

Menu

Appetizers

Cold

Shrimp Cocktail

Fresh poached shrimp in horseradish cocktail sauce

Fresh Fruit and Dip

Seasonal fruit display with vanilla cream dip

Charcuterie Board

Cured meats, hand cut cheeses (Gouda, Manchego, Cheddar, Bleu), stone ground mustard, crackers

Greek Mezze

Whipped feta, roasted garlic hummus, pita, carrot, celery, sweet pepper medley, kalamata olives, marinated artichokes

Tortellini Caprese Skewers

Cheese tortellini, grape tomato, fresh mozzarella, basil pesto

Dragon's Breath Kettle Corn

A fun shooter of kettle corn dipped in liquid nitrogen to give your guests frosty "dragon's breath"

Hot

Stuffed Mushrooms

Mushroom caps with spinach and roasted red pepper stuffing, topped with creamy garlic sauce

Pomodoro Meatballs

Pork and beef meatballs, tomato Pomodoro sauce

Confit Pork Wings

Slow cooked pork shoulder bites in sweet BBQ

Arancini

Deep fried parmesan and fresh mozzarella risotto balls in marinara

Twice Baked Potato Bites

Crispy potatoes, cheddar cheese, bacon, sour cream, chives

Pierogis

Cheesy potato pierogis with a side of sour cream

Teriyaki Chicken Satay

Grilled chicken skewers glazed with Chef's teriyaki sauce and sesame

General Tso Chicken Skewer

Lightly breaded fried chicken bites, finished with spicy Tso sauce

Quesadilla

Flour tortilla, cheddar cheese, black beans, dried pepper salsa, and sour cream

Chicken and Waffle Bites

Mini waffle topped with crispy chicken bites, finished with maple butter and sage

Pigs in a Blanket Skewers

Slow roasted pork belly bites skewered with pancake, finished with roasted apple syrup

Devils on Horseback

Roasted candied bacon wrapped dates

Steak and Potato Canape

Steak bites atop potato canape with pickled shallot and garlic aioli

Beef Steak Skewers

Tender steak skewers with chimichurri

Salad (Choose 1)

Heritage

Heritage lettuce, shredded carrot, heirloom grape tomato, onion, Chef's balsamic vinaigrette and buttermilk ranch

Caesar

Fresh cut romaine, herb crouton, parmesan, Chef's dressing

Spinach and Strawberry Salad

Baby spinach and fresh strawberries with shallots, fetta, with lemon poppyseed dressing

Menu

Super Greens Salad

Chopped kale, shaved cabbage and Brussel sprouts, roasted butternut squash, pomegranate, sprouted pumpkin seed, aged gouda, sherry vinaigrette

Entrees (Choose up to 2 protein options + 1

Vegetarian/Vegan)

Chicken

Garlic Parmesan Chicken

Pan seared scaloppini chicken breast, roasted garlic cream sauce, shaved parmesan

Chicken Parmesan

Chicken breast deep fried with parmesan breading, finished with pomodoro and fresh mozzarella

Chicken Piccata

Pan seared scaloppini chicken breast, lemon-herb sauce

Chicken Mushroom Marsala

Pan seared scaloppini chicken breast, mushroom marsala sauce, topped with fresh herbs

Sundried Tomato Cream Chicken

Roasted chicken breast, balsamic marinade, fresh basil

Herb Roasted Game Hen

½ Hen brined in honey Dijon, roasted and finished with herb butter

Beef

Burgundy Beef Tips

Braised beef tips in savory burgundy sauce

Balsamic Braised Short Rib

Tender bone-in short rib finished with balsamic glaze and crispy onion

Shoulder Tenderloin (Teres Major)

Cooked to your specified temperature, with caramelized onion

Prime Rib

Roasted prime rib cooked to your specified temperature, horseradish cream, au jus

Beef Tenderloin

Seared beef tenderloin cooked to your specified temperature, finished with red wine demi

Pork

BBQ Pulled Pork

Braised and shredded pork shoulder in sweet and smokey BBQ

Pork Tenderloin

Seared and roasted pork tenderloin cooked to your specified temperature, Dijon cream

Carved Pork Roulade

Pork loin stuffed with spinach and roasted red peppers, cranberry gastrique (sweet and sour sauce)

Pork Chop

Loin chop topped with apple chutney

Fish

Lemon Salmon

Baked salmon topped with charred lemon wheel and garlic compound butter

Salmon with Creamy Dill

Baked salmon filet topped with creamy dill sauce

Grilled Mahi

Char grilled mahi steak topped with pineapple salsa and cilantro pesto

Stuffed Sole

Sole filets stuffed with spinach and roasted tomatoes, fumet cream sauce

Menu

Vegetarian (Veg)

Ravioli with Butternut Squash (Veg)

Four cheese stuffed ravioli, roasted butternut squash, wilted baby arugula, toasted pumpkin seeds, parmesan cream sauce

Eggplant Parmesan (Veg)

Lightly breaded eggplant layered with fresh mozzarella, in pomodoro sauce

Vegan (V)

Spaghetti Squash (V)

Roasted Spaghetti squash, chickpeas, sauteed mushrooms, onion, and kale with warm garlic vinaigrette

General Tso Cauliflower (V)

Roasted cauliflower in Chef's general Tso sauce with jasmine rice and vegetables

Pasta Arrabiata and "Meatballs" (V)

Pene pasta in spicy tomato sauce, topped with vegan eggplant meatballs

Coconut Curry (V)

Chickpeas in coconut curry over jasmine rice and vegetables

Sides (Choose up to 2 starch and 2 Veg)

Starch

Smashed Potatoes

Russet potatoes, seasoned and smashed with butter and sour cream

Loaded Smashed Potatoes

Our signature smashed potatoes topped with cheddar cheese, crispy bacon, and scallions

Scalloped Potatoes

Thin sliced potatoes layered with parmesan cream sauce

Cavatappi N Cheese

Cavatappi in three cheese sauce

Rigatoni Pomodoro

Rigatoni noodles in Chef's pomodoro sauce with melted fresh mozzarella

Creamy Pesto Tortellini

Three cheese tortellini, roasted tomatoes, spinach, creamy basil pesto

Ravioli

Four cheese stuffed ravioli, wilted baby arugula, toasted pumpkin seeds, parmesan cream sauce

Vegetable

Garlic Green Beans

Blanched green beans roasted in garlic and olive oil

Braised Green Beans

Ramono style green beans slow cooked with caramelized onion

Veg Medley

Blanched broccoli, cauliflower, carrots, bell pepper, and onion in herb butter

Creamy Garlic Broccoli

Steamed broccoli florets with sharp cheddar cheese sauce

Asparagus

Roasted asparagus finished with bearnaise sauce

Package Info

All packages include bread service, China plates, flatware, and water glasses

Tables, chairs, and linens are typically provide by the venue and/or client

Total package price adjusted for inflation by 0.25% per month from published date of menu