

#### 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

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-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

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 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, please select two

### 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

please select one

## 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 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



### **COCKTAIL STATIONS**

please select three

### 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 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

## 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

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, 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 and 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

## Memphis Grill

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

### 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 and Beef Tikka Masala Accompanied by Basmati Rice, Vegetable Samosa, Chutney and Naan Bread



# 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

#### 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



#### 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

### 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

### Farm Stand Salad

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

### Asparagus and Quinoa Salad

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

### 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

## Mediterranean Chickpea Salad

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

## 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

### Fall Burrata Salad

Imported Burrata Cheese, Petite Greens, Butternut Squash, Shaved Asian Pears, Dried Cranberry, Crispy Prosciutto, Aged Balsamic Vinaigrette, Flowering Herbs

### Tuscan Salad

Arugula, Frisee, Hearts of Palm, Avocado, Tomatoes, Tossed in a Fig Balsamic Vinaigrette
Topped with Parmesan Crisps

#### Winter Burrata Salad

Imported Burrata Cheese, Petite Greens, Roasted Butternut Squash, Roasted Beets and Candied Pecans, Topped with Onion Frizzles

### 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

### 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-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 three

### FISH

#### Pan Seared North Atlantic Salmon

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

### Pomegranate Lacquered Salmon

Passion Fruit Chutney, Caribbean Rice Pilaf, Green Bean Sauté

#### Pan Seared Sesame Crusted Salmon

Wasabi Mash, Baby Bok Choy, Teriyaki Glaze

### Skuna Bay Salmon

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

## Tomato Lacquered Salmon

Served over Creamy Risotto with Grilled Asparagus

#### Moroccan Salmon

Mediterranean Spiced Salmon over a Butternut Squash Golden Raisin Couscous, Extra Virgin Olive Oil

### Olive Oil Poached Corvina

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

#### 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

### Striped Bass, Meyer Lemon Puree

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

## Herbed Crusted Pan Seared Wild Striped Bass

Fresh Lemon Chardonnay Sauce, Vegetable Risotto, Roasted Asparagus

#### Black Skillet Sea Bass

Pommes Puree, Melted Leeks, Roasted Cauliflower, Beurre Rouge

### **Roasted Black Bass**

Mint Infused Pea Puree, Smoked Tomato Scented Orzo, Grilled Asparagus, Finished with Hazelnut Brown Butter



## 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

### Grilled Wild Striped Bass

Served with a Corn Puree, Watermelon Salsa Verde, Finished with Seasonal Micro Greens

### 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

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

### Individual Filet Mignon

Rutabaga Puree, Summer Corn and Fava Bean Succotash, Jingle Bell Pepper, Peat 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

### Chimichurri Skirt Steak

Creamy Mashed Potatoes with Tri-color Cauliflower



### 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

# 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 Fried Chicken or Pecan Crusted Fried 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 Angolotti

Sage Cream Sauce, Caramelized Apple, Pearl Onion

## Asparagus and Sun-dried Tomato Risotto

Shaved Pecorino Romano, Roasted Asparagus



#### **DUETS**

## 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 Pie

# 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

## **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**

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 Viollette

## 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**

### 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

#### Taco Bell

Crunchy and Soft Tacos and Burritos, Assorted Canned Soda and Miniature Water Bottles priced separately; custom sign available

### New York City Style Pizza

Plain, Pepperoni, Mushroom, Sausage, Peppers Miniature water bottles and canned soda priced separately; custom sign available

## Silver Dollar Pancake House

Toppings to Include:
Nutella, Chocolate, Chips, Sliced Banana, Strawberries,
Caramel and Chocolate Sauce, Whipped Cream,
Rainbow and Chocolate Sprinkles
priced separately; custom sign available

### French Fry Bar

Regular, Sweet Potato, Tater Tots, Curly Truffle Fries
Accompanied by Cheese Sauce, Gravy, Wasabi Mayo, Spicy Mayo,
Ranch, Chipotle, BBQ Sauce and Ketchup
Sea Salt and Flavored Salts
Water Bottles and Assorted Canned Sodas
priced separately

### Artisanal Donut Station

Assorted Flavors of Couture Donuts - Host Choice

Displayed in Lucite Shelving and Display Cases and Wall Display to Include Miniature Water Bottles

priced separately; includes to-go bags



## 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

#### Fire Pit

S'mores & Toasted Marshmallows 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
Grey Goose Vodka
Tito's Vodka
Stolichnaya Flavored Vodkas
Johnnie Walker Black Scotch
Dewar's Scotch
Tanqueray Gin
Jack Daniel's Whiskey
Jim Beam Bourbon
Canadian Club Whiskey
Bacardi Light Rum
Captain Morgan Spiced Rum
Jose Cuervo Especial Silver Tequila
Patron Silver Tequila

## House Wines

Assortment of Red & White House Wines
Pinot Grigio Chardonnay
Sauvignon Blanc, Cabernet, Pinot Noir, Merlot

### Beer

Sam Adams Seasonal Heineken Bud Light Seasonal



## 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