

Atomic Catering Premium Menu

Stationary Hors D Oeuvres

Cheese

Assorted Cheese Display

Cheddar, Swiss, Provolone, Dill Havarti with Fruit Garnish & Crackers

Premium Cheese Display

Parmigiano-Reggiano, Aged Provolone, Smoked Gouda, Sage Cheddar, Bleu Cheese, Cheshire, Cotswold, Chevre, Drunken Goat, L' Explorateur with thins and crackers

Baked Brie in Puff Pastry stuffed with

Roasted Almonds, Fresh Raspberry Jam or Apples and Honey or Roasted Red Peppers, Spinach and Wild Mushrooms or Roasted Vegetable Ragout Olive Oil and Herb Crostinis or Chopped Walnuts and topped with Honey Walnut Butter

Dips

House Made Saratoga Potato Chips with Warm Gorgonzola Scallion Gravy

Roasted Garlic Hummus with Toasted Sesame Pita Chips

Crisp Tostadas with Warm Spinach and Artichoke Dip

Sweet and Spicy Wonton Skins with Apricot Chili Dipping Sauce

Corn Tortilla Chips with Salsa Fresco, Sour Cream, Roasted Corn and Black Bean Salsa

Plantain Chips with Mango Salsa

Mediterranean Tapenade Medley: Sun Dried Tomato Pesto, White Bean and Garlic, Basil Pesto with Crostinis

European Tapanade Medley; Wild Mushroom Duxelle, Olive Tampanade, Eggplant Caponata with Crostinis

Skewered Tri Colored Tortellini with a Pesto Dipping Sauce

Vegetable

Vegetable Crudite with Roasted Red Pepper Dipping Sauce

Premium Vegetable Crudite with Honey Curry Yogurt, Cilantro Aioli and Salmon & Cream Cheese Dip

Baskets of Blanched Asparagus and Endive with a Sun Dried Tomato Dip

Baskets of Blanched Asparagus wrapped in Prosciutto with a Sweet Marinara Dipping Sauce

Fresh Figs and Prosciutto

Endive with Goat Cheese, Figs and Honey Glazed Pecans

Cherry Tomatoes stuffed with Bocconcini and Fresh Basil

Assorted Olives, Feta and Pita Bread

Breads and Starches

Baskets of Parmesan Cheese Straws with Marinara Dipping Sauce

Grilled Sun Dried Tomato Polenta and Wild Mushroom Slices

Rosemary Focaccia Bread with Extra Virgin Olive Oli Dip

Premium Bread Display with Assorted Flavored Butters and Spread

Garlic Cheese Bread served with Spicy Marinara

Fried Angel Hair Pasta with Parmesan Cheese or Spicy Diablo

Bruschetta

Bruschetta topped with sliced tomato, fresh basil & mozzarella

Bruschetta topped with eggplant, marinara and shaved parmesan

Bruschetta topped with roasted garlic and white bean

Bruschetta topped with grilled artichokes, kalamat olives and feta

Bruschetta topped with grilled portobello mushroom with tarragon onion jam

Pizza

Foccacia Pizza, Pesto and Mozzarella ~ Assorted Meats ~ Vegetarian

Mini Fire Grilled Pizzas, Italian meats ~ Garden Fresh Vegetables ~ Classic Cheese

Seafood

Oyster Rockefeller with Seasoned Spinach and Maple cured Bacon

Smoked Salmon and Cucumber Rounds

Quiche; Lobster Quiche ~ Quiche Lorraine ~ Broccoli & Cheese

Sushi, assorted California and Maki rolls ~ Nim Chow
Endive Spears Filled with Crabmeat Salad
Clams Casino
Mussels with a Garlic Wine Sauce, Chorizo and Tomato or Tomato Truffle Butter

Canapés

Smoked Salmon Tapenade with Rye Crostini
Gravlox with Dill Mustard and Assorted Rye Breads
Smoked Whitefish Mousse with Rye Breads
Marinated Mussels with Garlic Crostini

Pates

Fruit and Cheese layered Pate with Toasted French Bread
Country Pate with Fruit Chutney and French Bread
Tuscan Chicken Liver Pate with French bread
Chicken Liver Mousse with assorted Crostini and sliced Baggett

Other

Classic Frittata with Potato & Ham, Fresh Herbs and Cheese or Grilled Vegetables
Quesadillas: Buffalo Chicken, Traditional Bean w/Cheese or Italian
Sliced Fruit with Honey Crème Fraiche
Mini Gourmet Wraps
Prosciutto Wrapped Melon

Raw Bar

Shrimp Cocktail with Bloody Mary Cocktial Sauce
Cherry Stone Clams, Oysters and Gulf Shrimp served with assorted sauces
Prosciutto Wrapped Shrimp with Sweet Red Pepper Jam
Littlenecks on the Half Shell with Lemons, Salsa Verde and Cocktail Sauce
Oyster on the Half Shell with a Mignonette Sauce

Cocktail Sandwiches

Smoked Turkey with Herbed Mayonnaise -Honey Baked Ham and Cheese with Dijon Mustard - Roast Beef with Horseradish Cream - Grilled Vegetables with Basil Pesto

Tea Sandwiches

Walnut Tea - Spring Radish - Smoked Salmon on Pumpernickel - Egg Salad Tea - Onion Goat Cheese & Watercress - Cucumber Tea Sandwich - Chicken Curry - Carrot-Raisin Tea – Carrot & Ginger

Antipasto

New York Deli Style

Sliced Roast Beef, Honey Glazed Ham, Roasted Turkey, Chicken Salad, Slivered Red Onion, Sliced Tomato, Mixed Greens, Assorted Mustards, Basil Mayonnaise, Provolone, American & Swiss Cheese, Pickles, Saratoga Potato Chips and served with sliced Peasant Bread

Italian Deli Platter

Assorted Italian Meats, Italian Tuna Salad, Artichoke Hearts, Red Roasted Peppers, Slivered Red Onion, Green Olives, Pepperoncini, Sliced Tomato, Provolone, Mozzarella, Fresh Basil, Mixed Greens, served with EVO, Balsamic and sliced Peasant Bread

Grilled Tuscan Vegetable Platter

Zucchini, Squash, Red & Green Bell Peppers, Bermuda Onions, Asparagus, Portobella, Wild Mushrooms, Honey Balsamic Drizzle & Sliced Bread

Classic Antipasto

Pepperoni & Italian Sausage, Tuna, Frittata, Tomatoes, Blanched Green Beans and Carrots, Grilled Asparagus, Roasted Red Peppers, Garbonzo Beans, Fresh Mozzarella & Provolone, Assorted Olives, Artichokes, Sun Dried Tomato Pesto, Grilled Bruschetta, Extra Virgin Oliver Oil

Passed Hors D Oeuvres

Canapés

Chicken

Creole Chicken on Tostadas
Seared Foie Gras on Toast Points with Pear Relish
Mini Chicken Saltimbocca on Olive Oiled Crostini
Chicken Liver Mousse with Hard Boiled Egg Wedge on Rye Rounds

Beef

Tenderloin on Crostini with Béarnaise
Grilled Tenderloin with Mild Horseradish Cream on an Olive Oil Crostini
Beef Carpaccio on Baguette Slice
Slivered Roasted Beef Tenderloin on a Sourdough Crouton
Crisp Sweet Potato rounds with Southwestern Beef and Chipolte Pepper Sauce
Steak Roulade with Roasted Red Peppers

Seafood

Grilled Shrimp with Sesame Aioli on Olive Oiled Crostini
Endive Spears Filled with Crabmeat Salad
Crab with Red Onion Relish on a Sweet Potato Chip
Plantain with Mango topped with Spicy Crab Salad

Scallops Crustade with Swiss Cheese
Smoked Salmon, Fresh Dill, Cream Cheese on Cucumber round

Sliced Grilled Rare Tuna with Pea Tendrils and Crostini
Ahi Tuna Tartar on a Wonton Crisp with Pickled Cucumber Garnish
Seared Tuna Steak on Crispy Cucumber with Pickled Ginger and Wasabi Cream
High Grade Tuna Steak on Wonton Crisp, Pickled Ginger, Soy Sauce & Spicy Wasabi

Vegetable

Sweet Potato Pancakes with Homemade Apple Chutney
Green Peas Ragout on Crostini garnished with Crumbled Proscuitto
Eggplant Caponata with Crostini
Wild Mushroom Duxelle on Crostini with Charred Onion Jam
Sun Dried Tomato on Herb encrusted Crostini
Vegetable and Herb Olive Oil Crostini
Roasted Garlic and White Bean on Crostini
Olive Tapenade with Fresh Sage on Crostini
Herbed Potato Rounds with Fresh Sour Cream and Dill
Roasted Tomato Crostini with Fresh Basil

Skewers

Chicken

Chicken Sate with Thai Peanut Dipping Sauce
Skewered Lemon Peppered Chicken
Skewered Lemon Chicken with a Ginger Sauce
Skewered Chicken Yakatori with soy, ginger & lemon
Pistachio Encrusted Chicken Satay served with a Sweet Soy Dipping Sauce
Sweetened Soy Lacquered Chicken Sate, Lemon-Lime Aioli
Skewered Bacon wrapped Chicken Breast with Pineapple and Scallions
Skewered Grilled Duck Breast with a Plum Sauce

Beef

Beef Sate with Apricot Chili Dipping Sauce
Moroccan Beef Sate with a Yogurt, Tahini and Garlic Sauce
Shanghai Beef Sate, Spicy Mustard Aioli
Skewered Tenderloin Teriyaki with Pea Pods

Pork

Skewered Spicy Sausage medallions, Sweet Peppers and Onions with Pomodoro Sauce
Skewered Asian Pork Kabobs w/ Red Bell Peppers, Crimins, Pineapple & Granny Smith Apples

Lamb

Grilled Skewered Provincial Lamb with Minted Parsley
Skewered Lamb Sate with a Spicy Peanut Sauce

Seafood

Skewers of Maine Lobster with Pesto Dipping Sauce
Skewered Grilled Shrimp brushed with a Three Citrus Glaze
Skewered Tequila Lime Shrimp, Red Pepper, Fresh Mango & Red Onion drizzled w/ Jalapeño Butter
Skewered Ginger Scallops
Skewered Swordfish Teriyaki
Skewered Swordfish with a Lemon Orange Gremalada, Scallion, and Baby Red Potato

Tartlets**Vegetable**

Vidalia Onion Tarts
Tomato and Goat Cheese Tartlet
Tomato and Basil Tartlet
Wild Mushrooms and Fontini Cheese Tartlet
Olive, Artichoke and Goat Cheese Tart

Meat

Short Rib Tartlet with Spicy Aioli
Crispy Lobster Tart with Shallots and Leeks
Scallop, Mango and Corn Salsa Tartlets

Seafood**Shrimp**

Cocktail Shrimp with Bloody Mary Cocktail Sauce
Pistachio Crusted Shrimp with a Soy Scallion Dipping Sauce
Grilled Santa Fe spicy Shrimp with Salsa Verde
Coconut Shrimp with Horseradish Orange Marmalade
Julienne Potato Wrapped Shrimp

Scallops

Pan Seared Bacon Wrapped Scallops
Sea Scallop wrapped Hickory Bacon with a pure Maple Caramel Drizzle
Grilled Scallops on Crisp Tortillas with Avocado Corn Relish
"B-52" Bomber Scallops

Shellfish

Maine Crab, Honeydew Melon, Green Tomato Vinaigrette, Micro Green Phyllo cup
Peeky-Toe Crab Aioli cradled in Bibb Lettuce served in a crispy Potato cup

Misc

Salmon Pin Wheels, Watercress Lemon Caper Cream Cheese
Tuna Cones, tuna tartar lightly seasoned in a crispy wonton cone
Smoked Salmon on Rye Caraway

Stuffed Mushrooms

Italian Stuffed Mushroom; Sweet Italian Sausage, Roasted Red Pepper and Gorgonzola
Tuscan Stuffed Mushroom; Roasted Garlic, Proscuitto & Seasoned Bread Crumbs
Crab Stuffed Mushroom and Seasoned Bread Crumbs
Apple, Walnut Stuffed Mushrooms; Apples, Sweet Sausage, chopped Walnuts and Cheddar Cheese
Spinach Souffle Stuffed Mushrooms with Parmesan Cheese Crust
Cob Bacon and Roasted Almond Stuffed Mushrooms
Shrimp Stuffed Mushrooms with Grilled Shrimp and Grilled Pineapple Salsa
Bolognese Stuffed Mushroom Wrapped in Bacon

Garden Stuffed mushrooms with Carrots, Onions, Zucchini, Peppers & Seasoned Bread Crumbs
Stuffed Mushrooms Roasted Fennel, Sweet Italian Sausages, Bacon & Bread Crumbs

Mini Seafood Cakes

Maryland Crab Cakes with a Southwestern Chipotle Pepper Aioli
Maryland Crab Cakes with Cilantro Cream
Crab Cakes with Chili Lime Remoulade
Salmon and Corn Cakes with a Zesty Chili Lime Aioli
Maine Lobster Cakes with a Sweet Relish Mayonnaise Sauce
Shrimp Cakes with a Spicy Cocktail Sauce
Salmon Corn Cakes with Remoulade Sauce

Risotto & Polenta Cakes

Risotto Cakes with Lobster and Basil Pesto
Herb Polenta Cakes with Grilled Duck and Apricot Chutney
Mini Potato Croquette with a Peppery Honey and Bacon Glaze
Asparagus and Risotto Cake with Red Pepper and Fontina Cheese

Mini Puffs

Vegetable

Wild Mushroom Turnovers
Asparagus and Smoked Gouda Cheese Purses
Vidalia Onion Cheese Puff

Meat

Shrimp and Cheese Puff
Mini Beef Wellington Puffs
Mini Chicken Wellington Puffs
Scallops and Bacon in Puff Pastry
Lobster, Corn and Cheese Puff
Andouille Sausage with Dijon Mustard Sauce in Puff Pastry

Phyllo

Cheese & Vegetable

Phyllo Triangles with Goat Cheese, Apple and Scallion
Phyllo triangles with Goat Cheese and Figs
Triopes, Spinach and Feta Cheese wrapped in Phyllo
Phyllo Star with Bleu Cheese, Orange and Brandy
Pear & Roquefort in a hand shaped Phyllo Star
Brie, Pear and Almonds in a hand shaped Phyllo Flower
Phyllo Triangle with MushroomDuxelle

Meat

Phyllo rolled with Sausage and Roasted Red Peppers
Lemon Chicken Pillows
Brie, Apple and Smoked Chicken Purse
Tandori Chicken Phyllo Star

Cups

Crisp Sweet Potato Rounds with Southwestern Beef and Chipolte Pepper Sauce
Crisp Potato Cups with Guacamole and Salsa
Manchego Cheese, Serrano Ham & Quince in a Phyllo Cup
French Onion Soup in Brioche Shell with Swiss Cheese
Spinach & Artichoke in Crispy Cup
Tortillas Cone filled with Chili Con Queso

Wontons

Roasted Pull Pork Roll
Lobster Rangoon
Crab Rangoon
Chicken Spring Roll

Vegetarian Spring Roll
Shiitake Leek Spring Roll
Peking Duck Roll
Philly Steak & Cheese Roll
Buffalo Chicken Spring Roll

Mini Taco

Mini Taco with Spicy Lobster
Mini Taco with Persian Beef
Mini Taco with BBQ Pork

Quiche

Mini Quiche with Lobster, Shiitake Mushrooms, and Truffles
Quiche Lorraine with Ham, Smoked Bacon and Swiss Cheese
Broccoli & Cheese with aged Cheddar Cheese

Grilled Pizzas

Morel mushroom, Taco Ham, Ramp Confit Fontina Cheddar blend
Chorizo sausage, Pico de Gallo Salsa, Sour Cream, Fontina Cheddar blend
Maine Lobster, Asparagus, Truffle Oil, Fontina Cheddar blend
Beef Tenderloin, Caramelized Onions, Wild Mushrooms, Horseradish Cream, Fontina Cheddar Blend

Misc.

Vegetable

Potato Fritters with Spicy Roasted Scallops and Remoulade
Vegetable Nim Chow with a Thai Dipping Sauce
Potato Gaufrettes, Sour Cream, Salmon Caviar
Grilled Vegetable Quesadillas
Roasted Corn Empanadas
Pea Pods Stuffed with Garlic Herb Cheese
Butternut Squash Ravioli, Pancetta, Frangelico Cream Sauce
Mushroom Fricassee sampler, Mustard Oil, Garlic Chips
California Rolls with Wasabi and Soy Dipping Sauce

Poultry

Coconut Chicken
Coconut Curried Chicken Sticks with Horseradish Orange Marmalade
Caribbean Chicken Fingers with Chipolte Pepper Mayonnaise
Smoked Duck filled Steamed Lettuce Wraps with Mango Salsa
Roasted Peking Duck and Cucumber Crepe, Plum Wine Sauce

Meat

Baby Asian Lamb Chops
Lemon-Thyme Lamb Loli-POP, Taziki Sauce
Szechwan Beef Roulade, Scallion, Cabbage, Wasabi, Soy Caramel Demi-Glaze
Beef Empanadas
Micro Pork Dumpling

Seafood

Tuna Carpaccio with Olive Tapenade
Tuna Tartar served in a Pastry Cone
Cerviche with Shrimp, Scallops and Fish
Coconut Shrimp
Crisp Raviolis with a Spicy Crab Stuffing and a Thai Dipping Sauce

Soup Shooters

Gazpacho Shooters
Asparagus Bisque with Crème Fraiche and Caviar
Lobster Bisque
Fresh Tomato and Thyme Soup
Roasted Butternut Squash and Cinnamon
Creamy Charred Tomato

Vegetarian Hors D Oeuvres

Portobello "Steak" chopped Arugula, whipped Goat Cheese, aged Balsamic Vinaigrette
California Goat Cheese and Chervil Mousse, Parmesan Crisp
Lemongrass Polenta, Sesame Vegetable Napoleon
Potato Leek Nage, Black Truffle Essence on crostini
Tempura Baby Vegetables Soy-Sake Dip

Soups & Salads

Green Salads

Wild Baby Field Greens, Vegetable bouquet, Tomatoes, Cucumbers & Goat Cheese
Field Green Salad w/ Sun Dried Cranberries, Feta Cheese, Toasted Pine Nuts
Mixed Greens with Caramelized Pears, Walnuts and Goat Cheese Crouton
Warm Goat Cheese with Mixed Greens and Walnuts Salad

Garden Salad with Iceberg Lettuce, Tomatoes, Cucumbers, slivered Red Onions, Black Olives
Caesar Salad, Herb Croutons, Shaved Parmesan-Reggiano Tossed w/ a Traditional Caesar Dressing
Greek Salad, Tomato, Kalamata, Cucumbers, Pepperoncini's, Feta, Greek Dressing

Baby Spinach, Sliced Green Apple, crumbled Gorgonzola Cheese & Vegetable Bouquet
Vermont Spinach Salad with Maple Walnuts, Sliced Apples, Grafton Cheddar and Smoked Bacon
Raspberry and Walnut Spinach Salad with a Meyer Lemon Vinaigrette
Italian Salad with Baby Spinach, Watercress, Fresh Mozzarella, Cherry Tomatoes
Spinach and Orange Salad with Citrus and Honey Vinaigrette
Spinach and Pecan Salad, Radicchio, Blue Cheese, Apples and Caramelized Pecans
Arugula, Plum Tomato, Fresh Corn and Red Onion with a Three Citrus Vinaigrette

Fresh Pears, Roasted Walnuts, Radicchio, Frissee with Orange Vinaigrette
Garden Baby Lettuce with Summer Beans, Goat Cheese, Hazelnuts W/ Hazelnut Shallot Vinaigrette
Curly Endive Salad with Bacon
Poached Pear and Spinach Salad with Bermuda Onion and Crumbled Feta Cheese

Available Dressing

Italian ~ Creamy Italian ~ Caesar ~ Creamy French Dressing ~ Ranch ~ Bleu Cheese ~ Ginger Soy Dressing ~
Sour Cream and Tarragon Citrus Poppy Seed Dressing ~ Oriental Ginger

Simple Vinaigrette ~ Tequila Lime Vinaigrette ~ Dill Shallot Vinaigrette ~ White Zinfandel Balsamic Vinaigrette~
Tarragon Vinaigrette ~ Balsamic Vinaigrette ~ ~ Meyer Lemon Vinaigrette ~ Raspberry Mint Vinaigrette

Salads

Caprese Salad with fresh Buffalo Mozzarella, Roma Tomatoes and Fresh Basil
Pear Tomato and Fresh Mozzarella Salad with Basil Oil and Cracked Pepper
Lobster and Avocado Salad with a Citrus Vinaigrette and a drizzle of Basil Oil
Caribbean Salad, Mango, Macadamia, Hearts of Palm, Crispy Wontons w/ Pineapple Curry Dressing
Zucchini and Tomato Salad with Chili Vinaigrette
Pear, Apple and Jicama Salad with Lemon Lime Vinaigrette
Kim Chee Cabbage Slaw with Asian Vegetables
Tuscan Pasta Salad with Grilled Artichokes, Bacon and Black Olives
Italian String Bean Salad with Sundried Tomatoes
Mediterranean Pasta Salad
Red Bliss Potato Salad
Grilled Corn and Avocado Salad
Summer Vegetable Cous Cous Salad
Couscous with diced citrus medley and currants

Soups

New England Clam Chowder
Manhattan Clam Chowder
Lobster Bisque
Cajun Corn Soup with Shrimp
Spicy Chicken and Corn Chowder

Italian Wedding Soup
Minestrone Soup
Pasta e Fagioli
Cannelloni and Fresh Tomato Broth
Sausage, Escarole and White Bean Soup

Provençal Vegetable Soup
French Onion
Roasted Butternut Squash and Cinnamon
Tuscan Cream of Tomato
Asparagus Bisque with Crème Fresh
Fresh Tomato and Thyme Soup
Asparagus Soup with Crab

Wild Mushroom Soup
Jambalaya
Gazpacho

A La Carte Entrees

Poultry

Spring and Summer Chicken Selections

Lemon and Honey Glazed Grilled Breast of Chicken with Garden Herbs
Classic Chicken Chardonnay with shitake mushrooms and leeks
Chicken Breast Piccatta, with Fresh Lemon, Chardonnay, Capers & Sweet Butter
Chicken Veronique in a Creamy White Wine Sauce with Green Grapes
Chicken Chasseur with Mushrooms, Tomato, Garlic and Shallots
Chicken Breast Braised in Red Wine, Pearl Onions and Button Mushrooms

Goat Cheese Stuffed Chicken with Turkish Figs and Hazelnuts
Roasted Chicken Breasts Stuffed with Feta Cheese and Spinach
Apple, Currant, and Caraway Stuffed Chicken Breasts
Poached Chicken Breast Stuffed with Goat Cheese and Spinach

Sage Tattooed Chicken Breast with Tomatillo Salsa
Tomato and Cajun Spice Marinated Breast of Chicken with Citrus Mango Salsa
Almond Chicken with honey ginger sauce, slivered almonds with snow peas
Pecan-Crusted Chicken Breast with Pesto Cream Sauce
Caribbean Barbequed Chicken Breast with black beans, poblano peppers

Pan Seared Statler Breast of Chicken with Sun Dried Tomatoes, Crimini, Pine Nut and Basil Glace
Statler Breast of Chicken Lacquered with Orange Hoisin

Fall and Winter Chicken Selections

Cider Glazed Chicken with Dried Cranberries
Boneless Breast of Chicken, Marsala Demi-Glaze w/ Porcini Mushrooms, Shallots & Rosemary
Balsamic Vinegar and Brown Sugar Glazed Breast of Chicken with Sun Dried Tomatoes and Capers

Chicken Cannelloni: puff pastry stuffed with shredded chicken, cheese, vegetables, alfredo sauce
Stuffed Chicken Provencal: stuffed with herb goat cheese, served with tomato & basil pesto sauce
Boursin Stuffed Chicken Breast with Black Truffle Demi Glace
Chicken Victoria; filled w/ ham & swiss cheese & served w/ a mushroom, tomato, garlic cream sauce
Chicken Provence; grilled chicken fillet wrapped in bacon, cognac & pepper sauce

Chicken Breasts in Caper Cream Sauce
Chicken Breast Cog Au Vin; thyme, rosemary, mushrooms & smoked bacon in a mahogany sauce

Italian Chicken Selections

Chicken Saltimbocca; prosciutto, fresh sage, & buffalo mozzarella with a madeira demi
Grilled Tuscan Chicken, smoked cob bacon, roasted red peppers and fresh mozzarella
Chicken Marsala with sweet marsala wine and porcini mushrooms
Chicken Parmesan with marinara sauce and fresh mozzarella cheese

Turkey & Duck

Roasted Carved whole Turkey with cranberry mustard and herb mayonnaise
Herb Roasted Boneless Turkey Breasts fire grilled to perfection
Orange Glazed Duck Breast on Rosemary Focaccia with mango chutney
Nuevo Latino Duck Leg with mango pico de gallo, sliced avocados
Seared Rare Long Island Duck Breast Confit with a shiitake mushroom compote
Long Island Duck Leg Confit caramelized onions, swiss chard, vanilla bean essence, fried leeks
Duck Breast stuffed with roasted chestnuts and caramelized apples, apple pear brandy sauce
Pan Seared Duck Breast with raspberry port sauce

Kabobs

Cilantro Lime Chicken Shish Kabob with summer vegetables
Herb Chicken Kabob with fresh rosemary and thyme

Seafood

White Fish

Panko Breaded Baked Cod with Garlic Aioli
Potato Crusted Atlantic Cod with a Julienne Potato Crust
Oven Roasted Sea Bass Fillet with a Lemon Butter Drizzle and Fresh Herbs
Miso Lacquered Chilean Sea Bass Filet
Stuffed Haddock Florentine with Wilted Spinach, Roasted Tomato, Cream Sauce

Tuna and Swordfish

Grilled Tuna with a mango citrus salsa
Grilled Center Cut Swordfish Gremolata and served with a Citrus Chive Aioli
Swordfish Kabob brushed with lemon butter and cracked pepper
Prosciutto Wrapped Monk Fish with heirloom tomato ragout and balsamic reduction
Goujonettes of Sole with a Roasted Red Pepper Tartar Sauce

Salmon

Poached Salmon served with Garlic-Dill Yogurt Sauce
Roasted Salmon with a Green Peppercorn Cream Sauce
Grilled Salmon with Fresh Herbs and Lemon
Schzewan Seared Salmon Filet served with a Ginger Cream Sauce
Teriyaki Salmon and Grilled Peach Shish Kabobs with Summer Vegetables

Scallops

Pan Seared Diver Scallops with Lobster in a Sun-Dried Tomato Scampi Butter
Pan Seared Potato Crusted Diver Sea Scallops
Sesame Sprinkled Scallops with Sweet Chili Sauce
Steamed Scallops with Ginger topped with a Light Soy, Sesame & Scallions Sauce
Bacon Wrapped Scallop and Shrimp Shish Kabob with summer vegetables
Grilled Scallop Kabob with Extra Virgin Olive Oil Drizzle

Lobster

Boiled Native Lobster
Maine Lobster Fra Diablo
Baked Lobster with Crab Stuffing
Lobster Thermidor; chunks of Lobster meat sautéed in Brandy and Cream
Grilled Lobster Tail brushed with Roasted Garlic Butter

Shrimp

Baked Stuffed Shrimp with an herb infused bread stuffing
Tequila Flashed Jumbo Shrimp with Pancetta, Roasted Corn and Diced Red & Green Bell Peppers
Seafood Newburg in Seasoned Bread Bowl; scallops, lobster and shrimp in a creamy newburg sauce
Shrimp Kabob brushed with a Three Citrus Glaze
Surf & Turf: Petite Tenderloin with Baked Stuffed Shrimp

Kabobs

Grilled Shrimp Kabob
 marinated jumbo shrimp brushed with a three citrus glaze
New Orleans Style Shrimp Kabob
 andouille sausage skewered w/ large shrimp and crisp red & green peppers
Scallop-Shrimp Shish Kabob
 large shrimp and a jumbo domestic scallop wrapped in bacon with red and green peppers.
Scallop Kabob
 large native scallops wrapped in bacon and drizzled with extra virgin olive oil
Swordfish Kabob
 large chunks of fresh Swordfish grilled to perfection, w/ lemon butter & sprinkled w/ cracked pepper

Beef

Tenderloin

Carved grilled Tenderloin with Wild Mushroom Compote
Carved Tenderloin of Beef with a Cabernet Wild Mushroom Demi Glaze
Chateaubriand with Bearnaise Sauce
Roasted Tenderloin of Beef with Smoked Tomato Jam
Grilled Tenderloin Brochettes with Roasted Garlic Relish, Horseradish Cream and Tomato Salsa
Surf & Turf: Petite Tenderloin with Baked Stuffed Shrimp

Prime Rib

Roasted Prime Rib fresh Rosemary, Basil and cracked Peppercorn rub
Carved Top Round of Beef with Horseradish Cream & Béarnaise

Sirloin

New York Strip Steak with your choice of mushroom demi glaze ~ garlic butter and mushroom sauce ~ roasted red peppers, mushrooms and onions in a spicy marinara sauce

Flank Steak

Shiraz-Balsamic Marinated Grilled Flank Steak
Santa Fe Grilled Flank Steak with Smoked au Jus
Grilled Southwest Flank Steak with Five Spice Southwest Rub
Grilled Mediterranean Flank Steak marinated with olives, caper and pepperoncini
Chipotle Honey Dijon Skirt Steak in a spicy chipotle, honey dijon sauce

Misc

Grilled Beef Sirloin Tips in a Wild Mushroom Ragout
Beef Wellington- Tenderloin topped with wild mushroom duxelle and baked in puff pastry
Slow Braised Short Ribs of Beef over Sage Scented Potato Pancake topped with frizzled leeks

Kabobs

Tenderloin of Beef Kabob with balsamic drizzle
Fig-Balsamic Glazed Beef Shish Kabobs with summer vegetables
Spicy Beef Kabob with fresh cilantro and chipotle glaze
Moroccan Beef Kabob
Ginger Teriyaki Steak Shish Kabob with summer vegetables

Pork

Pecan Encrusted Pork Tenderloin with braised peaches and vidalia onion relish
Maple Brined Pork Tenderloin with drizzled with a with port wine reduction
Wood Grilled Herb Pork Loin marinated with farm fresh herbs
Asian Marinated Pork-Loin served with a sweet soy drizzle
Tuscan Stuffed Pork Loin, spinach, roasted red peppers, mozzarella & smoked bacon
Roasted Crown Rack of Pork with macintosh apple mash and clove-merlot reduction
Herb Crusted Pork Chop with roasted cherry cabernet reduction

Honey Glazed Ham with dried cherries, pear chutney
Sweet Italian Sausage with grilled bell peppers and onions
Margarita Pork Kabobs, marinated in coriander, garlic, lime juice, parsley and light brown sugar

Lamb

Roasted Rack of Lamb with chanterelle mushrooms
Grilled Butter Flied Leg of Lamb served sweet pepper vinaigrette
Mustard Rubbed New Zealand Grass Fed Lamb Chops served with spicy peach chutney
Baby Lamb Chops marinated in rosemary, sage and roasted garlic

Lamb Kabobs with Plum Sauce
skewered roasted lamb brushed with plums puree, lemon juice, soy sauce, Worcestershire, garlic & basil

Pasta

Red Sauce

Penne Pomodoro with crushed Tomatoes, Roasted Garlic and Fresh Basil
Fusilli in a Spicy Arrabbiata Sauce with diced Pancetta and Wild Mushrooms
Penne in a Light Marinara and Meatballs, Toasted Garlic, Parmesan and grated Asiago

Pink Sauces

Shrimp Millonzi, penne, pacific rim shrimp, sun dried, tomato, cream, asparagus
Baked Three Cheese Pink Penne, roasted red peppers, tomatoes, spinach, and toasted garlic
Tuscany; penne, seasoned spinach, roasted red peppers, grilled sweet italian sausage

Lighter Sauces

Linguine with Clam Sauce
Pasta all Carciofo, artichoke, plum tomato, zucchini, carrot, onion, fresh oregano with grated parmesan
Pasta Puttanesca with garlic, kalamata olives, basil, capers, sun dried tomatoes and artichokes
Pasta Primavera, bowtie pasta with roasted garlic, fresh herbs & vegetables, Italian cheeses & evo
Fusilli alla Fungo, porcini mushroom, shallots, stewed tomatoes, white wine, garlic, rosemary & sage

Cream & Cheese Sauce

Wild Mushroom Fettucini with Sherry Cream Sauce, tossed with pancetta and whole roasted garlic cloves
Pappardelle with Wild Mushrooms, shallots, marscarpone cheese, touch of cream & tomato
Tagliatelle in a Sage Cream Sauce with Smoked Salmon Ribbons

Meat Sauces

Bucatini Milano with pancetta and pecorino romano cheese
Rigatoni Bolognese, a classic meat sauce with a touch of cream
Rigatoni with tomatoes, crumbled sweet sausages and cream

Stuffed Pasta

Lobster Ravioli, with roasted garlic, spinach, plum tomatoes, parmesan cheese
Jumbo Agnolotti stuffed with cheese and sauteed in garlic, fresh sage and white wine
Antipasto Kabob Tri-color cheese tortellini, marinated roasted tomato, kalamata olives & prosciutto

Lasagna

Baked Lasagna with Meat Sauce
Vegetable Lasagna with Fire Roasted Vegetables and Bechamel Sauce

Vegetarian

Grilled Portabella Napoleon, Tomatoes, Squash, Zucchini, Fennel, Potatoes, Saffron Tomato-Nage
Spring Vegetable Strudel with Chanterelle Mushrooms, Yukon Potato Planks, Wax Beans
Vegetarian Lasagna with sautéed vegetables and a creamy béchamel sauce
Rigatoni Filetto di Pomodoro
Eggplant Parmesan
Penne Pasta with lemon infused vegetables and ricotta salata
Bucatini with roasted zucchini and Olives
Fettuccini with artichokes and sun-dried tomato
Penne with tomato, olives and capers
Pasta with sautéed artichoke hearts and roasted tomatoes in white wine-garlic sauce
Wild Mushroom Risotto Cakes

Vegetable Sides

Herb Roasted Seasonal Vegetables
Grilled Vegetables with Balsamic Splash
Braised Baby Vegetable Mèlange
White Truffled Root Vegetable Ragout

Grilled Asparagus w/ Lemon Infused Olive Oil
White Asparagus w/ Brown Butter Sauce

Sweet Corn and Micro Red Peppers
Sweet Corn and Edamame Succotash

Sage Scented Butternut Squash
Cardamom Spiced Roasted Butternut Squash
Butternut Squash w/ Pumpkin-Seed Pesto

Root Vegetable Gratin

Green Beans with Toasted Almonds and Amaretto Butter
Florentine String Beans with Roasted Tomatoes
Haricot Verts with Lemon and Herbs
Haricot Vert with Caramelized Shallots & Pear Tomatoes
Sugar Snap Peas with Mint and Orange Segments

Steamed Giant Broccoli
Broccoli Rabe with Roasted Garlic and Olive Oil
Cauliflower, Broccoli & Carrots with Fresh Dill
Zucchini Ribbons with Tarragon

Cumin and Honey Glazed Carrots
Brown Sugar & Tarragon Baby Carrots & Snap Peas
Sage Scented Sliced Jumbo Carrot

Celery Root Puree

Starch Sides

Herb Roasted Red Potatoes
Dijon Spiked Roasted Potatoes
Grilled and Roasted Fingerling Potatoes

Garlic Mashed Potatoes
Mashed Yukon Gold Potato with Truffle Oil
Wasabi Mashed Potatoes

Twice-Baked Potatoes w/ Ham, Mushrooms & Gruyere Cheese
Sweet Potato Hash
Gorgonzola Potato Croquette

Risotto with Lemon and Asparagus
Grilled Onion & Gorgonzola Risotto
Asparagus and Shrimp Risotto
Truffle Parmesan & Portobello Risotto
Lemon, Asparagus, Pea & Parmesan Risotto
Roasted Corn & Green Onion Polenta Cake

Yukon Potato Planks
Roasted Potato Trio of Russet, Red & Sweet Potatoes
Roasted Native Fingerling Potatoes and Sweet Potatoes

Cotswold Cheese Scalloped Potatoes
Gruyere Scalloped Potatoes with Caramelized Onions
Grilled Smashed Potatoes with Rosemary

Seasoned White Rice
Pecan Wild Rice
Lemon Herb Rice Pilaf
Lemon Saffron Rice Pilaf
Wild Rice with Vegetable Confetti
Ginger Scallion Fried Rice

Other Sides

Corn Bread and Spicy Pecan Stuffing
Apricot Walnut Stuffing
Dried Fruit and Nut Stuffing
Sourdough-Sage Dressing
Apple Walnut Stuffing
Cranberry, Maple and Almond Stuffing
Bread Stuffing w/ Bacon, Apples, Sage & Caramelized Onions

Vegetable Coucous

Baked Apple and Pecan Dressing
Cranberry Stuffing
Traditional Sage and Onion Bread Stuffing
New England Oyster Dressing
Savory Nut and Vegetable Stuffing
Apple and Sausage Stuffing

Coucous with orange segments & rasins

Dessert

Fresh Strawberry Shortcake with warm Buttermilk Biscuits, and Vanilla Bean Whipped Cream

Warm Molten Chocolate torte topped with Blackberry Bavarian and Sugar Lattice

Baklava Cheesecake our creamy new york style cheese wrapped up in layers of baklava

Flourless Chocolate Sin Cake with rum caramel banana sauce and chantilly cream

Martini Glass of Fresh Berries with honey crème fraîche

Chocolate Ganache Torte

Tiramisu sponge cake soak in italian liqueur with layers of sweet marscapone cheese

Apple Cranberry Cobbler served with tahitian vanilla ice cream

Seasonal Free Formed Fruit Tart

Assorted Miniature Pick Up Pastries: assorted éclairs, torts, cannolis, petitfours, tarts and puffs

Sliced Fruit with Honey Crème Fraiche

Assorted Housemade Cookies and Gourmet Brownies with Fruit Garnish

Seasonal Free Formed Fruit Tart slices of seasonal fresh fruit with a sparkling fruit glaze

Hand Dipped Chocolate Covered Strawberries

Stations and Bars

Soup, Salad and Cheese Stations

Garden Harvest Salad Bar

an assortment of baby lettuces, endive, baby spinach, grilled artichoke, haricot vert, grilled zucchini, steamed summer squash, baby carrots, cherry tomatoes, sun dried tomatoes, goat cheese, crumbled gorgonzola, raspberry vinaigrette, balsamic vinaigrette, caesar dressing

Caesar Salad Bar

crisp romaine tossed with our famous dressing, offered with a variety of toppings, including flavored croutons, assorted grated and crumbled cheeses, grilled chicken, shrimp, marinated artichoke hearts, black olives, sliced mushrooms, crumbled bacon and anchovies

Soup Shot Bar

demitasse cups filled with our very own house made soups served with frizzled leeks, shaved reggiano parmesan, wonton shrimp, herb bread sticks

Asparagus Bisque with Crème Fresh and Caviar

Lobster Bisque

Fresh Tomato and Thyme Soup

Roasted Butternut Squash and Cinnamon

Creamy Charred Tomato

Crudite Nouveau Bar

not your normal vegetable basket - multi level glass vegetable bar with julienne-cut seasonal vegetables accompanied by martini glasses filled with various dipping sauces.

Premium Cheese Table

an assortment of the following cheeses: crumbled stilton blue, parmigiano-reggiano, aged provolone, smoked gouda, fresh mozzarella, baked brie encroute with dried fruits and honey, gruyere, l'explorateur, castello bleu, drunken goat, grafton farms sage cheddar, blue ridge chevre with fresh chives, manchego, caerphilly, fresh goat cheese with sun dried tomatoes, st. andre, aged vermont cheddar, harvatti, morbai, exploratory, drunken goat manchego and cheshire with assorted grapes, berries, sliced french bread and crackers

Carving Stations

Grilled Marinated Tenderloin with a red wine reduction, served with vidalia onion mashed potatoes topped fizzled leeks

Grilled Pork Loin (marinated or stuffed), with baby spinach, roasted red peppers and gorgonzola cheese, dijon spiked roasted potatoes, tree cheese creamed spinach, toasted garlic toast

Herb Grilled Turkey Breast with scallion smashed potatoes, brown sugar & tarragon glazed baby carrots & snap peas, honey butter baked rolls

Jack Daniels Glazed Top Round Roast Beef with a sweet jack daniels drizzle, roasted sweet potato hash, roasted asparagus with lemon zest, sliced ciabatta loaves

Fish and Seafood Bars

De Constructed Seafood Station

make your own seafood masterpiece, sautéed and served over fussilli pasta or have it served up in one of our seasoned bread bowls with either a creamy new england chowder or manhattan red chowder. served with shrimp, scallops, chopped clams, mussels, native cod and blanched mixed vegetables

New England Style Seafood Station

new england clam chowder with our own croutons, sautéed mini lobster rolls, cod & clam cakes with our own tartar sauce and creamy cole slaw

Lobster Napoleon Bar

chef composing the layers of summer vegetable and lobster napoleons with sautéed lobster, roasted corn, roasted red pepper, fresh basil and saffron beurre maine

Seafood Martinis

guests build their own seafood cocktails in martini glasses filled with jumbo shrimp, crabmeat, citrus-poached scallops, bloody mary cocktail sauce, chopped english cucumber, boston lettuce, minced bermuda onion, manderine orange, mango salsa, avocado slices

New England Raw Bar

a selection of local cherry stone clams, oysters and gulf shrimp served with your choice of cocktail sauce, salsa verde, horseradish cream, lemon aioli, mignonette sauce and lemons

Smoked Fish Bar

duck trap farm smoked salmon, smoked cape bluefish, smoked brook trout and salmon roe caviar, served with cucumber-dill aioli, lemon flecked crème fraiche, sour cream, horseradish -chive sour cream, finely diced bermuda onion, fresh lemon and capers, pumpnickel rounds, miniature potato-leek pancakes and water crackers

Mediterranean Stations

Bruschetta Bar

grilled italian toast, sliced tomato, fresh basil, fresh mozzarella, roasted eggplant, sautéed mushrooms, sliced olives, roasted red peppers, grilled artichoke, prosciutto, grilled shrimp

Tuscan Table

selection of crostini and bruschetta, served with a variety of mediterranean toppings to includes olive tampanade, white bean puree with roasted garlic, roma tomato-mozzarella-basil, basil pesto, marinated black and green olives, roasted red peppers, grilled vegetables with balsamic glaze, assorted salamis, Italian cheeses, herb goat cheese log, assorted pasta salads

Mediterranean Pasta Station

fresh fussilli pasta with beef and pork meat sauce with fresh basil and rosemary, rosemary polenta triangle topped with arugula and balsamic vinaigrette, cheese tortellini tossed with heirloom tomatoes, basil, feta cheese, peperoncini, olive oil and cracked black pepper

Tuscan Pasta Station

cavatappi , penne pasta, tortellini, diced grilled chicken, chopped bacon, italian sausage, roasted red peppers, tomatoes, spinach, asparagus, woodland mushrooms, black olives, sauce selections include: pomodoro, pink vodka, white wine garlic sauce, creamy alfredo

Polenta Parmigiana

large parmigiano-reggiano wheel filled with warm polenta topped with wild mushroom ragout

West Coast Style

Autumn Winery Station

table side saute of assorted wild, domestic and exotic mushroom served with parmesan risotto and fresh parsley, wheels and wedges of cheeses with sliced baguettes and crisps artichoke heart dip with bread sticks and a bounty of red and green grapes

Napa Valley Station

raspberry martini salad; field and micro greens with crumbled stilton, tossed in raspberry vinaigrette, garnished with caramelized hazelnuts and fresh raspberries served in a martini glass and dramatically presented on glass risers.

carved to order, three peppercorn filet mignon grilled and served with a port demi glaze, petite sourdough rolls, fluffy, garlic mashed yukon gold potatoes wrapped in buttered phyllo dough baked to a golden brown, haricot vert french green beans finished with lemon zest

East Coast Style

Northern Comfort

mugs of creamy tomato soup with mini grilled cheese sandwiches, individual mac'n cheese made with vermont white cheddar, buttermilk mashed potatoes served in crock, included with station: chopped scallions, crumbled bacon, shredded cheese, sour cream, onion thyme gravy and wild mushroom ragout

Southern Comfort

maryland crab cakes, shrimp with boursin grits, honey molasses roast pork with braised peaches, baby greens salad with vidalia onion vinaigrette, pecan green beans and southern baked biscuits

Mid and Southwest West Style

Cowboy Up Station

field green salad with roasted peppers, crispy onions, blue cheese, smoked bacon and maple walnuts. Choose two of the following entrees: pan seared wild king salmon with bourbon glaze ~ montana rainbow trout with lemon, capers and chardonnay ~ mid west style steam ship roast beef ~ applewood grilled "cowboy cut" pork chops. served with frontier baked beans, grilled corn salad and molasses rolls

Tortilla Cone Station

guests fill their own tortilla cones with condiments that include: spicy shredded pork, chicken mole, veggie fajitas, fresh guacamole, pico de gallo, shredded mexican cheese, diced tomatoes, dice red onion, sour cream, chopped cilantro, shredded lettuce

South of the Border Quesadilla Bar

chef prepares quesadilla bar with fillings to include: sautéed mushrooms with cheese, grilled chicken with sautéed onions and peppers, herbed cheddar and sun dried tomatoes. also included pork empanadas with frijoles with ancho chilli sauce or braised beef empanadas with spicy tomato sauce and southwest caesar salad with red chillis coutons

Taco Bar

tortilla chips, salsa, roasted corn and black bean salsa, sour cream, black bean dip, guacamole, sliced chili peppers

Sizzling Southwest

southwestern station: salsa bar, black bean and roasted corn cakes, branded sage chicken, fire roasted skirt steak with smoked au jus, southwestern sweet potato hash and cast iron corn bread

Asian Style

Asian Hors D Oeuvres Station

lime ginger marinated beef satay with hoisin vinaigrette ~ five spice duck rolls with ponzu sauce
edible cheese spoons with tuna tartare drizzled with wasabi cream ~ asian cole slaw with almonds and mandarine oranges served with chinese spoons ~ california sushi rolls

Sushi Bar

an assortment of nigiri and rolled sushi, freshly prepared from only the finest ingredients and freshest fish. served with soy sauce, wasabi, pickled ginger and chopsticks

Thai Noodle and Rice Station

Chef prepared, made to order selections of thai noodles and basmati rice with ginger chicken, shrimp with fire roasted peanuts, red chiles and snow peas, asian pork loin with red thai curry. served with stir fried vegetables, bok chio and water chestnut

Orient Express

spinach salad ~ spicy tuna roll with rice and vegetables ~ california roll avocado, carrot and cucumber ~ ebi; hand formed clumps of rice topped with shrimp ~ nim chow ~ vegetable spring rolls ~ crab rangoons ~ asian glazed bbq chicken ~ marinated pork tenderloin with soy caramel sauce ~ ginger scallion fried rice ~ beef & chicken satay ~ vegetable lo mein ~ deep fried wonton ~ lo mien noodles

Wok Station

create your own plate with sesame chicken, szechwan beef tips, pork loin, shrimp ~ napa cabbage, scallions, peppers, shiitake mushrooms, baby corn, bean sprouts, bamboo shoots, crushed peanuts, lo mien noodles, soy mirin fried rice ~ kim chee cabbage slaw with rice wine sesame vinaigrette ~ vietnamese nim chow ~ sesame-soy, coconut-green curry, hunan sauces ~ sweet and spicy wonton skins with apricot chili dipping sauce

Bon Hoi Station

teriyaki chicken or beef or shrimp ~ bean sprouts, cucumber, carrots, asian noodle salad, crushed peanuts, watercress, enoki mushrooms, avocado, seaweed salad, sliced hard boil egg, sugar snap peas ~ red leaf or bibb lettuce wraps ~ thai peanut sauce, coconut milk, ginger coconut cream

International Style

Paris Picnic

overflowing basket of fresh mini baguettes, croissants, assorted french breads accompanied by an assortment of imported cheeses, sausage, pates, cornichons, assortment of french mustards, baby new potato salad with champagne vinaigrette, fresh fruit and berries, haricot verts, tomato salad with shallot vinaigrette

Latin Island Feast

tequila and lime marinated grilled shrimp, chicken empanadas with tomato cilantro salsa, cuban style roasted pork loin with mango salsa, black bean and cuban rice, arugula and roasted pineapple

Fondue Station

four Cheese Fondue: gruyere, roquefort, brie and morbier ~ Wild Mushroom Fondue: brie, morels and porcinis ~ Chili Pepper Fondue: gruyere, brie and smoked chili peppers. served with assorted breads, fruits, vegetables, poached chicken breast, sausage, pepperoni and roasted shallots.

Caribbean Fruit Display

coconut halves filled with mango marinated with honey and fresh lime juice ~ papaya halves filled with papaya and raisins ~ cantaloupe halves filled with honeydew cubes and sliced strawberries ~ honeydew halves filled with pineapple and maraschino cherries ~ mini watermelon halves filled with mixed fruit salad display garnished with red and green grapes, native blueberries and strawberries

Wine and Cheese Tasting

Four interactive wine and cheese tasting tables. Guests will be invited to taste and compare a variety of wines and cheeses from around the world. Each table is served with a variety of cracker, thins and fresh fruit.

Italian Wine and Cheese Tasting

Cheeses: Parmigiano-Reggiano, Aged Provolone, Asiago

French Wine and Cheese Tasting

Cheeses: Brie, L' Explorateur, St. Andre, Morbier

European Wine and Cheese Tasting

Cheese: Drunken Goat, Manchego, Cotswold, Caerphilly

American Wine and Cheese Tasting

Sage Cheddar, Chèvre, Monterey Jack

International Station

Moroccan Beef Sate with Yogurt, Tahini and Garlic Sauce, Vegetable Spring Roll, Triopes, Spinach, Kalamata Olives and Feta cheese wrapped in Phyllo, Cherry tomatoes Stuffed with Fresh Basil and Bocconcini, Mini Taco with Persian Beef, Roasted Corn Empanadas

BBQ's

Backyard BBQ Buffet

wood grilled american 1/2lb burgers, all beef grilled hot dogs, relish tray with pickles, onions, lettuce, tomatoes and assorted condiments, red bliss potato salad, home style cole slaw, ice cold watermelon

Texas BBQ Buffet

chili verde dip & chips, spicy bbq pork tenderloin, blazing buzzard wings, three bean salad, sweet corn on the cob, fresh cut country coleslaw, ranch hand relish tray; dill pickle spears, sweet pickle chips, queen sized spanish olives, extra large ripe olives, fresh jalapeno peppers, cherry tomatoes, cheese cubes, ice cold watermelon

Southwest BBQ Buffet

grilled and chilled southwest vegetable platter: marinated grilled portabello mushroom, roasted artichokes, yellow squash, zucchini, olives, green onions, sundried tomatoes, roasted red peppers, and asparagus, salsalita chicken boneless chicken breast, fiesta nacho bar, green leaf salad, southwest potato salad, grilled corn, jalapenos cheddar corn bread with sweet honey butter, Ice cold watermelon

Southern Fried BBQ Buffet

grilled bourbon pork brochettes with peach barbecue sauce, grilled honey glazed turkey breast, sweet corn on the cob, backwoods baked beans, red skin potato salad, corn bread, carolina iced tea with mint, ice cold watermelon

New England BBQ Buffet

wood grilled american 1/2lb burgers, all beef grilled hot dogs, bbq boneless breast of chicken, grilled polish kelbasa with onions and peppers, new england clam chowder, boston baked beans, home style cole slaw, buttered fresh corn on the cob, corn bread with sweet honey butter, ice cold watermelon

Georges Bank BBQ Buffet

caesar salad with focaccia croutons and sundried tomatoes, grilled marinated lobster tails
steamed wellfleet littleneck clams with drawn butter, grilled lemon garlic shrimp and scallop brochette with citrus chive vinaigrette, new england clam chowder, grilled vegetable skewers with balsamic, herb roasted potatoes, fresh baked rosemary parmesan focaccia with sun dried tomato butter, fresh sliced fruits, melons and berries

Clambakes

Narragansett Lobster Bake

1lb boiled maine lobster, chorizo, clam chowder, clam cakes, narragansett bay littleneck clams with drawn butter, steamed mussels, stuffies, corn on the cob, red bliss potato salad, cole slaw, Del's lemonade, watermelon, ice cold coffee milk

New England Clam Bake

seasonal fruit platter, 1lb boiled maine lobster, steamed wellfleet littleneck clams with drawn butter, new england clam chowder, cocktail shrimp with blood mary dipping sauce, grilled southwest chicken breast, roasted herb potatoes, corn on the cob, corn bread, apple cranberry cobbler

Cooney Island Clam Bake

1lb boiled maine lobster, steamed littleneck clams with drawn butter, manhattan clam chowder, Nathan's hot dogs or White Castle hamburgers, double fried potato wedges, sweet corn on the cob, roasted peanuts, ice cold watermelon, apple cobbler, salt water taffy

Mediterranean Lobster Bake

grilled maine lobster, sweet Italian sausage, grilled calamari, scallop brochette, roasted seafood and pasta stew, vegetable platter, steamed mussels, mediterranean pasta salad, herb roasted potatoes, peasant and artisan breads with evo roasted garlic drizzle, classic tiramisu

Surf and Turf Clam Bake

fresh sliced seasonal fruit platter, 1lb boiled maine lobster, steamed wellfleet littleneck clams with drawn butter, new england clam chowder, large cocktail shrimp with blood mary dipping sauce, 16oz grilled new york strip steak or rib eye, roasted herb potatoes, sweet corn on the cob, corn bread, sweet corn on the cob, corn bread, watermelon

The Hamptons Lobster Bake

fresh sliced seasonal fruit platter, oyster rockefeller, grilled lobster tails, steamed littleneck clams with drawn butter, manhattan clam chowder, baby field green salad with a with citrus and honey vinaigrette, cold lobster claw salad in bibb lettuce cup, corn on the cob drizzled with a black truffle butter, strawberry shortcake with fresh whipped cream and mint

Georges Bank Lobster Bake

caesar salad with focaccia croutons and sundried tomatoes, grilled marinated lobster tails, steamed wellfleet littleneck clams with drawn butter, grilled lemon garlic shrimp and scallop brochette with citrus chive vinaigrette, new england clam chowder, grilled vegetable skewers with balsamic, herb roasted potatoes, fresh baked rosemary parmesan focaccia with sun dried tomato butter, fresh sliced fruits, melons and berries

Theme Events

Cinco de Mayo Menu

taco bar, seasoned ground beef, seasoned shredded chicken, shredded lettuce, sliced tomatoes, shredded pepper jack cheese, sour cream, salsa, guacamole, hard and soft taco shells, mixed wild green salad with deep fried shredded tortillas, chipotle peppered steak with smoky caramelized onions, beef empanadas, mexican rice spicy southwestern slaw, capirotoda (mexican bread pudding) with vanilla ice cream

Spanish Tapas Bar

create your own tapas bar choosing from the following option

hummus medley, tabbouleh, smoked salmon, sliced tomato & fresh mozzarella with balsamic vinaigrette, proscuitto & melon, fruit, cheese & crackers, chicken liver pate, imported olives, pickles & pepperocini platter, carpaccio, crisp calamari with marinara butter, parmesan crusted raviolis with pomodora sauce, asian pork ribs with chili sauce, crispy portabellas with thyme butter, grilled veggies, crab rangoon, spanish omelette with potato and green onions, potato and parmesan croquettes, shrimp & garlic with a tangy lemon sauce, stuffed portabella florentine shaved with parmesan, sauteed shiitake mushrooms with fresh sage, tenderloin on a stick with cognac reduction, chicken kabob with roasted peppers, pan seared sea scallops with garlic butter, vegetarian spring roll

Backwater Cajun Party

black bayou buffalo wings, cajun homemade potato chips, seafood dip with grilled french bread, crab cakes with tabasco pepper aioli jambalaya, boiled crawfish with remoulade sauce, maine lobster fra diablo, cajun fried turkey, cole slaw, potato salad, tossed salad, red beans & rice, green beans with roasted red peppers, smothered corn, cast iron cornbread

Caribbean Trade Winds

Cocktail Shrimp with Bloody Mary Cocktail Sauce ~ Caribbean Raw Bar- a selection of local cherry stone clams, oysters and gulf shrimp served with assorted of dipping sauces

Entrees: skirt steak with red wine mojo and orange salsa, coconut shrimp, jamaican jerk chicken skewers, caribbean seafood salad, caribbean pasta with grilled shrimp, marinated grilled vegetables, calypso rice and beans

Smashed Potato Martini Bar

a magnificent display of copper pots and urns adorned with martini glasses ready to be filled with our homemade roasted garlic smashed potatoes then ... an assortment of delectable toppings awaits your creation: black bean salsa, ratatouille, wild mushroom gravy ~ sauteed shallots & garlic, scallions, frizzled onions, creamed spinach ~ top the potatoes with beef stroganoff, teriyaki chicken, butter, sour cream and chives or the works

Paris Crepe Station

chef display, preparing made to order crepes.

shredded chicken, bay shrimp, sautéed lobster, wild mushroom, vegetable ratatouille, sautéed asparagus, seasoned spinach, creamy béchamel & newburg sauces

Dessert Stations

Back Porch Dessert Table

an assortment of house made pies and cakes;

All American Apple Pie, Maine Blueberry Pie, Southern Pecan Pie, Old Fashion Carrot Cake, Double Chocolate Cake, New York Style Cheese Cake, Pound Cake with Vanilla Icing

Dessert Crepe Station

chef display preparing made to order crepes.

warm berry compote, sautéed brown sugar and cinnamon apples, banana, nutella, warm caramel sauce, fresh whipped cream, chocolate sauce

Cosmo Dessert Station

your dessert bartender will create your own individual desserts in cosmo glassware and top them with your favorite sauces and garnishes. Choose from the following desserts...

choose two

Double chocolate brownie in a cosmo glass

Brioche bread and butter pudding in a double old fashion glass

Cherry and peach pound cake in a miniature brady snifter

Black currant mouse in a martini glass

Smores, dark chocolate mousse, house made marshmallow & graham

Dessert Sauces: choose two

mango madness, chocolate cherry twist, vanilla kahlua cream, roasted banana with dark rum, butterscotch caramel

Dessert Garnishes

cashew brittle shards, candied orange rind, grated white chocolate, maraschino cherries and chantilly cream

Miniature Pick Up Pastries Bars

Tarts and Dessert Cup Bar

Chocolate dipped Strawberries, Fruit Tartlets, Pecan Tartlets, Lemon Curd Tarts, Raspberry Tarts, Fruit Squares, Florentine cookie cups filled with Raspberries, Blueberries and Black Berries Crème Fraiche on the side and Fresh Mint

Chocolate Lovers Dessert Bar

Chocolate Mousse Tortes, White and Dark Chocolate Pyramids, Chocolate dipped Strawberries, Chocolate Espresso Tortes, Chocolate Frosted Brownies

Miniature Petit Four Dessert Bar

Assorted Eclairs, Torts, Cannolis, Petifors, Tarts and Puffs, Biscotti and assorted Cookies

Sundae Station

Make you own Sundae Bar

Ice Cream: Your choice of three ice cream flavors

Mix-Ins and Toppings

hot fudge, caramel, whip cream, cherries fresh strawberries, nuts, m&m's, snickers, rainbow jimmies, chocolate jimmies, heath bar

Weekend Brunch Menu

Breads

Baskets of Mini French Buttered Croissants
Assorted Mini Muffins, Bagels & Danishes
Baskets Assorted Scones and Crusty French Rolls
Parmesan Cheese Straws brushed with Honey
Assorted Fruit Butters, Preserves & Marmalades

Fruit

Baked Apples with Brown Sugar Crisp with Golden Raisin and Cranberries
Melon Wrapped in Parma Prosciutto
Platter of Sliced Fruits, Berries and Cheese

Starters

Smoked Salmon with Dill Cream and garnished with Fresh Dill
Gravlax with Dill Mustard and Assorted Rye Breads
Basket of Herb Blanched Asparagus with a Sweet Red Pepper Dip
Phyllo Triangles with Goat Cheese and Sun Dried Tomatoes
Marinated Charred Asparagus & Grape Tomatoes, Endive, Herbs, Lemon Vinaigrette
Lobster and Avocado Salad with a Citrus Vinaigrette and a drizzle of Basil Oil

Salad

Wild Baby Field Greens, Vegetable Bouquet, Tomatoes, Cucumbers & Goat Cheese
Caesar Salad, Herb Crotons, Shaved Parmesan-Reggiano Tossed w/ a Traditional Caesar Dressing
Spinach and Orange Salad with Citrus and Honey Vinaigrette
Warm Goat Cheese with Mixed Greens and Walnuts Salad

Entrees

Carved Maple Cured Ham, Smoked Turkey and Rare Roast Beef
Frittata with Asparagus, Red Pepper, Caramelized Onion, and Parmesan
Fresh Tomato & Buffalo Mozzarella Quiche with a Chiffonade of Basil
Bacon Basket with Baked Egg topped w/ Honey Crème Fraiche & Chopped Chive
Assorted Tea Sandwiches open face and traditional layered
Thin Sliced Tenderloin with Horseradish Cream and Watercress garnish
Poached Lemon Dill Salmon with Green Onion, Sour Cream, Tomato & Capers
Tartlet shells with Herbed Lobster Salad and Confetti Vegetables
Grilled Chicken Salad with Raspberries and a Raspberry Vinaigrette
Sliced Grilled Chicken Caesar Salad with Herb Croutons
Market Sandwich Platter- Smoked Turkey, Roasted Beef, Ham, Chicken Salad
Rolled sole w/Crab Meat Stuffing, Dilled Wine Sauce
Creole Seafood & Egg Frittata
Omelet Station
Farm Fresh Eggs, Diced Ham, Mushrooms, Tomatoes, Onions, Green Peppers, Breakfast Potatoes, Crisp
Smoked Bacon, Diced Sausage, Shredded Cheddar Cheese, Assorted Juices, Coffee Service

Dessert

New York Style Cheesecake
Apple Cranberry Crisp with Tahitian Vanilla Ice Cream
French Apple Tart
Flourless Chocolate Cake with Crème Anglaise
Fruit Tart with Grand Marnier Custard
Cider Spiced Apple Bread Pudding
Brandied Peach Shortcake with Raspberry Mascarpone and Slivered Almonds