

PLATTERS & BASKETS

— CRUDITE BASKET —

A Beautiful Arrangement of Crisp Raw Seasonal Vegetables served with Chef Made Ranch Dip.

Small (8-10 people) \$30.00 • Large (15-20 people) \$90.00

— TORTILLA CHIPS, SALSA & GUACAMOLE —

Tri-Color Chips Beautifully Arranged Around Delicious Homemade Guacamole & Salsa Dip.

Small (8-10 people) \$49.00 • Large (15-20 people) \$95.00

— SHRIMP COCKTAIL —

Extra Large Shrimp Fanned Out on a Crisp Bed of Lettuce & Garnished with Lemon Wedges and Served with Cocktail Sauce.

MARKET PRICE

— GRILLED VEGETABLE PLATTER —

Grilled Zucchini, Squash, Portobello Mushrooms, Eggplant, Bermuda Onions & Bell Peppers Fanned Out on Top of Mesclun Greens.

Small (8-10 people) \$34.95 • Large (15-20 people) \$69.95

— TROPICAL MANGO & FRESH MOZZARELLA —

Sweet Tropical Mango & Fresh Made Mozzarella Sliced to Perfection and Displayed.

Small (8-10 people) \$50.00 • Large (15-20 people) \$100.00

Executive Chef : Anthony DiGiantomasso

HOT & COLD D'HOEUVRES

Priced Per Dozen

- Cocktail Franks • \$12.00
- Chicken or Beef Satay with Peanut Dipping Sauce • \$20.00
- Smoked Salmon on Black Bread with Dill Cream Sauce • \$22.00
- Sliced Steak Crostini with Horseradish Sauce • \$22.00
- Stuffed Mushrooms • \$20.00
- Coconut Shrimp with Orange Marmalade • \$30.00
- Scallops Wrapped with Bacon • \$20.00
- Petite Crab Cakes with Garlic Aioli • \$30.00
- Lobster Sliders • \$40.00
- Mini Cocktail Meatballs • \$18.00
- Mini Rice Croquettes • \$25.00
- Potato Pancakes with Sour Cream • \$25.00
- Sliders (Mini Beef or Chicken Burgers) • \$25.00
- Tuna Tar Tar with Crunchy Noodles (Minimum 3 Dz.) • \$25.00
- Buffalo Wings with Blue Cheese Dressing served with Carrots & Celery
 - Half Tray • \$45.00 Full Tray • \$85.00
- Large Chicken Fingers with Honey Mustard & Barbeque Sauce
 - Half Tray • \$50.00 Full Tray • \$100.00

Executive Chef : Anthony Digiantomasso

POULTRY ENTREES

HALF TRAY (8-10 people) • \$60.00 FULL TRAY (15-20 people) • \$115.00

— CHEF MARINATED GRILLED CHICKEN —

Grilled Chicken Breast Marinated and Grilled to Perfection.

— STUFFED CHICKEN CORDON BLEU —

Chicken Breast Stuffed with Ham & Swiss Smothered in a Brown Gravy Sauce.

— HAWAIIAN CHICKEN —

Tender Chunks of Chicken Breast sautéed with Yellow & Red Peppers, Scallion, Bermuda Onion, Carrots and Pineapple Chunks in a Sweet & Sour Sauce topped with Glazed Cherries.

— CHICKEN TERIYAKI STIR FRY —

Thin Strips of Chicken Breast, Julienned Carrots, Peppers, Bermuda Onions, Chinese Vegetables and Broccoli in a Teriyaki Sauce.

— CHICKEN & BROCCOLI —

Julienned Strips of Chicken Breast sautéed with Garlic, Broccoli, and Sun Dried Tomatoes in a White Wine Sauce.

— ROSEMARY CHICKEN —

Roasted Chicken on the Bone with a Blend of Fine Herbs topped with Caramelized Onions in an Au Jus.

—“SOUTHERN STYLE” FRIED CHICKEN —

An Assortment of Breast, Thighs and Wings Battered and Fried to Golden Perfection and served with Buttermilk Biscuits.

— OVEN ROASTED TURKEY BREAST —

White & Dark Meat Whole Breast of Turkey Layered and Smothered with Pan Gravy & Fresh Cranberries.

Executive Chef : Anthony Digiantomasso

BEEF ENTREES

— PEPPER STEAK —

Tender strips of sirloin steak sautéed with peppers & onions in a teriyaki beef broth.

HALF TRAY (8-10 people) • \$70.00 FULL TRAY (15-20 people) • \$130.00

— SKIRT STEAK —

Marinated skirt steak grilled to perfection and smothered with caramelized onions & peppers in a cabernet demi - glaze.

HALF TRAY (8-10 people) • \$70.00 FULL TRAY (15-20 people) • \$130.00

— HOMEMADE MEATLOAF —

— Roasted and simmered in a rich brown gravy.

HALF TRAY (8-10 people) • \$50.00 FULL TRAY (15-20) • \$90.00

— SWEDISH MEATBALLS —

Small cocktail meatballs simmered in a creamy brown sauce.

HALF TRAY (8-10 people) • \$50.00 FULL TRAY (15-20 people) • \$95.00

— BEEF BRISKET —

Slow roasted brisket of beef served with an au jus or brown sauce.

HALF TRAY (8-10 people) • \$75.00 FULL TRAY (15-20 people) • \$140.00

— CHALET STEAK —

Pan seared beef medallions with wild mushrooms in a Chianti sauce.

MARKET PRICE

— BEEF & BROCCOLI —

Tender strips of sirloin sautéed with garlic and fresh broccoli in an Asian flare sauce.

HALF TRAY (8-10 people) • \$55.00 FULL TRAY (15-20 people) • \$100.00

Executive Chef : Anthony DiGiantomasso

VEAL & PORK ENTREES

– CHALET VEAL –

Pan Seared Veal Cutlets with Roasted Artichokes, Asparagus Tips, Sun Dried Tomatoes and Fresh Basil in a Garlic White Wine Sauce.

HALF TRAY (8-10 people) • \$90.00 FULL TRAY (15-20 people) • \$170.00

– STUFFED PORK LOIN –

Pork Loin Stuffed with Spinach, Prosciutto, Provolone, Pine Nuts and Roasted Red Peppers and Slowly Roasted and Simmered in a Hunter Sauce

HALF TRAY (8-10 people) • \$59.00 FULL TRAY (15-20 people) • \$99.00

– PORK MEDALLIONS –

Pan Seared Pork Medallions with Caramelized Onions & Apples in a Port Wine Demi Glaze.

HALF TRAY (8-10 people) • \$70.00 FULL TRAY (15-20 people) • \$110.00

– PORK RIBS –

Our own Memphis style barbecued ribs prepared in your choice of a dry or wet rub.

HALF TRAY (8-10 people) • \$60.00 FULL TRAY (15-20 people) • \$115.00

Executive Chef : Anthony DiGiantomasso

SEAFOOD ENTREES

MARKET PRICE FOR THE BELOW MENTIONED ITEMS.

— GRILLED SHRIMP —

Jumbo Grilled Shrimp topped with Lemon Butter, White Wine & Herb Sauce.

— TERIYAKI SALMON —

Fire Grilled Salmon topped with Scallions, Red Peppers and Teriyaki Glaze.

— PECAN CRUSTED TILAPIA WITH MANGO SALSA —

— STUFFED SHRIMP —

Jumbo Stuffed Shrimp with diced up Shrimp, Scallops and Crabmeat Stuffing in a Lemon Butter Garlic Sauce

— TERIYAKI TUNA —

Pan Seared Tuna topped Scallions & Red Peppers in a Teriyaki Glaze.

— PLUM GLAZED SALMON —

Fresh Atlantic Salmon Pan Seared & Finished with a Thai Plum Chili Glaze.

— STUFFED FLOUNDER —

Fresh Long Island Flounder Stuffed with Crabmeat, Shrimp, Scallops, Clams & Lobster and Chef Anthony's Creamy Herb Blend.

Executive Chef : Anthony DiGiantomasso

SIDE DISHES

	HALF / FULL
STEAMED VEGETABLE MEDLEY	\$30.00 \$50.00
CREAMED SPINACH	\$35.00 \$55.00
STRINGBEAN ALMONDINE	\$35.00 \$55.00
GRILLED MARINATED VEGETABLES	\$40.00 \$60.00
GRILLED ASPARAGUS	\$45.00 \$75.00
RICE PILAF	\$30.00 \$55.00
VEGETABLE WILD RICE PILAF	\$35.00 \$60.00
ISRAELI COUSCOUS	\$40.00 \$70.00
ROSEMARY ROASTED RED POTATOES	\$30.00 \$50.00
HOMEMMADE MASHED POTATOES	\$30.00 \$50.00
POTATO LATKES	\$30.00 \$50.00
OVEN ROASTED CAULIFLOWER	\$30.00 \$50.00
OVEN ROASTED CARROTS	\$30.00 \$50.00
BROCCOLI RABE in GARLIC & OIL	\$40.00 \$70.00
SPINACH in GARLIC & OIL	\$35.00 \$55.00

Executive Chef : Anthony Digiantomasso