



## **BUTLERED HORS DOEUVRES**

- Grilled Tuna wrapped with Pea Pods
- Individual Gazpacho Shot Glasses garnished with Sour Cream
- Individual Chilled Cucumber Soup Cups
- Smoked Salmon and Watercress on Mini Bread with Cucumber Dill Sauce
- Smoked Salmon Canapés with Sour Cream and Caper Dollops
- Salmon Mousse in Tartlet Shells
- Tomato and Black Olive Crostini
- Toasted Pita Triangles with Garlic Hummus Dollops
- Asparagus and Herbed Cheese in Crepes
- Mozzarella and Tomato Canapés
- Roasted Vegetables Crostini with Balsamic Vinegar Dressing
- Roasted Red Peppers with Goat Cheese and Kalamata Olives
- Grilled Beef Tenderloin En Croute with Farmhouse Mustard
- Roast Beef and Horseradish Roulade
- Belgian Endive stuffed with Boursin Cheese
- Curry Chicken Salad Barquettes
- Fish Tacos
- Shrimp Cocktail Shots\*
- Crab Claw Shots\*
- Curried Chicken and Mango stuffed Mushrooms
- Mini Franks in the Blanket
- Chicken Pineapple Skewers
- Wasabi Beef Skewers
- Potato Puffs
- Miniature Sweet Potato Cakes
- Grilled Chicken and Apricot stuffed Mushroom Caps
- Boboli Pizzas
- Toasted Cheese Filled Ravioli with Marinara Sauce



- Potato Pancakes with Apple Sauce
- Cheese Tartlets
- Miniature Beef Wellingtons
- Sweet and Sour Meatballs
- Sliced Steak Skewers with BBQ Sauce
- Indonesian Chicken Skewers
- Peking Duck Purses
- Portabella Mushroom Purses
- Sesame Chicken with Peanut Dipping Sauce
- Spinach and Cheese in Phyllo
- Miniature Salmon Imperials
- Vegetable Tempura with Sweet and Sour Sauce
- Spring Rolls with Ginger Lime Sauce
- Portabella Mushroom Pizzas
- Miniature Vegetable Quiches
- Miniature Grilled Cheeses with Tomato
- Cheeseburger Sliders
- Eggplant Parmesan Sliders
- Brisket Sliders
- Crabcake Sliders\*
- Mushroom Caps Stuffed with Goat Cheese, Roasted Peppers and Pine Nuts
- Rice Knishes with Plum Sauce
- Chicken Quesadillas
- Philly Cheesesteak stuffed Pretzels
- Miniature Cheeseburgers with Pickles and Ketchup
- Steamed Asian Vegetable Dumplings with Sweet Soy Sauce
- Chicken and Ginger Dumplings
- Chicken Shu Mai with Asian Dipping Sauce
- Wasabi Tuna Pizzas with Sweet Soy Sauce
- Chicken Brochette with Red and Yellow Peppers



- Assorted Mini Quiches
- Miniature Pizzas
- Brie en Croute
- Miniature Crab Cakes with Chipotle Mayonnaise\*
- Chicken and Ginger Dumplings
- Wasabi Tuna Pizzas with Sweet Soy Sauce
- Edamame Ravioli
- Grilled Lamb Chops with Basil Pesto
- Mini Crepes with Asparagus and Herbed Cheese
- Toasted Ravioli with Marinara Sauce
- Chicken Quesadillas
- Snow Crab Claws Dipped in Gazpacho Salsa
- Brie, Pecans and Apples on Toasted Baguettes
- Apple and Cheese Pizza
- Fruit and Cheese Kabobs with Sweet Yogurt Dressing
- Poached Potato with Fraiche Filling, topped with Smoked Salmon, Olive Tapanade
- Tortilla Pinwheels with Smoked Salmon, Spinach and Capered Cream Cheese
- Puff Pastry Pizza Rustica with Tomatoes, Peppers, Eggplant, Olives, Mozzarella
- Puff Pastry Pizza with Caramelized Onion, Walnuts, Feta Cheese
- Cheese filled Gougere
- Vegetable Wontons served with Plum/Ginger Sauce
- Cheese filled Wontons
- Miniature Mozzarella Cheese and Sautéed Mushroom Sandwiches

\*Denotes upcharge.

**FOLLOWING IS A LIST OF SUGGESTED FOOD STATIONS THEY MAY BE USED AS HORS D'OEUVRE STATIONS OR DINNER BUFFETS**

**Thai French Station:**

- Spicy Chicken with Dried Noodles, Grilled Scallions and Red Peppers



- Vegetarian Pad Thai Noodles
- Sizzling Long Beans with Sautéed Garlic and Toasted Pine Nuts

**Caribbean Station:**

- Thyme and Lime Chicken
- Coconut Salmon with Avocado and Banana Sauce
- Red Beans and Rice

**Asian Station:**

- Asian Vegetables with Black Bean Sauce
- Steamed Chinese Dumplings with Plum Sauce
- Marinated Teriyaki Filet Tips with Asian Broccoli

**Pasta Station:**

- Pasta Types: Penne and Fusilli
- Sauce Types: Portabella Mushroom, Pomodoro and Vodka Blush
- Toasted Baguettes brushed with Olive Oil and Roasted Garlic
- Companions of Fresh Parmesan Cheese, Garlic and Red Pepper Flakes

**Carving Station:**

- Sesame Crusted Ahi Tuna with Soy Sauce, Wasabi and Fresh Ginger
- Sliced Herb Crusted Flank Steak with Horseradish/Mustard Sauce on the side
- Seared Sun Dried Tomato Polenta Medallions
- Fresh Rolls

**Mediterranean Station:**

- Hummus and Pita Triangles
- Roasted Red Peppers
- Cous Cous Pilaf
- Marinated Artichokes
- Stuffed Grape Leaves
- Bruschetta with Toasted Garlic Rounds
- Baba Ganoush with Lebanese Flat Bread
- Israeli Salad

**Posh Potato Station:**

- Mashed Sweet Potatoes
- Mashed Red Bliss Potatoes
- Mashed Yukon Gold Potatoes
- Assorted Toppings of Sour Cream, Cheeses, Vegetables and Scallion



**Comfort Food Station:**

- Home Baked Meatloaf
- Roast Breast Turkey with Stuffing and Gravy
- Creamed Spinach (non-dairy)
- Biscuits

**Eastern European Station:**

- Potato Pancakes with Sour Cream
- Stuffed Cabbage
- Tzimmis

**New York Deli Carving Station**

- Roast Breast of Turkey
- Extra Lean Pastrami
- Mini Rye Bread/Pumpernickel
- Cole Slaw
- Mustards and Russian Dressing

**Gyro and Falafel:**

- Thin Sliced Chicken
- Falafel Balls
- Gyro Sauce
- Tahini Sauce
- Lettuce, Tomatoes, Onions
- Pita
- Hummus
- Babaganoush
- Stuffed grape leaves

**Fajitas and Nachos:**

- chicken fajitas
- beef fajitas
- sautéed onions and peppers
- nachos
- salsa
- guacamole
- sour cream
- tortillas



**Asian:**

- cold sesame noodles
- chopped peanuts
- chopped scallions
- chopped cucumbers
- vegetable spring rolls
- steamed dumplings
- oriental sauces

**Weiner and Sausage stand:**

- foot long hot dogs
- beef sausage
- chile
- baked beans
- mustard, ketchup, relish
- rolls

**Fish and Chips:**

- chicken fingers
- fried fish fillets
- French fries
- Onion rings
- Cocktail sauce
- Tartar sauce
- Ketchup, malt vinegar
- Rolls

**Grill Table: (various choices)**

- Swordfish or Tuna
- Salmon fillet
- Chicken breast
- Tenderloin of beef
- Seasonal vegetables
- Crispy potatoes
- Sauces

**ASIAN NOODLE BAR**

1. PAD THAI NOODLES SEASONED AND SAUCED (VEGETARIAN)
2. SHRIMP
3. CUBED CHICKEN
4. SLICED BEEF



5. SAUTEED VEGETABLES: MUSHROOMS; RED PEPPERS; ONIONS; CHINESE BROCCOLI; SPINACH; BOK CHOY; BEAN SPROUTS
6. CRUSHED PEANUTS
7. SAUCES

#### **CHILI BAR**

1. VEGETARIAN CHILI (NO BEANS)
2. SHREDDED CHEESE
3. BLACK BEANS; RED BEANS
4. GROUND BEEF
5. MARINATED CHICKEN
6. SEAFOOD
7. SOUR CREAM
8. CHOPPED SCALLIONS
9. CHILI POWDER
10. CORN BREAD AND BUTTER

#### **MAKE YOUR OWN SALAD BAR**

1. CHOPPED ROMAINE/ICEBERG LETTUCES; MESCLUN MIX; BABY SPINACH
2. DICED TOMATOES
3. DICED CUCUMBERS
4. SLICED BLACK OLIVES
5. SLICED MUSHROOMS
6. SHREDDED CARROTS
7. ASSORTED CHEESES: FETA; ASIAGO PARMESAN; GOAT
8. CROUTONS
9. CRAISINS
10. ARTICHOKE HEARTS
11. CHICK PEAS
12. CHOPPED COOKED EGGS
13. SLICED CHICKEN
14. CHUNK TUNA
15. TOASTED PINE NUTS
16. RED PEPPERS
17. ASSORTED DRESSINGS
18. FRESH BREADS AND BUTTER

#### **SUSHI BAR (\$12 pp upcharge)**

1. ASSORTED RAW AND COOKED ROLLS



2. TRAYED: SEARED SESAME CRUSTED AHI TUNA
3. WASABI
4. PICKLED GINGER
5. SOY SAUCE
6. SWEET SOY SAUCE

### **FIESTA TACO BAR**

1. MEXICAN BEEF
2. CHOPPED MEXICAN CHICKEN
3. SHREDDED CHEESE
4. HARD TACO SHELLS
5. SOFT FLOUR TORTILLAS
6. SAUTÉED ONIONS AND PEPPERS
7. CHOPPED LETTUCE, TOMATOES AND JALAPEÑOS
8. SOUR CREAM, SALSA AND GUACAMOLE

### **PHILLY CHEESESTEAKS**

1. PHILLY STEAKS AND CHEESE STEAKS WITH ALL THE FIXINGS
2. CHICKEN CHEESE STEAKS
3. BOARDWALK FRIES (SERVED IN PAPER CUPS)
4. ONION RINGS (SERVED IN PAPER CUPS)
5. KETCHUP, MUSTARD AND MALT VINEGAR
6. STEAK ROLLS

### **PIZZA STATION**

1. MARGARITA
2. GODFATHER
3. BROCCOLI AND CHEESE STROMBOLI
4. PANZAROTTIS
5. SWEET AND SOUR GRILLED CHICKEN

### **SLIDER STATION**

1. AMERICAN CHEESEBURGER
2. CRABCAKE
3. EGGPLANT PARMESAN
4. PULLED PORK WITH PROVOLONE

### **GRILLED CHEESE STATION**

1. WHITE CHEDDAR AND TOMATO ON MULTI GRAIN BREAD





2. SMOKED MOZZARELLA AND SUNDRIED TOMATO PESTO ON SOUR DOUGH BREAD
3. DILL HAVARTI CHEESE AND RED PEPPERS ON BLACK BREAD
4. CREAMY TOMATO SOUP WITH GOLDFISH CRACKERS

### **FISH TACOS/CHIPS AND SALSA BAR**

1. SOFT SHELL WITH FRIED MAHI MAHI; RED CABBAGE SLAW AND CHIPOTLE RANCH DRESSING
2. HARD SHELL WITH SEARED TILAPIA, AVOCADO, LIME; BAJA COLE SLAW AND PINEAPPLE SALSA
3. BLUE AND YELLOW TORTILLA CHIPS
4. GUACAMOLE; MANGO COCONUT SALSA; FRESH TOMATO SALSA; SALSA VERDE; ROASTED CORN AND BLACK BEAN SALSA



### **FOOD FOR KIDS**

1. chicken fingers
2. chicken wings
3. fried chicken
4. chinese chicken stir fry
5. hot dogs
6. hamburgers
7. hoagies
8. steak sandwiches
9. pizzas
10. french fries
11. hash browns
12. onion rings
13. mozzarella sticks
14. taco bar (Complete)
15. oriental bar (Complete)
16. italian bar (Complete)
17. deli bar (Complete)
18. philly steak bar (Complete)
19. salad bar
20. sundae bar
21. novelty ice cream bar
22. water ice bar
23. candy bar



### **DESSERTS FOR KIDS**

1. Funnel Cake
2. Chocolate Chip Cookies
3. Sugar Cookies
4. Peanut Butter Cookies
5. Brownies
6. Sundae Bar
7. Cotton Candy
8. Water Ice
9. Soft Pretzels
10. Rainbow Twirl Lollipops
11. Molasses Pops
12. Fresh Fruit

### **SAMPLE ENTRÉE LIST**

#### **BEEF:**

- Grilled Marinated Barbequed Steak
- Mexican with Tomato Orange Chili Sauce
- Steak with Orange Marmalade
- Steak with Hoisin Honey Sauce
- Pepper Steak; Steak au Poivre
- Prime Rib au Jus
- Eye Round with Beef Burgundy
- Eye Round with Herb and Green Onion Glaze
- Steak with Red Pepper Sauce and Sundried Tomatoes
- Beef and Broccoli
- Beef Brisket with Onions
- Chinese Pepper Steak
- Barbequed Flank Steak with Pepper Butter
- Sweet and Tangy Beef with Vegetables
- Steak Teriyaki
- Beef with Sauce Barry
- Grilled Filet Mignon with Roasted Garlic Brandy Sauce
- Peppered Grilled Filet Mignon with Blackened Sauce
- Grilled Steak with Red Peppers, Lime and Ginger Sauce (other cuts of beef available upon request)
- Italian Stuffed Flank Steak
- Beef Bourguignon
- Grilled T-Bone Steak with Pan-Fried Sweet Potato Chips
- Sirloin Steak with Rosemary-Infused Burgundy Sauce



- Filet Mignon with Béarnaise Sauce and Roasted Miniature Vegetables
  - Grilled Pork Chops with Artichoke Hearts, Sun-Dried Tomatoes, and Pine Nuts
  - Almond-Crusted Rack of Lamb with Fresh herb-Shallot Sauce
  - Smoked Virginia ham with Buttermilk Chive Biscuits
  - Barbeque-Rubbed Pork Loin with Grilled Sweet Potatoes
  - Hand-Carved Roast Leg of Lamb with Cumberland Sauce
- VEAL:**
- With Champagne Sauce
  - With Herbed Brandy Sauce
  - With Grilled Fennel
  - With Mustard Sauce
  - With Onions and Chestnuts
  - With Dijonnaise
  - With Caper Sauce
  - Veal Chops Scaloppini
  - Veal Chops with Herbs and Onions
  - Veal Chops with Mushroom Sauce
- LAMB:**
- Crown Rack of Lamb
  - Petite French Cut Lamb Chops with Mustard Caper Sauce
  - Baby Lamb Chops with Blackened Tomato and Chive Sauce
- CHICKEN:**
- Artichokes, Garlic and Pistachio Nuts
  - Dijonnaise
  - Amandine
  - Apricot
  - Onion, Mushrooms and Garlic
  - Honey Mustard
  - Peach Schnapps Glaze
  - Caribbean Mango
  - Orange Molasses
  - Maple Crunch
  - Sweet and Sour
  - Sesame
  - Teriyaki
  - Cherry
  - Marsala
  - Sicilian
  - Cacciatore
  - Mediterranean with Sundried Tomatoes
  - Chestnut, Leek and Orange Stuffed
  - Apple Pecan Stuffed
  - Cordon Bleu
  - Coq au Vin
  - Provencale
  - Stir Fry with Walnuts and Plum Sauce
  - Brown Rice, Spinach and Pine Nut Stuffed
  - Grilled Rosemary with Olive Oil and Garlic
  - Peanut with Plum Sauce
  - Apricot Glazed with Roasted Garlic and Shallots
  - Grilled Chicken with Roasted Red Pepper Coulis
  - Mango Salsa and Vidalia Onion Dressing
  - Brandy Orange Barbequed
  - Apple Stuffed
  - Grape Stuffed with Citrus Butter
  - Port Wine and Chestnut
  - Roasted Onion Glazed Breast of Turkey
  - Smoked Turkey Breast with Louisiana Sausage and Corn Bread Dressing
  - Paillard of Chicken with Cashew Butter on a Bed of Julienne Seasonal Vegetables



- Mushroom Stuffed Chicken Breast with Madeira Sauce
- Hand-Carved Roast Turkey Breast with Currant Scones
- Stir-Fried Chicken with Peanuts and Broccoli in Ginger Sauce
- Sautéed Chicken Breast with Pecan Cream Sauce
- Seafood Lasagna with Shrimp and Scallops in Lobster Sauce
- New Orleans Style Shrimp and Rice
- Cold Poached Salmon with Dill Yogurt Sauce
- Seafood Creole with Basmati Rice
- Maryland Crab Cakes with Lemon Butter Sauce
- Grilled Shrimp with Mango-Lime Relish

**FISH & SEAFOOD:**

(Grilled/broiled/poached/sautéed/fried)

- Tuna Steak
- Swordfish Steak
- Filet of Norwegian Salmon
- Filet of Red Snapper
- Orange Roughy
- Sole/Flounder
- Filet of Blue Fish
- Mahi Mahi
- Florida Pompano
- Filet of Tilapia
- Salmon Cakes
- Crab Cakes
- Chilean Sea Bass
- Shrimp
- Sea Scallops
- Bay Scallops
- Lobster
- Mussels, Clams, Oysters
- Lump Crabmeat with Sundried Tomato Alfredo Sauce
- Lobster Ravioli with Lemon Basil Cream
- Grilled Salmon with Sorrel Sauce
- Spinach Fettuccine with Grilled Shrimp and Roasted Red Peppers in Tomato-Basil sauce
- Grilled Scallops with Tri-Colored Peppers in Creamy Leek Sauce

**FISH & SEAFOOD SAUCES, TOPPING, MIXED**

**PREPARATIONS:**

- Scampi
- Sweet and Sour
- Shrimp Seafood Sauce
- Blackened
- Mustard Caper
- Mustard Dill Garlic and Wine
- Sicilian
- Red Pepper Ginger Lime
- Fennel Butter
- Cucumber Dill
- Saffron Basil
- Pineapple Red Pepper Salsa
- Raspberry Shallot
- Lemon Mustard Sesame and Scallion
- Leek, Onion and Scallion
- Zesty Tomato
- Orange Basil
- Avocado Butter
- Amandine
- Meuniere
- Coconut Mango
- Imperial
- Lemon Dilled
- Caper Basil Mustard



### **Salads**

- Caesar Salad with Sourdough Croutons and Shaved Parmesan
- Fresh Spinach Salad with Raspberry Vinaigrette
- Three Green Garden Salad with Dijon Mustard Vinaigrette
- Mixed Garden Salad with Balsamic Vinaigrette
- Spanish Black Bean Salad
- Arugula and Radicchio with Shaved Parmesan
- Grilled Vegetable Salad
- Belgian Endive and Mixed Greens with Roquefort Dressing
- Salad Niçoise
- New Bliss Potato Salad
- Chicken Salad with Seedless Grapes and Walnuts
- Cole Slaw
- California Corn Salad
- Pasta Primavera with Broccoli Florets and Sun-Dried Tomato Dressing
- Mesclun Greens and Romaine with Candied Walnuts, Craisins and Goat Cheese
- Caesar Salad with Sourdough Croutons and Shaved Parmesan and Grilled Chicken Breast
- Tomato Wedges and Mini Balls of Mozzarella Cheese Marinated with Garlic and Fresh Basil

### **Vegetables**

- Stir Fry of Baby Bok Choy with Ginger & Garlic
- Glazed Carrots with Fresh Mint
- Snow Pea Stir-Fry
- Herbed Potato Pancakes
- Scalloped Potatoes

- Risotto with Tomatoes & Rosemary
- Pan Fried Zucchini Cakes
- Broccoli with Lemon Crème Fraiche
- Asparagus
- Roasted Vegetable Lasagna

### **Meal Companions**

- Jalapeno Corn Muffins
- Challah
- Russian Black Bread
- Croissants
- Assorted Mini Muffins
- Assorted Bagels

### **Pasta Dishes**

- Baked Fusilli with Four Cheeses and Pancetta in Plum Tomato Sauce
- Cheese Tortellini in Pesto with Marinara Sauce
- Spinach Fettuccine with Snow Peas Alfredo
- Linguine with Porcini Bolognese Sauce
- Rigatoni tossed with Filetto Di Pomodoro
- Pasta Primavera
- Semoline Penne with Pesto and Broccoli Sauce
- Gemelli with Tomato Basil Sauce
- Cheese Ravioli with Saffron Sauce
- Wild Mushroom Ravioli

### **BRUNCH**

- Herb Frittata with Zucchini and Yellow Squash
- Nova Lox
- White Fish



- White Fish Salad
  - Smoked Sable
  - Noodle Kugel
  - Vegetable Tortilla Wraps
  - Pasta Salad
  - Plain and Vegetable Cream Cheeses
  - Sliced Cheeses
  - Tuna Salad
  - Crepes
  - Home Fried Potatoes
  - Herring Marinated in Sour Cream
  - Herring Marinated In a Wine Sauce
  - Kippered Salmon
  - French Toast on a Stick with Maple Syrup
  - Walnut and Maple Pancakes
  - Omelet Station
    - Regular and Egg White Batter
    - Fillings: Tomatoes, Shredded Cheese, Spinach, Onions, Mushrooms, Peppers, Lox
    - Roasted Vegetable Quiche
    - Broccoli Cheddar Quiche
    - Potato Pancakes with Applesauce
    - Assorted Fresh Bagels
    - Butter and Cream Cheese
  - Waffle Station
    - Waffles Made to Order
    - Waffles Toppings: Chocolate Chips, Whipped Cream, Strawberry Topping, Blueberry Topping and Assorted Syrups
    - Challah French Toast
    - Cheese Blintzes
  - Salad Station
    - Grilled Salmon over Gourmet Greens Salad with Vidalia Onion Dressing
    - Tossed Garden Salad with Raspberry Vinaigrette
    - Caesar salad (light on the dressing with extra dressing on the side)
    - French Rolls and Assorted Bread Sticks with Butter
  - Dessert Station (after brunch)
    - Assorted Miniature Desserts
    - Fresh Cut Seasonal Fruit
  - Beverages
    - Bloody Marys
    - Mimosas
    - Red, White and Blush Wines
    - Sodas, Juices and Ice
    - Regular and Decaf Coffee, Teas and Companions
- Tea Sandwiches**
- Cranberry Fingers  
Dijon Mustard, Cranberry Sauce, Smoked Turkey
  - Salmon and Dill  
Dill flavored Cream Cheese with Salmon or Lox
  - Lavender Egg Salad  
Hard Boiled Eggs, Mayonnaise and Yougurt, Curry Powder, Dried Lavender Buds
  - Celery-Nut  
Cream Cheese, Celery, Chopped Walnuts
  - Apricot Ham Finger Sandwich  
Cream Cheese mixed with Apricot, Ham, Dried Apricot to Garnish
  - Spring Radish  
Butter slices of Pumpernickel bread, Radishes
  - Pineapple Cream  
Boston Brown Bread, Cream Cheese, Thinly chopped Pineapples
  - Cucumber Sandwich Variations
- Desserts**
- Petits Fours
  - Fresh Fruit Tarts
  - Apple Crumb Tarts
  - Double Fudge Brownies



- Chocolate Mousse with Whipped Cream
- Linzer Torte
- Key Lime Mousse in Pastry Crust with Kiwi slices
- Strawberries dipped in Chocolate
- Frozen Fruit Chunks dipped in Chocolate
- Tiramisu
- Carrot Cake
- Grand Sorbet
- Biscotti Bar
- Fresh Fruit
- New York Style Cheese Cake
- Belgium Waffle Station
- International Coffee Bar
- Crepe Station
- Assorted Whole Desserts
- Assorted Mini Desserts
- Assorted Fruit Pies
  - Cherry, Apple, Blueberry, Peach, Pecan, Lemon
- Crème Pie Bar
  - Banana, Lemon Meringue, Key Lime Boston Chocolate
- Comfort Desserts
  - Strawberry or Blueberry Crisp, Bread Pudding, Bananas Foster, Vanilla/Coffee Ice Cream
- Cheesecake Station
  - New York, Chocolate Peanut Butter, Oreo, Heath Bar, Cherry
- Chocolate Dipping Station
  - Milk Chocolate
  - White Chocolate
  - Dark Chocolate
  - Fresh Seasonal Fruit
  - Whole Strawberries
  - Brownies
  - Assorted Cookies
  - Pretzels
  - Pound Cake
  - Marshmallows
- Graham Crackers
- And Much, Much More...
- Pizza Dessert Station
  - On Brownie Crust
    - Caramel Chips
    - Toasted Coconut
    - Cream Cheese Icing
    - Fresh Fruit
    - Raspberry Sauce
  - On Pie Crust
    - Caramelized Apples
    - Toasted Almonds
    - Cream Cheese Icing
    - Fresh Fruit
    - Strawberry Jelly
  - Oatmeal Raisin Cookie Crust
    - Caramelized Bandannas
    - Colored Sprinkles
    - Caramel Sauce
  - On Peanut Butter Crust
    - Marshmallow Fluff
    - Melted Chips
    - PB and J
    - PB Chips
    - Chocolate Sprinkles
    - Peanut Butter Sauce
  - On Chocolate Chip Cookie Crust
    - Chocolate Ganache
    - Oreo Cookie
    - Chocolate Kissables
    - Drizzled with Icing
    - Caramelized Walnuts
    - Cream Cheese Icing

**Snack Food Suggestions (Select 5)**

- Yogurt Cup
- Soft Pretzel with Mustard
- Granola Bar
- Power Bar
- Cereal Bar





- Pretzel Bag
- Mini Bagel with Jelly, Cream Cheese or Butter
- Chocolate Dipped Biscotti
- Nut Mix
- Whole Fresh Fruit
- Fresh Baked Cookies
- Tastykake
- Mini Muffin
- Danish
- Cheese/Peanut Butter Crackers
- Chocolate Brownie
- Candy Bar
- Trail Mix
- Individual Pudding or Jello

- Lettuce, Tomatoes
- Pickles, Ketchup
- Mini Steak Rolls

Jersey Shore Station

- Medallions of Salmon Teriyaki
- Ahi Tuna Rounds with Wasabi Honey Sauce
- Jumbo Lump Crabcakes with Joes Stone Crab Mustard
- Jersey Tomato Salad
- Jersey Corn Relish
- Home Made Cole Slaw

Spanish Chicken/ Vegetable Paella Station

- Marinated Chicken Pieces
- Julienned Vegetable Varieties
- Brown Rice
- Edamame
- Tomatoes
- Specialty Sauce
- Garlic Bread Rounds For Dipping

**Sample Theme Menus**

**"SUMMER OUTDOORS"**

**Butler Hors Doeuvres**

- Mini Franks in Baby Rolls w
- Burger Slammers with Brie and Caramelized Onions
- Sesame Popcorn Chicken with Mango Sauce
- Mini Crudités in Votive Glasses
- Shrimp Gazpacho
- Smoked Salmon Sushi Rolls
- Vegetable Dumplings with Sweet Soy Sauce
- Boardwalk Fries in Cones

**Light Dinner Reception**

Philly Griddle Station

- Wafer Steaks
- Chicken Wafer Steaks
- Melted Cheese
- Fried Onions
- Sautéed Mushrooms
- Fried Peppers; Hot Peppers
- Hot Sauce
- Marinara Sauce

**Desserts**

Stationary on Display

- Assorted Tropical Fruits with Dipping Sauces
- "Ellen's Brownies"

Novelty Ice Creams

(Served by an attendant carrying an ice cream case)

**Sample Theme Menus Continued**

**"CARIBBEAN THEME"**

**Appetizers**

- Coconut Shrimp
- Hearts of Palm Fritters
- Lobster Gratinee in Tartlet Shells
- Curried Chicken and Mango stuffed Mushrooms
- Peanut Chicken with Sesame Sauce
- Grilled Petite Lamb Chops with Mustard Sauce
- Crabmeat Avocado stuffed Crepes
- Roasted Red Peppers and Artichoke stuffed Steak Rolls
- Sweet Potato Balls

**Foods**





- Grilled Fresh Tuna with Red Pepper Sauce
- Swordfish, Lobster and Pineapple Brochettes with Orange Sauce
- Tropical BBQ Shrimp
- Baked Chicken Breast with Brandy and Garlic
- Lemon Chicken with Lime and Ginger
- Grilled Filet Mignon with Mangos and Onions
- Sliced Marinated Steak with Crabmeat Mustard Sauce
- Broiled Artichoke Hearts and Tomatoes with Basil Butter
- Sweet Yams with Rum and Coconut
- Rice and Peppers with Almonds
- Marinated Cucumber Salad
- Toasted Garden Salad with Banana Vinaigrette
- Grilled Chicken Breast with Jamaican Jerk Sauce and Fried Plantains
- Grilled Baguettes with Island Seasoning
- Grilled Teriyaki Salmon with Japanese Miso Rice
- Char Grilled Aged Beef, thinly sliced, with Crispy Potatoes and Watercress Salad
- Seared Black Cod with Garlic Mashed Potatoes
- Herb Crusted Filet Mignon with Sweet Potato Mash
- Grilled Chicken with Roasted Red Pepper Coulis
- Paillard of Chicken with Cashew Butter on a Bed of Julienne Seasonal Vegetables
- Grilled T-Bone Steak with Pan-Fried Sweet Potato Chips
- Sirloin Steak with Rosemary-Infused Burgundy Sauce
- Filet Mignon with Béarnaise Sauce and Roasted Miniature Vegetables
- Almond-Crusted Rack of Lamb with Fresh herb-Shallot Sauce

#### **Desserts**

- Key Lime Pie
- Mango Mousse
- Bananas Flambé
- Espresso Chocolate Torte
- Tropical Fruits with Coconut

#### **Family Style Entree Items**

- Ginger Cured Salmon with Wasabi Mayonnaise
- Wok Cashew Chicken with Plum Wine Sauce
- Sesame Crusted Ahi Tuna with Teriyaki Dipping Sauce
- Pan Seared Chilean Sea Bass with Haricot Verts, Shitake Mushrooms, Baby Squash
- Hand-Carved Roast Turkey Breast with Currant Scones
- Italian Stuffed Flank Steak
- Beef Bourguignon
- Stir-Fried Chicken with Peanuts and Broccoli in Ginger Sauce
- Sautéed Chicken Breast with Pecan Cream Sauce
- Roasted Vegetable Lasagna
- Mushroom Stuffed Chicken Breast with Madeira Sauce
- Cold Poached Salmon with Dill Yogurt Sauce
- Chicken Salad with Seedless Grapes and Walnuts