HORS D’OEUVRES MENU

6% sales tax and 20% service charge will be added to all menu items

PASSED HORS D’OEUVRES

Option 1: Six passed hors d'oeuvres for 1 hour...$11.95 per person
Option 2: Ten passed hors d'oeuvres for 2 hours...$19.95 per person

Pulled pork barbecue, sweet and spicy potato chip, green onion sour cream
Pigs in a blanket, tangy ale-honey mustard
Lemongrass and chicken pot stickers with korean chili broth
Crab imperial stuffed mushrooms, gruyere cheese
Beef sliders, bacon onion jam, bleu cheese, sweet curry ketchup
Shrimp and andouille skewers, creole aioli
Smoked salmon mousse, phyllo cup, lemon creme fraiche, dill
Watermelon, mozzarella, and tomato skewer
Baked spanakopita, balsamic glaze
Truffled deviled eggs
Mini pork spring rolls, sweet chili dipping sauce
Tomato, basil and parmesan bruschetta
Coconut breaded shrimp, spicy pineapple glaze
Chicken skewers (Choice of Teriyaki, Cilantro Pesto, or Thai Peanut)
Raspberry brie en croute
Soy marinated beef tenderloin skewers
Prosciutto and pecorino arancini, lemon-basil aioli
Mini chicken cordon bleu bites, honey mustard
Phyllo wrapped asparagus, asiago cheese
Tuna tartare, sesame wonton, wasabi aioli
Mini beef wellingtons, porcini mushroom demi-glace
Bacon-wrapped scallops, barbecue glaze
Butterflied breaded shrimp, bloody mary cocktail sauce
Mini jumbo lump crab cakes, lemon saffron aioli
Grilled lamb chop lollipops, mint pesto
Beef tip crostini, caramelized onion, boursin cheese

addional 2.00 per person

STATIONED HORS D’OEUVRES

For parties of 25 or more

Crudités....4.95
Farmer's market assortment of seasonal sliced vegetables and baby vegetables with dips

Artisan Cheese Display....6.95
Domestic and imported cheese with seedless grape clusters, crackers and assorted mustards

Fresh Fruit Display....6.95
Seasonal fruit, grape clusters, and berries, with mint lime drizzle

Antipasto Display....10.95
Cured Italian meats and cheeses, grilled vegetables, tapenades and grilled bruschetta

House Smoked Salmon....6.95
Minced red onion, english cucumber, capers, egg, crumbled feta, cracked black pepper

Baked Brie En Croute....5.95
Puff pastry wrapped, Served with brown sugar, walnuts, and crackers

Seafood Bar
Seafood items are charged per piece and accompanied by lemon wedges and cocktail sauce
Clams on the half shell....1.25 Jumbo shrimp cocktail.... 2.95 Snow crab claws.... Market Price
Blue Point Oysters on the half shell....2.95 Poached 3oz lobster tail....Market Price
DINNER STATIONS

Prices are based on your selection of four or more entrée stations
Add a starch or vegetable to any station for $2.50
6% sales tax and 20% service charge will be added to all menu items

SALAD
Choice of any two.....5.50
Mixed greens with balsamic vinaigrette
Classic Caesar salad with shaved parmesan
Boston bibb, toasted almonds, orange supremes, radish, basil goat cheese vinaigrette
Mixed Greens with sun-dried cranberries, bleu cheese, honey balsamic vinaigrette
Baby spinach, sliced strawberries, feta, candied pecans, strawberry-champagne vinaigrette
Chilled asian noodle and vegetable salad
Taboulah Salad, couscous, brunoise vegetables, lemon vinaigrette

PASTA
Your selection of two types of Pasta and two types of sauce served with garlic bread.....6.50
Pasta
Cheese tortellini, rigatoni, farfalle, mini-cheese ravioli, orecchiette, fusilli, penne,
butternut squash ravioli, wild mushroom ravioli
Sauce
Vodka, bolognese, san marzano tomato, alfredo, aglio olio, basil pesto,
lobster sherry cream, sage walnut cream

Uniformed Chef to prepare three types of pasta with a variety of sauces and toppings to order.....7.50
Plus $50 Chef Charge
Toppings to include:
Broccoli, prosciutto, olives, grape tomatoes, peas,
mushrooms, grated, parmesan, crushed red pepper

RISOTTO
Select two types.....7.00
Risotto classic - creamy ricotta and parmesan, lemon blistered tomato and basil
Sweet corn and truffle - shaved corn off the cob, black truffle, English peas
Wild forest mushroom and caramelized shallot
Lemon sausage and charred tomato
Sausage and Lobster with lemon mascarpone cream, oven dried roma tomatoes, basil.....add 5.00
Crab Mac n’ Cheese – Lump Crab, asparagus, forest mushrooms creamy orzo pasta.....add 7.00

Uniformed Chef to prepare creamy mascarpone risotto with an array of toppings to order.....8.00
Plus $50 Chef Charge
Toppings to include:
Lemon, asparagus, wild mushroom, charred tomato, roasted garden vegetables, peas, prosciutto
Add Crab, Lobster and Shrimp.....6.00

PIZZA.....6.00
Display of grilled ciabatta pizzas to include:
Classic - San Marzano tomato sauce, mozzarella
Mediterranean – mixed olive, artichoke, tomato, arugula, feta cheese
Sausage Calabrese – Italian sausage, peppers, caramelized onions, fresh mozzarella,
parmesan cheese, crushed red pepper
Dinner Stations Continued

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Chicken
Classic chicken francaise, beurre blanc.....6.00
Chicken marsala, wild forest mushroom demi-glace.....7.50
Chicken piccata, artichoke, blistered tomato and capers, lemon-chardonnay butter.....7.00
Chicken provençal, olives, grape tomatoes, basil, capers, extra virgin olive oil, balsamic glaze.....7.00
Boursin & asparagus stuffed chicken breast, basil pesto cream.....8.00

Fish
Farro island salmon, crispy capers, lemon-dill cream.....9.00
Mojito glazed farro island salmon.....9.00
Lemon herb crusted cod, citrus butter.....8.00
Crab stuffed sole, lightly baked, lemon-chablis butter.....8.50
Macadamia crusted tilapia, coconut cream.....8.00

Carving
Plus a $50 Chef charge
Roasted petite loin of beef, Portobello mushroom, balsamic demi-glace.....10.00
Roasted tenderloin of beef, cabernet demi-glace or wild forest mushroom demi-glace.....14.00
Roasted tenderloin of beef, horseradish cream, rolls.....14.00
Turkey breast, cranberry-grand marnier chutney, natural pan jus.....6.50
Caribbean Spiced Pork Loin, pineapple salsa, spiced rum jus.....7.00
Roasted Prime Rib, salt-herb crust, creamy horseradish sauce, au jus.....12.00
Spiral Ham, Brown sugar and root beer glaze, Dijon and whole grain mustard.....7.00
Red wine marinated lamb leg, mint jelly.....7.50

Loaded Fry.....6.00
Hand cut russet and sweet potato fries
Toppings include: sirloin chili, cheddar cheese, apple wood smoked bacon, sour cream, assorted aiolis

Asian Stir Fry.....6.00
Accompanied by a ginger-rice pilaf and sweet & sour kimchi or stir fried vegetables
Sauces include: soy-citrus ponzu, wasabi aioli, sweet & sour chili sauce
With chicken breast.....8.00 with Ahi Tuna.....12.00 with Jumbo Shrimp.....14.00

Martini Potato.....6.00
Whipped potatoes, Applewood smoked bacon, cheddar cheese, roasted garlic, asparagus tips, scallion, cabernet gravy

Mini-Crab Cake or Sea Scallop.....14.00
Plus a $50 Chef charge
Uniformed Chef pan-frying crab cakes to order with lemon saffron aioli, sweet corn hush puppies, coleslaw, tartar, cocktail sauce, lemon wedges

Dessert Stations
Ice Cream Sundae Bar.....5.95
Viennese Table of assorted cakes, pies and sweet street miniatures.....6.95
Miniature pastry table of miniature pastries and petit fours.....8.95
Chocolate Fountain, pretzels, marshmallows, fresh fruit, lady fingers.....5.95
Chef manned bananas foster station w/ vanilla bean ice cream.....6.95 (add $50 chef fee)
Coffee and Assorted Tea Display.....2.00
Served Dinner
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Soups

Classic chicken noodle soup with acini de pepe cup.....4.00 bowl.....6.00
Garden vegetable minestrone soup cup.....4.00 bowl.....6.00
Roasted tomato and goat cheese bisque with herbed croutons cup.....4.00 bowl.....6.00
Sweet corn and truffle bisque cup.....5.00 bowl 7.00
Manhattan clam chowder cup.....5.00 bowl 7.00
New England clam chowder cup.....5.00 bowl 7.00

Appetizers

Stuffed Portobello with Italian sausage, spinach, roasted peppers, basil oil and balsamic glaze.....8.00
Wild forest mushroom and boursin strudel, balsamic fig glaze.....7.00
Artichoke ravioli, crumbled goat cheese, over-night tomatoes, lemon-herb gremolata.....8.00
Orecchiette, charred tomato, lemon, broccolini, parmesan, tomato butter.....6.00
Jumbo shrimp cocktail.....12.00
Jumbo lump crab cake with lemon saffron aioli.....14.00
Coriander dustedahi tuna, wakame seaweed salad, citrus-soy glaze.....14.50

Salads

Mixed greens with balsamic vinaigrette.....4.50
Vine-ripened tomato, fresh basil, mozzarella, spinach, extra virgin olive oil, aged balsamic drizzle.....5.50
Classic Caesar salad with shaved parmesan.....5.50
Boston bibb, toasted almonds, orange supremes, radish, basil goat cheese vinaigrette.....7.00
Mixed Greens with sun-dried cranberries, bleu cheese, honey balsamic vinaigrette.....6.00
Baby spinach, sliced strawberries, feta, candied pecans, strawberry-champagne vinaigrette.....6.50

Entrees

All entree prices include: vegetable, potato, rolls with butter and coffee and tea service
If you choose to offer your guests more than two entree choices an additional $3 per person will be added

Chicken

Classic chicken francoise, beurre blanc.....20.00
Chicken marsala, wild forest mushroom demi-glace.....22.00
Chicken piccata, artichoke, blistered tomato and capers, lemon-chardonnay butter.....22.00
Chicken provençal, olives, grape tomatoes, basil, capers, extra virgin olive oil, balsamic glaze.....22.00
Boursin & asparagus stuffed chicken breast, basil pesto cream.....24.00

Fish & Shellfish

Jail island salmon, crispy capers, lemon-dill cream.....26.00
Mojito glazed grilled jail island salmon.....26.00
Crab stuffed sole, lightly baked, lemon-chablis butter.....25.00
Jumbo lump crab cakes, lemon saffron aioli.....30.00
Crab imperial stuffed jumbo shrimp, lemon beurre blanc.....30.00
Lemon herb crusted cod, citrus butter.....24.00
Brazilian 9 oz. Butter poached lobster tail, lemon beurre fondue.....46.00
ENTREES CONTINUED

All entrée prices include: vegetable, potato, rolls with butter and coffee and tea service
If you choose to offer your guests more than two entrée choices an additional $3 per person will be added

BEEF

Seared Petite loin of beef, portobello mushroom and balsamic demi-glace.....28.00
Sliced black angus beef tenderloin, cabernet demi-glace.....38.00
Grilled 6 oz. black angus filet mignon, balsamic red onion marmalade, bleu cheese glaçage, cabernet demi-glace.....39.00
Grilled filet oscar, 6 oz. filet mignon, crab imperial topped, asparagus, sauce béarnaise.....42.00
Broiled 12 oz. new York strip, creamed spinach, port wine demi-glace.....46.00
Herb-salt crusted 12 oz. roasted prime rib, creamy horseradish sauce, au jus.....32.00

OTHER

Eggplant Rollatini, parmesan, san marzano pomodoro basilica.....16.00
Sweet curried rice, vegetable stir fry, coconut-curry sauce with chicken.....14.00 with shrimp.....20.00
Caribbean roasted pork loin, pineapple salsa, spiced rum-pineapple jus.....18.00
Herb grilled double cut pork chop calabrese, bell peppers, onions, mustard demi-glace.....32.00
Mint panko crusted new Zealand lamb rack, whole grain mustard demi-glace.....39.00
Goat cheese and walnut crusted new Zealand lamb rack, roasted peach puree.....43.00

DUO ENTREES

Grilled chicken breast with jail island salmon, lemon cream.....26.00
Grilled chicken breast and lump crab cake, beurre blanc.....28.00
Grilled chicken breast and crab imperial stuffed jumbo shrimp, beurre blanc.....30.00
6 oz. Filet mignon and jumbo lump crab cake.....47.00
6 oz. Filet mignon and jumbo shrimp with crab imperial.....47.00
6 oz. Filet mignon and grilled 5 oz. Brazilian lobster tail.....49.00

STARCH

White truffle-parmesan potato gratin
Wild rice pilaf
Whipped potatoes
Duchess Potato
Herb and shallot roasted red bliss potatoes
Sea salt roasted fingerling potatoes
Baked Idaho potato

VEGETABLE

Steamed broccoli with sea salt
Green beans with herb butter
Sautéed mixed seasonal vegetables
Grilled asparagus with lemon-herb olive oil
Julienned vegetables

DESSERT

Tiramisu.....5.25
New York style cheese cake with berries.....6.25
Apple Crisp.....5.00
Rice Pudding.....4.00
Carrot Cake.....4.50
Chocolate Decadence.....5.00
Chocolate Lava a la mode.....6.00
Strawberry Shortcake.....5.00
Ice Cream Sundae Bar.....5.95
with traditional toppings
(Add 30.00 labor fee for attendant)