

Hors D'Oeuvres

Beef, Lamb & Pork

Mini Barbecued Pork Tostadas, Avocado, Queso Fresco

BLT Bruschetta

Beef Tenderloin Crostinis, Chimichurri

Curried Lamb Chops, Preserved Lemon Aioli

Moroccan Chicken Skewers, Toun

Lamb Meatballs, Tzatziki

Plum Lacquered Duck Wings

Shredded Pork Canape, Sharp Cheddar, Apple Compote

Chorizo & Manchego Cheese on Baguette, Sun-Dried Tomato Aioli

Smoked Pork Picadillo on Plantain Chips, Cilantro Chimichurri

Spicy Korean-Style Gochujang Meatballs

Polenta Cups, Braised Shortribs

Bacon-Wrapped Andouille, Brown Sugar Glaze

Steak, Gorgonzola, Red Onion Jam Flatbread

Fried Chicken & Waffles

Melon, Prosciutto and Mozzarella Skewers

Hors D'Oeuvres

Seafood

Espresso-Rubbed Tuna Tataki, Pickled Red Onions

Shrimp Ceviche with Coconut Milk, Mango and Lime

Mini Crab Cakes with Cilantro-Lime Mojo

Boquerones Crostinis

Smoked Diver Scallops, Red Pepper Oil, Micro-Greens

Smoked Salmon Tartare with Dill Creme Fraiche in Phyllo Cups

Citrus-Grilled Shrimp with Tequila Lime Dressing

Jerked Shrimp, Cilantro-Lime Mojito

Curried Crab Salad on Spoons with Micro-Greens

Shrimp Taco Bites

Shrimp & Andouille Brochettes

Fried Catfish Bites, Cajun Remoulade

Hors D'Oeuvres

Vegetarian

Yellow Tomato Gazpacho Shooters with Avocado-Citrus Salad

Arancini, Tomato Ragout

Falafel, Tahini

Deviled Eggs, White Truffle Oil, Caviar

Hummus & Tabbouleh Grilled Pita Bread

Bruschetta with Eggplant Caponata

Roasted Grape Tomato & Chevre Bruschetta

Polenta, Black Olive Tapenade, Roasted Tomato

Spinach & Feta Scrolls

Potato Croquettes, Saffron Aioli

Mini Quinoa & Edamame Cakes, Chipotle Aioli

Platters

Seafood

Smoked Salmon, Espresso-Crusted Ahi Tuna, Jumbo Shrimp,
Mini Crab Cakes, Smoked Scallops

Mediterranean

Marinated Heirloom Tomatoes, Fresh Mozzarella, Prosciutto,
Mixed Olives, Basil Pesto

Tapas

Prosciutto, Hot Ham, Stuffed Cherry Peppers, Marinated Artichokes with Stems,
Manchego, Spanish Rice

Moroccan

Ras al Hanout Dusted Lamb Chops, Couscous, Chickpea Salad,
Moroccan Carrot Salad, Dolmas

Hawaiian Pu Pu Platter

Tuna Poke, Barbecued Shrimp, Asian Duck Wings, Edamame Dumplings,
Seaweed Salad

Nicoise

Marinated Tuna, Haricots Vert, Hard-Cooked Egg, Tomatoes,
Red Onions, Olives, Garlic Mayonnaise

Meze

Baba Ganoush, Hummus, Tabbouleh, Calamari Vinaigrette,
Mixed Olives & Roasted Peppers

Marinated Asparagus

Lemon Zest, Roasted Tomatoes, Roasted Shallots, EVOO,
Shaved Pecorino Romano

Marinated Olives & Cheese

Fresh Mozzarella, Manchego, Roasted Peppers, Basil Pesto,
Assorted Olives, EVOO

Platters, cont.

Fire-Roasted Medley of Vegetables

A bountiful display of seasoned fire-roasted vegetables which includes items such as Bell Peppers, Yellow Squash, Asparagus, Onions, Mushrooms, & Carrots with our Garlic-Balsamic Marinade.

Crudité Platter

A beautiful and delicious assorted garden vegetable platter, served with homemade Ranch Dressing.

Olive Relish Tray

Assortment includes items such as: Pickles, Borettane Onions, Green, Black & Marinated Mixed Olives, Pepperoncinis, Peppadew Peppers, Stuffed Cherry Peppers, Giardiniera Salad & Marinated Mushrooms.

Cocktail Shrimp

Jumbo Shrimp, Morton's Cocktail Sauce

Antipasto Platter

Marinated Mushrooms, Mortadella, Genoa Salami, Capicola, Imported Olives, Roasted Peppers, Fresh Mozzarella

Artisan Cheese & Fruit Platter

Triple Cream Brie, White Stilton with Dried Fruit, Gouda, Gorgonzola, Chevre, Seasonal Berries, Dried Fruit, Nuts, Crackers

Salads

Arugula, Yellow and Red Tomatoes
Sliced Mozzarella, Pesto, Lemon Olive Oil

Hearts of Romaine, Creamy Stilton Dressing
Pine Nuts, Red Onions, Oranges

Baby Lettuce, Sun-Dried Cranberries, Glazed Pecans
Blue Cheese, Aged Balsamic Vinaigrette

Boston Bibb Lettuce, Heirloom Grape Tomatoes
Caramelized Fennel and Champagne Vinaigrette

Wedge of Iceberg Lettuce, Beefsteak Tomatoes
Marinated Cucumbers and Buttermilk Ranch

Mixed Greens, Herbs, Tomato, Corn, Onion
Hard-Cooked Egg, White Balsamic Vinaigrette

Arugula, Watermelon, Kalamata Olives
Feta, Lemon-Chive Vinaigrette

Roasted Beets, Chevre, Candied Walnuts
Micro-Greens, Extra-Virgin Olive Oil

Field Greens, Poached Pears, Bacon, Onion, Lemon-Herb Vinaigrette

Mixed Baby Lettuce, Tomatoes, Cucumber, Red Onion, Balsamic Vinaigrette

Spinach, Warm Bacon Dressing, Hard-Cooked Eggs
Red Onions, Blue Cheese, Candied Walnuts

Panzanella, Tomatoes, Cucumber, Red Onion, Olives
Fresh Mozzarella, Arugula, Basil Pesto

Beef, Veal, Lamb & Pork, Plated

Rosemary-Maple Glazed Pork Porterhouse,
Cheesy Polenta, Broccolini, Roasted Garlic

Roasted Pork Belly, Smoked Onion Vinaigrette,
Farofa, Brazilian-Style Black Beans

Country-Style Meatloaf, Sun-Dried Cranberry Ketchup,
Mashed Potatoes, Ginger-Glazed Carrots

Mojo Porchetta, Cilantro Chimichurri,
Cuban-Style Black Beans, Roasted Sweet Potatoes

Rosemary & Lemon Roasted Pork Loin, Mashed Yukon Gold Potatoes,
Mustard Greens, Crispy Bacon, Corn, Roast Tomato Relish

Bone-In Veal Rib-Eye, Smoked Mushroom Demi,
White Truffle Mashed Potatoes, Succotash

Rosemary & Garlic Roasted Chateau of Beef Tenderloin,
Shiraz Demi-Glace, Dauphinoise Potatoes, Asparagus & Baby Carrots

Grilled Flank Steak, Roasted Shallot Demi-Glace,
Smoked Tomato & Chevre Risotto, Asparagus

Grilled Veal Tomahawk Chop, White Truffle Mashed Potatoes, Succotash

New York Strip Steak, Blue Cheese Whipped Potatoes,
Asparagus, Onion Strings, Herb Demi

Veal Osso Bucco, Turnip Puree, Glazed Baby Carrots, Gremolata

Braised Lamb Shanks, Red Onion & Cranberry Jam,
Smoked Polenta, Grilled Asparagus

Grilled Lamb T-Bone, Bing Cherry Demi-Glace,
Maytag Blue Cheese Mashed Potatoes

Plated Poultry

Tea Smoked Duck Breast, Blood Orange Vinaigrette,
Roasted Beets, Coriander Jasmine Rice

Herb-Grilled Chicken Breast, Tamarind-Ginger Barbecue,
Cheddar Grits, Black-Eyed Pea Relish

Jerked Chicken, Grilled Pineapple Relish,
Yellow Rice with Chorizo, Peppers, Olives

Pan-Seared Chicken Breast, Jus Natural,
Porcini Risotto, Broccolini with Roasted Garlic

Autumn Cassoulet with Duck,
Garlic Sausage & Braised Ham Hocks

Moroccan Chicken, Green Olives & Preserved Lemons
Couscous, Almonds, Raisins

Roast Half Chicken, Romesco,
Orecchiette, Wild Mushrooms, Asparagus

Walnut-Crusted Chicken,
Stilton Butter, Polenta, Garlic Spinach

Smoked Garlic Chicken,
Roasted Corn & Tomato Relish, Boniato Puree

Herb-Grilled Breast of Chicken, Tortellini,
Sun-Dried Tomato Boursin Sauce, Ratatouille

Tortilla-Crusted Chicken Breast, Tomatillo Sauce,
Refried Black Beans, Nopale & Heirloom Tomato Relish

Tandoori Chicken, Cilantro-Mint Raita
Indian-Spiced Vegetable Couscous

Plated Seafood

Bacon-Wrapped Scallops, Yellow Pepper Chimichurri,
Pickled Red Onion & Jicama

Pan-Seared Local Grouper, Coconut-Curry Broth, Black Rice,
Heirloom Tomatoes

Cornmeal Dusted Catfish, Cajun Remoulade, Hoppin' John,
Green Tomato Pickles

Rosemary Grilled Scallops, Tasso Risotto,
Stir-Fried Baby Bok Choy, Red Chili Emulsion

Pan-Roasted Halibut, Southern Black-Eyed Pea Relish,
Tamarind-Ginger Barbeque

Smoked Monkfish Tail, Lobster Risotto & English Peas,
Saffron-Orange Beurre Blanc

Espresso Crusted Yellowfin Tuna, Crispy Slaw,
Cumin & Lime Vinaigrette

Sauteed Sea Bass, with Carrots, Pea Shoots & Fava Beans

Maine Diver Scallops, Yukon Gold Potato
& Black Truffle Gnocchi, English Peas

Almond & Raisin Stuffed Rainbow Trout, Arugula, Lemon Oil

Grilled Halibut, Corn Risotto, Cherry Tomato Relish,
Spinach Puree

Crawfish & Andouille Sausage Etouffee, White Rice

Sauteed Red Snapper, Tomatoes, Artichokes, Olives,
Roasted Fingerlings

Yucatan Fish, Yellow Tomato-Ginger Salsa,
Black Beans & Rice

Cedar-Plank Salmon, Lemon-Thyme Butter,
Cauliflower "Tabbouleh"

Pasta

Three-Cheese Tortellini with Alfredo Sauce

Linguine with Sauteed Shrimp, Pesto

Penne Pasta with Grilled Chicken Breast, Vodka Sauce

Baked Rigatoni Marinara with Italian Sausage, Ricotta,
Bell Peppers, Mozzarella

Cavatappi Tossed with Garlic, Chopped Tomatoes,
Feta Cheese, Basil Chiffonade

Penne Pasta, Grilled Chicken, Chipotle Cream Sauce,
Pepper, Grated Reggiano

Penne Puttanesca, Garlic, Tomatoes, Capers, Anchovies,
Kalamata Olives, Fresh Herbs

Fettuccine Alfredo, Grilled Chicken, Mushrooms, Ham, Peas

Cavatappi, Chicken, Mushrooms, Sun-Dried Tomatoes,
Ricotta, Tomato Cream Sauce

Vegetarian

Chanterelle & Vidalia Onion Risotto, Arugula & Stilton

Grilled Vegetable Lasagna, Roast Tomato Sauce, Basil Pesto

Wild Mushroom Raviolis, Basil Pesto Sauce,
Shaved Reggiano Cheese

Falafel, Raita, Mediterranean White Bean &
Bulgar Wheat Salad

Chana Masala, Indian-Spiced Texmati Rice, Almonds,
Golden Raisins

Vegan Cauliflower Tabbouleh, Hummus Tahini, Pita

Red Curry Lentils, Spaghetti Squash, Kale Salad

Vegan Quinoa & Edamame Cakes, Wok Vegetables,
Soy-Lemon Grass Broth

Buffets

Meat

Herb-Crusted Lamb Chops, Zinfandel Demi-Glace

Spicy Korean-Style Gochujang Meatballs

Char-Grilled Center Cut Filet Mignon, Bordelaise Sauce*

Pan-Seared Veal Rib Chop, Wild Mushroom Sauce

Roasted Garlic and Herb-Crusted Prime Rib of Beef, Au Jus*

Cracked Pepper-Crusted Sirloin, Brandied Green Peppercorn Sauce*

Sugar-Cured Pork Loin, Pineapple Relish
(*Requires a Carver)

Poultry

Arroz con Pollo, Chicken & Yellow Rice

Key Lime Breast of Chicken, Cilantro Butter Sauce

Chicken Breast Cordon Bleu, Dijon Cream Sauce

Pesto Chicken Kabob, Sweet Onions, Red Peppers, Mushrooms

Chicken Saltimbocca, Prosciutto, Fontina Cheese, Sage, Marsala Sauce

Lavender-Cured Duck Breast, Stone-Fruit Sauce

Chicken Parmesan, Marinara, Italian Cheese

Seafood

Grilled Mahi, Roast Corn-Heirloom-Tomato Relish

Harissa Roasted Salmon, Lemon-Chive Vinaigrette

Maryland Crab Cakes, Remoulade

Cornmeal Dusted Catfish, Remoulade

Potato Crusted Cod, Pesto Cream Sauce

Buffets

Vegetables

Grilled Asparagus
Ginger-Honey Glazed Carrots
Garlic-Buttered Green Beans
Sweet Corn Pudding
Mediterranean-Style Green Beans
Roasted Brussels Sprouts
Braised Collard Greens with Ham
Edamame & Corn Succotash
Ratatouille
Broccolini with Garlic
Stir-Fried Vegetables
Roasted Fall Vegetables

Potatoes

Roasted Garlic Mashed Potatoes
Twice-Baked Potatoes
Au Gratin Potatoes with Gruyere Cheese
Honey-Glazed Sweet Potatoes
Dauphinoise Potatoes
Mashed Sweet Potatoes
Oven-Roasted Red Skin Potatoes
Scalloped Potatoes
Potato Latkes
Parsley Egg Noodles
Sweet Plantains

Rice / Grains

Herbed Rice Pilaf
Broccoli & Rice Casserole
Moroccan Couscous with Almonds & Raisins
Gorgonzola & Herb Israeli Couscous
Saffron Risotto
Sun-Dried Tomato & Mushroom Risotto
Coconut Rice
Rice Pilaf with Sun-Dried Fruit & Almonds
Wild Rice Pilaf
Yellow Rice with Sofrito

Soup

Sweet Corn and Blue Crab Bisque

Curried Roast Butternut Squash and Apple

Chicken Tortilla

Black Bean

Lobster Bisque

Broccoli Cheddar

Lemon Chicken with Kale & Orzo

Cream of Wild Mushroom

Italian Wedding

Loaded Potato

New England Clam Chowder

Ham and White Bean

Split Pea and Ham

Fried Chicken Chowder

Moroccan Red Lentil

Smoked Mushroom

Coconut Curry Chicken with Chick Peas and Kale

Carrot Ginger

Barbequed Pork with White Beans and Kale

White Chili

Stations

Pasta

Cavatappi & Agnolotti Pasta with Fra Diavolo and Creamy Vodka Sauces, Extra-Virgin Olive Oil, Roasted Garlic, Parmigiano Reggiano, Grilled Shrimp, Prosciutto, Sopressata, Sun-Dried Tomatoes, Cured Olives, Roasted Peppers, Grilled Asparagus & Fresh Herbs, Breadsticks, Ciabatta, Focaccia & Kalamata Olive Breads

Morocco

Sauteed Couscous with Mirepoix, Boneless Chicken, Garbanzo Beans, Fresh Herbs, Garnished with Creamy Harissa Sauce

Spain

Sherried Meatballs with Mushrooms, Andalusian Gazpacho with Garden Relish, Caramelized Onion & Chorizo Sausage Saute on Croustades Topped with Manchego Cheese

Greece

Made-To-Order Falafel & Gyro Pita Sandwiches, Hummus, Marinated Onions, Lettuce, Tomato & Tzatziki Sauce

Carving Stations

Roasted Whole Beef Tenderloin, Horseradish Sauce

Grilled Pork Tenderloin, Granny Smith Apple Relish & Dijon Mayonnaise

Honey-Glazed Bone-In Ham, Honey Dijonnaise

Latin-Marinaded Turkey Breast, Creamy Mojito Sauce

Corned Beef Brisket, Deli Mustard, Onions & House-Made Pickles

Traditional Roast Turkey, Cranberry-Orange Relish & Mayonnaise

Roast Herb-Crusted Top Round of Beef, Horseradish Sauce

Roast Breast of Turkey, Roasted Pepper Aioli & Sweet Onion Marmalade

Roasted Pork Loin, Whole-Grain Mustard

Marinated Grilled Flank Steak, Salsa Verde

Chorizo Sausage-Stuffed Pork Loin, Smoked Tomato Cream

BBQ Beef Brisket, Texas BBQ Sauce

Theme Parties

Cuban

Jamaican

Hawaiian

Mardi Gras

Latvian

Wine Dinners

Beer Dinners

Spanish Tapas

Moroccan

French

Italian

German

Scandinavian

Ethiopian

Korean

Thai

Vietnamese

Indian

Just to Name a Few...

Desserts

Individual Desserts:

Flourless Chocolate Truffle Cake with Ganache and Raspberry Drizzle

Strawberry Bomb – An Elegant Strawberry Mousse Dessert coated in rich Chocolate Ganache

Fresh Fruit or Fresh Berry Tartlet – Sweet Pastry Shell filled with Vanilla Pastry Cream, topped with Fresh Fruit

New York Cheesecake with a Berry Compote

Seasonal Flavored Crème Brulee

Hazelnut Mousse Tart - Sweet Chocolate Tart Shell filled with Hazelnut Mousse finished with Rich Chocolate Ganache

Key Lime Verrine – Key Lime Mousse layered with a Rustic Coconut-Macadamia Nut Crumble

Pavlova with Seasonal Fresh Fruit

Cakes/Pies by the slice:

Raspberry Fudge Cake with Raspberry Drizzle

Assorted Pies: Chocolate Mousse, Grasshopper, Peanut Butter Mousse, Key Lime

Dessert Stations/Platters:

Dessert Shooters: Tiramisu, Key Lime, Very Berry Shortcake, Double Dark Chocolate, Southern Banana Pudding

Dessert Bars: Brownies, Lemon, Linzer, Cheesecake, Mixed Berry Pie, Pecan, Apple Crumble, Peanut Butter, Triple Chocolate Coconut

Mini Pastry Tray: Eclairs, Fruit Tarts, Lemon Tarts, Frangipane Tarts, Petit Fours, Cannolis

Our Pastry Chef will custom design your dream wedding cake.