Hot Hors D'Oeuvres

Artichoke bottoms with mushroom duxelle wrapped in bacon

Asian Salmon Burgers with pickled cucumber on pumpernickel

Asparagus Rollups

Assorted Marinated beef and chicken skewers

Assorted quesadillas

Beef of Chicken satay skewers

Beef Tenderloin canapés with artichoke puree on toast

Buffalo Chicken skewer with cucumber and blue cheese dipping sauce

Coconut Shrimp with apricot dipping sauce

Corn Cakes with sour cream and salsa

Crab Cakes with red remoulade sauce

Crabmeat Remick

Crab Stuffed Shrimp

Crabmeat Stuffed Mushrooms

Cumin roasted potatoes with smoked salmon with preserved lemon crème fraiche

Egg rolls with duck sauce

Foccacia Rounds

Fried won tons with dipping sauce

Lobster Cakes with papaya mayonnaise

Mini Cheesecakes- Gorgonzola or Goat Cheese

Mini Grilled Cheese with tomato soup

Mini Lamb Burgers with lemon yogurt sauce

Mini pierogies with white onion jam

Mini meatballs - choice of Swedish, Au poivre, paprikas or cranberry noir

Mini reubens - choice of corned beef, smoked turkey, pastrami with cole slaw

Parmesan French toast with sour cream and smoked salmon

Pecan Shrimp with sweet mustard sauce

Pecan Stuffed Dates

Phyllo cups with choice of- Shrimp, Crab, Creamy spinach, mushroom and artichoke or langustino

Phyllo triangles with choice of - Spinach and feta, Boursin, feta, date and bacon or lobster and brie

Pork canapés with melted onion and herbed goat cheese

Pot Stickers in Chinese spoons

Pulled Pork on South American Corn Cakes

Sausage Stuffed Mushrooms

Sautéed Mozzarella with Lemon Caper Topping

Scallops in Bacon

Seared Tuna on Bamboo skewer with wasabi dip

Sesame Teriyaki or Marbella Chicken Skewers

Shrimp Toasts

Slow roasted cherry tomato and spinach risotto stuffed mushroom

Spicy Shrimp with red remoulade sauce

Sticky Rice Crab Cakes with wasabi sauce

Tenderloin on grilled bread with red onion marmalade

Thai spring rolls with red chili dipping sauce

Tortilla wrapped bratwurst with warm mustard dipping sauce

Two Cheese Stuffed Mushrooms

Wild Mushroom and Brie Toasts

Cold Hors D'Oeuvres

Asparagus Sushi Rolls

Assorted Crostini

Assorted Pressed Panini Sandwiches

Assorted Spring Rolls with dipping sauces

Belgium Endive with assorted fillings

Bread Cups with Caponata

Caesar Salad Spring Rolls with proscuitto

Cheese Tortellini on bamboo skewer with lemon parmesan dip

Coconut Chicken with Strawberry mustard sauce

Crudités with spinach dip

Epicurean Sushi Rolls

Flank Steak Canapés with chimichurri

Fresh Fruit Skewer with fruit dip

Fresh Mozzarella in roasted red pepper, cherry tomato or proscuitto

Greek Sushi Rolls

Ham and Peach Chutney on Corn Bread

Imported and Domestic Artisan Cheeses

Marinated Shrimp on bamboo skewer

Parmesan Cups with Caesar Salad Filling

Pesto, Olive, Roasted Red Pepper and Goat Cheese Torta

Petite Sandwiches- choice of - Roast beef, horseradish and red onion marmalade, or smoked chicken, roasted red pepper, herb mayonnaise or fresh tuna with wasabi or salmon cake, cucumber relish, dill sauce or chopped pork with spicy vinegar sauce

Phyllo Cups with choice of- duck and apple, crab, shrimp, or greek fillings

Ricotta filled figs

Roquefort and Toasted Walnut Stuffed Mushrooms

Roquefort Grapes with Toasted Almonds

Sesame Won Ton triangles with smoked salmon and wasabi

Shrimp Cocktail

Shrimp wrapped in arugula and proscuitto

Smoked Chicken Salad on won tons

Smoked Salmon and Cucumber Sandwiches

Smoked Trout and Apple Canapés with horseradish

Spicy Gazpacho Shrimp Shooters

Spicy Tuna Toasts

Spinach Crepe Spirals

Stuffed Grape Leaves with garlic aioli

Won Ton Crisps with fig jam and gorgonzola

Salads

Antipasti Salad

* Baby Greens with goat cheese, pancetta, dried cherries and port dressing

* Baby Greens with goat cheese stuffed figs wrapped in bacon (seasonal)

* Baby Greens with dates, feta, pine nuts with lemon vinaigrette

* Baby Greens with drambuie poached pears and goat cheese

* Baby Greens with pistachios, raspberries and balsamic vinaigrette

* Beet and Goat Cheese Napoleon on Baby Greens

Black Bean and Corn Salad

*Blue Cheese Soufflé with baby greens and frisee with crispy baguette slices and fresh raspberries

* Caesar Salad in parmesan cups

Fennel, Beet, Orange and Olive Salad

* Feta, date and bacon spinach salad

French Country Herb Potato Salad

* Fresh Spinach and Strawberry Salad with Spiced Pecans

Greek Salad

* Mushroom, Baby Greens, and Parmesan in proscuitto roll

Orzo and Slow Roasted Tomato Salad in lemon cups

Panzanella Salad with olives and fresh mozzarella

Pasta Primavera Salad with fresh basil cream

Pasta Salad with mozzarella, sun dried tomatoes, olives and pine nuts

Potato Salad

Potato Salad with bacon, egg and ranch dressing

Red, White and Blue Potato Salad

* Roast asparagus with tomato vinaigrette, warm panko goat cheese, and pine nuts on baby greens

* Romaine Salad with warm panko gorgonzola and bacon

* Roquefort, Toasted Walnut and Julienne Beet Salad with raspberry vinaigrette

Spinach, Artichoke and Tortellini Salad

* Spinach Salad with oranges and warm goat cheese

* Stacked Tomato, Fresh mozzarella and olive tapenade with basil dressing

Thinly Sliced Fresh Fruits

* Tomato, Basil, and Fresh Mozzarella Salad with Balsamic vinaigrette

Vietnamese Rice Noodle Salad

* Warm Manchego Cheese on baby greens

* Wilted Spinach Salad with feta, roasted beets, and roasted red onion

* Denotes salads that are applicable to sit down dinners

Chicken

Almond Crusted Chicken with White Grape Sauce

Chicken Breast with Black Olive Mousse on Tomato Cream Sauce

Chicken Breast with Brie, Almonds and Apricots

Chicken Breast with Ham and Cheese with Tomato Wine Cream Sauce

Chicken Breast with Proscuitto, Asparagus and Fresh Mozzarella with Smoky Tomato Sauce

Chicken Breast Sardou

Chicken Charon

Chicken Copenhagen

Chicken Diane

Chicken Francaise

Chicken Marsala

Chicken Oscar

Chicken Roulade with tomatoes, mushroom, apricots, and golden raisins with gran marnier sauce

Chicken Sate

Cornmeal Crusted Chicken with Creole Mustard Sauce

Crabmeat Stuffed Chicken Breast

Grilled Chicken Breast with Assorted Salsas

Grilled Chicken Breast with Espresso Sauce

Lemon Chicken

Lime Ginger Glazed Chicken Breast

Parmesan Crusted Chicken Breast with Slow Roast Cherry Tomato Relish

Rolled Chicken Breast with Proscuitto, Asparagus and Fresh Mozzarella

Sliced Spinach and Mushroom Stuffed Chicken Greenbriar

Beef

Beef Bourguignon

Beef Paprikas

Beef Stroganoff

Beef Tenderloin Au Poivre

Beef Tenderloin with Emeril's Worcestershire Sauce

Beef Tenderloin Kabobs with Peanut Chipotle Sauce

Beef Tenderloin Stuffed with Roasted Red Pepper and Olive Paste

Beef Tenderloin Steak Diane

Beef Tenderloin with Warm Horseradish Sauce

Braised Beef Shanks

Braised Short Ribs

Carved Beef Tenderloin with Mushroom Madeira Sauce

Coriander Crusted Beef Tenderloin with Pinot Noir Sauce

Grilled Flank Steak with Tequila Marinade and Cherry Tomato Relish

Grilled Flank Steak with Chutney Bourbon Glaze

Grilled Skirt Steak with Thai Sauce

Lobster Stuffed Beef Tenderloin with Béarnaise Sauce

Pancetta Studded Beef Tenderloin

Porcini Crusted Beef Tenderloin

Prime Rib

Sesame Teriyaki Flank Steak

Skirt of Flank Steak with Chimichurri

Lamb

Baby Lamb Chops with Vinegar Sauce or Jalapeno Mint Jelly

Baby Racks of Lamb with Mustard Herb Crust

Grilled Baby Racks of Lamb with Rosemary Fig Sauce

Lamb Shanks with Cabernet and Prunes

Lamb Shanks with Fennel, Tomato, Turnip and Carrots

Lamb Shanks with Green Olives and Apricots

Leg of Lamb with Salsa Verde

Leg of Lamb with Wild Mushrooms and Greens

Pork

Chili Rubbed Pork Tenderloin with Apricot Ginger Glaze

Grilled Pork Tenderloin with Pablano Sauce

Grilled Pork Tenderloin with Peach Barbeque Sauce

Mustard Marinated Pork Tenderloin with Dried Cherry Salsa

Port Tenderloin with Tri Pepper Jam

Roast Pork Tenderloin with Kumquat Jalapeno Marmalade

Walnut, Spinach and Feta Stuffed Pork Tenderloin

Veal

Carved Leg of Provimi Veal

Veal Roulade with Greek Filling

Veal Shanks

Veal Tenderloin Stuffed with Peppers, Goat Cheese and Basil

Fish

Almond Crusted Salmon with Lemon and Leek Cream

Bacon Wrapped Monkfish with Buerre Rouge

Basil Shrimp Sauté

Charred Tuna with Tomato Vinaigrette

Cod Wrapped in Rice Paper with Shitake and Oyster Mushroom Sauce

Crab or Lobster Macaroni and Cheese

Crabmeat Stuffed Giant Shrimp

Crabmeat Stuffed Sole or Flounder

Fillet of Sole with Spinach and Salmon Mousse with Champagne Sauce

Flounder Francaise

Grilled Salmon with Peach Bourbon Barbeque Sauce

Herb Seared Tuna with Caponata and Warm Lemon Crème Fraiche

Pad Thai

Poached Salmon with Dill Cucumber Sauce

Salmon Roulade with Basil and Hollandaise

Salmon Roulade with Kalamata Olive and Orange Relish

Sea Bass with Parmesan Crust with Tomatoes, Capers and Olives

Sea Bass Veracruzana

Seared Tuna with Mango and Black Bean Salsa

Sole Veronique

Sole wrapped Asparagus with Orange Hollandaise

Spice Crusted Salmon with Lime Orange Salsa

Stripped Sea Bass with Swiss Chard, Chestnut and Pomegranate Vinaigrette

Tuna Au Poivre

Whole Seared Fishes with Charred Jalapeno Vinaigrette

Potatoes

Greek Potatoes with Lemon Vinaigrette

Mashed Potatoes -

Blue Cheese Florentine

Bourbon Sweet

Boursin Cheese

Braised Turnip

Buttermilk

Chive and Parsley

Creamy Cheesy

Fennel

Feta and Garlic

Four Cheese with Wild Mushrooms

Garlic

Garlic and Parsnip

Lemon and Chive

Manchego Cheese

Porcini Mushroom

Sour Cream and Horseradish

Spinach and Cheese

Wasabi

White Truffle Oil

Whole Grain Mustard

Porcini Mushroom and Potato Gratin

Potatoes Anna

Potato and Goat Cheese Blintzes

Potato Gratin with Garlic and Goat Cheese

Roast Potato Mix with Garlic and Rosemary

Roasted Potatoes with Bacon and Goat Cheese

Roasted Sweet Potatoes with Onion, Rosemary and Parmesan

Sautéed Parsley New Potatoes

Smashed Potatoes with Mustard Seed and Caper Vinaigrette

Stuffed Baby Red Potatoes

Sweet Potatoes with Crème Fraiche and Chives

Sweet Potato Gratin with Shallots

Rice

American Red Rice

Brown Basmati

Golden Raisin and Herb Pilaf

Harvest Wild Rice with Nuts and Berries

Lemon Rice

Mushroom Rice

Pecan Rice

Rice Pilaf with Spinach and Caramelized Onion

Rice with Spinach, Tomatoes and Feta

Risottos -

Boursin

Butternut Squash

Chive and Truffle Oil

Fennel with Gorgonzola and Feta

Lemon

Lemon Broccoli and Sun Dried Tomatoes

Mushroom

Pumpkin with Amarone Sauce

Rosemary and Blue Cheese

Seafood

Tomato, Spinach and Scallion

Risotto and Wild Rice Cakes

Spring Vegetable Paella

Stir Fried Rice

Vegetables

Asparagus Bundles

Asparagus Sesame Stir Fry

Baby Carrots with White Grape Sauce

Broccoli with Garlic Almond Topping

Carrots, Cauliflower, Brussel Sprouts and Pearl Onions au gratin in ramekins

Creamed Spinach in ramekins

Garlicky Slow Roasted Tomatoes

Ginger Lime Carrots

Green Beans in Cherry Tomato Rings

Green Beans with Glazed Onions

Green Beans with Mushroom Madeira

Green Beans with Shallots and Hazelnuts

Grilled Vegetable Platter

Grilled Vegetable Ratatouille

Grilled Vegetable Rolls

Grilled Vegetable Stacks

Grilled Vegetable Terrine

Japanese Eggplant and Green Bean Sauté

Julienne Vegetable Bundles

Marsala Carrots

Mashed Root Vegetables

Roasted Asparagus with Reduced Balsamic Syrup

Roasted Asparagus and Cherry Tomatoes

Roasted Root Vegetables

Root Vegetable Puree

Sautéed Mini Vegetables

Sautéed Squash in Mini Pumpkins

Steamed Vegetables with Ponzu Sauce4

Steamed Vegetable Ribbons

Tomato, Mushroom and Basil Stuffed Zucchini

Zucchini Cups with Carrot Puree

Pasta

Baked Ziti with Tomatoes, Shitake Mushrooms and Peas

Crab or Lobster Macaroni and Cheese

Drunken Pasta with Sausage Ragout

Epicurean Specialty Pasta

Farfalle with Kalamata Olives and Cherry Tomatoes

Fettuccine with Mushroom Gorgonzola Sauce

Five Cheese Lasagna

Israeli Cous Cous Mediterranean Style

Linguine with Garlicky Vegetables

Pappardelle with Tomato Mushroom Cream Sauce

Pasta Rolls with Assorted Fillings

Pasta Shells with Sun Dried Tomatoes, Olives and Goat Cheese

Penne Putanesca

Penne with Roasted Pepper Vodka Sauce

Rigatoni with Cherry tomato and Eggplant Sauce

Spinach and Mushroom Lasagna Rollups with Gorgonzola Cream Sauce

Spinach and Ricotta Dumplings with Fresh Tomato Sauce

Stuffed Shells with Feta and Spinach

Upscale Macaroni and Cheese

Stations

ANTIPASTO TABLE - Featuring over 40 Italian dishes and foods, Whole proscuitto, carved to order, Whole wheels of parmesan, gorgonzola, Italian meats, salads, grilled vegetable, crostinis and more.

ASIAN NOODLE BAR - Pad Thai, Asian Noodle Curries, Noodles poaches in rich stocks with Asian meats, fish and vegetables.

BAKED POTATO BAR - Idaho, Sweet, Purple and New potatoes with 30 different toppings.

BAR-B-QUE STATION - Chicken and Ribs served up with Potato Salad, Macaroni Salad, Cole Slaw, Corn on the Cobb and Biscuits.

BAVARIAN GRILL STATION - A Great variety of unique sausages and wursts, grilled to order with Hot German Potato Salad, homemade sauerkraut, and assorted mustards.

BREAD TABLE - A visual masterpiece of unusual homemade breads and rolls with assorted butters, carved to order by a bread keeper.

CARVING STATION - CHOOSE FROM: Beef tenderloin, Flank steak, Marinated pork tenderloin, Leg of Provimi veal, Prime Rib, Skirt Steak, Smoked or Fresh Turkey, Tennessee Ham, Rack of Lamb, Cured Salmon, Leg of Lamb, Free Range Chicken

COMFORT FOOD STATIONS -

A.) Meatloaf with gravy, garlic mashed potatoes, macaroni and cheese, green beans with mushroom Madeira with onion rings, cole slaw, assorted homemade breads.

B.) Roast Turkey with gravy, mashed potatoes, wild rice and sausage stuffing, bourbon sweet potatoes, fresh cranberry relish, brussel sprouts, carrots, cauliflower and pearl onion au gratin, and homemade biscuits.

CREPE TABLE - The crepes themselves are made to order, then offered with q variety of seafood, poultry and vegetable fillings.

EPICUREAN'S CHINESE BUFFET - Cashew chicken, General Tso's chicken, Beef and Broccoli, Egg Foo Young, Egg rolls, Chinese rice, Fortune Cookies and much more.- served in Chinese take out containers with chop sticks.

FOCCACIA BAR - Homemade foccacia rounds and approximately 35 toppings that your guests can create into their version of the perfect pizza, broiled to order.

GRILL STATION - CHOOSE FROM: Marinated fish, Seafood, Beef, Chicken, and Chops grilled to order and offered with assorted sauces and salsas.

HAMBURG AND HOT DOG BAR - Also includes veggie burgers and salmon burgers, Always offered with unique items such as onion rings, fried green tomatoes, and over 40 other toppings.

LIVE LOBSTER STATION - 1 ½ # live lobsters steamed to order with butters and sauces.

MASHED POTATO BAR - Four base types of mashed potatoes, with 30 interesting toppings served in blue cobalt martini glasses.

MEXICAN BAR - A grand assortment of tortillas, flour shells, taco shells, all the fillings and toppings, chicken, beef and shrimp fajitas to order along with chili rellenos and chicken enchiladas.

PAELLA BAR - A classic Spanish paella with chicken, shrimp, clams, and chorizo in saffron rice served in a grand paella pot.

PASTA BAR - A stunning and colorful assortment of 20 pastas, with a variety of sauce choices and condiments sautéed to order.

POTATO PANCAKE BAR - Regular and Sweet potato pancakes, sautéed to order and served with at least a dozen different toppings

RAW BAR - Fresh Clams, Oysters, Lobsters, Mini lobster tails, Shrimp, Crab Legs and Claws, Seafood salads and more.

SAUTE STATION - CHOOSE FROM: Crab Cakes, Beef au poivre, Beef satay, Chicken francaise, Chicken marsala, Basil seafood sauté, Blackened fish, Scallops with red onion marmalade, Veal marsala, Chicken Diane, Assorted fish and seafood cakes, Charred tuna.

SALAD TABLE - Our eight baby greens salad with pistachio nuts, fresh raspberries, and balsamic vinaigrette tossed to order - Alone or with any of our gourmet salads.

SHRIMP 3 WAY STATION - Shrimp prepared in 3 ways all at the same station- Coconut Shrimp with apricot sauce, Spicy Shrimp with red remoulade sauce, and Tempura Shrimp with red chili sauce

SPECIALTY PASTA BAR - A scaled down version of our pasta bar - Choose 1,2 or 3 pastas sautéed to order.

SUSHI BAR - A variety of fish, seafood, and vegetable rolls with sauces, prepared to order tableside.

WOK TABLE - A grand assortment of vegetables stir fried to order served with stir fried rice and offered with shrimp, beef or chicken.

Brunch

Angel Food French Toast

Artichoke, Proscuitto and Sour Cream Casserole

Assorted Bagels, Sweetbreads, Muffins and Danish with Cream Cheese and Butter

Assorted Quiches and Vegetable Tarts

Baked Apples with English Bread Pudding and Crème Anglaise

Baked French Toast

Classic Corn Beef Hash with Sunnyside up Eggs

Eggs Florentine

Ham, Chicken, Seafood or Vegetable Crepes

Italian Frittatas

Mushroom Sherry Chicken in Phyllo Cups

Our own House Cured Salmon, carved to order

Pears Stuffed with Roquefort and Walnuts in Pastry

Pizza Rustica

Poached Pears in wine

Potatoes O' Brien

Thinly Sliced Fresh Fruits

Salmon Salad in Phyllo Cups

Sausage Gravy over Biscuits

Scotch Eggs with Dijon Sauce

Tomato, Goat Cheese and Onion Tart

BRUNCH STATIONS -

Omelet Table

Crepe Table

French Toast Bar

Mexican Breakfast Bar

Pancake Bar

Waffle Bar

Orange Juice squeezed to order

Bloody Mary Bar

Desserts

TORTES -

Angel Berry

Banana Fudge

Peanut Butter Chocolate Cream Cheese

Poppy seed

Chocolate Truffle

Apricot Meringue

Tiramisu Toffee

Strawberry Shortcake Cheesecake

Carrot Cake Cheesecake

CAKES -

Banana Rum

Berry Basket

Carrot

Chocolate Cabbage

Inside Out German Chocolate

Lemon Blueberry

Toasted Coconut

Red Velvet

Lemon Curd

Apple Walnut

WEDDING CAKES

CHEESECAKES -

Rocky Road

Cappuccino

Cookies and Cream

Rum Roasted Pineapple

White Chocolate Raspberry

Brownie Swirl

Chocolate Marble

Peaches and Cream

Apple Caramel

Chocolate Chip Cookie Dough

Banana's Foster

Strawberry

New York

OTHER DESSERTS -

Banana's Foster

Caramel Flan

Chocolate Decadence

Death By Chocolate

Apple Crisp with Vanilla Sauce

Fresh Fruit Tart

Orange Shortcake with Berries

Crème Brulee

Zuccotto

Swedish Rice Cream

Daquoise - Raspberry or Chocolate

Tiramisu

Chocolate or Lemon Mousse Roll

Key Lime Pie

ASSORTED FINGER DESSERTS - Including Petite Fours, Almond delights, Peanut Butter Balls, Chocolate Truffles, Peppermint Patties, Raspberry Linzers, Éclairs, Assorted Tarts and many more

DESSERT STATIONS:

ASSORTED CUP STATION - Chocolate, Phyllo, Meringue, Lacy Cookie Cups- served with assorted creams, mousses, ice cream, fruits and sauces

CANDY BAR - An assortment of any candy you can imagine in assorted glass containers with guest bags to fill with your favorites

DESSERT SAUTE STATION - Banana's Foster, Cherries Jubilee, Crepes with Chocolate Hazelnut filling, Fallen Angels, Fried Chocolate Won Tons with Warm coffee sauce, Fruit Beignets with sauces

ICE CREAM BAR - 4 of your Favorite Flavors served in bowls, ice cream boats, cones, cookies, or turned into shakes or floats with over 60 toppings, sauces and fresh fruits.

SWEET CREPE STATION - Crepes made to order and filled with numerous fillings and fruits topped with sauces and fruits