

PREVIEWS

Cold Selection (priced per piece)

Iced Jumbo Shrimp with Cocktail Sauce
\$4 per piece

Assorted Sushi Rolls with Wasabi, Soy and Ginger
\$4 per piece

Scottish Salmon Roulade with Dill Cream Cheese Lollipop
\$3.75 per piece

Pan Seared Tuna on Rice Cracker with Wasabi and Ginger
\$3.75 per piece

Smoked Salmon with Cream Cheese and Caper on Pumpernickel
\$3.75 per piece

Chicken Salad on Date Nut Bread
\$3.50 per piece

Crisp Polenta Round with Pesto and Pine Nuts
\$3.50 per piece

Tartlette of Dilled Shrimp
\$3.50 per piece

Diced Plum Tomato, Buffalo Mozzarella Cheese, Fresh Basil and Extra Virgin Olive Oil
Bruschetta
\$3.50 per piece

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize menus to suit your tastes and needs.

Hot Selection
(priced per piece)

Grilled Baby Lamb Chops with Minted Aioli
\$4.25 per piece

Petite Crab Cakes with Saffron Aioli
\$4 per piece

Chile Lime Marinated Jumbo Shrimp Skewer
\$4 per piece

Beef Wellington with Bordelaise Sauce
\$3.75 per piece

Beef Brisket with Garlic Mashed Potato on Spoon
\$3.75 per piece

Tomato Basil Soup served in Espresso Cups
\$3.75 per cup

Korean Steak Tataki wrapped in Wonton
\$3.75 per piece

Hoison Glazed Grilled Chicken with Toasted Sesame Seeds
\$3.50 per piece

Chicken or Shrimp Shu Mai on Miso Spoon with Ponzu Sauce
\$3.50 per piece

Wild Mushroom Stuffed with Mushrooms and Brie
\$3.50 per piece

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“OPENING NIGHT” THEME STATIONS

(Minimum 25 guests)

PASTA STATION – Made to Order

Your selection of two Pastas

Cheese Tortellini, Penne, Farfalle or Campanella Pasta

with your selection of Three Sauces

Pesto, Marinara, Alfredo or White Clam Sauce

Sautéed with your selection of:

Wild Mushrooms, Fresh Garlic, Onions, Red and Green Peppers, Bay Shrimp and Grilled Chicken

Freshly Grated Parmesan

Italian and Focaccia Bread

\$13.50 per person

OR

PRE –MADE PASTA STATION

(select two)

Cavatappi with Grilled Chicken, Broccoli, Plum Tomatoes with Parmesan Cream Sauce

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Baked Penne with Julienne Vegetables with Marinara Sauce

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Rigatoni with Crispy Eggplant with Vodka Sauce

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Farfalle with Rock Shrimp with Garlic Olive Oil

Freshly Grated Parmesan

Italian and Focaccia Bread

\$13.50 per person

FAJITA STATION

Marinated Beef and Chicken with Grilled Peppers and Onions

Warm Flour Tortillas, Chopped Tomatoes, Fresh Onion, Lettuce, and Shredded Cheese

Mexican Rice and Refried Beans

Nacho Chips served with Spicy Salsa, Sour Cream and Guacamole

\$14 per person

ASIAN STIR FRY STATION

Oriental Vegetables Stir Fried to order

served with Steamed Rice

Oyster and Soy Sauce

Chicken, Pork, Shrimp or Beef

(select 2)

Pan Fried Vegetarian Potstickers with Ponzu or Spring Rolls with Orange Teriyaki

(Select 1)

\$15 per person

A \$95.00 Attendant's Fee will be applied for each Attendant

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MUSHROOM STATION

Selection of:

Oyster, Shiitake, Crimini and Portobello Mushrooms

Made to Order

Sautéed with Garlic, Shallots, Sherry, Fresh Herbs and Cream
served on Brioche Toast

\$14.50 per person

SUSHI STATION

Selection of Sushi and Sashimi with Wasabi, Soy Sauce and Pickled Ginger

\$14.00 per person

(Three Pieces per person)

POTATO STATION

(select 2)

Baked or Mashed Potatoes

Served with:

Cheddar Cheese, Bleu Cheese, Smoked Bacon, Sour Cream, Chives, Creamy Sweet Butter
Freshly Chopped Herbs and Flavored Oils

Mashed Sweet Potatoes

Chive Potato Pancakes with Apple Sauce and Sour Cream

\$11.95 per person

SALAD STATION

(select 2)

Traditional Caesar Salad with Herbed Croutons and Shaved Asiago Cheese

Spinach Salad with Roasted Peppers, Marinated Mushrooms and Ricotta Salata

Honey Dijon Balsamic Vinaigrette

Grilled Marinated Vegetables

Asparagus, Yellow Squash, Zucchini, Sweet Pepper, Eggplant and Cherry Tomatoes tossed in

Sun-Dried Tomato Vinaigrette

Chilled Pasta Salad

Soba Noodles, Broccoli, Peapods, Bean Sprouts, Carrots, Zucchini, Mushrooms and Napa Cabbage

Soy Sesame Vinaigrette

Mixed Baby Field Greens with Artichokes, Plum Tomatoes, Cucumber and Olives

Balsamic Vinaigrette

\$10.50 per person

SEAFOOD STATION

Jumbo Shrimp, Top Neck Clams and Prince Edward Island Mussels with Garlic, White Wine Sauce

French Baguettes

\$17.00 per person

Louisiana Crab Cakes Saffron Aioli

\$15.00 per person

Grilled Calamari in Lemon, Garlic and Herb Broth or Fried Calamari with Cocktail and Marinara Sauce,

Sourdough Bread

\$14.00 per person

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RED CARPET TREATMENT

Cheeseboard with Fresh Fruit Garnish

Smoked Gouda, Maytag Bleu Cheese,
Havarti, Fontina Cheese
Lavash Bread, Bread Sticks, Sliced
Baguette and Water Crackers
(serves 50)
\$400

Fresh Vegetable Crudités

with Housemade Dips
(serves 50)
\$325

Sushi Maki Display

Tuna, Yellowtail, California
& Vegetable Maki Rolls
with Ginger, Soy Sauce and Wasabi
(serves 50, 3 pieces per person)
\$550.00

Baked Brie En Croute

Baked with Brown Sugar and Walnuts
served with Sliced Baguettes
(serves 30)
\$275

Decorated Whole Poached Salmon

with Cucumber Dill Sauce
(serves 30)
\$325

Antipasto Platter

Grilled Marinated Vegetables, Italian Meats
and Cheeses, Calamata Olives, Cherry
Tomatoes, Peppercini, Bread Sticks and
Italian Breads
(serves 30)
\$475

Middle Eastern Platter

Hummus and Baba-Ghanoush
with Toasted Pita Triangles
Tabbouleh, Chilled Cous Cous Salad,
Marinated Olives and Feta Cheese
(serves 30)
\$375

Assorted Tea Sandwiches

(minimum of 2 dozen)
Cucumber, Watercress with
Herbed Boursin Cheese,
Smoked Salmon with Dill Mascarpone,
Egg Salad with Pimento, Parma Ham with
Olive Tapenade and Smoked Chicken Salad
\$36.00 per dozen

Chicago Style Thin Crust Pizza

(each serves 5 guests)
Maximum of 20 pizzas

Sausage, Pepperoni, Cheese or
Grilled Vegetable

Red Chili Flakes and Grated Parmesan
Cheese
\$27.00 per pizza

Smoked Chicken and Caramelized Onion

Sun Dried Tomato and Goat Cheese
Margherita
\$29.00 per pizza

Sliced Fresh Seasonal Fruits and Berries

(serves 50)
\$325

RED CARPET TREATMENT Cont....

Roasted Turkey Breast

Served with Giblet Gravy and Cranberry
Relish
Petite Croissants
(serves 40)
\$325

Steamship Round of Beef

Served with Mustard, Horseradish
Cream and Natural Au Jus
Silver Dollar Rolls
(serves 100)
\$700

Roast Leg of Lamb

Served with Minted Au Jus
Silver Dollar Rolls
(serves 40)
\$400

Whole Roasted Tenderloin of Beef

Served with Bordelaise Sauce and
Horseradish Cream
Multi Grain Rolls
(serves 40)
\$400

Whole Baked Honey Glazed Ham

Served with Dijon Mustard
Buttermilk Biscuits
(serves 50)
\$325

Salmon En Croute

Served with Sour Cream, Dill and
Cucumber Sauce
(serves 40)
\$350

Glazed Loin of Pork

Served with Tomato Ginger Chutney
Rye Rolls
(serves 40)
\$250

Prime Rib of Beef

Served with Horseradish Cream
and Natural Au Jus
Silver Dollar Rolls
(serves 40)
\$350

Gourmet Pre Made Sandwiches

(select two)

Mini Tenderloin of Beef on Ciabatta

Mini Roasted Turkey Breast on Petite Croissants

Mini Honey Glazed Ham on Sourdough

Mini Pulled Pork on Panini

Mini Reuben

Served with Horseradish Cream, Cranberry Mayonnaise, 9-Grain Mustard

\$10 per person

From the Sideboard...

**Macaroni and Cheese, Creamed Spinach, Sautéed Seasonal Vegetables, Steamed Asparagus,
Mashed Potatoes, Scalloped Potatoes, Sage Stuffing, Wild Rice, Green Beans, Buttered
Carrots, Sweet Potatoes with Marshmallows**

Select One

\$5.50 Per Person

Select Two

\$8.50 Per Person

A \$95.00 Carver's Fee will be applied for each Carver

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