



Cold Hors d'Oeuvres

Antipasto Platters: Selection of Artisan Cured Meats, Marinated Olives, Pickled Vegetables, Roasted Vegetables, Seafood, Smoked fish, and Cheese

Various Sandwiches and Wraps: Egg, Chicken, Tuna, Roast Beef,
Garden Vegetable, and Ham and Cheese

Assorted Canapés and Crostinis: Meat, Seafood, and Vegetarian

Assorted International Cheese: Hard, Semi-Soft, and Soft Cheese Selections
Served with Crackers and Grapes

Cherry Tomatoes and Bocconcini Cheese with Basil Balsamic Vinaigrette

Vegetable Crudit  with Hummus and Dipping Sauce

Prosciutto Wrapped Asparagus and Cantaloupe

Devilled Eggs and Gherkin Pickles

Shrimp and Seafood Sauce

East Coast Oysters

Smoked Salmon Platter with Capers, Lemon, Dill, Cream Cheese, & Pumpernickel



Hot Hors D'Oeuvres

Meats

Grilled Satays: Chicken, Beef, Lamb, or Vegetable

Choice of Sweet Thai Chilli, Souvlaki, Tandoori, or Teriyaki

Yorkshire Pudding with Sliced Beef Tenderloin au Jus with Horseradish

Sliders: Prime Rib or Pulled Pork

Meatballs with Marinara Sauce

Grilled Lamb Chops with Tzatziki

BBQ Chicken Wings

Petite Barbeque Pork Spareribs

Sausage Wrapped in Puff Pastry

Roasted Sausage and Grilled Peppers

Fish and Seafood

Fish Tacos: Fillet of Sole with Crispy Slaw and Avocado

Bacon Wrapped Scallops

Coconut Shrimp with Chili Cilantro Dip

Dungeness Crab Cakes with Chili Lime Aioli

Mussels with Tomatoes, White Wine, and Lemon

Marinated Mixed Seafood: Baby Shrimp, Mussels, and Calamari

Veggie and Other

Prosciutto Wrapped Asparagus

Vegetarian Spring Rolls with Sweet Lime Chili Sauce

Potato Samosas



Mini Quiche with Spinach and Cherry Tomato

Stuffed Mushroom Caps

Mushroom Strudel

Spanakopitas, Spinach and Ricotta or Cranberry and Goat Cheese

Salads

Caesar, Greek, or Chefs Garden Salad

Chick Pea and Mixed Bean Salad

Coleslaw: Creamy or Vinaigrette

Mini Red Potato Salad

Sweet Pickled Beets with Toasted Almonds

Rotini and Sun-dried Tomato Vinaigrette

Spinach and Arugula with Mandarin Oranges

Tomato and Cucumber with Dill

Cajun Sweet Potato and Black Bean

Wild Rice, Squash, and Cranberry

Mediterranean Vegetable with Feta

South Western Quinoa with Corn and Black Bean or Greek Style Quinoa

Soups

Chicken Noodle

Rice and Vegetable

Beef with Barley

Beef, Vegetable, and Bean

Sherry Consommé

Vegetable Lentil

Minestrone

Vegetable Orzo

Stracciatella

Caldo Verde

Puree Soups

Cream of Mushroom

Cream of Broccoli

Cream of Potato Leek

Roasted Root Vegetables: Squash, Sweet Potato, and Parsnip

Roasted Cauliflower

Tomato Basil



Pasta

Penne, Cheese Tortellini, Cheese Ravioli, Squash Ravioli, Rigatoni,
Gnocchi, or Linguini

Egg Noodles or Lo- Mein Noodle

Triple Cheese Lasagna: Meat or Vegetarian

Gluten Free: Vermicelli or Brown Rice Penne

Sauces

Tomato Rosé, Tomato Basil, Alfredo, Pesto Alfredo, Bolognese, Primavera,
Mushroom Cream, or Puttanesca

Sides

Roasted Rosemary Potatoes, Scalloped Potatoes, Baked Potato

Mashed Potatoes, or Sweet Potato Mash

Cabbage Rolls with Rice & Meat Sauce

Cheese and Potato Perogies with Peppers and Onions

Ancient Grains (spelt, amaranth, quinoa, millet, and kamut)

Spanish Rice, Rice Florentine, Rice Pilaf, Basmati Rice, or Wild Rice

Vegetable Sides

Glazed Turnip, Roasted Peppers, Carrots, and Zucchini

Green Bean with Toasted Almonds

Maple Glazed Heirloom Carrots and Beets

Buttered Corn, Green and Red Bell Peppers

Broccoli, Yellow Zucchini, and Red Peppers

Cauliflower with Mornay Sauce



Rapini and Red Kidney Beans with Garlic and Chili

Sautéed Zucchini, Basil, and Sundried Tomatoes

Stuffed Tomato Provençale

Bok Choy, Water Chestnut, Baby Corn, Peppers and Onions

Braised Cabbage with Apples

Entrees

Poultry

Chicken Parmesan

Chicken Breast with Mushroom Brandy Sauce, Spanish Sauce, or Hunter Sauce

Roasted Stuffed Chicken with Rice and Peppers or Spinach and Ricotta

BBQ ¼ Chicken Breast or Leg and Thigh

Cornish Hen with Wild Rice and Mushroom Sauce

Festive Turkey with Onion Sage Stuffing, Cranberry Sauce, and Gravy

Butter Chicken with Naan

Duck Confit, Natural Jus

Pork

Pork Schnitzel with Spanish Sauce

Pork Tenderloin with Peppers, Onions, and Mushrooms

Roast Pork Loin, Baked Apples, Braised Cabbage, and Brandy Sauce

Baked Ham with Pineapple Sauce

BBQ Pork Spare Ribs



Beef

Grilled Beef Tenderloin with Red Wine Jus
Roast Strip Loin or Prime Rib of Beef with Madeira Sauce
Grilled New York Sirloin with Mushroom Sauce
Roast Strip Loin & Grilled Chicken Combo with Mushroom Sauce
Beef, Vegetable, and Potato Stew
Grilled Veal Chop with Peppercorn Sauce
Veal Cutlet with Forestiere Sauce or Spanish Sauce

Lamb

Leg of Lamb with Red Wine Jus
Roast Rack of Lamb with Pommery Mustard and Rosemary
Braised Lamb Shanks

Fish and Seafood

Grilled Halibut Fillet with Lemon Beurre Blanc
Breaded Sole Fillet with Lemon and Tartare Sauce
Pan Seared Salmon with White Wine Pepper Sauce
Rainbow Trout with Caper Butter Sauce
Red Snapper Fillet with Tomatoes and Olives
Teriyaki Haddock with Cherry Tomato and Asparagus
Shrimp and Scallops with Rosé Sauce
Half Stuffed Lobster Provençale
Shrimp with Garlic Butter
Mussels and Clams



Stir Fry

Asian Chicken, Pork, or Beef with Vegetables

Rice, Lo-Mein Noodles, or Egg Noodles

Vegetarian

Eggplant Parmesan

Stuffed Peppers, Rice, Spinach, and Tomato

Vegetable Stir Fry with Egg Noodles

Chick Pea and Mixed Bean Chili

Vegetable Lasagna

Grilled Portobello Mushroom with Zucchini, Peppers, and Onions

Quinoa Cabbage Rolls

Dessert Selection

Assorted European Pastry Platters

Fresh Fruit Platters: Cantaloupe, Honeydew, Watermelon, Pineapple & Grapes

Ten Inch Cakes: Red Velvet, Black Forest, Carmel Crunch, Strawberry Shortcake,

Tiramisu, Carrot Cake, Chocolate Mousse, Chocolate Fudge, Pumpkin Pie,

Lemon Meringue Pie, Key Lime Pie, and Lemon Coconut Pie

Baked Cheese Cakes with Strawberry or Blueberry Sauce

Apple Custard Tart

Various Fruit Flans

Crème Brûlée with Fresh Berries

Traditional Rice Pudding

Spiced Apple Walnut Bread Pudding