

CULINART GROUP
CATERING
COLLECTION

COLD HORS D'OEUVRE

please select a combination of eight hot and cold hors d'oeuvre

Thai-style Yellowfin Tuna 'Seviche' Cones

Marinated Ahi Tuna, Shallots, Water Chestnuts, Basil,
Wasabi Caviar Tobika, Micro Basil, Savory Mini Cones

Five-spiced Tuna Skewer

Mango Salsa

Smoked Salmon "Reuben"

Black Pepper Smoked Salmon, Cream Cheese, Marble Rye

Smoked Salmon Tartare on Pumpernickel Toast

Chilled Smoked Norwegian Salmon, Lemon Juice,
Sea Salt and Pepper

Dilled Shrimp on Crisp English Cucumber

Poached Jumbo Shrimp, Fresh Dill Spread

Classic Shrimp Cocktail

Gulf Shrimp, Horseradish Dipping Sauce

Grilled Lemon Dijon Shrimp Skewer

Wrapped in a Fresh Snow Pea

Toasted Coconut Shrimp Skewer

Caribbean Marinade, Mango Chutney, Toasted Coconut

Pan Seared Day Boat Sea Scallops on a Coconut Wonton

Lime Aioli, Lemon Zest

Miniature New England Lobster Roll

Citrus Aioli

Lime Rock Lobster Medallion

Sweet Tender Lobster Tail, Crispy Wonton, Mango Salsa

Beef Wellington

Tenderloin of Beef, Foie Gras, Croustade, Micro Arugula

Pepper-cruste d Steak

Brioche Toast Point

Peppercorn Mélange-cruste d Beef Tenderloin

Shallot Confit

Duck Confit Papadum

Tender Duck, Rhubarb Ginger Marmalade, Papadum Crisp

Roasted Duck Crostini

Caramelized Pear, Herb Crostini, Sweet Potato Frizzles

Chinese Chicken Salad in a Crisp Wonton Cup

Garden Vegetables, Mandarin Orange Dressing

Mini 'BLT'

Miniature Tomato, Bacon Jam, Lettuce, Pretzel Bun

Fresh Figs Wrapped in Prosciutto Di Parma

Mascarpone Cheese, Fresh Mint

California Rolls

Sushi Rice, Crab Surimi, Avocado, Nori Wrapper, Wasabi

Baby Red Bliss Potatoes with Fresh Sturgeon Caviar

Crème Fraîche

Goat Cheese and Red Onion Marmalade Tart

Creamy Herb Goat Cheese, Savory Red Onion Marmalade

Wild Mushroom Bruschetta

Herb Goat Cheese, Croustade, Micro Arugula

Fresh Tomato and Mozzarella Bruschetta

Tomato, Mozzarella, Petite Basil, Flavored Herb Croustade

Tomato Mozzarella Salad Skewers

Fresh Mozzarella, Cherry Tomato, Basil, Balsamic Glaze

Southwestern Savory Cups

Black Bean, Red Pepper, Avocado, Fresh Cilantro,
Crisp Shell

Roquefort and Pistachio Grapes

Red Table Grapes, Creamy Roquefort, Slivered Pistachios

Strawberries Stuffed with Ripe Brie

Fresh Strawberries, Imported Creamy Brie

Chilled Asparagus Soup with Crème Fraiche Swirl

Served in a Demitasse Cup

Andalusian Gazpacho

Fresh Vegetables, Extra Virgin Olive Oil, Lemon Juice,
Served Chilled in a Demitasse Cup



HOT HORS D'OEUVRE

please select a combination of eight hot and cold hors d'oeuvre

Lobster and Asparagus Quesadilla

Maine Lobster, Crisp Asparagus, Cilantro Sour Cream

Fennel Dusted Ahi Tuna Kebabs

Roasted Tomato, Hummus, Dipping Sauce

Mini Fish Taco

Lime-Cilantro Poached White Fish, Shredded Lettuce, Cilantro Crema, Tomato, Confetti Peppers, Micro Cilantro

Maryland Crab Balls

Sweet Jumbo Lump Crab Meat, Old Bay Seasoning, Pickled Ginger Tartar Dipping Sauce

Grilled Cilantro-Lime Jumbo Shrimp

Lime Juice, Cilantro, Sweet Chili Dip or Citrus-Herb Relish

Coconut Shrimp

Sweet Shredded Coconut, Mojito Dipping Sauce

Pan Seared Scallop on a Coconut Crisp

Toasted Coconut Wonton, Lime Aioli

Smoked Salmon Potato Pancake

Horseradish Apple Sauce

New England Cod Cakes

Parsley Aioli

Grilled Korean BBQ Beef Skewers

Tenderloin of Beef, Korean Spices, Ground Peanuts

Chimichurri Beef on Plantain Chip

Basil and Parsley Marinade, Crisp Plantain Chip

Beef Kofta Kabob

Ground Beef, Sweet Onions, Parsley Dipping Sauce

Vegetable & Beef Samosa

East Indian Spices, Flaky Pastry, Cucumber Raita

Miniature Beef Brochette

Tender Cubes of Beef, Skewered with Fresh Bell Peppers

Skewered Thai-style Steak

Sirloin of Beef, Lime, Mint, Jalapeño Marinade

Beef Short Rib Slider

Dijon Horseradish Cream

Cuban Style Frank in a Blanket

Beef Frank, Swiss Cheese, Ham, Dill Pickles, Spicy Brown Mustard

Duck Flat Bread Pizza

Duck Confit, Sweet Chipotle Pomodoro, Asiago Cheese, Micro Basil

Peking Duck Rolls

Scallion Slivers, Hoisin Sauce, Mandarin Pancakes

Lamb Gyro Skewer

Feta Cheese, Red Pepper, Grilled Pita, Tzatziki Sauce

Lollipop Lamb Chops

Rosemary and Garlic Crust, Tangy Mint Jelly

Veal Sausisse en Croute

Savory Veal Sausage, Golden Brown Pastry, Pommery Mustard

Chicken Rockefeller

Wilted Spinach, Gruyere, Crisp Phyllo Cup

Buffalo Chicken Croquette

Crispy Panko Crust, Blue Cheese Dipping Sauce

Tandoori Chicken with Cucumber Raita

Fresh Herb Dipping Sauce

Saffron Chicken Skewer

Saffron-marinated Chicken Breast, Sweet Tomato Jam

Mojito Lime Chicken Skewer

Tequila-Lime Marinade

Sesame Chicken

Sesame Seed and Panko Crust, Sweet Thai Chili Glaze, Served over Salted Peanuts

Chicken Satay

Ginger and Soy Marinade, Thai Peanut Dipping Sauce



Pastrami Croquettes

Pickled Shallots

Franks in a Blanket

Flaky Pastry, Spicy Brown Mustard

Andouille Sausage en Croute

Cajun-spiced Pork Sausage, Golden Brown Pastry

Grilled Croque Monsieur

Thinly Sliced Ham, Gruyere Cheese, Dijon Butter,
Toasted Bread

Asiago Cheese-infused Polenta

Wild Mushroom Sauté

Risotto Cake with Prosciutto and Asiago

Arborio Rice, Aged Asiago Cheese, Fresh Herbs

Vegetable Spring Rolls

Curry-scented Vegetables, Ginger Dipping Sauce

Potato and Goat Cheese Wontons

Creamy Potato, Artisanal Goat Cheese,
Flaky Wonton Pouch

Vegetable-stuffed Mushroom Caps

Crimini Mushrooms, Garden Vegetable,
Fresh Herb Stuffing

Miniature Potato Pancakes

Apple Chutney

Spinach Phyllo Triangles

Herb and Garlic Wilted Spinach, Golden Phyllo Dough

Manchego and Poblano Quesadilla Triangles

Avocado Crema

Fresh Garden Vegetable Quesadilla Triangles

Pepperjack Cheese

Wild Mushroom Risotto Cake

Arborio Rice, Wild Mushrooms, Parmesan Cheese,
Fresh Herbs

Asiago Cheese and Risotto Lollipops

Tomato Jam

Butternut Squash Shooter

Served Warm in a Demitasse



SIPS & BITES or MINI MEALS

served butler style, please select a combination of two sips and bites or mini meals

Soup and Sandwich

Mini French Onion Grilled Cheese
Served with Creamy Tomato Soup in Tea Cups

Chicago Hot Dog

Miniature Beef Hot Dog on a Poppy Seed Brioche Roll, Jalapeño, Tomato, Deli Mustard
Served with Blue Moon Ale

Smashed Burger

100% Black Angus Beef on a Potato Roll, Dill Pickle, Ketchup, Lettuce and Tomato
Served with Blue Point Beer

Cubano Slider

Roasted Pork and Smoked Ham with Swiss Cheese, Pickle, Mustard, Sourdough Roll
Served with Lime Mojito

Coriander Dusted Ahi Tuna Kebobs

Served with Chilled Saki Shooter

Cilantro-Lime Marinated Shrimp Skewer

Served with Patron Silver

Mini Fish Tacos

Topped with Cilantro Crema
Served with a Margarita in Mini Patron Bottle

Grilled Tuna Burger

Topped with Asian Ponzu Slaw, Spicy Mayo on a Sesame Bun
Served with Hot Saki

Grilled Veggie Burger

Topped with Sautéed Onions and Mushrooms
Served with a Shot of Ice Cold Seasonal Ale Beer

Chicken Margarita Shooters

Eat the Chicken, Shoot the Margarita

Spicy Kebab Size Chicken Sautéed in Latin Spices, Skewered and Served on a Chilled Margarita



MINI MEALS

served butler style, please select a combination of two sips and bites or mini meals

Seafood or Chicken Paella

Spicy Roasted Vegetable Saffron Rice, Tender Chicken Thigh Meat or Gulf Shrimp
Served in Mini Cast Iron Pans

Classic Mac and Cheese

Jalapeno Corn Biscuit and Pulled Pork

Classic Chicken Pot Pie

Medley of Vegetables, Tender Chicken, Veloute Sauce, Flaky Puff Pastry

Baked Lasagna Bolognese

Classic Beef Preparation, Asiago Cheese, Ricotta Cheese, Pomodoro Sauce
(vegetarian alternative available)

Korean Braised Pork Belly

Pickled Red Onion, Sliced Cucumber, Steamed Lilly Bun



STATIONARY DISPLAYS

please select one

Bruschetta Table

please select three

Cannellini Bean Bruschetta
Roasted Garlic, Sun-dried Tomato, Fresh Basil, Extra Virgin Olive Oil

Fior di Latte Mozzarella Bruschetta
Heirloom Tomato, Fresh Basil, Extra Virgin Olive Oil

Roasted Eggplant Bruschetta
Fennel, Capers, Oven Roasted Tomato, Herbs De Provence

Kalamata Olive Bruschetta
Confit of Garlic, Capers, Piquillo Peppers, Extra Virgin Olive Oil

Accompanied by Assorted Flat Breads, Baguettes, and Ficelle

Artisanal Cheese and Fruit Display

Queso Manchego, Aged Three Months Sheep's Milk from the La Mancha Region of Spain

Roquefort Blue Cheese, Aged Three Months, A Velvety White Paste with Blue-Green Marbling

Parmigiano-Reggiano, Italian Cow's Milk Hard Cheese, Nutty and Slightly Crunchy

Grass Fed Cheddar Cheese, Aged Two Years, Moist and Creamy, Subtle yet Sharp

Accompanied by Dried Fruit, Candied Pecans and Almond Fig Paste
Paired with our Seasonal Fresh Fruit and Berry Display, Crostini, Water Crackers and French Baguettes

Mediterranean Table

Imported Cured Meats:

Sopressata, Prosciutto Di Parma and Hot Capicola

Fresh Mozzarella and Tomato Salad

Garbanzo Bean, Cucumber, Roasted Zucchini and Tomato Salad

Farro Salad, Orange and Mint, Citrus Dressing

Orzo Salad with Peperoncini Pepper, Roasted Tomato, Black Olives and Feta Cheese

Roasted Baby Bell Pepper Medley

Red Pepper Hummus

Green Olive and Caper Tapenade

Crostini and French Baguettes



COCKTAIL STATIONS

please select one

Handcrafted Pasta Station

please select two

Cheese Ravioli

Roasted Apple and Sage Cream Sauce, Micro Basil

Rigatoni Bolognese

Delicate Meat Ragù, Heavy Cream, Ricotta Salata, Petite Parsley

Farfalle Giardiniera

Seasonal Garden Vegetable, Herb Flavored Broth, Tofu Croutons

Wild Mushroom Ravioli

Port Wine Demi, Shaved Goat Cheese, Micro Arugula

Penne Salmon Arrabbiata

Flaked North Atlantic Salmon, Fresh Tomato, Sweet Onion, Roasted Garlic, Chile Flakes

Blackened Chicken Cheese Tortellini

Pesto Cream Sauce, Roasted Peppers and Toasted Pine Nuts

Penne ala Vodka

Reduction of Heavy Cream, Parmesan Cheese, Pomodoro Sauce, Fresh Herbs

Accompanied by Sun-dried Tomatoes, Ricotta Cheese, Pecorino Romano, Extra Virgin Olive Oil, Semolina Bread

Carving Board

please select two hand-carved selections

Black Tellicherry Peppercorn-Rubbed Shell of Beef

Whole Grain Mustard and Horseradish Cream

Asian Marinated Skirt Steak

Plum Ginger Sauce

Sirloin of Beef

Toasted Shallots, Grain Mustard Cream

Sage-Infused Breast of Turkey

Pear-Cranberry Chutney, Herb Mayonnaise

Char-grilled Mojo Marinated Flank Steak

Traditional Cuban-style Preparation, Cilantro, Garlic, Chile, Lime

Slow-cooked Corned Beef Brisket

Select Mustards

Lacquered Loin of Pork

Hoisin Sesame Sauce, Chinese Mustard

Accompanied by Cocktail Breads



Asian Delights

Bangin' Shrimp

Sweet Chili, Raw Asian Cabbage

Mongolian Beef

Wok Seared, Sweet Soy, Ginger and Garlic, House Crafted BBQ Sauce

Served with Assorted Shumai in Authentic Bamboo Steamers, Soy and Plum Dipping Sauces

Accompanied by Steamed White Rice and Fortune Cookies

Southwestern Fajitas

on sizzling cast iron pans

Chile-rubbed Chicken and Marinated Steak

Multi-colored Bell Peppers, Onions and Cilantro, Plain and Flavored Four Tortillas

Accompanied by Black Bean & Roasted Corn Salad, Tortilla Chips,
Roasted Tomatillo Salsa, Guacamole and Sour Cream

Delancey Street

Citrus Apricot Glazed Fried Beef Salami and Hot Dogs

Miniature Potato Pancakes or Knishes

Accompanied by Caramelized Onions, Sauerkraut and Cole Slaw, Spicy Mustard, Deli Mustard,
Coney Island Dr. Brown Soda

Meatball Bar

please select two

Turkey Meatballs with Stuffing

Beef Fiesta Meatballs with Jalapeño

Veal Asian Ginger Meatballs

Classic Italian Bocce Ball

with interesting toppings, to include:

Cranberry, Nut Chutney, Pommery Mustard, Turkey Gravy, Apple Cinnamon Chutney, Guacamole, Corn & Bean Salsa,
Tomato Salsa, Sour Cream, Wasabi Cream, Spicy Mayo, Ponzu Sauce, Teriyaki Sauce,
Ricotta Cheese, Pomodoro Sauce, Basil Pesto, Spicy Cherry Pepper Olive Oil

Tuscan Risotto Table

Imported Arborio Rice Cooked to Order with Flavored Broths

Finished with Creamery Butter and Freshly Grated Parmesan

please select two

Medley of Wild Mushrooms | Venetian Seafood | Roasted Seasonal Vegetables

Sun-dried Tomato & Basil | Butternut Squash & Leek | Spicy Sausage & Peppers

Served with Grilled Focaccia Crisps



Slider Station

please select two freshly prepared burgers, grilled to order served on soft brioche rolls

Black Angus Hand-packed Miniature Beef Burger

Sun-dried Tomato Miniature Turkey Burger

Miniature Vegetarian Burger

Accompanied by Sliced Avocado, Salsa, Flavored Ketchups, Caramelized Onions, Wild Mushrooms, Applewood Smoked Bacon, Vermont Cheddar, Lettuce, Sliced Roma Tomatoes, and Pickles
Shoestring Onions

Paella Pans

please select two

Seafood Mediterranean

Baby Clams, Gulf Shrimp, Day Boat Scallops, Baby Mussels

Chicken and Chorizo Sausage

Sweet Onions, Garlic, Red Peppers

Vegetable

Sweet Onions, Celery, Red Peppers, Broccolini

Accompanied by Crisp Fried Plantains and Assorted Sauces

Taste of Thai

Paad Thai Noodles Cooked to Order with Spicy Shrimp, Peanut Sauce and 'Gai Yang' Chili Sauce

Thai Chicken with Lemongrass, Basil and Garlic

Accompanied by Vegetable Spring Rolls and Dipping Sauce and Fortune Cookies

Persian Kebab Grill

Authentic Marinated Steak Kebabs, Chopped Beef Kebabs and Chicken Thigh Kebabs
grilled to order, Served with Torshi, Sabzi, Persian Pickles, Olives and Lavash

Long Island Duck Station

please select one

French Country Duck Sautéed in Madeira Wine with Exotic Mushrooms and Asparagus
Served in a Puffed Pastry Shell

Wild Berry Duck Sautéed with Fresh Berries, in a Brandy Berry Glaze in Caramelized Shell
Served over Wild Rice

Asian Cuban Duck with Papaya, Mango Chipotle, Teriyaki and Sesame Seeds
Served with Jicama and Yuka Slaw

Sliced Peking Duck Rolled-to Order in Traditional Moo Shu Pancakes
Served with Hoisin Sauce and Scallion Flowers

Accompanied by Cold Sesame Noodles



Memphis Grill

Memphis Style Pork Ribs
Pulled BBQ Chicken, Mac n' Cheese
Jalapeno Corn Bread and Cole Slaw
Assorted BBQ Sauces

Nuevo Latino

Chicken Empanadas with Salsa Cruda
Cubano Style Ropa Vieja
Accompanied by
Banana Lentil Rice, Black Bean and Corn Salsa, Jicama Salad, Pico de Gallo,
Guacamole, Hot Arroz Con Gandules, Crisp Plantain Chips

Taste of New England

Beer Battered Filet of Cod and Homemade Potato Chips
Served with Orange Tartar Sauce and New England Cole Slaw
Accompanied by Roasted Cornbread
please select one
New England Clam Chowder
Crab Cake Sliders with Spicy Remoulade
Clam Strips with Tartar Sauce

Foodfinis

presented in mini martini glasses

Braised Short Ribs of Beef, Slow Cooked, Rich Demi Glace, Garlic Whipped Potatoes, Horseradish Crème, Crispy Onions Strings
BBQ Pulled Chicken, Slow Cooked, Chipotle BBQ Glaze, Sweet Potato Puree, Mini Marshmallows

Korean Fried Chicken and Waffles Station

Crispy Korean Style Chicken
Served over a Scallion and Sweet Potato Waffle, Topped with Asian Slaw

Asian Fish Station

Black and White Sesame Crusted Salmon
Miso Cod garnished with Ponzu Asian Slaw
Accompanied by Purple Sticky Rice, Wakami, Cold Sesame Noodles

Indian Station

Thai Curry Chicken
Beef Tikka Masala
Accompanied by Basmati Rice, Chick Pea Curry, Vegetable Samosa, Lentil Daal, Chutney and Naan Bread



CATERING COLLECTION

COCKTAIL ENHANCEMENTS

Additional cost

Shrimp Bar

A Magnificent Display of Chilled Jumbo Shrimp
Served with Cocktail Sauce, Horseradish and Lemon Wedges
market price

Raw Bar

A Magnificent Display of Chilled Jumbo Shrimp and Cocktail Crab Claws, Raw Oysters and Little Neck Clams
Served with Cocktail and Remoulade Sauces, Horseradish and Lemon Wedges
market price

Deluxe Raw Bar

A Magnificent Display of Chilled Jumbo Shrimp, Cocktail Crab Claws, Cracked Maine Lobster,
Raw Oysters and Little Neck Clams
Served with Cocktail, Remoulade and Mignonette Sauces, Horseradish and Lemon Wedges
market price

Hand-rolled Sushi and Sashimi by Mr. Shu

Hundreds of Freshly Made Sushi and Sashimi, to include, but not limited to:
Spicy Tuna, Inside Out Volcano, Crispy Salmon Skin, Eel Crunch, Shrimp, Lobster, and Yellowtail Jalepeno
Accompanied by Edamame and Kani Salad

Tuna and Salmon Bar

Hamachi Sashimi
with Pickled Jalapeno and Ponzu
Salmon Poke
with Pickled Vegetables
Sesame Crusted Seared Tuna
with Spicy Mayo and Orange Ginger Glaze
Fennel Crusted Seared Tuna
with Wasabi Mayo and Orange Ginger Glaze
Tuna Tartare with Lychee
Chippo Sashimi
Served in a Mini Martini or Champagne Glass
Accompanied by
Edamame, Kani Salad, Cold Peanut Salad and Asian Slaw
market price



FIRST COURSES

please select one

Burrata and Grilled Peach Salad

Imported Burrata Cheese, Petite Greens, Heirloom Tomatoes, Basil Infused Local Peaches, Extra Virgin Olive Oil, White Balsamic Splash, Fig Balsamic Drizzle, Flowering Herbs

Farm Stand Salad

Summer Ratatouille, Burrata, Heirloom Tomatoes, Micro Basil, EVOO, Fig and White Balsamic Dressing, Flowering Herbs

Watermelon and Feta Salad

Fresh Watermelon, Feta Mousse, Kalamata Olives, Heirloom Tomatoes, Mixed Greens, Vanilla Balsamic Vinaigrette

Summer Sweet Corn Salad

Red Farm Bulgur Wheat, Live Greens, Roasted Shallot Vinaigrette, Crispy Pancetta

Jansal Farm Salad

Fresh Chevre, Summer Berries, Petite Beets, Flowering Mint, Extra Virgin Olive Oil, Baby Frisee, Red Oak, Rocket, Lava Salt, Cracked Black Pepper

Asparagus and Quinoa Salad

Roasted Asparagus, Jansal Valley Red Quinoa, Sweet Local Greens, Blistered Tomatoes, Roasted Corn, Red Wine Tomato Vinaigrette

Jewel Salad

Assorted Petite Greens, Blood Orange, Pink Grapefruit, Pickle Cipollini Onions, Pomegranate Seeds, Blood Orange and Kumquat Vinaigrette, Candied Beet Sticks

Gotham Salad

Frisee and Red Oak with Sun-dried Tomatoes, Hearts of Palm, Toasted Pine Nuts and Sliced Portobello Mushrooms, Honey Balsamic Vinaigrette Dressing, Garnished with Mache

Reconstructed Caesar Salad

Crisp Green Hearts of Romaine, Parmesan Panna Cotta, Parmesan Crisp, Red Onion Jam, Caesar Dressing

Traditional Caesar Salad

Garlic Crisp, Freshly Grated Parmesan

Roasted Beet Salad

Dark Red Roasted Beets, Goat Cheese, Seasonal Lettuce, Sherry Shallot Vinaigrette, Tangle of Baby Greens

Gorgonzola Salad

Mixed Greens, Gorgonzola Cheese, Candied Walnuts, Shaved Pears, Sherry Vinaigrette

Boston Bibb Salad

Chopped Egg, Heirloom Tomatoes, Applewood Smoked Bacon, Maple Vinaigrette



Deconstructed Grilled Vegetable Salad

Crisp Baby Greens, Basil, Marinated Asparagus, Red and Yellow Jingle Bell Peppers, Portobello Mushroom, Port Wine Roasted Shallot Vinaigrette, Warm Garlic Crostini

Braised Mediterranean Beet and Eggplant Salad

Petite Baby Greens, Roasted Baby Purple Eggplant, Grilled Artichokes, Braised Golden Beets, Shaved Pecorino, Whipped Ricotta Cheese, Topped with a Shallot & Tarragon Vinaigrette, Fennel Pollen Crisp, Basil Oil

Mediterranean Chickpea Salad

Seasonal Lettuce, Garbanzo Beans, Feta Cheese, Tomatoes, Cucumber Timbale
Grape Leaves, Lemon Herb Vinaigrette, Zaatar Crisp

SEASONAL SALADS

Strawberry Salad

Organic Greens, California Strawberries, Caramelized Shallots, Crumbled Stilton,
Strawberry Balsamic Vinaigrette, Fresh Mint

Fall Harvest Salad with Tomato Tartin

Tangle of Mixed Greens, Roasted Butternut Squash, Grilled Apples, Roasted Fennel,
Dried Cranberries, Candied Pecans, Citrus Vinaigrette

Candy Apple Pecan Salad

Baby Sweet Greens, Granny Smith Apples, Fresh Driscoll Raspberries, Candied Pecans, Craisins,
Chilled Raspberry-Beet Vinaigrette



FIRST COURSE DUETS

Available at additional cost

Asian Summer Trio

Sweet Summer Greens, Local Corn, Wasabi Peanuts, Heirloom Tomato,
Wrapped in a Cucumber Ring, Drizzled with Carrot Ginger Vinaigrette

Paired with

Delicate Crab and Vegetable Summer Roll and Sesame Seared Tuna topped with Mango Salsa

Ahi Tuna Poke and Cucumber Noodle Salad

Ahi Tuna Poke, Sesame Oil, Scallion, Ponzu

Ribbons of English Cucumbers, Micro Greens, Sesame Seeds,
Citrus Vinaigrette, Mango Puree, Garnished with Petite Mizuna Leaf

Vegetable Napoleon Duet

Layered Fresh Mozzarella, Heirloom Tomatoes and Grilled Eggplant
with Tangle of Local Greens, Aged Balsamic Syrup, Extra Virgin Olive Oil

Goat Cheese and Mission Fig Tart Duet

Local Greens, Red and Yellow Cherry Tomato, Honey Citrus Vinaigrette
with Caramelized Mission Fig and Goat Cheese Filled Pastry

Kama Duet

Asian Inspired Salad of Mixed Greens, Avocado Mousse, Hearts of Palm, Sliced Red Beets,
Ginger Dressing, Served in a Wonton Bowl
with Sesame-crust Ahi Tuna on a Porcelain Spoon, Wasabi Dollop

Bruschetta Salad Duet

Heirloom Tomatoes and Fresh Mozzarella Croustade
Extra Virgin Olive Oil, Sea Salt, Course Black Pepper, Micro Basil
with Tangle of Baby Greens, Balsamic Syrup

Tomato Tarte Tatin

Sliced Roma Tomatoes Roasted on a Puff Pastry Circle
Herbed Goat Cheese, Infused Basil Oil, Toasted Pine Nuts
With Tangle of Mixed Greens

Soup and Salad Duet

Select Any First Course Salad

Paired with Sip of Soup:

Butternut Squash | Smokey Tomato | Minestrone | Apple-Pear Puree
| Chilled Basil-Watermelon Balsamic | Gazpacho



MAIN COURSES

please select either

*Duet Combination of Beef and Fish to Be Served to Each Guest
OR Guest's Choice of Chicken or Fish
(Vegetarian Always Available)*

FISH

Pan Seared North Atlantic Salmon

Creamy Polenta Cake, Roasted Asparagus, Corn and Fava Bean Salsa, Citrus Vinaigrette, Garnish with Pea Tendrils

Skuna Bay Salmon

Braised Rainbow Chard, Skillet Red Potatoes, Topped with a Parsley Red Pepper Relish, Finished with Lemon Oil & Pine Nuts

Pomegranate Lacquered Salmon

Passion Fruit Chutney, Caribbean Rice Pilaf, Green Bean Sauté

Pan Seared Sesame Crusted Salmon

Wasabi Mash, Baby Bok Choy, Teriyaki Glaze

Olive Oil Poached Corvina

Chorizo Studded Polenta, Piquillo Pepper Jam, Summer Squash, Vidalia Onions, Poblano Peppers

Grilled Bronzini

Balsamic Port Wine, Lemon, Vegetable Studded Israeli Couscous, Roasted Tomatoes, Braised Olives, Red Peppers, Artichoke

Miso Nobu Cod

Wilted Baby Bok Choy, Sticky Purple Rice in Miso Glaze, Crisp Asian Slaw

Pan Seared Yellow Tail Red Snapper

Mint Infused Spring Pea Puree, Sunburst Squash, Wild Mushroom Risotto, Pea Tendrils

Herbed Crusted Pan Seared Wild Striped Bass

Fresh Lemon Chardonnay Sauce, Vegetable Risotto, Roasted Asparagus

Striped Bass, Meyer Lemon Puree

Crispy Skin, Roasted Sweet Potato, Summer Squash, Fried Artichokes, Popcorn Shoot Garnish

Black Skillet Sea Bass

Pommes Puree, Melted Leeks, Roasted Cauliflower, Beurre Rouge

Crispy Skin Sea Bass

Served with Roasted Sunburst Squash, Heirloom Carrots, Tomato Farrotto, Sweet Pea Puree and Pea Tendril Garnish

Grilled Black Bass

Served with a Corn Puree, Watermelon Salsa Verde, Lemon Oil Drizzle, Finished with Micro Celery Garnish

Oven Roasted Halibut

Saffron Infused Tri-color Fingerling Potatoes, Sunburst and Patty Pan Squash, Meyer Lemon Buerre Blanc, Fresh Thyme



BEEF

Individual Filet Mignon

Cabernet Demi, Truffle Spring Pea Puree, Roasted Fingerling Potato, Sautéed Exotic Mushrooms

Individual Filet Mignon

Rutabaga Puree, Summer Corn and Fava Bean Succotash, Merlot Demi, Topped with a Crispy Polenta Garnish

Individual Filet Mignon

Rich Cabernet Demi Sauce, Parsnip Puree, Charred Brussels Sprouts

Individual Filet Mignon

Rutabaga Puree, Summer Corn and Fava Bean Succotash, Jingle Bell Pepper, Pea Tendril, Finished in a Merlot Demi

Sliced Filet Mignon

Port Wine Demi Glace, Basil Infused Mashed Potato, Tri-color Romesco, Blistered Grape Tomatoes

Low & Slow Roasted Prime Rib of Beef Au Jus

Crisp Potato and Mushroom Cake, Green Bean and Roasted Garlic Sauté, White Truffle Oil Drizzle

Marinated Skirt Steak

Served with Fennel Scented Pomme Puree, Braised Black Kale, Julienne Granny Smith Apples,
Finished with Orange Gremolata

Asian Marinated Skirt Steak

Wasabi Mashed Potatoes, Wok Seared Chile Infused Broccolini, Crispy Wonton Noodle Garnish

Short Ribs of Beef

Celeriac Mash, Roasted Tri-color Beets, Carrot Medley

12 oz. Prime Rib Steak of Grass Fed Beef

Roasted Cauliflower Mashed Potato, Rainbow Carrots, Sweet Peppers, Finished in a Red Onion Demi Glaze
additional / market price

Bone-in Cowgirl Rib Eye

Seasoned Hand-cut Steak Fries, Sautéed Spinach, Bloody Mary Infused Heirloom Tomatoes, Micro Watercress
additional / market price

LAMB

Herb Crusted New Zealand Rack of Lamb

Port Wine Demi Glace, Wild Mushroom Risotto, Green and Wax Bean Bundle, Balsamic Shallot Confit Garnish
additional / market price



VEAL

Roast Rack of Veal with Fresh Rosemary, Shallots and Natural Pan Juices
Red Bliss Potatoes, Haricot Vert, Honey Glazed Carrots
additional / market price

CHICKEN

Chicken Roulade Filled with Baby Spinach, Fontina Cheese and Roasted Peppers
Herb Infused Orzo, Asparagus, Roasted Beets

Bistro Chicken with Crisp Skin and Fresh Herbs
Creamy Wild Mushroom Polenta, Roasted Asparagus

French Cut Oven Roasted Chicken Breast
Sun-dried Cherries and Cabernet Wine Sauce, Basil Infused Yukon Gold Potato Puree, Roasted Tri-color Cauliflower Florets

Crispy Chicken Confit
Creamy Tomato Polenta, Wild Mushroom

Chicken Provencal
Sherry Mushroom Pate, Wilted Spinach, Port Wine Demi, Three Onion Mash

Stuffed Breast of Chicken with Prosciutto, Fresh Spinach and Asiago Cheese
Soft Polenta Mascarpone, Lemon Thyme Beurre Blanc Fondue

Grilled Chicken Teriyaki
Citrus Glaze, Forbidden Rice, Snap Peas

Chicken and Waffles
Savory Belgian Waffles over Sweet Mashed Puree, Topped with Sliced Pecan Crusted Chicken
Drizzled with Honey Sriracha Glaze



VEGETARIAN

please select one

Grilled Vegetable Napoleon

Assorted Herb Infused Grilled Vegetables, Creamy Basil Infused Risotto, Charred Tomato Garnish

Wild Mushroom Ravioli

Garden Vegetable Broth, Micro Basil Garnish

Asparagus and Sun-dried Tomato Risotto

Shaved Pecorino Romano, Roasted Asparagus

Summer Squash Angolotti

Sage Cream Sauce, Caramelized Apple, Pearl Onion

Singapore Street Noodles

Served with Blackened Tofu and Asian Vegetables

Bell Pepper

Stuffed with Farro and Quinoa with Diced Root Vegetables

Falafel Cake

Served over Charred Broccolini and Stewed Spinach and Chick Pea Curry

Grilled Herb Polenta Cake

Sautéed Carrots, Baby Heirloom Tomatoes, Sliced Green Olives, Golden Raisins, Sauteed Zucchini
Garnished with Toasted Almonds, Scallions and Orange Peel

Spinach Ravioli

with Pesto Sauce, Blistered Tomatoes

Artichoke Ravioli

Lemon Sauce, Blistered Tomatoes and Capers



DUET COMBINATION

please inquire

Petite Filet and Lobster Corn Pot Pie

Grain Mustard-rubbed Angus Tenderloin of Beef
Port Wine Demi Glaze, Hen of the Woods Mushroom
paired with New England Lobster and Corn Pot

Petite Filet Mignon and Chilean Sea Bass

Pan seared Filet Mignon, *Lava Salt and Cracked Black Pepper*
paired with Herb Crusted Chilean Sea Bass, *Béarnaise Sauce*
served with Grilled Asparagus, Tri-color Potato Hash

Roasted Tenderloin of Beef and Chicken Roulade

Filet of Beef, *Rosemary, Thyme, Garlic and Peppercorns Rub*
paired with Stuffed Boneless Chicken, *Emmentaler Cheese, Roasted Peppers, Spinach*
served with Oven Roasted Potatoes, Green Bean & Red Pepper Bundle, Cremini Mushroom Sauce

Roasted Tenderloin of Beef and Grilled Salmon

Oven Roasted Beef Tenderloin, *Fresh Herbs, Roasted Garlic*
paired with Citrus Marinated Salmon, *Dijon Mustard Sauce*
served with Five Grain Wild Rice, Seasonal Vegetable Medley

Stuffed Chicken and Grilled Salmon

Stuffed Chicken, *Wild Mushrooms, Fresh Herbs*
paired with Herb Dusted Grilled Salmon
served with Creamy Risotto, Grilled Asparagus

Asian Chicken and Sweet Chile Fire Cracker Shrimp

Ponzu Glazed Breast of Chicken
paired with Spicy Gulf Shrimp
served with Jasmine Rice, Sweet Bok Choy Sauté



DESSERTS

please select one dessert or dessert parade on following page

Chocolate Trilogy

Layers of Chocolate Génoise, Dark Chocolate Mousse and White Chocolate Mousse
Fresh Berry Compote, Chocolate Shavings

New Style Cheesecake

Vanilla-scented Mascarpone Cheese with Graham Cracker Crust
Strawberry Sauce, Whipped Cream, Fresh Mint

Sorbet Trio

Passion Fruit, Raspberry and Green Apple Sorbet with Almond Tuile
Fresh Berry Compote, Chocolate Sauce

Peanut Butter Explosion

Moist Chocolate Génoise, Peanut Butter Mousse,
Garnished with Brownie Bite, Mini Marshmallows, Caramel Sauce

Triple Cappuccino

Milk Chocolate Mousse, White Chocolate Mousse and Cappuccino Mousse
Dark Chocolate Rosette, Pulled Caramel Sugar Tuile, Bailey's Crème Anglaise

Chocolate Pyramid

Truffle Cake, Coffee Zabaione, Chocolate Truffle Filling

HAND-CRAFTED SPECIALTY CAKES AVAILABLE



DESSERT PARADE

If selecting dessert parade, please select one from each category

Dessert-tinis

miniature decadent desserts reconstructed into mini martini glasses

- Chocolate Mousse with Crushed Oreo and Mini Marshmallows
- Banana Cream Pie with Crushed Graham Crackers and Nilla Wafers
- Seven Layer Cake with Raspberry Sauce and Whipped Cream
- Lemon Meringue Pie with Streusel and Graham Cracker Topping

Mini Cupcakes

- Red Velvet Cupcake with Cream Cheese Filling
- Dulce de Leche Cupcake with Caramel Filling, Whipped Cream, Caramel Squares and Cocoa Powder
- Fun-fetti Cupcake

Whimsical Cake Pops

- Chocolate Marshmallow Fudge Pops
- Vanilla Caramel Cheesecake Pops
- Peanut Butter Explosion Pops
- Raspberry Crèmecycle Pops
- Chocolate Rice Krispies Pops
- Green Tea Fusion Pops

Macaroons

- White Chocolate
- Orange Blossom
- Nutella
- Classic Violette

Signature Petite Mason Jars

boutique desserts presented in old fashioned petite mason jars

- S'mores
- Berry Berry Shortcake
- Root Beer Float
- Key Lime and Graham Cracker Cheese Cake
- Tutti Frutti Trifle
- Old Fashioned Apple Betty

Sweet Treats

- Turtle Brownies
- Lemon Squares
- Fruit Kebabs
- Miniature Donuts
- Chocolate Covered Strawberries
- Chocolate Milk Shake with Silver Dollar Chocolate Chip Cookie

Chillers

- Mini Ice Cream Cones | Chipwiches | Ice Cream Sandwich
- Nutty Buddy Ice Cream Cone | Ice Pops and Mini Sorbet Cones



ENHANCEMENTS
additional cost

Male Model Butler

Pampering Services to Include:
Car Door Service, Cold Lemon Scented Towels,
Passed Shooters and Intermezzo on Dance Floor, Passed Mini Water Bottles and Much More
priced separately

Variety of Food Trucks Available

Korean Taco | Eddy's Pizza | Italian Ices | Ashley's Cupcakes | Gorilla Grill Cheese | Halal | Flying Dutchman
priced separately

Snack Station to Go

please inquire for details
Warm Cookies and Churros,
Fire Pit and S'mores, Fall Harvest Table,
Hot NYC Pretzel, Popcorn Factory,
Ralphs Italian Ices, "Sweets Galore",
Donut Wall, Couture Cupcakes,
Shawarma and Falafel Station,
French Fry Bar, Twisted Chicken Bar,
"Dylan's Style Candy Bar and So Much More..."
priced separately

After Party Options

Late Night Food Munchies
Tequila or Bourbon Bar
Espresso and Cordial Cart
Dessert Cafe
Gelato Cart
priced separately



OUR NAME BRAND BAR

Ketel One Vodka
Tito's Vodka
Johnnie Walker Black
Dewar's Scotch
Tanqueray Gin
Jack Daniel's Bourbon
Canadian Club
Bacardi Light Rum
Patron Silver
Jose Cuervo Tequila
Kahlua
Sour Apple Pucker

House Wines

select one red and one white varietal
Pinot Grigio or Chardonnay
Cabernet Sauvignon, Pinot Noir or Red Blend

Champagne

Heineken
Amstel Light
Bud Light



TEEN COCKTAIL HOUR

please select four

Pizzettes

miniature cheese pizza with housemade marinara and fresh mozzarella

Egg Rolls

traditional Asian vegetable egg rolls with dipping sauce

Franks in a Blanket

Miniature all beef franks wrapped in flaky phyllo

Cheese Quesadillas

flour tortillas filled with jack cheese, served with salsa and sour cream

Nachos

corn tortilla chips served with salsa, guacamole and shredded cheese

Pretzel Bites

miniature cheese-filled hot pretzels served with honey mustard

Mozzarella Sticks

fried mozzarella with zesty marinara

Mac and Cheese

House-made macaroni and cheese

Mini Tacos

your choice of beef or chicken filling

French Fries

Tropical Drink Bar

virgin pina coladas and daiquiris



TEEN DINNER

Salad

please select one

Garden Salad with House Dressing
Traditional Caesar Salad with Garlic Crisps and Freshly Grated Parmesan

Pasta

please select one

Fettuccini Alfredo
Penne a la Vodka
Baked Stuffed Shells
Macaroni and Cheese

Chicken

please select one

Chicken Fingers
Grilled Chicken Teriyaki
Chicken Stir Fry
Chicken Parmesan

Beef

please select one

Sliced Steak Au Jus
Steak Teriyaki
Hamburgers/Cheeseburgers
Nathan's Famous Hot Dogs

Accompaniments

please select one

French Fries
White Rice
Mashed Potatoes

Dessert

Make-Your-Own Sundae Bar
with Vanilla and Chocolate Ice Cream