



“Hot & Cold Appetizers”

Exquisitely Designed Platters of Hand Crafted Hors d' Oeuvres

Skewers of Grilled Chicken
Brushed with a Pesto of Red Peppers

Nouvelle Potatoes
Stuffed with a Panaché of Gently Sautéed Vegetables

Mini Grilled Cheese
With a Chipotle Butter Drizzle

Polenta Triangles
Bite-sized Polenta Triangles with Roasted Peppers and Gorgonzola

Vietnamese Vegetable Spring Rolls
With a Lemon Basil Aioli or Thai Peanut Sauce

Scallop Ceviche
Served in Miniature Petite Tortilla Cups

Mushroom Fromager
Freshly Harvested Button Mushrooms with Sautéed
Spinach and a Blend of Three Cheeses

Potato & Vegetable Latkes
Allumettes of Seasoned Potato, Zucchini & Squash
Gently Sautéed & Topped with a Dollop of Vegetable Sour Cream

Nature Sweet Figs
Stuffed with Gorgonzola Cheese And Sweet Chopped Pecans

Baby Asparagus
Wrapped in Spanish Serrano with a Balsamic Vinaigrette Sprinkle

Miniature Sliders
Black Angus Chopped Beef topped with Cheddar Cheese on a Miniature Brioche Roll

Seared Black Angus Sirloin Carpaccio
Served on Herbed Seasoned Croutons with a
Cranberry Chutney Topped by Crispy Shallots

Miniature Vegetarian Quesadillas
Wild Mushrooms, Roasted Poblano Peppers, Shredded Cheese

Chicken Quesadillas Cornucopia
Seasoned Chicken Breast, Peppers, Three Cheese

Beef Burritos
Beef, Onions, Peppers, Refried Beans
Wrapped in a Flour Tortilla

Crostini
Seasoned Crotons with Mozzarella and Fire Roasted Peppers

Almond Ginger Chicken
Skewers of Served with a Hot and Sour Dipping Sauce

BLT
Apple Smoked Bacon, Mixed Field Greens, Grape Tomato
Served on Savory Pate Choux with Horseradish Cream

Spiced Shrimp
Served atop an Avocado Toast Point

South Western Crab Cakes
Showered with a Tartar Mouseline

Seared Tuna
On a Potato Pancake with a Wasabi Cream

Miniature Savory Risotto Balls
With a Roasted Tomato Dipping Sauce

Oriental Beef Ribbons
Skewers of Teriyaki Glazed Beef Sirloin

Miniature Reubens
Toasted Wedges with Glazed Corned Beef and Imported Swiss

Coconut Shrimp
Jumbo Coconut Encrusted Shrimp Served with a
Tangy Orange Mustard Sauce

New Orleans Oyster Fritters
With a Chipotle Mayonnaise

Miniature Pulled Pork Sandwich
North Carolina Pulled Pork Served in a Mini-Brioche Boule

Dim Sum Variety
Shrimp, Vegetable, Pork and Lemon Grass Chicken

Philly Cheese Steak Sliders
Tenderloin of Beef, Sauteed Tricolor Peppers and Cheddar Cheese

Prosciutto with a Honey Drizzle
Toasted Crotons with Prosciutto, Goat Cheese and a Honey Drizzle

Seared Filet of Beef
Served on Chinese Pear with Hoisin Sauce

Mini Baked Potatoes
with Broccoli and Cheese

Seared Scallops with Jalapeno on a Cucumber Round

Baby New Zealand Lamb Chops with a Dijon Mustard and Herb Crust

Crab and Artichoke on Wonton Crisp

Seared Duck Breast with Pear Bourbon Relish on Wonton Crisp

“Optional Appetizers”

Kielbasa Bites
BBQ Meatballs
Chorizo Bites
Fried Tostones with Guacamole Dip
Louisiana Hot Wings
Miniature Quesadillas
Cajun Grilled Shrimp
Drunken Shrimp
Mini Corn Dogs
Corn Fritters
Hush Puppies
Oysters Fritters with a Chipotle Mayonnaise
Andouille Sausage Appetizers



“Comfort Food Appetizers”

Chicken & Waffles
Macaroni & Cheese
French Fry Cones
Lobster Rolls
Deviled Eggs
Chicken Pot Pie
Braised Short Rib Sliders
Assorted Grilled Cheese

“Bistro Table”

Cold Platters, Presented in Baskets, Mirrors and Platters

Middle Eastern Platter
Served with Pita Petals

Hummus- Sesame & Chickpea Dip
Redolent with Flavors of Garlic & Lemon

Baba Ghanoush
Roasted Eggplant with Tahini, Lemon and Garlic

Tzatziki
Cucumber & Yogurt Dip



Raw Vegetable Crudité
Vine Baskets Brimming with an Effeuille of Vegetables
Served with a Choice of Dipping Sauce:
Roasted Red Pepper, Cucumber Dill, Horseradish Scallion etc.



International Cheese
A Tapestry of Flavor and Color
An International Selection of Cheeses, Presented on Platters
Laden with Fresh Fruits and Imported Crackers



Bruschetta Platter
Served Atop a Seasoned Croton

A Concassé of Tomato, Extra Virgin Olive Oil, &
Fresh Basil with a Scent of Garlic

An Herbed Infused Three Bean Combination
Sautéed Balsamic Vegetables

A Piquant Southwestern Compote
Black Bean, Corn, Guacamole, Tomato



South of The Border
Southwestern Layered Dip
Assorted Refried Beans, Guacamole, Tomatoes,
Sour Cream, Black Olives, Cheddar Cheese, Salsa, Tortilla Chips



Pinwheel Platter
Smoked Salmon & Dill, Roasted Vegetable, Curried Chicken



Gourmet Tea Sandwiches
Served on Wraps, Onion Roll, Club, Pita, Wraps
Roasted Vegetables & Fresh Mozzarella, Black Forest Ham with Cheddar, Tomato
& Mozzarella, Smoked Turkey with Muenster, Roast Beef with Horseradish Sauce.



Brie Cheese en Croûte*
Imported French Brie Wrapped in a Buttery Phyllo Pastry



Miniature Brioche Platter
Turkey Breast with Cranberry Mayo
Roast Beef with Roasted Onions and a Horseradish Cream Sauce



“Stations”

“International Pasta Station”

The Following Prepared by Our Chef to Order

Choice of:

Penne à la Vodka
Tortellini Alfredo
Rigatoni Filletto di Pomodoro
Penne Pasta with Pesto Cream
Pasta with Fresh Tomatoes and Basil

Accompaniments:

Homemade Bocconcini, Fire Roasted Peppers
Marinated Artichokes and Mushrooms
Mozzarella, Tomato & Basil Platters



Tavolo Toscano – Tuscan Table

Served with Herbed Infused Olive Oil, Aged Balsamic Vinegar,
Assorted Artisan Breads

Assorted Italian Dried Sausage (Sweet & Hot)
Soppressata (Sweet & Hot)
Imported Prosciutto and Hot Capicola
Imported Italian Provolone & Fontina Cheese

Roma Tomato & Mozzarella Platters with a Chiffonade of Basil

Balsamico Roasted Vegetable Antipasto
Eggplant, Zucchini, Squash, Bermuda Onions,
Tricolore Peppers, Portobello Mushrooms

Marinated Bocconcini
Mushrooms and Artichoke Hearts
Fire Roasted Peppers,
Green and Black Olives



“Sizzling Kebab Station”

Grilled Kebabs Presented on a Bed of Rice
Beef, Chicken, Vegetable and Lamb



“Mexican Fiesta Station”

Taco and Fajita Station

Flour Tortillas and Taco Shells
Marinated Chicken Breast and Flank Steak
Seasoned Chopped Meat
Grated Cheddar & Jack Cheese
Raw and Sauteed Onions, Chopped peppers
Sour Cream, Salsa



“Mashed Potato Bar”

Sour Cream
Choice of Shredded Cheese
Crumbled Bacon Bits
Sauteed Mushrooms
Steamed Broccoli
Whipped Butter
Caramelized Onions
Country Gravy
Crumbled Gorgonzola
Sundried Tomatoes



“Slider Station”

Certified Black Angus Burger
Cheddar Cheese, Roma Tomato, Sliced Pickle

Optional Toppings:

Crumbled Bacon
Sauteed Mushrooms
Caramelized Onions

Carolina Pulled Pork
Served with Dijon Cole Slaw

Crispy Fried Chicken
Served with Honey Dijonnaise

Beer Battered Fillet of Fish
Served with a Creole Remoulade Sauce

Philly Cheesesteak Slider
Grilled Cheese Slider

Nathan Hot Dog Sliders



“Sautéed Station”

Prepared by Our Chefs in Mandarin Woks

Boneless Chicken Fillet
Sirloin Strips of Beef
Bay Shrimp

Accompaniments:

Sticky White Rice
Vegetable Lo Mein



“Dim Sum Station”

Prepared Steamed and Fried

Chicken Teriyaki Dumplings
Spinach Dumplings
Vegetable Spring Rolls
Shrimp Dumpling
Lemongrass Chicken
Sue Mei



“Raw Seafood Bar”

Displayed on a Bed of Ice

Jumbo Shrimp, King Crab Claws, Little Neck Clams,
Blue Point Oysters and Italian Seafood Salad
Served with a Horseradish Cocktail Sauce and Lemon Wedges
Lobsters Available



“Sushi Station”

Prepared by a Sushi Chef

Nigri, Maki and Sashimi Platters
Including Tuna, Shrimp, Salmon and Fluke
Served on Bamboo Mats with Sliced Ginger and Dipping Sauce



“Carving Station”

Succulent Roasts, Expertly Carved to Order

Steamed Ship Round
The Ultimate in Presentation

Herbed Rubbed Turkey Breast
With a Wild Mushroom Gravy

Glazed Corned Beef
Served with a Sauce Dijonnaise

Optional Item:

Chateaubriande
Served with a Horseradish Cream and a Burgundy Wine Sauce



“French Fry Bar”

Sweet Potato, Straight Cut and Curly Fries
Accompaniments:

Shredded Cheddar & Colby Cheese
Chili Carne
Brown Gravy
Creole Remoulade
Cajun Seasoning
Ranch Dressing
Malt Vinegar
Seas Salt
Honey Mustard



“Southern Comfort Station”

Smoked Brisket Of Beef
North Carolina Pulled Pork
Smoked Chicken
Served on Miniature Potato Rolls

Accompaniments:
Dijon Cole Slaw
Our Famous Cheddar Corn Bread