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CATERING & SAMPLE MENUS





Allow us to meet your every taste bud's desire. With over 30 years of cooking expertise, our exquisite food is sure to satisfy. We customize every menu to your food preferences. Let us help you design the perfect menu plan for your event, and you will undoubtedly leave all of your guests raving for years to come. All catering packages include set-up, service and clean-up. They include a Champagne and sparkling cider toast, soft drinks, and coffee. Executive Chef Denise Antico-Donlon will work with you to design the perfect menu that will delight your guests while sticking to your budget. Full catering cost varies depending on guest count and menu choices. All menus are custom designed according to your tastes and budget.



Buffet/Stations - price varies depending on number of courses and food choices

Appetizers – 1 stationary Cheese Platter and 3 passed

Buffet Service

- Choice 2 mains of Meat, Fish and Vegetarian entrée (price varies depending on type of Meat or fish chosen.)
- You will decide 3 - a starch, i.e. pasta, potatoes, rice, polenta, risotto, vegetables, etc.
- You will decide on bread, i.e. fococcia, baguette, herb, rolls, biscuits, etc.

- You will decide on a Salad

Includes Champagne Toast and coffee service

Includes all set-up, service, breakdown and trash removal.

No Cake Cutting Fee



Sit-down - price varies depending on number of courses and food choices

Appetizers – 1 stationary Cheese Platter and 3 passed

Sit-down Service

- Choice 3 mains of Meat, Fish and Vegetarian entrée (price varies depending on type of Meat or fish chosen.)
- You will decide on - a starch, i.e. pasta, potatoes, rice, polenta, risotto, vegetables, etc.
- You will decide on bread, i.e. fococcia, baguette, herb, rolls, biscuits, etc.

- You will decide on a Salad

Includes Champagne Toast and coffee service

Includes all set-up, service, breakdown and trash removal.

No Cake Cutting Fee



Appetizer Examples:

<p>◆ BURRATA – RICOTTA AND FRESH MOZZARELLA, GRILLED TOMATO, BASIL OIL SERVED CROSTINI</p>	<p>◆ STUFFED MUSHROOMS – ROMANO CHEESE, SPINACH, AND ITALIAN SAUSAGE</p>
<p>◆ STUFFED MUSHROOM - SPINACH, ARTICHOKE, ROMANO CHEESE, AND BREAD CRUMBS</p>	<p>◆ VEGETABLE EGG ROLL – THAI DIPPING SAUCE</p>
<p>◆ VEGETABLE SAMOSA – CILANTRO CHUTNEY</p>	<p>◆ LAMB INDIAN MEATBALL – CURRY APRICOT DIPPING SAUCE</p>
<p>◆ INDIAN FLAVORED SOMOSA - SERVED WITH MANGO CHUTNEY</p>	<p>◆ LAMB SAMOSA – MINT CHIMICHURRI CHUTNEY</p>
<p>◆ MUSHROOM EMPANADAS – TOPPED WITH CHIMICHURRI</p>	<p>◆ EMPANADA - CASHEW CHEESE, PARSLEY, LEMON, ARTICHOKE, AND SPINACH</p>
<p>◆ MINI TOSTADA – CRISP FLOUR TORTILLAS FILLED WITH BLACK BEANS, PICO DE GALLO, WITH MEXICAN CHEESE AND SOUR CREAM</p>	<p>◆ SHRIMP - SAUTÉED IN GARLIC, HOT PEPPER, AND LEMON JUICE</p>
<p>◆ COCONUT SHRIMP - SERVED WITH A PINEAPPLE DIPPING SAUCE</p>	<p>◆ CALAMARI FRITTER - SERVED WITH A SPICY MARINARA</p>

Appetizer Examples Continued :

<p>◆ BACON WRAPPED DATES –STUFFED WITH MANCHEGO CHEESE</p>	<p>◆ AHI TUNA POKE - ISLAND FLAVORS ON A WONTON WRAPPER</p>
<p>◆ TUNA TAR TAR ASIAN STYLE - SERVED ON A FRIED WONTON</p>	<p>◆ SUSHI – SPICY TUNA, SALMON, OR CALIFORNIA ROLL</p>
<p>◆ MINI QUICHE - ARTICHOKE, SPINACH, AND PARMIGIANA CHEESE</p>	<p>◆ SUSHI - THIS CAN BE CUSTOMIZED TO YOUR FAVORITES</p>
<p>◆ BUTTERNUT SQUASH RAVIOLI - IN A BROWN BUTTER SAGE SAUCE TOPPED WITH ROMANO CHEESE</p>	<p>◆ RAVIOLI – FILLED WITH CHARD, POTATO’S, LEEK’S AND SERVED IN A SHERRY PINK SAUCE</p>
<p>◆ ARINCINI - STUFFED WITH FONTINA CHEESE SERVED WITH MARINARA</p>	<p>◆ SLIDER – PROVOLONE CHEESE, CARAMELIZED ONIONS, RUSSIAN AIOLI ON A PRETZEL BUN</p>
<p>◆ CHEESE PIZZA – TOPED WITH OLIVE OIL, MOZZARELLA, PROSCIUTTO, PARMESAN, AND ARUGULA</p>	<p>◆ VEGAN CROSTINI STATION - BRUSCHETTA OF KALE PESTO, PIMENTO CAPER HUMMUS, SESAME HUMMUS, PICO DE GALLO WITH FRESH GRILLED CORN AND AVOCADO SALSA</p>

Salad Examples:

◆ Spinach, blue cheese, red onion, red and white grapes in a champagne garlic vinaigrette	◆ Mixed baby green, grape tomato, walnut and grapes
◆ Greek - Romaine, cucumber tomato red onion, Kalamata olives and feta salad	◆ Mixed greens, grape tomatoes, red onion and avocado's in an Italian vinaigrette. Bride will get lemon lime dressing
◆ Burrata cheese with heirloom tomatoes drizzled with basil olive oil and pomegranate vinegar then topped with fresh basil	◆ Quinoa, kale, spinach, dried cherries, yellow raisins with toasted almonds tossed in a Macadamia Nut Mustard Lemon Dressing
◆ Mixed baby greens, fresh strawberries, shaved parmesan, lemon lime dressing	◆ Mixed greens, radish, cucumber and grape tomatoes with mustard balsamic vinaigrette

Side Examples:

◆ Broccoli - oven roasted with pine nuts, garlic, & olive oil topped with a sprinkle of Romano cheese	◆ Brussel Sprouts - coconut oil and maple pecans
◆ Asparagus - oven roasted with red pepper	◆ Green Beans - almonds, garlic and lemon zest
◆ Grilled Vegetables – red onion, zucchini, bell pepper, grilled tomato, and artichokes	◆ Carrots - mixed color carrots oven roasted with a local honey glaze
◆ String Beans - garlic, lemon juice, lemon zest and roasted almonds	◆ Grilled Seasonal Vegetable & Chard Salad – Cilantro Vinaigrette
◆ Orzo - olive oil and parsley salt and pepper	◆ Orzo – mushroom, garlic, parsley, truffle oil and salt
◆ Classic Risotto	◆ Ravioli – ricotta cheese, parsley, in fresh marinara and basil
◆ Potatoes au Gratin	◆ Roasted Baby Potatoes - rosemary and garlic
◆ Home-made White Potato Fries – tossed with feta cheese, truffle oil, and truffle salt	◆ Smashed Fingerling Potatoes - with grilled jalapeño
◆ Mashed Potatoes- garlic, rosemary, and truffle oil	◆ Sweet Potato & White Potato Mash
◆ Vegan Twice Baked Potatoes – truffle salt – coconut oil – pepper – garlic – bread crumbs with parsley and garlic topped with pistachio oil then sprinkled with chives	

Main Dish Examples:

◆ Scallops - with a balsamic glaze	◆ Shrimp Scampi - fresh shrimp sautéed with garlic, olive oil, lemon juice and parsley
◆ Cod - Italian bread crumbs encrusted, fried and topped with pickled fennel, red pepper, celery, and onion served with a drizzle of lemon	◆ Salmon - special rub cooked on a cedar plank - topped with brush of pistachio oil and lemon juice - wild mushroom risotto - String beans lemon zest almonds
◆ Poached Salmon - with tomatillo and red pepper sauce	◆ Salmon - marinated in our special rub, grilled on a cedar plank then finished with a brush of pistachio lemon oil
◆ Citrus Chardonnay Salmon - tomato, garlic, basil, and capers	◆ Salmon - poached in white wine and citrus topped with a Mediterranean sauce (tomatoes, olives, red onion, garlic)
◆ Roasted Chicken - bone in breasts, legs and thighs	◆ Hunter's Chicken
◆ Chicken Picota	◆ Chicken - on the grill garlic marinated
◆ Chicken Parmesan - chicken cutlets lightly breaded and pan fried topped with fresh marinara and part	◆ Chicken Marsala - Chicken cutlets sautéed in a marsala, mushroom sauce
◆ Rolled Chicken - with prociutto, spinach, provolone, and roasted peppers	◆ Tri Tip - Herb rub cooked on the grill - fennel seeds, garlic, rosemary, red pepper, salt and pepper
◆ Tri Tip - grilled on a santa maria barbecue	◆ Chimichurri Flat Iron Steak
◆ Short Ribs - Braised in red wine and vegetables	◆ Short Rib Korean Style
◆ Brisket	

Main Dish Vegetarian Examples:

<p>◆ Eggplant Parmesan - breaded and grilled eggplant, ricotta, and romano cheese</p>	<p>◆ Brown Butternut Squash Risotto</p>
<p>◆ Ravioli – artichoke, leek, mushroom chard served in vodka sauce</p>	<p>◆ Fresh Fettuccine Pasta - with zucchini, grilled artichokes, sun dried tomatoes and mushrooms in a light butter cheese sauce</p>
<p>◆ Tortellini/Ravioli - house specialty variety of fillings</p>	<p>◆ Veggie Lasagna - grilled mixed vegetables, layers of pasta, and romano cheese</p>
<p>◆ Vegan Cauliflower Spinach Fritter - with Coconut Yogurt Tzatziki Sauce</p>	<p>◆ Vegan Grilled Butternut Squash Lasagna</p>
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