

## *Breakfast Menu Buffet Options*

### *A La Carte Breakfast*

Assorted Bottled Juices

Coffee, Decaffeinated Coffee, Hot Tea Service

*Please choose from our fresh bakery selections to compliment your beverages setup*

### *Freshly Made Baked Goods*

Assortment of Homemade Chocolate Dipped Biscotti

Assortment of fresh made Doughnuts

Assortment of Mini Danish

Mini Cinnamon Rolls drizzled with Creamy Icing

Assortment of Bagels / Assortment of Mini Bagels

Assortment of Crumb Cakes

*Cinnamon Apple, Blueberry, Chocolate, Classic*

Apple or Pumpkin Streusel

Assortment Muffins / Assortment of Mini Muffins

*Blueberry, Lemon Poppy seed, Chocolate Chip, Oat Bran, Banana Nut, Orange Cranberry*

Assortment of Fruit Filled Turnovers

*Apple, Cherry, Cheese, and Blueberry*

## *Breakfast Menu Packages*

### *Full Continental*

Coffee, Decaffeinated Coffee, Hot Tea Service

Assorted Bottled Juices

An Assortment of Bagels, Danish, Muffins

Seasonal Sliced Fruit Tray

*Prices are based on a minimum of 12 guests*

### *Breakfast Additions*

Assortment of Fruit and Yogurt Parfaits

*Strawberry, blueberry, peach*

Seasonal Fruit Tray

Scallion, Vegetable, Cinnamon Raisin, or Strawberry Cream Cheese Spreads

Signature Quiches *(serves 6)*

*Farmers Favorite- Potato, Peppers, Onions, Ham*

*Classic Broccoli and Cheddar,*

*Classic Lorraine*

*Hot Breakfast Buffet*

Coffee, Decaffeinated Coffee, Hot Tea service

Assorted Juices

**Choice of Two Entrees**

Scrambled Eggs with Cheddar Cheese

French Toast served with Warm Maple Syrup

Blueberry, Buttermilk, or Banana Pancakes served with Warm Maple Syrup

Belgium Waffles with choice of Fruit Topping

**Choice of Two Meats**

Bacon

Sausage

Ham

Corned Beef Hash

**Choice of One Potato**

Home Fried Potatoes

Cubed Potato with Diced Peppers and Onions

**Choice of Two Items**

Assorted Bagels, Danish, Doughnuts, Croissants, Muffins, Fresh Sliced Fruit Platter

*Omelet Station*

Your omelet will be prepared to order by our Chef. Featuring Farm Fresh Eggs, Cheddar Cheese, diced Onions, Red and Green Peppers, Fresh Mushrooms, Spinach, Ham, Bacon, Tomatoes, Chives and Salsa

*Prices are based on a minimum of 25 guests for Brunch and Hot Breakfasts Buffet*

*Brunch Menus are tailored Upon Request*

# *Tasteful Sandwich Buffets*

*Minimum orders apply for a dozen*

*12-24 Guests, please Select 2 Sandwiches; 24+ Guests, please select 3 Sandwiches*

## **Appetizer**

*(Please select one)*

Traditional Tossed Salad with Choice of Two Dressings  
Classic Caesar Salad with Herbed Croutons and served with Caesar Dressing  
Fresh Fruit Salad  
Red Bliss Potato Salad  
Tri Color Tortellini Salad  
Orzo Confit Salad  
Penne Pasta Salad

## **Sandwiches**

### *Ham and Swiss Croissant*

Ham and Swiss on a Buttery Croissant with Sliced Red Onion, Mixed Greens, drizzled with Honey Mustard on a Croissant.

### *Turkey and Creamy Brie*

Oven Smoked Turkey Breast, Grilled Asparagus Spears, Creamy Brie Cheese and Spicy Honey Mustard on a Baguette.

### *California Chicken Focaccia*

Sliced Grilled Chicken, Bacon, Lettuce, Tomato, And Sundried Tomato Pesto Mayonnaise on Homemade Focaccia Bread.

### *Grilled Chicken and Arugula Flatbread*

Marinated Sliced Grilled Chicken, topped with Sautéed Arugula and Fresh Mozzarella, Drizzled with a Balsamic Glaze Flatbread.

### *Turkey and Roasted Red Peppers*

Roast Turkey Breast, Provolone Cheese, Fire-Roasted Red Peppers and Fresh Romaine Lettuce on a Crusty French Baguette.

### *American Rollato*

Sliced Roasted Beef, Sharp Cheddar Cheese, Lettuce, Tomato, Horseradish Tarragon Spread in a Homemade Rollato Wrap

### *Italian Combo Rollato*

Cappicola, Smoked Ham, Salami, Provolone, Spring Mix, Drizzled in Light Italian Dressing served in Homemade Rollato Wrap

### *Balsamic Glazed Wrap*

Balsamic Marinated Grilled Portobello, paired with Fresh Spinach Leaves, and Fresh Mozzarella on Assorted Wraps.

### *Tuscan Baguette*

Vine Ripened Tomatoes, Fresh Mozzarella, Fresh Basil, Drizzled with Olive Oil on a Crusty French Baguette.

### *Shores Focaccia*

Tuna Salad, Olive Oil, Sundried Tomatoes and Fresh Basil Served on Homemade Focaccia.

## **Includes**

Assorted Cookies and Gourmet Dessert and Brownie Bars  
Assorted Canned Soda and Bottled Water

## *Gourmet Wraps Buffet*

### **Choice of Three Wraps**

Traditional Italian  
Turkey and American cheese  
Ham and Swiss  
Roast Beef and Cheddar  
Chicken Caesar Salad  
Tuna Salad

Marinated Grilled Portobello Mushroom and Grilled Seasonal Vegetables

### **Choice of One Salad**

Tossed Salad with Choice of Two Dressings  
Penne Salad  
Red Skin Potato Salad  
Spicy Coleslaw

### **All Wraps Include:**

Red Bliss Potato Salad, Spicy Coleslaw or Penne Salad  
Assorted Cold Beverages  
Assorted Cookies and  
Gourmet Dessert and Brownie Bars

*Price based on a minimum of 25 guests.*

## *Build your Own Soup Buffet*

*This unique concept features our finest and freshest ingredients for your guests to enjoy as they can create their own flavorful soup to warm their taste buds. Includes Artisan Bread Display, Butter, Assorted Cookies, Gourmet Dessert and Brownie Bars, Assorted Cold Beverages*

### **Appetizer**

(Please select one)

- Traditional Tossed Salad with Choice of Two Dressings
- Classic Caesar Salad with Herbed Croutons and served with Caesar Dressing
- Fresh Fruit Salad
- Red Bliss Potato Salad
- Tri Color Tortellini Salad
- Orzo Confit Salad
- Penne Pasta Salad

### **Please select your Broth**

- Beef Broth
- Chicken Broth
- Vegetable Broth
- Creamy Broth

### **Please select one Pasta**

- Ditilini
- Macaroni
- Orzo
- Egg Noodle
- Rice

### **Please select your four Vegetables**

- Carrots
- Celery
- Onions
- Zucchini
- Summer Squash
- Mushrooms
- Peppers
- Corn
- Beans

### **Please select your three Toppings**

- Homemade Croutons
- Fried Wontons
- Saltine Crackers
- Grated Parmesan Cheese
- Bacon Bits
- Goldfish
- Asian Noodles

### **Please select your Protein**

- Tofu
- Chicken
- Beef
- Baby Shrimp

*Add a Platter of Wraps (See price sheet for discounted price) \$5.99 per person*

*Prices are based on a minimum of 25 guests*

## *Box Lunches*

*Designed to meet the needs of groups for whom a more traditional luncheon will not do. Our boxed lunches include all appropriate paper supplies to make your meal more convenient*

### *The Beginner*

*Please select one of the following sandwiches:*

Oven-Roasted Turkey and Provolone Cheese with Lettuce and Tomato on a Whole Wheat Roll

Ham and Swiss with Lettuce and Tomato on a Sourdough Roll

Medium Roast Beef and Sharp Cheddar Cheese with Lettuce and Tomato on a Kaiser Roll  
Hummus and Grilled Vegetables on Toasted Ciabatta Bread

Your Boxed Lunch Includes:

Potato Chips, Apple, Assorted Cookies, Bottled Water

### *The Executive*

*Please select one of the following sandwiches:*

Roast Beef, Sharp Cheddar Cheese, Lettuce, Tomato, and Horseradish Cream served on a French Baguette

Grilled, Marinated Portobello Mushrooms and Fresh Mozzarella served on Basil Focaccia

Grilled Breast of Chicken, Roasted Red Peppers, Provolone and Pesto Aioli on Ciabatta bread

Grilled Chicken Salad on an Eight Grain Roll garnished with Seedless Grapes

Country Multigrain Roll with Smoked Turkey Breast, Swiss cheese, Lettuce and Tomatoes  
Tuna, Olive Oil, Sundried Tomato and Fresh Basil on a Croissant

Your Boxed Lunch Includes:

Garden Pasta Salad, Pretzels, Apple, Gourmet Dessert Bars, Bottled Water

*No Minimum orders for Box Lunches.*

## *Salad Buffet*

*Includes Assorted Dinner Roll with Butter, Assorted Cookies, Gourmet Assorted Dessert and Brownie Bars, & Assorted Cold Beverages*

### *Chef Salad Classic*

Fresh Greens topped with Julienne Strips of Ham, Turkey, Cheese, and Hard Cooked Eggs, Tomatoes, Served with Choice of Two Dressings.

### *Chicken and Steak Caesar Salad*

Crisp Romaine Lettuce Topped with Homemade Croutons, Sliced Grilled Chicken and Steak, Fresh Grated Parmesan Cheese and Tossed in Traditional Caesar Dressing.

\*Note: For Groups Under 15 Guests Please Choose One: Steak or Chicken

### *Portobello Mushroom Salad*

Fresh Field Greens with Sliced Red Onion, Glazed Pecans, Peppered Bacon, Fresh Sliced Pear and Blue Cheese Crumbles Topped with Sliced Char-broiled Portobello Mushrooms and Raspberry Vinaigrette Dressing.

### *Antipasto Salad*

Mixed Greens topped with Julienne Strips of Salami, Ham, Fresh Mozzarella, Cubed Parmigiano-Reggiano, Sliced Pepperoni, Roasted Red Peppers, Marinated Mushrooms, Italian Olives, Tomatoes, and Marinated Artichokes,

### *Salad Galore Buffet*

Mixed Greens, Chopped Red Onion, Sliced Cucumber, Tomatoes, Shredded Carrots, Mushrooms, Radish, Egg, Olives, Chick Peas, Croutons, Parmesan Cheese, Feta Cheese, Ranch, and Balsamic Vinaigrette Dressings  
Fresh Sliced Fruit Tray with Yogurt Dip on the Side

#### **Choice of one (1) Quiche**

Quiche Lorraine

Farmers Favorite ~ Potato, Peppers, Onions, Ham  
Classic Broccoli and Cheddar

### *Lunch Additions*

Marinated Sliced Grilled Chicken

Fresh Sliced Flank Steak

Marinated Grilled Baby Shrimp

Homemade Soup *(Served with Saltine Crackers)*

*Creamy Tomato Basil*

*Spicy Pumpkin*

*Texas Chili*

*Chicken Noodle*

*Hearty Vegetable*

*Beef Noodle*

*Creamy Wild Rice and Turkey*

*Butternut Squash*

*French Onion Soup topped with Mozzarella*

*New England Clam Chowder*

*Manhattan Clam Chowder*

*Chicken Tortellini*

*Price based on a minimum of 12 guests.*

## *Made in the Shade*

*Room Temperature Buffets*

*Includes Artisan Bread Display, Butter, Assorted Gourmet Dessert and Brownie Bars, Assorted Cold Beverages*

### *The Courtyard*

Chopped Salad with Chick Peas, Cucumber, Tomato, Peppers, Tossed in Sherry Vinaigrette  
Balsamic Grilled Sliced Chicken with Olives, Over a Feta and Orzo Salad  
Herb Marinated Grilled Sliced Flank Steak, Haricots Verts, Potato, drizzled with a Dijon  
Vinaigrette  
Tortellini Primavera Salad

### *The Stroud*

Roasted Salmon with Caper and Olive Salad  
Lemon Herb Sliced Chicken, Over Fresh Lentils  
Mozzarella and Tomato Salad in a Basil Oil and Balsamic Reduction  
Farfella with Artichokes, Sundried Tomato and Caramelized Garlic

### *Shawnees Finest*

Tomato, Cucumber and Red Onion Salad  
Grilled Sliced Tamarind Chicken, Jicama and Root Vegetable Slaw  
Citrus Glazed Salmon over Couscous  
Green Beans and Roasted Red Peppers

*Price based on a minimum of 12 guests.*

## *Plated Lunches*

*Below are a few of our most popular requests, our talented culinary team will be more than happy to customize any menu for your special event.*

*All served Luncheon Meals Include Appetizer, Entrée, Dessert, Dinner Rolls, Butter, Pitchers of Iced Tea and Ice Water, Coffee service. Our Executive China service is included.*

### **Appetizer**

(Please select one)

Sliced Tomato and Fresh Mozzarella Salad Drizzled with an Aged Balsamic Reduction and Fine Extra Virgin Olive Oil

Classic Caesar Salad with Herbed Croutons and Drizzled with Caesar Dressing

Fresh Sliced Seasonal Fruit Plate Drizzled with a Lemon Poppy Seed Dressing

Mixed Greens Stuffed in a Cucumber Ring Topped with Roasted Red Peppers Drizzled with Homemade Vinaigrette

Crisp Greens Topped with Tomatoes and Shaved Parmesan, Drizzled in Herb Vinaigrette

Hearty Vegetable Soup

Cold Potato and Leek

Cold Potato and Leek Soup

### **Entree**

(Please select one)

#### *Chicken Dijon*

Boneless Breast of Chicken topped with a Tangy Dijon Sauce served with Wild Rice and Chef's Choice of seasonal Fresh Vegetables

#### *Penne a la Vodka \$*

Penne a la Vodka with fresh Tomato Bruschetta sauce sprinkled with Romano Cheese served with seasonal vegetables.

#### *Chicken Francaise*

Seared Chicken topped with a Lemon Piccata Sauce served with Vegetable Wild Rice Pilaf.

#### *Vegetable Lasagna*

Fresh Spinach, Roasted Red Peppers, Portobello Mushrooms, layered with Ricotta and Mozzarella Cheese served with Fresh Seasonal Vegetables and a Garlic Breadstick.

#### *Broiled Salmon*

Boneless Fillet of Salmon served on a Bed of Arugula and Shitake Mushrooms topped with a Sweet Red Pepper Basil Sauce.

#### *Beef Pizola*

Pizola-stuffed Beef Tenderloin with Peppers, Onions, Spinach, and pan-seared and served in a light Marinara sauce served with Duchess Potatoes and Seasonal Vegetables

#### *Turkey Picatta*

Turkey cutlet sautéed and served in a Lemon Caper sauce.

#### *Petite Filet Mignon*

Petite Cut Filet Mignon topped with Red Wine Sauce served with Roasted Garlic Whipped Potato and Seasonal Vegetables.

## Desserts

(Please select one)

Fresh Fruit Tart with Lemon Pastry Cream Garnished with Berry Drizzle

New York Style Cheesecake Drizzled with a Raspberry Coulis

Tiramisu Martini topped with Whip Cream Garnished with Mint Stick

Homemade Carrot Cake with Cream Cheese Frosting

Old Fashioned Homemade Granny Smith Apple Pie Topped with Cinnamon Whip Cream  
Drizzled with Café Caramel Sauce

Rich Chocolate Mousse layered with Raspberry Coulis topped with Whip Cream garnished  
with a Mint Stick

Baklava Topped with Ginger Syrup Garnished with Fresh Mint and Crème Fresh

French Silk Pear Pie Topped with Whip Cream and Canned Pears

Peanut Butter Torte with Chocolate Drizzle Sprinkled with Toasted Peanuts

Seasonal Fruit Feuillette- *a Buttery Puff Pastry filled with Crème Anglaise topped with Seasonal Fruit drizzled  
with Café Caramel*

Raspberry Miso Tart- *buttery tart shell filled with a splash of raspberry preserves topped of with Mascarpone  
Mousse and chocolate shavings*

*Price based on a minimum of 25 guests. Surcharge of \$1.95 per person will apply to parties under 25 guests.*

## *A La Carte Hot Buffet*

*Buffet Prices include a choice of One Entrée, One Accompaniment Entrée, Two Side Dishes, One Appetizers, Freshly Baked Dinner rolls and Butter, Two Desserts, Assorted Cold Beverages. Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea Service*

### **Main Entrée**

*(Please select one)*

Chicken Marsala  
Pistachio Encrusted Chicken  
Chicken Francaise topped with a Lemon Butter Sauce  
Grilled Marinated Chicken Breast  
Oven-roasted Turkey Breast with Country Stuffing  
Homemade Chicken Parmesan  
Sliced Glazed Pineapple Ham  
Sliced Peppercorn Encrusted Pork Loin  
Roasted Garlic Rub Beef Tenderloin  
Pepper Encrusted New York Strip Steaks  
Seasoned Roast Sirloin of Beef  
Flounder Amandine  
Shrimp Scampi  
Seared Lacquered Sweet and Sour Salmon

### **Accompaniment Entree**

*(Please select one)*

Spinach, Portobello Mushrooms, Roasted Red Peppers White Cheese Lasagna  
Penne a la Vodka with Fresh Tomato Bruschetta Sprinkled with Romano Cheese  
Tortellini Alfredo  
Three Cheese Ravioli topped with a Light Blush Sauce  
Baked Cheese Penne  
Three Cheese Lasagna with Marinara Sauce  
Wild Mushrooms Risotto  
Toasted Italian Couscous

### **Side Dishes**

*(Please select two)*

Broccoli Spears with Fresh Garlic  
Glazed Baby Carrots  
Whole Green Beans Amandine  
Steamed Asparagus with Red Pepper Strips  
Summer Squash and Carrots  
Vegetable Medley with Broccoli, Carrots, Baby Corn, Red Peppers and Cauliflower  
Sautéed Spinach and Roasted Garlic  
Basil Whipped Mashed Potatoes  
Herb Roasted Potatoes  
Prairie Grains  
Rice Pilaf

## **Appetizer**

(Please select one)

Crisp Mixed Greens with Cucumbers, Tomatoes, and Red Onion served with Choice of Two Dressings

Greek Salad tossed in a Homemade Greek Dressing

Classic Caesar salad with Herbed Croutons, Freshly Shredded Parmesan Cheese served Creamy Caesar and Italian Dressing

Garden Pesto Penne Salad

Spinach, Red Onion, Portobello Mushroom Salad topped with a Bacon Vinaigrette

Dijon Red Skin Potato Salad

Fresh Seasonal Fruit Salad Marinated in Butter Rum

## **Desserts**

(Please select two)

Marble Cheesecake with Raspberry Coulis

Old Fashioned Homemade Granny Smith Apple Pie Topped with Cinnamon Whip Cream Drizzled with Café Caramel Sauce

Gourmet Carrot Cake with Cream Cheese Frosting

Double Layered Mint Chocolate Cake

Classic Chocolate Peanut Butter Torte

Double Chocolate Gourmet Cake with Chocolate Ganache Icing

9" Seasonal Fruit Tart Topped with Whipped Cream

Rich Red Velvet Cake with White Icing

Fresh seasonal Fruit Salad Tossed with Fresh Mint and a Lemon Zest Cream

Pumpkin Cheesecake with a Gingersnap Crust

*Price based on a minimum of 20 guests*

*This Buffet Package includes Deluxe Disposable; to add elegance to your event, Executive China is available for \$2.50 per person*

*Looking to create a little sizzle? Our talented culinary team will be happy to customize Action Stations and Carved Stations to your needs. Please contact the catering office for details.*

## *Themed Buffets and All American Barbecues*

### *All American Barbecue*

Potato Salad, Traditional Hamburgers, Hot Dogs, Vegetable Burgers, Rolls, Shredded Lettuce, Sliced Tomatoes, Sliced Red Onion, Pickle Spears, Sliced American cheese, Mayonnaise, Mustard, Ketchup. Served with Assorted Cookies, Lemonade and Ice Water.

### *Cookout Additions*

Ft Long Jumbo Franks  
8oz hamburger on a Kaiser rolls  
Grilled Chicken Breasts Marinated New York Strip Steaks  
Skewered Tequila Lime Shrimp  
*For a Memorable Event have your Barbecue cooked to order.*

### *Southwestern*

Corn Confit Salad, Warm Flour Tortillas, Yellow Rice, Marinated Sliced Grilled Chicken, Marinated Sliced Beef, Seasonal Vegetable Blend, Sautéed Peppers and Onions. Served with Tortilla Chips, Shredded Cheddar Cheese, Guacamole, Pico De Gallo, Sour Cream, and Chopped Tomatoes. Served with Assorted Gourmet Dessert and Brownie Bars, Assorted Cold Beverages.

### *American Comfort Food*

Creamy Coleslaw, Jalapeno Corn Bread with Butter Packets, Fresh Buttered Corn Niblets, Collard Greens, Macaroni and Cheese, Buttermilk Country Fried Chicken, Kansas City Barbecue Beef Ribs, Double Chocolate Brownie Bars, Assorted Cold Beverages

### *Southern Shores Barbecue*

Summer Squash Slaw, Assorted Dinner Rolls and Butter, Spiced Sweet Potatoes, Honey Glazed Seasonal Vegetables, Bourbon-Glazed Spareribs, Peppered Shrimp Skewers, Old Fashioned Peach Cobbler with Ginger Cream, Assorted Cold Beverages

### *Pacific Rim*

Asian Salad, Chicken Stir-Fry with Vegetables, Sautéed Gingered Beef with Snow Peas, Steamed White Rice, Vegetable Lo Mein, Keylime Pie, Assorted Cold Beverages

### *A Day in Tuscany*

Classic Caesar Salad, Homemade Garlic Knots and Focaccia Squares, Asparagus with Red Peppers Strips, Basil marinated Seasonal Vegetables, Three Cheese Striped Ravioli with Sundried Tomato Sauce, and Classic Chicken Saltimbocca with Portobello Mushrooms, Assortment of Mini Italian Desserts, and Assorted Cold Beverages.

### *Caribbean*

Fresh Seasonal Fruit Salad, Jamaican Jerk Chicken, Sweet Plantains, Pineapple Rice, Vegetarian Okra, Fluffy Coconut Cake, Assorted Cold Beverages.

*Price based on a minimum of 20 guests.*

## *Plated Dinners*

*Choose from our most popular requests, or let our talented culinary team customize any menu for your special event.*

*All served Dinners Meals Include Appetizer, Entrée, Dessert, Dinner Rolls, Butter, Pitchers of Iced Tea and Ice Water, Coffee service. Our Executive China service is included.*

### **Appetizer**

(Please select one)

Sliced Tomato and Fresh Mozzarella Salad drizzled with an Aged Balsamic Reduction and Fine Extra Virgin Olive Oil

Classic Caesar Salad with Herbed Croutons and Drizzled with Caesar Dressing

Fresh Sliced Seasonal Fruit Plate Drizzled with a Lemon Poppy Seed Dressing

Mixed Greens Stuffed in a Cucumber Ring Topped with Roasted Red Peppers, Tomatoes Drizzled with Homemade Vinaigrette

Crisp Greens Topped with Tomatoes and Shaved Parmesan, Drizzled in Herb Vinaigrette

Baby Greens and Frisee Jicama Slaw with Dried Cranberries, Citrus Vinaigrette

Shaved Beet and Baby Arugula with Fennel and Apple Salad Tossed in Maple Honey Vinaigrette

Baby Greens Salad with Roquefort, Sliced Pears, Aged Balsamic and Pesto Drizzle

Hearty Vegetable Soup

Cold Potato and Leek Soup

### **Entree**

(Please select one)

#### *Chicken Romano*

Boneless Breast of Chicken dipped in egg and Romano Cheese Batter sautéed until golden brown and topped with a dollop of Lemon Butter served with Wild Rice and Julienne

Seasonal Vegetables

#### *Chicken Stroudsburg*

Tender Breast of Chicken rolled with Prosciutto, Fresh Mozzarella, Roasted Red Peppers, Asparagus Spears arranged on a Bed of Rice Pilaf and Roasted Seasonal Julienne Vegetables

#### *Lemon Chicken*

Grilled Oregano Lemon Chicken Breast served with Prairie Grains and Julienne Dill Carrots

#### *Chicken Chesapeake*

Sautéed Boneless Chicken Breast topped with flavorful Crab Meat blends and finished with a Sherry Cream Sauce and Melted Cheese served with Creamy Risotto and Asparagus Spears

#### *Prime Rib Beef Au Jus*

Generous Portion of the Finest Beef slow-roasted to medium and served in its own Natural Juices served with Basil Whipped Potatoes and Green Bean Bundles

#### *Filet Mignon*

Petite Filet of beef caramelized Demi served with Fingerling Roasted Potatoes, and Persian Carrots

#### *New York Strip Steak or Rib Eye Steak*

Angus Steak Grilled to perfection and topped with Sautéed Mushrooms and Onions served with Whipped Potatoes

*Roast Rack of Lamb*

Rack of Lamb served with Spaghetti Squash and Yam Mousse.

*Braised Pork Tenderloin*

Braised Pork Tenderloin with a Cranberry Reduction served with Red Potatoes and Julienne Seasonal Vegetables

*Stuffed Squash*

Squash filled with Crab and Lobster topped with Sauce Americano and served with Asparagus and Red Peppers

*Pan Seared Breast of Duck*

Black Currant Sauce finished with a Parsnip Puree and Braised Swiss Chard

*Succulent Sea Scallops*

Seared Jumbo Atlantic scallops nestled on Fennel Ragout with Fresh Tarragon and Seasonal Julienne Vegetables

*Hawaiian Halibut*

Lime Ginger Beurre Blanc, served with Carrot mousse, and Braised Red Cabbage

*Seafood Fra Diabolo*

Lobster, Shrimp, Maryland Lump Crab Meat, Atlantic Sea Scallops, Marinara Sauce over Angel Hair Pasta

*Wild Mushroom Ravioli*

Cheese Ravioli topped with Wild Mushrooms and tossed with fresh Broccoli and Roasted Red Peppers in a Pesto Asiago Cream sauce

*Portobello Wellington*

Portobello Cap stuffed with Boursin Cheese, sautéed Spinach and Roasted Red Peppers topped with Mushroom Duxelle

*Farfella with Asparagus, Shallots and Bleu Cheese*

Tossed with tender Asparagus Spears, Roasted Shallots and Crumbled Bleu Cheese in Beurre Blanc sauce

*Mediterranean Stuffed Peppers*

with Herbed Risotto and Ratatouille of Vegetables

## **Desserts**

(Please select one)

Lemon Tart drizzled with a Berry Sauce garnished with a Mint Leaf

New York Style Cheesecake drizzled with a Raspberry Coulis

Tiramisu Martini topped with Whip Cream garnished with Mint Stick

Old Fashioned Homemade Granny Smith Apple Pie Topped with Cinnamon Whip Cream Drizzled with Café Caramel Sauce

Gourmet Carrot Cake with Cream Cheese Frosting

Rich Chocolate Mousse layered with Raspberry Coulis topped with Whip Cream garnished with a Mint Stick

French Silk Pear Pie topped with Whip Cream and Canned Pears

Chocolate Peanut Butter Torte- *Rich layers of chocolate ganache and smooth peanut butter mousse.*

*Drizzled with peanut butter and chocolate sauce topped with toasted peanuts*

Seasonal Fruit Feuilette- *Buttery puff pastry filled with Crème Anglaise topped with Seasonal Fruit drizzled with Café Caramel*

Raspberry Misu Tart- *buttery tart shell filled with a splash of raspberry preserves topped with Mascarpone Mousse and chocolate shavings*

*Price based on a minimum of 25 guests. Surcharge of \$1.95 per person will apply to parties under 25 guests.*

*Includes Executive China Service*

## *Hot Hors d'Oeuvres*

Beef Brochettes  
Curry Coconut Chicken Skewers  
Wild Mushroom Ragout in a Phyllo  
Chicken Brochettes  
Mini Quiche  
Vegetable or Sausage Stuffed Mushroom Caps  
Perking Duck Egg Rolls with a Sweet and Sour Dipping Sauce  
Chicken Satay with Peanut Sauce  
Vegetable Spring Roll  
Skewered Bread Scallops with a Chili Lime Aioli  
Spinach and Feta Cheese in Phyllo  
Papaya and Mango Brie Quesadilla  
Crispy Risotto Cake atop Ginger Hoisin Beef and Scallions  
Roasted Red Pepper and Monterey Jack Quesadillas  
Coconut Shrimp with Polynesian Sauce  
Grilled BBQ Shrimp  
Mini Baked Crab Cakes with Tequila-Lime-Cilantro Sauce  
Teriyaki Sea Scallops with Sesame Seeds and Nori Con Fetti  
Potato Pancake with Crème Fraiche and Caviar  
Scallops wrapped in Bacon

## *Cold Hors d'Oeuvres*

Tomato Basil Bruschetta served with Crostini and Flatbreads  
Cherry Tomatoes Stuffed with Crab Salad  
Chicken Caesar Salad in a Parmesan Tuile Cup  
Persian Melon and Arugula wrapped in Prosciutto  
Persian Fresh Fruit Kabobs with Fresh Mozzarella  
Tea Sandwiches  
Deviled Egg Halves  
Belgian Endive with Boursin Cheese  
Spicy Sesame Tuna sliced on a Wasabi crisp  
Basil roasted Vegetables on Rosemary Focaccia  
Southwestern Chicken Salad in a Phyllo Cup  
Artichoke, Sun-dried Tomato and Goat Cheese in a Phyllo Cup  
Shrimp Chutney on English Cucumber Rounds  
Shrimp Cocktail  
Smoked Salmon Mousse Cups  
Tenderloin Temptations Seared Pepper Tenderloin on Crostini with Tarragon Aioli  
Wild Mushroom and Goat Cheese Crostini  
Assortment of Pinwheel Flatbreads

*Prices based on one hour of service per person  
For each additional hour add \$0.10 per item per hour*

## *Party Fare*

### *Reception Trays*

Hummus in a Boule served with Pita Chips  
Spinach and Artichoke Dip Boule served with Pita Chips and Homemade Tortilla Chips  
Fresh Sliced Seasonal Fruit Tray  
Fresh Cut Seasonal Fruit Salad Bowl  
Fresh Whole Fruit Basket  
Fresh Vegetable Crudités Tray with Ranch Dip  
Imported and Domestic Cheese Tray with Assorted Crackers and Fruit Garnish  
Buffalo Wings with Celery Sticks & Bleu Cheese Dip  
Mozzarella Sticks with Marinara Sauce  
Micro burgers (whimpies) *with goat cheese, crispy shallots, chili sauce*  
Micro Cheese steaks  
Large Soft Pretzels with Mustard  
Jalapeno Poppers  
Assorted Mini Kaiser and Croissant Sandwiches  
Ham and Swiss, Turkey and American, Chicken Salad, Seafood Salad

### *Roasted Vegetable Platter*

Roasted Garlic, Zucchini, Squash, Eggplant, Carrots, Sweet Potatoes, Red Potatoes, Mushrooms served with a Balsamic Glaze, Assorted Crostini, Crackers and Flatbreads

### *Antipasto Platter*

Soppressata, Italian Salami, Cappicola, Fresh Mozzarella, Provolone, Pepperocini, Olive Shooters, Assorted Focaccia, Crostini, Breadsticks

### *Ultimate Seven Layer Dip*

Twice Baked Beans, Guacamole, Salsa, Sour Cream, Shredded Lettuce, Shredded Cheddar Cheese, And Ripped Olives. Served with Homemade Tortilla Chips

Large Cheese Pizza

### *Additional Toppings*

*Sausage, Pepperoni, Peppers, Onions, Mushrooms, Ham, Pineapple, Meatballs, Buffalo Chicken, Olives, Extra Cheese.*

6-ft Hoagie

3-ft Hoagie

*Italian, Turkey and American, Ham and Swiss, Roast Beef and Cheddar, Marinated Vegetables, Tuna Salad, Lettuce and Tomato*

Potato Chips, Pretzels, or Nacho Chips

*Served with Salsa and or Onion*

Fancy Mix Nuts or Goldfish

*Party and Reception Trays Based on a Minimum of 10 guests.*

## *Beverage Service*

Coffee, Decaffeinated Coffee, Hot Tea Service

Java City Coffee Service

Hot Chocolate Packets

Assorted Canned Sodas

Assorted Bottled Juices

ESU Bottled Water

5 Gallon Jug of Spring Water

*(One blue jug serves 80 guests)*

Beverages by the Gallon

*Choice of:*

*Sweetened Ice Tea, Unsweetened Iced Tea, Lemonade, Fruit Punch*

*(One gallon serves 12 guests)*

Juices by the Gallon

*Choice of:*

*Orange, Apple, or Cranberry Juice; Warm or Cold Apple Cider*

*(One gallon serves 12 guests)*

*Prices based on Minimum of one gallon.*

*Minimum of 12 guests applies for all other Beverage Service.*

## *Sweet Temptations*

### Assorted Fruit Filled Pies

*Strawberry, Raspberry, Blueberry, Peach*

### Cheesecake

*Pumpkin, Southern Pecan, Silk Pear, Granny Smith Apple*

### *By the Dozen*

Assorted Cookies

Assorted Holiday Sugar Cookies

Rice Krispie Bars

Assorted Gourmet Dessert and Brownie Bars

Cream Puffs and Éclairs

Assorted Mini Desserts

Assorted Italian Mini Desserts

Napoleons

Petit Fours

Assorted Decadent Dessert Bars

Chocolate Tuxedo Covered Strawberries

## *Single Layered Cakes*

*Please speak to our catering representative to customize your cake to make your event more memorable.*

Quarter Single Layered Sheet Cake (serves 15)

Half Single Layered Sheet Cake (serves 30)

Full Single Layered Sheet Cake (serves 75)

**Choice of Icing:** White, Chocolate, Butter Cream, Whipped Cream

**Choice of Cake:** Yellow, Chocolate, Marble, Red Velvet

## *Double Layered Cakes*

9" Decorated Round Cake (serves 12)

Quarter Layered Sheet Cake (serves 20)

Half Layered Sheet Cake (serves 45)

Full Layered Sheet Cake (serves 90)

**Choice of Fillings:** Chocolate, Bavarian Cream, Whipped Cream, Butter Cream, Strawberry Cream, Fruit Fillings

**Choice of Icing:** White, Chocolate, Butter Cream, Whipped Cream

**Choice of Cake:** Yellow, Chocolate, Marble, Red Velvet

## *Ice Cream Social*

**Please select one Ice Cream**

Chocolate  
Vanilla  
Strawberry

**Please select five toppings for your Ice Cream Social**

Maraschino Cherries  
Pineapple Chunks  
Rainbow Sprinkles  
Chocolate Sprinkles  
Oreo Cookie Crumbs  
Crushed M&M's  
Chocolate Syrup  
Caramel Syrup  
Whipped Cream  
Chopped Nuts  
Butterscotch Syrup  
Strawberry Sauce

Additional Toppings can be ordered at an additional charge

## *Chocolate Lovers Delight*

Rich Melted Milk Chocolate Fondue dipped with Fresh Strawberries, Sugar Cookies, Jumbo Marshmallow, Pretzel Rods, Pound Cakes, Seasonal Cubed Fruit Tray.

*Prices Based on a Minimum of 30 Guests*