COLD HORS D’OEUVRE
please select a combination of ten 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
Marinated Ahi Tuna, Shallots, Water Chestnuts, Basil, Wasabi Caviar Tobika, Micro Basil, Savory Mini Cones

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-crusted Steak
Brioche Toast Point

Peppercorn Mélange-crusted 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
Fresh Mozzarella, Cherry Tomato, Basil, Balsamic Glaze

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 Fraîche 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 ten 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 Saucisse 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
served butler style, additional cost

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
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
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 Pepperoncini 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
Handcrafted Pasta Station
please select two

Cheese Ravioli
Roasted Apple and Sage Cream Sauce, Micro Basil

Rigatoni Bolognese
Delicate Meat Ragu, 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
Slider Station

*please select two freshly prepared burgers, grilled to order served on soft briache 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

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

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

- Pad 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, Sabsi, 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

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

Foodtinis
*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
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
*market price*

**Three Way Tuna Bar**
Tuna Tartar on Porcelain Spoons
*Served over Asian Noodles with Wasabi Dollop*
Fennel Crusted Tuna Served on Mini Plate
*Served over Charred Tomato and White Bean Puree*
Sesame Dusted Tuna Served on Mini Plate
*Served over Asian Slaw, Garnished with Ponzu Wasabi*
*market price*
FIRST COURSES
please select one

Burrata Cheese Salad
Imported Burrata Cheese, Heirloom Tomatoes, Micro Basil Extra Virgin Olive Oil, White Balsamic Vinegar Splash, Fig Balsamic Drops, Dressed with 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

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

Gotham Salad
Frissee 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, Caeser 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

Mediterranean Chick Pea 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  
*additional cost*

**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-crusted 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 two

FISH

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

Herbed Crusted Pan Seared Wild Striped Bass
Fresh Lemon Chardonnay Sauce, Vegetable Risotto, Roasted Asparagus

Grilled Bronzini
Balsamic Port Wine, Fresh 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

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**
Served with a 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

**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

**Bone-in Cow Girl 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

Summer Squash Angolatti
Sage Cream Sauce, Caramelized Apple, Pearl Onion

Asparagus and Sun-dried Tomato Risotto
Shaved Pecorino Romano, Roasted Asparagus

DUETS

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

Retro New York Trio
Mini Chocolate Milk Shake, Old-fashioned Donut and Turtle Brownie
Sprinkling of Powdered Sugar

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 Cream Sandwich | 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

Fall Harvest Table
*decorated with bales of hay, corn stalks, pumpkins and fire pit*
Hot NYC Pretzels, Candy, Caramel and Chocolate Apples
Bushel Baskets of Butter Chive Popcorn and Cinnamon Chocolate Popcorn
Chocolate Covered Nuts
Chestnuts or Roasted Nuts
Toasted Marshmallows and Marshmallow Twists
Sliced Banana and Pumpkin Bread
Candy Corn
S’mores and Churros
Coffee and Hot Chocolate
priced separately

Cotton Candy
Hand-spun Cotton Candy Bagged To-Go
priced separately

Sno Cones
Cherry Flavored Sno Cones
Served from Authentic Shaved Ice Machine
priced separately

Hot New York City-style Pretzels
Served from Authentic Pretzel Time Machine
priced separately

Popcorn Machine
Butter Flavored Popcorn Served in To-Go Bags
priced separately

Candy Station
Assortment of the Sweetest Candy Confections served in Classic Candy Shoppe Canisters with To-Go Bags
priced separately

Popcorn Factory
*please select four flavors*
White or Yellow Cheddar, Movie Theater, Butter Flavored, Jalapeño,
Caramel, White Chocolate or Chocolate Drizzle
Served in Personalized To-Go Bags
priced separately
Dunkin Donuts
Four Varieties of Donuts, Two Muffins and Two Large Cookies
Display to Include Hot Coffee To-Go and Dunkin Donuts Banner
priced separately

‘Dylan’s’ Style Candy Bar
Designed with Hi & Low Tables with White Box Cloths and White Cubbies and Book Shelves
Lucite-Boxed Candy in Display Packaging, Loose Candy in Lucite Jars
Oversized Candy Bars & Candy Boxes, Oversized Lollipops, Whirly Pops, Blow Pops
Cotton Candy in Bags, Candy Tubes, Candy Balls, Candy Apples, Candy Cupcakes
White Chinese Take Out Containers with Logo
priced separately

White Castle Stand
Hamburgers and Cheeseburgers
Canned Soda and Bottled Water
priced separately

Crepes Flambé Station
Crepes Flambé in Brown Sugar and Grand Marnier
Topped with Vanilla Bean Ice Cream and Whipped Cream
please select three: Banana, Strawberry, Blueberry, Pineapple
priced separately

Beignets Station
French Round Style Donuts Covered in Powdered Sugar
Served with Vermont Maple Syrup
priced separately

Belgium Waffle Sundae Bar
Traditional and Chocolate Waffles with a Selection of Fresh Fruit Toppings, Nuts,
Whipped Cream, Chocolate Fudge, Choice of Strawberry, Chocolate and Vanilla Ice Cream
priced separately

Espresso and Cordial Bar
Regular and Decaffeinated Italian Dark Bean Espresso
Accompanied by a Selection of Fine Imported Cordials, Liqueurs and Brandies
Vanilla and Chocolate Biscotti
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
OUR NAME BRAND BAR

Ketel One Vodka
Tito’s Vodka
Dewar’s Scotch
Tanqueray Gin
Jack Daniel’s Bourbon
Canadian Club
Bacardi Light Rum
Jose Cuervo Tequila
Kahlua
Sour Apple Pucker
Martini & Rossi Dry Vermouth
Martini & Rossi Sweet Vermouth

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

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
and
Occasion Cake