

Dinner Menu

Appetizers

~ Cold Hors D'oeuvres ~

North East Smoked Salmon with Dill Crème Fraîche on Cucumber
Maytag Blue Cheese, Grape, Toasted Almond Crisp
Shrimp Cocktail, Spicy Tomato Sauce
Hummus, Red Pepper, Kalamata Olive Crostini
Sesame Seared Tuna on a Crisp Wonton, Wasabi Cream, Pickled Ginger
Classic Heirloom Tomato Bruschetta
Tomato, Basil, Fresh Mozzarella Skewers
Wild Mushroom, Feta Crisp
Jonah Crab Salad on Endive, Chive
Artichoke stuffed with Burnoise Vegetable, Boursin Cheese
\$3.50 per piece

~ Hot Hors D'oeuvres ~

Chicken Skewers, Spicy Peanut Sauce
Maryland Crab Cake, Spicy Remoulade
Mini Beef Wellington
Applewood smoked Bacon wrapped Atlantic Scallop
Petite Vegetable Spring Roll, Sweet Chili Sauce
Spinach, Feta in Crisp Phyllo
Vegetable Pot sticker, Tamari Sauce
Beef Franks in Puff Pastry
Beef Teriyaki
Pastrami Spring roll
Sweet Potato Latke, Sour Cream
Sesame Chicken, Orange Ginger Sauce
Sweet Italian Sausage stuffed Mushroom
Shrimp Pot sticker, Sweet Chili Sauce
Roast Eggplant, Tomato Crisp with Feta
Crab Rangoon
Assorted Mini Quiche
Peking Ravioli, Tamari Sauce
Coconut Chicken, Mango Chutney
*Grilled Petite Lamb Chop, Mint Jelly Glaze
\$3.50 per piece

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“Before placing your order, please inform your server if a person in your party has a food allergy”.

~ Stationary Reception Displays ~

Antipasto Display

Sliced Cured Meats, Marinated Olives, Regional Italian Salads,
Fresh Mozzarella, Roasted and Grilled Fresh Vegetables,
Artisan Grilled Bread with Spreads
\$13 per person

Mediterranean Spreads

Humus, Tabouli, Tzatziki, Marinated Olives, Feta Cheese,
Carrot, Cucumber, Celery, Pita, Baguette
\$7 per person

Domestic Cheese Platter

Swiss, Dill Havarti, Cheddar and Munster Cheeses
with Assorted Crackers
\$4 per person

Imported Cheese Platter

Manchego, Auricchio, Roquefort, Brie Cheeses
Orange Marmalade, Crackers, Baguette
\$6 per person

Classic Crudités

Fresh, Crisp Vegetables, House Made Dressings
\$4 per person

Sliced Fresh Fruit Platter

Assorted Fruit & Berries
\$5 per person

Smoked Salmon Platter

Capers, Red Onion, Egg White & Yolk, Dill Crème Fraîche and Toasted Pumpernickel
\$9 per person

Warm Brie En Croute

Golden Puff Pastry, Sour Cherry, Walnut Compote
\$60 each
serves approximately 25

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Viennese Dessert Display

Mini Pastries, Chocolate Dipped Strawberries, Assorted Tortes,
Fresh Baked Cookies, Coffee, Decaffeinated Coffee and Teas
\$14 per person

~ Stationary Reception Displays ~

Tapas Station

Artichoke Hearts, Cherry Tomatoes
Ginger Meatball, Spicy Chicken Wings
Grilled Chorizo, Manchego Cheese & Spanish Olives
Oven-Roasted Yellow Tomatoes
Marinated Button Mushrooms
Spanish Bruschetta with Rustic Breads & Olive Oils
\$17 per person

Asian Station

One piece of each per person
Coconut Shrimp
Vegetable Pot Stickers
Turkey Pot Stickers
Sesame Chicken
Beef Teriyaki
Sweet Garlic Chili Sauce, Plum Sauce, Ponzu Sauce, Chinese Mustard
\$16 per person

Italian Pasta Station

Create your own pasta dish with a choice of two pastas and two freshly made sauces.
Penne Regatta and Tricolor Cheese Tortellini
Asparagus, Broccoli, Roasted Peppers, Artichokes, Mushrooms, Garlic, Onion, Olives
Basil Marinara and Alfredo Pesto Sauce
Parmesan Cheese, Herb Focaccia, Tuscan Bread
\$17 per person

Middle Eastern Station

Tabouli with Cucumber & Tomato
Grilled Moroccan Chicken & Harissa Beef Shish Kabob, Tazaki Sauce
Rice Stuffed Peppers, Grilled Vegetables, Pomegranate Glaze
Warm Pita Bread
Baklava with Chocolate Sauce
\$24 per person

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~ Plated Dinner ~

All Entrées are served with a Salad, Starch, Vegetable, Fresh Baked Rolls, Dessert, Coffee, Decaffeinated Coffee, and Tea Selection

~ Salads ~

House Salad

Mixed Field Greens with English Cucumber, Teardrop Tomato, Carrot

Golden Italian Vinaigrette

Caesar Salad

Romaine Lettuce, Parmesan Cheese, Focaccia Croutons

House Made Caesar Dressing

Mediterranean Salad

Radicchio, Frisse, Red Oak Lettuce, Crumbled Feta Cheese, Greek Olives, Pickled Cipollini Onions,

White Balsamic Vinaigrette

Baby Arugula & Kale Salad

Oven Roasted Tomatoes, Pinenuts, Parmesan Cheese

Lemon Vinaigrette

~ Entrées ~

Grilled Atlantic Salmon, Warm Tomato Vinaigrette

\$42

Poached Atlantic Salmon, Dill Lemon Hollandaise

\$42

Baked Atlantic Haddock, Ritz Cracker Crumb & Lemon Butter

\$40

Grilled Swordfish Filet, Tropical Fruit Salsa

\$42

Sole Florentine, Lemon Sauce

\$38

Grilled marinated Jumbo Shrimp, Ginger Teriyaki Sauce

\$42

Herb Roasted Organic Statler Chicken Breast, Roasted Garlic Jus

\$35

Chicken Picatta with Lemon, Caper, Artichoke

\$32

- Chicken Marsala, Wild Mushroom Sage Sauce
\$32
- Chicken Piedmont, Pinenuts, Tomato, Olive, Herbs, Romano Cheese
\$32
- *Grilled Filet Mignon, Madeira Wine Demi-Glace
\$49
- *Pepper Seared Filet Mignon, Au Poivre Sauce
\$49
- *Grilled New York Beef Strip Steak, Maitra D' Butter
\$42
- *Grilled Lamb Loin Chops, Balsamic Glaze
\$40
- *Grilled Delmonico Steak, Caramelized Shallot, Maytag Blue Cheese
\$45

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Starch

Rosemary & Garlic Roasted Red Bliss Potato
Classic whipped Potato
Steamed Creamer Potatoes with Parsley
Roasted Yams with Nutmeg
Long Grain Rice Pilaf with Peppers
Brown Jasmine Rice, Celery, Onion, Carrot
Wild Mushroom Risotto with Sage
Sundried Tomato, Basil Risotto

Vegetable

Sauté julienne Vegetable, Fresh Herbs
Oven Roasted Vegetable Medley
Steamed Broccoli, EVOO
Roasted Curry Cauliflower
Steamed Asparagus, Carrot
Rosemary Roasted Carrot & Parsnip
Broccoli Rabe, Garlic & Lemon
Green Bean Almandine

~ Desserts ~

Apple Blossom A la Mode

Chantilly Whipped Cream

Flourless Chocolate Torte

Rich, Dense Chocolate topped with Ganache, Berry Couli

Lemon Cream Cake

Lemon Curd sandwiched between moist White Cake, Cream, mixed Berry Couli

Chocolate Truffle Torte

Chocolate Pastry Cream between two layers of dark, moist Chocolate Cake

Orange Couli

Classic Tiramisu

Soft Sponge Cake Filled With Layers of Zabaione, Coffee Creams, Vanilla Crème Anglaise

Boston Cream Pie

Bavarian Cream layered between Vanilla Cake, Chocolate Ganache

Carrot Cake

Moist layers of Cinnamon spiced Carrot Cake Cream Cheese frosting

Whipped Cream Rosette, Walnut Crumbs

Strawberry Cake

Strawberry Fruit Filling, Belgian White Chocolate Mousse Moist Shortcake

~ Vegetarian Entrées ~

Artichoke & Mushroom Lasagna

Roasted Mushrooms, Artichoke Hearts, Fresh Basil,

Rich Béchamel Sauce, Parmesan Cheese

\$21 per person

Wild Mushroom Ravioli, Roasted Red Pepper Sauce

Spinach, Sage, Shaved Parmesan

\$22 per person

Mixed Vegetable Risotto

Assorted Root Vegetables, Asparagus, Peppers, Onion, Arborio Rice, Romano Cheese

\$19 per person

Curry Lentil & Basmati Rice

Slow cooked Lentils, Tomato, Onion, Garlic, Curry, Tofu, Peas, Basmati Rice

\$20 per person

Pinto and Black Beans Fricassee

Stewed Black & Pinto Beans, Chili Peppers, Onion, Tomato, Tomatillo, Cumin, Smoked Paprika, Corn,
Scallions, Cheddar Cheese, Long Grain Rice
\$22 per person

Thai Rice Noodles

Rice Noodle, Scallions, Carrot, Sweet Onions, Peanuts, Peppers, Garlic, Ginger, Bean Sprouts,
Tamarind Lime Honey Sauce
\$22 per person

~ Dinner Buffet Selections ~

All Buffets served with Fresh Baked Rolls and Butter, Coffee, Decaffeinated Coffee and Tea Selection.

~ New England Classic ~

Clam Chowder, Oyster Crackers
Classic Caesar Salad, Focaccia Crouton, Parmesan Cheese
Ritz Cracker Crusted Haddock, Lemon Butter
Grilled Breast of Chicken, Herb Veloute
Tri Color Rotini Pasta, Roasted Tomatoes, Asparagus,
Mushrooms, Basil Marinara Sauce, Parmesan Cheese
Roasted Garlic Mashed Potatoes
Sautéed Baby Vegetables, Natural Sea Salt
Apple Crisp, Chantilly whipped Cream
\$36 per person

~ Italian ~

Tuscan Minestrone Soup
Baby Arugula Salad, Oranges, Artichokes, Lemon Vinaigrette
Chicken Picatta, Lemon, Artichoke & Caper Sause
Grilled Salmon, Warm Tomato Basil Vinaigrette
Pasta Primavera, EVOO
Rosemary Roasted Red Bliss Potatoes
Zucchini Provencal
Classic Tiramisu, Crème Anglaise
\$39 per person

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~ **Asian** ~

Hot & Sour Soup

Oriental Greens, Shitake Mushroom, Red Pepper, Baby Corn Sesame Ginger Vinaigrette
Ginger Beef & Broccoli

Chicken Cashew with Bean Sprout, Water Chestnuts, Pea Pods, Carrot and Red Pepper

House Fried Rice, Shrimp, Peas, Carrot & Onion

Stir Fry Vegetables, Tamari Sauce

Mango Peach Pudding

\$40 per person

~ **French** ~

French Onion Soup with Swiss Cheese Crouton

Mixed Greens with Radish, Pear Tomatoes and

Chicken Piperade- Red & Green Peppers, Garlic & Onions

Roasted Sirloin of Beef with Madeira Shallot Sauce

Whipped Sweet Potatoes with Nutmeg

Haricot Vert Almandine

Apple Crisp with Chantilly Cream

\$46 per person

~ **Mediterranean** ~

Lentil and Carrot Soup

Red & Green Leaf Lettuce, Cipollini Onion, Pear Tomato, Yellow Pepper, Citrus Vinaigrette

Roasted Cod with Olive, Fennel, Tomato, Capers and Garlic Sauce

Grilled Lamb Tips marinated with Harissa Spice

Brown Jasmine Rice Pilaf with Peas, Red Pepper and Celery

Grilled Vegetable Balsamic Glaze & EVOO

Baklava with Chocolate Sauce

\$42 per person

~ **Prime Rib Dinner** ~

Chicken Vegetable Soup

Garden Salad with Cucumber, Carrot, Red Onion, Golden Italian Dressing

Grilled Swordfish, Herb Lemon Buerre Blanc

*Roasted Prime Rib, Natural AuJus

Penne Pasta Primavera, Basil Marinara Sauce

Steamed Asparagus with EVOO

Garlic Mashed Red Bliss Potatoes

Bread Pudding with Orange Crème Anglaise

\$48 per person

~ Carved Prime Meats* ~

All stations include Salad, Starch Vegetable, Fresh Baked Rolls, Butter, Coffee, Decaffeinated Coffee, assorted Tazo Tea

***Herb Encrusted Roast Beef Tenderloin**

Horseradish Cream, Herb Chimichurri

\$49 per person

***Black Angus Sirloin of Beef**

Wild Mushroom Shallot Sauce

\$42 per person

***Slow Roasted Prime Rib of Beef**

Natural Jus, Horseradish Cream

\$45 per person

***Colorado boneless Leg of Lamb**

Rosemary Garlic Sauce, Mint Sauce

\$38 per person

Roast Single Breast of Turkey

Cranberry Sauce, Herb Pan Gravy

\$35 per person

Braised Corned Beef

Whole Grain Mustard, Horseradish

\$30 per person

Roast Rack of Pork

Apricot Sauce, Dijon Mustard

\$30 per person

Chef attended stations – \$100 per attendant

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