



09/10/2010

CATERING MENU-----HOT HORS D'OEUVRES

ASIAN HOT WINGS (3 Dozen Minimum)	\$12.00 per dozen
BOSTON BAKED CLAMS - Littleneck Clams With Bacon, Molasses Spices & Red Onions	\$20.00 per dozen
BUFFALO HOT WINGS (3 Dozen Minimum)	\$12.00 per dozen
CLASSIC OVEN CANAPES Mini Quiche, Spanikopita, Goat Cheese Puffs, Empanadas	\$24.00 per dozen
COCONUT FRIED SHRIMP With Pineapple Salsa	\$28.00 per dozen
COFFEE MARINATED BEEF SKEWERS With Aioli	\$20.00 per dozen
CRISPY GINGERED SPARE RIBS Boneless Riblets with a Spicy Ginger Glaze	\$18.00 per dozen
CUMIN-CURRY SCENTED LAMB SKEWERS	\$20.00 per dozen
GOAT CHEESE STUFFED MUSHROOMS	\$18.00 per dozen
GRILLED CILANTRO-CUMIN SHRIMP With Red Pepper Salsa	\$24.00 per dozen
GRILLED TERIYAKI SHRIMP With Sesame Citrus-Scallion Sauce	\$24.00 per dozen
LARGE SEA SCALLOP "RAMAKI" With Smoked Orange Salsa	\$24.00 per dozen
MINI MAINE CRAB CAKES With Lemon Wasabi Mayonnaise or Traditional Tartar Sauce	\$18.00 per dozen
MUSHROOM & GOAT CHEESE PHYLLO	\$18.00 per dozen
OYSTERS ROCKEFELLER - Baked Oysters Spinach, Shallots with Mornay Sauce	\$36.00 per dozen



09/10/2010

POLENTA CRUSTED BRIE With Cranberry Pear Salsa	\$18.00 per dozen
SATES' (BEEF) With Coconut Curry or Peanut Dipping Sauces	\$18.00 per dozen
SATES' (CHICKEN) With Coconut Curry or Peanut Dipping Sauces	\$18.00 per dozen
SATES' (SHRIMP) With Coconut Curry or Peanut Dipping Sauces	\$24.00 per dozen
TINY LAMB CHOPS With Minted Sweet Garlic Sauce	\$39.00 per dozen
TORTELLINI SKEWERS With Pomodoro, Garlic Parmesan & Pesto Sauces	\$18.00 per dozen
WILD MUSHROOM DUXCELL In Puff Pastry with Tarragon Butter	\$16.00 per dozen

CATERING MENU-----HORS D'OEUVRES "COLD-ROOM TEMP"

CHICKEN-GUACAMOLE QUESADILLA With Smoked Tomato Salsa	\$12.00 per dozen
CHILLED MUSSELS VINAIGRETTE or DIJONAISE LARGE WILD MUSSELS (2 dozen minimum)	\$12.00 per dozen
FENNEL & SAGE CRUSTED AHI TUNA With Balsamic Glaze (Approx 30 slices per lb)	\$32.00 per pound
LARGE COCKTAIL SHRIMP With Traditional Sauces	\$24.00 per dozen
PROSCUITTO WRAPPED FIGS, MELON or - SEASONAL FRUITS or ASPARAGUS - SEASONAL PRICING	\$0.00
SCOTTISH SMOKED SALMON, TRUFFLE SMOKED SALMON - SEASONAL PRICING	\$0.00
SEARED ROSEMARY FILET On Croustade with Red Onion Confit & Horseradish - Cr?me Fraiche	\$24.00 per dozen



09/10/2010

SESAME SEARED RARE AHI With Wasabi Ginger Glaze: Thinly Sliced Loin (Approx 30 slices per lb)	\$32.00 per pound
SMOKED SALMON, CREAM CHEESE & CHIVE "ROULADE"	\$16.00 per dozen

CATERING MENU-----PLATTER PRESENTATIONS

CAPRESE FRESH SUMMER TOMATOES, FRESH MOZZARELLA (for 10-12 people) Basil, Extra Virgin Olive Oil & Fresh Cracked Pepper	\$18.00 for 10-12 people
CAPRESE FRESH SUMMER TOMATOES, FRESH MOZZARELLA (for 15-24 people) Basil, Extra Virgin Olive Oil & Fresh Cracked Pepper	\$36.00 for 15-24 people
CHEESE BOARDS (for 10-12 people) A Selection of Cheeses with Sliced Fruits & Grapes	\$50.00 for 10-12 people
CHEESE BOARDS (for 15-24 people) A Selection of Cheeses with Sliced Fruits & Grapes	\$100.00 for 15-24 people
GUACAMOLE BASKET (for 10-12 people) With Chips	\$18.00 for 10-12 people
GUACAMOLE BASKET (for 15-24 people) With Chips	\$36.00 for 15-24 people
SLICED SEARED ROSEMARY FILET MIGNON (for 10-12 people) with Horseradish Creme Fraiche & Red Onion Confit with Roasted Garlic Croustade	\$50.00 for 10-12 people
SLICED SEARED ROSEMARY FILET MIGNON (for 15-24 people) with Horseradish Creme Fraiche & Red Onion Confit with Roasted Garlic Croustade	\$100.00 for 15-24 people
VEGETABLES (crudites) BASKETS or PLATTERS (for 10-12 people) With Traditional Dipping Sauces	\$24.00 for 10-12 people
VEGETABLES (crudites) BASKETS or PLATTERS (for 15-24 people) With Traditional Dipping Sauces	\$48.00 for 15-24 people

CATERING MENU-----SALADS



09/10/2010

CALAMARI SALAD Seafood Salad	\$10.00 per pound
SHRIMP SALAD Seafood Salad	\$14.00 per pound

CATERING MENU-----MAIN DISH SUGGESTIONS: SEAFOOD

BLACKENED CATFISH With Okra & Sweet Onion Salsa (4 person Minimum)	\$12.00 per person
MAHI MAHI With Grilled Pineapples & Maui Onions (4 person Minimum)	\$12.00 per person
RED SNAPPER FILET VERACRUZANA SALMON-Maple Seared / Potato Crusted (4 person Minimum)	\$16.00 per person \$10.00 per person
SALMON-Sauteed With Leeks, Scallions & Campari Butter Sauce (4 person Minimum)	\$11.00 per person
SALMON-Spinach Stuffed (4 person Minimum)	\$11.00 per person
SALMON-Whole Chilled Poached With Cucumber Dill Dressing & Fresh Cucumber Pepper Salad (4 lb Minimum)	\$16.00 per pound
SEAFOOD LASAGNA With Scallops, Shrimp & Salmon (serves 6 persons) Per Half Pan Pricing	\$65.00
SEAFOOD PASTAS Priced accordingly	\$0.00
STEAMED MAINE LOBSTERS Traditional Whole Baked Stuffed Lobsters with Crab Meat	\$0.00
SWORDFISH-Cajun Seared With Corn Salsa (4 person Minimum)	\$14.00 per person



SWORDFISH-Grilled With Balsamic, Basil-Tomato Sauce (4 person Minimum)	\$14.00 per person
SWORDFISH-Marinaded Grilled With Roasted Garlic, Rosemary & Olive Oil (4 person Minimum)	\$14.00 per person
TUNA-Fennel Seared Loin With Citrus Sauce (4 person Minimum)	\$12.00 per person
TUNA-Sesame Seared Ahi With Soy Ginger Sauce (4 person Minimum)	\$12.00 per person
TUNA-Teriyaki With Glazed Oranges & Pineapples (4 person Minimum)	\$14.00 per person
WHOLE BAKED SNAPPER Stuffed with Herbs & Chiles (in season) (Two Persons - One Fish)	\$35.00

CATERING MENU-----MAIN DISH SUGGESTIONS: MEATS/POULTRY

ALL CUTS OF BEEF or LAMB For the Grill or Roasting	\$0.00
CAROLINA BBQ RIBS / TEXAS RIBS - Baby Back	\$14.00 per person
CAROLINA BBQ RIBS / TEXAS RIBS - Beef	\$12.00 per person
GLAZED SPIRAL HAM Half serves 10-12 people (per Half Pricing)	\$80.00
GRILLED COWBOY SKIRT STEAKS With Poblano Chilies & Vidalia Onions (6 person Minimum)	\$14.00 per person
HERBED ROAST OF PORK LOIN With Grilled Apples & Onions	\$12.00 per person
OSSO BUCCO	\$18.00 per person
RIB EYE ROAST With Traditional Roasted Root Vegetables (6 person Minimum)	\$14.00 per person
ROASTED LONG ISLAND DUCKLINGS With Seasonal Sauces &/or jus (2 person Minimum)	\$14.00 per person



09/10/2010

SEARED BREAST OF DUCK
With Bing Cherry Pinot Noir Sauce (4 person Minimum) \$14.00 per person

SEARED FILET ROAST
With Red Onion Confit & Grilled Scallions \$16.00 per person

CATERING MENU-----SIDE DISH SUGGESTIONS

CAJUN RICE
(2 lb Minimums - serves 4-6) \$0.00

COUNTRY MASHED POTATOES
(2 lb Minimums - serves 4-6) \$0.00

DIRTY RICE
(2 lb Minimums - serves 4-6) \$0.00

GARLIC MASHED POTATOES
(2 lb Minimums - serves 4-6) \$0.00

GRILLED PORTABELLA MUSHROOMS & LEEKS
(2 lb Minimums - serves 4-6) \$0.00

GRILLED POTATO "CHIPS"
(2 lb Minimums - serves 4-6) \$0.00

MEDITERRANEAN STYLE COUS COUS
(2 lb Minimums - serves 4-6) \$0.00

MIXED GRILLED VEGETABLES
(2 lb Minimums - serves 4-6) \$0.00

POLENTA (Soft or Grilled)
(2 lb Minimums - serves 4-6) \$0.00

RATATOUILLE
(2 lb Minimums - serves 4-6) \$0.00

RICE & PEAS
(2 lb Minimums - serves 4-6) \$0.00



09/10/2010

RISOTTOS (2 lb Minimums - serves 4-6)	\$0.00
SAFFRON RICE (2 lb Minimums - serves 4-6)	\$0.00
SEASONAL MAPLE BAKED BUTTERNUT or ACORN SQUASHES (2 lb Minimums - serves 4-6)	\$0.00
SPANISH RICE (2 lb Minimums - serves 4-6)	\$0.00
STEAMED or SAUTEED SEASONAL VEGETABLES (2 lb Minimums - serves 4-6)	\$0.00
SWEET POTATO MASH (2 lb Minimums - serves 4-6)	\$0.00
WILD RICE (2 lb Minimums - serves 4-6)	\$0.00

MENU SUGGESTIONS FOR CATERING

MENU 1	\$14.95 per person
Tossed Salad	
Roasted Vegetable Cous Cous Salad	
Maple Seared Salmon	
Roasted Potatoes	
Garlic Green Beans	
MENU 2	\$12.95 per person
Caesar Salad	
Lasagna	
Baguettes	
Breads	
Assorted Wraps (sandwiches) cut in 3	
Dessert Tray	



09/10/2010

MENU 3 \$11.95 per person

Arugula Salad
Balsamic Marinated Breast of Chicken
Bruschetta
Traditional Rice Pilaf
Seared Green Beans Almondine

MENU 4 \$11.95 per person

Spinach Salad
Grilled Herb Marinated Breast of Chicken (corn salsa)
Traditional Rice Pilaf or Roasted Potatoes
Grilled Vegetables
Breads

MENU 5 \$11.95 per person

Tossed Salad
Meat Loaf Mushroom
Gravy on Side
Roasted Butternut Squash
Garlic Mashed Potatoes

MENU 6 \$16.95 per person

Tossed Salad
Fresh Fruit Salad
Rosemary Seared Filet of Beef Roasted
Red Bliss Potatoes
Grilled Vegetables
Breads

MENU 7 \$12.95 per person

Tossed Salad
Roasted Porkloin with Apples & Onions
Rosemary Mashed Potatoes
Green Beans / Garlic & Oil
Balsamic Cous Cous



MENU 8 \$12.95 per person

- Tossed Salad
- Herbed Rotisserie Chicken
- Meat Loaf
- Rosemary Mashed Potatoes
- Green Beans Almondine
- Breads
- Dessert Tray

SIGNATURE SANDWICHES

DOUBLE AGENT \$6.95
Turkey, Cucumbers, Lettuce, Tomato & Sprouts with Cream Cheese & Dill Dressing

SPECIALTY CHEESES MENU

- 26 Month Aged Gouda \$15.99 per pound
- English Farmhouse Cheddar \$14.99 per pound
- Goat Minis \$3.99
- Grafton Cheddar Classic \$6.29
- Grafton Red Wax \$5.95
- Grafton Smoked \$6.29
- GRANA PARMESAN \$12.99 per pound
- Jarlsberg Swiss \$11.99 per pound
- Le Chevrot Goat \$8.99
- Manchego \$12.99 per pound
- New York Cheddar \$9.99 per pound
- Petit Basque \$14.99
- St. Andre \$7.99

THANKSGIVING MENU

- APPLE & SAUSAGE STUFFING/ QT. \$13.99
- APPLE CRISP \$12.99
serves 4



BABY GREENS with toasted pine nuts, dried cranberries & balsamic viniagrette...serves 4	\$21.95
BLUEBERRY COBBLER serves 4	\$12.99
BREAD PUDDING WITH WHISKEY SAUCE	\$8.99 per pound
CARROT DILL BISQUE QT.	\$10.99
CARVED FULL TURKEY WITH GRAVY	\$11.99 per pound
CARVED TURKEY BREAST WITH GRAVY	\$13.99 per pound
CRANBERRY ORANGE RELISH / PINT	\$6.99
CREAM OF WILD MUSHROOM QT.	\$10.99
CREAMY CORN PUDDING / QT	\$13.99
CREAMY MASHED POTATOES QT	\$11.99
FRISSE with roasted beets, candied walnuts, blue cheese & creamy horseradish dressing...serves 4	\$21.95
MILE HI APPLE PIE	\$14.95
PECAN PIE	\$14.99
PUMPKIN PIE	\$11.99
ROASTED BUTERNUT SQUASH QT	\$10.99
ROASTED LOIN OF PORK plain or fennel crusted	\$12.99 per pound
ROASTED RACK OF LAMB plain or mustard herb crust	\$31.99 per pound
ROSEMARY & TARRAGON FILET MIGNON 4 lbs minimum	\$29.00 per pound
SAUTEED CINNAMON APPLES / QT	\$13.99
SWEET POTATO SOUFFLE / QT. with nut streusel	\$13.99
TRADITIONAL HERB STUFFING/ QT.	\$12.99
TURKEY GRAVY / PINT	\$7.99
VERMONT MAPLE SEARED SALMON minted pepper salsa	\$21.99 per pound
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09/10/2010

WHOLE BERRY CRANBERRY SAUCE / PINT	.	\$6.99
WILD MUSHROOM BREAD PUDDING / QT	.	\$12.99