



Stationary Hors d' Oeuvres Displays

Vegetable Crudités

Selection of the Season's best vegetables such as, Carrots, Broccoli, Cherry Tomatoes, Asparagus, Celery, Green Beans, Zucchini, Snow Peas, and Bell Peppers. To be served with a choice of three dipping Sauces

Fresh Seasonal Fruits

Fresh Fruit Display with Gran Marnier Dipping Sauce

International and Domestic Cheese

A combination of Gorgonzola Blue, Smoked Gouda, Port Salut, Bourson, Vermont Aged Cheddar, and Ash Brushed Goat. Accompanied by Seasonal Grapes, Figs, Quince Paste, Assorted Water Crackers and Artesian Breads

Raw Bar

Clams and Oysters on the Half Shell, Shrimp Cocktail, Poached Bay Scallops, Crab Claws, Cocktail Sauce, Lemons, Champagne Mignonette, Horseradish, Remoulade Sauce

Mediterranean

Sliced Prosciutto, and Salami, Marinated Olives to include; Kalamata, Sicilian, and Nicoise, Toasted breads to include; Pita, Lavosh, and Focaccia, Rosemary and Parmesan Cheese Sticks accompanied with Roasted Red Pepper Hummus, Pesto, and Sun Dried Tomato Dips. Assorted Grilled Vegetables to include; Asparagus, Peppers, Squashes, Mushrooms, Artichoke Hearts and Eggplant with Roasted Garlic Balsamic Drizzle

Dim Sum

Assorted Dumplings to include; Chicken or Turkey, Pork and Vegetable, Assorted Shoamai, Vegetable Egg rolls, and Shrimp Wonton served with Ponzu, Duck, Hoisin, Teriyaki, and Sweet Chili Dipping Sauces

Grilled and Roasted Vegetables

Assorted Grilled and Roasted Vegetables to include; Asparagus, Peppers, Squashes, Mushrooms, Artichoke Hearts, Baby Onions, Eggplant, Sweet Potatoes, Green Beans, with Roasted Garlic Balsamic Vinaigrette, Red Pepper Basil Hummus, and Buttermilk Ranch

Custom Sushi Bar

Customize a stationary display or have a Sushi Chef attended station

Cold Passed Hors d' Oeuvres

Sweet Corn Cake, Marinated Shrimp, Chive Aioli
Jumbo Shrimp Cocktail with Classic Cocktail Sauce
Great Hill Blue Cheese, Crispy Wonton, Shaved Green Apple
Portobello Canapé, Onion Ficelle, Bourson Cheese Mousse, Olive Topenade
Curry Chicken Salad, Pappadum, Green Lentils and Roasted Tomatoes
Grilled Pita Chip, Roasted Vegetable Pepperonata, Rosemary Oil
Wasabi Crusted Ahi Tuna, Sesame Wonton, Ponzu, Crisp Ginger
Marsala Glazed Black Mission Figs, Honey Brushed Brioche, Chive Mascarpone Spread
Smoked Salmon Tatare, Horseradish Crème, Petit Greens on a Marbled Rye Crouton
Petit Filet on Potato Rosti Cake with Horseradish Crème Fraiche
Classic Bruschetta with Fresh Mozzarella Cheese, Sun Dried Tomato Pesto and Exvoo
Caponata filled Mini Filo Cup topped with Fresh Basil
Endive Spear filled with Roquefort, Spiced Pecans and Sliced Grapes

Hot Passed Hors d' Oeuvres

Chicken Ginger Skewers, Sweet Chili Glaze
Cozy Shrimp with Sweet Chili Sauce
Asparagus and Asiago in Phyllo
Wild Mushroom Tart, Chiffonade Arugula, Truffle Vinaigrette
St. Louis Braised Beef Short Ribs, Corn Bread Crostini with Ancho Sour Cream
Mini Potato Skins, Three Cheeses, Spinach, topped with Sour Cream
Peking Duck Spring Roll, Hoisin Dipping Sauce
Coconut Shrimp with Honey Mustard Sauce
Mini Beef Wellington, Balsamic Onion Marmalade
Sesame Chicken Fingers with Sweet and Sour Sauce
Teriyaki Beef Satay
Grilled Duck Breast on Ginger Toast with Pear Chutney
Pork Shoamai, Sweet Soy Sauce
Maryland Lump Crab Fritters, Lemon Mustard Aioli
Lime Scallops wrapped with Apple Wood Smoked Bacon or the Classic Scallop in Bacon
Spanakopita, Spinach and Feta wrapped in Filo
Vegetable Samosa with Tamarind Dipping Sauce
Vegetable Pakoras with Cilantro Chutney
Quiche Lorraine
Garlic and Herb Grilled Mini Lamb Chops with Rosemary Aioli

Unique Stations

Carver

Roasted Prime Rib of Beef, Au Jus, Horseradish Crème, Roasted Garlic Whipped Yukon Gold Potatoes, and Fresh Garden Salad with Cucumber, Baby Tomatoes, Shaved Red Onion and Julienne Carrots with Balsamic Dressing

Roasted Garlic and Rosemary Grilled Beef Tenderloin, Port Wine Demi Glace, and Horseradish Crème, Roasted Potatoes and Baby Spinach Salad with Apple Wood Smoked Bacon, Dates, Sweet Plum Vinaigrette and Julienne Crispy Wonton

Apple, Garlic, and Sage Studded Veal Strip Loin Roast, Apple Smoked Bacon Demi Glace, Bourson Whipped Potatoes, Baby Spinach Salad with Brie Cheese, Spiced Walnuts, Grapes, and Sherry Vinaigrette

Chocolate Fountain

Station Includes; Strawberries, Pineapple, Marshmallows, Biscotti, Pretzel Sticks, and Dried Apricots

Made to Order

Gourmet Pasta Bar

Choice of two Pasta, Alfredo and Pomodoro Sauces, Broccoli, Mushrooms, Garlic, Olives, Pesto, Sun Dried Tomatoes, Artichoke Hearts, and Spinach

Martini Mashed Potato Bar

Martini Risotto Bar

Both Mashed Potato and Risotto Bar will include; Horseradish, Scallions, Mushrooms, Roasted Garlic, Olives, Sun Dried Tomatoes, Pesto, Asparagus, Gorgonzola Cheddar and Parmesan Chesses, Bacon, and Truffle Oil

Served Signature Salads and Soups

Salad

Salad of Mesclun Greens with Strawberries, Goat Cheese, Sugared Pecans and Lemon Poppy-Seed Vinaigrette

Mini Nicoise, Baby Mixed Lettuces, Green Beans, Tomatoes, Nicoise Olives, Cucumber, Sliced Potatoes with Creamy Herb Balsamic Dressing

Assorted Field Greens, Roasted Artichokes and Peppers, Baby Tomatoes, Bourson Cheese with Tomato Balsamic Vinaigrette

Ice Berge Lettuce, Cucumbers, Tomatoes, Shaved Carrots, Herb Croutons with a Creamy Buttermilk Dressing

Belgian Endive and Caramelized Walnut Salad, Asian Pear, Creamy Roquefort and Sherry Vinaigrette

Soup

Pumpkin Ginger Soup
Chilled Gazpacho
Hearty Minestrone
New England Chowder

Served Entrees

Chicken

Green Garlic Encrusted Chicken with a Caper Sauce
Wild Mushroom Stuffed Chicken en Croute with a Wild Mushroom Sauce
Herb Roasted Chicken with a Roasted Tomato Demi Glaze

Beef

Garlic Roasted Tenderloin of Beef with Port Demi Glaze
Stilton Crusted Filet Mignon wrapped with Apple Wood Bacon
Individual Beef Wellington with Bordelaise Sauce
Roast Prime Rib served with Au Jus

Fish and Seafood

Teriyaki Glazed Barramundi with Orange Ginger Sauce
Poached Salmon with Béarnaise Sauce
Parmesan Crusted Sea Bas with a Sherry Cream Sauce
Seared Salmon with a Red Pepper Butter Emulsion
Traditional New England Baked Haddock with Burre Blanc
Haddock with Corn Chowder Sauce and Sherried Crumbs

Veal and Pork

Veal Oscar with Crab Meat with a Roasted Tomato Béarnaise
Apple, Garlic and Sage Roasted Veal Loin with a Smoked Bacon Demi Glaze
Citrus Marinated Pork Roast with an Apricot Rosemary Sauce
Mustard Crusted Pork Tenderloin with a Cider Demi Glaze

Lamb and Game

Maple Mustard Crusted Lamb Chops with Zinfandel Sage Sauce
Rosemary Roasted Leg of Lamb, Mint Chutney and Chardonnay Demi Glaze
Orange Ginger Spiced Duck Breast with a Bing Cherry Glaze

Vegetarian

Pasta Palermo

*Penne Pasta Tossed With Toasted Pine Nuts, Roasted Red Peppers,
Capers, Artichoke Hearts, Sun Dried Tomatoes, Grated Parmesan
Cheese, Olive Oil, Fresh Chopped Parsley and Kosher Salt.*

Stuffed Portobello

Grilled Portobello, Spinach and Roasted Vegetables layered with Gruyere Cheese

Butter Nut

Butternut Squash Filled Ravioli with a Walnut Sage Cream and Seasoned Arugula Greens

Chefs Seasonal Specialty

Selection of Grilled and Roasted Seasonal Vegetables accompanied by Wild Rice Pilaf and Infused Herb Oils

Compliments to a Wedding Cake

Fresh Fruit Display

Chocolate Dipped Strawberries

Assorted Mini Pastries

Make your own Ice Cream Sundae Bar

Seasonal Sorbets and Gelato

Cappuccino Station

Sample Buffet Menus

Menu One

Choose 3 Hors d' Oeuvres From Above for Your Reception

Salads

Tomato and Mozzarella Salad with Red Wine Vinaigrette and Basil

Baby Field Greens with Balsamic Dressing

Seasonal Pasta Salad

Entrees

Italian Herb Roasted Chicken

Roasted Cod, Baby Tomatoes, Olives, Capers, and Burre Blanc

Pasta Palamero

Roasted Baby Potatoes

Seasonal Vegetable Medley

Menu Two

Choose 3 Hors d' Oeuvres From Above for Your Reception

Salads

Salad of Mesclun Greens with Strawberries, Goat Cheese, Sugared Pecans and Lemon Poppy-

Seed Vinaigrette

Ice Berge Lettuce, Cucumbers, Roasted Tomatoes, Shaved Carrots, Herb Croutons with a Creamy

Buttermilk Dressing

Baby Spinach Salad with Sweet Plum Vinaigrette, Red Peppers and Sprouts

Entrees

Roast Prime Rib served with Au Jus

Green Garlic Encrusted Chicken and Caper Sauce

Roasted Vegetable Manicotti with Basil Ricotta and Roasted Pepper Sauce

Whipped Potatoes

Green Bean Almondine

Menu Three

Choose 3 Hors d' Oeuvres From Above for Your Reception

Salads

Greek Salad with Watercress and Romaine Lettuces, Oregano Oil and Kalamata Vinaigrette

Romaine A La Caesar with Foccicia Croutons

Cobb salad with Grilled Chicken, Avocado, Tomatoes, Apple wood Smoked Bacon, Roquefort

Bleu, Egg and two Dressings

Entrees

Herb Encrusted Tenderloin of Beef with Three Mushroom Demi Glace

Haddock with Corn Chowder Sauce and Sherried Crumbs

Smoked Mozzarella Filled Ravioli, Roasted Plum Tomatoes, Spinach, Artichokes with Basil

Asiago Cream Sauce

Rice Pilaf, Haricot Vert, Asparagus, and Baby Carrots

