

The Westchester Menu

*Spinach and Red Pepper Corn Cups Tartlet, Southwestern Salsa, Avocado
Seared Tuna with Herbs, Gaufrette Chip, Wasabi Dressing
Smoked Salmon Crepe Roulades, Lemon-Caper Cream Cheese
Skewered Coconut Chicken, Grilled Pineapple and Pena Colada Sauce
Garden Gazpacho Shots with Crème Fraiche
Southwestern Pulled Pork on Toasted Croustade, Slaw Salad
Filet Mignon Canapé with Horseradish Dressing
Artichoke Mushroom Wontons with Apricot Chutney*

Farmers Market, Dips & Spreads

*Elaborate Tiered Vegetable Crudité
Beautifully Garnished with Flowering Vegetables and Homemade Dips*

Our Signature Baked Brie

*Creamy Troubadour Brie with Caramelized Peaches, Plums and Pecans
Delicate Puff Pastry with Grapes, Strawberries, Crackers and Breads*

Silver Spoon Buttery Sweet Tray

*Decadent Chocolate Brownies, Pecan Diamonds, Cream Cannolis,
Caramel Cheesecake and Key Lime Lemon Squares*

The Fairfield Menu

*Skewered Chicken Cashew Sate with Toasted Sesame Seeds
Maryland Lump Meat Crab Cake, Jalapeno Aioli
Crispy Mushroom Vegetable Wontons and Spring Rolls, Ginger Apricot Glaze
Asparagus Wrapped in Italian Prosciutto Asiago Shavings
Smoked Salmon Crepe Roulades, Lemon Scented Cream Cheese and Capers
Silver Spoon Sliders with Monterey Jack Cheese*

International and/or Domestic Cheese Board

*Chevre rolled with Nuts and Herbs, Blue Cheese, Port Salute,
Grapes, Crackers, French Baguette*

Carving Board with Artisan Rolls and Dressings

*Herb Encrusted Roast Beef and Maple Glazed Turkey
Horseradish Sauce, Honey Mustard Aioli, Cranberry Dressing
Assorted Artisan Rolls and Sliced Breads*

Tropical Fruit Stand

*Seasonal Fresh Fruits of Pineapple, Melons, Kiwi,
Sweet Grapes, Mango, Strawberries and other tropical.*

The Manhattan Menu

Our Signature Cheese Diamonds

Shanghai Spring Rolls with Ginger Dipping Sauce

Pulled Bourbon Pork in Burrito Cups

Fingerling Potatoes with Caviar and Crème Fraiche

Herb Encrusted Filet Mignon on Fucille, Horseradish Dressing

Skewered Grilled Green Chili Shrimp

Vegetable Empanadas w/Chimichirri sauce

Mushroom Vegetable Wontons, Ginger Apricot Glaze

Skewered Chicken Kabobs, Peanut Satay Dressing

Tiered Vegetable Landscape

Roasted Ratatouille, Blue Cheese and Hummus Dips

Artisan Breads and Crackers

The Slider Station, Artisan Rolls and Dressings

Monterey Jack Cheese, Caramelized Onions, Crisp Bacon, Sautéed Mushrooms,

Gorgonzola Cheese, Relish, Horseradish Ketchup

Mashed Potato Martini Bar

Mashed White and Sweet Potatoes topped with Fried Onions, Cheddar Cheese,

Chili, Sour Cream, Lettuce and Chives

Buttery Sweet Tray

Decadent Brownies, Lemon Bars, Pecan Diamonds,

Chocolate Dipped Strawberries, Mini Cheesecakes

Artistically Arranged Stations

Farmers Market, Dips & Spreads

Elaborate Raw Crudité in Wicker Baskets Lined with Overflowing Kale,

Beautifully Garnished with Flowering Vegetables and Homemade Dips

International and/or Domestic Cheese Board

A selection of International Cheese: Stilton, Brie, Camembert, Montrachet,

Ponte Leveque & Port Salute, Sweet Grapes, Crackers & Baguettes

Baked Brie with Caramelized Apples

Creamy Troubadour Brie with Caramelized Apples and Nuts in Delicate Pastry

Arranged with Colorful Grapes, Crackers and Pompudums

Warm Artichoke-Spinach Dip with Braised Leeks

Silver Spoon Vegetable Chips, Crackers, Sliced Baguette

Tartlet Platter

Sweet Onion with Thyme, Wild Mushroom Fondue, Tomato, Basil & Olive
Mediterranean Skewer Platter

Garlic Roasted Vegetable, Herb Marinated Sirloin or Lamb, Cajun Chicken
Flaky Phyllo Strudels

Wild Mushroom, Curried Walnut Chicken, Spinach & Feta,
Crostini and Tartlet Platter

*Crostini: Oven Roasted Tomatoes with Pesto and Roasted Garlic
Chevre and Artichoke Hearts with Roasted Red Pepper,*
Tartlets: Sweet Onion and Thyme, Mushroom Fondue, Tomato, Basil & Olive

South of the Border

*Heaping Platter of Tortilla Chips Smothered with a Blend of Cheeses, Guacamole,
Salsa, Bean Dip, Tomatoes, Olives, Jalapenos and Scallions.*

Gorgonzola, Pesto & Sun Dried Tomato Torte

Served with Kalamata Olive Focaccia Bread

California Sushi and Seafood Nori Rolls

*California, Salmon, Spicy Tuna and Vegetarian Rolls,
Shrimp, Sea Bass and Yellow Tail Tuna Sashimi*

Pate Maison and Artisan Breads

*Terrine of Seasonal Vegetables, Duet of Saucisson, Pate de Provence,
Cracked Pecorino Romano, Country Tuscan and Herbed Focaccia Breads,*

House Cured and Fish Smokehouse

*Norwegian & Scottish Smoked Salmons, Gravlox, Smoked Sable,
Capers, Herbed Cream Cheese, Chopped Red Onion, Artisan Breads*

Mediterranean Eastern Plate

*Falafel Balls, Toasted Pita & Flatbreads, Roasted Garlic Hummus
Baba Ganoush, Tahina, Greek Olives, Pita Bread and Flatbreads*

Anti-Pasto Display

*Fresh Buffalo Mozzarella, Aged Salami, Capicola,
Marinated Portobello Mushrooms, Pepperoncini Peppers, Artisan Breads*

Chef Action Stations

The 50's Station

*Our Signature "Build your own" Hamburger Slider Napoleons
Curly Fries and Beer Batter Onion Rings, Boston Style Fish and Chips,
Philadelphia Cheese Steak, Sputnik Melts, Roast beef Au Jus*

Little Italy

*Spinach Fettuccine, Tri-Color Rotini and Farfalle
Pink Vodka Cream, Alfredo, and Pesto Sauce
Spring Vegetables, Olives, Garlic, Artichokes, Roasted Tomato and Foccacia*

Far East Station

*General Gso Chicken with Fried Rice, Mini Egg Rolls, Vegetable Tempura
Asian Noodles and Spicy Peanut Dressing, Steamed Dumplings,*

Carving Board

*Herbed Encrusted Roast Beef with Rosemary au Jus and Horseradish Cream
Thyme & Rosemary Crusted Roasted Turkey with Cranberry Dressing and
Maple Glazed Baked Ham with Assorted Mustard and Fruit Chutney
Apricot Glazed Corn Beef, Pastrami with Grain Mustard, Russian Dressing,
Boneless Muscovy Duck with Brandied Michigan Cherry Sauces*

Risotto Station

*Grilled Basil Chicken, Smoked Turkey with Apples, Salmon with Fresh Dill,
Roasted Peppers, Grilled Portabella Mushroom, Apple Sausage*

French Bistro

*Tender Strips and Medallions of Beef, Veal and Roast Duckling
Tidbits sautéed with Julienne Seasonal Vegetables
With Rosemary-Lemon and Apricot-Brandy Sauce*

Savory Crepe Station

*Light Crepe Shells made to order filled with choice of:
Brandied Mushrooms, Creamed Spinach, Caramelized Onions,
Sautéed Julienne Vegetable, Broccoli and Cheddar Cheese*

Mashed Potato Martini Bar

*Fresh Mashed Potatoes Served in Martini Glasses
Fried Onions, Cheddar Cheese, Tex Mex Chili, Sour Cream and Chives*

Skewer & Hibachi Station

*Garlic Roasted Vegetable, Herb Marinated Sirloin or Lamb,
Cajun Chicken, Curried Shrimp and Grilled Scallop*

Moroccan Station

Chicken Tagine, Cous Salad with Mint, Orange Zest, Pine Nuts,

Sushi and Sashimi Station

*Hamachi (Yellowtail), Sake (Salmon), Maguro (Tuna), Tako (Octopus),
Kani (Crab), Spicy Tuna, Salmon, California Rolls*