



# *Event Menu*



## Passed Appetizers

### Hot Hors D'oeuvres

#### **Arancini**

italian fried risotto ball with pancetta and fontina cheese

#### **Assorted Mini Quiche**

baked custard with fillings in a small pie crust

#### **Bacon Wrapped Dates**

dates stuffed with goat cheese, glazed with brown sugar and topped with crushed almonds

#### **Baked Artichoke Reggiano Crostini**

marinated artichokes with grated parmesan reggiano cheese and fresh spinach on italian toast round

#### **BBQ Meatballs**

miniature meatballs in bbq sauce

#### **Beef Satay**

beef marinated in asian spices served with peanut sauce

#### **Buffalo Chicken Bites**

boneless chicken tossed in buffalo sauce, served with celery, carrots and bleu cheese dressing

#### **Chicken Empanadas**

chicken and cheese blend baked in a pastry crust with salsa

#### **Coconut Chicken Strips**

chicken strips tossed in a coconut batter and served with honey mustard

#### **Gourmet Potato Skins**

baby red potatoes stuffed with cheddar cheese, chives, sour cream, and bacon

#### **Herb Chicken & Brie Tartlets**

seasoned chicken and brie served in a puff pastry cup

#### **Italian Sausage Stromboli**

italian sausage and marinara rolled in a puff pastry topped with mozzarella cheese

#### **Macaroni and Cheese Bites**

macaroni and cheese, breaded and fried

#### **Pork Egg Roll**

served with sweet and sour sauce

#### **Pot Stickers**

vegetable pot stickers served with a ginger soy dipping sauce

#### **Pretzel Bites**

hot pretzel bites with warm cheese for dipping

#### **Ricotta Mozzarella Bites**

fried ricotta and mozzarella bites seasoned with basil

#### **Samosa**

fried pastry with a savory vegetable and potato filling

#### **Sausage Stuffed Mushroom Caps**

filled with a blend of ground beef and italian sausage

#### **Spinach & Feta Phyllo Triangles**

spinach, feta, and pine nuts wrapped in phyllo dough

#### **Stuffed Mushrooms**

filled with spinach and cheese

#### **Vegetarian Stromboli**

vegetables and marinara rolled in a puff pastry topped with mozzarella cheese



## Passed Appetizers

### Cold Hors D'oeuvres

#### **Artichoke Pizza**

bite-size french crust filled with goat cheese, ricotta, chopped artichokes, and caramelized red onion

#### **Asparagus Raspberry & Goat Cheese Bouche**

asparagus tips, fresh raspberries, and whipped goat cheese in a pastry cup

#### **Bruschetta Trio**

bell pepper bruschetta, zucchini goat cheese bruschetta, and eggplant cherry tomato bruschetta

#### **Chicken Caesar "Saladettes"**

crostini topped with grilled chicken, lettuce, caesar dressing, and parmesan shavings

#### **Deli Spirals**

flour tortilla with turkey, ham, and salami with cheddar and swiss cheeses

#### **Deviled Eggs Trio**

assortment of deviled eggs consisting of; traditional, bacon and cheese, and sun-dried tomato and basil

#### **Fresh Fruit Kabobs**

fresh fruit on a skewer

#### **Fresh Mozzarella & Tomato Skewers**

fresh mozzarella skewer with cherry tomatoes and fresh basil

#### **Gorgonzola Stuffed New Potatoes**

baby red potatoes filled with whipped gorgonzola cheese, and crumbled walnuts

#### **Herb Grilled Shrimp Skewers**

marinated shrimp with fresh herbs and olive oil

#### **Horseradish Roast Beef Mini Roulade**

thinly sliced beef with horseradish cream cheese and rolled around a cornichon pickle

#### **Marinated Tortellini Skewers**

cheese tortellini skewered with olive oil and italian spices

#### **Prosciutto with Melon**

thinly sliced prosciutto wrapped around melon

#### **Roasted Vegetable Crostini**

french baguette crostini with roasted vegetables and goat cheese spread

#### **Salmon Amuse Bouche**

salmon mousse in a puff pastry cup with creme fraiche and chives

## Preset Salads

#### **Arugula Salad**

arugula, spinach, cranberry, candied walnuts, and crumbled goat cheese tossed in a lemon and olive oil vinaigrette

#### **Caesar Salad**

romaine lettuce, parmesan cheese, and seasoned croutons with homemade caesar dressing

#### **Harvest Salad**

mixed greens, diced green apples, cranberries, red grapes, walnuts tossed in a maple citrus vinaigrette

#### **Strawberry Field Salad**

baby spinach topped with fresh sliced strawberries, red onions, toasted almonds and goat cheese mixed with berry vinaigrette

#### **Tossed Mixed Greens**

romaine, head and leaf lettuce, tossed with cucumber, carrot, tomatoes, and red cabbage with house tarragon dressing



## Plated Meals

Choice of 3 passed hors d'oeuvres, preset salad, entrée choice, vegetable, and starch  
Starting at **\$84.00**

### Entrée Choices

#### Chicken Asiago

boneless breast stuffed with spinach, sun-dried tomatoes, pine nuts, and asiago cheese

#### Chicken Marsala

sautéed boneless breast with mushroom marsala sauce

#### Chicken Picatta

sautéed boneless breast with lemon caper sauce

#### French Cut Chicken

herb-crusted french cut chicken topped with a fire roasted red pepper sauce

#### Chicken Wellington

chicken with spinach, duxelles, white wine, cheddar cheese, and wrapped in puff pastry

#### Beef Tenderloin Medallions

served with your choice of béarnaise sauce, red-wine reduction, or mushroom demi glaze

#### Braciolo

tenderized flank steak breadcrumbs and parmesan cheese rolled, braised in marinara sauce

#### Rib Eye Steak

10 oz. ribeye grilled and topped with onion bacon jam

#### Petite Filet Mignon

tender filet mignon grilled and topped with red-wine sauce

#### Grilled Pork Chop

chipotle and maple glazed bone-in pork chop with grilled pear relish

#### Pork Loin with Five Spice Apples

soaked in an asian brine overnight, seasoned, seared, and topped with deglazed five spice apples compote

#### Braided Atlantic Salmon

pan-roasted, hand-braided salmon dressed with a champagne dill cream sauce

#### Lemon & Pepper Encrusted Cod

fresh cod baked with a fresh pepper and lemon coating

#### Macadamia Mahi Mahi

white fish with a macadamia nut crust, accented with a mango chutney

#### Parmesan Crusted Tilapia

cooked with parmesan cheese and pan-seared, topped with a lemon wine sauce

#### Mushroom & Asparagus Risotto

vegetarian risotto mixed with a hearty blend of mushrooms, carrots, and asparagus

#### Portabella Mushroom

portabella mushroom stuffed with boursin cheese and spinach, garnished with red peppers

#### Ricotta & Spinach Ravioli

ravioli filled with fresh spinach and ricotta cheese with a tomato cream sauce

#### Frenched Quarter Chicken & Stuffed Shrimp

roasted leg and thigh served with saffron sage beurre blanc accompanied by crab stuffed shrimp wrapped in bacon and served with mango relish

#### New York Strip & Pan Seared Scallops

grilled new york strip with herb butter and pan seared scallops with vegetables

#### Petite Filet Mignon & Grilled Lobster Tail

beef filet in a mushroom wine sauce served with grilled marinated lobster tail





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### Vegetable Choices

#### **Cauliflower Polonaise**

steamed cauliflower sprinkled with bread crumb crust

#### **Crispy Brussels Sprouts**

roasted brussels sprouts with cherry tomatoes, red onion and applewood bacon tossed in a light honey mustard sauce

#### **Green Beans Amandine**

blanched and seasoned green beans, mixed with toasted almonds

#### **Herb Grilled Vegetables**

fresh seasonal vegetables grilled and topped with olive oil and light seasoning

#### **Mixed Julienned Vegetables**

yellow squash, zucchini, red peppers, and carrots

#### **Roasted Confetti Corn**

oven roasted corn with peppers, chives and red onion

#### **Roasted Parmesan Tomatoes**

tomatoes halved and baked with parmesan cheese

#### **Sautéed Baby Carrots**

baby carrots sautéed with peach schnapps

### Starch Choices

#### **Au Gratin Potatoes**

sliced potatoes blanched then baked in a cheese sauce

#### **Baked Potato**

roasted potato with sour cream, chives, and butter

#### **Chateau Potatoes**

baby red skin potatoes quartered, seasoned, and roasted

#### **Dauphinoise Potatoes**

thinly sliced potatoes stacked in a pan and baked with a cream and swiss cheese mixture

#### **Duchess Potatoes**

mashed potato seasoned with fresh herbs and cheese piped into a rosette

#### **Roasted Garlic Mashed Red Potatoes**

mashed red potatoes with butter, cream and roasted garlic

#### **Rosemary Mashed Yukon Potatoes**

mashed yukon potatoes with fresh rosemary, butter, and cream

#### **Traditional Mashed Potatoes**

mashed potatoes with butter and cream

#### **Basmati Rice Pilaf**

carrots, celery, onions, red pepper, and parsley cooked in a chicken broth

#### **Creamy Polenta**

with parmesan cheese

#### **Rice Eleganté**

seasoned rice with diced carrot, celery, and onion

#### **Vegetable Couscous**

diced carrots, celery, onions, red peppers, and tomatoes

#### **Wild Rice with Fresh Mushroom**

wild rice cooked with sautéed mushrooms and onions

