



HORS D'OEUVRES MENU

6% sales tax and 20% service charge will be added to all menu items

*YOU ARE NOT LIMITED TO THE BELOW SELECTIONS, A VARIETY OF OTHER ITEMS ARE AVAILABLE. REGIONAL/THEMED MENUS CAN BE CREATED (MEXICAN, ASIAN, FRENCH, ETC.).

PASSED HORS D'OEUVRES

Option 1- Six passed hors d'oeuvres for 1 hour.....12.95 per person
Option 2- Ten passed hors d'oeuvres for 2 hours.....23.95 per person

Seafood

Shrimp Cocktail, Horseradish Cocktail Sauce, Lemon
Asian Ahi Tuna Tartar, Avocado, Wonton Crisp, Spicy Siracha
Mini Maine Lobster Rolls. Tarragon-Chive Mayonnaise
Smoked Salmon on Pumpernickel Toast, Lemon Crème Fraiche and Capers
Crisp Panko Breaded Mini Crab Cake, Chipotle Aioli
Scallops Wrapped in Bacon, Sweet Chili Sauce

Meat

“Pigs in Blanket”, Push Cart Onions, Brown Mustard
Duck and Cashew Spring Rolls, Orange Ginger Sauce
Beef Sliders, Pickle Chip, Ketchup
Mini Beef Wellingtons w/ Horseradish Cream Sauce
BLT Bites, Bacon, Lettuce and Tomato, Basil Mayonnaise
Pulled pork Spring Rolls, Barbeque Sauce
Crispy or Steamed Lemongrass and Chicken Pot Stickers with Soy Dipping Sauce

Vegetable

Belgian Endive Stuffed with Boursin Cheese and Toasted Walnuts
Parmesan Cheese Puffs
Tomato, Basil and Parmesan Bruschetta
Mozzarella and Tomato Skewer
Raspberry Brie Phyllo Stars
Phyllo wrapped asparagus, asiago cheese

STATIONED HORS D'OEUVRES

Crudités...5.50

Farmer's market assortment of seasonal sliced vegetables and baby vegetables with dips

Artisan Cheese Display...10

Domestic and Imported cheese with Crackers and Breads, Honey, Nuts, Fresh Grapes

Antipasto Display...12

Cured Meats, Olives, Grilled Vegetables, Roasted Peppers, Crackers and Breads

Scottish Smoked Salmon...8

Minced Red Onion, Capers, Egg White, Egg Yolk, Lemon

Seafood Bar

Seafood items are charged per piece and accompanied by lemon wedges and cocktail sauce

Clams on the half shell.....1.50 Jumbo shrimp cocktail..... 2.50 Snow crab claws..... Market Price

Blue Point Oysters on the half shell.....2.95 Poached 4oz lobster tail.....Market Price



SERVED DINNER

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Soups

(Additional Varieties Available)

Classic Chicken Noodle Soup	cup.....5.bowl.....7
Cuban Black Bean with Sour Cream and Lime	cup.....4.bowl.....6
Roasted Cream of Tomato with Balsamic Glaze	cup.....4.bowl.....6.
Loaded Baked Potato Soup	cup.....4.bowl.....6
Manhattan or New England Clam Chowder	cup.....5.bowl.....7
Main Lobster Bisque	cup.....5.bowl.....7
Chilled Tomato Gazpacho	cup.....4.bowl.....6

Salads

Tossed Salad with Cucumbers, Carrots, Tomato and balsamic vinaigrette.....6
Heirloom Tomato, Fresh Basil, Mozzarella, Extra Virgin Olive Oil, Aged Balsamic Drizzle.....9
Classic Caesar Salad w/ Shaved Parmesan.....8
Wedge Salad, Chopped Bacon, Cherry Tomatoes, Avocado, Asiago Cheese, Ranch Dressing...8
Prosciutto Di Parma and Cantaloupe Melon w/ Black Pepper Lime Dressing and Clover Honey...9
Poached Anjou Pear and Gorgonzola Cheese Salad, Goat Cheese and Field Greens, Honey Vinaigrette...8
Baby Field Greens Salad, Crumbled Blue Cheese, Candied Walnuts, Dried Cranberries...7
Warm Baby Spinach and Goat Cheese Salad Red Onions, Cran-Raisins, Toasted Hazelnuts, Bacon...7
Heirloom Tomato BLT Salad, Applewood Smoked Bacon, Tender Bibb Lettuce, Dill Lemon Vinaigrette...8
Tricolor Salad, Radicchio, Baby Arugula, Endive, Pumpernickel Croutons, Basil White Balsamic Vinaigrette...8
Burrata Cheese and Prosciutto Di Parma, Arugula Leaves, Heirloom Tomatoes, Basil pesto, Balsamic Glaze...12

Other Starters

Rigatoni Ala Vodka, Peas, Bacon, Shaved Pecorino Cheese...7
Jumbo Shrimp Cocktail with Cocktail Sauce and Lemon...13
Jumbo Lump Crab Cake with Tartar Sauce and Coleslaw...15
Watermelon and Feta Cheese, Baby Arugula Leaves, Shaved Radish...6
Scottish Smoked Salmon, Endive Salad, Traditional Garnishes, Lemon Vinaigrette...14
Whipped Ricotta Toast, Baby Arugula Leaves, Black Pepper, Honey Drizzle, Oregano Oil...7

ENTREES

All entrée prices include: vegetable, potato, rolls with butter and coffee and tea service
If you choose to offer your guests more than two entrée choices an additional \$3 per person will be added

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Chicken...22

Classic Chicken Francaise, Beurre Blanc
Chicken Marsala, Wild Forest Mushroom Demi-Glace
Chicken Piccata, Artichoke, Blistered Tomato and Capers, Lemon-Chardonnay Butter
Pan Seared Amish Chicken Breast, Brown Chicken Jus

Fish & Shellfish

Pan Seared or Grilled Salmon with Chardonnay Beurre Blanc ...30
Crab Stuffed Sole, Lemon-Chablis Butter ... 27
Jumbo Lump Crab Cake, Tartar Sauce ...32
Lemon Herb Crusted Cod, Lemon Champagne Emulsion...25
Brazilian 8 oz. Steamed Lobster Tail, Lemon Wedge, Melted Butter...44
Pan Seared Day Boat Sea Scallops, Lemon Brown Butter Sauce...32
Grilled Bronzino Fillet, Balsamic Glaze and Tomato Gremolata...26

Beef

Sliced Black Angus Sirloin Steak, Red Wine Au Jus.....27
Grilled 8 oz. Filet Mignon, Cabernet Demi-Glace.....30
Grilled Filet Oscar, 6 oz. Filet Mignon, Crab Topped, Asparagus, Sauce Béarnaise...43
Broiled 12 oz. New York strip, Red Wine Demi-Glace...39
12 oz. Roasted Prime Rib, Creamy Horseradish Sauce, Au Jus...34

Other

Herb Crusted Rack of Lamb, Minted Lamb Sauce...39.00
Eggplant Rollatini, Parmesan, San Marzano Tomato Sauce...18
Roasted Asparagus and Boursin Cheese Tartlet, Mushroom Duxelle...18
Seared Trumpet Royal Mushroom, Fava Bean Hummus, Roasted Radish, Lemon Vinaigrette...18

Starch

Wild rice pilaf
Whipped potatoes
Herb Roasted red bliss potatoes
Sea salt roasted fingerling potatoes
Baked Idaho potato
Parmesan potato gratin

Vegetable

Steamed broccoli with sea salt
Baby French Beans
Honey Roasted Carrots
Julienned vegetable
Grilled asparagus
Seasonal Vegetable Bundle...1 Additional



DINNER BUFFET

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Salad

- Mixed Field Green Salad: Cucumber, Tomato, Carrots, Onions, Blue Cheese, Ranch and Balsamic Vinaigrette...6
- Traditional Caesar Salad: Herb Croutons, Parmesan Cheese, Creamy Caesar Dressing...8
- Roasted Baby Red Beet, Goat Cheese Crumbles, Raspberry Vinaigrette...8
- Mixed Greens with sun-dried cranberries, bleu cheese, honey balsamic vinaigrette...6
- Quinoa Tabbouleh Salad, Fresh Herbs, Lemon Vinaigrette ...6
- Orzo, Cherry Tomato, Cucumber and Feta Cheese Salad...6
- Heirloom Tomato and Mozzarella Cheese, Basil and Balsamic Glaze...8
- Poached Asparagus and Roasted Red Pepper Salad, Sherry Shallot Vinaigrette...8
- Scottish Sliced Smoked Salmon, Traditional Garnishes, Lemon...10
- Black Pepper Seared Tuna Sashimi, Soy sauce, Pickled Ginger, Wasabi...12

Pizza.....7.00

Display of grilled ciabatta pizzas to include:

- Classic - San Marzano Tomato Sauce, Mozzarella and Provolone Cheese
- Mediterranean -Olives, Tomato, Baby Arugula, Sliced Mushroom
- Italian White Pizza- Creamy Ricotta Cheese, Mozzarella, Fennel Seeds, Crumbled Sweet Italian Sausage

Chicken...10

- Classic Chicken Francaise, Beurre Blanc
- Chicken Marsala, Wild Forest Mushroom demi-glace
- Chicken Piccata, Artichoke, Blistered Tomato and Capers, Lemon-Chardonnay Sauce

Fish...12

- Grilled or Sautéed Salmon, with Whole Grain Mustard Sauce
- Lemon herb Crusted Cod with Lemon Beurre Blanc
- Crab Stuffed Sole with Saffron Cream Sauce

Risotto...10

- Classic Risotto- Creamy Ricotta and Parmesan Cheese
- Wild Forest Mushroom and Chive
- Carbonara- Peas, Prosciutto, Parmesan Cheese, Diced Tomato
- If Uniformed Chef is to prepare (Action Station)12.00

Pasta...8

- Cheese Tortellini, Rigatoni, Orecchiette, Penne, Cavatappi
- Variety of Ravioli: Mini-Cheese Ravioli, Wild Mushroom, Butternut Squash...add2

Sauces (Max Three[3] Differing Sauces)

Al A Vodka, San Marzano Tomato, Alfredo, Garlic and Olive Oil, Basil Pesto, Sage Walnut Cream

If Uniformed Chef is to prepare (Action Station)...10.00

Toppings to include:

- Broccoli, Olives, Grape Tomatoes, Peas, Mushrooms, Bacon, Crumbled Sausage, Spinach
- Grated Parmesan, Crushed Red Pepper

Vegetable...3

- Steamed broccoli with sea salt
- Baby French Beans
- Julienned vegetables
- Honey Roasted Carrots
- Vegetable Medley
- Grilled asparagus

Starch...2.50

- Wild rice pilaf
- Whipped potatoes
- Herb Roasted red bliss potatoes
- Sea salt roasted fingerling potatoes
- Baked Idaho potato
- Parmesan potato gratin



DESSERT

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Dessert Buffet

Ice Cream Sundae Bar...7

Chocolate Sauce, Caramel Sauce, Rainbow and Chocolate Sprinkles, Chopped Peanuts, Whipped Cream

Cookie and Brownie Display...3

Chocolate Chip, Peanut Butter, S'mores, and White Chocolate Chip Cookies, House Baked Brownies

Apple Crisp...5

Brown Sugar Cinnamon Baked Apples, Rolled Oat Strudel Topped, Vanilla Ice Cream

Fresh Fruit...3

Sliced Cantaloupe and Honeydew Melon, Pineapple, and Seasonal Berries

Berries and Cream...7

Separate Bowls of Sliced Strawberries, Blueberries, Blackberries, Raspberries and Whipped Cream

Dessert Action Stations (Chef Manned)

Bananas Foster Station...8

Bananas Flambé in Dark Rum with Butter and Sugar Served w/ vanilla bean ice cream

Crepe Flambé...7

Thin Crepes Cooked in Butter and Sugar Flambé in Choice of Liquor: Grand Marnier, Rum, Frangelico, Amaretto Served with Vanilla Ice Cream (Add Fresh Berries...3)

Huntsville Spiked Milkshake Shots...5

Mini Vanilla Ice Cream Shakes Made with Dark and White Rum, Topped with a sprinkle of Nutmeg

Plated Dessert

Tiramisu Parfait...7

Espresso Soaked Cake Layered with Sweet Mascarpone Cream, Topped with Coco-Coffee Powder

New York Style Cheese Cake...6

Served with Seasonal Berries, and House Made Caramel Sauce

Chocolaté Lava Cake A La Mode...6

Warm Chocolaté Cake with a Molten Center, Served with Vanilla Ice Cream, and Powder Sugar

Strawberry Shortcake...5

Flakey Pastry Filled with Macerated Strawberries, Chantilly Cream, Chocolate Shavings

Coffee and Assorted Tea Display.....2.00

Add Unlimited Soft Drinks to Any Package for \$2.25 pp (Includes Iced Tea, Lemonade, Soda, Water)