



# 2022 Spring/Summer Menu

All menu items are subject to availability and prices are based on each menu for a specific event. We pride ourselves on working closely with clients to build the perfect event and menu for that event. As always, we will work to meet your needs and work with you to build a menu that works perfectly for your event and budget as best, we can.

# Appetizers

## All Time Favorites

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

## 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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(Prices per dozen unless noted)

## Pizettes

Margherita

White Pizza

Peaches w/Fresh Mozzarella & Honey

Spinach & Feta

Bacon & Brussel Sprouts

## Sliders

Lamb Burger Slider or Greek Burger Slider

Chicken Caesar Sliders

Beef Tenderloin w/Arugula & Horseradish Sauce

Black Bean Burger w/Avocado Salsa

Cheeseburger

Chicken Parmesan

Mini Meatball in Marinara Sauce

Pulled Pork & Coleslaw

Sausage & Broccoli RAbE on Garlic Knot

Caprese Slider (chicken slider w/mozzarella, tomato & basil pesto)

## Meatballs

Bacon Jalapeno

Buffalo Chicken

Falafel "Meatballs" w/Cucumber Yogurt Sauce

Spiced Lamb w/Tzatziki

Thai Spiced Pork

Eggplant Meatballs

## Stationary & Dips

Baked Brie (Fresh Raspberries or Walnuts & Bourbon)

Cheese Board (Assorted cheese, fruits, nuts & crackers)

Cheese Dip in Brooklyn Bread (warm dip w/cheddar cheese & artichokes)

Hot Spinach & Artichoke Dip in Pumpernickel Bread

Shrimp, Tomato & Avocado Salsa w/Chips

Charred Corn Salsa

## Cocktials/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

Broccoli Caesar Salad

Seafood Medley Pasta in Paper

Summer Corn and Watermelon Salad with Shrimp

Summer Lobster Salad Stuffed Avocados

Orzo Salad with Grilled Eggplant Kalamata Olives Tomatoes Feta

Tomato Basil Cucumber Panzanella Salad

Angelic pasta salad w/olives, sun-dried tomato, artichoke & broccoli rabe

Traditional dutch potato salad w/bacon

Orzo salad – with summer vegetables or tomato, mozzarella, basil

Asian noodle salad in peanut dressing w/lobster, shrimp or chicken

Farro salad w/pistachio, mint, watermelon, parmigiana in a lemon dressing

Tomato, arugula, feta & mint salad (Sm/Ig)

Fennel & citrus salad with shrimp (serves 8-10)

Shrimp & mango salad w/rice noodles

Grilled shrimp salad w/corn & avocado

Poached chicken salad w/grapes, walnuts, & tarragon

Fresh mozzarella platter w/tomato, basil, & grilled peaches (serves 8-10)

Quinoa salad w/grille vegetables

Summer Israeli couscous salad w/corn

Black bean corn salad

Quinoa Tabouleh Salad

## Pasta

Penne ala vodka

Meat lasagna or vegetable lasagna

Linguine in white clam sauce

Orecchiette w/broccoli rabe & sausage

Macaroni & cheese

Pasta w/filetto di Pomodoro

Rigatoni w/shrimp & spinach

Pasta primavera

Summer Vegetable Pasta (served hot)

Salmon Over Soba Noodles (served hot or cold)

## Main courses

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

Assorted Dinner Rolls - \$9.95/Dozen

## Sides

Potato Souffle  
Potatoes au Gratin  
Tri-Color Roasted Potatoes  
String Beans Almondine  
Roasted Asparagus (optional w/Tangerine Honey Sauce)  
Roasted Broccoli w/Asiago Cheese  
Sautéed Broccoli Rabe  
Zucchini au Gratin  
Tomatoes Stuffed w/Fresh Corn  
Tomatoes Stuffed w/Bread Crumbs, Olives & Parmesan  
Creamy Orzo w/Asparagus & Truffle Oil  
Coconut Black Rice w/Shrimp  
BLT Pasta Salad  
Mozzarella Stuffed Grilled Portabellos

## Kids corner

Mini Hot Dogs	Sliders & fries	Mini housemade grilled cheese
Mac & cheese	Chicken fingers	

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## Brunch (based on half trays unless noted)

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

## 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  
Turkey, Brie & Raspberry  
Turkey Avocado & Pepper Jack  
Roast Beef & Cheddar w/Horseradish Sauce  
Filet Mignon w/Artichoke Puree & Arugula  
Chicken, Roasted Red Peppers & Mozzarella

Buffalo Chicken Wrap  
Thai Curry Chicken Salad Wrap  
Grilled Shrimp BLT  
Crab Salad BLT  
Pulled Pork w/Coleslaw  
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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