



Display Options

~Deluxe Cold Antipasti~
\$7.95 Per Person

Imported Prosciutto Di Parma, Mortadella, Hot & Sweet Capicola, Genoa Salami, House Made Giardiniera, Roasted Peppers, Mixed Olives and Parmigiano-Reggiano

~Artisan Cheese Display~
\$6.95 Per Person

Robust Display of Imported and Artisan Cheeses Garnished with Mixed Nuts, Fresh Organic Grapes and Dried Fruits. Accompanied by Assorted Gourmet Crackers and Flatbreads

~Organic Crudité Display~
\$4.95 Per Person

A Colorful Assortment of Fresh Organic Seasonal Vegetables with Homemade Creamy Dips

~Organic Tomato Bruschetta Display~
\$3.95 Per Person

Fresh Organic Diced Tomatoes, Red Onions, Garlic and Basil with Assorted Crostini.

~Grilled Vegetable Display~
\$5.99 Per Person

Lightly Marinated Seasonal Organic Grilled Vegetables.

~Mezze Platter~
\$6.99 Per Person

Grilled Organic Vegetables, Assorted Hummus, Pita Chips, Bread Sticks, Baba Ghanoush, Tzatziki Sauce, Roasted Chick Peas Olives and Stuffed Grape Leaves



Hors D'oeuvres

25 Piece Minimum Order Per Item

~Seafood~

Lobster Arancini

Wasabi Tuna with Edamame Guacamole on a Rice Cracker
Smoked Salmon on Mustard-Chive & Dill Butter
Lump Crab Meat and Herb Stuffed Mushroom
Bacon Wrapped Scallops
Tequila Infused Melon with Crab Salad Spoons
Grilled Shrimp Cocktail with Bloody Mary Shooter
Salmon Soba Noodle Boxes with Tarragon Pesto
Fish and Chip Satay
Jumbo Lump Crab Crakes
Coconut Shrimp
\$64.99

~Vegetable~

Blinis with Pepper Cream and Roasted Peppers
Fig and Goat Cheese Flat Bread
Roasted Cinnamon Pear Bruschetta
Olive Tapenade
Goat Cheese and Beet Canape with Balsamic Reduction and
Micro Greens
Kale and Vegetable Pot Stickers
Vegetable Spring Rolls
Mushroom and Brie Tarts
Spanakopita
Asparagus & Mushroom Arancini
Goat Cheese & Walnut Strudel with White Truffle Oil
Potato Pancakes with Cinnamon Applesauce
Whole Wheat Sweet Potato Gnocchi with Sundried Tomato
Cream Cheese Sauce
\$45.95



~Meat & Poultry~

Chorizo & Black Bean Empanada

Braised Short Rib & Manchego Empanada

Southwestern Chicken Empanada with Fire

Roasted Vegetables

Hot Dogs in Puff Pastry

French Onion Soup Boules

Mini Stuffed Potato Skins with Bacon and Cheddar

Goat Cheese Stuffed Dates Wrapped in Bacon

\$59.95

Skirt Steak Fajita Scoops in Tortilla Shells

Slow Smoked BBQ Pulled Pork on a Sweet Potato Cake

Chicken and Waffle Bites with Chipotle Maple Syrup

Lamb and Feta Flat Bread

Prosciutto & Fontina Cheese in Phyllo Roll

Mini Ball Park Franks in Petit Buns

White Wine Braised Duck Tacos

Lamb and Date Meatball Sliders

Sriracha Chicken Meatball Lollipops

Short Rib and Roquefort Hand Pie

Beef Barbacoa Taquito

Cuban Sandwiches with Pork Ham Swiss & Pickle

Smoked Pulled Pork Biscuit Slider

Short Rib & Fontina Panini

\$64.50

Prime Beef Sliders on Brioche Buns

Baby Lamb Chops with Bacon Guava Jalapeno Glaze

For 24 Pieces

\$69.75



Station Options:

(Chef Attendant Required)

~Slider Station~

\$17.95 Per Person

USDA Prime Beef Slider with and without Cheese

Mini Ball Park Frank Chili Dogs

Chicken Parmesan Hoagie

Philly Cheese Steak Hoagie

Ketchup, Mayo and Mustard

Lettuce, Tomato and Onion Platter

~Pasta Bar~

(Chef Attendant Required)

\$12.95 Per Person

Fusilli and Penne Pasta

Choice of Marinara, Alfredo and Vodka Sauce

Toppings: Sausage, Chicken, Julienne Vegetables, Garlic, Roasted Peppers, Pesto, Artichoke Hearts, Grated Parmesan, Black Olives, Diced Tomatoes, Broccoli Florets and Crushed Red

Pepper

~Extras~

Add Shrimp: \$3.50 Per Person Add Garlic Bread: \$1.50 Per Person

Add Lobster: \$7.95 Per Person

~Gourmet Mac & Cheese Bar~

(Chef Attendant Required)

\$12.95 Per Person

Create your own Mac & Cheese.

Toppings: Bacon Bits, Broccoli, Chorizo, Peas, Spinach, Ham, Sundried Tomatoes, Corn, Mushrooms, Chicken, Diced Tomatoes, Black Olives and Choice of 3 Different Hot Sauces.

~Extra~

Add Shrimp: \$3.50 Per Person Add Lobster: \$7.95 Per Person



~Risotto Bar~

(Chef Attendant Required)

\$11.95 Per Person

Homemade Risotto with Toppings mixed To Order
Parmesan Cheese, Blue Cheese,
Roasted Mushroom Medley,
Sun-dried Tomatoes, Apple Smoked Bacon, Roasted Onions
Walnuts, Fresh Herbs, Organic Peas and White Truffle Oil

~Extra~

Add Shrimp: \$3.50 Per Person Lobster: \$7.95 Per Person

~Ramen Bar~ GF

(Chef Attendant Required)

\$13.95 Per Person

Freshly infused Wild Mushroom Broth. Accompanied by Guest's Choice of Toppings to Include:
Five Spice Crispy Pork, Rice Noodles, Radish, Edamame, Bean Sprouts, Jalapeno, Lime
Wedges, Red Pepper, Scallion, Mint, Basil, Cilantro, Sriracha and Hoisin Sauce. Served from
Hot Tea Syphons.

~Mashed Potato Bar~

\$10.95 Per Person

Classic Yukon Gold Potatoes | Sweet Potatoes

Toppings: Truffle Sour Cream, Short Rib Demi Glaze, Sharp Cheddar Cheese, Smoked Bacon
Bits, Scallions, Roasted Mushrooms and Caramelized Onions

~Paella Station~

(Chef Attendant Required)

\$18.95 Per Person

Saffron Infused Vegetable Short Grain Dirty Yellow Rice tossed with Classic Ingredients of
Capers, Olives, Chicken, Fish Bites, Chorizo, Shrimp, Clams, Mussels and Calamari.

Add Lobster: \$7.95 Per Person

Skewers Display

\$17.95 Per Person

Grill Display with: Chicken Tandoori, Hibachi Style Steak, Herb Glazed Shrimp, Grilled
Balsamic Herb Vegetable Kabobs

Served with: Mango Chutney, Sweet Chili Glaze and Passion Fruit Barbecue



~Asian Stir Fry Station~
(Chef Attendant Required)
\$12.95 per Person

Sliced Chicken and Beef with: Broccoli, Scallions, Ginger, Garlic, Snow Peas, Bean Sprouts, Carrots, Mushrooms, Bell Peppers, Sesame Seeds, Cashews, Baby Corn and Water Chestnuts – served with Jasmine Rice, Stir-fry Sauce, Hoisin Sauce and Soy Sauce

~Extra~
Add Shrimp: \$3.50 Per Person

~Shrimp Cocktail~
\$10.95 per person

Classic Jumbo Shrimp Cooked in Old Bay Seasoning, Lemons, Garlic & Herbs, Served with Fresh Cut Lemons, Herb Aioli & Spicy Citrus Spiked Cocktail Sauce House

~ Smoked Salmon Display~
\$9.95 per person

House Cured and Smoked Wild Salmon with Red Onions, Capers, Egg & Herbed Cream Cheese, Served with Crackers and Bagel Chips

~Ultimate Shellfish Indulgence~
Market Price

Poached Jumbo Shrimp, Snow Crab Claws, Poached Lobster Tails, Rhode Island Clams, Assorted East Coast & Gulf Coast Oysters Displayed in a Coastal Setting Over Ice, Natural Seaweed with Fresh Cut Lemons, Spicy Citrus Spiked Cocktail Sauce, Kimchi Aioli & Mignonette

~Ultimate Sushi Experience ~
(Chef Attendant Required)
\$19.50 per person

Choice of 5 Signature Rolls, Sliced Fresh Sashimi, & Hand Rolls

- 5 Premium Signature Rolls from Above
- Sashimi of Ahi Tuna, Wild Salmon, Hamachi, Shrimp & Calamari on Rice
 - Hand Rolls of Lobster, Shrimp & Tuna
 - Fresh Seaweed Marinated Salad
- Pickled Ginger, Fresh Wasabi & Soy Sauce



~Grill Station~

(Chef Attendant Required)

\$32.00 Per Person

Grilled Petit New York Strips, Grilled Shrimp Skewers, Lemon and Rosemary Chicken Breasts
and Marinated Vegetables

Served with: Mango Salsa, Chimichurri and Gazpacho Salsa

~Extra~

Add 8oz Filet Mignon: \$8.00 Per Person

Add 8oz grilled Lobster Tail: \$15.00 Per Person

~Carving Station~

(Chef Attendant Required)

Slow Roasted Prime Rib with Horseradish Cream and Natural Jus \$18.95 Per Person

Seven Spiced Seared Carved Tuna with Wasabi Cream and Poke Sauce \$18.95 Per Person

Wild Caught Salmon Carving Station with Chimichurri and Mango salsa \$18.95 Per Person

Whole Roasted Suckling Pig with Orange Mojo Glaze \$18.95 Per Person

Beef Tenderloin with Roasted Shallot Bacon Cream and Demi-glace \$22.95 Per Person