

This is a sample of what we can do for you...

Appetizers:

*Crispy Potato Pancakes with Chive Crème Fraiche
Pastry Kisses with Caramelized Onions and Feta
Peach Bruschetta
Grass Fed Beef Sliders with Sharp Cheddar Cheese
Vegetable Gyoza with Soy Dipping Sauce
“Pigs in a Pashmina” with Apricot-Dijon Dipping Sauce
Corn and Crab Fritters with Sweet Pepper Remoulade
Griddled Corn Cakes with Avocado Salsa
Crab Cakes with Lemon-Garlic Aioli
Classic Chilled Shrimp with Cocktail Sauce
Caprese Skewers with Bocconcini, Sugar Plum Tomatoes, and Basil
Belgian Endive Boats with Whipped Goat Cheese, Candied Pecans, Cranberries & Balsamic
Mini Grilled Cheese Rounds with Tomato Soup “Shots”
Barbeque Chicken Quesadillas with Red Onion Salsa
Smoked Salmon and White Cheddar Quesadillas with Dill
Shrimp and Jack Quesadillas with Roasted Corn Salsa
Chicken and Ginger Potstickers with Sake-Plum Sauce
Vegetable Spring Rolls with Sweet Chili Dipping Sauce
Hawaiian Meatballs
Maple-Dijon Beef Skewers with Fresh Rosemary
Curried Chicken Skewers with Spicy Peanut Dipping Sauce
Ahi Tuna Tartare on Cucumber Wafers
Bacon Wrapped Medjool Dates Stuffed with Blue Cheese*

Stationary Platters:

*Boutique Cheese Platter with Apple Slices and Toasted Walnuts
Farmers Market Crudité Basket with Caramelized Onion Dip
Fresh Fruit Display with Seasonal Berry Garnish
Spanish, Asian, and Mediterranean Antipasto Platters*

Dips and Spreads:

*Sundried Tomato, Basil Pesto and Gorgonzola Spread
Roasted Garlic and Parmesan Spread
Bleu Cheese and Candied Pecan Spread
Warm Crab and Artichoke Dip
Garlicky White Bean and Rosemary Dip
Caramelized Onion and Thyme Dip
Ginger and Roasted Eggplant Dip
Tomato-Basil Salsa with Balsamic Drizzle
Black Bean and Corn Salsa with Chipotle*

Chunky Avocado Salsa
Mango Chutney Salsa with Lime Zest
Roasted Red Pepper Hummus
Classic Tzatziki Greek Yogurt, Cucumber, Dill, Garlic, Mint, and Lemon
Three-Olive Tapenade

Charcuterie

Individual Boxes or Platters

Bread as pallet cleansers

Breadsticks, baguette bread slices or chunks, water crackers, pita chips or fresh wedges

Fresh fruit

Red wine pairs well with berries and grapes

White wines are better with lighter fruit like melons and pineapple

Dried fruit

Apricots, mango, and raisins

Cured Meats

Prosciutto, salami, pepperoni, and pancetta

Nuts

Walnuts, pecans, and almonds

Cheeses

Soft – Brie and Stilton with Apricot

Medium – Fontina and Gouda

Hard – Asiago and Manchego

Other items

*Olives, olive tapenade, tomato bruschetta dip, hummus,
pickles (cornichons), and marinated mushrooms.*

Desserts

*Dark Chocolate (at least 60% or higher), lemon bars,
chocolate dipped strawberries, cheesecake bites, mini chocolate eclairs*

Sandwiches

Tuna Salad with Celery, Capers, and Fresh Dill

Chicken Curry Salad and Golden Raisins

Roasted Turkey with Honey Mustard and Swiss

Fresh Mozzarella, Tomato and Basil with Pesto Mayo

Honey Ham and Brie with Honey Mustard

Green Apple and Brie with Whole Grain Mustard

Prosciutto, Salami, Roasted Peppers and Olive Tapenade

Honey Ham with Marmalade-Dijon and Swiss

Chicken Salad with Cranberries

Roast Beef with Creamy Horseradish Mayo
Lox & Herbed Cream Cheese
English Cucumber & Cream Cheese
Egg Salad
Grilled Vegetable & Fresh Mozzarella with Pesto Mayo
PB&J

Salads

Mixed Greens, Dried Cranberries, Feta, Candied Pecans & Creamy Balsamic Vinaigrette
Romaine, Shaved Parmesan, Homemade Sourdough Croutons & Asiago Caesar Dressing
Butter Lettuce, Strawberries, Blueberries, Crumbled Goat Cheese & Champagne Vinaigrette
Wedge of Iceberg, Crumbled Blue Cheese, Bacon, Diced Tomatoes & Blue Cheese Dressing
Mixed Greens, Apple Wafers, Mandarin Oranges & Poppyseed Dressing
Caprese Salad with Balsamic Drizzle
Farmers Market Salad, English Cucumbers, Carrots, Mini Pearl Tomatoes, and Tuscan Dressing
Baby Greens with Dried Apricots, Goat Cheese, Toasted Almonds, and Raspberry Vinaigrette
Spinach Salad with Prosciutto, Bleu Cheese, Red Onion Slivers and Poppyseed Dressing
Asian Salad with Chopped Cabbage, Carrots, Edamame, Cashews, Cilantro, Chow Mein
Noodles with a Soy, Rice Wine, and Honey Vinaigrette

Soups

Roasted Tomato
Clam Chowder
Broccoli and Cheddar
Butternut Squash with Thyme
Lentil
Wild Mushroom and Barley
Chicken Tortilla
Cheesy Cauliflower
Smoky Beef Chili
French Onion with Gruyere
Creamy Zucchini

Entrees

Poultry

Chicken Piccata
Chicken Cordon Bleu with Smoked Ham, Swiss and Gruyere, and Parmesan Dijon Cream Sauce
Marry Me Chicken with Herbed Cream Sauce
Roasted Chicken with Balsamic-Soy Mushroom Sauce
Dijon-Maple Glazed Chicken with Fresh Rosemary

Prosciutto Wrapped Chicken with Orange-Pomegranate Salsa
Chicken Florentine with Spinach, Sundried Tomatoes, Goat Cheese and Mushrooms
Tequila-Lime Grilled Chicken

Pork and Lamb

Pork Tenderloin with Apples and Shallots
Pork Chops with Caramelized Fennel and Orange Zest
Apricot Marmalade Crusted Pork Tenderloin
Baby Lamb Chops with Fresh Mint Relish

Beef

Ginger-Soy Grilled Flank Steak
Rosemary Flank Steak with Balsamic Glazed Mushrooms
New York Steak with Bleu Cheese-Cracked Pepper Butter
Rib Eye Roast with Red Onion-Thyme Marmalade
Seared Tenderloin with Cabernet-Roasted Cippolini Onions
Grass-Fed Angus Chopped Beef Steak with a Savory Brown Gravy

Seafood

Smoky BBQ Glazed Baked Salmon
Salmon Filet with Dijon-Brown Sugar Glaze
Potato Crusted Salmon
Pesto Crusted Salmon Filet with Tomato-Fennel Salsa
Prosciutto Wrapped Halibut with Apple Cider Glaze
Halibut Filet with Roasted Pepper-Olive Compote
Roasted Sea Bass with Brown Butter and Shitake Mushrooms
Panko Crusted Sea Bass with Mango Butter

Other

Paella – Shrimp or Sausage
Fiesta Bar
Mediterranean Feast
Italian Pasta Bar

Sides

Cilantro Lime Rice
Fried Rice
Rice Pilaf with Toasted Almonds
Wild Rice Pilaf with Cranberries and Green Onion Slivers
Wild Mushroom Risotto
Potatoes Au Gratin
Twice Baked Potatoes
Red, White, and Blue Herbed Roasted Potatoes
Buttermilk Mashed Potatoes
Roasted Baby Red Potatoes with Rosemary
Tzatziki Red Potato Salad

Potato Gnocchi with Pesto Cream Sauce and Sundried Tomatoes
Parmesan Herbed Couscous
Cacio E Pepe Pasta
Penne with Tomato Vodka Sauce and Chili Flakes
Penne with Sundried Tomato, Artichokes, and Roasted Garlic
Gemelli with Fresh Mozzarella and a Garlicky Tomato-Basil Sauté
Ravioli with Brown Butter Sauce
Gourmet Mac 'n' Cheese with Quattro Formaggio
Hawaiian Macaroni Salad
Caprese Asparagus with Balsamic Glaze
Oven Roasted Vegetables with Fresh Herbs
Petite Green Beans with Caramelized Shallots
Baby Carrot and Asparagus Sauté
Maple Roasted Butternut Squash
Sautéed Zucchini Medallions with Garlic-Parmesan Butter

Desserts

Upon Request