

Trifles & Crisps

Tiramisu	\$40.00
Cold Lemon Soufflé	\$35.00
Milky Way Trifle	\$40.00
Caramel Apple Trifle	\$40.00
Cranberry/Apple Crisp	\$25.00

Cheesecakes

Traditional Cheesecake	\$30.00
Coconut Cheesecake	\$30.00
Banana Foster Cheesecake	\$40.00
Pumpkin Cheesecake	\$30.00
Oreo Cheesecake	\$28.00
Bailey's Cheesecake	\$35.00
Turtle Cheesecake	\$28.00
Brandied Mousse Cheesecake	\$30.00
S'mores Cheesecake	\$32.95

Pies & Tarts

Peanut Butter Torte	\$30.00
Coconut Cream Pie	\$20.00
Chocolate Banana Cream Pie	\$20.00
S'mores Tart	\$25.00
Pecan Pie	\$20.00
Apple Pie	\$18.00
Pumpkin Pie	\$18.00
Apple Caramel Pie	\$20.00
Pumpkin Pie	\$14.00
Key Lime Pie	\$24.00
Milky Way Tart	\$25.00
Rocky Road Torte	\$28.00

Layer Cakes

Birthday Confetti Cake	\$40.00
Carrot Cake	\$30.00
German Chocolate Cake	\$32.00
Double Chocolate Cake	\$28.00
Yellow Cake With Chocolate Frosting	\$24.00
Strawberry Shortcake	\$28.00
Showstopping Coconut Cake	\$40.00
Peanut Butter Crunch Cake	\$35.00
Brooklyn Style (Ebingers) Blackout Cake	\$32.00
Red Velvet Cake	\$30.00

Bars Brownies & Cookies

\$18.95/LB

Traditional Brownies With/Without Nuts
Cappuccino Brownies
Lemon Cheesecake Bars
Pecan Pie Bars
Lemon Bars
Key Lime Bars
Blondies
Coconut Macadamia Bars
Pumpkin Streusel Bars
Death By Caramel Bars
Macaroons

Individual Desserts

Panna Cotta	\$3.50
Chocolate Mousse In Mini Martini Glass	\$3.50
Mini Tiramisu	\$3.50
Crepe Brûlée	\$3.50
Mini Chocolate Pot de Cremes	\$3.50
Assorted Miniature Pastries	\$16.95/LB
Mini Tiramisu	
Mini Crème Brulee	
Panna Cotta	
Assorted Bar Cookies	

ASSORTED CUPCAKES STARTING AT 2.50 PER CUPCAKE
DISPLAY AVAILABLE FOR LAGER PARTIES

Brunch

BASED ON HALF TRAYS

Our Famous French Toast Creme Brûlée	\$65.00/LG
	\$45.00/SM
Lobster Eggs Benedict	\$70.00
Eggs Benedict Casserole	\$40.00
Sausage, Egg & Cheese Casserole	\$45.00
Southwestern Egg Casserole	\$40.00
Spinach & Egg Casserole With Sweet Potato Crust	\$45.00
Apple Chicken Sausage, Mushroom, & Spinach Strata	\$45.00
Breakfast Strudel Filled With Potatoes, Peppers, & Ham	\$40.00
Yogurt, Granola & Fruit Parfait (SERVES 10-12 PEOPLE)	\$50.00
Individual Quiches	\$4.00
Brown Sugar Bacon (SERVED IN HALF TRAY)	\$35.00
Maple Candied Bacon	\$30.00
Assorted Quiche	\$20.00
Assorted Muffins	\$14.00/DZ
Sticky Buns	\$16.95/DZ
Sour Cream Coffee Cake	\$30.00
Crumb Cake	\$25.00
Bagels & Lox Platter, Onion, Tomatoes, Capers Cream Cheese Butter	\$14.95/PP
(10 PERSON MINIMUM)	
Kale, Potato, Onion Frittata	\$45.00
Monkey Bread Pudding	\$45.00
Housemade Breakfast Sausage	\$24.00

OMLETTE WAFFLE & PANCAKE STATION AVAILABLE
JUICE BAR, BELLINIS & PUNCH ARE AVAILABLE

Action Stations

40 PERSON MINIMUMS

Mashed Potato Bar
Roaming Candy Bar
Slider Station (Variety of Toppings Grilled On Site)
Pasta Station (Choice Of 3 Pastas & 3 Sauces)
Fajita Stations (With All Fixings)
Carving Station (With Choice of Sides)
Asian Station
Pancake/Waffle Station
Omelette Station
Panini Bar
Cold Seafood Bar
Hot Seafood Bar
Crepe Station (Savory or Sweet)
Sweets Station
CUPCAKES, ICE CREAM, MINI DESSERTS
Streets of New York
SOFT PRETZELS, HOT DOGS, KNISHES, SHISH KEBOBS, ROASTED NUTS
Soup & Grilled Sandwiches Made To Order
CHOICE OF TWO SOUPS AND AN ASSORTMENT OF GRILLED SANDWICHES



MAIN MENU

Fall & Winter 2016

HUNTINGTON • NEW YORK • 11743

631.427.6383

Appetizers

Artichoke & Cheese Dip In Brooklyn Bread	\$50.00
Seared Tuna with Sesame Brittle	\$30.00/DZ
Bacon Deviled Eggs	\$18.95/DZ
Bacon Wrapped Scallops	\$26.95/DZ
Baked Brie With Fresh Cranberries, or Bourbon & Walnuts, or Apple & Raspberries	\$42.00/SM \$50.00/LG
Baked Brie Pears	\$40.00/SM
Baked Brie with Peaches and Raspberries	\$50.00/LG
Beef Tenderloin & Artichoke Puree On Crostini	\$32.95/DZ
Black Sesame Tuna With Wasabi & Citrus Aioli	\$30.00/DZ
Brie With Raspberry In Phyllo	\$21.95/DZ
Broccoli Rabe & Sausage In Pasta Shell	\$32.00/DZ
Buffalo Chicken Bites with Bleu Cheese Dipping Sauce	\$15.95/DZ
Cheese Board with Fruit, Nuts, & Crackers	\$75.00
Chicken Sate With Peanut Dipping Sauce	\$19.95/DZ
Chicken Pot Pie Bites	\$21.95/DZ
Crispy Shrimp Skewers	\$30.00/DZ
Coconut Shrimp	\$28.00/DZ
Corn Cakes With Pulled Pork	\$24.95/DZ
Dates Wrapped In Bacon	\$16.95/DZ
Filet Mignon Steakhouse Pizzas	\$36.00/DZ
Fried Pickels with Cajun Dipping Sauce	\$16.95/DZ
Goat Cheese & Honey Crostini	\$15.95/DZ
Gorgonzola & Pear In Puffed Pastry	\$24.95/DZ
Gorgonzola, Carmelized Onions, and Fig Pizette	\$16.95/DZ
Grilled Margharita Pizza Squares	\$12.95/DZ
Homemade Pigs in the Blanket	\$15.95/DZ
Hot Spinach Dip In Pumpernickel Bread	\$50.00
Marinated Baby Lamb Chops	Market Price
MEATBALLS AROUND THE WORLD	
Chicken Parm Meatballs	\$24.95/DZ
Reuben Meatballs	\$24.95/DZ
Bacon Jalapeno Meatballs	\$19.95/DZ
Jerk Chicken Meatballs	\$19.95/DZ
Spiced Lamb Meatballs Taziki Dipping Sauce	\$24.95/DZ
Ba'hn Mi' Meatballs	\$19.95/DZ
Falafel Meatballs With Cucumber Yogurt	\$24.95/DZ
Chipolte Meatballs	\$19.95/DZ
Sweet and Sour Meatballs	\$18.95/DZ
Thai Spiced Pork Meatballs	\$19.95/DZ
Mini Beef Wellingtons	\$32.95/DZ
Mini BLT	\$18.95/DZ
Mini Crab Cakes	\$21.95/DZ
Mini Cuban Pork Sandwiches	\$21.95/DZ
Mini Grilled Cheese on Home Made Bread	\$16.95/DZ
Mini Meatball Sliders	\$29.95/DZ
Mini Potato Pancakes Topped with Beef Brisket	\$28.95/DZ
Mini Quiche	\$16.95/DZ
Mini Ruben Bites	\$28.95/DZ
Mushrooms Stuffed with Crab	\$24.00/DZ
Mushrooms Stuffed With Spinach & Bacon	\$21.95/DZ
Pizette with Ricotta Arugula and Parmesan	\$15.95/DZ
Pizette with Gorgonzola Roasted Pears & Carmelized Onions	\$15.95/DZ
Southwestern Egg Rolls (<i>can be cut in half</i>)	\$26.95/DZ
Spinach Fritters	\$21.95/DZ
Spring Rolls With Apricot Dipping Sauce	\$26.95/DZ
Steamed Shrimp Dumplings	\$21.95/DZ
Sweet Potato Pancakes With Cranberry Relish	\$21.95/DZ

Gourmet Specialty Sandwiches

SERVED WITH YOUR CHOICE OF TWO SALADS AND
A TRAY OF OUR HOMEMADE COOKIES
STARTING AT \$21.95 /PP

Turkey, Brie & Raspberry	
Goat Cheese, Fig & Honey Panini	
Grilled Vegetable & Smoked Mozzarella	
Fillet Mignon with Arugula	
Cajun Chicken Panini	
Sausage Broccoli Rabe and Mozzarella Panini	
Grilled Pear & Gorgonzola	
Roast Beef & Cheddar With Horseradish Dressing	
Chicken, Roasted Red Pepper & Mozzarella	
Grilled Fontina Apple & Onion	
Black Forest Ham	
Pulled Pork With Coleslaw	
Thai Curry Chicken Salad Wrap	
Cobb Salad Wrap	
Buffalo Chicken Wrap	
Tea Sandwiches On Assorted Breads	
<i>Egg Salad, Tuna Salad, Cucumber/Dill, Cream Cheese, & Salmon,</i>	
<i>Bleu Cheese and Walnut, Chicken Salad</i>	\$8.00/PP

Pasta

BASED ON HALF TRAYS

Penne Ala Vodka	\$50.00
Meat Lasagna	\$75.00
Vegetable Lasagna	\$65.00
Linguine In White Clam Sauce	\$65.95
Orecchiette, Broccoli Rabe & Sausage	\$65.00
Rigatoni With Shrimp & Spinach	\$75.00
Macaroni & Cheese	\$50.00
Sausage & Pepper Rigatoni	\$60.00
Pasta Bolognese	\$60.00
Whole Wheat Pasta Primavera	\$50.00
Add Chicken or Shrimp	\$60.00
Pasta With Filetto Di Pomodoro	\$40.00

PASTA SAUCES AVAILABLE BY THE QUART

Assorted Dinner Rolls

\$8.95 / DOZEN

Quesadillas

Cheese	\$10.95/DZ
Asparagus Red Onion	\$14.95/DZ
Grilled Chicken	\$15.95/DZ
Apple & Brie	\$14.95/DZ
Black Bean, Corn, & Goat Cheese	\$14.95/DZ
Firecracker Chicken & Bleu Cheese Dipping Sauce	\$16.95/DZ

Superior Sliders

Cheeseburger Sliders	\$30.00/DZ
Rare Tuna Sliders with Cucumber & Wasabi Sauce	\$30.00/DZ
Chicken Parmesan Sliders	\$30.00/DZ
Pulled Pork & Coleslaw Slider	\$30.00/DZ
Black Bean Burger with Avacado Salsas	\$30.00/DZ
Angus Beef, Carmelized Onion, Applewood Bacon & Gorgonzola or Cheddar	\$30.00/DZ

Side Dishes

ALL CASSEROLES SERVE 8-10 PEOPLE

Potato Soufflé	\$30.00
Potato Gratin With Horseradish Cheddar Cheese	\$35.00
Tri Color Roasted Potatoes	\$8.99/LB
Butternut Squash Casserole	\$35.00
Zucchini Gratin	\$30.00
Asparagus With Tangerine Honey Sauce	\$12.95/LB
String Beans Almondine	\$10.95/LB
Rice Pilaf	\$25.00
Crab Fried Rice	\$75.00
Red Rice and Quinoa Salad with Oranges and Pistachios	\$12.95/LB
Barley & Mushroom Casserole	\$28.00
Creamy Orzo With Parmigiana Reggiano	\$28.00
Sweet Potato Mash With Carmelized Apples	\$30.00
Creamed Spinach	\$32.00
Asparagus with Toasted Bread Crumbs	\$12.95
Pomegranate Glazed Carrots	\$8.95/LB
Brussel Sprots Au Gratin	\$12.95/LB
Sautéed Broccoli Rabe	\$12.95/LB
Pad Thai Noodles	\$50.00
Roasted Broccoli With Horseradish Breadcrumbs	\$9.95/LB
Yellow Rice With Chorizo & Peas	\$30.00
Coconut Black Rice	\$30.00
Roasted Asparagus	\$12.95/LB
Balsamic Roasted Vegetables	\$12.95/LB
Escarole & Beans With Sausage	\$12.95/LB
Farro Salad With Butternut Squash Pistachio's	\$16.95/DZ

Main Courses

BASED ON HALF TRAYS

Pork Chops with Vinegar Peppers	\$75.00
Chicken Marsala	\$65.00
Chicken Parmigiana	\$65.00
Chicken Francese	\$62.00
Chicken Scarpello	\$70.00
Chicken With Sun-Dried Tomatoes & Artichokes	\$65.00
Southern Buttermilk Fried Chicken	\$55.00
Veal Osso Bucco	Market Price
Beef Bourguignonne	\$85.00
Beef & Broccoli Over Noodles	\$60.00
Pork Roast With Chestnut & Figs	\$70.00
Salmon Stuffed With Spinach	\$70.00
Tilapia Francese	\$65.00
Shrimp on a Bed of Spinach with Seasoned Bread Crombs	\$70.00
Mussels In White Wine Or Tomato Sauce	\$65.00
Eggplant Parmigiana	\$65.00
Eggplant Rollantine	\$70.00
Fillet Mignon Stuffed With Shrimp	Market Price
Fillet Mignon Garlic Crust	Market Price

Vegetarian & Gluten Free

Mushroom Wellingtons	\$50.00
Vegetable Parmesan (GLUTEN FREE)	\$60.00
Quinoa Pasta with Spinach and Tomato	\$60.00
(PROTEIN ADDITION OPTIONAL)(GLUTEN FREE)	\$50.00
Bean and Vegetable Sliders	\$30.00/DZ
Escarole & Beans	\$10.95/DZ
Grilled Vegetable and Tofu Lasagna with Pesto	\$75.00
Eggplant Parmesan (GLUTEN FREE)	\$70.00
Vegan White Bean Lasagna (GLUTEN FREE)	\$70.00
Vegan Banana Bread	\$25.00
Chickenless Wings	\$24.95/DZ

Green Salads

Traditional Spinach Salad	\$65.00/LG \$45.00/SM
Angelic Salad - Mixed Greens With Poached Pears & Carmelized Walnuts	\$65.00/LG \$45.00/SM
Arugula Salad with Roasted Butternut Squash shaved Parmesan and Pistachios	\$65.00/LG \$45.00/SM
Caesar Salad	\$65.00/LG \$45.00/SM
Spinach Salad With Pomegranate & Ricotta Salad	\$65.00/LG \$45.00/SM
Mixed Greens With Dried Cranberries & Carmelized Walnuts With Gorgonzola	\$65.00/LG \$45.00/SM
Mandarin Orange Salad, Red Onion, Nuts, & Goat Cheese	\$65.00/LG \$45.00/SM
Mixed Greens with Figs, Cherries, & Pistachio Nuts	\$65.00/LG \$45.00/SM
Mixed Greens with Pomegranate Avacado, Choice of Cheese & Pomegranate Vinaigrette	\$65.00/LG \$45.00/SM
Baby Arugula Salad with Asian Pears, Pumpkin Seeds, Goat Cheese, & Honey Lemon Dressing	\$65.00/LG \$45.00/SM
Brussel Sprout Salad with Pears, Pencetta, Pomegranate Mustard Vinaigrette	\$50.00
Baby Spinach with Grapes, Candied Bacon, Pecans	\$65.00/LG \$45.00/SM
Fennel & apple salad with roasted beets goat cheese walnuts	\$50.00

Appetizers Waitstaff Presented

Ricotta with Pear, Arugula, & Shaved Parmesan
Escarole & White Bean
Roasted Plum & Prosciutto
Mac & Cheese "Martini" with Bacon Crumble
Fish & Chips with Malt Vinegar Mayo
Pastrami and Mini Mug of Beer
Shortrip Sliders with Jack & Coke® (In Mini Coke® Bottles)
Mini taco's paired with margarita in mini patron bottle
Tasting spoon with black coconut rice and shrimp or cauliflower purée with seared scallops
Sip of butternut squash soup and Brie and Apple grilled cheese or tomato soup and traditional grilled cheese
Tuna tar tar parfait
Lobster Mac and Cheese Martini
Your choice of pasta presented in mini pasta pot
Greek Chicken Burger in Mini Pita
Taste of Thanksgiving Canapé
Short Rib Popover paired with lager beer
Lobster Potpie Presented In Mini Cast Iron Pan
Bacon Three Ways Paired With Cranberry Crush Mini Martini
Pad Thai Ramen Noodle Presented In Mini Chinese Takeout Box
Shepherd's Pie Push Up Pop Paired With Mini Mug Of Guinness

ROAMING STATIONS

Taste Of NY; Dim Sum Sushi Bar
Mini Chocolate Bread Pudding
Ricotta with Pear, Arugula, & Shaved Parmesan Escarole & White Bean pizette
Roasted Plum & Prosciutto pizette
Mac & Cheese "Martini" with Bacon Crumble Fish & Chips with Malt Vinegar Mayo
Pastrami and Mini Mug of Beer
Shortrib Sliders with Jack & Coke® (In Mini Coke® Bottles) Mini taco's paired with margarita in mini patron bottle
Tasting spoon with black coconut rice and shrimp or cauliflower purée with seared scallops
Sip of butternut squash soup and Brie and Apple grilled cheese or tomato soup and traditional grilled cheese Tuna tar tar parfait
Lobster Mac and Cheese Martini
Your choice of pasta presented in mini pasta pot