



Menu

HORS D'OEUVRES

— DISPLAYS —

Must select one – everything listed comes with each display

Antipasto

Assorted Charcuterie
Variety of Craft Cheeses
Imported Olives
Roasted Peppers
Marinated Artichoke Hearts
Grapes and Strawberries
Dips and Spreads
Crackers/Toasts

Crudité

Carrots
Celery
Broccoli Floret
Cucumber
Cherry Tomato
Dips and Spreads
Crackers/Toasts

Fruit and Cheese

Variety of Craft Cheeses
Assorted Melons
Strawberries
Pineapple
Grapes
Dried Fruits and Nuts
Dips and Spreads
Crackers/Toasts

Additional

extra cost per person for these items

Raw Bar – oysters, clams, shrimp and crab claws

Carving Station

Pit Ham
Prime Rib
Smoked Turkey Breast

— STATIONED —

Flatbreads

Margarita – tomato, basil, mozzarella
Wild Mushroom and Asiago
Sweet Sausage and Onion and Fontina
Roasted Veggie
Goat Cheese and Arugula

Bruschetta

Tomato and Basil
Tomato, Basil and Mozzarella
Smoked Salmon Caper and Red Onion
Prosciutto

Seafood – Limit of 1

Shrimp Cocktail
Crab Dip
Lobster Rolls
Oysters Rockefeller
Clams Casino
Crab and Sweet Corn Salad
Seared Rare Tuna with Wasabi

Other

Spinach and Artichoke Dip
Chicken Curry with Manchego Cheese, Scallions and Crispy Wonton
Potato and Cheese Croquettes
Cold Sesame Noodles with Scallions and Ginger
Vietnamese Taco – steamed bun, pork belly, pickled veg cilantro

— BUTLERED —

Seafood – Limit of 1

Mini Crab Cakes
Scallops with Bacon
Crab Wontons
Coconut Shrimp
Shrimp with Pesto
Sweet Chili Shrimp

Pastry Puffs

Brie and Pear
Chicken, Prosciutto and Spinach
Shitake Mushroom and Onion
Spinach and Feta

Spring Rolls

Vegetable
Philly Cheese Steak
Southwestern with or without Chicken
Cuban
Reuben

Other

Asparagus and Goat Cheese in Phyllo Dough
Sesame Soy Beef
Smoked Gouda Arancini (Risotto Balls)
Sirloin and Gorgonzola Wrapped in Bacon

SALADS

House

Mixed Greens, Heirloom Tomatoes, Red Onion, Gorgonzola, Shaved Carrot, Dried Cranberries, Sherry Vinaigrette

Caesar

Romaine Hearts, Rustic Crouton, Shaved Parmesan
House Made Dressing

Baby Spinach

Spinach, Bacon, Red Onion, Bleu Cheese, Dried Cranberry, Bacon Dressing

Greek

Arugula, Olives, Cucumber, Heirloom Tomato, Red Onion, Goat Cheese
Fresh Herb Vinaigrette

MAINS

Beef

Filet Mignon
NY Strip

Chicken

Balsamic
Thai Lime Coconut
Goat Cheese, Basil and Tomato
Cordon Bleu
Prosciutto Wrapped stuffed with spinach, roasted garlic, peppers and asiago

Fish

Grilled Wild Salmon
Grilled Red Snapper
Broiled Crab Stuffed Flounder

Shellfish

Broiled Crab Cakes
Broiled Crab Stuffed Shrimp

Vegetarian

Vegetable Tower
Vegetable Lasagna
Penne Primavera
Chefs Vegan
Spinach, Gorgonzola, Pine Nut Ravioli
Spinach and Ricotta Ravioli

Combo

Surf and Turf
6 oz filet | 4 oz crab cake

STARCHES

Mashed Potatoes

Plain – butter and cream
Loaded – Sour Cream, Bacon, Scallion, Cheddar
Roasted Garlic
Corn and Roasted Garlic
Artichoke and Roasted Red Pepper
Goat Cheese and Scallion
Wasabi

Risotto

Parmesan
Wild Mushroom
Spinach and Artichoke
Tomato and Goat Cheese

VEGETABLES

Chefs Seasonal Blend
Steamed Broccoli
Steamed Asparagus
Ratatouille