## CATERING COLLECTION

COLD HORS D'OEUVRE
please select a combination of ten hot and cold hors d'oeuvre

Thai-style Yellowfin Tuna 'Seviche' Cones<br>Marinated Ahi Tuna, Shallots, Water Chestnuts, Basil, Wasabi Caviar Tobika, Micro Basil, Savory Mini Cones<br>Five-spiced Tuna Skewer<br>Mango Salsa<br>Smoked Salmon "Reuben"<br>Black Pepper Smoked Salmon, Cream Cheese, Marble Rye<br>Smoked Salmon Tartare on Pumpernickel Toast<br>Chilled Smoked Norwegian Salmon, Lemon Juice, Sea Salt and Pepper<br>Dilled Shrimp on Crisp English Cucumber<br>Poached Jumbo Shrimp, Fresh Dill Spread<br>Classic Shrimp Cocktail<br>Gulf Shrimp, Horseradish Dipping Sauce<br>Grilled Lemon Dijon Shrimp Skewer<br>Wrapped in a Fresh Snow Pea<br>Toasted Coconut Shrimp Skewer<br>Caribbean Marinade, Mango Chutney, Toasted Coconut<br>Pan Seared Day Boat Sea Scallops on a Coconut Wonton Lime Aioli, Lemon Zest<br>\section*{Miniature New England Lobster Roll<br><br>Citrus Aioli}<br>Lime Rock Lobster Medallion<br>Sweet Tender Lobster Tail, Crispy Wonton, Mango Salsa<br>Beef Wellington<br>Tenderloin of Beef, Foie Gras, Croustade, Micro Arugula<br>Pepper-crusted Steak<br>Brioche Toast Point<br>Peppercorn Mélange-crusted Beef Tenderloin Shallot Confit<br>Duck Confit Papadum<br>Tender Duck, Rhubarb Ginger Marmalade, Papadum Crisp<br>Roasted Duck Crostini<br>Caramelized Pear, Herb Crostini, Sweet Potato Frizzles<br>Chinese Chicken Salad in a Crisp Wonton Cup<br>Garden Vegetables, Mandarin Orange Dressing<br>Mini ' ${ }^{\prime}$ LT'<br>Miniature Tomato, Bacon Jam, Lettuce, Pretzel Bun<br>Fresh Figs Wrapped in Prosciutto Di Parma<br>Mascarpone Cheese, Fresh Mint<br>California Rolls<br>Sushi Rice, Crab Surimi, Avocado, Nori Wrapper, Wasabi<br>Baby Red Bliss Potatoes with Fresh Sturgeon Caviar<br>Crème Fraîche<br>Goat Cheese and Red Onion Marmalade Tart<br>Creamy Herb Goat Cheese, Savory Red Onion Marmalade<br>Wild Mushroom Bruschetta<br>Herb Goat Cheese, Croustade, Micro Arugula<br>Fresh Tomato and Mozzarella Bruschetta<br>Tomato, Mozzarella, Petite Basil, Flavored Herb Croustade<br>Tomato Mozzarella Salad Skewers<br>Fresh Mozzarella, Cherry Tomato, Basil, Balsamic Glaze<br>\section*{Southwestern Savory Cups}<br>Black Bean, Red Pepper, Avocado, Fresh Cilantro, Crisp Shell<br>Roquefort and Pistachio Grapes<br>Red Table Grapes, Creamy Roquefort, Slivered Pistachios<br>Strawberries Stuffed with Ripe Brie<br>Fresh Strawberries, Imported Creamy Brie<br>Chilled Asparagus Soup with Crème Fraiche Swirl<br>Served in a Demitasse Cup<br>Andalusian Gazpacho<br>Fresh Vegetables, Extra Virgin Olive Oil, Lemon Juice, Served Chilled in a Demitasse Cup

## CATERING COLLECTION

HOT HORS D'OEUVRE
please select a combination of ten hot and cold hors d'oeuvre

Lobster and Asparagus Quesadilla<br>Maine Lobster, Crisp Asparagus, Cilantro Sour Cream<br>Fennel Dusted Ahi Tuna Kebabs<br>Roasted Tomato, Hummus, Dipping Sauce<br>\section*{Mini Fish Taco}<br>Lime-Cilantro Poached White Fish, Shredded Lettuce, Cilantro Crema, Tomato, Confetti Peppers, Micro Cilantro<br>\section*{Maryland Crab Balls}<br>Sweet Jumbo Lump Crab Meat, Old Bay Seasoning, Pickled Ginger Tartar Dipping Sauce<br>Grilled Cilantro-Lime Jumbo Shrimp<br>Lime Juice, Cilantro, Sweet Chili Dip or Citrus-Herb Relish<br>Coconut Shrimp<br>Sweet Shredded Coconut, Mojito Dipping Sauce<br>Pan Seared Scallop on a Coconut Crisp<br>Toasted Coconut Wonton, Lime Aioli<br>Smoked Salmon Potato Pancake<br>Horseradish Apple Sauce<br>New England Cod Cakes<br>Parsley Aioli<br>\section*{Grilled Korean BBQ Beef Skewers}<br>Tenderloin of Beef, Korean Spices, Ground Peanuts<br>Chimichurri Beef on Plantain Chip<br>Basil and Parsley Marinade, Crisp Plantain Chip<br>Beef Kofta Kabob<br>Ground Beef, Sweet Onions, Parsley Dipping Sauce<br>Vegetable \& Beef Samosa<br>East Indian Spices, Flaky Pastry, Cucumber Raita<br>Miniature Beef Brochette<br>Tender Cubes of Beef, Skewered with Fresh Bell Peppers<br>Skewered Thai-style Steak<br>Sirloin of Beef, Lime, Mint, Jalapeño Marinade

Beef Short Rib Slider<br>Dijon Horseradish Cream<br>Cuban Style Frank in a Blanket<br>Beef Frank, Swiss Cheese, Ham, Dill Pickles, Spicy Brown Mustard<br>Duck Flat Bread Pizza<br>Duck Confit, Sweet Chipotle Pomodoro, Asiago Cheese, Micro Basil<br>Peking Duck Rolls<br>Scallion Slivers, Hoisin Sauce, Mandarin Pancakes<br>Lamb Gyro Skewer<br>Feta Cheese, Red Pepper, Grilled Pita, Tzatziki Sauce<br>Lollipop Lamb Chops<br>Rosemary and Garlic Crust, Tangy Mint Jelly<br>Veal Saucisse en Croute<br>Savory Veal Sausage, Golden Brown Pastry, Pommery Mustard<br>Chicken Rockefeller<br>Wilted Spinach, Gruyere, Crisp Phyllo Cup<br>Buffalo Chicken Croquette<br>Crispy Panko Crust, Blue Cheese Dipping Sauce<br>Tandoori Chicken with Cucumber Raita<br>Fresh Herb Dipping Sauce<br>\section*{Saffron Chicken Skewer}<br>Saffron-marinated Chicken Breast, Sweet Tomato Jam<br>Mojito Lime Chicken Skewer<br>Tequila-Lime Marinade<br>\section*{Sesame Chicken}<br>Sesame Seed and Panko Crust, Sweet Thai Chili Glaze, Served over Salted Peanuts<br>\author{ Chicken Satay<br><br>Ginger and Soy Marinade, Thai Peanut Dipping Sauce }

## $C U L I N A R T G R O U P$

## CATERING

COLLECTION

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
$C U L I N A R T G R O U P$
CATERING
COLLECTION
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
$C U L I N A R T G R O U P$

MINI MEALS<br>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
$C U L I N A R T G R O U P$

# CATERING <br> COLLECTION 

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<br>Imported Cured Meats:<br>Sopressata, Prosciutto Di Parma and Hot Capicola<br>Fresh Mozzarella and Tomato Salad<br>Garbanzo Bean, Cucumber, Roasted Zucchini and Tomato Salad<br>Farro Salad, Orange and Mint, Citrus Dressing<br>Orzo Salad with Pepperoncini Pepper, Roasted Tomato, Black Olives and Feta Cheese<br>Roasted Baby Bell Pepper Medley<br>Red Pepper Hummus<br>Green Olive and Caper Tapenade<br>Crostini and French Baguettes

$C U L I N A R T G R O U P$

## CATERING <br> COLLECTION

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<br>please select two hand-carved selections<br>Black Tellicherry Peppercorn-Rubbed Shell of Beef Whole Grain Mustard and Horseradish Cream<br>Asian Marinated Skirt Steak<br>Plum Ginger Sauce<br>Sirloin of Beef<br>Toasted Shallots, Grain Mustard Cream<br>Sage-Infused Breast of Turkey<br>Pear-Cranberry Chutney, Herb Mayonnaise<br>Char-grilled Mojo Marinated Flank Steak<br>Traditional Cuban-style Preparation, Cilantro, Garlic, Chile, Lime<br>Slow-cooked Corned Beef Brisket<br>Select Mustards<br>Lacquered Loin of Pork<br>Hoisin Sesame Sauce, Chinese Mustard<br>Accompanied by Cocktail Breads

$C U L I N A R T G R O U P$

# CATERING <br> COLLECTION 

Asian Delights<br>Bangin' Shrimp<br>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<br>on sizzling cast iron pans<br>Chile-rubbed Chicken and Marinated Steak<br>Multi-colored Bell Peppers, Onions and Cilantro, Plain and Flavored Four Tortillas<br>Accompanied by Black Bean \& Roasted Corn Salad, Tortilla Chips, Roasted Tomatillo Salsa, Guacamole and Sour Cream<br>\section*{Delancey Street}<br>Citrus Apricot Glazed Fried Beef Salami and Hot Dogs<br>Miniature Potato Pancakes or Knishes<br>Accompanied by Caramelized Onions, Sauerkraut and Cole Slaw, Spicy Mustard, Deli Mustard, Coney Island Dr. Brown Soda

Meatball Bar<br>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
$C U L I N A R T G R O U P$

## CATERING COLLECTION

## 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<br>please select two<br>Seafood Mediterranean<br>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
$C U L I N A R T G R O U P$

## CATERING <br> COLLECTION

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

## $C U L I N A R T G R O U P$

## CATERING <br> 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<br>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
$C U L I N A R T G R O U P$

## CATERING <br> COLLECTION

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
$C U L I N A R T G R O U P$

## CATERING

 COLLECTIONDeconstructed 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

## $C U L I N A R T G R O U P$

## CATERING <br> COLLECTION

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
$C U L I N A R T G R O U P$
CATERING
COLLECTION

MAIN COURSES<br>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
$C U L I N A R T G R O U P$

# CATERING <br> COLLECTION 

Crispy Skin Sea Bass<br>Served with Roasted Sunburst Squash, Heirloom Carrots, Tomato Farrotto Sweet Pea Puree and Pea Tendril Garnish<br>Grilled Black Bass<br>Served with a Corn Puree, Watermelon Salsa Verde, Lemon Oil Drizzle,<br>Finished with Micro Celery Garnish<br>Grilled Wild Striped Bass<br>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
$C U L I N A R T G R O U P$

## CATERING <br> COLLECTION

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

## $C U L I N A R T G R O U P$

## CATERING <br> COLLECTION

## CHICKEN

# Chicken Roulade Filled with Baby Spinach, Fontina Cheese and Roasted Peppers <br> Herb Infused Orzo, Asparagus, Roasted Beets <br> Bistro Chicken with Crisp Skin and Fresh Herbs <br> 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
Soff 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
$C U L I N A R T G R O U P$

# CATERING <br> COLLECTION 

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

$C U L I N A R T G R O U P$

# CATERING <br> COLLECTION 

DESSERTS<br>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
$C U L I N A R T G R O U P$

# CATERING <br> COLLECTION 

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
$C U L I N A R T G R O U P$
CATERING
COLLECTION

## 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
$C U L I N A R T G R O U P$

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Dunkin Donuts<br>Four Varieties of Donuts, Two Muffins and Two Large Cookies<br>Display to Include Hot Coffee To-Go and Dunkin Donuts Banner priced separately<br>'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
$C U L I N A R T G R O U P$

# CATERING <br> COLLECTION 

Crepes Flambé Station<br>Crepes Flambé in Brown Sugar and Grand Marnier<br>Topped with Vanilla Bean Ice Cream and Whipped Cream please select three: Banana, Strawberry, Blueberry, Pineapple<br>priced separately<br>Beignets Station<br>French Round Style Donuts Covered in Powdered Sugar<br>Served with Vermont Maple Syrup<br>priced separately<br>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
$C U L I N A R T G R O U$

## CATERING COLLECTION

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
Casamigos Blanco Tequila

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

Beer
Sam Adams Seasonal
Heineken
Bud Light
Seasonal
$C U L I N A R T G R O U P$

# CATERING <br> COLLECTION 

TEEN COCKTAIL HOUR<br>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
$C U L I N A R T G R O U P$

# CATERING <br> COLLECTION 

TEEN DINNER

Salad<br>please select one<br>Garden Salad with House Dressing<br>Traditional Caesar Salad with Garlic Crisps and Freshly Grated Parmesan

Pasta<br>please select one<br>Fettuccini Alfredo<br>Penne a la Vodka<br>Baked Stuffed Shells<br>Macaroni and Cheese

## Chicken

please select one
Chicken Fingers
Grilled Chicken Teriyaki
Chicken Stir Fry
Chicken Parmesan

Beef<br>please select one<br>Sliced Steak Au Jus<br>Steak Teriyaki<br>Hamburgers/Cheeseburgers<br>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

