

Catering Menu

Hot Hors d'oeuvres



- Sesame and Wasabi Crusted Tuna Skewers
- Maryland Crab Cakes with Spicy Remoulade or Saffron Aioli
- Coconut Shrimp with Plum Ginger Dipping Sauce
- Lobster Cakes with Papaya Aioli
- Seared Sea Scallops on Ginger Wild Rice Cakes
- Grilled Scallop on Sugarcane Skewers with Pineapple Mango Salsa
- Lobster Bisque Soup Shooters
- Grilled Tequila Shrimp with Salsa Verde
- Thai Shrimp Skewer with Coconut Lime Dipping Sauce
- Turkey Saltimbocca Skewers with Mustard-Caper Dip
- Smoked Chicken, Brie and Mango Quesadilla with Lime Crème
- Seared Baby Lamb Chops with Kiwi Mint Sauce
- Petit Beef Wellington with Gorgonzola Sauce
- Smoked Duck in Herbed Crepe Cornets with Cherry Conserves
- Korean Barbecue Beef in Asian Soup Spoons
- Garlicky Lamb Kebobs with Lemon Tahini Dipping Sauce
- Peking Duck on Dark Rice Cakes with Plum Glaze
- Pistachio Crusted Chicken Skewers with Blackberry Sauce
- Twice Baked New Potatoes with Smoked Bacon, Cheddar & Crispy Shallots
- Goat Cheese Fritters with Roasted Red Pepper Sauce
- Edamame Dumplings in Chinese Soup Spoons
- Potato Pancakes with Granny Smith Apple Chutney
- Spanakopita
- Vegetable Pot Stickers with Sweet Dipping Soy
- Black Bean Cakes with Mango Salsa and Avocado
- Spinach & Artichoke Stuffed Mushrooms
- Artichoke and Parmesan Crostini
- Onion Bhajis with Tomato Chili Sauce (Indian Onion Fritters)



Suppli – Savory Cheese Stuffed Risotto Cakes
Roasted Butternut Squash with Spiced Cream Cheese & Candied Pecans
Tri-Color Parmesan Polenta with Garden Vegetable Ratatouille
Baked Brie Tartlets or Gorgonzola & Cranberry Tartlets

Cold Hors d'oeuvres

Sesame Seared Tuna on Crispy Rice Cracker
Jumbo Shrimp with Classic Cocktail Sauce
Smoked Salmon on Dark Bread with Dill Crème Fraiche
Caviar and Crème Fraiche Filled Potato Nests
Spicy Tuna Tartar with Wasabi Caviar on Crispy Wontons
Assorted Sushi Rolls with Pickled Ginger and Wasabi
Vietnamese Summer Rolls with Peanut Dipping Sauce – Shrimp or Vegetarian
Seared Beef Tenderloin and Crumbled Blue Cheese Bruschetta with Horseradish Cream
Mini Tomato, Basil and Fresh Mozzarella Skewers with Balsamic Dip
Chevre Encrusted Grapes Rolled in Toasted Crushed Walnuts
Blue Cheese Stuffed Watermelon Blocks with Balsamic Drizzle
Tomatoes Stuffed with Smoked Almonds and Gorgonzola
Olive Ribbon Tea Sandwich
Mini Nori Hand Rolls
Seared Beef Tenderloin and Crumbled Blue Cheese Bruschetta with Horseradish Cream
Mini Tomato, Basil and Marinated Mozzarella Skewers with Balsamic Dip
Chevre or Roquefort Encrusted Grapes Rolled in Toasted Crushed Hazelnuts
Blue Cheese Stuffed Watermelon Blocks with Balsamic Drizzle
Tomatoes with Smoked Almonds and Gorgonzola
Olive Ribbon Tea Sandwich

Hors d'oeuvres Platters

Chilled Seafood Arrangement
Please specify lobster, shrimp and/or crab
Smoked Salmon Tray
With capers, chopped egg, minced onion & cream cheese
Mediterranean Arrangement
Hummus, baba ganouj, stuffed grape leaves, olives, feta, fresh & grilled vegetables
With pita and flatbreads
Fresh Sliced Fruit Platter
Crudités Basket
Fresh, colorful vegetables artfully arranged with creamy dill dip



Cheeses



Pierre Robert / St. Andre / Camembert
Double Crème Brie
Farm House English Cheddar / Cabot Cheddars
Manchego / Jarlsberg / Havarti
Gouda / Gouda Truffe / Gouda with Mustard Seed / Aged Gouda
Roquefort / Stilton / Cambozola / Saga Blue
Roquefort Goat / Chevre
Port Salut / Chamus / Boursin



Soups

Classic French Onion Soup with Gruyere Crostini
Chicken Vegetable Noodle
Vegetarian Lentil
Asparagus Cappuccino with Grilled Shrimp
Spicy Coconut Shrimp Soup
Cider Onion Soup with Smoked Mozzarella Croutons
Classic New England Clam Chowder
Manhattan Clam Chowder
Salmon & Corn Chowder
Lobster Bisque
Tortilla Soup with Grilled Chicken, Tomato and Cilantro
Sopa di Lima (Chicken Soup with Lime, Peppers, Onions and Tomatoes)
Spring Pea Soup with Ginger, Saffron and Almonds
Roasted Red Pepper & Smoked Gouda
Cream of Broccoli and Cheddar
Classic Minestrone
Roasted Butternut Squash and Apple with Clove Crème Fraiche
Ham and Split Pea
Hungarian Goulash
Black Bean with Lime Sour Cream and Salsa
Asparagus Bisque with a Touch of Sherry
Wild Rice and Asparagus
Fire Roasted Tomato and Basil
Vichyssoise
Chilled Peach with Fresh Mint
Gazpacho
Avocado Lime Soup with Crab

Salads



Mixed Baby Greens

with Roasted Pears, Crumbled Gorgonzola, Toasted Walnuts and Lemon Dijon Vinaigrette

Mixed Baby Greens

with Warm Goat Cheese Patties, Red Flame Grapes and Sherry Vinaigrette

Spinach & Radicchio with Roasted Butternut Squash, Pears & Spiced Pecans

Farmer's Market Salad - Seasonal

Arugula topped with butternut squash, toasted walnuts, pomegranate seeds & orange pomegranate dressing

Papaya, Avocado and Grapefruit Salad with Honey Lime Dressing

Black Mission Figs with Prosciutto

on Arugula with Shaved Parmesan and Balsamic Reduction

Baby Spinach with Roasted Beets and Toasted Pecans with a Mandarin Orange Vinaigrette

Fresh Mozzarella, Heirloom Tomatoes and Fresh Basil

on Roasted Garlic Crouton with a Balsamic Reduction

Assorted Dressings Available

Raspberry Vinaigrette, Peppercorn Ranch, Lemon Dijon, Creamy Gorgonzola, Thousand Island, Russian, Rosemary Garlic Vinaigrette, Asian Carrot Ginger Miso, Champagne Vinaigrette, Balsamic Vinaigrette

Entrees

Poultry



- Bistro Chicken Roasted with Lemon, Rosemary and Garlic
Stuffed Boneless Breast of Chicken
with Spinach, Roasted Red Peppers and Fresh Mozzarella
- Marinated Grilled Chicken with Assorted Sauces or Glazes
- Amazon Fried Chicken Breast with Cilantro Sauce
- Moroccan Chicken Kabobs with Minted Cucumber Yogurt Sauce
- Chardonnay Chicken Stew
- Grand Marnier Basted Turkey with Cranberry Chutney
- Lemon Chicken Cakes with Tomato Basil Salsa
- Roasted Cornish Game Hen with White Wine and Herb Reduction
- Chicken Slow Braised with Potatoes, Tomatoes and Olives
- Pecan Crusted Chicken Breast with Honey Cream Sauce
- Traditional Coq Au Vin
- Chicken Scaloppini – ala Francaise, Marsala or Piccata
- Classic Chicken Pot Pie



Meats



Herb Crusted Beef Tenderloin

*Available as classic filet mignon or roasted whole tenderloin
with Wild Mushroom Madeira Sauce, Horseradish Cream, Bordelaise, or Port Wine Glaze*

Korean Style Flat Iron Steak with Spicy Cilantro Sauce

Grilled Rib Eye Steak with Gorgonzola Vidalia Onions

Teriyaki Beef Kabobs

Classic Filet Mignon with Béarnaise Sauce (6, 8, 10, 12 oz cut – please specify)

Horseradish Cream, Bordelaise, Red Wine Reduction, Port Wine Glaze are also available

Beef Wellington with Gorgonzola Sauce

BBQ Beef Stew with Corn Pudding Topping

Fig & Balsamic Glazed Beef Kabobs

Shepherd's Pie or Classic Beef Pot Pies

Grilled Pork Tenderloin with Port, Plum and Apricot Sauce

Grilled Pork Chops with Caramelized Pear Brandy Sauce

Pork Chops Au Poivre with Apple and Leek Puree

Mediterranean Grilled Lamb Skewers with Arugula & Lemon Vinaigrette

Herb Encrusted Lamb Tenderloins

Dijon and Garlic Rack of Lamb with Merlot Reduction

Mediterranean Lamb Stew

Rosemary Dusted Grilled Veal Chops

Classic Weiner Schnitzel

Grilled Skirt Steak with Warm Radish & Red Onion Pickle



Seafood



- Nori Wrapped Salmon & Vegetable Bundle with Sweet Soy
- Pistachio Crusted Sea Bass or Halibut with Chardonnay Butter Sauce
- Sesame Seared Tuna with Wasabi Soy and Pickled Ginger
- Salmon Baked with Lemon Thyme Crumb Topping
- Potato Encrusted Sea Bass with Roasted Red Pepper Sauce
- Sesame Thyme Topped Halibut
- Steamed Sea Bass in Savoy Cabbage
- Sicilian Style Swordfish
- Grilled Swordfish with Olive Oil Sauce with Oregano and Pepper*
- Cold Poached Salmon
- with Japanese Cucumber Relish or Traditional Dill sauce*
- New England Cod with Tomato Sorrel Sauce
- Stuffed Fillet of Flounder or Sole
- Crab, Spinach or Seasoned Bread Crumb Stuffing*
- Horseradish Crusted Salmon
- Steamed Thai Basa Roulade
- Pan Fried Maryland Crab Cakes or Shrimp & Cod Cakes
- Grilled Shrimp with Saffron Risotto and Green Onion Vinaigrette
- Grilled or Seared Scallops with Garlic Lime Aioli
- Grilled Orange Chipotle Lobster Tails
- Scrumptious Lobster Pot Pie
- Grilled Fish Tacos



Vegetarian Entrees



West African Vegetable Stew with Saffron Couscous
Grilled Portobello Mushrooms with Garlicky Spinach & Sun Dried Tomatoes
Eggplant Towers
Panko Crusted Eggplant stacked with Ricotta, Marinara Sauce, Fresh Mozzarella & Basil
Spinach & Eggplant Pastilla
Casserole of eggplant, spinach, dried fruit, nuts & spices topped with layers of flaky phyllo dough

Pasta and Sauces

Baked Lasagna
Traditional Beef and Sausage; Roasted Vegetable with Goat Cheese; Creamy Wild Mushroom
Stuffed Ravioli
Wild Mushroom, Lobster, Three Cheese
Spinach Stuffed Manicotti
Traditional Cannelloni
Linguine with Fresh Tuna, Olives and Capers
Orzo with Tomatoes, Basil and Gorgonzola
Assorted Pastas
Penne, Spaghetti, Fettuccine, Tagliatelle, Angel Hair, Farfalle, etc.
Sauces
Marinara, Bolognese, Alfredo, Pesto, Gorgonzola Cream, Lemon Cream, Arrabiata, Puttanesca or Vodka

Side Vegetables

Curry Roasted Cauliflower with Almonds & Raisins
Rosemary Roasted Cauliflower
Grilled Vegetable Napoleons
Assorted Grilled Vegetables
Steamed or Grilled Asparagus
Baby Vegetables with Herb Butter
Spicy Stuffed Tomatoes (or stuffed with Spinach Soufflé)
Honey & Cumin Glazed Carrots



Roasted or Tangerine Whipped Butternut Squash
Summer Roasted Summer Vegetables with Herbs de Provence
Medley of Roasted Autumn Vegetables
Brussels Sprouts, Carrots, Winter Squash, Onions, Carrots, etc.
Snap Peas with Shiitake Mushrooms & Ginger
Sugar Snap Peas with Fresh Mint
Creamed Spinach or Garlicky Sautéed Spinach
Haricots Verts with Roasted Shallots
Chinese Long Beans with Cracked Black Pepper and Garlic
Roasted Radicchio or Roasted Kale
Braised or Grilled Endive

Starches & Grains

Grilled Smashed Red Potatoes
Crispy Potato Cakes / Gingered Sweet Potato Cakes
Twice Baked Potatoes / Twice Baked Sweet Potatoes
Roasted Red Potatoes with Garlic and Fennel or Lemon and Fresh Herbs
Mashed Potatoes
Your choice of flavors: Roasted Garlic, Lemon, Horseradish, Wasabi, Buttermilk Whipped
Duet of Potato Gratin
Parsnip and Potato Puree
Maple Syrup Mashed Sweet Potatoes
Artichoke and Mushroom Risotto with Asiago and Sun Dried Tomatoes
Fruited Wild Rice Pilaf (or Salad)
Rice Pilafs - Basic, Mediterranean, Moroccan, Saffron, Caribbean Brown
Sesame Ginger Jasmine Rice with Scallions
Forbidden Rice Salad: Black rice with mandarin oranges
Sesame Orzo with Charred Scallions
Curried Couscous with Pine Nuts & Raisins / Saffron Couscous with Roasted Vegetables
Israeli Couscous
Citrus Scented Wild Rice
Herbed Spaetzle
Quinoa Pilaf with Black Beans & Corn

Desserts

Bavarian Apple Torte
French Apple or Pear Tart
Cranberry Crumb Pie
Pecan Crusted Lemon Tart with Fresh Berries
Fresh Seasonal Fruit Tarts or Crostatas – Whole, Individual or Mini
Mixed Berry Cobbler
Vanilla Roasted Peaches (great with ice cream – seasonal)
Norwegian Apple Cake
Old Fashioned Apple Pie / Spiced Pear Pie
Individual Chocolate Lava Cakes or Praline Cheesecakes
Chocolate Banana Torte
Chocolate Bread Pudding with Crème Anglaise
New England Bread Pudding with Caramel Sauce
Individual Crème Caramel
Panna Cotta with Fresh Fruit
Old Fashioned Coconut Cake
Double Chocolate Mousse Cake
Double Lemon Pound Cake
Chocolate Mousse Cheesecake / New York Style Cheesecake
Pecan Studded Carrot Cake with Raisins and Cream Cheese Icing
Individual Edible Chocolate Cups with Mousse
Old Fashioned Jelly Roll / Celestial Lemon Roll
Crepes
Filled with fresh fruit or chocolate or lemon mousse with fruit coulis on side
Assorted Cookies and Finger Sweets
Miniature éclairs, cream puffs, lemon squares, Cappuccino bites, brownies, fruit bars, etc
Assorted Ice Creams, Frozen Yogurts and Sorbets
Assorted Miniature Fruit Sorbets
Dark Chocolate Tart with Gingersnap Crust

Breakfast

Omelets – open or filled
Creamy Scrambled Eggs
available with Smoked Salmon & Puff Pastry Shells
Indian Spiced Creamy Scrambled Eggs
Huevos Rancheros with Spicy Ham Sofrito
Eggs Baked in Creamed Spinach with Hollandaise Sauce
Baked Egg and Asparagus Gratin
Traditional French Toast
Crème Brulee French Toast
Buttermilk or Fruited Pancakes
Belgian Waffles
Lemon Ricotta Pancakes
Drizzled with Honey
Strawberry, Apple, Apricot or Blueberry Stuffed French Toast
Ham and Cheese Strata
Deep Dish Baked Frittata
Executive Granola
chock full of nuts and fruits
Breakfast Trifles
Assorted Breakfast Breads
*Cinnamon Buns, Sticky Buns, Buttermilk Fruited Scones, Breakfast Bread Loaves of Zucchini,
Lemon Poppy, Carrot Sunrise, Blueberry, Apple Cinnamon, Banana Nut, Cranberry Orange,
Vanilla Strawberry (also in Muffin Sizes)*
Fresh Fruit Salad
Potato Pancakes or Home Fries
Apple Wood Smoked Bacon or South Beach Diet Turkey Bacon
Canadian Bacon
Croissants
Bagels
Milk
Skim, 1%, 2% Whole, Soy, Goat, Almond, Oat
Yogurt
Fresh Squeezed Juices
Orange Juice, Grapefruit, Carrot

Lunch

Salads

Chicken Salads

*Double Dijonaise Apricot; Summer Strawberry, Cranberry; Curried Granny Smith;
French Endive; Lemon Basil; Asian*

Seafood Salads

*Lobster Salad with Vinaigrette or Mayonnaise Based dressing;
Crab Salad with Spicy Remoulade Dressing; Lemon Basil Shrimp Salad*

Steak Salad

*with Strips of Beef Tenderloin, Fresh Spinach, Julienne Yellow Peppers, Grape Tomatoes, Sliced Red Onion,
Crumbled Blue Cheese, Tangy Sprouts with a Dressing of your choice*

Steak and Snap Pea Salad

Cobb Salad / Chef Salad

Grilled Fresh Tuna Nicoise Salad

Grilled Vegetable Salad with Goat Cheese, Fresh Herbs and White Balsamic Vinaigrette

Grape Tomato and Mini Mozzarella Balls with Fresh Basil

Watermelon & Yellow Beet Salad with Fresh Basil & Mint

Gingered Asian Three Bean Salad

Side Salads

Grilled Vegetable Salad with Goat Cheese, Fresh Herbs and White Balsamic Vinaigrette

Grape Tomato and Mini Mozzarella Balls with Fresh Basil

Watermelon & Feta with Fresh Basil & Mint

Gingered Asian Three Bean Salad

Pasta & Vegetable Salad

Cole Slaw: Classic American or Asian Chop Salad

Orzo with Feta, Olives & Tomatoes

Fruited Wild Rice Salad

Corn & Black Bean Salad

Old Fashioned Potato Salad

Sandwiches

Basic Sandwiches are always available but consider the following combinations:

Sliced Filet Mignon

*with Fresh Spinach, Sliced Red Onion, Sliced Ripe Tomatoes
& Gorgonzola Spread on a Focaccia Roll – great warm or cold*

Roast Beef with Roasted Red Peppers, Provolone Cheese and Horseradish on Sourdough Rye

Southwest Grilled Chicken Wrap or Sandwich

Sliced Grilled Chicken with Avocado, Salsa, Cumin Aioli, and Cilantro

Roast Turkey, Savory Stuffing and Cranberry Mayonnaise in a Wrap

Sliced Turkey



with Roasted Pears, Spring Greens and Gorgonzola Spread on German Multigrain Bread
Turkey or Ham with Sliced Apples, Brie and Honey Mustard on a Croissant
Tuna Salad on Black Olive Bread with Tomato and Fresh Basil
Sliced Grilled Portabella Mushrooms
with Garlicky Spinach, Sun Dried Tomatoes and Fontina Cheese on a Kaiser Roll
Black Forest Ham, Swiss Cheese, Honey Mustard on Apple Strudel Bread
Egg Salad with Bacon, Lettuce and Tomato on a Croissant
Smoked Salmon
with Boston Lettuce, Thin Sliced Red Onion and Caper Dill Cheese on Dark Pumpernickel Bread

The Pantry

Bottled Water, Sodas, Juices, Pellegrino, etc.
Ground or Whole Bean Coffee
Tea
Bridgewater Chocolates
Crackers
Assorted Berries
Nuts & Dried Fruits by the Pound
Assorted Breads & Rolls
Whole Hand Fruit
By the piece or in an arrangement

Newspapers & Magazines
Fresh Flowers & Floral Arrangements
Dry Ice