

certé KITCHEN



TO REALLY BRING YOUR EVENT TO LIFE, PARTNER WITH THE TEAM WHO CAN HELP YOU DELIGHT THE SENSES OF YOUR GUESTS ON EVERY LEVEL.

THE BASICS

OUR SPECIAL EVENTS DEPARTMENT IS HERE TO OFFER SERVICE IN EVERY SENSE OF THE WORD. FROM STAFFING, RENTAL EQUIPMENT, DÉCOR AND ANYTHING THAT YOU NEED TO MAKE YOUR EVENT A SPECIAL OCCASION. PLEASE CONTACT THEM FOR ASSISTANCE WITH EVERY DETAIL, BALTHOLZ@CERTENYC.COM.

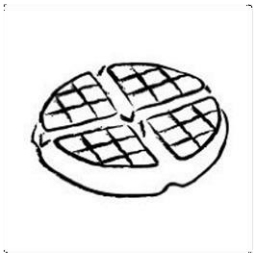
ORDERS CAN BE PROVIDED ON CERAMIC OR DISPOSABLE PLATTERS, METAL, WIRE OR ELECTRIC CHAFERS AT A MINIMAL, ADDITIONAL CHARGE. PLEASE LET US KNOW THE BEST PRESENTATION FOR YOUR INDIVIDUAL NEEDS.
(WE WILL RETURN TO PICK UP ALL NON-DISPOSABLE ITEMS.
ANYTHING NOT RETURNED WILL BE CHARGED ACCORDINGLY.)

WE ARE HERE TO SERVICE YOUR NEEDS VIA TELEPHONE MONDAY – FRIDAY, FROM 7 AM TILL 5 PM.
DELIVERIES AND EVENTS ARE AVAILABLE 7 DAYS A WEEK, 24 HOURS A DAY!
WE ARE TRULY DEDICATED TO OUR CLIENTS.

WE OFFER FREE DELIVERY SERVICE IN OUR LOCAL AREA,
45TH STREET – 65TH STREET
2ND AVENUE TO 9TH AVENUE
WE WOULD STILL LOVE TO HELP YOU WITH ORDERS OUTSIDE THAT RANGE,
APPROPRIATE CHARGES WILL BE APPLIED.

WE OFFER ONLINE ORDERING DIRECTLY THROUGH OUR WEBSITE, WWW.CERTENYC.COM





BREAKFAST

ROOM TEMPERATURE

ASSORTED BREAKFAST TRAY (NUT FREE) **$5.75 pp**
Freshly Baked Quick Breads – Bagels – Breakfast Pastries & More with Cream Cheese – Veggie Cream Cheese – Butter – Preserves - Peanut Butter

PASTRY CHEF'S BREAKFAST TRAY (NUT FREE) $5.75 pp
Home Baked Specialties – Mini Fruit Scones – Croissants – Danish – Chocolate Dipped Strawberries – Butter & Preserves

NEW YORK BAGEL BUFFET **$4.95 pp**
Assorted Hand Rolled Bagels – Plain/Veggie/Scallion/Nova Cream Cheeses – Peanut Butter – Butter – Assorted Jellies

EURO BREAKFAST **$9.50 pp**
Ham & Cheese Croissants - Smoked Salmon Canapés
Hard Boiled Eggs- Assorted Mini Quiche - Sliced Jarlsberg - Fresh Fruit
Banana Nutella Crepes - Chocolate Dipped Tuxedo Strawberries

ASSORTED BREAKFAST PASTRY & CHEESE TRAY (NUT FREE) **$7.90 pp**
Mini Muffins – Danish – Scones – Croissants – Mini Bagels – Crackers – Cheddar – Havarti – Jarlsberg – Grapes & Berries

"CATSKILL MOUNTAIN" SMOKED SALMON PLATTER **$20.00 pp**
Red Onion – Cucumber – Tomato – Lemon – Capers – Plain & Veggie Cream Cheeses – Bagels – Black Bread

YOGURT & FRUIT BAR **$9.75 pp**
Low Fat Yogurt – Fruit & Berries – Granola – Sliced Almonds – Sunflower Seeds – Fresh Fruit Purees

SMASHED AVOCADO & FRIENDS **$8.00 pp**
Avocado smashed with Avocado Oil - Sea Salt & Smoked Paprika
Served with Peanut Butter – Nutella – Griddled Banana – Chopped Egg Whites, Brioche Toast & Sliced 7-Grain Bread

FRITATTA BITES **$6.00 pp**
Spinach & Goat Cheese/Mushroom & Gruyere/Ham & Aged Cheddar (2 BITES PER PERSON)
Available to be served HOT upon request

FRENCH TOAST KEBOBS (3 pieces per person) **$8.90 pp**
Vermont Maple Syrup – Cinnamon Streusel Crumbs – Macerated Strawberries

FRESH FRUIT (SLICED OR CHUNKS) **$8.10 pp**
Melon – Grapes – Strawberries – Orange - Grapefruit - Pineapple
Seasonal Selections

SERVED HOT

BUTTERMILK PANCAKES **$8.50 pp**
Classic or Blueberry or Banana – Vermont Maple Syrup – Choice of Bacon/Sausage Black Forest Ham/Turkey Bacon/Breakfast Turkey Sausage or Chicken Apple Sausage
(Add $.75 Blueberry or Banana)

CHALLAH FRENCH TOAST **$8.50 pp**
Vermont Maple Syrup – Fresh Strawberry Garnish – Choice of Bacon/Sausage/Black Forest Ham/Turkey Bacon/Breakfast Turkey Sausage or Chicken Apple Sausage

CHEESECAKE FRENCH TOAST **$9.25pp**
Cheesecake Mousse – Macerated Strawberries – Choice of Bacon/Sausage /Black Forest Ham/Turkey Bacon/Breakfast Turkey Sausage or Chicken Apple Sausage

BELGIAN WAFFLES **$9.45 pp**
Vermont Maple Syrup – Fresh Fruit – Sweetened Yogurt – Choice of Bacon/Sausage /Black Forest Ham/Turkey Bacon/Breakfast Turkey Sausage or Chicken Apple Sausage

PENN DUTCH SCRAMBLED EGGS **$15.75pp**
Home Fries – Whiteor 7-Grain Toast – Choice of Bacon/Sausage /Black Forest Ham/Turkey Bacon/Breakfast Turkey Sausage or Chicken Apple Sausage

BREAKFAST TEA SANDWICHES (3 pieces pp) **$8.95pp**
- Egg/Black Forest Ham /Mini Croissant
- Smoked Salmon/Veggie Cream Cheese/Mini Bagel
- French Toast/Maple Pecan Butter
- Egg Whites/Tomato/Chive Wrap
- Egg/Crisped Bacon/Mini Biscuit
- Western Omelet/Burrito

BREAKFAST BURRITOS **$11.80p**
- Bacon/Lettuce/Tomato
- Egg/Mushroom/Spinach/Swiss
- Smoked Salmon/Veggie Cream Cheese
- Western Omelet
- Egg Whites/Chive/Tomato
- Ham/Egg/Cheese

Served with Pico de Gallo – Shredded Cheeses – Sour Cream Guacamole

BREAKFAST PIZZA

"BLT" **$24.75 pie 16"**
Bacon/Leeks/Tomato

MID-WESTERN **$29.75 pie 16"**
Eggs/Peppers/Prosciutto/Caramelized Onions /Scallion/Sliced Potato/Cheddar

GREEN EGGS & BAM **$29.75 pie 16"**
Egg Whites/Spinach/Broccoli Rabe/Asparagus/Roasted Tomato

GRAND SLAM **$32.25 pie 16"**
Bakers Pie – 8 Soft-Cooked Eggs/Shredded Potatoes/Cheddar Cheese/Bacon/Scallions

CATSKILL MOUNTAIN PIZZA **$26.95 pie 16"**
Eggs/Shallots/Cream Cheese/Smoked Salmon/Chives

STEEL CUT OATMEAL BAR (8 person minimum) **$9.75 pp**
Brown Sugar – Cinnamon – Raisins – Granola – Seasonal Berries – Walnuts – Almonds – Flax Seeds – Chia Seeds – Quinoa – Dried Cranberries





A LITTLE MORE BREAKFAST…

COLD CUPS

YOGURT PARFAIT (9 oz.) **$3.95 ea**
Plain & Strawberry Yogurt – Mixed Berries – Granola – Fruit Puree
SHOT SIZED **$2.15 ea**

ACAI BOWL (9 oz.) **$5.75 ea**
Acai Puree – Steel Cut Oats – Agave – Granola – Fresh Berries – Sliced Banana – Unsweetened Coconut – Sunflower Seeds
SHOT SIZED **$4.25 ea**

APPLE PIE FAIT (9 oz.) **$4.25 ea**
Cinnamon Cut Oats – Sautéed Apples – Vanilla Yogurt
SHOT SIZED **$2.95 ea**

HOT BEVERAGES

FULL COFFEE & TEA SERVICE **$6.50pp**
Dark Roast – Decaf – Assorted Teas
Milk/Skim/Half & Half – Sugars & Sweeteners

COFFEE SERVICE (OR DECAF) **$3.95pp**
Dark Roast (Dark Velvet) – Milk/Skim/Half & Half – Sugars & Sweeteners

TEA SERVICE **$2.90pp**
Assorted Teas – Milk – Sugars & Sweeteners – Lemon - Honey

HOT CHOCOLATE **$6.25 pp**
Whipped Cream – Mini Marshmallows – Shaved Chocolate







BREAKFAST PRICE FIXED MENU

STANDARD BREAKFAST **$7.00 pp**
Assorted Breakfast Tray -
Freshly Baked Quick Breads – Bagels – Breakfast Pastries & More with Crème Cheese – Veggie Cream Cheese – Butter – Preserves - PB
SERVED WITH
Freshly Squeezed Orange Juice (off premise)

ADD ONS

- Certe "SQUEEEEZED" (on premise)	ADD	$1.00 pp
- Coffee Service	ADD	$2.50 pp
- Seasonal Sliced Fruit	ADD	$5.75 pp
- Seasonal Sliced Fruit & Coffee	ADD	$8.10pp

COLD BEVERAGES

CERTE "SKWEEEEZED" ORANGE JUICE
Fresh Squeezed & Unpasteurized (on premise)
PITCHER FOR 8 **$31.00**
INDIVIDUAL **$3.80 ea**

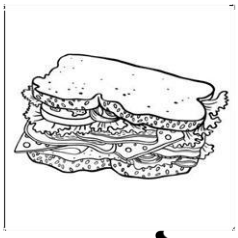
INDIVIDUAL FRUIT JUICES **$3.15 ea**
Fuji Apple – Cranberry – Grapefruit – Carrot Ginger – Orange

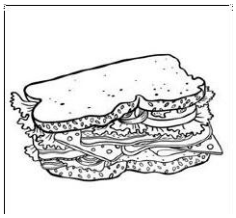
FRESHLY BREWED ICED COFFEE **$3.95**
Kobrick's Dark Roast – Milk – Sugars & Sweeteners

COLD BREW **$5.00 pp**
Ice/Straws/Lids

FRESH GREEN JUICES (PITCHERS) (6 PEOPLE) **$42.00 ea**

A. Spinach – Ginger – Pineapple – Coconut
B. Kale – Turmeric – Apple - Cucumber





SANDWICHES

$12.00 PER PERSON
ARTISAN BREADS – CONDIMENTS - GARNISHES ON SIDE UNLESS SANDWICH IS DRESSED
WE CAN CHOOSE FOR YOU OR SELECT YOUR OWN
*****GLUTEN FREE BREAD AVAILABLE UPON REQUEST*****

MEATS

GODFATHER
Prosciutto - Mortadella - Genoa Salami - Hot Capicola - Fresh Mozzarella - Provolone - Pickled Cherry Peppers - Shredded Romaine - Olive Oil

RARE ROAST BEEF
Crisp Lettuce - Horseradish Sauce

CORNED BEEF ON RYE
First Cut – Lean

GRILLED MARINATED SLICED SIRLOIN
Crispy Onions – Natural Juices – Soy Glaze

BLACK FOREST HAM & BRIE
Honey Mustard – Black Bread

CUBANO
Pulled Pork – Ham – Swiss – Pickles – Mustard – Pressed Torta

FISH & SHELLFISH

WHITE MEAT TUNA
Dill – Celery – Carrots – Touch of Mayo – Green Leaf Lettuce

MAINE LOBSTER ROLL (AVAILABLE ON FRIDAY) **$5 UPCHARGE**
Roasted Garlic Aioli – Celery Hearts – Soft Potato Roll

NOVA SCOTIA SALMON
Cream Cheese – Red Onion – Arugula – Black Bread

SALMON BELLY SALAD
Dill–Capers-Cucumber–Red Onion–Squirt Lemon–Dijon Aioli-Pumpernickel

SHRIMP TEMPURA ROLL
Lemon-Caper Remoulade – Romaine Lettuce – Portuguese Roll

GRILLED SHRIMP
Avocado – Pico de Gallo – Tortilla – Crisp Romaine

POULTRY

OUR SPECIAL TURKEY SANDWICH
Roasted Turkey – Romaine – Bacon – Tomato – Roasted Garlic Mayo

SMOKED TURKEY
Romaine - Sun-Dried Tomato – Portuguese Roll

SIMPLE TURKEY WRAP
Roast Turkey – Lettuce – Tomato – Grilled Flatbread

GREEK TOWER WRAP
Grilled Chicken – Cucumber – Feta – Kalamata Olives – Lettuce – Tomato – Special Grilled Flatbread – Broken Lemon Vinaigrette

CHICKEN MILANESE
Oven Dried Tomato – Arugula – Ricotta – Balsamic Glaze

SOUTHERN FRIED CHICKEN BREAST
Corn Salad – Farmhouse Cheddar – BBQ Sauce

CLASSIC EGG OR EGG WHITE SALAD
Just the way you know it!

BUFFALO CHICKEN
Celery – Bleu Cheese – Classic Buffalo Sauce

CHICKEN "GYRO"
Shaved-Spiced Chicken Breast – Cucumber Tomato Salad – Tzatziki – Crisp Lettuce

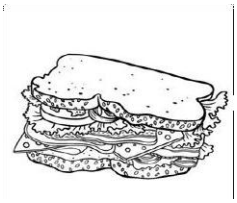
GRILLED BREAST OF CHICKEN
Fresh Mozzarella – Roasted Peppers – Arugula – Sun-Dried Tomato Mayo – Sourdough Baguette

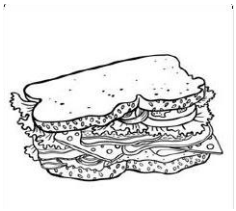
HONEY BALSAMIC GRILLED CHICKEN
Spinach – Smoked Mozzarella – Roasted Tomato Puree

CHUNKY CHICKEN WALDORF
Apples – Celery – Walnuts – Raisins – 7 Grain Bread or Pita

TURKEY APPLE SALAD
Celery – Parsley – Dried Cranberries – Touch of Mayo – Grilled Brioche

CHICKEN CAESAR
Grana Padano – Herbed Croutons – Grilled Flatbread





SANDWICHES CONTINUED...

VEGETARIAN

CALIFORNIA ROLL
Fresh Veggies – Pommery Mustard Marinade – Mediterranean Flatbread – Melted Brie

SOUTHWEST VEGGIE
Baby Greens - Avocado – Plum Tomato – Black Bean Spread

ROASTED ASPARAGUS
Roasted Portobello Mushrooms – Plum Tomato – Herbed Boursin Cheese

ROASTED MEDITERREAN VEGGIE
Goat Cheese – Baby Spinach - Balsamic

VEGETABLE BAHN MI
Pickled Vegetables - Hoisin/Sriracha Aioli – Crispy Noodles – Toasted Baguette

"PBJ&J"
Chunky Peanut Butter – Strawberry Jelly – Apricot Jam – Triple Bread

ROASTED PORTOBELLO MUSHROOM
Fresh Mozzarella – Sautéed Spinach – Crispy Onions

FRESH MOZZARELLA CAPRESE
Tomato – Arugula – Extra Virgin Olive Oil – Salt & Pepper

GREEK SALAD
Romaine – Cucumber – Tomato – Feta – Chopped Grape Leaves w/Grains

FRENCH BRIE
Roasted Zucchini – Roast Tomato – Dried Apricots

JERK EGGPLANT
Cucumber – Shredded Lettuce – Crispy Onions – Ranch Dressing

"ALT"
Avocado – Lettuce – Tomato – 7 Grain Bread

BORDERTOWN
Roast Sweet Potato – Cucumber – Corn Salad – Chipotle Aioli – Baby Greens – Shredded Cheddar – Black Bean Puree



VEGAN

EGGPLANT MILANESE
Fried Eggplant – Baby Arugula – Sun-Dried Tomato – Chickpea Puree Lemon Vinaigrette

FRESH PEA FALAFEL
Romaine Lettuce – Hummus - Cucumber Sauce – Grilled Flatbread

VEGAN CLUB
Avocado – Sliced Plum Tomato – Shredded Spinach – Black Bean Puree – Sea Salted Cucumber – 7 Grain Toast

BUFFALO CAULIFLOWER
Romaine – Shredded Celery – Celery Tofu Cream

FINGER SANDWICHES - $9.40 per person

SMOKED TURKEY APPLE & BLEU CHEESE
Cranberry Compote

CHICKEN WALDORF
Apples – Walnuts – Raisins – Light Curry

GRILLED LEMON CHICKEN
Cucumber Tzatziki

RARE ROAST BEEF
Spinach – Horseradish Sauce

WHITE MEAT TUNA SALAD
7 Grain

MARKET EGG WHITE SALAD
Radicchio – Carrots – Sweet Peppers – Romaine - Mayo

CATSKILL MOUNTAIN SMOKED SALMON
Cucumber – Crème Fraiche

ROASTED ZUCCHINI
Hummus – Fresh Pepper

ROASTED ASPARAGUS
Deviled Egg Puree

FRESH MOZZARELLA
Plum Tomato – Black Olive Tapenade

WALNUT CREAM CHEESE & PEAR
Julienne of Pear – Raisins

ROAST PORTOBELLO
Herbed Boursin – Arugula

RAW "JULIENNE" OF VEGETABLES
Brie Chunk – Flatbread

SIRLOIN & CARAMELIZED ONIONS
Cabernet Butter

MONTRACHET
Sundried Tomato – Haricot Vert





ANYTIME ENTREES

PLEASE CHOOSE 1 SIDE, UNLESS OTHERWISE SPECIFIED
24 HOURS NOTICE IS REQUESTED TO PROCURE, BUTCHER, PREP AND EXECUTE YOUR ENTREES

METAL, WIRE OR ELECTRIC CHAFERS ARE AVAILABLE FOR SERVICE (Please let us know your preference)

POULTRY

STUFFED BREAST OF CHICKEN ASIAGO — **$23.45 pp**
Grana Padano Crusted – Spinach – Asiago Cheese – Roasted Peppers

HERBED CHICKEN PAILLARD — **$23.45 pp**
Fresh Chopped Herbs – Roasted Lemon Squeeze – Olive Oil Drizzle

CHICKEN PARMIGIANA — **$23.45 pp**
Served over Spaghetti

CITRUS GLAZED CHICKEN — **$23.45 pp**
Burnt Orange Glaze – Wilted Baby Arugula

SAUTEED BREAST OF CHICKEN — **$23.45 pp**
Choice of Marsala or Francaise or Sicilian Sauces

CHICKEN MILANESE — **$23.45 pp**
Breaded Chicken Cutlet – Perlini/Tomato & Arugula – Balsamic Glaze

TUSCAN CHICKEN "UNDER THE BRICK" — **$23.45 pp**
Fresh Herbs – Crispy Skin - Deboned

CHICKEN STIR FRY — **$23.45 pp**
Snow Peas – Carrots – Edamame – Brown Rice

CHICKEN KEBOBS — **$23.45 pp**
Tri Colored Peppers – Green Mango Glaze

SOUTHERN FRIED CHICKEN — **$22.20 pp**
Buttermilk Soaked – Golden Crust

CHICKEN VERDE AL FORNO — **$23.45 pp**
Sautéed Breast – Topped with Spinach & Gruyere

STUFFED ROAST TURKEY & SPINACH SPIRALS — **$24.20pp**
California Spinach – Carrot Julienne – Citrus Cranberry Chutney

WHOLE ROASTED TURKEY — **MARKET PRICE**
Carved and Presented in Pan – Served with all the Trimmings
(10 PERSON MINIMUM) (REQUIRES 36 HOURS NOTICE)

JERK TURKEY LONDON BROIL — **$24.20pp**
Cucumber/Tomato/Corn Salsa

JUMBO TURKEY MEATBALLS — **$19.25 pp**
Over Zucchini Bucatini

MEAT

CHAR-GRILLED FILET MIGNON — **$35.10 pp**
Sliced Portobello Mushrooms – Roasted Tomatoes – Haricot Vert – Horseradish Sauce
BEEF WELLINGTON — **ADD $5.45 pp**

SIRLOIN "PIZZAIOLA" — **$32.20 pp**
Sliced Herbed Sirloin – Topped with Caramelized Peppers/Onions & Mushrooms

SLICED SIRLOIN AU POIVRE — **$32.20 pp**
Woodland Mushrooms – Demi Glaze – Roasted Potato

JUMBO BRAISED MEATBALLS (ALL BEEF) — **$20.70 pp**
Over Cavatelli - Ground Brisket/Short Rib/Chuck

BALSAMIC FLANK STEAK — **$28.70 pp**
Onion Frills – Sautéed Mushrooms

BEEF KEBOBS — **$25.45 pp**
Tri-Colored Sweet Peppers – Mint & Lime Marinated

BONELESS BBQ BEEF SHORT RIBS — **$33.35pp**
Citrus Tomato Glaze – Mashed Sweet Potatoes – Polenta

SKIRT STEAK CHIMICHURRI — **$28.70 pp**
Tomato – Avocado – Sofrito Rice Salad – Lime Vinaigrette

CLASSIC MEAT LOAF — **$20.70 pp**
Burnt Ketchup Glaze
STUFFED WITH Prosciutto-Smoked Mozzarella & Spinach — **$25.30 pp**

BEEF BRISKET — **$21.85 pp**
Slow Cooked – Roasted Root Vegetables – Gravy
PLEASE GIVE 36 HOURS NOTICE

SLOWROASTED SPANISH PORK — **$19.00 pp**
Mashed Potatoes – Braised Greens
PLEASE GIVE 36 HOURS NOTICE

COFFEE & FIVE SPICE RUBBED PORK TENDERLOIN — **$20.00 pp**
Soba Noodles – Edamame – Corn - Scallions

MAPLE MOLASSES GLAZED SPIRAL HAM — **$19.00 pp**
Sautéed Apples (MINIMUM 8 PERSONS)





ANYTIME ENTREES…SEAFOOD

FIN FISH

5 SPICED GRILLED ATLANTIC SALMON **$29.00 pp**
Soy Ginger Glaze – Scallions – Baby Bok Choy

SALMON GREMOLATA **$29.00 pp**
Spinach – Lemon – Parsley – Mustard Seeds – Vanilla Yogurt Dill Sauce

COUSCOUS CRUSTED SALMON **$29.00 pp**
Moroccan Spices

WHOLE ROASTED SALMON **$31.00 pp**
Sea Salt Crusted - Cucumber & Lemon Scales – Capers - Remoulade
(36 HOURS NOTICE REQUIRED) (MINIMUM 10 PEOPLE)

SWORDFISH BROCHETTE **$32.00 pp**
Roasted Garlic – Rosemary Oil – Wilted Arugula

SWORDFISH PUTTANESCA **$31.00 pp**
Over Spaghetti – Braised Tomato – Olives - Capers

FISH TACO SET UP (3 pieces per person) **$26.00 pp**
DIY – Pan Seared Fish of the Day – Tomato/Cucumber Salad – Avocado/Lime Puree – Chipotle Crema – Shredded Greens – Sliced Radish – Soft Corn Tortillas

ARTICHOKE CRUSTED BABY COD **$30.00 pp**
Oreganata Crumbs – Sautéed Artichoke Bottom – Lemon - Garlic

PISTACHIO CRUSTED STRIPED BASS **$28.00 pp**
Orange-Basil Vinaigrette

FILET OF SOLE PICATTA **$31.00 pp**
Light Egg Batter – Brown Butter – Lemon - Capers

FILET OF SOLE **$29.00 pp**
Steamed – White Wine – Shallots – Parsley – Cucumber/Tomato Relish – Pink Sea Salt Sprinkle

SESAME CRUSTED TUNA **$32.00 pp**
Pickled Ginger – Wasabi Crème Fraiche – Braised Bok Choy
(SERVED RARE)

NORTH ATLANTIC FISH AND CHIPS **$25.00 pp**
Mashed Peas – Lemon Wedges – Tartar Sauce

SHELL FISH

SAUTEED LOBSTER **$47.00 pp**
Light Corn & Spinach Ragout – Placed Back in Shell

LOBSTER ROLL SET UP **$43.00 pp**
DIY – Toasted Buttered Roll – Lobster Celery Salad – Homemade Chips

SHELLFISH KEBOBS **$37.00 pp**
Shrimp – Scallops – Parsley - Garlic

JUMBO SHRIMP SCAMPI **$34.00 pp**
Broiled – Garlic Crumbs – Lemon - Butter

SHRIMP PAELLA **$32.00 pp**
Saffron Rice – Shrimp – Chicken – Chorizo Sausage

STIR FRY SHRIMP **$26.00 pp**
Julienne Vegetables –Snow Peas – Pineapple Brown Rice

SHRIMP FRA DIAVOLO **$29.00 pp**
Over Zucchini Bucatini

MUSSELS & FRIES **$23.00 pp**
Mussels steamed in White Wine & Garlic (top shell removed for mess less eating) – Hand Cut Fries - Remoulade

SHRIMP GREEN CURRY **$30.00 pp**
Stir Fried – Green Peppers – Herbs & Spices

GRILLED SHRIMP KEBOBS **$26.00 pp**
Tri Colored Peppers – Soy Ginger Glaze

SHRIMP LO MEIN **$28.00 pp**
Bean Sprouts – Carrot Julienne – Green Onion

SOFT SHELL CRAB TEMPURA (IN SEASON) **$27.95 pp**
Soba Noodles – Braised Bok Choy – Tamarind Dipping Sauce

MAINE JONAH CRABCAKES **$30.00 pp**
Wasabi Mashed Potatoes – "Tartar" Sauce – Panko Crusted

CAST IRON SEA SCALLOPS **$41.00 pp**
Sautéed – Asparagus & Leeks – Remoulade





ANYTIME ENTREES...VEGETARIAN/VEGAN

ALL ITEMS SERVED WITH A MIXED GREEN SALAD

VEGETARIAN

ITEMS CAN BE MADE VEGAN UPON REQUEST

VEGETARIAN CHILI **$13.00 pp**
Shredded Cheeses – Sour Cream – Diced Avocado – Corn Tortillas

VEGETABLE LASAGNA **$14.00 pp**
Roasted Veggies – Goat Cheese Béchamel – Tomato / Basil Sauce

VEGETABLE LONG SKEWERS **$13.00 pp**
Cauliflower – Broccoli – Zucchini – Yellow Squash – Portobello – Sea Salt / Basil / Cracked Pepper (2 pieces per person)

ROASTED VEGGIE & BASIL GOAT CHEESE NAPOLEON **$14.00 pp**
Puff Pastry – Roasted Vegetables – Basil Goat Cheese

STUFFED PORTOBELLO **$11.50 pp**
Roasted Peppers – Spinach – Smoked Mozzarella – Basil

WILD MUSHROOM & BROCCOLI STRUDEL **$14.00 pp**
Gruyere – Fresh Herbs

***"CHICKEN FRIED"* EGGPLANT** **$13.00 pp**
Buttermilk & Cornflake Crusted - Mashed Potatoes – Braised Greens

EGGPLANT "EN CAROZZA" **$14.00 pp**
Breaded - Stuffed Eggplant & Fresh Mozzarella Slices – Pan Fried – Pomodoro Sauce

ZUCCHINI PARMIGIANA **$14.00 pp**
Breaded Zucchini – Mozzarella – Tomato Basil Sauce
MAKE IT EGGPLANT.. **$13.00 pp**

STUFFED PEPPERS **$15.00 pp**
Basmati Rice – Vegetables – Roast Tomato Glaze – Grana Padano Sprinkle

BUFFALO CAULIFLOWER **$15.00 pp**
Buttermilk Bleu Cheese Puree – Carrot & Celery Stix

VEGAN

SEITAN PICATTA **$16.00 pp**
Sautéed Wheat Meat – Lemon – Capers – White Wine – Asparagus – Roast Carrots - Served with Brown Rice

"V-TACOS" KIT **$16.00 pp**
DIY - Spiced Quinoa Stew – Shredded Kale – Avocado Lime Puree – Tofu Crema – Soft Corn Tortilla

EGGPLANT MILANESE **$14.00 pp**
Roman Salsa – Broken Lemon Vinaigrette – Over Baby Arugula

JERK CAULIFLOWER **$15.00 pp**
Over Quinoa – Shredded Greens – Avocado Toast

FAVA BEAN FALAFEL **$15.00 pp**
Over Spiced Chickpeas – Pickled Vegetables – Hummus – Grilled Flatbread

BEYOND SAUSAGE & PEPPERS **$19.00 pp**
Vegan Sausage – Caramelized Onions & Peppers – Over Zucchini Pomodoro

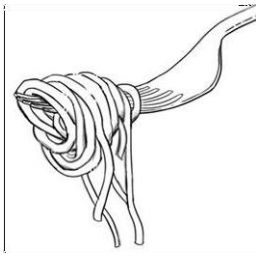
EGGPLANT "VEGANTINI" **$18.25 pp**
Thin Garlic & Parsley Crusted – Artichoke & Potato Puree – "Uncanny Sauce" – Cauliflower Crumble – Generous Basil

WE UNDERSTAND THE IMPORTANCE OF DIET & NUTRITION.

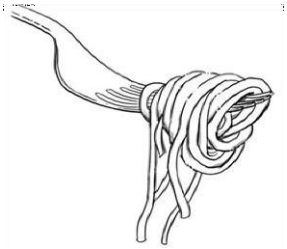
IF YOU HAVE ANY ALLERGIES OR ARE ON A STRICT REGIMEN OF HEALTH & FITNESS, FEEL FREE TO CALL US.

WE CAN CONVERT ALMOST ANY MENU ITEM TO MEET YOUR DIETARY NEEDS.









HOT PASTA

STUFFED & BAKED

BAKED ZITI CASSEROLE (Classic) **$12.50 pp**
With Meat **$16.10 pp**

THREE CHEESE & CHOPPED MEAT LASAGNA **$16.70 pp**
(REQUIRES 24 HOURS NOTICE)

PAPPARDELLE "AL FORNO" (House Made Pasta) **$16.95 pp**
Baked with Broken Meatballs – Ricotta – Tomato Sauce – Lioni Mozzarella

STUFFED SHELLS (Classic) **$14.50 pp**
Fresh Ricotta – Tomato Sauce - Basil

SEAFOOD LASAGNA **$20.50 pp**
Scallops – Shrimp – Crab – Fresh Green Pasta – Shell Fish Béchamel

MINI RAVIOLI **$14.50 pp**
Sautéed Broccoli Rabe – Sundried Tomato

"ADULT" MACARONI & CHEESE **$13.25 pp**
Orecchiette Pasta – Three Cheeses
(Aged Cheddar/Asiago/Grana Padano) – Brioche Crumbs

PIZZERIA MAC & CHEESE **$13.25 PP**
Cavatappi – Grande Mozzarella – White Cheddar – Pecorino Romano – Garlic Bread Crumbs

TUBULAR CUTS

RIGATONI **$17.75pp**
Sautéed Chicken – Broccoli – Sundried Tomatoes – Grana Basil Sprinkle

CAVATAPPI **$14.25 pp**
Crumbled Fennel Sausage – Sautéed Tri-Colored Peppers – Caramelized Onions

PENNE ALA VODKA **$12.50 pp**
With Pancetta **$13.25 pp**

HOT PASTA PRICE FIXED - $19.00 pp

CHOICE OF ANY PASTA !!!

SERVED WITH:
Traditional Caesar Salad
Garlic Bread
Assorted Cookies & Cannoli

SHAPES

TORTELLINI **$14.75pp**
Alfredo – Tri Colored Peppers – Chopped Arugula

FUSILLI CAPRESE **$14.00 pp**
Mozzarella – Basil – Sautéed Grape Tomatoes

FUSILLI GENOVESE **$14.00 pp**
Al Pesto – Roasted Veggies – Generous Parmigiano

FARFALLE **$14.25pp**
Pancetta – Asparagus – Leeks – Pecorino Romano - Parsley

GEMELLI **$17.75pp**
Cremini Mushrooms - Spinach – Shredded Chicken – Porcini Sauce

CAVATELLI **$17.20pp**
Braised Beef – Roasted Fennel – Reduced Tomato Puree
(REQUIRES 24 HOURS NOTICE)

ORECCHIETTE **$18.60pp**
Crabmeat - Shrimp – Spinach – Corn Cream

LONG CUTS

PAPPARDELLE (House Made Pasta) **$14.25 pp**
Wild Mushrooms – Leeks – Asparagus – Truffle Oil

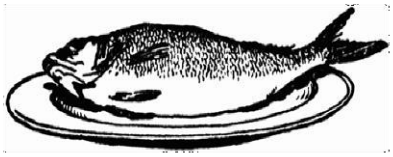
SPAGHETTI & MEATBALLS **$16.70 pp**
Braised All Beef Meatball (House Ground) – Short Rib/Brisket/Chuck – Wisconsin Romano
(REQUIRES 24 HOURS NOTICE)

LINGUINI CARBONARA (House Made Pasta) **$14.75pp**
Chiffonade of Smoked Salumeria Meats – Pecorino Crema – Chopped Arugula

ZUCCHINI "BUCATINI" **$13.75 pp**
Long Zucchini Shreds – FRESH Tomato Sauce – Fresh Herbs – Roasted Garlic – Grana Padano Sprinkle

TAGLIATELLE (House Made Pasta) **$17.75 pp**
Spinach – Sweet Roasted Peppers – Crumbled Spiced Chicken Sausage – Pesto Tomato Crema







LUNCHEON PLATTERS & ENTRÉE SALADS

POULTRY

GREEK ANTIPASTO **$18.15 pp**
Lemon Herb Chicken Skewers – Feta – Kalamata Olives – Marinated Cucumber Salad – Roast Plum Tomatoes – Orzo Salad – Mixed Greens – Hummus – Broken Lemon Vinaigrette

ROSEMARY GRILLED CHICKEN **$20.55 pp**
Herb Marinated & Grilled Sliced Chicken – Greens – Fresh Mozzarella – Roasted Peppers – Artichokes – Roasted Portobello Mushrooms – Olive Bread – Pesto Sauce

GRILLED BREAST OF CHICKEN PLATTER **$19.90 pp**
Marinated & Grilled Sliced Chicken – Greens – Basil & Sea Salt Roasted Seasonal Vegetables - Honey Mustard Dressing

MEDITERRANEAN PLATTER **$21.25 pp**
Grilled Moroccan Chicken Kebobs – Israeli Couscous – Tabouleh – Hummus – Chickpea Salad – Grilled Flatbread – Olives – Marinated Tomatoes

MILANESE **$18.70 pp**
Crisped Chicken Cutlets – Fried Eggplant – Tomato/Basil & Fresh Mozzarella Salad – Over Arugula – Balsamic Pudding

FRIED CHICKEN IN THE PARK **$18.55 pp**
Buttermilk Fried Chicken – Shaved Corn & Potato Salad – Three Bean Salad – Over Baby Spinach – Ranch Dressing – Citrus BBQ Sauce – Cheddar Biscuits

DELI SALAD SAMPLER **$15.15 pp**
Classic Chicken Salad – White Meat Tuna – Classic Egg Salad – Greens – Tomatoes – Cucumbers - Rolls & Breads

CHICKEN CUTLETS **$17.10 pp**
Breaded Chicken Breast – Fried Crisp – Mixed Greens – Sliced Tomato Rolls & Breads – Condiments (Mayo, BBQ Sauce, & Russian Dressing on the Side)

LEMON-SAGE BREAST OF CHICKEN **$20.55 pp**
Shredded Apple – Watercress – Roquefort Crostini – Baby Greens – Crisped Prosciutto

CHICKEN CAESAR **$19.00 pp**
Grilled Chicken - Crisp Romaine – Herbed Croutons – Grana Padano – Classic Dressing

STUFFED ROAST TURKEY & SPINACH SPIRALS **$16.00 pp**
Medallions of Turkey – California Spinach - Mushrooms – Orange Slices – Bermuda Onions – Sundried Cranberry Vinaigrette

VEGAN

ISLAND VEGAN **$14.00 pp**
Jerk Roasted Cauliflower – Burnt Pineapple Quinoa – Avocado Toast – Mixed Greens – Lime Vinaigrette

VEGGIE COBB **$11.00 pp**
Tofu – Avocado – Cucumber – Corn – Tomato – Edamame – Mushrooms – Romaine Lettuce

MEATS

THAI BEEF **$19.00 pp**
Asian Spiced Sirloin – Bed of Greens – Watercress – Coconut Jasmine Rice Croquette – Cucumber Mint Salad – Lime Vinaigrette

CHIMICHURRI **$20.70 pp**
Parsley & Garlic Sirloin – Tomato / Avocado Salad – Sweet Potato Empanadas – Over Greens – Lime Vinaigrette

DELUXE MEAT & CHEESE **$19.50pp**
Roast Beef – Black Forest Ham – Grilled Chicken – Roast Turkey – Smoked Turkey – Genoa Salami – Assorted Cheeses – Olives – Peppers – Red Bliss Potato Salad – Sliced Tomatoes – Artisan Breads – Dressings

COBB **$15.25 pp**
Grilled Chicken – Bacon – Avocado – Bleu Cheese – Corn – Tomato Hard Boiled Egg – Romaine Lettuce

FISH

FRESH GRILLED SALMON NICOISE **$21.50 pp**
Tomatoes – Olives – Hard Boiled Eggs – Haricot Vert – Capers – Lemon – Greens – Dijon Vinaigrette
MAKE IT TUNA **$25.25 pp**

POACHED SALMON **$26.00 pp**
Shredded Beets – Potato Salad with Capers & Dill – Over Greens – Horseradish Sauce

FIVE SPICED GRILLED SALMON **$21.50 pp**
Mixed Greens – Carrot Cappellini – Spicy Cucumbers – Coconut Jasmine Rice Croquettes – Pickled Ginger Vinaigrette

RHODE ISLAND SALAD **$22.00 pp**
Jumbo Shrimp – Crabmeat / Lobster / Salmon Salad – Over Greens – Grilled Hot Dog Rolls & Certe Fried Chips

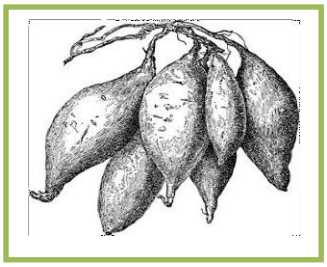
SHRIMP TACO **$18.00 pp**
Grilled Chipotle Shrimp – Shredded Greens – Sliced Radish – Pico de Gallo – Cucumber Salad – Avocado Lime Puree – Crema – Corn Tortillas

CAESAR
Crisp Romaine – Herbed Croutons – Grana Padano – Classic Dressing
WITH GRILLED SHRIMP **$16.25 pp**
WITH GRILLED SCALLOPS (Requires 24 Hours' Notice) **$20.50 pp**

VEGETARIAN

THICK CUT FRESH MOZZARELLA **$11.00 pp**
Basil Leaves – Sliced Plum Tomatoes – Grilled Eggplant – Balsamic Pudding

MINI VEGETARIAN QUICHE TASTING **$15.75 pp**
(5 pieces per person)
- Wild Mushroom
- Broccoli & Cheddar
- Spinach & Asiago
- Caramelized Onion & Gruyere
- Apricot & Brie





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KITCHEN



SIDE DISHES &MORE

(TO COMPLIMENT ENTREES OR BY THEMSELVES)

POTATOES

YUKON GOLD POTATO PUREE **$6.00 pp**
Butter – Chives

ROASTED HERBED POTATOES **$6.00 pp**
Red Bliss - Rosemary – EVOO

POTATO CHIVE PANCAKES (2 per person) **$5.95pp**
Granny Smith Apple Sauce – Sour Cream

LYONAISSE POTATOES **$5.35 pp**
Thinly Sliced Idaho - Caramelized Onions – Demi Glaze

POTATOES GRATIN **$5.35 pp**
Thinly Sliced – Gruyere – Parmesan

CRISPED LACED POTATO **$5.95 pp**
Scallion Crème Fraiche (1 wedge per person)

FRENCH DISCO FRIES (POUTINE) **$6.25 pp**
Freshly Cut Shoestring – Brown Gravy – Gruyere & Mozzarella Melt

"WEDGE" FRIES **$4.75 pp**
Steak Fry Cut – Twice Fried

WHIPPED POTATOES **$5.25 pp**
Milled Idaho – Butter – Half & Half
MAKE IT TRUFFLED **$6.25 pp**
MAKE IT SPINACH &GARLIC **$5.75 pp**
MAKE IT PORCINI **$6.25 pp**

SMASHED POTATOES (2 per person) **$6.00 pp**
Red Bliss – Steamed, Crushed & Cooked ala Plancha – Topped with Sauteed Leeks

SIMPLY SWEET POTATO **$5.75 pp**
Mashed with Avocado Oil – Sea Salt – Cracked Pepper
ROASTED WEDGES (3 per person) **$5.50 pp**
O'BRIENS **$5.75 pp**
Sauteed Caramelized Onions & Peppers

CRISP FINGERLINGS **$6.95 pp**
Tossed with Thyme & Sweated Leeks

TATER TOTS (WHY NOT?) **$5.25 pp**
If you need a description, this item is not for you!
Ketchup On Side

RICE & GRAINS

SAFFRON RICE **$5.35 pp**
Garden Peas – Chopped Tomato

BASMATI RICE **$5.35 pp**
Steamed

BROWN RICE **$5.25pp**
Scallions & Chickpeas

WILD RICE & ORZO **$5.95 pp**
Carrots – Chives – Toasted Pine Nuts – Olive Oil

JASMINE RICE **$5.35 pp**
Corn & Carrots – Slightly Sticky

COCONUT JASMINE RICE CROQUETTE **$6.00 pp**
Fried Golden – Coconut Milk – Coconut Crust (2 per person)

RICE BALLS **$5.25pp**
Ground Beef – Peas – Fresh Mozzarella

ISRAELI COUSCOUS **$5.95pp**
Saffron – Tomato - Peas

GOLDEN JEWEL BLEND **$5.95 pp**
Israeli Couscous – Baby Garbanzo – Quinoa – Tricolored Orzo

QUINOA PILAF **$5.95 pp**
Shrooms – Sliced Asparagus – Shredded Spinach

BREADS

COUNTRY BASKET **$5.00 pp**
Corn Muffins – Biscuits – Cheddar Scones

BREAD BASKET **$3.75 pp**
Rosemary Focaccia – Dinner Rolls – Sweet Butter

ITALIAN BREAD BASKET **$3.95 pp**
Garlic Bread – Black Olive Crostini – Focaccia – Dinner Rolls

GARLIC BREAD **$3.25 pp**
Grana Padano Topped

CORN BREAD **$4.25 pp**
With Jalapeno





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SIDE DISHES &MORE & MORE

VEGETABLES
(AVAILABILITY BASED ON SEASONALITY)

GREEN VEGGIES

STEAMED ASPARAGUS $5.35pp
Lemon – Roasted Pepper

ROASTED ASPARAGUS $4.90pp
Basil – EVOO – Sea Salt – Cracked Pepper

STRING BEANS $5.35pp
Sauteed – Mint – Olive Oil

SNOW PEAS $5.75 pp
Sesame Seeds – Shallots - Ginger

SUGAR SNAP PEAS $5.75 pp
Julienne of Red Pepper – Olive Oil – Sea Salt

BRAISED BOK CHOY $5.75 pp
Ginger – Shallots – Vegetable Oil

BRAISED SWISS CHARD $5.75 pp
Smoked Tomato Broth

ZUCCHINI MEDALLIONS $5.35pp
Breaded – Deep Fried – Parmesan Crusted

SAUTEED SPINACH $5.75pp
Garlic – Shallots – Olive Oil
MAKE IT CREAMED $6.75 pp

BROCCOLI RABE $6.25pp
Steamed and Sauteed – Olive Oil – Garlic – Pepper Flakes

BRUSSEL SPROUTS $5.95pp
Quartered & Roasted – Finished with Gremolata Sprinkle

ESCAROLE AND BEANS $6.25pp
Sauteed Escarole – Garlic – Cannellini Bean Broth

STEAMED BROCCOLI $5.25pp
Fresh Lemon Squeeze – Olive Oil Drizzle – Cracked Pepper – Sea Salt

BROCCOLI & GRANA $5.75 pp
Oven Roasted – Tossed with Grana Padano & Pepper

COLORED VEGGIES

SLOW ROASTED VEGETABLES $8.50 pp
Best of what is in Season – Roasted with Basil, Sea Salt & Cracked Pepper

SEASONAL STEAMED VEGGIES $6.00pp
Chef Selected Variety

ROAST ACORN SQUASH $5.60pp
Brown Butter Brush

ROASTED PORTOBELLO MUSHROOMS $5.35pp
Soy Sauce – Balsamic – Clover Honey

CARROT SOUFFLE $5.35pp
Whipped Carrot/Potato Puree – Browned Butter – Cardamom

EGGPLANT AU GRATIN $5.35pp
Shredded Asiago – Basil – Sundried Tomato

BUFFALO CAULIFLOWER $6.25pp
Buttermilk Bleu Cheese Puree

BURNT CAULIFLOWER $6.50 pp
Burnt Cauliflower Head poached in Salted Water, Basil & Garlic – Burned Under Broiler – Avocado Oil Brush & Cracked Pepper

CARROTS & LEEKS $5.75 pp
Steamed together with Olive Oil - Sea Salt & Cracked Pepper





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SALADS



GREEN SALADS

ALL DRESSINGS ON THE SIDE UNLESS OTHERWISE SPECIFIED

MIXED GREENS **$6.00 pp**
Assorted Greens – Tomato – Carrots – Cucumbers – Garni

TRADITIONAL CAESAR **$6.00 pp**
Herbed Croutons – Grated Grana Padano – Classic Dressing

CRUNCHY CAESAR **$6.95 pp**
Chopped Romaine Hearts – Peeled Celery – Diced Tart Apples – Grana Padano

BABY GREENS AND ASIAGO **$7.30 pp**
Portobello Mushrooms – Roasted Tomatoes – Shaved Asiago Cheese – Balsamic Vinaigrette

GRILLED PEARS & GOAT CHEESE **$6.50 pp**
Mesclun – Sundried Cherry Vinaigrette

BABY GREENS WITH BEETS **$6.50 pp**
Julienne Raw Beets – Jicama – Goat Cheese – Roasted Chickpeas – Carrot/Ginger Vinaigrette

BABY GREENS WITH AVOCADO **$9.95pp**
Avocado – Tomato – Corn – Cilantro – Jack Cheese – Crispy Tortilla – Lemon Vinaigrette

BABY ARUGULA **$5.70 pp**
Sundried Tomato – Roasted Eggplant – Roasted Bermuda Onion – Balsamic Honey Vinaigrette

CALIFORNIA SPINACH **$6.35 pp**
Crisped Prosciutto – Shredded Gruyere – Roasted Grape Tomatoes – Deviled Egg Dressing

ROMAINE HEARTS **$6.50 pp**
Roquefort Candied Walnuts – Dried Cranberries – Pear Tomatoes – Dijon Vinaigrette

ENDIVE RADICCHIO & ARUGULA **$7.30 pp**
Bleu Cheese – Shredded Apple – Dried Apricots – Cranberry Vinaigrette

ICEBERG LETTUCE WEDGE **$6.50 pp**
Bacon – Avocado – Tomato – Bleu Cheese Puree

BABY ROMAINE & WILTED KALE **$6.75 pp**
Oven Dried Grapes – Tart Apples – Smoked Pumpkin Seeds – Shredded White Cheddar – Cider Peppercorn Vinaigrette

VERDE **$6.95 pp**
Baby Arugula – Baby Spinach – Roasted Broccoli – String Beans – Green Grapes – Asparagus – Chopped & Tossed with Sea Salt – Avocado Oil – Lime Juice

PASTA & GRAIN SALADS

PENNE WITH SPINACH **$5.35 pp**
Sundried Tomatoes – Roasted Garlic Olive Oil

PENNE WITH GOAT CHEESE **$5.35 pp**
Roasted Walnuts – Arugula – Diced Tomatoes

FUSILLI WITH VEGGIES **$5.35 pp**
Chopped Seasonal Roasted Veggies

FUSILLI CAPRESE **$5.35 pp**
Fresh Mozzarella – Roasted Tomato – Basil – Balsamic Vinaigrette

RADIATORE **$5.35 pp**
Oven Dried Ricotta – Roasted Tomato - Basil

RIGATONI **$5.35 pp**
Blanched Broccoli – Oreganata Crumbs – Lemon Vinaigrette

CAVATAPPI **$5.35 pp**
Tri Color Salad – Caesar Dressing – Grana Padano Crisps

ISRAELI COUSCOUS **$5.95 pp**
Diced Tomato – Baby Greens – Rice Wine Vinegar – Moroccan Spices

CAVATELLI **$4.90 pp**
Roast Tomato – Arugula – Perlini Mozzarella

SOBA NOODLES **$5.35 pp**
Edamame – Corn – Scallions – Light Peanut Sauce

GEMELLI **$5.35 pp**
Roasted Mushrooms – Tomatoes – Chopped Spinach

TORTELLINI PRIMAVERA **$6.00 pp**
Pesto – Roasted Vegetables – Grana Padano

FIVE GRAIN SALAD **$6.25 pp**
Lentils – Wheat Berries – Beans – Couscous – Bulgar Wheat – Edamame – Lemon – Cilantro – Rice Wine Vinegar

LENTIL SALAD **$5.35 pp**
Red & Green Lentils – Dill – Tomato – Roasted Shallots – Chopped Spinach

MUSHROOM BARLEY SALAD **$5.35 pp**
Sauteed Mushrooms – Barley – Taragon – Baby Arugula

QUINOA PILAF **$5.95 pp**
Roasted Vegetables – Cilantro – Lime – Avocado Oil

FARO SALAD **$5.95 pp**
Diced Cucumber – Tomato – Feta – Dill – Chickpeas



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PRICE FIXED

REQUIRES 24 HRS NOTICE UNLESS SPECIFIED



SANDWICH #1 — $19.00 pp
Assorted Sandwiches (Chef's Selection)
Pasta of the Day – or – Mixed Greens
Cookies & Brownies

SANDWICH #2 — $22.00 pp
Assorted Sandwiches (Chef's Selection)
Pasta of the Day
Mixed Greens
Cookies & Brownies

CHICKEN CHOICE — $32.00 pp
Your Choice of Chicken Entrée
Your Choice of Starch
Roasted Vegetables
Mixed Greens
Sliced Fruit
Cookies & Brownies

SALMON CHOICE — $32.00 pp
Your Choice of Salmon Entrée
Your Choice of Starch
Roasted Vegetables
Mixed Greens
Sliced Fruit
Cookies & Brownies

LUXURY (Requires 36 Hours Notice) — $57.20 pp
Roasted Filet Mignon
Lobster Thermidor
Crisped Fingerling Potatoes
Sauteed Spinach
Roasted Carrots & Leeks
Romaine Hearts Salad
Mini Desserts

AMERICANA — $27.60 pp
Country Meat Loaf
Smashed Potatoes
Succotash
Mixed Greens
Cookies & Brownies

CORNUCOPIA (Requires 36 Hours' Notice) — 31.00 pp
Spiral Ham with Sauteed Apples
Roast Turkey with Gravy
Mashed Potatoes
Cornbread Stuffing
String Beans & Mushrooms
Roasted Acorn Squash
Sliced Fruit
Apple Pie
(MINIMUM OF 10 PEOPLE)

SALAD BAR BUFFET — $14.00 pp

CHOPPED ADD	$2.00 pp
SHRIMP ADD	$4.00 pp
SALMON ADD	$5.00 pp
SIRLOIN ADD	$6.00 pp

LETTUCE
Romaine – Spinach – Baby Arugula – Mixed Greens
GARNISHES
Cucumber – Tomato – Carrots – Corn – Peppers – Edamame – Avocado
CHEESES
Bleu – Goat – Feta – Shredded Cheddar
TOPPINGS
Grilled Chicken – Tuna Salad – Egg Salad – Three Bean Salad
DRESSINGS
Oil & Vinegar – Balsamic – Ranch – Dijon

CANAL STREET — $39.60 pp
Chicken Stir Fry
Salmon with Soy Ginger Glaze
Soba Noodles
Braised Bok Choy
Vegetable Spring Rolls
Vegetarian California Rolls
Pineapple-Lychee Skewers

ASTORIA — $35.20 pp
Chicken – Beef – Shrimp & Grilled Vegetable Kebobs
Israeli Couscous
Cucumber Chickpea Salad
Hummus & Chips
Sliced Fruit

SUMMER FEAST — $49.00 pp
BBQ Beef Short Ribs with Citrus Tomato Glaze
Southern Fried Chicken
Macaroni & Cheese
Three Bean Salad
Potato Salad
Homemade Biscuits
Sliced Watermelon
Blueberry Pie
(REQUIRES 48 HOURS' NOTICE)

"SLIDER & DOGS" — $29.15 pp
French Onion – Southern Fried Chicken – Beyond (Plant Protein) Burgers
All Beef Hot Dogs
Three Bean Salad
Coleslaw
French Fries
Mixed Greens
Classic Condiments
Fruit Salad
Smores

FIESTA & BURRITO BAR — $32.00 pp
Chicken Fajita
Ground Beef Taco
Veggie Chili
Grated Cheese
Shredded Lettuce
Diced Tomatoes
Corn, Black Bean & Salsa Picante
Guacamole
Sour Cream
Rice & Beans
Mixed Greens
Tortilla Chips
Churros with Dulce de Leche

RED WHITE CHECKERBOARD — $30.00 pp
Chicken Parmigiana
Eggplant Milanese
Spaghetti Pomodoro
Caesar Salad
Garlic Pizzettes
Cookies & Cannoli

PIZZA PIZZA (2 Slices Per Person) — $14.00 pp
Choice of Pizza (Choose from Menu)
Mixed Greens
Fruit Salad
Assorted Cannoli




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KITCHEN




BOXED MEALS

MINIMUM OF 5 PER MENU ITEM (REQUIRES 24 HOURS NOTICE)

BAKED TODAY **$12.25 pp**
FRESH QUICK BREADS
Mixed Berry Bran Muffins - Banana Blueberry Loaf - Chocolate Chip Scones
YOGURT PARFAIT (5 oz.)
Plain & Strawberry Yogurt Parfait - Fresh Fruit Puree – Granola
FRUIT SALAD CUP (5 oz.)
Seasonal Selections

LOX & BAGEL **$19.00 pp**
SMOKED SALMON
Plain Cream Cheese - Vegetable Cream Cheese - Sliced Red Onion - Cucumber – Tomato - Capers - Lemon
HARD BOILED EGG
(Peeled & Halved) Cracked Pepper
BAGEL
FRUIT SALAD CUP (5 oz.)
Seasonal Selections

BREAKFAST SANDWICH **$17.00 pp**
YOUR CHOICE:
BACON EGG & CHEESE ON CROISSANT
EGG WHITE SPINACH & TOMATO WRAP
TURKEY BACON EGG & CHEESE ON A ROLL
AVOCADO LETTUCE & TOMATO
APPLE PIE-FAIT (5 oz.)
Steel Cut Oatmeal - Sautéed Apples - Almond Milk - Vermont Maple Syrup
FRUIT SALAD CUP (5 oz.)
Seasonal Selections

AVOCADO TOAST **$15.25 pp**
AVOCADO TOAST
Avocado Puree on Seven Grain Toast
HARD BOILED EGG
MIXED GREEN CUP (9 oz.)
FRUIT SALAD CUP (9oz.)
Seasonal Selections

JERK **$21.25 pp**
YOUR CHOICE
JERK CHICKEN –or - JERK CAULIFLOWER
(Both served over Quinoa & Shredded Lettuce)
ROASTED VEGETABLES
FRUIT CUP (5 oz.)
TROPICAL TRIFLE (5 oz.)
Lady Fingers – Custard – Whipped Cream – Tropical Fruits

GYRO **$19.25 pp**
CHICKEN GYRO
-or-
FAVA FALAFEL GYRO
With Shredded Greens
TZATZIKI & HUMMUS on the side
CUCUMBER TOMATO SALAD WITH DILL (5 oz.)
GREEK SALAD CUP (9 oz.)
FRUIT CUP (5 oz.)
COOKIE BAG

K TOWN **$21.25 pp**
BEEF BULGOGI
Shredded Marinated Sirloin – Over Sauteed Spinach
-or
VEGETARIAN BIBIMBAP
Roasted Sweet Potatoes - Asparagus - Cauliflower Rice
KOREAN VEGETABLE SPRING ROLLS
Hoisin Dipping Sauce
SOFT BOILED EGG
Sea Salt & Cracked Pepper
FRUIT CUP (5 oz.)
Seasonal Selections

MIDDLE EASTERN **$21.25 pp**
CHICKEN KEBOBS
Tricolored Peppers - Mango Chutney - Over Israeli Couscous
-or-
VEGETABLE KEBOBS
Zucchini - Yellow Squash - Sweet Peppers - Broccoli - Cauliflower - Soy Ginger Glaze – Over Israeli Couscous
HUMMUS
Homemade Pita Chips
CUCUMBER CHICKPEA SALAD
Rice Wine Vinaigrette – Dill
FRUIT SALAD CUP (5 oz.)
Seasonal Selections

HARVEST **$24.50 pp**
CITRUS GLAZED CHICKEN BREAST
Burnt Orange Glaze – Wilted Watercress
-or-
PUMPKIN SEED CRUSTED SALMON
Burnt Orange Glaze - Burnt Cauliflower - String Beans with Crispy Shallots
MESCLUN SALAD (9 oz.)
White Cheddar - Green Apples
FRUIT SALAD CUP (5 oz.)
Seasonal Selections
LEMON BAR

BURGER BOX **$17.25 pp**
BEEF (anyway) –or - K TOWN SALMON –or -FAVA FALAFEL –or - TURKEY
GARDEN SALAD CUP (9 oz.)
Shaved Fresh Corn - Zucchini - Cucumber - Heirloom Tomatoes - Feta - Dill - Parsley - Lemon Vinaigrette
POTATO CHIPS
SMORES
Graham Cracker Sandwich - Chocolate Ganache - Marshmallow Fondue

VERA CRUZ **$23.50 pp**
BEEF – **or** – CHICKEN – **or** – VEGETABLE (3 pieces)
Served with
Grated Cheese – Lettuce – Diced Tomatoes – Yucatan Rice – Black Bean & Corn Salsa
TORTILLA CHIPS
2 oz. containers each of Guacamole – Sour Cream – Salsa
MIXED GREENS (9 oz.)
Assorted Greens – Tomato – Carrots – Cucumber
CINNAMON SUGAR CHURROS (2 pieces)
Dulce de Leche (2 ox.)






MILANESE **$21.25 pp**
CHICKEN MILANESE
Tomato - Basil - Parlini Mozzarella
-or-
EGGPLANT MILANESE
Tomato-Basil–Parlini
Mozzarella SAFFRON ORZO
Diced Roasted Vegetables
ENDIVE RADICCHIO & ARUGULA (9 oz.)
Shredded Green Apples - Roquefort - Sliced Grapes
FRUIT SALAD CUP (5 oz.)
Seasonal Selections
MINI CANNOLI

21 LATITUDE **$21.25 pp**
SIRLOIN CHIMICHURRI
Sliced - Tossed in Garlic - Chili - Parsley – Roasted Vegetables
-or
STUFFED PEPPERS
Roasted Vegetables - Rice - Tomato Glaze
POTATO EMPANADAS
Puree baked in Flaky Crust
MIXED GREENS (9oz.)
Avocado - Crispy Hominy - Jack Cheese – Corn Tortilla Chips
FRUIT SALAD CUP (5 oz.)
Seasonal Selections
MINI TRES LECHES (5 oz.)
Moist Vanilla Sponge Cake - Whipped Cream - Chilean Carica - Tropical Fruits

SOUTHERN FRIED CHICKEN **$21.25 pp**
FRIED CHICKEN
Buttermilk Marinated
CORN, CUCUMBER & TOMATO SALAD (9 oz.)
With Dill
COLE SLAW (5 oz.)
Red & White Cabbage with Raisins & Carrots
HOMEMADE BISCUIT
Butter on the Side
FRUIT SALAD CUP (5 oz.) – **OR** - HOMEMADE COOKIE BAG

SALAD BOX **$19.00 pp**
CHOICE OF
VEGGIE COBB
Peas, Corn, Tomato, Cucumber, Edamame, Portobello Mushroom, Avocado, Greens, Blue Cheese & Sprouts
-or
CHICKEN CAESAR
Grilled Chicken – Romaine Hearts – Grana Padano – Herbed Croutons
-or
GRILLED SALMON NICOISE
Grilled Salmon over Mixed Greens – Tomatoes – Haricot Vert – Hard Boiled Eggs - Olives
FRUIT CUP (5 oz.) – **OR** - HOMEMADE COOKIE BAG

AMERICANA **$24.25 pp**
BRAISED BRISKET
Natural Gravy
- or –
ROAST TURKEY
With Gravy & Cranberry Sauce
- or –
CHICKEN FRIED EGGPLANT
Buttermilk & Cornmeal Crusted
MASHED POTATOES
CORNBREAD STUFFING
SEASONAL VEGETABLE
ROMAINE HEARTS SALAD (9 oz.)
Roquefort–Candied Walnuts–Dried Cranberries–Pear Tomatoes–Dijon
HOMEMADE BISCUIT with Butter
APPLE TURNOVER Pastry Crust

SOUP & SAMMIE **$15.75 pp**
CHOICE OF SOUP
Call for Seasonal Availability
HALF SANDWICH
CHOICE OF
Turkey Tower
Wrap Rare Roast
Beef Chicken
Caesar
White Meat Tuna
Salad Southwest
Vegetable
FRUIT SALAD CUP (5 oz.) - **or** - HOMEMADE COOKIE BAG

SANDWICH **$20.25 pp**
CHOICE OF
MARINATED GRILLED SIRLOIN
Glazed Sirloin – Crispy Onions – Romaine – Certe Flatbread
-or
GRILLED BREAST OF CHICKEN
Fresh Mozzarella – Roasted Peppers – Arugula – Sun Dried Tomato Mayonnaise – Sourdough Baguette
-or
MOZZARELLA CAPRESE
Tomato – Arugula – Extra Virgin Olive Oil – Salt & Pepper
-or
VEGAN CLUB
Smashed Avocado–Sliced Plum Tomato–Shredded Spinach–Black Bean Puree
– Sea Salted Cucumber – 7 Grain
Toast PASTA SALAD CUP (9 oz.)
FRUIT SALAD CUP (5 oz.)
HOMEMADE COOKIE BAG

OLD SAN JUAN **$22.00 pp**
PERNIL
Slow Roasted Spanish Pork
Over Saffron Rice with Diced Vegetables
- or
EGGPLANT "CUBANO"
Eggplant – Smoked Paprika – Swiss – Pickles – Mustard – Pressed Baguette
POTATO EMPANADAS
Puree baked in Flaky Crust
BABY GREENS & AVOCADO (9 oz.)
Tomato–Corn–Cilantro–Jack Cheese–Crispy Tortilla–Lemon Vinaigrette

SNACK BOX **$12.25 pp**
CRUDITE With Hummus
CUBED CHEESES Domestic Selections
WHOLESOME TRAIL MIX Dried Fruits – Mixed Nuts
HOMEMADE CHOCOLATE BROWNIE
Valrhona Chocolate

CAFFEINELESS ENERGY BOX **$15.25 pp**
GREEN SMOOTHIE (12 oz.)
Spinach–Pineapple-Ginger-Coconut
Water TROPICAL TRAIL MIX (3 oz.)
Dried Fruits – Mixed Nuts –
Coconut RX BAR
Assorted Flavors
RICH CHOCOLATE BROWNIE
Valrhona Chocolate

ALL ITEMS ARE INDIVIDUALLY PACKAGED FOR SAFETY AND FRESHNESS





CROCK OF SOUPS - $7.25 pp

****CHECK WITH US ON OUR DAILY AND SEASONAL SELECTIONS****
(REQUIRES 24 HOURS NOTICE) (MINIMUM OF 10 GUESTS) (SELECTIONS SUBJECT TO CHANGE)

THIS IS JUST A SAMPLING OF WHAT WE CAN MAKE FOR YOU

CHICKEN STOCK		VEGETABLE STOCK
CHICKEN VEGETABLE NONNA'S EGG DROP SOUP ARTHUR AVENUE STEW CORN CHOWDER GREEN SPLIT PEA LENTIL ON THE LAMB BEEFY BARLEY TUSCAN TOMATO & BREAD CHICKEN MULLIGATAWNY	CREAMLESS LOBSTER BISQUE (MINIMUM 15 PEOPLE) (REQUIRES 36 HOURS NOTICE) GAZPACHO (AVAILABLE IN SUMMER MONTHS)	VEGETABLE CHILI MINESTRONE SHROOMS & ORZO ASPARAGUS & LEEKS TOMATO TORTILLA ONE POTATO TWO POTATO STUFFED ARTICHOKE PUREE BROCCOLI & POTATO CARROT GINGER LIME









COCKTAIL PLATTERS

TUSCAN ANTIPASTO **$16.75 pp**
Sopressato – Genoa Salami – Capicola Ham – Basil Marinated Mozzarella – Sundried Tomatoes – Marinated Portobello – Olives – Artichoke Hearts – Crostini – Balsamic Vinaigrette

SALUMERIA SKEWERS **$14.50 pp**
Sopressato – Genoa Salami – Capicola Ham – Basil Marinated Mozzarella – Sundried Tomatoes – Marinated Portobello – Olives – Artichoke Hearts – Crostini – Balsamic Vinaigrette

CRUDITE (Raw) **$8.00 pp**
Green Beans – Cauliflower – Broccoli – Red & Yellow Peppers – Zucchini – Yellow Squash – Carrots – Cucumbers – Assorted Dips
WITH CUBED CHEESES **ADD $5.50 pp**

CHIPS & DIPS **$6.25 pp**
Pita & Waffle Chips – Crostini – Hummus – Caramelized Onion & Spinach Artichoke Dips

PREMIUM FRUIT & CHEESE BOARD **$15.50 pp**
Humboldt Fog – Brie – Huntsman – Montrachet – St. Andre - Manchego – Grapes Apples & Strawberries – Crackers – Baguette

PREPPED CHEESES **$15.00 pp**
Roquefort Grapes – Brie en Croute – Torta Mozzarella – Basil Goat Cheese – Aged Cheddar – Crostini – Cheese Sticks – Gourgere – Sliced Apples – Grapes & Strawberries

CUBED CHEESES **$11.80 pp**
Aged Wisconsin Cheddar – Canadian Jarlsberg – Vermont Goat Cheese – Brie – Pepper Jack – Apples – Grapes & Strawberries – Crackers - Baguette

SOUTHWESTERN **$11.80 pp**
Guacamole – Veggie Chili – Black Bean Salsa – Tomato Corn Salsa – Monterey Jack – Aged Cheddar – Plantain – Yucca – Tortilla Chips

CLASSIC SHRIMP COCKTAIL **$17.00 pp**
Poached Jumbo Shrimp – Cocktail Sauce with hand grated Horseradish

SATAY SAMPLER (5 pieces per person) **$19.75pp**
Seared Tuna – Japanese Eggplant – Sirloin – Chicken – Shrimp – Peanut Sauce – Soy Ginger Glaze – Green Curry Yogurt

MEZZE **$8.75 pp**
Grilled Mediterranean Flatbread – Hummus – Sundried Tomato Puree – Black Olives – Baba Ghanoush

TABLE GRAZING **$9.00 pp**
Asparagus – Baby Carrots with Tops – Sweet Peppers – Grapes – Strawberries – Celery – Grissini – Olives – Nutella – Peanut Butter – Ranch

FINGER SANDWICHES **$9.40 pp**
Sirloin with Caramelized Onion
Smoked Turkey with Apple & Bleu Cheese
Fresh Mozzarella
Catskill Mountain Smoked Salmon
Roasted Portobello

ASSORTED MINI QUICHE (5 pieces per person) **$15.75pp**
Wild Mushroom
Broccoli & Cheddar
Spinach & Asiago
Caramelized Onion & Gruyere
Apricot & Brie

HORS D'OEUVRES

BEEF
$29.90 PER DOZEN

MINI FILET MIGNON "BIG MACS"
Rare Filet Mignon Chunk – Colby Cheese – Pickle – Ketchup – Sesame Seed Bun

FRENCH ONION SLIDERS
Ground Beef – Caramelized Onion – Gruyere Cheese – Thyme – Parker House Roll

MEATBALL SLIDER (more than a bite)
Ground Short Rib - Tomato Sauce – Hand Dipped Ricotta – Mini Garlic Knot

BEEF & QUESO FRESCO FLAUTAS
Julienne Sirloin – Queso Blanco – Black Bean Puree – Corn Tortilla – Smoked Chile Crèma on Side

BEEF TENDERLOIN NEGYMAKI
Skewered – Soy Ginger Marinade – Scallion

PIGS IN A BLANKET
Beer Poached Hot Dogs – Puff Pastry – Brown & Honey Mustards

STUFFED FLANK STEAK MEDALLIONS
Sundried Tomato Pesto – Spinach – Asiago Cheese – Balsamic Glaze

BEEF SATE
Skewered Sirloin – Soy Marinade – Thai Peanut Sauce

BBQ BEEF BRISKET
Buttermilk Biscuit – Cranberry Ranch – Crispy Onion

FRENCH ONION SOUP DUMPLINGS
Filled with Gruyere Gratin & Reduced Demi Glaze

CHICKEN
$26.00 PER DOZEN

SOUTHERN FRIED CHICKEN SLIDER
Pickled Cucumber – Buttermilk Ranch – Potato Roll

SMOKED CHICKEN EMPANADAS
Applewood Smoked – Queso Blanco – Avocado Dip

JERK CHICKEN DRUMETTE
Back Wing Lollipop – Jamaican Spices

CHICKEN CAPRESE SPIRALS
Tomato – Fresh Mozzarella – Basil – Grana Crust – Balsamic Glaze

CHICKEN SATE
Soy Marinade – Thai Peanut Sauce

CHICKEN PARM HERO
Tomato Sauce – Fresh Mozzarella - Ficelle

CHICKEN POT PIE
Stewed Chicken – Veggies – Puff Pastry Crust

CHICKEN SAMOSA
Stewed Vegetables – Crispy Pastry – Tandoori Yogurt Dip

K TOWN BBQ WINGS
Grilled in Bulgogi – Back Wing Lollipop

CHICKEN & WILD MUSHROOM DIM SUM
Ponzu Dipping Sauce – 4 Point Fold

PORK
$25.20 PER DOZEN

FIVE SPICED RIB POPS
Citrus BBQ Sauce – Clean Bone Handle

BACON WRAPPED BACON
Honey Thyme Glazed Pork Belly – Double Smoked Bacon - Peppercress

PULLED PORK BAHN MI
Crisped Vegetables – Sriracha Sauce - Hoisin Sauce – Toasted Baguette

CROQUE MONSIEUR
Smoked Ham – Gruyere – Tomato Chip - Olive Oil Aioli - Brioche

NYC CUBANO
Pulled Pork – Ham – Swiss – Pickle – Pineapple Mustard

PULLED PORK EMPANADA
Queso Blanco – Black Bean Puree – Tomatillo Puree

ITALIAN PIG IN A BLANKET
Arthur Avenue Spice Sausage – Fennel Crusted Puff Pastry – Melted Sweet Peppers

MINI BAKED POTATO
Pancetta – Black Truffles – Fontina Cheese – Balsamic Onions

BACON & POTATO MINI KNISH
Aged Cheddar – Puff Pastry – Brown Mustard

PROSCIUTTO & MELON SKEWERS
Basil Lime Spritz

LAMB
$ 27h.00 PER DOZEN

LAMB CHOP GREMOLATA **ADD $10.00 per dozen**
Lemon Parsley Crust – Tzatziki

LAMB BURGER SLIDERS
Crisped Shallots – Minted Yogurt – Harissa – Flatbread

MERGUEZ PURSE
Spicy Lamb Sausage – Chickpeas - Dill Phyllo

MINI GYRO
Leg of Lamb - Grilled Onion – Sweet Pepper – Tzatziki – Mini Pita

SHEPHERD'S PIE
Ground Mutton Stew & Peas – Crisp Potato Top

MOROCCAN LAMB BROCHETTE
Garlic Rosemary Marinade - Sweet Pepper – Tahini Dip

LAMB KOFTA
Mini Lamb Meatball - Mostarda Pipette

SAMBUSA
Spicy Lamb Filling - Minted Yogurt Dip

LAMB FLAUTA
Goat Cheese – Spinach – Tomatillo Dip

MINI LAMB MEATBALL
Cucumber Round – Tzatziki Filling





MORE HORS D'OEUVRES...

SHELL FISH
$34.00 PER DOZEN

SHRIMP COCKTAIL
Classic Cocktail Sauce – Remoulade

CRISPY COCONUT SHRIMP
Golden Coconut Crust - Mango Citrus Sauce - Skewered

SHRIMP WRAPPED IN BACON
Skewered – Caramelized - BBQ Sauce

MINI SHRIMP TACO
Smoked Chile Marinated - Avocado Puree – Mexican Crema – Corn Shell

GULF SHRIMP SLIDER
Pickled Jalapeño Tartar Sauce – Peppercress – Toasted Potato Roll

MINI JUMBO LUMP CRABCAKE
Avocado Puree – Chipotle Aioli – Crisped Plantain

CRISPY LOBSTER DUMPLINGS
Spiced Squash Dip

MINI LOBSTER ROLL
Maine Lobster Salad – Celery Leaves – Natural Roe – Pate Choux

NANTUCKET SCALLOP POT PIE
Poached Sea Scallops - Béchamel – Puff Pastry

OYSTERS ROCKEFELLER
Spinach – Bacon – Mornay Gratin **ADD $6.00 per dozen**

FIN FISH
$30.20 PER DOZEN

TUNA POKE
Marinated & Cured – Sushi Grade - Wonton Taco – Spiced Pineapple – Wakame Seaweed

TUNA TARTARE
Ginger Juice & Mustard Seed Oil - Cucumber Cup – Crème Fraiche - Dill

SEARED TUNA SATE
Rare – Soy Marinade – Skewered – Peanut Sauce

POACHED SALMON MAKI
Pickled Ginger & Cucumber – Wasabi Aioli – Panko Crust

SMOKED SALMON WRAPPED ASPARAGUS
Roasted Asparagus – Pink Peppercorns – Montrachet

K TOWN SALMON BURGER
Bulgogi Marinated – a la Plancha – Kimchi Mayo – Pickled Cucumber & Radish – Toasted Rice Bun

EVERYTHING SPICED GRAVLAX
Toasted Bagel Bite – Dilled Cream Cheese - Capers

SALMON & CUCUMBER SPRING ROLLS
Red Pepper Coulis

SURF TACO
Blackened Snapper – Smoked Chili Aioli – Crisped Leeks – Pickled Mango – Corn Tortilla

FISH & CHIP CAKE
Potato Cod Cake – Ala Plancha – Cucumber Slaw – Malt Vinegar

CHEESE
$24.20 PER DOZEN

APRICOT & BRIE TARTLET
Pate Brisee - Bruleed

BRIE PISTACHIO APRICOT TORTA
Semolina Crostini – Pink Peppercorns

MAC & CHEESE FRITTERS
Five Cheeses – Ritz Cracker Crust – Peppercorn Shaped Pasta

GOAT CHEESE RAVIOLI
Spiced Caponata Dip

GOAT CHEESE STRAWBERRY SHORTCAKE
Basil Goat Cheese – Sea Salted Shortcake – Balsamic Reduction

BIANCO PIZZETTE
Hand Dipped Ricotta – Truffle Oil – Arugula Sprinkle – Fresh Pepper

HAND DIPPED RICOTTA TARTLET
Black Mission Figs – Campari

PERLINI MOZZARELLA & PEAR TOMATO BROCHETTE
Balsamic Vinaigrette & Fried Basil

FRENCH ONION QUICHE
Gruyere - Crispy Leeks – Reduced Demi Glaze

ROQUEFORT GRAPES
Bleu Cheese – Pistachio Crust

VEGETARIAN
$25.20 PER DOZEN

SPANIKOPITA
Spinach & Feta – Phyllo Wrapped

VEGGIE EMPANADA
Roasted Vegetables – Cilantro Crème Fraiche – Chipotle Puree

TRUFFLED FRIED RAVIOLI
Potato Puree - EVO Aioli

FRIED ARTICHOKES
Fontina Cheese – Lemon Caper Dip

WILD MUSHROOM POT PIE
Stewed Mushrooms – Gruyere - Tarragon Crust

PORTOBELLO SLIDER
Smoked & Slow Roasted Shroom – Spicy Lemon Herb Aioli – Crispy Romaine – Oven Dried Tomato

MINI FALAFEL SLIDER
Hummus – Tomato – Bibb Lettuce – Grilled Flatbread

BABY CORN ELOTES
Cotija Crust – Chipotle Aioli - Skewered

VEGETARIAN PIZZETTE
SHROOMS - Roasted Wild Mushrooms – Porcini Béchamel
GREEN VEGGIE AL FORNO - Spinach – Lioni Mozzarella – Gruyere

SWEET POTATO WONTONS
Spiced Cabbage – Charred Eggplant

MORE HORS D'OEUVRES

VEGETARIAN CALIFORNIA ROLLS
Sweet Potato – Avocado – Beet Rice – Soy Ginger Glaze – Wasabi Aioli

VEGETABLE SPRING ROLLS
Hoisin Sauce

"V-TACOS"
Spiced Quinoa Stew – Shredded Kale – Avocado Lime Puree - Tofu Crema – Soft Corn Tortilla

"BURGER & FRIES"
Black Bean 7 Grain Slider – Spiced Raw Jicama Fries

PLANTY MELT
Beyond Burger – Caramelized Onions & Mushrooms – Melted Soy Swiss – Grilled Rye – Avocado Oil

MARYLAND "CRABLESS" CAKES
Shredded Artichoke & Hearts of Palm – Old Bay –

VEGAN
$24.20 PER DOZEN





CROSTINI
Hummus – Roasted Vegetable Spread – Fried Basil

STUFFED MUSHROOM
Cannellini Puree – Sautéed Leek – Herb Scented Rice Crumbs

MINI BUFFALO CAULIFLOWER
Celery Tofu Puree

COLLARD GREEN EMPANADA
Smoked Tomato Dip

CRUDITE SUMMER ROLLS
Crispy Julienne Vegetables – Rice Paper Wrap – Citrus Chile Dip

BROWN RICE ARANCINI
Shitake & Porcini Mushrooms - Edamame

VEGAN PIZZETTE
Sautéed Cherry Tomatoes – Fried Basil – Soy Mozzarella – Garlic Flatbread Crisp

WE WISH WE COULD SHARE ALL OF OUR HORS D'OEUVRE SELECTIONS, BUT THE MENU IS TOO LARGE TO PRINT.
PLEASE ALLOW OUR SPECIAL EVENTS TEAM TO ASSIST YOU IN YOUR PLANNING AND CUSTOMIZE THE PERFECT CHOICES FOR YOUR GUESTS.











COCKTAIL PARTY PRICE FIXED

RECEPTION #1 **$21.00 pp**
Cubed Cheeses
Crudité
Spiced Nuts
Cheese Straws
Chips & Dips

RECEPTION #2 **$31.00 pp**
Cubed Cheeses
Crudité
Chips & Dips
5 Hors D'œuvre Selections (6 pieces per person)

RECEPTION #3 **$45.00pp**
Imported Cheese & Fruit
Crudité
Tuscan Antipasto
5 Hors D'oeuvre Selections (7 pieces per person)

RECEPTION #4 **$59.00pp**
Imported Cheese & Fruit
Crudité
Tuscan Antipasto
Shrimp Cocktail
5 Hors D'oeuvre Selections (8 pieces per person)







SWEETS

PLATTERS

COOKIES & BROWNIES **$6.25 pp**
Assorted Homemade Cookies – Valrhona Chocolate Brownies – Chef's Selection of Extras

CERTE MINI DESSERTS **$6.25 pp**
Brownettes with Caramel Crème – Mini Strawberry Shortcakes – White & Dark Chocolate Truffles – Chocolate Mousse Cups – Fruit Tarts – Lemon Curd Rounds – Mini Crème Brulee Tarts

MINI TARTS & PASTRIES **$6.50 pp**
Mini Fruit Tarts – Cannoli – Napoleon – Mini Chocolate Mousse Cups – Chef's Selections

COOKIE BAR **$6.50 pp**
Lemon Squares – Chocolate Chunk Squares – Blondies – Brownies – Chocolate Dipped Strawberries – Chef's Selection

APPLE STRUDEL **$6.25 pp**
Served with Fresh Whipped Cream
(May Be Served Warm Upon Request)

MIXED BERRY COBBLER (Individual) **$6.00 pp**
Sweet Biscuit Crust – Powdered Sugar – Fresh Whipped Cream
(May Be Served Warm Upon Request)

CHOCOLATE MOUSSE **$5.50 pp**
Shaved Chocolate – Decorated Wafer Cups

LEMON MOUSSE **$5.25 pp**
Seasonal Berries – Decorated Wafer Cups

CRISPY FRUIT WONTONS (3 pieces pp) **$6.25 pp**
Fresh Fruit Fillings – Caramel Dipping Sauce

PANNA COTTA (9 oz.) **$6.50 pp**
Vanilla Coconut Gelatina – Raspberry Puree – Fresh Berries
(Requires 24 Hours' Notice)

HOMESTYLE TIRAMISU (9 oz.) **$7.50 pp**
Espresso – Mascarpone – Lady Fingers

CINNAMON SUGAR CHURROS (3 pieces pp) **$5.75 pp**
Dulce de Leche Mousse

FRUIT KEBOBS (2 pieces pp) **$6.90 pp**
Raspberry Yogurt Dipping Sauce

INDIVIDUAL DESSERT BUFFET (2 pieces pp) **$6.75 pp**
Tiramisu – Panna Cotta – Assorted Mousse – Banana Chocolate Parfait – Fresh Fruit Cobbler

MERINGUE DESSERT CUPS **$4.75 pp**
Mixed Seasonal Berries - Fruit Puree – Whipped Cream
(Requires 24 Hours' Notice)

CREAM PUFFS (3 pieces pp) **$5.35 pp**
Vanilla Cream – White & Dark Chocolate Drizzle

CUPCAKES
White/Chocolate or Red Velvet Cake with Vanilla or Chocolate Mousse Tops
LARGE **$3.95 per cupcake**
MINI **$2.95 per cupcake**

MINIS

CHOCOLATE BROWNETTES **$26.75 per dozen**
Caramel Tops

CHOCOLATE BROWNWICH **$26.75 per dozen**
Valrhona Chocolate Brownies – Marshmallow Fondue Layer

SMORES **$24.40 per dozen**
Toasted Marshmallow – Chocolate Ganache – Graham Sandwich

CHOCOLATE DIPPED STRAWBERRIES **$24.40 per dozen**
White & Dark Chocolates
TUXEDO DIPPED **$2.25 per Berry**

MINI PIES **$24.40 per dozen**
Apple – Blueberry – Cherry – Seasonal Selections

CHEESECAKE LOLLIPOPS **$24.40 per dozen**
NY Cheesecake – Chocolate Dipped

MINI CHEESECAKES **$24.40 per dozen**
Classic – Grasshopper – Amerone Cherry

MINI STRAWBERRY SHORTCAKE **$24.40 per dozen**
Fresh Strawberries – Crème Chantilly

MINI RED VELVET SPIRALS **$24.40 per dozen**
Vanilla Buttercream – Chopped Pecans

CAKE POPS **$24.40 per dozen**
Lemon Raspberry
Red Velvet
Vanilla
Customize Your Own
(Minimum of One Dozen per Flavor)

CRÈME BRULEE TARTLETS **$24.40 per dozen**
Caramelized Brown Sugar Crust

KEY LIME TARTLETS **$24.40 per dozen**
Fresh Whipped Cream – Lime Zest

WHITE CHOCOLATE & LEMON CURD ROUNDS **$24.40 per dozen**
Pistachio Dust

CHOCOLATE TRUFFLES **$24.40 per dozen**
Assorted Chocolates
Dusted in Cocoa – Coconut – Pistachio – Hazelnut

MIXED BERRY SKEWERS **$24.40 per dozen**
Berry Yogurt

CRISP BANANA RAVIOLI **$24.40 per dozen**
Chocolate Ganache

DRIED FRUIT TRUFFLES **$24.40 per dozen**
Date Puree – Pistachio Powder – Coconut Powder – Cocoa Powder

SUGAR PLUM TRUFFLES **$24.40 per dozen**
Dried Plums – Cocoa – Citrus – Agave – Acai Frosting

NUTTELA EMPANADA **$24.40 per dozen**
Banana - Dulce de Leche





SNACKS - "CRASH PREVENTION"

PUFF PASTRY CHEESE STRAWS **$2.75 pp**
Grana Padano – Paprika – Dash of Cayenne
(2 pieces pp)

BEET & KALE CHIPS **$2.90 pp**
Montrachet Ranch Dip

LONG ISLAND POTATO STIX **$3.25 pp**
Sea Salt & Smoked Chile

HOUSE MADE POTATO CHIPS **$3.25 pp**
Sea Salt – Thyme

POPCORN (Popped on Site) **$2.90 pp**
Classic – Truffle – Oaxacan

SEA SALT & VINEGAR EDAMAME **$3.75pp**
Roasted Pods – Smoked Paprika Dust

OUR FAMOUS SPICED ALMONDS **$2.75 pp**
Warm Spices

TROPICAL TRAIL MIX **$2.90 pp**
Dried Fruits – Fresh Coconut



YOGURT COVERED RAISINS **$2.25 pp**
As you Know!

CERTE ENERGY LOLLIPOPS **$4.75 pp**
Dried Fruit – Grains – Almond Dust Crust

ROASTED CHICKPEAS **$2.90 pp**
Moroccan Spices – Pumpkin Seed Garnish

BLACK BEAN HUMMUS & **$3.95 ea**
CRUDITE "SHOTS"
Piped Chickpea Puree – Raw Veggie Sticks - Breadstick

CHOCOLATE DIPPED PRETZEL RODS **$2.90 pp**
White & Dark Chocolates - Decorated

BROKEN PRETZEL TREATS **$2.90pp**
Marshmallows – Chocolate Chips – Caramel Drizzle

CERTE CRACKER JACKS **$3.15 pp**
Sea Salted Peanuts –Tossed with House Popped Caramel Corn

"ANTS ON A LOG" **$4.50 pp**
Celery Boats – Peanut Butter & Raisin – Basil Goat Cheese & Tomato – Red Pepper Cream Cheese & Edamame

BEVERAGES

COLD BEVERAGES

JUICES **$3.15 ea**
Orange – Fuji Apple – Cranberry – Grapefruit

LEMONADE **$2.85 ea**
Raspberry (Our Pink) – Classic – Mango

FRESHLY BREWED ICED TEA **$3.15 ea**
Fresh Lemon

RED VELVET ICED TEA **$3.60 ea**
Made with South American Herba Mate & Hibiscus Petals – High in Antioxidants & Vitamin C

ICED COFFEE (12oz.) **$3.95 ea**
Milk & Assorted Sweeteners

COLD BREW (12oz.) **$5.00 ea**
Milk & Assorted Sweeteners

COLD PRESSED JUICE (12 oz.)
Green (Spinach – Kale – Ginger – Coconut Water) **$8.95ea**
Orange (Carrot – Apple – Turmeric) **$8.95 ea**
Red (Beets – Orange – Pomegranate) **$8.95 ea**

VITAMIN WATER **$3.15 ea**
Energy – Essentia – Power – Focus – Multi-V – XXX – Zero

WATER
16oz. Standard **$2.60 ea**
Fiji **$3.35 ea**
Essentia **$3.35 ea**
Sparkling Water **$3.35 ea**

COLD SOFT DRINKS

CANNED SODA **$2.60 ea**
Coke (Reg or Diet) – Sprite (Reg or Diet) – Ginger Ale – Assorted Flavored Seltzers

BOYLAN SODA **$2.60 ea**
Birch Beer – Root Beer – Cream (Reg or Diet) – Orange – Grape – Seltzer – Cherry

SNAPPLE **$3.15 ea**
Lemon Iced Tea (Reg of Diet) – Peach Iced Tea (Reg or Diet) – Raspberry Iced Tea – Lemonade - Pink Lemonade – And More!

HOT BEVERAGES

FULL COFFEE & TEA SERVICE **$6.50 pp**
Dark Roast – Decaf – Assorted Teas – Milk/Skim/Half & Half – Sugars & Sweeteners

COFFEE SERVICE (OR DECAF) **$3.95 pp**
Dark Roast (Dark Velvet) – Milk/Skim/Half & Half – Sugars & Sweeteners

TEA SERVICE **$2.90 pp**
Assorted Teas – Milk – Sugars & Sweeteners – Lemon - Honey

HOT CHOCOLATE **$6.25 pp**
Whipped Cream – Mini Marshmallows – Shaved Chocolate