
Starters & Appetizers

Baby Lamb Chops

Mint Jelly or Dijon Peppercorn Mustard - \$4 each

Baked Brie en Croute

Paired with Fruit Brown Sugar and Almond or Pesto

\$50 small (10-20) / \$ 90 large (20-30)

Eggplant Pizzas

Fried Eggplant Rounds Topped with Hearty Marinara and Pecorino

Romano \$18 per dozen

Grilled Swordfish Skewers

Glazed with Citrus Ginger Sauce \$6 per person

Lemongrass and Cashew Chicken Skewers

Served with Peanut Sauce 20 per dozen

Chicken Macadamia Skewers

Pineapple Mint Salsa \$4 each

Foie Gras Toasts

\$6 per person

Roasted Veggie Rolls

Layered Eggplant Red Bell pepper and Portabella Mushrooms Drizzled

with Balsamic Vinaigrette \$5 per person

Bacon Wrapped Jumbo Shrimp

\$24 per dozen

Spinach and Crab Mini Quiche

\$18 per dozen

Spinach and Cheese Mini Quiche

\$18 per dozen

Pesto Melts

Garlic Baguette Toasts Lined with Pesto and Topped with Chopped

Tomato and Melted Provolone \$18 per dozen

Eggplant Rollatini

Filled with Spinach and Cheese and Drizzled with Balsamic Vinaigrette

\$5 per person

Pesto Risotto Cakes

\$18 per dozen

Mediterranean Tomato Tart

\$24 per dozen

Bite Size Stuffed Phyllo Pastry Selections

\$18 per dozen (Minimum Order of Two Dozen)

Brie and Caramelized Onion

Spinach and Feta

Smoked Turkey and Raspberry Compote

Wild Mushroom and Parmesan

Brie and Cinnamon Apples

Artichoke and Romano with Red Onion

Apple Bleu Cheese and Walnut

Spinach and Shrimp

Goat Cheese Cranberry and Sage, Mascarpone and Fig

Canape Selections

\$18 per dozen (Minimum Order of Two Dozen)

Bleu Cheese Walnut and Cranberry

Grilled Veggie and Mozzarella

Smoked Salmon Mousse

Almond Chicken

Shrimp Tarragon

Tapenade

Sundried Tomato

Pesto

Stuffed Mushroom Selections

\$18 per dozen (Minimum Order of Two Dozen)

Garlic and Roasted Pepper

Crabmeat and Garlic

Shrimp and Spinach

Soups, Salads & Sides

Soup Selections

\$18 per quart

Carrot and Ginger with Coconut Milk

Cream of Winter Squash

Jalapeno and Black Bean Chili

Creamy Potato and Curry

Zesty Tomato and Thyme

Truffled Potato

Corn Chowder

Veggie

Salad Selections

Price per pound

Traditional Coleslaw \$5

Traditional Potato Salad \$5

Curried Potato Salad with Purple Onion and Green Bean

Snaps \$9

French Green Bean with Herbs de Province and

Almonds \$9

Chicken Tarragon \$9

Albacore Tuna \$12

Specialty Salads

Greek Salad

Red Onions Olives Red Bell Peppers Feta Cheese with Herb

Vinaigrette \$5 per person

Romaine and Avocado Salad

Cilantro-Lime Dressing and Walnuts \$5 per person

Spinach and Apple Salad

Smoked Bacon and Honey Dijon Dressing \$6 per person

Spinach and Strawberry Salad

Poppypeed Dressing and Pecans \$6 per person

Caesar Salad

Homemade Croutons and Romano Cheese \$5 per person

Baby Greens with Poached Pear

Gorgonzola and Almonds with Poppypeed Dressing or Herb

Vinaigrette \$6 per person

Bowtie Salad

Juicy Grape Tomatoes with Basil Pine Nuts and Garlic

\$5 per person / \$7.50 per pound

Fresh Fruit Salad

Seasonal Fruits with Poppypeed Dressing

\$4.50 per person / \$9 per pound

Side Selections

Price per pound

Balsamic Green Beans Tossed in Sesame Oil \$9

Mixed Steamed Vegetables \$7

Black Beans \$9

Potato and Fennel Gratin \$9

Cous Cous \$8

Rosemary New Potatoes \$9

Brown Rice \$9

Garlic Mashed Potatoes \$7

Sautéed Spinach \$7

Spanish Rice \$7

Sandwiches & Lunch

Sandwich Selections

Tuna Fish Sandwich \$7 each

Tarragon Chicken Salad Sandwich \$7 each

Vegetarian Sandwiches \$8 each

Roasted Eggplant and Grilled Zucchini with Provolone and Pesto

Tutti-Frutti Peanut Butter with Chopped Apple Raisins

Dried Cranberry and Celery on Whole Wheat

Roasted Portabella Mushroom with Brie Pesto and Fresh Spinach

Roasted Spicy Eggplant and Goat Cheese with Arugula and Tomato

Sliced Avocado with Sprouts and Hummus with English Cucumber

and Cracked Pepper

Build Your Own

\$8 each

Choose a Bread:

Croissant | Rye | Onion Roll | Hoagie | Whole Grain/Whole Wheat

Choose a Spread:

Herbed Cream Cheese | Hummus | Roasted Garlic Mayo | Roasted

Red Pepper Mayo | Dijon Mustard | Sun-Dried Tomato Pesto | Basil

Pesto | Oil and Vinegar

Choose a Meat:

Prosciutto | Roast Beef | Salami | Smoked Turkey | Black Forest

Ham | Capicola

Choose a Cheese:

Provolone | Mozzarella | Sharp Cheddar | Swiss | Havarti

Box Lunch Selections

Each box comes with a small house salad and cookie plus napkin,
fork and peppermint. \$13 per person (Min Order of 10)

Sliced Grilled Marinated Chicken Breast and Pepper Jack with

Roma Tomatoes Lettuce and Herb Aioli

Applewood Smoked Ham and Swiss with Roma Tomatoes Lettuce
and Herb Aioli

Genoa Salami and Mozzarella with Fresh Thin Sliced Bell Peppers
Red Onion and Pepperoncini

Roast Beef Smoked Cheddar and Sauteed Mushrooms Lettuce and
Thinly

Sliced Fresh Red Pepper Roasted Pork Sirloin with Remoulade
Roasted Red Pepper and Lettuce

House Smoked Salmon with Baby Greens Tomato Red Onion and
Lemon Dill Aioli

Sliced Grilled Chicken Breast with Cilantro-Jalapeno Pesto Lettuce
and Tomato

Roast Beef with Roasted Garlic Aioli Lettuce and Tomato

Applewood Smoked Ham and Brie with Arugula and Light Dijon

Grilled Jamaican Jerk Chicken with Pineapple-Habanero Chutney
with Lime Mayo and Lettuce

House Roasted Turkey Breast with Avocado and Swiss Sprouts and
Basil Aioli

Prosciutto and Brie with Rosemary Fig Confit and Baby Greens

Tuna Fish Sandwich

Tarragon Chicken Salad Sandwich

Entrees & Gourmet Dinners

Center Cut Beef Tenderloin

Grilled Stuffed Roasted or Pan Seared \$30

Grilled Bone-in Ribeye

Port Wine Sauce Garlic Mashed Potatoes and Asparagus \$45

Roasted Duck

Crepes with Sautéed Vegetables Grand Marnier and Cranberry

Sauce \$26

Chicken with Wild Mushrooms

Fresh Tomatoes Spinach Oil Garlic and Herbs Tossed with Penne

\$21

Ginger Salmon with Ginger Mustard Cream

Coconut Rice Caramelized Onions and Vegetables \$22

Roasted Pork Touched with Rosemary

Potato Gratin and Sauteed Spinach \$27

Seasoned and Grilled Chicken Breast

Potato Gratin and Mixed Vegetables \$16

Chicken Stuffed with Prosciutto and Brie

Sautéed Spinach and Parmesan Risotto \$20

Rack of Lamb Infused with Ginger and Garlic

Balsamic Sesame Green Beans and Brown Rice \$20

Jamaican Jerk Lamb

Grilled Fruits Sesame Caramelized Onions and Coconut Rice \$19

Traditional Lamb

Dijon Crust and Mint Chutney Rosemary Potatoes and Sautéed

Spinach \$22

Lavender Honey Glazed Leg of Lamb
Mint Vinaigrette Basmati Rice and Sautéed Spinach \$32

Grilled Swordfish Steak
Roasted Garlic Green Peppercorn Pine Nut and Dried Cranberry Sauce with Brown Rice and Sesame Balsamic Green Beans \$26

Grilled Prawns
Avocado Lime Vinaigrette with Basmati Rice and Black Beans (Market Price)

Vegetable Lasagna
Prepared with the Freshest Herbs Gourmet Cheese and Seasoned Vegetables with Garlic Baguette \$18

Meat Lasagna
3-cheese Italian Recipe with Garlic Baguette \$18

Spinach and Goat Cheese Lasagna
With Sundried Tomato and Garlic Baguette \$19

Eggplant Parmesan
Baked with Hearty Tomato Sauce with Garlic Baguette \$18

Breast of Chicken
Champagne Sauce Herbed Risotto Sautéed Spinach \$18

Rosemary Roasted Breast of Chicken
Balsamic Sesame Green Beans and Potato Gratin \$16

Seafood Paella
(Market Price)

Seafood Jambalaya
(Market Price)

Displays & Platters

Cheese Platter
The finest selection of cheeses garnished with grapes and fresh fruits. Served with crackers.
Sm (20-30) \$60 | Med (30-40) \$80 | Lg (40-50) \$100

Classic Deli Platter
Classic American deli tray served with three deli-sliced meats: Roast Beef, Smoked Turkey, Black Forest Ham and select deli cheeses: American, Swiss and Smoked Cheddar. Also, garnished with variety of mustards, pickles and relishes.
Sm (20-30) \$60 | Med (30-40) \$80 | Lg (40-50) \$100

Fresh Fruit Platter
The best and freshest seasonal fruits served with citrus zest yogurt and nuts.
Sm (20-30) \$60 | Med (30-40) \$80 | Lg (40-50) \$100

Antipasta Platter
Beautifully arranged Italian meats, cheeses, olives, artichokes and roasted red peppers. Served with breadsticks and crackers.
\$4 per person, 10 person minimum

Fresh Veggies with Gourmet Dip
Dips include hummus and spinach with roasted garlic and roasted red peppers.
Sm (10-20) \$50 | Med (20-35) \$70 | Lg (35-50) \$100

Sliced Tenderloin Platter
Marinated and grilled tenderloin, thinly sliced with creamy horseradish sauce. Garnished with watercress and dried cranberries. Serves 15
\$120

Mediterranean Platter
The tastiest hummus surrounded by pita squares, feta cheese, Greek olives, pepperoncinis, and tomatoes.
Sm (20-30) \$60 | Med (30-40) \$80 | Lg (40-50) \$100

Caviar Displays
Beluga and sevruga caviars. Served with chopped boiled egg yolk, onion, and crème fraiche.
Serves 20 Market Price

Smoked Salmon Platter
Served with red onion, cream cheese, capers and toast
Sm (20-30) \$90 | Lg (30-40) \$160

Paté Plus Exotic Mousse Platter
Foie gras mousse, cornichons, French country paté, dried cranberries, nuts, Country Dijon with toasts
Serves 20 Market Price

Grilled Veggie Platter
Seasonal squashes, eggplant, onions, asparagus and peppers drizzled with aged balsamic vinegar
Sm (20-30) \$60 | Med (30-40) \$80 | Lg (40-50) \$100

Sliced Pork Loin Platter
Roasted pork with Grand Marnier and garnished with roasted garlic.
Serves 15 \$120

Bruschetta Bowl
Sweet juicy tomatoes, fresh basil, garlic, and olive oil topped with cubed mozzarella. Surrounded by crispy toast.
Sml (10-20) \$50 | Lg (30) \$90

Gourmet Cheesecakes

Sweet Cheesecakes
6" Cheesecake \$20 | 9" Cheesecake \$31-39

Absolutely Apricot
Apple Pie Spice
Bailey's Irish
Bananas Foster Delight
Black Forest
Blueberry Supreme
Bing Cherry Fudge
Bing Cherry White Chocolate Jubilee
Blueberry
Bountiful Blackberry
Brandied Apple Raisin
Butter Brickle Chocolate Chip
Butterfinger
Café Mocha Almandine
Caramel Apple Crunch

Carrot Cake Splendor
Chocolate Chip Cookie
Chocolate Covered Cherry
Chocolate Peppermint Crunch
Christmas Cranberry
Coconut Toasted Pear
Cookies and Cream
Cranberry Almond
Creamy Lemon Poppysseed
Death by Chocolate
Dom Perignon
Eggnog Cream and Spice
Frangelico Hazelnut
Grand Marnier Soufflé
Heavenly Cashew Fudge
Holiday Pumpkin Spice
Jalapeno Apple Pie
Key Lime Pie
Mango Strawberry a la Crème
Minted White Chocolate Pistachio
Mocha Irish Cream Almandine
Mouthwatering Mandarin Orange
Nanny's Lemon Ice Box Delight
Peach Cobbler Spice
Peanut Butter Cup
Pecan Fudge Brownie
Pina Colada Delight
Pistachio White Chocolate Crunch
Raspberry
Rocky Road
Sinful Raspberry Fudge
Strawberry Cheese Jubilee
Strawberry Banana Delight
Strawberry Lemon Cooler
Toffee Cashew
Top Shelf Margarita
Tropical Fruit Wonder
Ultimate German Chocolate
Upside Down Pineapple
White Chocolate Amaretto Crunch
White Chocolate Cashew
White Chocolate Cranberry
White Chocolate Macadamia Nut
White Chocolate Turtle
White Chocolate Mint Hazelnut
White Chocolate Raspberry Decadence

Savory Cheesecakes
6" Cheesecake \$35

Artichoke and Red Pepper
Smoked Salmon with Black Caviar
Proscuitto Green Apple and Walnuts
Wild Mushroom Greek Olives and Walnuts
Smoked Salmon and Capers
Bleu Cheese Walnut and Onion
Sundried Tomato and Goat Cheese with Roasted Garlic
Portabella Mushroom and Roasted Red Pepper
Pesto and Pine Nuts



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