



2021 Catering Menu Options and Suggestions

Lots of options! We custom menus and do all styles from Asian, French, South American, Southwestern & more. **We always love a good theme too...** Elegant Cocktail parties / Private dinners / Private chef services
Clam Bakes / Mardi Gras / Pig Roasts / Southern BBQ / Italian Feasts / Lobster Bakes

SALADS

Baby Kale, Baby Heirloom Tomatoes, Cranberries, Goat Cheese, and Lemon Thyme Vinaigrette

Steak House Spinach Salad – Baby Spinach, Maple Cut Roasted Bacon, Sliced Portobello Mushroom, Grape Tomatoes, topped with Goat Cheese Crumble and a Warm Dijon Vinaigrette

Rocket Salad – Baby Arugula, Chopped Pears, Walnuts, Shaved Reggiano Parmigiano, Golden Raisin, Lemon Herb Dressing

Tomato, Cucumber and Chickpea Salad with Red Wine and Herb Dressing

Classic Caesar Salad – Baby Romaine, Roasted Red Peppers, house made Herb Croutons, Parmigiano Dressing

Quinoa & Kale Salad, Roasted Sweet Potato, Cranberries, Goat Cheese Pickled Red Onion, Champagne Honey Vinaigrette

Local Greens Salad - Blend of Local Greens, Grape Tomatoes, Radish, Carrots, Cucumber, and Chopped Red Onion- Balsamic Vinegrette

Greek Salad – Romaine and Spinach mix topped with Stuffed Grape Leaves, Marinated Tomatoes, Cucumbers, Feta, Pickled Red Onions and Herb Greek Dressing

Strawberry Arugula Salad with Feta

Zucchini Panzanella Salad over a bed of Mixed Greens



GRAZING PLATTERS

Caprese Salad - Fresh house made Mozzarella, Seasoned Tomatoes, Roasted Red Peppers, Fresh Basil, topped with a Fig Balsamic Glaze

Roasted Seasonal Vegetables, tossed in Balsamic, Olive Oil and topped with Pine Nuts

Local Crudité – Assorted Fresh and Local Vegetables served with both a Green Goddess and Hummus Dip

Grazing Meat and Cheese Platters – Assorted Meats and Local Cheeses served with Imported Nuts, Honey, Crackers

Classic Antipasto – Roasted Citrus Olives, house made Dried Sausage imported Italian Cheeses, Grilled Artichoke Hearts, Marinated Mushrooms, Fire Roasted Red Peppers

Assorted Skewer Table or Platter 1) Caprese skewer (Handmade bocconcini, cherry tomato topped with basil oil and balsamic glaze, 2) Greek Skewer (Marinated feta, cucumber, Kalamata olive and cherry tomato topped with a Greek dressing, 3) Spaniard Skewer (Manchego cheese, Chorizo sausage and Spanish pimento olive topped with olive oil)

Shrimp Cocktail- House Mignonette, Cocktail Sauce and Horseradish cream sauce (Additional charge)

Seafood Tower – Clams, Oysters, Shrimp, Cold lobster, Crab Claws, Crab Salad, House Cocktail Sauce, Mignonette, Horseradish Cream Sauce, Chipotle Aioli (Additional charge)

Specialty Spreads – Lemon Garlic Hummus, Liver Pate, Salmon Mousse, Eggplant Spread, house made Cheese Spread, and Olive Spread served with Toast Points, Pita Bread and Assorted Crackers

Salmon Displays – Poached and or Smoked Norwegian Salmon garnished with Cucumbers, Pickled Red Onions, Capers and a Cucumber Dill sauce

Sushi Bars- Assorted Sushi Display (additional cost)





ENTREES

Brick Brined Chicken - Brined bone in or bone out chicken, grilled with garden herbs, on a bed of corn relish, and topped with pickled onions

Grilled Chicken Piccata – Wine and lemon marinated chicken breast, grilled then topped with a lemon, parsley and wine sauce

Chicken Marsala – Seared chicken breasts slow cooked in a mushroom, pancetta and marsala wine sauce

Chicken Rollatini – Chicken breast stuffed with prosciutto, fresh mozzarella and roasted red pepper

Roasted Chicken Scarpiello – Roasted boneless chicken thighs, with sausage, potatoes and vinegar peppers

Roasted Thyme Pork Loin- Slow roasted pork loin with fennel and thyme topped with natural juices

Pulled Pork – Slow roasted pork butt served with house made BBQ sauce

Maple Glazed Pork Loin – Pork tenderloins, roasted and topped with a maple glaze reduction

Chimichurri Marinated Skirt Steak – Marinated for 24 hours, grilled to perfection and topped with chimichurri sauce

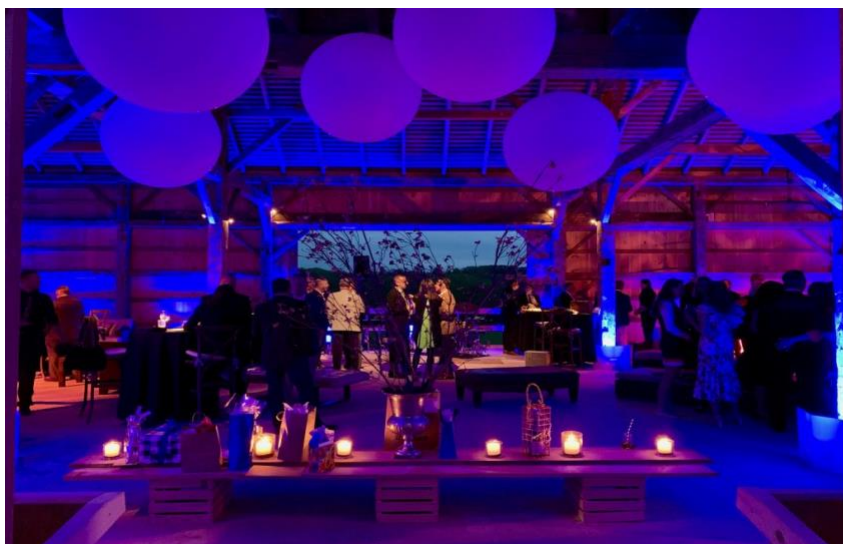
Citrus Soy Marinated Skirt, Flank, or Hangar- 24 hour marinated in citrus, soy, and ginger

Smoked Brisket - sliced and served with choice of sauces

Roasted Cauliflower Steaks- marinated roasted cauliflower steaks, celery leaves and hearts, seared mushrooms, toasted sunflower seeds, chive oil, brown butter caper sauce

Salmon- Poached or Roasted and topped with chimichurri, wasabi honey butter, balsamic glaze or dijon herb crusted

Swordfish Steaks with a Pineapple Salsa / Sea Bass Putanesca wrapped Prosciutto / Shrimp Francese / Shrimp Soba Noodles





Tofu- Teriyaki or Lemon Herb Marinated Tofu Steak

Beef Bourguignon served over Cheesy Soft Polenta

Slow Cooked Prime Rib Roast Mustard Red Wine
Marinade

Pan Seared Filet Mignon with a Red Wine and Butter
Glaze

Grilled Lamb Chops topped with a Gremolata

Roasted Leg of Lamb with Rosemary and Garlic natural
juices

Veal, Prosciutto, Gruyere Cheese, Sage and Marsala
Wine Sauce

Stuffed Veal Roast Light White Wine and Herb Sauce

Grilled Tuna topped with a Wasabi and Ginger Dressing

ADDITIONAL SIDES

Island Rice Salad

Tuscan Bean Salad

Tortellini Pesto

Twice Baked Potatoes

Fennel and Baby Carrots

Wilted Leeks

Moroccan Cous Cous

Leek Tarts

Green Bean Nicoise

Broccoli Rabe with Garlic and Oil

Potato Pancake

STARCH

Wasabi mashed potatoes

Horseradish smashed potatoes

Garlic whipped potatoes

Garlic Parmesan potato wedges

Manchego polenta cake

Roasted Dijon fingerling potatoes

Israel couscous with cranberry and
feta

Wild rice pilaf

Cous Cous and cucumber salad

Roasted vegetable & farfalle salad

VEGETABLES

Summer stir fry vegetables

Roasted baby carrots w/ citrus
yogurt, carrot top pesto, and
sesame

Roasted baby vegetables

Blistered Shishido pepper medley

Pomegranate Brussel sprouts

Braised kale

Wilted spinach with garlic

Grilled local vegetable platter

Spring Pea and Potato Salad

PASTA

Penne a la Vodka

Baked Ziti

Tortellini Carbonara

Five Cheese Smokey Mac and
Cheese

Farfalle w/ Arugula Pesto, Sundried
Tomatoes and Pine Nuts topped
with Ricotta Salata

Primavera

