

crafted for you

This is a small sample from our extensive catering options & menus.

Cold Hors d'oeuvres

brie cheese and berry
antipasto skewer
caramelized onion and
goat cheese tart
gazpacho shooter
crab bruschetta with tomatoes
and chive oil
chilled shrimp with cocktail sauce and chive
stalk shooter
crab basket
seared ahi tuna served with wasabi
mayonnaise
roma tomato bruschetta

Plated Dinner

pasta primavera sautéed seasonal vegetables
tossed with penne pasta in garlic oil
vegetarian strudel curried vegetables
with almonds and raisins served with a red
pepper coulis
seared filet mignon with a
burgundy demi-glace
new york strip steak peppered strip steak
with cream au poivre sauce
salmon filet horseradish crusted salmon
with charred tomato coulis
chicken marsala sauteed with fresh mushrooms
and enhanced with a marsala wine sauce
filet & crab cake petit filet mignon and lump
crab cakes with a whole grain mustard cream
sauce
airline chicken & salmon roasted chicken
breast with tomatoes, mushrooms, peppers and
a demi glace and pan seared salmon

Hot Hors d'oeuvres

asparagus with asiago
wrapped in phyllo
mushroom vol au vent
beef hibachi
sesame chicken with hoisin glaze
beef wellington
scallop rumaki
vegetable spring rolls served with
sweet & sour sauce
pork pot stickers with ponzu sauce
crimini mushrooms with
gorgonzola and tomato
spanikopita

Stations

Pasta Station tortellini and penne pasta with
hot sausage, sweet sausage, crushed red
pepper, wild mushrooms, parmesan cheese,
primavera vegetables, marinara and alfredo
sauces served with fresh crusty breads
Fajita Station marinated chicken and beef strips
served with sauteed peppers, onions, shredded
jack cheese, sour cream, salsa, guacamole,
lettuce and flour tortillas add shrimp at \$6 pp
Antipasto Station consisting of fresh mozzarella,
salami, prosciutto, capicola, provolone,
artichokes, roasted red peppers, pickled
vegetables and olives with crusty breads
Nitro Ice Cream Station frozen on the spot: our
executive chef prepares frozen ice cream in
front of your eyes using liquid nitrogen
ice cream flavors: chocolate and vanilla
toppings: chopped nuts, oreo cookie crumbs,
m&ms, miniature marshmallows, whipped
cream, and cherries sauces: chocolate,
caramel, and strawberry