



GOURMET OFF PREMISE EVENT SELECTIONS

GREENS

ORANGE COGNAC

CANDIED WALNUTS, CRAISINS, GORGONZOLA
AND ORANGE COGNAC DRESSING

HOUSE GARDEN

TOMATO, CUCUMBER, CARROTS, FRESH
MOZZARELLA AND CHOICE OF DRESSING

CAESAR

SHAVED PARMESAN, LEMON ROASTED
CHICKPEAS, CROUTONS AND CAESAR
DRESSING

SUMMER

STRAWBERRIES, MANDARIN ORANGES, GOAT
CHEESE, TOASTED ALMONDS, CUCUMBER
AND WHITE BALSAMIC DRESSING

CHARCUTERIE

FRUIT TRAY

ASSORTED FRESH FRUITS WITH
STRAWBERRY WHIPPED CREAM CHEESE,
HONEY MAPLE YOGURT & CINNAMON SUGAR
CROSTINI

VEGGIE TRAY

ASSORTED SEASONAL VEGETABLES
WITH GARLIC HUMMUS, ZESTY RANCH DIP &
CRACKERS

CHEESE TRAY

ASSORTED IMPORTED CHEESES & SALTED
ALMONDS WITH JALAPENO JAM, DIJON
MUSTARD & EVERYTHING BAGEL CHIPS

ITALIAN MEAT TRAY

ASSORTED CURED MEATS WITH SUNDRIED
TOMATO OLIVE TAPENADE, LENTIL PATE &
EVOO GARLIC BAGUETTE

FIRE & ICE TRAY

COMBINATION OF ALL FOUR

HORS D OEUVRES

BRUSCHETTA CROSTINI

CAPRESE SKEWERS

SWEDISH MEATBALL SKEWERS

WALDORF CHICKEN SALAD SLIDERS

SMOKED SALMON DEVEILED EGGS

SESAME ENCRUSTED CHICKEN SKEWERS

TOMATO SOUP SHOOTERS WITH PARMESAN CRISPS

SHRIMP COCKTAIL WITH REMOULADE

COCONUT SHRIMP WITH PINA COLADA SAUCE

MINI CRAB CAKES WITH CHAMPAGNE SAFFRON SAUCE

SCALLOPS WRAPPED IN MESQUITE BACON

DESSERTS

COOKIES

CANNOLI

BROWNIES

CAKES

CHEESECAKES

PARFAITS

All items priced **per person** based on final
item selections.

Pricing does not include 6% Sales Tax.

3% transaction fee applied to all credit card
payments.



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ALL PRICING SUBJECT TO CHANGE DEPENDING ON THE MARKET PRICE
OF CERTAIN MENU ITEMS.

CHICKEN

FRANCAISE
LEMON WHITE WINE SAUCE

MARSALA
MUSHROOM DEMI GLACE

BRUSCHETTA
BALSAMIC ROASTED TOMATOES

FLORENTINE
SPINACH & RED PEPPER CREAM SAUCE

PARMESAN
TOMATO AND MELTED MOZZARELLA

BEEF

BEEF TIPS
MUSHROOM BURGUNDY SAUCE

POT ROAST
SLOWLY COOKED WITH ROOT VEGETABLES

MEATBALLS
ROASTED TOMATO SAUCE

BRAISED SHORT RIBS
RED WINE GLACE

PRIME RIB OF BEEF
AU JUS AND HORSERADISH

PORK

PORK LOIN
ROASTED WITH APPLE AND HERB GLACE

BAKED HAM
PINEAPPLE CHUTNEY

SAUSAGE & PEPPERS
ROASTED TOMATO SAUCE

VEGETARIAN

EGGPLANT ROLLATINI
RICCOTTA FILLED WITH MOZZARELLA

ZUCCHINI LASAGNA
LAYERED WITH CHEESE & ROASTED TOMATO
SAUCE

SEAFOOD

BAKED HADDOCK
LEMON OR TOMATO HERB

BLACKENED SALMON
CREAMY DILL SAUCE

CRAB CAKES
CHAMPAGNE SAFFRON AIOLI

SHRIMP SCAMPI
GARLIC WHITE WINE SAUCE

PASTA

CHOICE OF:
PENNE, ZITI, ROTINI, RAVIOLI
OR TORTELLINI

CHOICE OF:
VODKA, MARINARA, BOLOGNESE,
ALFREDO, PESTO CREAM,
ROASTED RED PEPPER CREAM
OR MAC & CHEESE

POTATOES

HOMESTYLE MASHED
GARLIC SMASHED
HERB OVEN ROASTED
SCALLOPED AU GRATIN

VEGETABLES

GARLIC & BALSAMIC GREEN BEANS
CANDIED CARROTS
SEASONAL MEDLEY

MASHED CAULIFLOWER
WITH CRISPY SHAVED BLUE CHEESE
BRUSSELS SPROUTS