



HORS D'OEUVRES

Priced per 50 pieces

Swedish Meatballs	\$50
Deviled Eggs	\$75
Mini Lemon Chicken Salad in Pastry Cups	\$75
Jerk Chicken Skewers - Pineapple Chipotle BBQ Sauce.....	\$75
Mini Brie Raspberry and Almond Pastry Cups.....	\$75
Vegetable Hummus Pinwheels	\$75
Stuffed Mushrooms with your choice of: Spinach and Artichoke or Sausage	\$75
Mini Black Bean and Goat Cheese Quesadillas.....	\$75
Mini Chicken Quesadillas.....	\$75
Flatbread Pizza with your choice of: Caramelized Onion w/ Fontina and Asiago, Wild Mushroom w/ Goat Cheese, BBQ Chicken w/ Gorgonzola or Tomato Bruschetta w/ Mozzarella and Parmesan	\$75
Rosemary Lamb Lollipops-Balsamic Reduction and Feta...	\$125
Jumbo Shrimp Cocktail-Lemons and Cocktail Sauce	\$125
Mini Crab Cakes-Remoulade Sauce	\$125
Smoked Salmon Roses with Boursin and Capers in Endive Cups.....	\$125
Hoisin Duck- Asian Slaw on Sesame Crisp	\$125
Spice Rubbed Sea Scallops-Avocado on Blue Corn Tortilla Chips	\$125

BRUSCHETTA BAR

\$4 per person

Tomato Basil, Olive Tapenade, Sundried Tomato and Artichoke, Wild Mushroom, and Roasted Red Pepper Hummus

Served with Olive Oil Crostini

HOMEMADE SOUP: SERVED WITH FRESH BAKED ROLLS

\$50 per gallon serves 15 people

Tomato Goat Cheese	Chicken Tortilla
Cheddar Broccoli	Chicken Noodle
Creamy Mushroom	Stuffed Banana Pepper
Butternut Squash	Minestrone
Black Bean	Italian Wedding
Beef Brisket and Black Bean Chili	White Bean Sausage and Kale

CLASSIC BUFFET

Buffet package is \$15.75 per person.
Buffet package includes, serving utensils, heavy duty disposable plates, eating utensils and napkins.

CHOICE OF SALAD:

Field Greens Tossed Salad
Grape Tomatoes, English Cucumber and Red Onion
Served with Italian and Buttermilk Ranch Dressings

Classic Caesar Salad

Romaine Lettuce, Parmesan, Garlic Croutons
Served with Classic Caesar Dressing

Spinach Salad

Baby Spinach, Hard Boiled Egg, Red Onion and Asiago Cheese
Served with Balsamic Vinaigrette

CHOICE OF 2 ENTREES:

Roasted Chicken with Pan Gravy
Southern Fried Chicken
Jamaican Jerk Chicken
Chicken Piccata (Egg Battered with Lemon, Capers, Parsley, and Butter)
Spinach and Artichoke Stuffed Chicken Breast
Sliced Roasted Cajun Turkey Breast with Pan Gravy
Sliced Roast Beef with Au Jus
Swedish Meatballs
Braised Flank Steak with Zinfandel Demi Glace
BBQ Beef Brisket
Chicken and Andouille Sausage Jambalaya
Lump Crab Cakes with Remoulade *Add \$2.50
Shrimp Scampi
Sautéed Jumbo Shrimp with Fresh Garlic, Lemon, Parsley and Butter *Add \$2.50
Blackened Salmon *Add \$2.50
Tilapia Piccata (Pan Seared with a Lemon Caper Butter Sauce) *Add \$2.50

CHOICE OF 3 ACCOMPANIMENTS:

Yukon Gold Smashed Potatoes
Gorgonzola Au Gratin Potatoes
Rosemary Roasted Potatoes
Coconut Rice with Mango, Ginger and Sweet Peas
Wild Rice Pilaf
Hoppin John (Cajun Black Eyed Peas and Rice)
Baked Macaroni and Cheese
Orecchiette Pasta with Roasted Red Pepper Alfredo, Basil Pesto or Marinara with Parmesan
Green Beans with Smoked Turkey
Fresh Sautéed Green Beans
Vegetable Medley
Herb Roasted Summer Squash with Zucchini
Roasted Asparagus
Lemon Broccoli



APPETIZER PLATTERS

SEASONAL FRESH FRUIT PLATTER:

Pineapple, Cantaloupe, Honeydew, Grapes and Strawberries

16 inch platter (Feeds 30-45)	\$75
18 inch platter (Feeds 50-60)	\$95

DOMESTIC CHEESE AND VEGETABLE CRUDITÉS PLATTER:

Cheddar, Swiss and Pepper Jack cheeses with Baby Carrots, Celery, Broccoli, Sweet Red Peppers, English Cucumber and Grape Tomatoes served with Assorted Crackers and Buttermilk Ranch Dipping Sauce

16 inch platter (Feeds 25-35)	\$95
18 inch platter (Feeds 40-50)	\$125

ANTIPASTO PLATTER:

Fine Italian Meats and Cheeses including: Capicola and Peppered Salami, Large chunks of Parmigiano-Reggiano, Piave, Bocconcini Mozzarella, Marinated Olives, Artichokes, Asparagus and Roasted Sweet Peppers served with Crostini

16 inch platter (Feeds 25-35)	\$145
18 inch platter (Feeds 40-50)	\$195

CONDITIONS:

Delivery and setup pricing varies per event.
Drop off parties falling below 30 people are subject to small party fee of \$25.00.
A 25% non refundable deposit is required to reserve your date. FULL payment is required 3 days before drop off, and 2 weeks before full service catered events.
Add white linen tablecloths and napkins, china, glass and silverware to your package for an additional \$4 per person.
All packages are subject to 8.75% Sale Tax.
Full service catered events are subject to 18% gratuity charge.
All prices are subject to change.