

# HORS D'OEUVRES

## Hot Hors D'oeuvres

Mini Chicken & Waffles with Cheddar Cheese and Maple Ranch

Mini Beef Sliders with Caramelized Onions, Fig Relish, and Melted Bleu Cheese

Mini Chicken Pot Pie with Whipped Potato, Carrots, Peas Veloute

Pulled Pork Mini Tacos with Toasted Corn, Napa Slaw, and Chipotle Cream

Mahi Mahi Mini Tacos with Wasabi Cucumber Slaw

Buffalo Chicken Tart with Bleu Cheese and Celery

Pecan Crusted Chicken with Mango Aioli

Coconut Shrimp with Sweet Thai Chili Sauce

Smoked Gouda Truffled Mac n' Cheese with Crispy Pancetta and Lobster on an Edible Spoon

Mini Jonah Lump Crab Cakes with Old Bay Aioli

Scallop and Bacon with a Balsamic Reduction

Lobster Cobbler with Béchamel Sauce, Carrots, Shallots, Peas

Braised Short Rib Manchego Empanadas with Chipotle Aioli

Beef Empanada with Chipotle Aioli

Chicken and Blue Corn Empanada with Lime Cilantro Cream

Wild Mushroom Tart

Beef Wellington

Broccoli Rabe Meat Ball with Whipped Ricotta and Nona's Gravy

Brie and Raspberry in Phyllo

Quince and Manchego Tart

Chorizo Stuffed Dates with Bacon

Stuffed Artichoke Hearts with Tzatziki

Mini Lamb Gyros with Tzatziki

### **MINI BOULES**

French Onion Soup Mini Boule

Lobster Bisque Mini Boule with Sherry

Tomato Bisque Mini Boule with Pine Nut Pesto

### **POT STICKERS/DUMPLINGS/SPRINGROLLS AND SATAYS**

Edamame Pot Sticker / Dumpling

Chicken Lemongrass Potsticker

Chicken Satay

Beef Satay

Shitake Leek Spring Rolls

Vegetable Spring Rolls

Cashew Chicken Spring Rolls

Steak and Cheese Spring Roll (recommended with Horseradish Cream)

### **DIPPING SAUCES FOR POT STICKERS, DUMPLINGS, SPRING ROLLS & SATAYS**

Hoisin Ginger Sauce

Sweet Thai Chili Sauce

Romesco Sauce

Sundried Tomato Pesto

Chimichurri Sauce

## **Cold Hors D'oeuvres**

Jumbo Gulf Shrimp with Cocktail Sauce & Lemon Wedge

Little Neck Clams on the Half Shell

Seasonal Oysters on the Half Shell

Tear Drop Red & Yellow Tomato Skewers, Baby Mozzarella, Chiffonade of Basil, Balsamic Reduction

Fig Jam & Ash Aged Goat Cheese with Truffle Honey on Focaccia

Smoked Salmon on Potato Pancake with Dill Crème Fraiche

Poke Tuna, Crystalized Ginger, Pine Nuts and Mint

## **Cold Stations**

Raw Bar

Local Shellfish:

Little Neck Clams

Oysters on the ½ Shell

Jumbo Poached Shrimp

Add Lobster Tails (Market Price)

\*Served with Cocktail Sauce, Lemon Wedges, Horseradish and Mini Tabasco Sauce

Farmers Market Crudité: Fresh Raw Vegetables with Dip

Seasonal Fruits and Berries: Colorful and Flavorful Display of Fresh Fruits and Berries

Charcuterie Board: Artisanal Cheeses and Meats with Dried Fruits, Grain Mustard, Fig Jam, Accompaniments and Crackers

Salsa Bar: Tri Color Chips, Pico de Gallo, Mango Salsa, Guacamole, Taco Bean Dip

Artisan Dips: Spinach and Artichoke, Jalapeno Cheddar, Horseradish and Chive, Cheddar-Bacon-Ranch, Cajun Crab, Buffalo Chicken Dips Served with Crackers and Bread Sticks

Mediterranean Platter: Hummus, Grape Leaves, Tzatziki Sauce, Feta Cheese, Olives, Cucumbers, Roasted Tomatoes Served with Naan Bread

Bruschetta: Red & Yellow Tomato Bruschetta with Fresh Basil, Caramelized Onions, Extra Virgin Olive Oil and Balsamic Glaze with Crostini

Antipasto Platter: Prosciutto Di Parma, Capicola, Pepperoni, Roasted Red Peppers, Artichoke Hearts, Olives & Garden Vegetables with Assorted Italian Cheeses Served with Crusty Breads and Crackers

Sushi Station: Elegantly Displayed Variety of Rolls include California Rolls, Tuna Rolls, Salmon Rolls, Vegetable Rolls accompanied with Wasabi, Soy Sauce and Pickled Ginger

### **Flat Bread Pizzas**

Margarita

Pepperoni

Veggie

Fig, Bleu Cheese, Caramelized Onion

Broccoli, Chicken Alfredo

### **Kebabs**

Chicken Chimichurri

Steak Hoisin Ginger

Swordfish Mango Puree

Salmon Lime Cilantro

### **Asian Station**

Seared Sashimi Tuna with Wasabi Cucumber and Hoisin Ginger Dipping Sauces

Salmon Poke, Sesame Orange Ginger, Sesame Seeds and Mango

Chicken Lemongrass Pot Stickers

Edamame Pot Stickers

Cold Noodle Salad

# SALAD

## Garden Fresh Salads

Classic Caesar Salad with Hearts of Romaine Lettuce Tossed with a Creamy Dressing Topped with Parmesan Curls & Buttered Garlic Croutons

Mixed Field Greens with Bermuda Onions, Shaved Carrots, European Cucumber & Grape Tomatoes with Balsamic Vinaigrette

Caprese Salad with Fresh Mozzarella, Tomato and Basil and Balsamic Reduction

Arugula, Goat Cheese, Strawberry, Cucumber, Watermelon Radish, Basil Vinaigrette

Spinach Salad with Feta Cheese, Pickled Onions, Tomatoes, Cucumber, Chick Peas and Lemon-Shallot Vinaigrette

Mixed Greens, Craisins, Bleu Cheese, Pear, Toasted Almonds and Balsamic Vinaigrette

Jonah Crab & Asparagus Salad with Boston Bibb lettuce, Toasted Garlic Bread Crumbs and Basil Dijon Vinaigrette

Sonoma Salad with Mixed Greens & Belgian Endive with Mandarin Oranges, Craisins, & Candied Walnuts with a Sweet Vinaigrette

Summer Tomato & Avocado Salad with Fresh Mint, Sweet Onion, & Crumbled Feta

Endive with Beets, Golden Raisins, Golden Delicious Apples & Cumin Spiced Walnuts

# ENTRÉE ITEMS

## Seafood

Georges Bank Cod Loin with Seasoned Bread Crumbs and Lemon Veloute

Swordfish with choice of

- Roasted Garlic and a Tarragon Crust
- Chimichurri
- Sundried Tomato Pesto
- Basil Pesto

Fennel Pollen Dusted Halibut with Sweet 100 Tomatoes and Vidalia Onions

Pan Seared Salmon with

- Mango, Pineapple, and Mint Compote
- Sweet Thai Chili, Sesame Seeds and Scallion
- Teriyaki, Pineapple and Toasted Pine Nuts
- Yellow Curry Micro Basil

Pan Seared Mahi Mahi with Gochuchang BBQ Glaze, Sesame Seeds and Mango

Paella with Mahogany Clams, Gulf Shrimp, Jumbo Shrimp, Salmon, Grilled Chicken  
Fresh Peas and Grilled Chorizo on Saffron Rice with Roasted Tomatoes

Stuffed Filet of Sole with Choice of Sauce:

- Almondine Sauce
- Lemon Dill
- Newberg

Shrimp Scampi with Tomato, Basil, Lemon-Garlic

Baked Stuffed Shrimp with Ritz Crumb Seafood Stuffing

## **Poultry and Pork**

Pan Seared Chicken Breast, Roasted Red Pepper, Fresh Mozzarella, and Pesto

Statler Chicken Breast (Best for Plated Meals) or Pan Seared Chicken Breast with choice of sauce:

- Marsala
- Piccata
- Artichokes, Sweet 100 Tomatoes and Lemon-Thyme Sauce
- Three Herb Butter Sauce
- Lime-Cilantro
- Sundried Tomato Pesto
- Sweet Corn Jus with Wild Mushroom Ragout and Herbs

Pork Loin with

- Apples and Sage
- Ginger BBQ
- Grain Mustard Bourbon
- Rosemary Demi-Glace

## **Beef, Ham, Turkey, Lamb**

Center Cut 7 oz Filet Mignon

Seasoned Roasted Sliced Beef

Prime Rib (Boneless)

House Marinated Steak Tips

Vermont Ham

Roasted Turkey Breast

Leg of Lamb (Boneless)

SAUCES TO ACCOMPANY BEEF, HAM, TURKEY, LAMB:

- House Made Steak Sauce
- Chimichurri
- Peppercorn Horseradish Cream
- Cranberry Mayonnaise
- Grain Mustard Bourbon
- Pan Gravy

- Fig Demi-Glace
- Fresh Herb Demi-Glace
- Mint Demi-Glace

### **Pasta and Italian Selections**

Traditional Meat or Vegetarian Lasagna with Béchamel Ricotta Sauce

Penne Pasta with Roma Tomato Basil Marinara Topped with Parmesan Cheese

Penne Primavera, Grilled Asparagus, Zucchini, Peas, Sweet Onions, Roma Tomatoes in a Roasted Red Pepper Cream Sauce

Fettuccini Alfredo Tossed with Heavy Cream and Pecorino Cheese

Pork and Beef Bolognese over Pappardelle

Linguini with White or Red Clam Sauce, Fresh Basil and Meyer Lemon Zest

Three Cheese Ravioli with Marinara & Basil or Toasted Pine Nut Pesto

Wild Mushroom Ravioli with Spinach and Truffled Cream Sauce

Lobster Ravioli with Shaved Parmesan Cheese in a Sherry Cream Sauce

Penne with Lobster, Pesto, Ricotta, Sugar Snap Peas and Roasted Red Peppers

Farfalle Pasta, Oven Roasted Sweet 100 Tomatoes, Shitake and Baby Bella Mushrooms, Crumbled Sweet Sausage in Roasted Garlic Cream Sauce

Traditional Shrimp Scampi, Red & Yellow Tomatoes, Chiffonade of Basil in Lemon Butter

Grilled Chicken, Broccoli Rabe and Pancetta in a Lemon Thyme Herb Sauce with Shaved Asiago Cheese



## **SIDE ITEMS**

### **Starches**

Whipped Yukon Gold Potatoes

Whipped Yukon Gold Goat Cheese Truffled Potatoes

Tri Color Fingerling Potatoes with Herbs

Wild Grain Rice Pilaf

Sweet Potato Mashed

Potato Gratin

Scalloped Potatoes Mornay

Roasted Garlic Red Bliss Potatoes with Rosemary

### **Vegetables**

Grilled Vegetable Blend: Zucchini, Summer Squash, Onion, Asparagus, Bell Peppers

Grilled Asparagus

Green Beans

Baby Carrots with 1 inch Top

Roasted Brussels with Olive Oil

Broccolini

## **THEMED MENUS**

### **New England Style Clambake**

New England Clam Chowder

¼ Lb. Maine Lobster

Steamed Native Clams in Beer Broth

Roasted Garlic and Herb Potatoes

Grilled BBQ Free Range Chicken Breasts

Native Sweet Buttered Corn

Coleslaw

Lemon Scented Towel

### **Island BBQ**

Slow Roasted BBQ Pulled Pork

Marinated Lime Cilantro Free Range Chicken Breasts

Sweet Molasses Beans

Pineapple Cabbage Slaw

Coconut Scallion Rice with Peas

Corn Bread

Jumbo Seedless Watermelon

## **BBQ MEATS AND SIDES A LA CARTE**

Grilled BBQ Baby Back Ribs

Grilled ¼ Chicken with Orange Glaze or Jerk Seasoning

Grilled Lime Cilantro Chicken Breast

Deep Fried Chicken (Bone In) with Peach Glaze

Sweet or Mild Sausage with Peppers and Onions

Sweet or Mild Sausage with Broccoli Rabe

House Smoked Gouda Mac n Cheese

Coleslaw

Sweet Molasses Beans

Corn Bread

## **BREAKFAST/BRUNCH**

Belgian Waffles with Topping Choices

- Cinnamon Apples
- Blueberry Compote
- Strawberry Compote
- Fresh Vanilla Whipped Cream

Scrambled Eggs with Cheddar Cheese and Chives

Assorted Quiche or Mini Quiche

Frittatas

- Lobster, Gruyere and Asparagus
- Smoked Ham with Cheddar and Scallions
- Vegetables and Parmesan
- Smoked Gouda and Mushroom

Sweet Potato, Granny Smith Apple, Smoked Applewood Bacon Hash

Pork Sausage

Roasted Seasoned Hash Browns

Assorted Pastries, Fresh Baked Muffins, Croissants

Assorted Yogurt, Fruit and Granola

Smoked Salmon Platter

# LUNCH

## SANDWICH BOARD

House Chicken Salad: White and Dark Meat, Celery, Mayo

Tarragon Chicken Salad: White Meat Chicken Salad, Craisins, Pecans

Mozzarella Prosciutto: Fresh Mozzarella, Prosciutto, Sundried Tomato Pesto, Arugula, Balsamic Glaze on Seeded Braided Roll

The Country Side: Country Ham, Grafton Cheddar, Lettuce, Apricot Jam

Truffled Egg: Truffled Egg Salad with Lettuce and Cracked Peppercorn

Thanksgiving: Roast Turkey, Corn Bread Stuffing, Cranberry Mayo

Tuna: Creamy Tuna with Mayo

The Veggie: Falafel, Pickled Vegetables, Hummus, Sprouts, Avocado, Sweet 100 Tomatoes, Tahini Vinaigrette on Wheat Wrap

Beef and Fig: Roast Beef, Caramelized Onion Fig Jam, Bleu Cheese, Arugula

Lobster Salad Roll

## LUNCH GREENS

Mixed Greens Salad: Mixed Greens, Cucumber, Tomato, Carrot, Onion

Caesar Salad: Romaine, Croutons, Shaved Pecorino and House Dressing

Southwest Salad: Mixed Greens, Black Beans, Curried Chick Peas, Red Pepper, Tomato, Corn, Avocado, Tortilla Strips, Chipotle Dressing

Cobb Salad: Romaine, , Bacon, Avocado, Roasted Sweet 100 Tomato, Egg, Bleu Cheese

Greek Salad: Romaine, Feta, Tomato, Bell Pepper, Red Onion, Olives, Cucumber, Creamy Lemon Oregano Vinaigrette

Thai Peanut Salad: Cabbage, Greens, Diced Chicken, Carrots, Peppers, Edamame, Cucumber, Mango, Sprouts

## SALAD ADD ONS:

- Grilled Chicken
- Grilled Salmon
- Creamy Tuna
- Chicken Salad
- Taragon Chicken Salad

## **LUNCH COLD SALAD SIDE ITEMS**

Classic Potato Salad

Pasta Salad

Mediterranean Bow Tie Salad with Feta, Black Olives and Red Peppers

Farro Artichoke Salad with Kalamata Olives and Sundried Tomatoes

Wheatberry Craisin Salad

Asian Noodle Salad

Cuban Black Bean Salad

Coleslaw