinaigrette,
Marinated Fennel & Artichoke Hearts, Calamata Olives and Roasted Peppers,
Cannelloni Beans with Crisp Pancetta, Arugula & Red Onions
Offered with Crusty Breads

Display of Fresh Seasonal Fruit and Berries

Accompanied by Sweetened Dipping Sauces

Cheese and Chocolate Fondue

Accompanied by Fresh Seasonal Fruit and Berries,
Crusty Breads and Bread Sticks

Decorated Whole Poached Salmon with Dill Sauce

Lemon Wedges and Rye Rounds

Mediterranean Display

Stuffed Vegetarian Grape Leaves, Hummus, Taboulleh Salad,
Feta & Olive Tapenade served with Grilled Flatbreads and Assorted Crisps

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