

CATERING MENU

CHICKEN

Focaccia Encrusted Chicken Scallopine with Garlic and Shallot Au Jus

Grilled Boneless Chicken Thighs with Homemade Pesto and Fresh Lemon

Parmesan and Herb Crusted Chicken

Chicken Cordon Bleu

Chicken Breast
Filled with Spinach, Leeks, Pine Nuts and Fresh Mozzarella

Southern Style Buttermilk Fried Boneless Chicken Thighs

Curry Chicken

Chicken Scampi with Garlic, Olive Oil and Fresh Herbs

Classic Chicken Francaise with Lemon White Wine Sauce

Pan-Seared Chicken Marsala with Sautéed Mushrooms

Italian Baked Chicken

Pan-Seared Chicken Piccata
with Lemon, White Wine Burre Blanc and Capers

Chicken Parmesan with Our Traditional Red Sauce

Chicken Breast Filled with Sausage and Bread Stuffing

Baked Chicken Breast Filled with Focaccia Bread Stuffing

Tandoori Chicken

Pan-Seared Miso and Ginger Glazed Chicken

BEEF, PORK & LAMB

Grilled Filet of Beef Kabobs with Sautéed Mushrooms and Sweet Onions

Pork Scaloppini with Hazelnut and Apple Reduction

Smoked Pork Loin
Filled with Sausage, Focaccia and Dried Cranberry

Char-Grilled Filet Mignon with Roasted Garlic and Shallot Herb Butter

Roasted Prime Rib with Au Jus

Seared and Braised Short Ribs

Sliced Baked Honey-Glazed Ham

Shaved Roast Beef with Au Jus

Grilled Baby Lamb Rack

Korean Beef Bulgogi

SEAFOOD

Pan-Seared Grouper with Spinach, Lemon and White Wine

Sautéed Jumbo Shrimp with Scampi Sauce

Pan-Seared Maryland Crab Cake

Grilled Salmon with Dill Cream Sauce

Pan-Seared U-10 Scallops Dusted with Porcini Powder

Southern Style Shrimp and Grits

Jamaican Grilled Shrimp with Mango and Papaya Salsa

Cold Water 6 Oz. Lobster Tail

STARCHES

Roasted Red Skin Potatoes
Garlic Whipped Yukon Potatoes
Roasted Sweet and White Potatoes
Potatoes Dauphinoise
Roasted Sweet Potatoes
Parsley Baby Potatoes
Twice Baked Potatoes
Roasted Fingerling Potatoes
Cheddar and Herb Potato Cake
Butternut Squash Risotto
Wild Mushroom Risotto
Wild Rice Pilaf
Cheddar Grits with Fresh Herbs
Vegetable Fried Rice

VEGETABLES

Fresh Long Beans
Pan Roasted Zucchini, Squash and Red Peppers
Steamed Asparagus
Glazed Baby Carrots
Green Bean Almondine
Sugar Snap Peas and Baby Carrots
Sautéed Broccoli with Roasted Garlic and Olive Oil
Roasted Brussels Sprouts
with Baby Carrots and Caramelized Bacon
Roasted Tri-Color Carrots with Seared Cippolini Onion
Sautéed Green Beans
Sautéed Corn
with Clarified Butter, Kosher Salt and Black Pepper
Oven Roasted Cauliflower
Italian Greens and Beans
Asian Style Julienne Vegetables with Toasted Sesame

DELICATESSEN SALADS

Mediterranean Potato Salad with Garlic, Shallots, Fresh Herbs and Extra Virgin Olive Oil
Fresh Snipped Long Bean Salad with a Blend of Seasoning and Herbs
Grilled Vegetable and Gemelli Pasta Salad with Pesto and Lemon
Caprese Salad with Vine Ripened Tomato, Buffalo Mozzarella, Fresh Basil and Aged Balsamic Drizzle
Traditional Pasta Salad with Farfalle Pasta, Olives, Hot Peppers and Seasoning

TABLE PLATTERS

Grilled Vegetable Platter, Baby Carrots, Asparagus, Zucchini, Yellow Squash and Assorted Peppers
Zucchini, Yellow Squash and Roasted Cippolini Onion
Dessert Platter – Assortment of Pastry's and Cakes

TAKE OUT

SAUCE

Traditional Red Sauce
Basil Marinara
Vodka
Alfredo
Basil Pesto
Kale Pesto – Vegan
Sausage Bolognaise
Carbonara

PASTA

Penne
Gemelli
Cavatelli
Rigatoni
Cavatappi
Farfalle

ENTREES

Eggplant Rollatini with Ricotta Cheese and Topped with Mozzarella and Traditional Red Sauce
Homemade Italian Meatballs
Lasagna with Red Sauce or Meat Sauce
Three Cheese Penne Pasta Bake
Homestyle Stuffed Shells
Homemade Manicotti
Chicken Parmesan Lasagna, Layers of Pan-Fried Chicken, Ricotta Cheese and Pasta
Homemade Sausage and Peppers
Brasciole with Italian Herbs and Spices

TAKE OUT

ENTREES AND SIDES

Lamb on the Rod	Fattoush Salad
Chicken on the Rod with Lemon and Fresh Mint	Tabouli
Baked or Fried Kibbee	Hummus with Pita
Homemade Grape Leaves	Rice and Orzo with Clarified Butter
Lubee – Fresh Long Bean with Stewed Tomato, Onions and All Spice	Spinach Pies
Baba Ganoush	Meat Pies
	Syrian Bread

BARBECUE FAVORITES

COLD SALADS

- Roasted Potato Salad with Garlic, Shallot and Fresh Herbs
- Traditional Potato Salad
- Italian Potato Salad with Olives, Hot Pepper Rings and Seasoning
- Fresh Long Beans with Shallot Vinaigrette
- Coleslaw – Vinegar Based
- Traditional Macaroni Salad
- Kale Pesto Pasta Salad with Cavatappi Pasta

OFF THE GRILL

- Filet of Beef Kabob
- Marinated Chicken Kabob
- Hot Dogs with Fresh Buns and Condiments
- Angus Beef Patty with Toppings
- Grilled Brussel Sprouts with Yellow Pepper, Zucchini, Squash and Red Pepper
- Caribbean Grilled Shrimp Kabob

BARBECUE

- Slow Roasted Pulled Pork with Homemade Barbecue Sauce
- Sliced Beef Brisket with Special Blend of Seasonings
- Grilled Baby Back Ribs with Homemade Barbecue Glaze
- Honey and Barbecue Spiced Boneless Chicken Thighs
- Barbecue Bone in Chicken – Leg, Thigh and Breast

SIDES

- Baked Penne Mac and Cheese
- Cottage Potatoes
- Baked Beans with Homemade Sausage and Bacon
- Au Gratin Potatoes with Caramelized Onion
- Southern Style Corn Pudding
- Sautéed Corn and Fresh Red Peppers
- Sautéed Corn and Black Beans
- Sautéed Green Beans with Smoked Bacon
- Homemade Cornbread

MAC AND CHEESE COMBOS

- Pulled Pork Mac and Cheese
- Pulled Brisket Mac and Cheese
- Pulled Chicken Mac and Cheese
- Loaded Mac and Cheese with Sour Cream, Peppered Bacon, Cheddar Cheese and Butter Crumb Crust

HORS D'OEUVRES

HOT

- Roma Tomato with Boursin Cheese and Fresh Basil on Baguette
- Bacon Wrapped Water Chestnut with Barbecue Sauce
- Miniature Maryland Crab Cakes with Roasted Red Pepper Remoulade
- Swedish or Barbecue Meatballs
- Miniature Beef Wellington
- Sausage Puff with Spinach and Cheese
- Bacon Wrapped Artichoke Hearts
- Miniature Colorado Lamb Chops
- Stuffed Mushroom Caps Filled with Sausage
- Artichoke Bottoms Filled with Crab Meat
- Stuffed Mushroom Caps Filled with Crab Meat
- Assorted Mini Quiche
- Ginger and Soy Beef Sate
- Gourmet Pizza Squares

COLD

- Chilled Gulf Shrimp Cocktail Shooter
- Peppered Beef and Horseradish on Crostini
- Parma Prosciutto and Romaine Wrap
- Chilled Jumbo Lump Crab Cocktail Shooter
- Olive Tapenade on Baked Flatbread
- Smoked Salmon
- Shrimp Cocktail Display
- Seven Layer Taco Dip
- Humus with Baked Pita
- Bruschetta with Toasted Baguette
- Assorted Finger Sandwiches
- Salsa and Tortilla Chips

- Brie Cheese and Strawberry on Homemade Tortilla
- Spanakopita
- Miniature Egg Rolls with Sweet and Sour Sauce
- Scallops Wrapped in Bacon
- Baked Brie Cheese
- Breaded Chicken Wings
- Jumbo Wings
- Miniature Chicken Wellington
- Stuffed Banana Peppers with Marinara
- Baked Crab Empanadas
- Pesto and Lemon Chicken Sate
- Bacon and Cheese Potato Skins
- Grilled Shrimp Sate with Orange Zest
- Coconut Shrimp
- Grape Leaves
- Kibbee

DISPLAYS

- Domestic and Imported Cheese Board
Cheddar, Monterey Jack, Provolone, Muenster, Dill Havarti, Boursin, Smoked Gouda, Fontina with Seasonal Fresh Fruits, Berries, Crackers and French Breads with Grain Mustard
- Fresh Vegetable Crudités
Broccoli, Cauliflower, Baby Carrots, Celery Sticks, Green and Red Peppers, Cucumbers and Cherry Tomatoes with Buttermilk Ranch
- Charcuterie Display
Prosciutto, Capicola, Soppressata, Fontinella, Boursin, Aged Provolone and Sharp Cheddar
Accompanied With Mixed Olives and French Baguette

CARVING STATIONS

CARVING

Honey-Glazed Baked Ham with Dijon Mustard and Silver Dollar Rolls

Whole Roasted Turkey with Cranberry Sauce, Grain Mustard and Slider Rolls

Peppered Tenderloin of Beef Herb Accompanied with Horseradish Cream and Crusty Mini Rolls

Roasted Pork Loin with Tomato, Brown Sugar, Balsamic Chutney and Silver Dollar Rolls

Mediterranean Rubbed New York Strip Accompanied with Horseradish Cream and French Baguette

Roasted Prime Rib of Beef Au Jus Accompanied with Horseradish Cream and Silver Dollar Rolls

ACTION STATIONS

PASTA STATION

Penne Pasta, Tortellini and Farfalle Pasta with Choice of Three Sauces -
Basil Marinara, Creamy Alfredo or Pesto

Toppings to Include -

Grated Parmesan Cheese, Cracked Red and Black Pepper, Garlic Artichoke Hearts, Mushrooms and Olive Oil

ASIAN NOODLE STATION

Sautéed Lo Mein Noodles

Toppings to Include -

Filet of Beef, Sesame Chicken and Mixed Vegetables

TACO AND FAJITA STATION

Hard and Soft Shells

Ground Taco Meat, Spiced Chicken and Filet of Beef

Toppings to Include -

Diced Tomato, Guacamole, Shredded Lettuce, Mexican Cheese, Sautéed Peppers and Onions

MASHED POTATO MARTINI BAR

Chefs will Prepare Two Types of Gourmet Mashed Potatoes in Martini Glasses -
Redskin Mashed Potatoes and Mashed Sweet Potatoes

Toppings to Include -

Caramelized Onions, Sautéed Chicken, Scallions, Crème Fraiche, Peppered Brown Sugar Bacon and Sautéed Mushrooms

LATE NIGHT STATIONS

WOOD FIRED FLATBREAD PIZZA

*Gluten Free Flatbread Available

Pulled Pork and Caramelized Onion
Topped with Cheddar Cheese and Scallions

Buffalo Chicken Pizza with Grilled Chicken,
Sweet and Spicy Barbecue Sauce and Pepper Jack Cheese

Pepperoni Pizza with Provolone and Mozzarella

Grilled Vegetable and Buttermilk Ranch Pizza
with Blended Cheeses

Apple Crisp Pizza with Caramel Drizzle

Fresh Margherita Pizza with Beefsteak Tomato,
Buffalo Mozzarella, Basil and Extra Virgin Olive Oil

BAKED MAC AND CHEESE WITH TOPPINGS

Homemade Mac and Cheese
with Penne, Cavatappi or Farfalle Pasta

Toppings to Include -
Brown Sugar Bacon, Toasted Bread Crumbs, Hot Sauce,
Shredded Pork, Fried Onions, Taco Meat, Shredded
Cheddar, Scallions, Grilled or Fried Chicken and Honey
Glazed Ham

FRESH SLIDERS TO GO

Grilled Angus Beef Slider with Toppings

Grilled Hot Dog Slider with Toppings

Buttermilk Fried Chicken with Pickle Chip and Spicy Ranch

Pulled Pork with Fried Onion on Mini Brioche

Italian Sausage Patty with Caramelized Onion, Provolone
Cheese and Drizzle of Red Sauce

Braised Beef, Roasted Pepper
and Red Wine Mushroom Glaze

Fried Eggplant Caprese
with Roma Tomato, Fresh Mozzarella and Ricotta Cream

PANINI STATION

Crusty Italian Bread, Marble Rye and Sourdough

Shaved Beef and Cheddar with Caramelized Onion
and Siracha Mayo Drizzle

Grilled Vegetable with Fresh Mozzarella, Basil
and Pesto Aioli

Italian Sausage and Cheese with
Roasted Peppers and Shallot

Tomato Grilled Cheese with Marinated Beefsteak Tomato
and Gruyere Cheese

Meatball Press with Sliced Italian Meatball, Marinara Sauce
and Provolone Cheese

Peppered Brown Sugar Bacon and Mac and Cheese
Toasted to Perfection