



Entrée and Dinner Menu

MEDITERRANEAN FEAST

Baked Ziti, Roasted Peppers and Onions, and Baked Herb-Encrusted Chicken
Served with Spring Mix Salad and Assorted Rolls
15.00 per person

FROM THE GRILL

Grilled Chicken and Mark's Slow Roasted Baby Back Ribs
Served with Salt Potatoes, Tossed Salad, Macaroni Salad, Cole Slaw and Assorted Rolls and Old Fashioned Corn Bread
23.00 per person

New York Strip Steak, Baked Potatoes, Salad Bar Display and Assorted Rolls
22.00 per person

The Food Stations

Choose Two \$28.00 Choose Three \$35.00

Salad

- Marinated Mushrooms & Artichokes,
- Tomato & Mozzarella Platter,
- Tossed Caesar Salad with Croutons & Parmesan,
- Tortellini Pasta Salad with Summer Vegetables,
- Curried Cous Cous with Shrimp & Green Onions

Asian

- Shrimp & Vegetarian Spring Rolls
- Fried Pork Dumplings
- Ginger Marinated Grilled Beef Satay with Thai Dipping Sauce
- Sweet & Sour Chicken & Vegetable Stir Fry
- Assorted Dim Sum an Asian Pot Stickers with Tangy Soy & Hot Mustard

Seafood

- Large Belize shrimp and crab claws
 - Traditional cocktail sauce
 - Smoked salmon with onions, capers and crisps
 - Baked clams casino with smoked applewood in chafing dish
- (3 pieces of each seafood per person)

Pasta

- Assorted mini pizzas, bread sticks
- Bowtie pasta with Marinara Sauce
- Penne Pasta with Alfredo Sauce
- Meatballs, Sausage & Vegetables
- Pepper & Fresh Grated Cheese

All Dinners are served on display. Carving Stations are available upon request. Call for more details and pricing on beverages and bar offerings. Please add 20% Service Charge and 8% Sales Tax to all Food & Beverage Pricing. Uniformed Chef required at for parties over 100 at \$40.00 charge.

HORS D'OEUVRES

Hand passed and displayed

Dips and Spreads

Spinach Artichoke Dip – Served with Parmesan crustini
1.50 per person

Hot Crab Dip- Served with flatbreads
2.25 per person

Roasted Pineapple Habanero Spread- Served with
sesame and butter crackers
1.25 per person

Roasted Garlic Hummus- Served with pita bread
medallions
1.25 per person

Cold Hors d'oeuvres - Hand passed or displayed

Tuscan Vegetable Bruschetta on grilled ciabatta
1.50 per piece

Roasted Red Pepper Hummus in phyllo cup
1.50 per piece

Toasted Pecan and curry chicken salad on herbed
crustini
1.75 per piece

Hot and Ambient Hors d'oeuvres- Hand passed or displayed

Grilled Shrimp Skewers with herbs, garlic and lemon
2.50 per piece

Honey Gorgonzola Crustini Rounds
1.50 per piece

Baked Brie and Green apples in phyllo
1.95 per piece

Hispaniola Herbed Spanish Chicken Wingettes
.65 per piece

Grilled Chicken Skewers with Basil Pesto or Broylds
Hickory Sauce
1.95 per piece

Mini Panini with grilled vegetables and cheddar on
Ciabatta
1.25 per piece

Crab Bruchetta with herbed tomato, onion and
mozzarella on Ciabatta
2.50 per piece

Mini Cabo San Quesadilla with grilled chicken, jack,
Wisconsin cheddar and tequila lime salsa
1.50 per piece

Grilled Chicken and Herb Kopita mini pastries with
grilled chicken, fresh spinach and allouette
1.50 per piece

Petit Cajun Blue Crab Cakes with Remoulade
2.25 per piece

Belgian Chocolate and Pecan Purses
2.00 per piece

DISPLAYS

SHRIMP TINI \$275.00 for 125 pieces
Jumbo shrimp served with signature cocktail sauce
and lemon wedges.

SEASONAL FRUIT DISPLAY \$175.00
Mirrored display of the season's freshest offerings, sliced
and served with vanilla cream dip.

FRENCH BAKED BRIE IN PASTRY \$150.00
Irresistible display of fresh brie baked in puff pastry and
served with candied cranberry and caramel chutney,
mixed nuts, fresh apples and crisps.

VEGETABLE CRUDITE \$125.00
Seasonal garden vegetables served with chive ranch
dip and flatbreads.

ANTIPASTO PLATTER \$200.00
Pesto marinated mozzarella, sliced prosciutto di
parma, oven dried tomatoes, marinated olives, grilled
zucchini and yellow squash, roasted pepper and
artichoke salad and gorgonzola

SOUTHWEST FIESTA \$150.00
Guacamole, fresh tomato lime salsa, black bean corn
salsa, green chili cheese dip, served with yellow and
blue corn chips.

WINE COUNTRY CHEESE BOARDS
Batons, cubes and wedges of richly flavored imported
and domestic cheeses garnished with grapes and
strawberries, accompanied by crackers and sesame
flatbreads.

Imported Cheese Selection \$250.00
Domestic Cheese Selection \$150.00

BELGIAN CHOCOLATE FOUNTAIN

Fresh Pineapple, Strawberry, Kiwi, Seasonal Fruits and
Pound Cake displayed with warm chocolate fountain.
Recommended for parties of 50 or more. Pricing
available upon request.