



menus:

- passed hors d'oeuvres
- cocktail & dinner stations
- seasonal buffets
- seasonal plated dinners
- small plates
- corporate catering



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cocktail & dinner stations

Turn your cocktail party into a feast with these ideas for stations that will go beyond “chips and dip.”

Mediterranean Meze Table

Hummus, Baba Ghanoush, White Bean Dip
 Served with Pita Triangles & Marinated Olives
 and
 Tartlets Filled with Eggplant Caponata
 Fava Bean Crostini
 Marinated Feta Cheese Skewers

Asian “Little Bites” Station

Tuna Rolls with Mango, Mint & Zucchini
 Salmon Gravlax Wrapped Around Grilled Asparagus
 Lemongrass Chicken Skewers
 Soba Noodle & Vegetable Salad, Served in Chinese Takeout Boxes

Carving Station

Hanger Steak Marinated with Plum Wine, Mirin & Ginger
 Served with Mini Brioche Rolls
 and
 BBQ Roasted Turkey Breast
 Served with Herb Aioli, Chutney & Mini Thyme Biscuits

Salad Station - Salads Tossed to Order by Chefs

Romaine and Baby Greens
 with Crumbled Chevre, Blue Cheese, Parmesan, Feta,
 Cucumbers, Avocados, Carrots, Olives, Grape Tomatoes,
 Marinated Artichoke Hearts, Grilled Chicken Breast or Turkey Breast, Bacon,
 Brioche Croutons, Roasted Peppers, Eggs,
 Variety of Dressings

Panini Station

Made to order by chefs with panini presses
 Prosciutto, Roasted Turkey, Grilled Chicken,
 Fresh Mozzarella, Fontina, Cheddar,
 Spinach, Roasted Peppers, Red Onions, Arugula, Basil



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cocktail & dinner stations (continued)

Classic Carving Station

Rosemary & Garlic Marinated Hanger Steak
BBQ Roasted Turkey Breast, Spicy Mayo
Chilled Poached Salmon, Green Herb Sauce
Served with Assorted Breads & Rolls

Fajita Bar

Marinated Flank Steak, Chicken & Mixed Vegetables
Served in Flour Tortillas and
Sizzled to Order with Choice of Additions:
Roasted Red Onions, Sauteed Mushrooms & Sweet Peppers,
Served with Tomato Salsa, Tomatillo Salsa, Guacamole,
Sour Cream, Jalapenos & Cheese
Rice & Black Beans

Grilled Flatbread and Pizza Station

Freshly Made Pizzas and Flatbreads:
Please choose 3 toppings from below:
Potato, Ricotta and Rosemary
Margherita-Tomato, Basil and Mozzarella
Goat Cheese and Olive
Spinach, Ricotta and Pancetta
and
Salad of Arugula and Radicchio with Pine Nuts, Golden Raisins, Balsamic Vinaigrette

Petite Sandwiches

Grilled Herb Marinated Hanger Steak On Grilled Sourdough Ficelle
with Red Pepper Aioli and Baby Arugula
House Cured Salmon Gravlax On Pumpnickel Ficelle
with Sauce Verte and Radish Sprouts
Ricotta Tart On Grilled Sourdough
with Roasted Red Onions, Pesto and Tomato Crisps
Country Ham & Irish Cheddar on Thyme Biscuits



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Steak Frites Bar

Grilled Hanger Steak
Served with Choice of Au Poivre Sauce, Sauce Bearnaise & Red Wine Sauce
Cones of Pommes Frites
Frisee Salad with Bacon Lardons, Croutons, Shallots & Sherry Vinaigrette

Asian Carving Station

Plum Wine, Mirin & Ginger Marinated Filet Mignon
Spiced & Seared Tuna
Lemongrass Cured Gravlax
Served with Mini Rolls, Black Bread, Rice Cakes & Condiments
Jicama, Mango & Roasted Red Pepper Salad