



Breakfast Selections

Includes

Assorted Danish, Muffins & Country Potatoes Or Hash Browns

Create Your Own Omelet or Eggs Benedict Bar

Diced Ham, Sausage, Turkey, Bacon, Shredded Cheeses,
Onions, Mushrooms, Olives, Spinach, Salsa, Sour Cream,
Hollandaise

Elegant Quiches

Choices of Vegetarian, Florentine or Classic Lorraine
Mushroom and Fontina Quiche
Bread Pudding Quiche with Berries and Bacon

Light Frittatas

Artichoke, Chicken & Grilled Vegetables
Bacon, Ricotta and Spinach
Asparagus, Ham & Cheese
Pancetta & Gorgonzola
Smoked Salmon & Leek

"Good Morning" Egg Burritos

Egg, Sausage or Ham, Fontina Cheese & Bell Peppers
Egg, Spicy Sausage, Bacon, Green Onions & Cheeses
Black Forest Ham, Egg & Corn Leek Ragout

From the Griddle

French Toast w/Hawaiian Sweet Bread, Vanilla & Cinnamon
French Toast w/Apple Butter & Peaches or Chocolate & Oranges
Ebelkivers (stuffed mini pancakes)
Lemon Blueberry Pancakes
Crepes with Sweet Yogurt and Raspberry Sauce
Brown Butter Crepes with Nutella and Jam





Breakfast Selections

A La Carte Items

Lox & Bagels
(with cream cheese, tomatoes, onions, capers)

Fresh Fruit Platter

Yogurt & Granola

Assorted Danish & Muffins

Scones & Lemon Curd

Pancake Wrapped Sausages

Sausage & Cheese Drop Biscuits

Assorted Juices

Coffee & Tea Service



All Prices Are Per Person



Hot Appetizers

Crispy Black Bean Cakes with Avocado Salsa
Sweet Potato Beignets
Olive and Cheese Empanadillas
Three-Cheese Gougeres
Fried Green Olives Stuffed with Blue Cheese

Bacon Wrapped Stuffed Dates stuffed with Almonds or Chorizo
Three Cheese Blackberry Quesadillas
Raisin Walnut Wontons
Blue Cheese and Caramelized Onion Squares
Grilled Peaches with Pancetta, Basil and Chocolate Balsamic
Puff Pastry Twists with Lemon & Walnuts or Olives & Feta
Mini Sweet Potato Latkes with Spiced Crème Fraiche
Peach and Brie Quesadillas with Lime-Honey Sauce
Spinach and Red Pepper stuffed Pastry Swirls
Potato, Brie and Red Onion Quesadillas with Chipotle Honey
Italian Style Meatballs with Marinara
Glazed Meatballs with Grape Chili Sauce
Baked Camembert or Brie En Croute with optional toppings
Mini Apple and Brie Quiches

Brie and Bacon Stuffed Artichoke Hearts
Grilled Asparagus wrapped in Prosciutto with Herb Cheese
Mini Reuben Puffs
Sausage, Cheese and Panko Stuffed Mushrooms
Artichoke Fritters with Garlic Dipping Sauce
Cheese and Onion Tartlets \$
Avocado Egg Rolls with Tamarind Chili Dip





Hot Appetizers

Szechuan Chicken Skewers
Stilton, Apple and Walnut Quesadillas
Tequila Lime Chicken Skewers
Spicy Chicken Wontons
Braised Short Rib Sliders with Pepper Cheese
and Crispy Onions
Chicken Satay on Lemongrass Skewers with Peanut Sauce
Coconut Chicken Fingers with Orange Chili Sauce
Beef, Lamb or Chicken Sliders
Flatbreads or Pizzas with Assorting Toppings Available

Shrimp Puffs
Grilled Prosciutto Wrapped Scallops
Corn and Crab Fritters with Lemon Aioli
Seared Scallops with Apple-Brandy Crème Sauce
Sweet Potato And Shrimp Cakes
Prosciutto Wrapped Shrimp with Basil-Garlic Stuffing
Shrimp, Caramelized Red Onion and Feta Tartlets
Chesapeake Crab Cakes with Lemon Ginger Aioli
Coconut Shrimp with Pineapple Chipotle Salsa
Grilled Shrimp Satay with Peanut Sauce

Beef Tenderloin Yakitori
Beef Sirloin Kabobs with Red Pepper Sauce
Crispy Shrimp Wontons with Green Onion Dipping Sauce
Seared Wasabi Tuna with Avocado Cream
Mini Beef Wellingtons
Lobster-Date Skewer with Cranberry Horseradish Glaze

Herb Crusted Mini Lamb Chops with Garlic Mint Dip

Lobster and Scallop Beignets
Lobster Mac and Cheese Martinis





Cold Appetizers

Salami Crisps with Basil & Crème

Mascarpone Stuffed Strawberries with Pancetta

Bruschetta: with Heirloom Tomatos and Burrata Cheese
Lemon Basil Antipasto
Prosciutto Wrapped Pear with Blue Cheese
Gorgonzola Truffles, Feta Truffles, or Artichoke and
Goat Cheese Truffles
Endive Stuffed with Goat Cheese, Walnuts and Blueberries
Caramelized Onion-Apple Bites

Imported and Domestic Cheeses with Baguettes

Grilled Vegetable Medley with Balsamic Splash
Fresh Seasonal Fruit with Sabayon Dip
Cocktail Sandwiches on Knot Rolls with Herbed Mayonnaise

Assorted Lavosh Wraps (Turkey, Roast Beef or Vegetable)
Cranberry Chicken Salad Puffs
Chinois Chicken Salad in Wontons Cups

Cold Poached Salmon with Mango Salsa or Blackberry Sauce
Smoked Salmon with Crème Fraiche, Capers and Maui Onions
Smoked Salmon Toasts with Mustard Butter
Citrus Cured Salmon on Radish with Avocado
Potato Nests with Smoked Salmon
Cucumber Cups with Salmon Mousse





Cold Appetizers

Iced Shrimp with Cilantro Lime Dip
Mimi Crab and Avocado Tostadas
Basil and Crab Topped Cucumber

Sliced Filet Mignon with Pear-Onion Relish Crostini

Spicy Tuna Tartare, Papaya and Crab on Wonton Chip
Sesame Crusted Ahi with Wasabi Citrus Aioli
Bay Scallop and Ahi Tuna Ceviche in Tortilla Cups
Ahi Tuna Tartare
Seafood Martini

*Sushi and Sushi Chef Available Upon Request



All Prices Are Per Person



Signature Salads

Includes
Festival Of Breads & Butters
Freshly Made Soups Available Upon Request

Salad Entrees

Brie and Goat Cheese with Bacon and Green Tomato
Baby Spinach with Pancetta, Red Onion, and Peaches
Classic Cobb Salad
Build Your Own Tostada Bar
(Choice of Blackened Chicken Carnitas or Carne Asada)

Chicken Selections

Tortellini Salad with Chicken, Pine Nuts, Raisins and Balsamic
Strawberry Chicken Salad with Warm Citrus Dressing
Grilled Chicken Caesar Salad
Grilled Chicken, Apple, Pecan and Gorgonzola Salad with Honey
Mustard Balsamic Vinaigrette
Chicken Linguini Salad
Chinese Noodle Salad with Honey Sesame Ginger Chicken
Greek Chicken and Fettuccine Salad
Almond Crusted Chicken Tender Salad
BBQ Chicken Chop with Grilled Red Onions, Corn, Bleu Cheese
Almond and Panko Crusted Chicken with Orange Teriyaki Honey
Dressing
Grilled Chicken Pineapple & Jicama Salad with Mango Vinaigrette*
*(with shrimp: add \$3.00 p/person)



All Prices Are Per Person



Signature Salads

Beef Selections

Flank Steak, Corn and Asparagus Salad with Berry Champagne Dressing

Flatiron Steak Salad with Thai Dressing or Corn and Tomato Dressing

Seafood Selections

Crunchy Spinach Salad with Shrimp and Grapes

Peppercorn Sesame Hawaiian Ahi with Mango Slaw

Tomato and Melon Salad with Scallops and Pink Peppercorns

Nicoise with Seared Ahi, Fried Capers, Grilled Baby Red Potatoes, Green Beans

Greek Salad with Avocado, Shrimp and Caper Vinaigrette

Grilled Romaine and Shrimp with Creamy Avocado Dressing

Honey Ginger Glazed Salmon & Arugula Salad

Pepper Mustard Salmon with Pine Nuts, Cranberries, Gorgonzola & Cilantro Crème



Sandwich Board

Includes
Two Of Our Unique Side Salads (See Below)

Poultry Selections

Lemon Pepper Chicken Salad Croissant with Almonds
Turkey & Brie Croissant with Apricot Pineapple Cream Cheese
Chicken Salad Croissant with Cranberry & Nuts
Stuffed Chicken Pitas with Asian Peanut Sauce
Grilled Chicken, Fresh Mozzarella, Tomato & Basil Ciabatta
Turkey, Havarti Cheese & Cranberry Chutney on Baguette
Chicken Wraps with Spinach, Feta Cream Cheese
Saga Blue Cheese Chicken Cobb Wrap
Tequila Lime Chicken Caesar Wrap
Stuffed Chicken Pitas with Oriental Peanut Sauce
Grilled Turkey and Cheddar Paninis with Mango Chutney
Chicken Tortilla Roll-Ups
Blue Cheese Cobb Salad Wrap

Beef Selections

All American Burger (sliders on request)
Goat Cheese, Salami, Arugula Truffle Oil on Baguette
Roast Beef Lavosh with Green Chilies, Jack Cheese & Chipotle Mayo
Roast Beef, Blue Cheese & Red Pepper Wraps
Grilled Steak with Brie, Roasted Peppers & Watercress Ciabatta
Pesto Pepperoni Roll-Ups
Roast Beef and Dill Slaw Wraps



Sandwich Board

Seafood Selections

Grilled Cheese Lobster Melts

Smoked Salmon & Cream Cheese on Bagel with Capers & Onion

Crunchy Tuna Salad on Raisin Bread

Artichoke and Tuna Panini with Garbanzo Bean Spread

Pork Selections

Pulled Pork on Topped with Lemon Slaw

Bacon, Lettuce, Tomato, Avocado

Authentic Monte Cristo (served warm with jams)

Vegetarian Selections

Mediterranean Vegetable, Jack Cheese, Olives, Pesto Baquette

Pesto Crusted Grilled Cheese

Taleggio and Pear Panini

Assorted Selections

Assorted Tea Sandwiches or Canapés

Assorted Mini Sandwich Rolls

(includes 3 meats on petite rolls or mini croissants)

Ask About Our Box Lunches...To Go!

Includes the choice of two of the following side salads:

Strawberry and Spinach Salad with Toasted Walnuts

Beat, Goat Cheese and Avocado Salad

Spinach with Grilled Peaches

Ginger-Cilantro Spinach and Bean Salad

Heirloom Tomato Greek Salad

Tomato-Watermelon Salad with Feta and Toasted Almonds and Basil

Mache and Green Apple Salad with Pancetta and Almonds

Spinach, Orange and Jicama Salad with Toasted Cumin Vinaigrette

Cantaloupe, Red Onion and Walnut Salad

Thai Peanut Noodle Salad

All-American Potato Salad

Black Bean and Corn Salad

Grilled Potato and Summer Squash Salad with Lemon Vinaigrette

Grilled Pears with Mache, Goat Cheese and Spiced Almonds

Heirloom Tomato Panzanella

Quinoa with Sweet Potatoes and Apples

Pasta Selections

Pasta Entrees Include
Festival Of Breads & Butters
Vegetable Medley Sauté
One Of Our Unique Side Salads

Vegetarian & Classic Pasta Entrees

Bowtie Pasta with sun Dried Tomato, Basil, Kalamata Olives & Gorgonzola
Orecchiette with Pistachio Pesto
Classic Spaghetti and Meatballs or Lasagna
Five Cheese Baked Macaroni and Cheese
Gnocci with Pine Nuts and Gorgonzola
Cheese Manicotti with Pesto Crème or Marinara Sauce
Fusilli with Gorgonzola and Walnut Sauce
Grilled Vegetable Lasagna
Linguine with Tomatoes, Olives, Feta and Parsley
Linguine with Red, Yellow and Orange Tomatoes

Classic Pasta Entrees

Gemilli with Prosciutto, Cilantro, & Avocado Tomato Salsa
Mexican Lasagna
Rigatoni Bolognese with Red Wine, Mushrooms, Italian Sausage & Prosciutto
Spring Herb Pasta with Pancetta and English Peas
Baked Ziti with Sausage and Peppers



Pasta Selections

Chicken Pasta Entrees

Grilled Chicken Fettuccine with Roasted Red Peppers,
Artichokes & Garlic Cream

Pappardelle w/ Mushrooms, Pistachios, Artichokes,
Grilled Chicken Sausage

Rigatoni w/Artichokes, Chicken, Spinach & Pesto Creme

Beef/Meat Pasta Entrees

Lemon Crème and Prosciutto Pasta

Penne Carbonara

Classic Beef Stroganoff w/Wide Egg Noodles and Wild Mushrooms

Fettuccine with Grilled Steak, Goat Cheese & Spinach

Seafood Pasta Entrees

Fusilli with Shrimp, Artichoke Hearts & Sun Dried Tomatoes

Lobster Ravioli with Vodka Crème Sauce



Poultry Selections

**Poultry Entrees Include
Festival Of Breads & Butters
Vegetable Medley Sauté
One Of Our Unique Side Salads
Pasta, Rice Or Potato Accompaniments**

Stuffed Chicken Entrees

Rolled Chicken Breasts with Prosciutto & Asparagus & Cheeses

Pesto Mozzarella Stuffed Chicken Breasts with Olives,
Herbs & Pancetta

Blue Cheese and Pecan Stuffed Chicken Roulade with
Champagne Sauce

Puff Pastry Stuffed Chicken with Basil, Parsley, Provolone,
& Red Pepper Caulis

Coq au Vin

Chicken Stuffed with Goat Cheese and Wild Mushroom Wine Sauce

Poultry with Sauces Entrees

Sesame Almond Crusted Chicken with Brandied Cherry Sauce

Roman Chicken with Peppers, Prosciutto, and White Wine Sauce

Basil-Orange Pineapple Chicken

Cumin and Oregano Chicken with Adobo Honey Butter

Apricot Chicken with Almonds & Pesto Crème

Jamaican Jerk Chicken

Southwestern Chicken Roulade

Roasted Turkey with Roasted Garlic Mashed Potatoes
& Nutty Apple Cornbread Stuffing

Meyer Lemon Chicken with White Wine, Capers & Spinach

Chicken Breasts with Black Olives, Lemon and Fennel



Poultry Selections

BBQ & Roasted Chicken Entrees

Roasted Cranberry Chicken with Crispy Shallots

Chicken Souvlaki

Roasted Herb Garlic and Lemon Chicken

Grilled Chicken with Molasses Barbeque Sauce

Grilled Chicken with Mango-Avocado Salsa

Island Beat Chicken Skewers with Maui Rice and Grilled Pineapple Salsa

Rosemary-Grilled Turkey Breast with Mushrooms

Chicken Italiano Entrees

Chicken Marsala

Chicken Parmesan

Chicken Cacciatore

Chicken Carbonara

Chicken Scaloppini

Chicken Taco Bar Entrees

Chicken Taco Bar or Fajitas with Baja Rice & Black Beans, Chips & Salsa





Meat Selections

**Meat Entrees Include
Festival Of Breads & Butters
Vegetable Medley Sauté
One Of Our Unique Side Salads
Pasta, Rice Or Potato Accompaniments**

Beef

Suzanne's Main Street Meatloaf with
Roasted Garlic Mashed Potatoes
Braised Corned Beef and Cabbage
Grilled Tri-Tip with Citrus-Chile Butter
Tri-Tip with Blue Cheese and Chili Sauce
Grilled Tri-Tip with Cuban Mojo Sauce
Red Wine Braised Brisket with Carrots and Thyme
Barbeque Brisket of Beef
Signature Roast Beef with Gold Fingerling Potatoes
Cabernet Pot Roast with Wild Mushrooms
Hanger Steak with Shallot Sauce and Baked
Roquefort Tomato
Grilled Skirt Steak and Peaches
London Broil with Raspberry-Balsamic Sauce
Braised Short Ribs with Mushrooms
Slow Roasted Asian Short Ribs
Grilled Flank Steak with Creamy Horseradish Beets
Rib-Eye Steak with Black Olive Vinaigrette
Asian Fusion New York Strip
Latin Spice Rubbed Rib Eye with Lime Butter



All Prices Are Per Person



Meat Selections

Grilled Rib Eye with Blue Cheese and Toasted Walnut Butter

Herb Crusted Prime Rib with Two Mushroom Pan Sauce and Horseradish Creme

Pan Seared Steak with Mushroom-Merlot Sauce

Beef Wellington

Beef Braciolo Pinwheel

Beef Tenderloin en Croute with Portobello Mushrooms & Dijon Crème Sauce

Peppered Filets Mignon's with Sherry and Raisins

Paprika-rubbed Tenderloin with Citrus-Mustard Butter



All Prices Are Per Person



Pork

Pork Medallions with Blueberry-Balsamic Sauce

Rosemary-Garlic Pork with Roasted Vegetables and Caramelized Apples

Grilled Apricot-Honey Pork Tenderloin

Margarita Pork Tenderloin with Cilantro and Citrus

Pork Chops with Citrus Sweet Onion Marmellata

Ham with Bourbon and Pecan Glaze

Pan Roasted Tenderloins with Apple Chutney and Pepper Relish

Tenderloin with Cranberry Rosemary and Roasted Garlic Sauce

Pork Tenderloin with Garlic Ginger Hoisin Aioli

Pork Tenderloin w/Potato & Peppers Skewers with Smoked Paprika

Lamb

Greek-style Braised Lamb Shanks

Herb Roasted Lamb Loin with Goat Cheese and Zinfandel Sauce

Roast Rack of Lamb

Leg of Lamb stuffed w/Spinach, Feta & Almond Mint Pesto or Tomato Fennel Vinaigrette

Herbed Lamb Chops w/Pinot Noir Sauce or Dried Cherries & Port Sauce

Mediterranean Lamb Kebobs with Artichoke Hearts, Mushrooms & Eggplant

Classic Moussaka

Osso Buco



Seafood Selections

(MARKET PRICE)

**Seafood Entrees Include
Festival Of Breads & Butters
Vegetable Medley Sauté
One Of Our Unique Side Salads
Pasta, Rice Or Potato Accompaniments**

Salmon

Grilled Salmon with Blackberry Glaze, Leek & Lemon Crème
Salmon with Shiitake & White Wine Sauce
Roasted Salmon with Mustard, Tarragon and Chives
Charred Sugar-Crusted Salmon
Nut Crusted Salmon with Ginger Butter Sauce
Herbed Salmon Steaks with Cremini Mushrooms
Salmon in Lemon Brodetto with Pea Puree
Maple Grilled Salmon
Salmon with Lemon-Pepper Sauce

Bass (Sea Bass & Striped Bass)

Sea Bass with Raspberry Honey Soy Glaze
Panko & Pistachio Crusted Sea Bass with Mango
Chutney Coulis
Sea Bass with Crust of Fresh Herbs, Tomato Concassée,
Beurre Blanc
Sautéed Striped Bass with Mint Pesto
Mustard Crusted Bass with Tomato and Lemon Oil



Seafood Selections

Shrimp

Jumbo Shrimp & Scallops with White Wine Pine Nut Pesto

Ginger Garlic Shrimp with Tangy Tomato Sauce

Scampi Provençal with Garlic, Fracati Wine & Herbs de Provence

Paella with Shrimp, Clams, Mussels, Sausage, Chicken with Saffron Rice

Classic Shrimp Scampi

Scallops

Seared Scallops on Sautéed Spinach with Hoisin Butter Sauce

Macadamia Nut Crusted Scallops with a Citrus Beurre Blanc Sauce

Ahi

Pan-seared Ahi with Cilantro, Lemon & Pickled Ginger

Chili Blackened Ahi on White Risotto Cake with Tequila Horseradish Sauce

Miso-Glazed Ahi Tuna Kabobs with Sesame Pepper Vinaigrette

Sesame Seed and Maui Onion Crusted Seared Ahi

Halibut

Grilled Halibut with Basil Shallot Butter or Lemon-Thyme Butter

Bacon-Wrapped Halibut with Seared Cherry Tomato Sauce

Wine Baked Halibut Steaks with Mustard Fennel Butter

Grilled Halibut with Sweet Corn, Tomato & Cucumber Relish

The Rest of the School

Blackened Mahi Mahi with Chipotle Butter Sauce or Tomatillo Avocado Sauce

Grilled Swordfish with Browned Butter, Red Pepper Sauce

Red Snapper with Zucchini and Black Olive Tapenade

Sushi (on-site Sushi Chef available upon special request)



Food Stations

Station Selections

Minimum: 3 stations per event and 50 guests in attendance

Note: cocktail size portions

Pasta

Two pastas with two sauces (example: Tortellini Alfredo with Spinach & Leeks or Penne with Orange Cashew Pesto)

Antipasto Misto Platter or Caesar Salad with Roasted Red Peppers

Garlic Bread & Focaccia with Balsamic Vinegar & Olive Oils

Sides of Peperonicinis and Parmesan Cheese

Carving

Herb Crusted Baron of Beef & Whole Roasted Turkey

Served with Assorted Freshly Baked Rolls, Au Jus, Horseradish

Cream, Herbed Mayonnaise & Dijon Mustard

Stir Fry

Sesame Ginger Shrimp or Chicken Sautéed to Order

Served with Stir Fried Vegetables, Mini Spring Rolls, Fried Rice

Fortune Cookies

Teppan Grill

Top Sirloin, Chicken Sesame, Lemon Halibut or Garlic Shrimp

Button Mushrooms

Soup Tureens (Choose 3)

Minestrone, Apple Squash, French Onion, Vichyssoise, Tomato

Basil Bisque, Clam Chowder (Boston or Manhattan), Artichoke

Gorgonzola Bisque, Sweet Pea with Chive Oil, Sweet Potato & Green

Apple Bisque, Roasted Corn/Crab & Pepper Soup, Black Bean Soup,

Tuscan White Bean & Garlic Soup, Lobster Bisque (Add \$3.00 P/P)

Herbed Breadsticks & Sourdough Chunks

Continental

Imported & Domestic Cheeses with Assorted Crackers & Baguettes,

Fresh Seasonal Fruit, Crudités with Assorted Dips,

Hummus & Pita Bread



Food Stations

Summer Barbeque

Honey Glazed Chicken, Ribs, Mini Sliders, Tri Tip —
Barbequed to Order, Lemon Avocado Slaw, Molasses Baked
Beans, Cornbread, Biscuits & Honey Butter, Grilled Fruit
Kabobs, Grilled Corn and Black Bean Salad

Fiesta Ole

Lime Cilantro Beef, Carnitas or Chicken
Served With Black Beans, Shredded Cheese & Lettuce,
Tomatoes, Sour Cream, Chiles, Spicy Rice, Chips & Salsa
Wheat, Flour & Corn Tortillas/Shells

Sizzling Fajitas

Chicken or Beef Grilled with Onions, Peppers
Tomatoes & Chiles, Salsa, Sour Cream & Guacamole
Corn & Flour Tortillas
Seasoned Rice & Beans, Chips & Salsa

Drive-In

Retro Burgers, Dogs and Fries, Root Beer Floats
(Optional Sides of Mac N'Cheese or Chicken Strips)

Mixed Grill

Swordfish Medallions, Scallop Skewers, Flank Steak &
Assorted Sausages, Served with Baby Red Potatoes,
Pepper, Mushroom & Onion Kabobs

Mardi Gras

Jambalaya, Cocktail Shrimp Po-Boys, Muffalata Salad
Chicken & Sausage Gumbo
Soft Shell Crabs with Creole Sauce
Red Beans and Rice

China Moon

Spring Rolls, Potstickers, Crab Rangoon, Calamari Bites,
Tulip Chicken Legs, Assorted Dipping Sauces

Greece is the Word

Moussaka, Dolmathes, Greek Salad, Spanakopitas,
Hummus & Pita Bread





Food Stations

Mashed Potato or Mac N' Cheese Bar

Toppings include Pot Roast, Pesto Chicken, Crumbled Bacon, Shredded Cheeses, Bleu Cheese Crumbles, Chives & Crème Fraiche

Chili Bar (Choose Three Selections)

Texas Beef Brisket Chili

Vegetarian Chili

Guinness Filet Mignon Chili

Seafood Chili

Smokey Chicken Chili

Green Turkey Chili

Chasens' Famous Chili

Served with Biscuits & Cornbread

Toppings: Diced Onions, Cilantro, Sour Cream & Cheeses

Sushi Bar (market price available upon request)

A variety of freshly made Sushi with Ginger, Wasabi and Soy Sauce. On-Site Sushi Chef is available upon request.

Panini Station

Your choice of sweet or savory Paninis — variety is only limited by your imagination! 32 different ingredients to choose from!

Pizza & Flatbread Bar

Choice of sauces: marinara, pesto, alfredo, tomato basil

Toppings include: grilled chicken, shrimp, artichoke hearts, bacon, onions, olives, sausage, smoked salmon, crème fraiche, fresh mozzarella, spiced pears & goat cheese

Slider Bar (priced to order, based on selections)

Beef Tenderloin Sliders with Corn Relish, Pulled Pork & Slaw Sliders

Gyro Sliders with Tzatziki

Jamaican Jerk Sliders with Orange Chipotle Mayonnaise

Indochine Pork Sliders with Thai Basil Mayo and Lettuce

Ground Beef or Chicken Slider toppings available:

Angry Onions, Basil or Cilantro Mayo, Brie, Dijon, Feta Cheese, Red Onions, Gouda, Fennel-Onion Relish, Chimichurri Sauce, Pineapple-Jalapeno Salsa, Spicy Tomato Chutney, Cheddar, BBQ Sauce, Pickles, Slaw, Onion Rings, Thousand Island, Roasted Peppers, Provolone, Blue Cheese, Pesto, Raspberry Mustard, Cilantro Aioli



Dessert Selections

Chocolate Decadence

Flourless Chocolate Cake with Molten Ganache
Chocolate Dipped Strawberries
Brownie & Cake Pops
Chocolate Cinnamon Mouse
Chocolate Ganache
Chocolate Raspberry Tartlets

More Decadence

English Trifles
Crème Brulee
Cranberry Orange Cheesecake
Meyer Lemon Cake
Buttery Lemon Squares
Red Velvet Cake
Chocolate Dipped Strawberries
Angel Food Cake with Lemon Mascarpone
Lemon Glazed Butter Cake
Pineapple Coconut Squares
Poached Pears Stuffed with Vanilla Mascarpone
Baked Apples Stuffed with Honey, Almonds, and Ginger
Pineapple-Banana Nut Cake
Assorted Cheesecakes
Apricot and Raspberry Oatmeal Bars
Apricot Walnut Crisp
Coconut Lemon Cream Tartlets
Cookies and Crème Parfaits
Banana Beignets with Pineapple and Vanilla Ice Cream
Roasted Pears with Almonds, Cranberries and White Chocolate Drizzle
Assorted Cookies & Brownies
Assorted Mini French Pastries
Assorted Cupcakes





Dessert Selections

Bread Puddings

Bread Pudding with Caramel Sauce
Mexican Chocolate and Raisin Bread Pudding
Bread Pudding with Praline Sauce

Leave Room for Pie

Apple Pie Baked in Apples
Top-Crust Peach and Cardamom Pie
Chocolate-Bourbon Pecan Pie
Assorted Mini Pies available upon request

Dessert Stations

Gourmet Candy Station - Ginger Jars filled with specialty candy (price upon request)
Gourmet S'Mores Station – selection of chocolates, cookies, graham crackers, marshmallows
Dessert Crepe Station – On-site Crepe Chef available upon request

Ice Cream Sundae Bar

5 Flavors of Ice Cream
Toppings include: hot fudge, caramel sauce, brownie chunks whip cream, cherries, nuts, marshmallows, crushed heath bars, strawberries, bananas, etc.

Customized Wedding Cakes and other special occasion cakes available upon request