



Appetizers

Hot Appetizers

	<u>Price</u>	<u>MINIMUM</u>
Quesadilla cornucopia with smoked chicken	\$300.00	50 pieces
Cozy shrimp wrapped in wonton	\$300.00	50 pieces
Chicken skewers	\$300.00	50 pieces
Coconut crusted chicken tenders	\$300.00	50 pieces
Beef empanadas	\$300.00	50 pieces
Chicken empanadas	\$300.00	50 pieces
Portabella mushrooms in phyllo triangle	\$300.00	50 pieces
Artichokes and gorgonzola in phyllo dough	\$300.00	50 pieces
Miniature Beef Wellington	\$300.00	50 pieces
Spring rolls with vegetables	\$300.00	50 pieces
Thai chicken spring rolls	\$300.00	50 pieces

Cold Canapés

Smoked salmon with dill cheese on rye rounds	\$275.00	50 pieces
Tuna on pumpernickel with wasabi cream	\$275.00	50 pieces
Grilled chicken tartlet	\$275.00	50 pieces
Beef tenderloin on toast point	\$275.00	50 pieces

Cold Mini Sandwiches

Turkey breast and cheddar cheese on white	\$275.00	50 pieces
Crab meat salad on rye bread	\$275.00	50 pieces
Tuna on white rye and pumpernickel	\$275.00	50 pieces
Roast beef and on pumpernickel	\$275.00	50 pieces
Ham and Swiss cheese on rye	\$275.00	50 pieces

Cold wraps

Chicken Caesar wraps	\$275.00	50 pieces
Roasted turkey wraps	\$275.00	50 pieces
Shrimp wraps	\$285.00	50 pieces



Appetizers

Platters

	<u>Price</u>	
Fruit Platter	\$125.00	25 persons
Veggie platter	\$125.00	25 persons
Cheese Platter	\$225.00	25 persons
Chicken Tenders	\$250.00	50 pieces
Buffalo Wings	\$250.00	50 pieces
Shrimp Cocktail	\$300.00	50 pieces
Flatbread Pizza	\$275.00	50 pieces

Snacks

Warm soft pretzel	\$48.00	Per dozen
Fresh popped popcorn with cart	\$6.00	Per Bag
	\$60.00	Cart Fee
Mixed nuts	\$45.00	Per pound
Chips and onion dip	\$45.00	Per pound
Chips and salsa	\$45.00	Per pound
Shrimp, crab claws and oysters	M-price	

Dessert

Chocolate dipped strawberries	\$48.00	Per dozen
Assort biscotti	\$48.00	Per dozen
Peanut butter, oatmeal and chocolate chip cookies	\$48.00	Per dozen
Brownies and blonds	\$48.00	Per dozen
9 inch cake (up to 12 ppl)	\$35.00	
12 inch cake (up to 20 ppl)	\$55.00	
½ sheet cake (up to 50 ppl)	\$75.00	
Full sheet cake (up to 100 ppl)	\$175.00	



Asian

California and Assorted Sushi Rolls

Seaweed and Napa Cabbage Salad

"Wakame" or edible seaweed, Napa & purple cabbage, white soy vinaigrette

Spicy Shrimp Salad

Baby shrimp, thai chili, coconut milk, enoki mushrooms, cucumbers, peanuts

Soba Noodle Salad

Soba noodle, cilantro, sugar snap peas, red pepper

Kim Chi Fried Rice

Spicy kim chi, fried rice, carrots, onions

Asian Vegetable

Bamboo shoots, snow peas, red pepper, yellow pepper, straw mushrooms, baby corn

Grilled Teriyaki Marinated Skirt Steak

Baby bok choy, soy glaze

Sesame Pineapple Glazed Chicken

Asian mustard greens

\$ 98 Per Person

\$625 Set-Up Fee

(Includes Grill & Attendant)



Caribbean

Pineapple Coleslaw

Shredded savoy and purple cabbage, carrots, pineapple, scallions, pineapple vinaigrette

Roasted Sweet Potato Salad

Candied pecans, golden raisins, cilantro

Corn On The Cob

Yellow Basmati Rice

Cinnamon, cardamom, turmeric

Caribbean Jerk Chicken Breast

Scotch bonnet peppers, ginger, all spice

Pulled BBQ Pork

Braised pork butt, onions, spices, house made BBQ sauce

Jalapeno Corn Bread

Fresh jalapenos, sweet corn bread

\$ 58 Per Person



Fusion Grill

Asian Greens and Tofu Salad

Asian mix greens, soy-chili marinated tofu

Jicama and Papaya Salad

Fresh jicama and papaya, snow peas, red peppers

Coconut Basmati Rice

Toasted coconut, coconut milk, cilantro

Stewed Black Beans with Pancetta

Grilled Chicken with Mango and Green Tomato Chutney

Blue Mountain Coffee Rubbed NY Strip Steak

Caramelized shallots and garlic

\$ 65 Per Person

\$625 Set-Up Fee

(Includes Grill & Attendant)



Land & Water

Ahi Tuna and Cucumber Salad

Fresh ahi tuna, Persian cucumber, sesame seeds, spicy coconut vinaigrette

Shrimp Cocktail

Tiger shrimp, horseradish cocktail sauce

Honeydew with Prosciutto

Duck Confit Salad

Pulled duck meat, brussel sprout leaves, bacon fried parsnips, sherry vinaigrette

Grilled Jumbo Asparagus with Shaved Parm Cheese

Baked Potato Bar with All the Fix-Ins

Grilled Nova Scotia Lobster Tails with Drawn Butter

Filet Mignon with Roasted Garlic and Thyme

\$115.00 Per Person

\$625 Set-Up Fee

(Includes Grill & Attendant)



Meat Lovers

Potato Salad with Bacon and Cheddar

Macaroni Salad

Tomatoes, spinach, mushrooms, herb vinaigrette

Grilled Jumbo Asparagus

Garlic aioli

Grilled Tomato

Roma tomato, parm cheese, fresh herbs

Jamaican Jerk Pulled Pork

Scotch bonnet peppers, cinnamon, all spice

Flank Steak with Chimichurri Sauce

Chicken Breast with Aritchoke Barigoule Sauce and Shitakes

Garlic bread

\$ 75 Per Person



Mediterranean Grill

Baba Ganoush

Puree of eggplant, tahini and mediterranean spices

Taboli Salad

Bulghur wheat, cucumbers, tomato, green onions, mint

Grilled Vegetable Salad

Zuchinni, squash, eggplant, red pepper, yellow pepper

Grilled Mediterranean Shrimp

Olive oil, lemon juice, cumin, rosemary

Lemon Rosemary Chicken

Roasted Corn Cous Cous

Fresh roasted corn, pearl cous cous, red pepper

Pita bread

\$ 78 Per Person



Real American

Coleslaw

Napa and purple cabbage, shredded carrots

Red Bliss Potato Salad

Fresh Herbs, mustard, red wine vinaigrette

Macaroni Salad

Tomato, spinach, tri-color peppers

Corn on the cob

Baked potato

Hot dogs

Hamburgers

BBQ Chicken

BBQ Ribs

\$58.00 Per Person

\$625 Set-Up Fee

(Includes Grill & Attendant)



Sea Grill

Purple Potato Salad

Pancetta, Shallots

Oceania Salad

Lump Crab, charred calamari, bay scallops, mandarin oranges, radicchio, romaine

Steamed Seasonal Vegetables

Coconut Shrimp with Mango and Red Pepper Chutney

Mahi Mahi

Parsnip puree swiss chard, mango salsa

Seafood Paella

White Fish, mussels, clams, shrimp, saffron rice, vegetables

\$80 Per Person



All American Grill

Coleslaw Salad

Potato Salad

Macaroni Salad

Corn on the Cob

Hot Dogs

Hamburgers

\$42.00 Per Person

\$625 Set-Up Fee

(Includes Grill & Attendant)