

## **Themed Custom Catered Events**

### **“SPARKLE & HAY”**

#### **His Drink**

The Whiskey Smash

Knob Creek Bourbon, Fresh Lemon Juice, Simple Syrup & Aromatic Bitters Garnished with Fresh Mint

#### **Her Drink**

Sparkling Champagne with Chambord and Edible Sparkles

#### **Bar Presentations**

Beer Bar Featuring: Lager, Wheat Beer, Fruit Beer and Cider, Ales, Lambic and Pilsners

Red Sangria - Displayed in Wine Ice Sculpture

#### **Slider Station**

Chilled Lobster BLT on a Mini Brioche Roll with an Herb Mayo

BBQ Pulled Pork served on a Mini Ciabatta Roll

Regular and Turkey Meatball Parmesan with Melted Mozzarella served on a Mini Hero

#### **Stationary Displays**

Chip and Dips: An Assortment of Whole Grain Pita, Flour Tortilla and Plantain Chips

Red Pepper Hummus, Black Bean Dip, Guacamole and a Charred Jalapeno-Tomato Salsa

#### **Salad Bar**

Greens to include: Mesclun, Romaine or Arugula

Toppings: Sundried Cranberries, Candied Walnuts, Apples, Endive, Radicchio, Chick Peas, Julienne Carrots, Mandarin Oranges, Red Grape Tomatoes, Cucumbers, Bacon, Feta Cheese, Garlic Croutons

### **“SPARKLE & HAY”**

#### **Salad Bar**

Tossed with Balsamic Vinaigrette, Raspberry Vinaigrette and Honey Dijon Vinaigrette

## **Pasta Bar**

Bow Tie Pasta and Wagon Wheel

Tomato Basil, Vodka or Pesto Sauce

Shrimp, Sausage, Chicken, Prosciutto, Broccoli Rabe, Mushrooms, Sundried Tomatoes,  
Peas, Asparagus, Roasted Peppers

Assorted Focaccia Breads

## **Small Plates**

Braised Beef Short Ribs with a Jack Daniels Steak Sauce and a Western Roasted Finger  
Ling Potato Salad

Chipotle-BBQ Chicken Lollipops with a Jalapeno Corn Bread and a Grilled Corn Salad  
Grilled Asparagus and Grilled Portobello Mushrooms

## **Dessert**

### **Alcoholic Cupcakes**

Cranberry Cupcake with a Vanilla Stoli Frosting

Chocolate Beer Cupcakes with Sam Adams Beer topped with an Irish Mist Butter Cream

Spiced Apple Cupcake with a Caramel Baileys Frosting

### **Non-Alcoholic**

Maple Sugar with Smoked Maple Bacon Bits

### **Mini Assorted Pies**

Strawberry Rhubarb, Pecan, Butternut Squash and Apple

## **“CARRIBEAN BBQ”**

### **Stationary Displays**

Decorated with an Island Theme with Tropical Leaves Shells, Colorful Glass and Flowers

Ten Spiced BBQ Shrimp Cocktail served in a Martini Glass nestled in a Roasted Corn

Jicama Salsa

Tropical Chicken on Bamboo Skewers with a Peanut Plantain Dipping Sauce

## **Crudités**

Vegetables displayed in glass on different levels served with light Cilantro Crème Fraiche, Mint Yogurt Dip and Mango Dip

Tropical Fruit Salsa served with Plantain Chips and Yuka

## **Latin Salad**

Hearts of Palm, Avocado, Tomato, Green Onion and Lime Mousse piped in Blue Corn Phyllo cup

Tri-Color Summer Salad with Red, Orange and Yellow Heirloom Tomatoes in Red Wine Vinaigrette served with Focaccia Crostini and Baked Pinella Breads

## **Action Grill Station**

Mini Grilled Hot Dogs served on Mini Potato Buns with Spicy Mustard

Beef Sliders served on Mini Brioche Buns topped with Baby Arugula, Swiss and Chipotle Ketchup and Pickled Diced Red Onions and Sliced Red Cherry Peppers

Sweet Mini Italian Roped Sausage served with Broccoli Rabe on a Crusty Brick Oven Roll

## **DINNER BUFFET**

### **“CARRIBEAN BBQ”**

#### **Caribbean Salad**

Mesclun Greens, Tomatoes, Fresh Mango, Cranberries, Strawberries and Red Onions with Mango Vinaigrette

Grilled Salmon and Swordfish Kabobs garnished with Peppers, Onions and Pineapple with a Citrus Marinade

Jamaican Jerk Marinated Pork Loin served with Limes and Tostones

Jamaican Jerk Chicken with tangy Mango and Pineapple Relish

Ginger-Lime Sweet Potatoes

Blended Macaroni and Cheese with Asiago, Cheddar and Swiss cheese

Summer Grilled Vegetables

## **Dessert Bar**

Display of Caribbean Style Fruit Display with Tropical Fruit Berries served with Salsa and Dips

Served in Petite Glasses – Arroz con Coco (Cuban Coconut Rice Pudding)

## **Gelato Bar**

(2 Gelato and 1 Sorbet)

## **Décor**

Tables will be decorated with different sizes of glass cubes with colorful Orchids

Buffet Treatments will be embellished with Tropical Leaves, Flowers and Shells with different levels of Glass Vases with Colorful Glass, Shells and Water

## **“PARIS MARKET”**

### **Salad Bar**

Greens to include: Mesclun, Romaine or Arugula

Toppings: Sundried Cranberries, Candied Walnuts, Pears, Endive, Radicchio, Chick Peas, Julienne Carrots, Mandarin Oranges, Red Grape Tomatoes, Cucumbers, Bacon, Feta Cheese, Garlic Croutons

Tossed with Balsamic Vinaigrette, Raspberry Vinaigrette and Honey Dijon Vinaigrette

### **Grill Station**

Croque Madame and Monsieur

Classic Grilled Ham and Swiss, Béchamel Sauce, Topped with Fried Egg

French Dip Au Jus and Provolone

Turkey and Brie with a Cranberry Chutney served on a Multigrain Baguette served with Pom Frites

### **Crepe Station**

Seafood with Crab, Scallops, Shrimp and Leeks in a Mornay Sauce

### **Desserts**

Banana Foster Crepe Station served with a Rum Gelato

Vanilla Gelato infused with Chambord Liquor

Chocolate Gelato infused with Grandmanier

Raspberry Sorbet infused with Lemoncello Liquor

### **Beverages**

Lemonade

Coffee and Tea Service

### **Floral**

Buffet Centerpieces and Guest Table Centerpieces

Fresh Cut Flowers arranged in French Urns and Vases

## **“ELEGANT PRE WEDDING DINNER”**

### **Passed Hors d’oeuvres**

Jumbo Lump Crab Cake with a Saffron Aioli

Chilled Lobster BLT on a Mini Brioche Roll with an Herb Mayo

Tuna Tartare on a Whole Wheat Pita Crisp

Chicken Satay with a Thai-Peanut Dipping Sauce

Nova Scotia Smoke Salmon on a Petite Potato Pancake with Dill Crème Fraiche and Capers

### **Vegetarian Options**

Panko Crusted Portobello “Frites” with a Roasted Red Pepper Aioli

Seedless Cucumber Stuffed with Feta, Kalamata Olives and Red Onion with a touch of Extra Virgin Olive Oil and Lemon

Chilled Red and Yellow Gazpacho Shooters with fresh Avocado and a squeeze of Lime

### **Stationary**

#### From the Sea

Handcrafted and rolled assorted Sushi and California Rolls displayed with Pickled

Ginger, Wasabi and Soy Sauce

#### A Taste of France

An assortment of French Cheeses' and Pate

### **Crudités**

A seasonal selection of Tri-Color Baby Carrots, Fresh Asparagus, Bell Peppers  
Carneval Cauliflower and Broccoli Florets with a Minted Yogurt Dipping Sauce

### **Chip and Dip**

As assortment of Whole Grain Pita, Flour Tortilla and Flat Bread Crisps with Red Pepper  
Hummus, Black Olive Tapenade and a Spinach-Artichoke Dip Amuse's (small plates)

### **"ELEGANT PRE WEDDING DINNER"**

#### **Pasta**

Orrechiette Pasta with Broccoli Di Rabe, Cannellini Beans, White Wine, Roasted Garlic  
and shavings of Parmesan

Lobster Ravioli with Fresh Asparagus and Roasted Red Grape Tomatoes

#### **Dessert**

Strawberry Margarita topped with a Strawberry Tequila Frosting

Chocolate Beer Cupcakes with Sam Adams Beer

Pina Colada topped with a Malibu Frosting

Fresh Fruit Tarts

Chocolate Truffles

Assorted Macarons

Dark Chocolate and Coconut, Passion Fruit, Strawberry, Apricot, White Chocolate,  
Mango

### **"COCKTAIL POOL OPENING"**

#### **Hors d'oeuvres**

Passed Butler Style on Silver Trays garnished with Flowers

Smoked Salmon in a Phyllo cup garnish with Capers and Dill

Southwestern Chicken Salad with a Cajun Mayo, Peppers, Onions, Cilantro and a  
squeeze of Lime in a Corn Tortilla cup

Minted Pea Gremolata Lamb Chops

Lump Crab Cakes served with a Saffron Aioli

Pigs in a Blanket

### **Salads**

Accompanied with Cornbread and Dinner Rolls

Grilled Corn and Red Pepper Salad

Grilled Asparagus

Grilled Portobello's Glazed with Balsamic

Iceberg chopped salad with Chick Peas, Cucumbers, Red Onions, Tomatoes, Olives and Carrots

### **The Grill**

Herb-Red Wine marinated Grilled Skirt Steak with a Jack Daniels Steak Sauce

Slow Roasted Pork Baby Back Ribs finished on grill with a Honey-BBQ Sauce

Grilled Shrimp Skewers lightly dusted in Cajun Spice

Chipotle-Ranch Grilled Chicken Breast

### **Dessert**

Sliced Watermelon

Crème Brule Tart

Berry Cheese Cake

## **"BROKERS COCKTAIL PARTY"**

### **Micro Cheese Display**

Goat Cheese with Golden Beet Relish Pumpernickel Croutons

Brie with Raspberry Walnut Jam on Raisin Walnut Croutons

Camembert with Wild Strawberries Sour Dough Croutons

### **Hors d'oeuvres Passed Butler Style**

Herb Veal Mini Meatballs with a Mushroom Demi-glaze dipping sauce

Sausage and Pepper Skewer topped with an onion Fricelle Croton

Grilled Chicken and Goat Cheese Pizza with Basil Pesto

Sautéed Apples and Aged White Cheddar Cheese on a Cinnamon Raisin Panini

Southwestern Chicken Salad with a Cajun Mayo, Peppers, Onions, Cilantro and a squeeze of Lime in a Corn Tortilla cup

Vegetable Shumai with a Soy Scallion sauce

Crispy Serrano Ham and Manchego Croquette

Quinoa Salad nestled in an English Cucumber

Beet and Goat Cheese crisps

Mozzarella and Prosciutto Skewers with Roasted Tomato

Guacamole Crostini

Pesto and Tomato Bruschetta

### **Dessert**

Assorted Petite Desserts

### **"CASINO NIGHT"**

#### **Stationary Display**

Artisan Cheese Display

Gourmet Flatbreads, Crackers and Breadsticks

Assorted Sushi and California Rolls

#### **Hors d'oeuvres Passed Butler Style**

Carved Beefsteak (Filet Mignon) on a Garlic French Bread Crostini

Lobster Bisque Shooter

Herb Veal Mini Meatballs with a Mushroom Demiglace dipping sauce

Pistachio Crusted Baby Lamb Chop with Cranberry Compote

Chicken Tempura with a Plum dipping sauce

Parmesan Herb Rice Balls with Mozzarella Cheese

### **Dessert**

Petit Fours, Chocolate Truffles, Macaroons & Holiday Cookies

Regular, Decaf Coffee and Tea Selection



## **“COLUMBIAN ART FESTIVAL”**

### **Cocktail Reception**

All Guests will be greeted with the following:

Flutes of Proseco, Flat Water with Lime and Sparkling Water with Lemon

### **Hors d'oeuvres**

Passed Butler Style on White Porcelain Platters

Chicken Taquito with a Chipotle Sour Cream

Crispy Serrano Ham and Manchego Croquette

Spanish Chorizo wrapped in Puff Pastry

### **Stationary Displays**

An array of Imported and Domestic Cheese Display with Manchego, Monterey Pepper

Jack Cheese, Cheddar and Queso Fresco Served with Flat Breads and Crostinis

An assortment of Whole Grain Pita, Flour Tortilla and Plantain Chips

Red Pepper Hummus, Black Bean Dip, Roasted Garlic and Pepper Dip

Marinated Olives and a medley of Roasted Peppers

Smoked Salmon on a Sweet Corn Pancake with a Cilantro Sour Cream

Chipotle Rubbed Grilled Skirt Steak on a Mini Brioche Roll with Micro

### **Dessert**

Assorted Truffles

## **“VIEW OF THE HUDSON”**

### **Cocktail Party**

#### Passed Hors d'oeuvres

Jumbo Lump Crab Cake with a Saffron Aioli

Chilled Lobster BLT on a Mini Brioche Roll with an Herb Mayo

Nova Scotia Smoked Salmon on a Petite Potato Pancake with Dill Crème Fraiche and Capers

Panko Crusted Portobello “Frites” with a Roasted Red Pepper Aioli

Seedless Cucumber stuffed with Feta, Kalamata Olives and Red Onion with a touch of

Extra Virgin Olive Oil and Lemon

### **Chips and Dip**

Featured at Bar

Flat Breads and Crisps served with Red Pepper Hummus and Black Olive Tapenade

### **Grill**

Pan Seared Petite Grilled Filet Mignon with a Brandy Cream Sauce

### **Pasta**

Orrechiette Pasta with Broccoli Di Rabe, Shrimp White Wine, Roasted Garlic and shavings of Parmesan

### **Dessert**

Crepe Station with Peaches served with a Bourbon Crème Angaise

Assorted Gelato and Sorbetto on a Tasting Spoon

Assorted Macaroons – Dark Chocolate and Coconut, Passion Fruit, Strawberry, Apricot, White Chocolate, Mango

### **“BRUNCH”**

Chopped Tri Color Salad with Glazed Pecans, Mango, Grape Tomato

Champagne Vinaigrette

### **Omelet Station**

Selection of Whole Eggs and Egg Whites

Selection of Chef Toppings: Ham, Bacon, Peppers, Tomatoes, Onions, Cheddar Cheese, Feta Cheese, Spinach, Mushrooms

Stuffed French Toast with Ricotta and Fresh Blueberries

Fresh Fruit Salad

### **Mini Petite Sandwich Selection**

Marinated Grilled Vegetables with Goat Cheese Drizzled with Herb Pesto on a Ciabatta Square

Pesto Grilled Chicken with Roasted Plum Tomato, Arugula and Fresh Mozzarella on Sour Dough

Chipotle Rubbed Skirt Steak with Grilled Onions and Roasted Poblano and Cheddar  
Cheese on a Baguette

Black Forest Ham with Brie, Granny Smith Apples and Baby Spinach Drizzled on Black  
Bread

Solid White Tuna with a Wasabi Mayo and Alpha Sprouts Julianne Vegetables on Whole  
Wheat and Tomato Wraps

### **Dessert**

Assorted Petite Macaroons

### **“WINE & CHEESE”**

#### **Hors d’oeuvres**

Grilled Chicken and Goat Cheese Pizza with Basil Pesto

Herb Veal Mini Meatballs with a Mushroom Demi-glaze dipping sauce

Guacamole Crostini

Shrimp and Avocado Bites

#### **Micro Cheese Display**

Goat Cheese with Golden Beet Relish Pumpernickel Croutons

Brie with Raspberry Walnut Jam on Raisin Walnut Croutons

Camembert with Wild Strawberries Sour Dough Croutons

Artisan Cheese Display garnished with Fresh Fruit and Nuts

Chocolate Truffles

Flat and Sparkling Water

#### **Wine Selection**

##### California

Block Nine 2011

Caidens Vineyards Pinot Noir

Ferrari Carano 2012

Fume Blanc Sauvignon Blanc

## **“SIT DOWN DINNER”**

Hors d'oeuvres passed Butler Style

BBQ Pulled Port Sliders served on a Parker House Roll

Herb Veal Mini Meatballs with a Mushroom Demi-glaze dipping sauce

Sausage and Pepper Skewer topped with an Onion Fricelle Croton

Crispy Macaroni and Cheese

Pretzel Crusted Chicken with a Honey Mustard Glaze

Mini Hot Dog encased in Sesame Puff Pastry

### **Stationary Display**

Artisan Cheese Display

Gourmet Flatbreads, Crackers and Breadsticks

### **Antipasto Bar**

Prosciutto, Sopresata, Parmigiana Cheese, Mixed Olives, Roasted Peppers, Grilled Vegetables, Marinated Artichokes and White Bean Salad

Assorted Focaccia Breads

Mozzarella Bar Skewered

Homemade Mozzarella with assorted dippings: Basil, Sundried Tomato, Balsamic Glaze,

Olive Tapanard and Eggplant Caponata

### **Champagne Toast**

#### 1st Course

Cherry Tomatoes, Shaved Fennel, Mandarin Oranges over Baby Arugula drizzled with Lemon Basil Vinaigrette

Dinner Rolls served with Sea Salted Butter Rosettes

## **“SIT DOWN DINNER”**

### **2nd Course**

Combination Plate of Braised Short Rib Cannelloni and Spinach and Mushroom

Cannelloni topped with Tomato Basil Sauce

### **3rd Course**

Combination Plate of Chateaubriand with a Red Wine Reduction and Pan Roasted French Cut Chicken Breast served with Sautéed Broccoli Rabe and Shrimp and Potato Gratin

### **Desserts**

Strawberry Zabaglione

### **Chocolate Fountain**

Fresh Strawberries, Bananas, Pineapples, Honey Dew Mellon, Cantaloupe, Twinkies, Brownie Bites, Extra Large White Marshmallows, Rice Krispies Treats, Cream Puffs, Biscotti, Pound Cake, Sugar Wafers, Pretzel Rods, Sugar Honey Grahams, Vienna Fingers, Oreo and Chocolate Chip Cookies, Pizzelle, Nutter Butters