



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

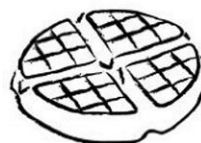
OUR SPECIAL EVENTS DEPARTMENT IS HERE TO OFFER SERVICE IN EVERY SENSE OF THE WORD. FROM STAFFING, RENTAL EQUIPMENT, DÉCOR AND ANYTHING THAT YOU NEED TO MAKE YOUR EVENT A SPECIAL OCCASION. PLEASE CONTACT THEM FOR ASSISTANCE WITH EVERY DETAIL, BALTHOLZ@CERTENYC.COM.

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 \$4.95pp
Assorted Hand Rolled Bagels – Plain/Veggie/Scallion/Nova Cream Cheeses – Peanut Butter – Butter – Assorted Jellies

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

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

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

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

SMASHED AVOCADO & FRIENDS \$8.00pp
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

FRITTATA BITES \$6.00pp
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) \$8.90pp
Vermont Maple Syrup – Cinnamon Streusel Crumbs – Macerated Strawberries

FRESH FRUIT (SLICED OR CHUNKS) \$7.35pp
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 or Black Forest Ham (Add \$.75 Blueberry or Banana)

CHALLAH FRENCH TOAST \$8.50 pp
Vermont Maple Syrup – Fresh Strawberry Garnish – Choice of Bacon/Sausage or Black Forest Ham

CHEESECAKE FRENCH TOAST \$9.25pp
Cheesecake Mousse – Macerated Strawberries – Choice of Bacon/Sausage or Black Forest Ham

BELGIAN WAFFLES \$9.45pp
Vermont Maple Syrup – Fresh Fruit – Sweetened Yogurt – Choice of Bacon/Sausage or Black Forest Ham

PENN DUTCH SCRAMBLED EGGS \$15.75pp
Home Fries – White or 7-Grain Toast – Choice of Bacon/Sausage or Black Forest Ham

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
GRANDSLAM \$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 PIEFAIT (9 oz.) **\$4.25 ea**

Cinnamon Cut Oats – Sautéed Apples – Vanilla Yogurt

SHOT SIZED **\$2.95 ea**

HOT BEVERAGES

FULL COFFEE & TEA SERVICE **\$6.50 pp**

Dark Roast – Decaf – Assorted Teas
Milk/Skim/Half & Half – Sugars & Sweeteners

COFFEE SERVICE (ORDECAF) **\$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



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 "SQUEEEEEZED" (on premise) **ADD \$1.00 pp**
- Coffee Service **ADD \$2.50 pp**
- Seasonal Sliced Fruit **ADD \$5.25 pp**
- Seasonal Sliced Fruit & Coffee **ADD \$7.35 pp**

COLD BEVERAGES

CERTE "SKWEEEEZED" ORANGE JUICE

Fresh Squeezed & Unpasteurized (on premise)

PITCHER FOR 8 **\$31.00**

INDIVIDUAL **\$3.80 ea**

INDIVIDUAL FRUIT JUICES

Fuji Apple – Cranberry – Grapefruit –
Carrot Ginger – Orange **\$3.15 ea**

FRESHLY BREWED ICED COFFEE

Kobrick's Dark Roast – Milk – Sugars & Sweeteners **\$3.95**

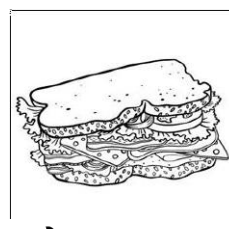
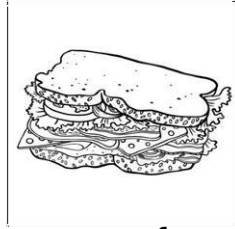
COLD BREW

Ice/Straws/Lids **\$5.00 pp**

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

CORNERED 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

WHITEMEAT TUNA

Dill - Celery - Carrots - Touch of Mayo - Green Leaf Lettuce

MAINE LOBSTER ROLL (AVAILABLE ON FRIDAY)

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 - Pumpnickel

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

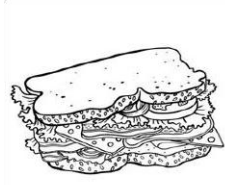
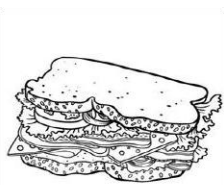
Apples - Celery - Walnuts - Raisins - 7 Grain Bread or Pita

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

MEAT

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 – Perlina/Tomato & Arugula – Balsamic Glaze

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

CHICKEN STIRFRY \$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 \$24.20 pp
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 \$24.20 pp
Cucumber/Tomato/Corn Salsa

JUMBO TURKEY MEATBALLS \$19.25 pp
Over Zucchini Bucatini

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 \$33.35 pp
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

SLOW ROASTED 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 SEASCALLOPS** \$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**
Thin Crispy Pasta Layer – Roasted Vegetables – Basil Goat Cheese
- STUFFED PORTOBELLO** **\$11.50 pp**
Roasted Peppers – 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

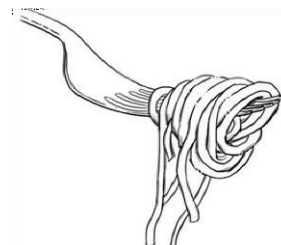
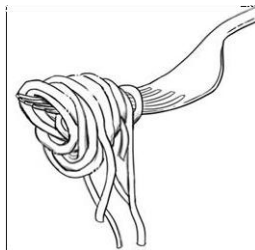
- SEITAN PICATTA** **\$16.00 pp**
Sautéed Wheat Meat – Lemon – Capers – White Wine – Asparagus – Roast Carrots - Served with Brown Rice
- “V-TACOS” KIT** **\$16.00 pp**
DIY - Spiced Quinoa Stew – Shredded Kale – Avocado Lime Puree – Tofu Crema – Soft Corn Tortilla
- EGGPLANT MILANESE** **\$14.00 pp**
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 \$17.75 pp
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 \$14.75 pp
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 \$14.25 pp
Pancetta – Asparagus – Leeks – Pecorino Romano – Parsley

GEMELLI \$17.75 pp
Cremeni Mushrooms – Spinach – Shredded Chicken – Porcini Sauce

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

ORECCHIETTE \$18.60 pp
Crabmeat – Shrimp – Spinach – Corn Cream

LONG CUTS

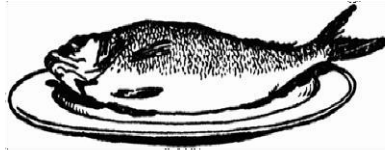
PAPPARDELLE (House Made Pasta) \$14.25 pp
Wild Mushrooms – Leeks – Asparagus – Truffle Oil

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) \$14.75 pp
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 SALADS 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 \$19.50 pp

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

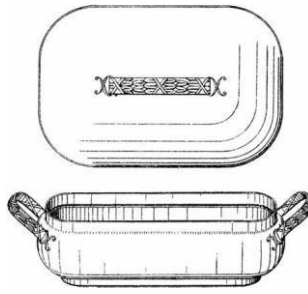
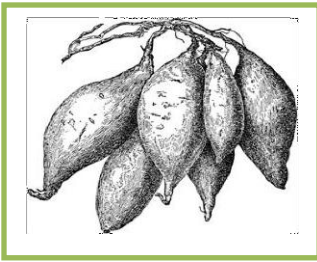
THICK CUT FRESH MOZZARELLA \$11.00 pp

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



SIDE DISHES & MORE

(TO COMPLEMENT ENTREES OR BY THEMSELVES)

POTATOES

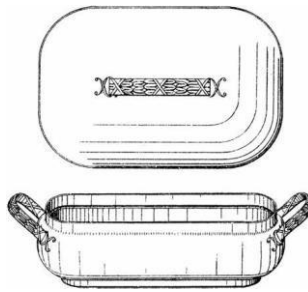
YUKON GOLD POTATO PUREE Butter – Chives	\$6.00 pp
ROASTED HERBED POTATOES Red Bliss - Rosemary – EVOO	\$6.00 pp
POTATO CHIVE PANCAKES (2 per person) Granny Smith Apple Sauce – Sour Cream	\$5.95 pp
LYONNAISSE POTATOES Thinly Sliced Idaho - Caramelized Onions – Demi Glaze	\$5.35 pp
POTATOES GRATIN Thinly Sliced – Gruyere – Parmesan	\$5.35 pp
CRISPED LACED POTATO Scallion Crème Fraiche (1 wedge per person)	\$5.95 pp
FRENCH DISCO FRIES (POUTINE) Freshly Cut Shoestring – Brown Gravy – Gruyere & Mozzarella Melt	\$6.25 pp
“WEDGE” FRIES Steak Fry Cut – Twice Fried	\$4.75 pp
WHIPPED POTATOES Milled Idaho – Butter – Half & Half	\$5.25 pp
MAKE IT TRUFFLED	\$6.25 pp
MAKE IT SPINACH & GARLIC	\$5.75 pp
MAKE IT PORCINI	\$6.25 pp
SMASHED POTATOES (2 per person) Red Bliss – Steamed, Crushed & Cooked ala Plancha – Topped with Sautéed Leeks	\$6.00 pp
SIMPLY SWEET POTATO Mashed with Avocado Oil – Sea Salt – Cracked Pepper	\$5.75 pp
ROASTED WEDGES (3 per person)	\$5.50 pp
O'BRIENS Sautéed Caramelized Onions & Peppers	\$5.75 pp
CRISP FINGERLINGS Tossed with Thyme & Sweated Leeks	\$6.95 pp
TATERTOTS (WHY NOT?) If you need a description, this item is not for you! Ketchup On Side	\$5.25 pp

RICE & GRAINS

SAFFRON RICE Garden Peas – Chopped Tomato	\$5.35 pp
BASMATI RICE Steamed	\$5.35 pp
BROWN RICE Scallions & Chickpeas	\$5.25 pp
WILD RICE & ORZO Carrots – Chives – Toasted Pine Nuts – Olive Oil	\$5.95 pp
JASMIN RICE Corn & Carrots – Slightly Sticky	\$5.35 pp
COCONUT JASMIN RICE CROQUETTE Fried Golden – Coconut Milk – Coconut Crust (2 per person)	\$6.00 pp
BAKED RICE BALLS Ground Beef – Peas – Fresh Mozzarella	\$5.25 pp
ISRAELI COUSCOUS Saffron – Tomato - Peas	\$5.95 pp
GOLDEN JEWEL BLEND Israeli Couscous – Baby Garbanzo – Quinoa – Tricolored Orzo	\$5.95 pp
QUINOA PILAF Shrooms – Sliced Asparagus – Shredded Spinach	\$5.95 pp

BREADS

COUNTRY BASKET Corn Muffins – Biscuits – Cheddar Scones	\$5.00 pp
BREAD BASKET Rosemary Focaccia – Dinner Rolls – Sweet Butter	\$3.75 pp
ITALIAN BREAD BASKET Garlic Bread – Black Olive Crostini – Focaccia – Dinner Rolls	\$3.95 pp
GARLIC BREAD Grana Padano Topped	\$3.25 pp
CORNBREAD With Jalapeno	\$4.25 pp



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KITCHEN



SIDE DISHES & MORE & MORE

VEGETABLES (AVAILABILITY BASED ON SEASONALITY)

GREEN VEGGIES

STEAMED ASPARAGUS Lemon – Roasted Pepper	\$5.35pp
ROASTED ASPARAGUS Basil – EVOO – Sea Salt – Cracked Pepper	\$4.90 pp
STRING BEANS Sauteed – Mint – Olive Oil	\$5.35pp
SNOW PEAS Sesame Seeds – Shallots – Ginger	\$5.75 pp
SUGAR SNAP PEAS Julienne of Red Pepper – Olive Oil – Sea Salt	\$5.75 pp
BRAISED BOK CHOY Ginger – Shallots – Vegetable Oil	\$5.75 pp
BRAISED SWISS CHARD Smoked Tomato Broth	\$5.75 pp
ZUCCHINI MEDALLIONS Breaded – Deep Fried – Parmesan Crusted	\$5.35pp
SAUTEED SPINACH Garlic – Shallots – Olive Oil	\$5.75 pp
MAKE IT CREAMED	\$6.75 pp
BROCCOLI RABE Steamed and Sauteed – Olive Oil – Garlic – Pepper Flakes	\$6.25pp
BRUSSEL SPROUTS Quartered & Roasted – Finished with Gremolata Sprinkle	\$5.95pp
ESCAROLE AND BEANS Sauteed Escarole – Garlic – Cannellini Bean Broth	\$6.25pp
STEAMED BROCCOLI Fresh Lemon Squeeze – Olive Oil Drizzle – Cracked Pepper – Sea Salt	\$5.25pp
BROCCOLI & GRANA Oven Roasted – Tossed with Grana Padano & Pepper	\$5.75 pp

COLORED VEGGIES

SLOW ROASTED VEGETABLES Best of what is in Season – Roasted with Basil, Sea Salt & Cracked Pepper	\$8.50 pp
SEASONAL STEAMED VEGGIES Chef Selected Variety	\$6.00pp
ROAST ACORN SQUASH Brown Butter Brush	\$5.60pp
ROASTED PORTOBELLO MUSHROOMS Soy Sauce – Balsamic – Clover Honey	\$5.35pp
CARROT SOUFFLE Whipped Carrot/Potato Puree – Browned Butter – Cardamom	\$5.35pp
EGGPLANT AU GRATIN Shredded Asiago – Basil – Sundried Tomato	\$5.35pp
BUFFALO CAULIFLOWER Buttermilk Bleu Cheese Puree	\$6.25pp
BURNT CAULIFLOWER Burnt Cauliflower Head poached in Salted Water, Basil & Garlic – Burned Under Broiler – Avocado Oil Brush & Cracked Pepper	\$6.50 pp
CARROTS & LEEKS Steamed together with Olive Oil - Sea Salt & Cracked Pepper	\$5.75 pp





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KITCHEN
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	\$9.95 pp
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	
ENDIVERA DICCHIO & 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 – Perlina 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
Sautéed 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	



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
Sautéed 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) 27.30 pp

Spiral Ham with Sautéed 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 \$12.00 pp

CHOPPED ADD \$2.00 pp
SHRIMP ADD \$3.00 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



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 (9 oz.)

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 Sautéed 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

MIDDLEEASTERN

\$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

VERACRUZ

\$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 oz.)



MILANESE \$21.25 pp

CHICKEN MILANESE
Tomato - Basil - Parlini Mozzarella

-or-

EGGPLANT MILANESE

Tomato-Basil-Parlini
Mozzarella SAFFRONORZO
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 (9 oz.)
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

WHOLE SOME TRAIL MIX Dried Fruits - Mixed Nuts

HOMEMADE CHOCOLATE BROWNIE

Valrhona Chocolate

CAFFEINELESS ENERGY BOX

pp GREEN SMOOTHIE (12 oz.)

Spinach - Pineapple - Ginger - Coconut

Water TROPICAL TRAIL MIX (3 oz.)

Dried Fruits - Mixed Nuts -

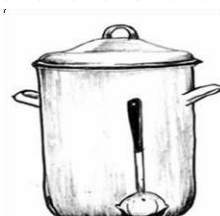
Coconut RX BAR

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

CHICKEN VEGETABLE
NONNA'S EGG DROP SOUP
ARTHUR AVENUE STEW
CORNCOWDER
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 STOCK

VEGETABLE CHILI
MINISTRONE
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

PREPARED CHEESES

\$15.00 pp

Roquefort – Grapes – Brie en Croute – Torta Mozzarella – Basil Goat Cheese – Aged Cheddar – Crostini – Cheese Sticks – Gorgonzola – 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)

\$19.75 pp

Seared Tuna – Japanese Eggplant – Sirloin – Chicken – Shrimp – Peanut Sauce – Soy Ginger Glaze – Green Curry Yogurt

MEZZE

\$8.00 pp

Grilled Mediterranean Flatbread – Hummus – Sundried Tomato Puree – Black Olives

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)

\$15.75 pp

Wild Mushroom
Broccoli & Cheddar
Spinach & Asiago
Caramelized Onion & Gruyere
Apricot & Brie



cer té KITCHEN 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 Crème 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 – Pepperpress

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

Lemon Parsley Crust – Tzatziki

ADD \$10.00 per dozen

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 – Pepperpress – 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 Brisée - 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 ARTICHOKE

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

Cubed Cheeses
Crudité
Spiced Nuts
Cheese Straws
Chips & Dips

\$21.00 pp

RECEPTION #2

Cubed Cheeses
Crudité
Chips & Dips
5 Hors D'oeuvre Selections (6 pieces per person)

\$31.00 pp

RECEPTION #3

Imported Cheese & Fruit
Crudité
Tuscan Antipasto
5 Hors D'oeuvre Selections (7 pieces per person)

\$45.00 pp

RECEPTION #4

Imported Cheese & Fruit
Crudité
Tuscan Antipasto
Shrimp Cocktail
5 Hors D'oeuvre Selections (8 pieces per person)

\$59.00 pp





SWEETS

PLATTERS

COOKIES & BROWNIES	\$6.25 pp
Assorted Homemade Cookies – Valrhona Chocolate Brownies – Chef's Selection of Extras	
CERTE MINIDESSSERTS	\$6.25 pp
Brownies 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)	\$6.25 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 BROWNIES	\$26.75 per dozen
Caramel Tops	
CHOCOLATE BROWNIE WICH	\$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
MINIPIES	\$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 BRULÉE 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 (3 pieces pp)	\$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 \$3.75 pp

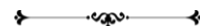
Roasted Pods – Smoked Paprika Dust

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 & CRUDITE "SHOTS" \$3.95 ea

Piped Chickpea Puree – Raw Veggie Sticks – Breadstick

CHOCOLATE DIPPED PRETZEL RODS \$2.90 pp

White & Dark Chocolates – Decorated

BROKEN PRETZEL TREATS \$2.90 pp

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 (12 oz.) \$3.95 ea

Milk & Assorted Sweeteners

COLD BREW (12 oz.) \$5.00 ea

Milk & Assorted Sweeteners

COLD PRESSED JUICE (12 oz.) \$8.95 ea

Green (Spinach – Kale – Ginger – Coconut Water)

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 \$2.60 ea

16 oz. Standard

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 or 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