

HORS D'OEUVRES



Mini Crab Cakes 60

12 Mini crab cakes over sweet corn succotash

Pork Sliders 25

12 Pulled pork with BBQ sauce and coleslaw

Burger Sliders 30

12 Beef sliders with cheese, lettuce, tomato, and bacon

Salmon Toast 30

12 Toast points with a dill cream cheese spread, smoked salmon, onion and capers

Deviled Eggs 15

12 Deviled eggs with bacon and chives

Stuffed Peppers 30

24 Peppers stuffed with Italian sausage and aged Provolone

Stuffed Mushrooms 25

24 Mushrooms stuffed with Blue cheese, ham, and panko bread crumbs



SALADS



Caesar Salad Bowl 30

Romaine lettuce with shaved parmigiana and croutons

Poached Pear Bowl 35

Spring mix with poached pears, goat cheese, candied walnuts and fennel

Greek Salad Bowl 35

Romaine lettuce with cucumbers, onions, feta cheese, olives, and dolmas

Garden Salad Bowl 25

Romaine or spring mix with tomatoes, onions, cucumbers and olives

Pasta Salad Bowl 35

House pasta salad over Romaine lettuce with shaved parmigiana, tomatoes, broccoli and cabbage.

Beet Salad Bowl 35

Spring mix with roasted beets, onions, almonds, and burrata mozzarella



PLATTERS & CHARCUTERIE



Grilled Vegetable Platter

Grilled peppers, onions, zucchini, egg plant over mixed greens, cucumbers, tomatoes and pita bread

S - \$50 M-\$70 L-\$90

Antipasto Platter

Genoa salami, prosciutto, and chorizo over mixed greens with roasted red peppers, olives, gigantes beans, cucumbers and tomatoes.

S - \$70 M-\$90 L-\$120

Cheese & Fruit

Four Cheeses (Smoked cheddar, German gruyere, Brie, and Manchego) with an accompaniment of fruit and nuts.

S - \$70 M-\$90 L-\$120

Meat & Cheese Charcuterie

Three Meats (salami, chorizo, capicola)

Three Cheese (Brie, Gruyere, Smoked Cheddar) and an accompaniment of fruits and nuts.

S - \$90 M-\$120 L-\$150

Veggie and Hummus Crudité

Arrangement of Carrots, celery, and broccoli served with house made hummus, cornichons, and gigante beans

S - \$50 M-\$70 L-\$90

Up-charge for wooden board

SIDES

Brussel Sprouts

Half pan - 40 full pan - 80

Garlic Parm

Roasted Brussel sprouts with garlic and
parmigiana cheese

Bacon Shallots

Roasted Brussel sprouts with bacon and
caramelized shallots

Sweet & Spicy

Roasted Brussel sprouts tossed in a sweet and
spicy chili sauce

Pennes

Half pan 50 full pan 100

Pommadore

Penne pasta tossed in a house marinara sauce
topped with mozzarella

Blush

Penne pasta tossed in a blush sauce topped with
parmigiana

Alfredo

Penne pasta tossed in an Alfredo sauce Topped
with parmigiana

Primavera

Penne pasta tossed in a lemon butter sauce with
zucchini, peppers, and onions

SIDES

Mac & Cheese

Half pan 50 full pan 100

Four Cheese

Cheddar, Gruyère, Provolone, Gouda

Buffalo

Cheddar cheese, buffalo chicken

Bacon

Cheddar and Gruyère cheese with bacon

Lobster MP

Cheddar and Gruyère cheese with lobster and
truffle

Potatoes

Half pan 40 Full pan 80

Roasted Garlic Herb

Roasted Lemon & Dill

Roasted Paprika & Rosemary

Roasted Truffle & Thyme

Mashed Potatoes

Half 55 Full 110



SALAD BY THE POUND

Tortellini Salad - \$10.99

Pasta Salad - \$9.99

Chicken Salad - 11.99

Tuna Salad - 11.99

Potato Salad - \$6.99

Coleslaw - \$5.99

Desserts

Cookie Tray 30

Carrot Cake 65

Tiramisu 60



MAIN

Vegetarian

Eggplant Rollitini

Half 65 Full 125

Eggplant stuffed with ricotta cheese topped with marinara and mozzarella

Veggie Lasagne

Half 70 Full 130

Layers for eggplant, mushroom, peppers, and onions, marinara, ricotta, and mozzarella



MAIN

Chicken

Piccata

Half 70
Full 130

Sautéed chicken with a lemon butter sauce

Marsala

Half 80
Full 140

Sautéed chicken with mushrooms in a rich Marsala sauce

Fricassee w/ Bacon

Half 80
Full 140

Braised chicken thighs in a white wine sauce with mushrooms and bacon

Creamy Mushroom

Half 80
Full 140

Sautéed chicken in a creamy mushroom sauce

Fish

Summer Salmon

Half 110
Full 200

Blackened salmon over sweet corn succotash with a creamy dill sauce

Flounder Francese

Half 80
Full 160

Pan seared flounder with a lemon butter sauce

Crab Cakes

145

12 Crab cakes over sweet corn succotash with a Cajun aioli



MAIN

Beef

Beef Bourguignon

Half 80
Full 140

Braised Chuck roast in a rich red wine sauce with bacon, onions and mushrooms

Ox Tail Osso Buco

Half 80
Full 140

Braised Ox tail in a tomato sauce served with a gremolata

Filet Roast MP

One Beef filet roasted and served with a beef Demi gloss and braised mushrooms

Prime Rib MP

Bone in prime rib roast with beef jus and a horseradish cream sauce

Pork

Pork Tenderloin Roast

Half 80
Full 140

Whole tenderloin Roasted with apples and onions

Sausage & Peppers

Half 80
Full 140

Sweet Italian sausage braised in stock with peppers and onions

BBQ Pulled Pork

Half 80
Full 140

House roasted pork with sweet baby rays BBQ sauce