

Elaborate Stationary Appetizer Display

Stationary display of crudite & dip, assorted gourmet cheese & crackers, seasonal fruits, mini pickles, olives, marinated artichokes, hummus & pita, bruschetta & toast, caponata, stuffed grape leaves & hearts of palm, & cucumbers with tzatziki sauce

Passed Hors D'oeuvres A: (Select 6 from A or B)

Mini Quiche *in phyllo crust (Florentine and Lorraine)*
Mini Mexican Tapas - *a variety served with peach mango salsa*
Pigs in a Blanket - *traditional, all-beef (kosher)*
Chicken Egg Rolls
Potato Puffs *(kosher)*
Pizza bagels *(plain and pepperoni)*
Roasted Baby Bella Mushroom Caps *stuffed with mushroom and mozzarella*
Spicy Buffalo Wings *with chunky bleu cheese dip*
Sweet and tangy honey-barbeque wings
Mozzarella sticks

Passed Hors D'oeuvres B:

Oven Baked Clams Oreganata
Sauteed Polenta *with pesto and pignoli dip*
Traditional Potato Pancakes *with cinnamon apple sauce*
Caesar or Cheddar Cheese Pastry Puff Straws
Chicken Teriyaki Strips *with spicy peanut dipping sauce*
Brie w/Honey Mustard & Walnuts *in phyllo cups*
Puff Pastry and romano cheese-wrapped asparagus
Prociutto-wrapped asparagus spears
Lobster salad-filled celery sticks
Brie with Cranberry & Almonds *in puff pastry turnovers*
Manchego cheese *with fig jam in puff pastry turnovers*
Mediterranean Olive Pinwheels
Scallops Wrapped in Bacon
Premium Mini Crab Cakes *with creole remoulade*
Coconut Shrimp *with pineapple chutney*

At the Buffet:

Salads (Select One)

Mixed Baby Greens w/ sides of cherry tomatoes, bacon bits, spiced almonds, croutons, choice of two dressings on buffet or one for pre-plated salad.
Classic Caesar Salad of cut romaine lettuce w/ sides of grated Romano cheese, croutons, anchovies, and Caesar dressing

Waldorf Salad - apples, celery, onion, walnuts, dried cherries & cranberry mayonnaise dressing

Baby Spinach Salad w/ sides of croutons, bacon bits, crumbled hard-boiled egg, red onion, and honey-balsamic dressing

Tri-Color Salad of radicchio, iceberg & endive lettuce with pears, spiced almonds, & gorgonzola

Available dressings: Oil and Vinegar, Honey Balsamic, Ranch, Thousand-Island, Blue Cheese, Classic Caesar, Garlic Caesar, or French. Fat-free or specialty dressings may be available on request

Pasta (Select One)

Penne, Bowtie, Rigatoni, Shells, Linguine
Gnocci, Ravioli and Tortellini are available for additional \$3 per person

Sauces (Select One)

Creamy pink vodka sauce
Carmelized Garlic, Fresh Tomato & Basil (*served room temperature over warm pasta*)
Homestyle Marinara
Basil Pesto with pignoli nuts
Garlic & Oil (*slow sauteed with oregano, salt and pepper*)
Red-Wine Bolognese meat sauce
Butter, salt and pepper
Meatballs or Sausage , roasted or in marinara, are available for \$3.00pp

Side Dishes (Select Two)

Seasonal Vegetables *roasted in olive oil*
Sugar Snap Peas *with lemon-butter, salt and pepper*
Roasted Carrots *with a Bourbon and brown sugar glaze*
White, yellow, or tomato rice (*plain or with choice of black or red beans*)
Haricots Verts Almandine (*tiny French green beans sauteed with butter and almonds*)
Roasted Baby Red-Skinned Potatoes
New England-style Herb and Butter-Boiled Potatoes
Candied Yams
Jacket Sweet Potatoes *with brown sugar-cinnamon butter*
Home-made Shashed Yukon Gold Potatoes (*choice of preparation: Butter and crea, Herbed goat cheese, Roasted garlic, Wasabi*)
Baked or Mashed Butternut Squash *with butter and cinnamon*
Ratatouille Provencal - *summer vegetables slow simmered w/ tomatoes & herbs de Provence*
Broccoli or Cauliflower *in a cheese sauce gratinee*

Entrées A : (Select Two From A, B or C)

Classic Chicken Marsala *with brown marsala sauce and sauteed mushrooms*
Baked Sesame Chicken *wrapped in puff pastry*
Baked Chicken a L'Orange
Boneless Chicken Cacciatore *slow-cooked in a caramelized & San Marzano tomato sauce*
Boneless Chicken Chasseur *slow-cooked w/ caramelized sweet onions & baby bella mushrooms*
Traditional Chicken Parmesan *with tomato basil sauce loaded with mozzarella cheese*
Chicken Royal Princess - *House specialty chicken lightly breaded and sauteed with artichokes, olives, capers, and lemon-butter and white wine sauce*
House-made Lasagne (ground beef or spinach)
Carving of Honey Baked Ham *with pineapple bread pudding*
Carving of Cranberry-Roasted Turkey Breast *with cranberry au jus*
Beef Bourguignon *(with buttered noodles as suggested side dish)*
Homestyle Meat Loaf *with brown or mushroom gravy*
Baked Tilapia *with herb crumbs and lemon butter*
Eggplant Rollatini *stuffed w/ ricotta, mozzarella, Romano cheeses, sun-dried tomatoes*

Additional Entrées B :

Marinated Pork Loin *with bourbon-honey glaze and sliced peaches*
Marinated Roast Loin *with apples, calvados and apple cider*
Whole Spice-Crusted Eye Round Roast Beef
Sauerbraten Beef Roast *Marinated in red wine and red wine vinegar, garlic, onions and juniper berries (suggested sides of sweet/sour red cabbage and spaetzle)*
Baked Salmon *with lemon-dill crumbs and lemon-dill sauce*
Boneless Chicken Breast *wrapped around asparagus spears in a creamy mushroom gravy gratinee*

Additional Entrées C :

Spice Crusted Prime Ribeye of Roast Beef Au Jus
Whole spice-rubbed roasted Filet Mignon
Shrimp Scampi *(with rice as suggested side dish)*
Shrimp Etouffe *(with rice as suggested side dish)*
Creole Rice and Shrimp
Spicy Chicken and Sausage Jambalaya
Bacon-wrapped and cornbread stuffed double Pork Chop
Lemon peppered and broiled Mahi Mahi
Filet of Sole *with lemon butter and almonds*

Dessert, Coffee, Tea

Assorted Pastries, Wedding Cake only on Wedding packages.