

Main Courses

Soups

(MINIMUM ORDER ONE GALLON, SERVES 10-15 AND INCLUDES CRACKERS)

All Soups are \$3.95 Per person

Butternut Squash Bisque

HEARTY FALL SOUP OF ROASTED BUTTERNUT SQUASH IN A TANGY STOCK OF FRESH HERBS AND VEGETABLES FINISHED WITH A DRIZZLE OF VERMONT MAPLE SYRUP

Chicken Tortilla Soup

ROASTED CHICKEN IN A SAVORY CHICKEN STOCK WITH FRESH TOMATOES, CILANTRO AND LIME, THICKENED WITH CORN TORTILLAS

Beef Vegetable Soup

MARINATED AND BRAISED CUTS OF BEEF IN A RICH BROTH WITH CHUNKS OF GARDEN FRESH VEGETABLES

Shrimp Bisque

A VELVETY BLEND OF SHRIMP COOKED IN VEGETABLE STOCK, PUREED WITH BRANDY AND A TOUCH OF CREAM

Corn Chowder

ROASTED CORN COOKED WITH GARDEN FRESH VEGETABLES FINISHED WITH CREAM AND A SPRINKLING OF HERBS

Salads (MINIMUM ORDER SERVES 10)

All Salads are \$5.95 per person, add A Protein for an Additional \$3.00 Per Person-Grilled Chicken,

Flank Steak or Shrimp

Fall Harvest Salad

CRISP SALAD OF MESCLUN GREENS, DRIED FIGS, CANDIED PECANS AND SHAVED BUTTERNUT SQUASH WITH WHITE BALSAMIC VINAIGRETTE

Baby Spinach Salad

FRESH BABY SPINACH, CRUMBLLED BACON, BLUE CHEESE, RED ONION
AND PLUM TOMATOES WITH MAPLE DIJON VINAIGRETTE

Arugula Salad

CRISP AND TANGY ARUGULA, SHAVED FENNEL AND SUN DRIED APRICOTS
WITH ORANGE CRANBERRY VINAIGRETTE

Confetti Rice Salad

A COLORFUL BLEND OF GOLDEN RICE, DICED CELERY, CARROTS,
RED ONION, BLACK BEANS, RED AND YELLOW BELL PEPPERS
WITH SOUTHWESTERN VINAIGRETTE

Classic Caesar Salad

CRISP ROMAINE LETTUCE WITH SHAVINGS OF PARMESAN CHEESE, GARLIC CROUTONS
AND A CREAMY CAESAR DRESSING

Assorted Breads

FRESHLY BAKED HERB FOCACCIA AND A SELECTION OF MINIATURE
DINNER ROLLS WITH SWEET BUTTER

Main entrees (MINIMUM ORDER SERVES 10)**Cornmeal Crusted Tilapia**

TILAPIA FILETS ENCRUSTED WITH GOLDEN CORNMEAL, ACCOMPANIED
BY A PLUM TOMATO –BLACK OLIVE COMPOTE

\$7.95 per person

Jambalaya

A LOUISIANA FAVORITE WITH SHRIMP, ANDOUILLE SAUSAGE,
CHICKEN BREAST AND RICE, SIMMERED WITH SWEET PEPPERS, ONION,
CELERY AND CREOLE SPICES

\$7.95 per person

Jumbo Crab Cakes

LUMP CRAB WITH HERBS AND OLD BAY SERVED WITH

LEMON CAPER SAUCE

\$8.95 per person

Maple Glazed Salmon

FRESH SALMON SIDE GLAZED WITH A SWEET VERMONT MAPLE SYRUP
ROASTED AND SERVED WITH BLACK CURRANTS

\$9.95 per person

Cajun Rubbed Salmon

FRESH SALMON BRUSHED WITH CAJUN SPICES,
PAN SEARED AND SERVED WITH A SAFFRON AIOLI

\$9.95 per person

Sliced Tenderloin of Beef

MARINATED TENDERLOIN OF BEEF ROASTED TO MEDIUM RARE,
AND SERVED WITH A PORCINI MUSHROOM SAUCE

\$12.95 per person

Chipotle Marinated Grilled Skirt Steak

GRILLED AND SLICED SERVED WITH A CHIMMICHURRI SAUCE

\$10.95 per person

Beef or Turkey Meatloaf with Gravy

OUR CHEF'S VERSION OF THE TRADITIONAL FAVORITE MADE WITH YOUR
CHOICE OF GROUND BEEF OR TURKEY, SLICED AND SERVED WARM WITH GRAVY

\$6.95 per person

Chicken Creole

TENDER CHICKEN BREAST MEDALLIONS WITH SAUTÉED BELL PEPPERS, ONIONS,
TOMATOES AND CAJUN SEASONING

\$7.95 per person

Chicken Marsala

SAUTEED SKINLESS CHICKEN BREAST WITH CARAMELIZED CREMINI MUSHROOMS,
ROASTED SHALLOTS, FRESH THYME IN A MARSALA WINE SAUCE

\$7.95 per person

Roasted Pork Loin

FRESH LOIN OF PORK STUFFED WITH DRIED FIGS, BRIE CHEESE AND PECANS,
SLICED AND SERVED WARM WITH APPLE CIDER GRAVY

\$7.95 per person

Pesto Grilled Shrimp Skewers

JUMBO GULF SHRIMP MARINATED IN FRESH BASIL PESTO,
GRILLED

\$9.95 per person

Pastabilities!!!

All Pastas can be prepared in half or full trays!!

Half Trays serve 10-12 people- \$50.00

Full Trays serve 20-22people- \$100.00

CHOOSE YOUR PASTA:

PENNE

RIGATONI

FARFALLE

ORRECHIETTE

SHELLS

FUSSILLI

CHOOSE YOUR SAUCE:

ALA VODKA

TOMATO BASIL

PESTO CREAM SAUCE

ALFREDO

GARLIC AND OIL

FRA DIAVALO

CHOOSE YOUR MIX-INS:

Choice of two:

Additional Mix-Ins will be additional

CHICKEN TENDERS

SHRIMP

BROCCOLI RABE

SUNDRIED TOMATOES

PEAS

MUSHROOMS

ROASTED PEPPERS

ASPARAGUS

PROSCUITTO

PANCETTA

BLACK OLIVES

Specialty Ravioli can be prepared upon request!!!

Please inquire with your catering specialist for seasonal ravioli's.

Hot side dishes (MINIMUM ORDER SERVES 10)

All sides are \$2.95 per person

Baked Potato's

BAKED IDAHO POTATOES OFFERED WITH

SOUR CREAM, SCALLIONS, BUTTER, BROCCOLI AND CHEDDAR

Rosemary Roasted Potatoes

NEW RED POTATOES ROASTED WITH FRESH GARLIC, SALT AND

CRACKED BLACK PEPPER

Garlic Smashed Potatoes

RED-SKINNED POTATOES SMASHED WITH GARLIC, MILK AND BUTTER

Sweet Potato Mash

SWEET POTATOES MASHED WITH BROWN SUGAR AND SWEET BUTTER

Traditional Rice Pilaf

LONG GRAIN RICE COOKED IN CHICKEN STOCK WITH OLIVE OIL,
ONIONS AND GARLIC

Autumn Rice Pilaf

WILD AND WHITE RICE WITH SUN DRIED CRANBERRIES

Mélange of Fall Vegetables

BUTTERNUT SQUASH, CARROTS, TURNIPS AND SWEET RED ONION, TOSSED
WITH OLIVE OIL AND A TOUCH OF HONEY

Ratatouille

EGGPLANT, ZUCCHINI, BELL PEPPERS, ONION AND TOMATOES SAUTÉED IN
SPICED OLIVE OIL WITH SWEET BASIL, OREGANO AND RED WINE VINEG

Broccoli Di Rabe

SAUTEED BROCCOLI DI RABE WITH EXTRA VIRGIN OLIVE OIL AND ROASTED GARLIC

Glazed Baby Carrots

OVEN ROASTED BABY CARROTS GLAZED WITH BROWN SUGAR AND A TOUCH OF HONEY

Hot hors d'oeuvres (MINIMUM ORDER SERVES 10)**Mushrooms Mornay**

CRABMEAT AND GRUYERE CHEESE BAKED IN PETITE MUSHROOM CAPS

Miniature Crab Cakes

BITE SIZE CRAB CAKES WITH LEMON CAPER SAUCE

Miniature Quiche

FRESH EGGS, CHEESE AND CREAM BAKED IN A PHYLLO CUP

Cocktail Meatballs

OUR SIGNATURE HANDMADE MINI BEEF AND SAUSAGE MEATBALLS, SERVED
WITH BARBECUE, MARINARA, TERIYAKI OR SWEET AND SOUR

Vegetable Dumplings

STEAMED OR FRIED WONTONS FILLED WITH ORIENTAL VEGETABLES, SERVED WITH A
TERIYAKI DIPPING SAUCE

Chicken Skewers

MARINATED STRIPS OF CHICKEN SKEWERED AND BAKED WITH YOUR CHOICE OF HONEY MUSTARD, PEANUT, THAI ORANGE OR CHIPOTLE BARBECUE SAUCE

Chef's recommendations

Surf and Turf Platter

BALSAMIC MARINATED GRILLED FLANK STEAK AND BLACKENED SHRIMP CHILLED AND DISPLAYED WITH GRILLED RED POTATOES, MARINATED ARTICHOKE HEARTS AND ROASTED RED PEPPERS, SERVED WITH CREOLE MUSTARD

Focaccia Cocktail Sandwiches

PETITE SANDWICHES ON FRESHLY BAKED FOCACCIA BREAD FILLED WITH YOU'RE CHOICE OF:

- GRILLED CHICKEN, SWISS CHEESE, PESTO AIOLI, CARAMELIZED ONIONS
- HAM AND PROVOLONE CHEESE, TOMATO, BABY GREENS
- TURKEY AND PEPPER JACK CHEESE WITH AVOCADO SPREAD, ARUGULA
- ROAST BEEF, CHIPOTLE MAYO, ROASTED PEPPERS, BABY SPINACH
- EGGPLANT, PESTO AIOLI, FRESH MOZZARELLA CHEESE, SUN DRIED TOMATO, FRESH SPINACH

Trattoria Sandwiches

PETITE SANDWICHES MADE WITH FRESHLY BAKED ARTISAN BREADS WITH A VARIETY OF FILLINGS.

SELECT FROM: HAM, ROAST BEEF, TURKEY, GRILLED EGGPLANT, EGG SALAD AND LEMON-PEPPER TUNA SALAD

American Bistro Sandwiches

MINIATURE SANDWICH ASSORTMENT ON PETITE ROLLS WITH A VARIETY OF FILLINGS AND CONDIMENTS.

SELECT FROM: SMOKED OR OVEN-ROASTED TURKEY, HAM, ROAST BEEF AND VEGETARIAN EGGPLANT

Artichoke and Sun Dried Tomato Dip

A CREAMY BLEND OF BRIE, PARMESAN AND HERBED CREAM CHEESE WITH ARTICHOKE HEARTS AND SUN DRIED TOMATOES, SERVED WARM WITH SLICED BAGUETTES

Charcuterie Board

A RUSTIC DISPLAY OF IMPORTED CHEESES AND SLICED MEATS INCLUDING: SLICED PROSCIUTTO HAM, SOPPRESATTA, ROASTED TURKEY, MORTADELLA, BRIE, SHARP CHEDDAR, PROVOLONE AND SWISS ACCOMPANIED BY ASSORTED BREADS, FOCACCIA AND WHOLE GRAIN MUSTARD AND PICKLES

Grilled Vegetable Platter

A COLORFUL DISPLAY OF MARINATED GRILLED ASPARAGUS SPEARS, RED BELL PEPPERS, PORTOBELLO MUSHROOMS, YELLOW AND GREEN SQUASH, CARROTS AND RED ONIONS

appetizers

(MINIMUM ORDER SERVES 10)

Artisan Cheese Platter

WEDGES OF BRIE, MAYTAG BLUE, CHEDDAR, PROVOLONE, DILLED HAVARTI AND CREAMY GOAT CHEESE ARTFULLY ARRANGED WITH STRAWBERRIES, SEEDLESS GRAPES AND SERVED WITH GOURMET CRACKERS

Fresh Fruit Platter

WEDGES OF FRESH PINEAPPLE, CANTALOUPE, HONEYDEW, BERRIES AND SEEDLESS GRAPE CLUSTERS, ARTFULLY ARRANGED

Crudités Platter

BLANCHED ASPARAGUS AND BROCCOLI, CELERY, CUCUMBER, PEPPERS, SQUASH AND CARROTS WITH ASSORTED DIPPING SAUCES

Potato Chips, Pretzels and Dip

(MINIMUM ORDER SERVES 10)

Spiced Shrimp Cocktail Tray

JUMBO SHRIMP STEAMED WITH CITRUS AND A TOUCH OF OLD BAY SEASONING, SERVED CHILLED WITH CLASSIC COCKTAIL SAUCE

Flank Steak Skewers

GRILLED FLANK STEAK, BUTTON MUSHROOMS, GRAPE TOMATOES AND ROASTED RED PEPPER STRIPS ON WOODEN SKEWERS

Parmesan Herbed Chicken

MARINATED CHICKEN BREAST CRUSTED WITH PARMESAN BASIL BREAD CRUMBS SERVED WITH RED PEPPER AIOLI

Primo Antipasto Platter

IMPORTED PROSCIUTTO AND CAPPICOLA HAM, GENOA SALAMI, PROVOLONE AND MARINATED FRESH MOZZARELLA CHEESES, ROMA TOMATOES, KALAMATA OLIVES AND PEPPEROCINI, SERVED WITH FOCACCIA BREAD

Roulade Medallions

COLORFUL TORTILLAS FILLED WITH FOUR FLAVOR COMBINATIONS:

- SAUTÉED EGGPLANT, ITALIAN CHEESES, PESTO AND SPINACH
- SMOKED TURKEY, SWISS CHEESE, CRANBERRY MAYONNAISE AND ARUGULA
- ROAST BEEF, BACON AND ARTICHOKE
- ITALIAN MEATS AND CHEESES

How we serve you!!!

While planning your order, please note that some items may require 24 to 48 hours notice. Servers are available at an additional charge with advance notice. While our policy is to make every effort to work with your catering needs, we will require 48 hours notice for cancellations.

Delivery

Delivery is available; please ask about delivery fees to your location.

Disposable Equipment, Utensils and Serving Items

Our prices include appropriate disposable equipment including serving utensils, plates, cutlery and napkins with every food order.

Disposable beverage ware is included when beverages are ordered.

Disposable tablecloths and ice buckets are available at an additional cost.

Rentals may be ordered for an additional charge with advance notice. Please let us know 48 hours in advance.