



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 / Holidays, Birthdays and Special Occasions

Contact us to fulfill your full catered experience and customized pricing for events.
Gluten Free Dishes to Order

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 Vinaigrette

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

Local Crudit  – 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

Mediterranean Antipasto - Stuffed Grape Leaves, Feta Cheese, White Bean and Mint Hummus, Pepperoncini, Marinated Olives, Baba Ghanoush and Grilled Pita Breads

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)

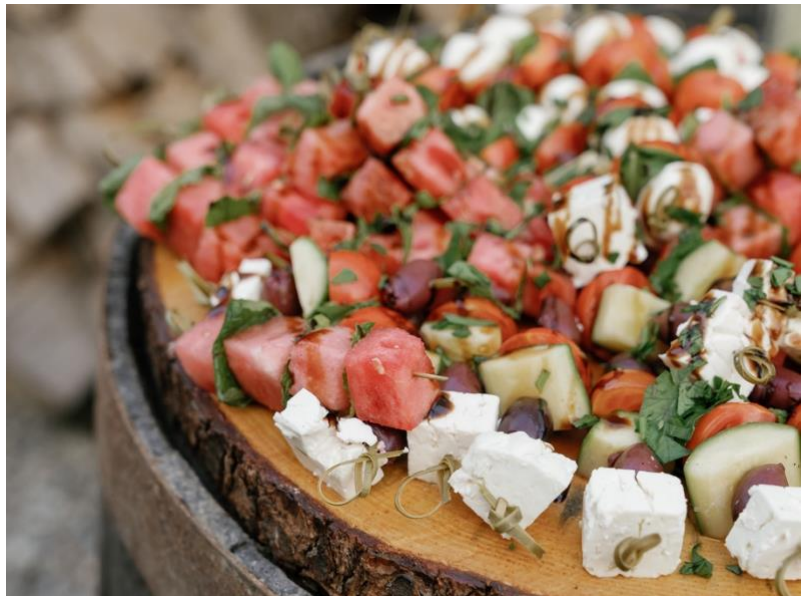
Shrimp Cocktail- House Mignonette, Cocktail Sauce and Horseradish cream sauce (\$5 add on charge per person)

Seafood Tower – Clams, Oysters, Shrimp, Cold lobster, Crab Claws, Crab Salad, House Cocktail Sauce, Mignonette, Horseradish Cream Sauce, Chipotle Aioli (\$10 add on charge per person)

Specialty Spreads – Lemon Garlic Hummus, Liver Pate, Salmon Mousse, Eggplant Spread, house made Cheese Spread, and Olive Spread served with Toast Points and Assorted Crackers. Choose Three: Add Guacamole, Tzatziki, White Bean and Mint Hummus

Salmon Displays – Poached and or Smoked Norwegian Salmon garnished with Cucumbers, Pickled Red Onions, Capers and a Cucumber Dill Sauce. (\$5 add on charge per person)

Sushi Bars- Assorted Sushi Display (\$10 add on charge per person)





POULTRY

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

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

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

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

Slow Roasted Lemon Thyme Boneless Chicken Thighs, White Wine Garlic Sauce

Chicken Parmesan Casserole - Chicken Cutlets with Marinara, Mozzarella Cheese and Fresh Ricotta

Buttermilk Pickle Brined Fried Chicken - Bone in Parts or Boneless Chicken Thighs - Fried Southern Style in Cast Iron (\$3 add on charge per person)

Roasted Stuffed Turkey Breast, Sliced and Served in Traditional or Mushroom Gravy

Seared Duck Breast with choice of Orange Hot Honey Glaze, or Balsamic Maple Reduction

PORK

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

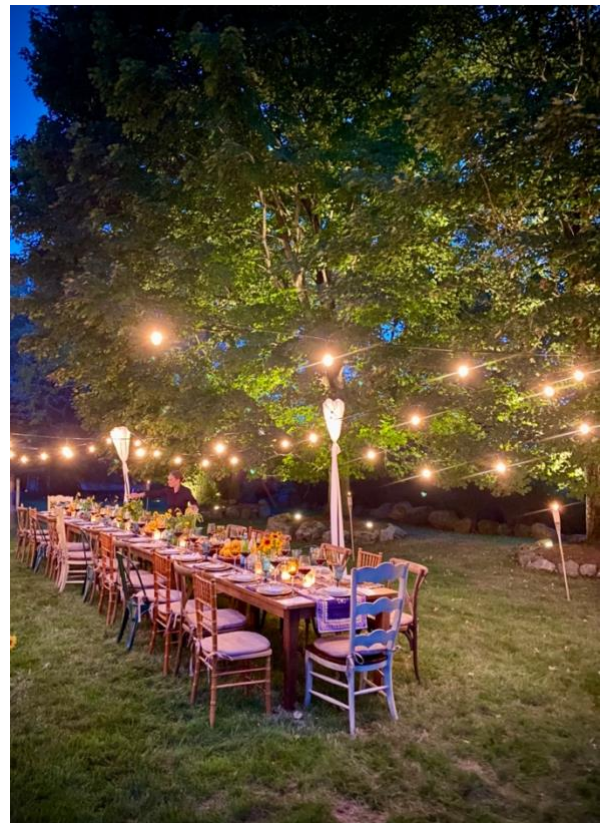
Pulled Pork
Slow roasted pork butt served with house made BBQ sauce

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

Classic Sausage and Peppers
Sweet Italian Sausage roasted with Peppers, Onion and Garlic

Stuffed Porchetta
Pork Loin stuffed with Parsley, Prosciutto and Pecorino, sliced and topped with Natural Juice and White Wine Reduction (\$3 add on charge per person)

Kielbasa and Potatoes
Locally made Kielbasa roasted with Baby Potatoes and Herbs





BEEF

Chimichurri Marinated Skirt Steak
Marinated for 24 hours & 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
(\$10 add on charge per person)

Beef Bourguignon served over Cheesy Soft Polenta

Slow Cooked Prime Rib Roast Mustard Red Wine Marinade
(\$5 add on charge per person)

Pan Seared Filet Mignon with a Red Wine and Butter Glaze
(\$10 add on charge per person)

Braised Short Ribs - Boneless Short Ribs braised 24 hours
in our secret Braising Liquid

Grilled Beef Skewer - Marinated Beef, Peppers, Pearl Onions
grilled and topped with Rosemary and Natural Juices
(\$8 add on charge per person, 10 persons minimum)



VEAL OR LAMB

Grilled Lamb Chops topped with a Gremolata
(\$10 add on charge per person)

Roasted Leg of Lamb with Rosemary and Garlic natural juices

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

Stuffed Veal Roast Light White Wine and Herb Sauce

Veal Piccata - Classic with Lemon, White Wine, Parsley and Capers

Veal Parmesan

Lamb Stew

Shepard's Pie





SEAFOOD

Salmon Poached or Roasted or Pan Seared
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

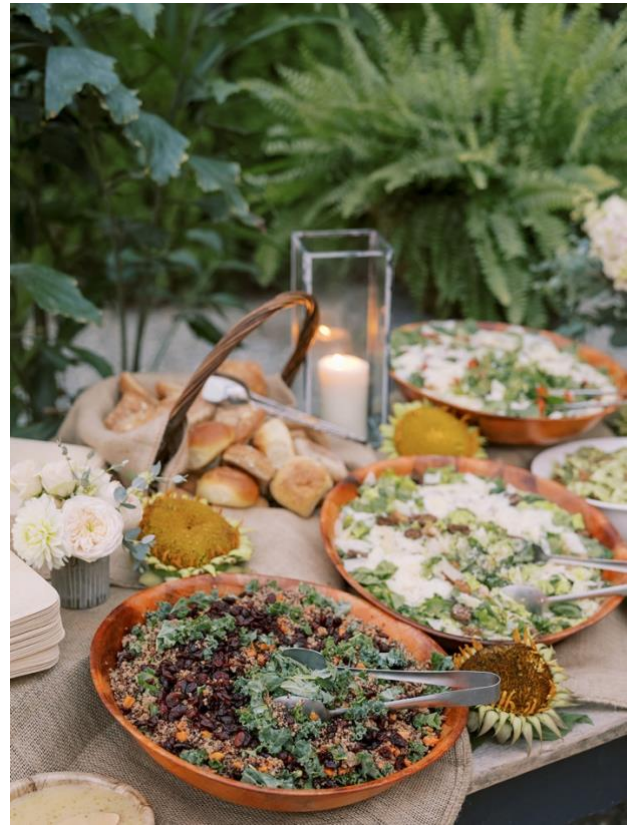
Grilled Tuna topped with a Wasabi and Ginger Dressing

Pan Seared Cod Fish
choice of White Wine, Cherry Tomato Sauce or Pesto

Tilapia Francese - White Wine Lemon Reduction

Seafood Bouillabaisse
Classic French Seafood Stew with Garlic Butter Toast Points
(\$5 add on charge per person)

Mussels in either a White Wine, Fennel Saffron Broth,
Tomato Basil Sauce or Fra Diavolo



VEGETARIAN/VEGAN

Roasted Cauliflower Steaks
Marinated with celery leaves and hearts, seared mushrooms,
toasted sunflower seeds, chive oil, brown butter caper sauce

Tofu- Teriyaki or Lemon Herb Marinated Tofu Steak

Classic Chicken Waffles
Fried Cauliflower on top Mini Waffle with Maple Glaze

Vegan BBQ Meatloaf

Pasta Bolognese with Gluten Free Pasta

Vegan Swedish Meatballs - Entree or as an Appetizer

ASK ABOUT OUR CUSTOMIZABLE VEGAN MENUS





STARCH

Horseradish smashed potatoes
Garlic whipped potatoes
Garlic Parmesan potato wedges
Roasted Dijon fingerling potatoes
Israel couscous with cranberry and feta
Wild rice pilaf
Cous Cous and cucumber salad
Roasted vegetable & farfalle salad
Brown Rice with Caramelized Shallots, Spinach
Rosemary and Thyme New Potatoes
Paprika Roasted Sweet Potato Wedges
Island Rice Salad
Twice Baked Potatoes
Moroccan Cous Cous
Potato Pancakes

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
Tortellini Pesto

VEGETABLES

Summer stir fry vegetables
Roasted baby carrots w/ citrus yogurt,
carrot top pesto, and sesame
Fennel and Baby Carrots
Roasted seasonal vegetables
Blistered Shishido pepper medley
Pomegranate Brussel sprouts
Braised kale
Wilted spinach with garlic
Grilled local vegetable platter
Spring Pea and Potato Salad
Sautéed Green Beans with soy and ginger
Roasted Balsamic Asparagus
Roasted Root Veggies with Herbs
Mashed Cauliflower
Roasted Carrots with hot honey and turmeric
Tuscan Bean Salad
Wilted Leeks
Green Bean Nicoise
Broccoli Rabe with Garlic and Oil

