



# Summer Menu 2020

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[Ask about our bento boxes – customizable for your outing – boat trips, socially distancing picnics, or whatever your needs.](#)

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# Appetizers

(Prices per dozen unless noted)

## All Time Favorites

Bacon Wrapped Scallops	\$26.95
Brie Bites w/Raspberry in Filo Dough	\$30.95
Caprese Kabobs w/Pesto Dipping Sauce	\$19.95
Greek Chicken Skewers w/Tzatziki Dipping Sauce	\$21.95
Coconut Shrimp	\$28.00
Corn Cakes w/pulled Pork	\$24.95
Crostini w/burratta, strawberries & Balsamic	\$19.95
Filet Mignon steakhouse pizzas	\$36.00
Goat cheese & honey crostini	\$14.00
Homemade pigs in a blanket	\$15.95
Mini crabcakes	\$21.95
Mini pretzel bites w/jalapeno cheese dipping sauce	\$14.95
Mushroom stuffed w/crab or spinach & feta	\$24.95
Spring rolls w/apricot dipping sauce (cut in 1/2 or 1/3)	\$26.95
Steamed Dumplings	\$21.95
Everything Spiced Deviled Eggs	\$24.95
Watermelon & feta bites	\$16.95
Black sesame tuna w/wasabi & citrus ailoli	\$36.95
Mini pulled pork Cuban sandwich	\$29.95
Thai flank steak satay	\$21.95

## Try something new (call for pricing and to discuss your specific event needs)

Scallion Waffle Cone with Fried Chicken  
Corn Tostadas with Cuban Shredded Beef  
Grilled Shrimp Skewer Corn Relish Topping  
Baked Stuffed Jalapenos

## Interactive Stations (call for pricing and to discuss your specific event needs)

Pasta Station, Cold Seafood Bar, Mexican/Fajita Station, Asian Bar, Omelet Station  
Mozzarella Bar  
Pretzel Bar  
Wood Fire Pizza Station

## Mini Meals (call for pricing and to discuss your specific event needs)

Lobster Roll Chips  
Paella Served in Mini Paella Pan  
Sesame Noodles in Mini Chinese Take Out Container

## Breakaway Stationary Items (call for pricing and to discuss your specific event needs)

Guacamole and Chips  
Whipped Feta with Charred Scallions Dip

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## Pizettes

Margherita	\$12.95
White Pizza	\$16.95
Peaches w/Fresh Mozzarella & Honey	\$16.95
Spinach & Feta	\$16.95
Bacon & Brussel Sprouts	\$18.95

## Sliders

Lamb Burger Slider or Greek Burger Slider	\$32.95
Chicken Caesar Sliders	\$29.95
Beef Tenderloin w/Arugula & Horseradish Sauce	\$34.95
Black Bean Burger w/Avocado Salsa	\$22.95
Cheeseburger	\$29.95
Chicken Parmesan	\$29.95
Mini Meatball in Marinara Sauce	\$29.95
Pulled Pork & Coleslaw	\$29.95
Sausage & Broccoli RAbe on Garlic Knot	\$30.95
Caprese Slider (chicken slider w/mozzarella, tomato & basil pesto)	\$30.95

## Meatballs

Bacon Jalapeno	\$19.95
Buffalo Chicken	\$19.95
Falafel "Meatballs" w/Cucumber Yogurt Sauce	\$24.95
Spiced Lamb w/Tzatziki	\$24.95
Thai Spiced Pork	\$19.95
Eggplant Meatballs	\$19.95

## Stationary & Dips

Baked Brie (Fresh Raspberries or Walnuts & Bourbon)	\$45/sm, \$55/lg
Cheese Board (Assorted cheese, fruits, nuts & crackers)	\$75 & up
Cheese Dip in Brooklyn Bread (warm dip w/cheddar cheese & artichokes)	\$50.00
Hot Spinach & Artichoke Dip in Pumpernickel Bread	\$50.00
Shrimp, Tomato & Avocado Salsa w/Chips	\$75.00
Charred Corn Salsa	\$50.00

## Cocktails/Bar Snacks (call for pricing and to discuss your specific event needs)

Everything Bagel Popcorn
Maraschino Margarita
Frose Push Up Pop
Tequilla Watermelon Agua Fresca with Prosecco
Ginger Mint Lemonade
Ruby Red Paloma
Beet and Lemon Shrub

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# Salads

**Green salads** – Choose your greens and choice of toppings/dressing

**Greens** – Mixed Mesclun greens, arugula, romaine, escarole or spinach

**Toppings** – poached pears, grapefruit or orange slices, strawberries, peaches, beets, butternut squash, caramelized walnuts, pistachios, almonds, marcona almonds, gorgonzola cheese, goat cheese, shaved parmesan, or ricotta salata

**Dressing** – Housemade Raspberry balsamic, Caesar or citrus vinaigrette

## Side Salads (prices per lb unless noted)

Summer Vegetable Pasta with Bacon and Basil Summer	\$10.99
Broccoli Caesar Salad	\$12.99
Seafood Medley Pasta in Paper	M/P
Summer Corn and Watermelon Salad with Shrimp	M/P
Summer Lobster Salad Stuffed Avocados	\$14.99
Orzo Salad with Grilled Eggplant Kalamata Olives Tomatoes Feta	\$45/\$65
Tomato Basil Cucumber Panzanella Salad	\$60.00
Angelic pasta salad w/olives, sun-dried tomato, artichoke & broccoli rabe	\$12.99
Traditional dutch potato salad w/bacon	\$10.99
Orzo salad – with summer vegetables or tomato, mozzarella, basil	\$10.99
Asian noodle salad in peanut dressing w/lobster, shrimp or chicken	M/P
Farro salad w/pistachio, mint, watermelon, parmigiana in a lemon dressing	\$14.99
Tomato, arugula, feta & mint salad (Sm/lg)	\$45/\$65
Fennel & citrus salad with shrimp (serves 8-10)	\$60
Shrimp & mango salad w/rice noodles	\$14.99
Grilled shrimp salad w/corn & avocado	\$16.99
Poached chicken salad w/grapes, walnuts, & tarragon	\$14.99
Fresh mozzarella platter w/tomato, basil, & grilled peaches (serves 8-10)	\$80.00
Quinoa salad w/grille vegetables	\$10.99
Summer Israeli couscous salad w/corn	\$10.99
Black bean corn salad	\$10.99
Quinoa Tabouleh Salad	\$10.99

## Pasta

Penne ala vodka	\$55.00
Meat lasagna or vegetable lasagna	\$70.00
Linguine in white clam sauce	\$65.00
Orecchiette w/broccoli rabe & sausage	\$65.00
Macaroni & cheese	\$50.00
Pasta w/filetto di Pomodoro	\$40.00
Rigatoni w/shrimp & spinach	\$70.00
Pasta primavera	\$50.00
Summer Vegetable Pasta (served hot)	\$50.00
Salmon Over Soba Noodles (served hot or cold)	\$65.00

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## Kids corner

Mini hot dogs	\$24.00
Sliders & fries	\$35.00
Mac & cheese	\$30.00
Chicken fingers	\$35.00
Mini housemade grilled cheese	\$16.95

## Main courses

Grilled Steak Red Onions Balsamic Glaze	\$85.00
Steak Marsala	\$85.00
Chicken – marsala, francese, cardinal, parmigiana or saltimbocca	\$70.00
Chicken w/sun dried tomatoes & artichokes	\$70.00
Scampi Style Chicken	\$70.00
Southern fried buttermilk chicken or twice baked bbq chicken	\$60.00
Garlic crusted filet mignon	M/P
Filet mignon stuffed w/shrimp	M/p
Platter of grilled flank steak w/horseradish sauce	\$95.00
Pork tenderloin w/mango salsa	\$80.00
Shrimp over a bed of wilted spinach	\$70.00
Shrimp scampi over orzo	\$65.00
Salmon in Horseradish Crust	\$70.00
Salmon Stuffed w/Spinach	\$70.00
Salmon Terryaki	\$65.00
Macadamia Crusted Mahi Mahi	\$80.00
Mahi Mahi Francese	\$70.00
Sea Bass Wrapped in Banana Leaf	M/P
Eggplant Parmigiana	\$65.00
Eggplant Rollatini	\$65.00

[Assorted Dinner Rolls - \\$9.95/Dozen](#)

## Sides

Potato Souffle	\$30.00
Potatoes au Gratin	\$55.00
Tri-Color Roasted Potatoes	\$8.99/lb
String Beans Almondine	\$10.95/lb
Roasted Asparagus (optional w/Tangerine Honey Sauce)	\$12.95/lb
Roasted Broccoli w/Asiago Cheese	\$9.99/lb
Sauteed Broccoli Rabe	\$14.95/lb
Zucchini au Gratin	\$30.00
Tomatoes Stuffed w/Fresh Corn	\$42/dz
Tomatoes Stuffed w/Bread Crumbs, Olives & Parmesan	\$35/dz
Creamy Orzo w/Asparagus & Truffle Oil	\$45.00
Coconut Black Rice w/Shrimp	\$30.00
BLT Pasta Salad	\$10.99/lb
Mozzarella Stuffed Grilled Portabellos	\$30/dz

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## Brunch (based on half trays unless noted)

Avocado Toast Watermelon Radish Black Sea Salt	\$18.95/dz
BLT Avocado Toast	\$19.95/dz
Cheddar and Sausage Waffles	\$50/half tray
Gluten Free Morning Glory Muffins	\$18/dz
Hashbrown Crust Quiche	\$48/half tray
Frittata with Artichokes Potatoes Pecorino and Mint	\$48/half tray
Ricotta Toast Berries Honey	\$19.95/dz
Maple Sausage Egg Strata	\$48/half tray
French Toast Crème Brulee (Sm/Lg)	\$50/\$75
Lobster Eggs Benedict	\$80.00
Bacon, Mushroom & Potato Strata	\$48.00
Sausage Egg & Cheese Casserole	\$48.00
Spinach & Egg Casserole w/Sweet Potato Crust	\$48.00
Summer Strata – Pesto, Prosciutto & Tomato	\$48.00
Potato Hash Browns	\$50.00
Maple Candied Bacon	\$30.00
Assorted Quiches	\$20/dz
Assorted Muffins or Sticky Buns	\$24/\$36/dz
Sour Cream Coffee Cake or Traditional Coffee Cake	\$30.00
Yogurt, Granola, & Fruit Parfait (serves 10-12)	\$50.00
Bagel & Lox Platter (10 person minimum)	\$15/person
Mini Cinnamon Sugar Donuts	\$10.95/dz
Bite Size Everything Bagels w/Cream Cheese & Lox	\$19.95/dz
Pancake Bacon Bites	\$19.95/dz

## Gourmet Specialty Sandwiches

Served with your choice of 2 salads and a tray of homemade cookies.

Starting at \$25.95/person

Goat Cheese, Fig & Honey Panini	Buffalo Chicken Wrap
Turkey, Brie & Raspberry	Thai Curry Chicken Salad Wrap
Turkey Avocado & Pepper Jack	Grilled Shrimp BLT
Roast Beef & Cheddar w/Horseradish Sauce	Crab Salad BLT
Filet Mignon w/Artichoke Puree & Arugula	Pulled Pork w/Coleslaw
Chicken, Roasted Red Peppers & Mozzarella	Grilled Vegetables w/Smoked Mozzarella

## Desserts

Homemade desserts can be customized to fit your event and personal tastes.  
Select from a wide range of options – Cheesecakes, Layer Cakes, Trifles/Cobblers,  
Pies & Tarts, and Bars/Brownies & Cookies.

## Vegetarian, Vegan, & Gluten Free

We proudly offer Vegetarian, Vegan & Gluten Free options.  
We are inspired by and use seasonal local vegetables whenever possible.  
Please consult with our chef to fit your specific dietary and event needs.

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