

Butlered Hors D'oeuvres

Asparagus & Shiitake Mushroom Cigars
BBQ Pulled Pork on a jalepeno corn canapé
Beef tenderloin parmesan crostini with horseradish crème fraîche
Black Sesame Encrusted Ahi Tuna on a spoon of Asian Slaw
Caprese Skewers
Chicken Satay with Peanut Dipping Sauce
Chili Glazed Bacon Wrapped Scallops, Water Chestnuts or Dates
Cilantro Sweet potato and goat cheese cones
Crab and Goat Cheese Empanadas
Duck Carnitas with Tomatillo-Avocado Salsa
Fontina-Risotto Fritter with Arrabiata sauce
Granny Smith Apple and Brie Crostini Melts garnished with baby Arugula
Mini black bean burgers with cilantro crème fraîche
Mini Crab Cakes with a roasted red pepper aioli
Mini beef sliders garnished with honey mustard and pickle
Mini Pulled Pork Sliders with shaved red onion and cheddar
Lollipop Lamb Chops
Mini gelato cones (assorted flavors)
Open Face Heirloom Tomato "BLT" ~ tomatoes, pancetta, arugula, garlic mayo
Quesadillas: Chicken, Crab and Vegetables, Pear and Gorgonzola, Pulled Pork
Pan Seared Scallops Corn Risotto spoons
Pear and Gorgonzola Quesadillas with caramelized red onion
Plum Glazed Sausage and Scallion Stuffed Mushrooms
Prosciutto Wrapped Melon spoons
Scallop or Shrimp Ceviche Spoons with mango salsa
Spicy Vegetable Empandas garnished with fresh guacamole
Spinach Prosciutto Palmièrs
Soup Shooters: Butternut squash and apple, Gazpacho, Chilled Double Melon, Vegetable or
Seafood Bisque
Sun-Dried Tomato and Goat Cheese Tartlets



Stationary Hors D'oeuvres

Baked Brie

Apricots or Blackberries with toasted almonds
wrapped in a puffed pastry

Bruschetta Bar

(choice of three spreads)

Tomato, basil and fresh mozzarella; wild mushroom; white bean and roasted garlic;
hummus
or tapanade served with crostinis.

Focaccia Bites

Red grape, caramelized onion, toasted walnut and gorgonzola
Roasted tomato, Portobello mushrooms and Onions
Roasted garlic and Asiago
Tomato, Basil and Mozzarella with balsamic garlic aioli
Grilled Vegetables with Fontina

Fillo Cups

Apricot Chicken Salad
Curried Chicken Salad
Roasted Tomato, Eggplant & Feta

Grilled Vegetable Platter

marinated squash, zucchini, peppers and red onion
served with a candied walnut gorgonzola dip

Tuscan Platter

Dried cured meats, assorted marinated olives, goat cheese stuffed peppadews with lemon zest,
dried fruits and spiced nuts



Salads

Mesclun Salad

with dried cranberries, shaved red onion, toasted almonds, gorgonzola cheese and our housemade balsamic vinaigrette

Arugula Salad

with shaved fennel and cherry tomatoes tossed in a lemon parmesan dressing

Strawberry Spinach Salad

with candied walnuts and gorgonzola cheese tossed in a citrus vinaigrette

Caesar Salad

with parmesan crisps



Entrees

Braised Beef Short Ribs in a Port Wine Reduction

served with a fresh herb and mushroom risotto cake and balsamic glazed grilled asparagus

Crispy Fish Panko Encrusted filet of Cod

with a Citrus Beurre Blanc over Mandarin Orange Rice Pilaf

Filet Mignon with Brandied Peppercorn Sauce

served over Wasabi Mashed Potatoes and Roasted Brussell Sprouts

Grilled Lamb Chops with a lamb demi glace

Balsamic Glazed Asparagus and Creamy Rosemary Polenta

Grilled Veal Chop with a veal demi glace

served with roasted garlic mashed potatoes and julienne carrots and haricot vert

Miso Roasted Salmon

served over basmati rice with ginger-sesame infused vegetables

Poached Halibut

with fava beans, corn and mushrooms in a lobster cream sauce served with a sweet pea and currant berry cous cous

Roasted Salmon over Sautéed Arugula

with Red Pepper Chili Oil and Mango Salsa

Torri di Melanzane

Tower of roasted eggplant, tomatoes, fresh basil and feta cheese stacked in between crispy wontons

Veal or Pork Osso Buco

served over corn, red pepper and black bean risotto



Specialty Stations

The latest trend in terms of non-traditional wedding fare...coupled with some of our butlered hors d'oeuvres and a few buffet items...your guests will talk about the creative spread for years to come!
Or let us create a custom themed station just for you.

Martinis: All served in Martini Glasses with Toppings on the side!

Mac and Cheese "Martini" served with two sauces:

Champagne and Cheddar and Sherry Gorgonzola Cream

Risotto or Mashed Potato "Martini" with your choice of toppings

Toppings: bacon, scallions, broccoli, mushrooms, proscuitto, sour cream

Carving Station: Select the entrée right for your occasion!

Roast tenderloin of beef, prime rib, ham, rack of lamb, or turkey

Sauces: horseradish crème fraiche, au jus, honey mustard, sage gravy, brandied peppercorn

Quesadilla Station: A chef will heat to order while your guests load on the toppings!

Chicken

Seasoned Beef

Pulled Pork

Crab and Vegetable

Cheese, green chilis and tomatoes

Toppings: sour cream, salsa, guacamole, scallions

Ravioli Bar: Chef attended station for that extra sizzle!

Seafood, Pumpkin, Sausage, Cheese, Grilled Vegetable, Wild Mushroom

Sauces: Pink Vodka, Sage Cream, Bolognese, Marinara, Pesto Cream

Surf and Turf Station:

Marinated Hangar Steak and Cilantro Grilled Shrimp served over a native corn and black bean salsa

Toppings: Guacamole, Sour cream, Jalapeño salsa

Fondue Bar: An interactive dessert that gets your guests involved without the guilt!

White Chocolate Raspberry and Milk Chocolate and Peanut Butter

Dippers: pretzels sticks, graham crackers, vanilla wafers, strawberries, grapes and melon



Desserts

Crème Brûlée

classic crème brûlée garnished with fresh seasonal berries

Miniature cheesecakes (assorted flavors)

Fondue bar

Walnut Stuffed Fig Truffles

Peanut Butter and Chocolate Truffles

Sorbet Martinis

with fresh seasonal berries

Mousse Martinis

A variety of mousses to choose from
topped with seasonal fruit

