

# CATERING MENU

## CHICKEN

Focaccia Encrusted Chicken Scallopine  
with Garlic and Shallot Au Jus

Grilled Boneless Chicken Thighs  
with Homemade Pesto and Fresh Lemon

Parmesan and Herb Crusted Chicken

Chicken Cordon Bleu

Chicken Breast  
Filled with Spinach, Leeks, Pine Nuts and Fresh Mozzarella

Southern Style Buttermilk Fried Boneless Chicken Thighs

Curry Chicken

Chicken Scampi with Garlic, Olive Oil and Fresh Herbs

Classic Chicken Francaise with Lemon White Wine Sauce

Pan-Seared Chicken Marsala with Sautéed Mushrooms

Italian Baked Chicken

Pan-Seared Chicken Piccata  
with Lemon, White Wine Burre Blanc and Capers

Chicken Parmesan with Our Traditional Red Sauce

Chicken Breast Filled with Sausage and Bread Stuffing

Baked Chicken Breast Filled with Focaccia Bread Stuffing

Tandoori Chicken

Pan-Seared Miso and Ginger Glazed Chicken

## BEEF, PORK & LAMB

Grilled Filet of Beef Kabobs  
with Sautéed Mushrooms and Sweet Onions

Pork Scaloppini with Hazelnut and Apple Reduction

Smoked Pork Loin  
Filled with Sausage, Focaccia and Dried Cranberry

Char-Grilled Filet Mignon  
with Roasted Garlic and Shallot Herb Butter

Roasted Prime Rib with Au Jus

Seared and Braised Short Ribs

Sliced Baked Honey-Glazed Ham

Shaved Roast Beef with Au Jus

Grilled Baby Lamb Rack

Korean Beef Bulgogi

## SEAFOOD

Pan-Seared Grouper with Spinach, Lemon and White Wine

Sautéed Jumbo Shrimp with Scampi Sauce

Pan-Seared Maryland Crab Cake

Grilled Salmon with Dill Cream Sauce

Pan-Seared U-10 Scallops Dusted with Porcini Powder

Southern Style Shrimp and Grits

Jamaican Grilled Shrimp with Mango and Papaya Salsa

Cold Water 6 Oz. Lobster Tail

## *STARCHES*

Roasted Red Skin Potatoes  
Garlic Whipped Yukon Potatoes  
Roasted Sweet and White Potatoes  
Potatoes Dauphinoise  
Roasted Sweet Potatoes  
Parsley Baby Potatoes  
Twice Baked Potatoes  
Roasted Fingerling Potatoes  
Cheddar and Herb Potato Cake  
Butternut Squash Risotto  
Wild Mushroom Risotto  
Wild Rice Pilaf  
Cheddar Grits with Fresh Herbs  
Vegetable Fried Rice

## *VEGETABLES*

Fresh Long Beans  
Pan Roasted Zucchini, Squash and Red Peppers  
Steamed Asparagus  
Glazed Baby Carrots  
Green Bean Almondine  
Sugar Snap Peas and Baby Carrots  
Sautéed Broccoli with Roasted Garlic and Olive Oil  
Roasted Brussels Sprouts  
with Baby Carrots and Caramelized Bacon  
Roasted Tri-Color Carrots with Seared Cippolini Onion  
Sautéed Green Beans  
Sautéed Corn  
with Clarified Butter, Kosher Salt and Black Pepper  
Oven Roasted Cauliflower  
Italian Greens and Beans  
Asian Style Julienne Vegetables with Toasted Sesame

## *DELICATESSEN SALADS*

Mediterranean Potato Salad with Garlic, Shallots, Fresh Herbs and Extra Virgin Olive Oil  
Fresh Snipped Long Bean Salad with a Blend of Seasoning and Herbs  
Grilled Vegetable and Gemelli Pasta Salad with Pesto and Lemon  
Caprese Salad with Vine Ripened Tomato, Buffalo Mozzarella, Fresh Basil and Aged Balsamic Drizzle  
Traditional Pasta Salad with Farfalle Pasta, Olives, Hot Peppers and Seasoning

## *TABLE PLATTERS*

Grilled Vegetable Platter, Baby Carrots, Asparagus, Zucchini, Yellow Squash and Assorted Peppers  
Zucchini, Yellow Squash and Roasted Cippolini Onion  
Dessert Platter – Assortment of Pastry's and Cakes

# TASTE OF ITALY

## SAUCE

Traditional Red Sauce  
Basil Marinara  
Vodka  
Alfredo  
Basil Pesto  
Kale Pesto – Vegan  
Sausage Bolognaise  
Carbonara

## PASTA

Penne  
Gemelli  
Cavatelli  
Rigatoni  
Cavatappi  
Farfalle

## ENTREES

Eggplant Rollatini with Ricotta Cheese and Topped with Mozzarella and Traditional Red Sauce

Homemade Italian Meatballs

Lasagna with Red Sauce or Meat Sauce

Three Cheese Penne Pasta Bake

Homestyle Stuffed Shells

Homemade Manicotti

Chicken Parmesan Lasagna, Layers of Pan-Fried Chicken, Ricotta Cheese and Pasta

Homemade Sausage and Peppers

Brascole with Italian Herbs and Spices

# TASTE OF THE MIDDLE EAST

## ENTREES AND SIDES

Lamb on the Rod

Chicken on the Rod  
with Lemon and Fresh Mint

Baked or Fried Kibbee

Homemade Grape Leaves

Lubee –  
Fresh Long Bean with Stewed Tomato, Onions and All Spice

Baba Ganoush

Fattoush Salad

Tabouli

Hummus with Pita

Rice and Orzo with Clarified Butter

Spinach Pies

Meat Pies

Syrian Bread

# BARBECUE FAVORITES

## COLD SALADS

Roasted Potato Salad with Garlic, Shallot and Fresh Herbs

Traditional Potato Salad

Italian Potato Salad  
with Olives, Hot Pepper Rings and Seasoning

Fresh Long Beans with Shallot Vinaigrette

Coleslaw – Vinegar Based

Traditional Macaroni Salad

Kale Pesto Pasta Salad with Cavatappi Pasta

## OFF THE GRILL

Filet of Beef Kabob

Marinated Chicken Kabob

Hot Dogs with Fresh Buns and Condiments

Angus Beef Patty with Toppings

Grilled Brussel Sprouts  
with Yellow Pepper, Zucchini, Squash and Red Pepper

Caribbean Grilled Shrimp Kabob

## BARBECUE

Slow Roasted Pulled Pork  
with Homemade Barbecue Sauce

Sliced Beef Brisket with Special Blend of Seasonings

Grilled Baby Back Ribs with Homemade Barbecue Glaze

Honey and Barbecue Spiced Boneless Chicken Thighs

Barbecue Bone in Chicken – Leg, Thigh and Breast

## SIDES

Baked Penne Mac and Cheese

Cottage Potatoes

Baked Beans with Homemade Sausage and Bacon

Au Gratin Potatoes with Caramelized Onion

Southern Style Corn Pudding

Sautéed Corn and Fresh Red Peppers

Sautéed Corn and Black Beans

Sautéed Green Beans with Smoked Bacon

Homemade Cornbread

## MAC AND CHEESE COMBOS

Pulled Pork Mac and Cheese

Pulled Brisket Mac and Cheese

Pulled Chicken Mac and Cheese

Loaded Mac and Cheese  
with Sour Cream, Peppered Bacon, Cheddar Cheese  
and Butter Crumb Crust

# HORS D'OEUVRES

## HOT

Roma Tomato with Boursin Cheese  
and Fresh Basil on Baguette

Bacon Wrapped Water Chestnut  
with Barbecue Sauce

Miniature Maryland Crab Cakes  
with Roasted Red Pepper Remoulade

Swedish or Barbecue Meatballs

Miniature Beef Wellington

Sausage Puff with Spinach and Cheese

Bacon Wrapped Artichoke Hearts

Miniature Colorado Lamb Chops

Stuffed Mushroom Caps Filled with Sausage

Artichoke Bottoms Filled with Crab Meat

Stuffed Mushroom Caps Filled with Crab Meat

Assorted Mini Quiche

Ginger and Soy Beef Sate

Gourmet Pizza Squares

Brie Cheese and Strawberry on Homemade Tortilla

Spanakopita

Miniature Egg Rolls with Sweet and Sour Sauce

Scallops Wrapped in Bacon

Baked Brie Cheese

Breaded Chicken Wings

Jumbo Wings

Miniature Chicken Wellington

Stuffed Banana Peppers with Marinara

Baked Crab Empanadas

Pesto and Lemon Chicken Sate

Bacon and Cheese Potato Skins

Grilled Shrimp Sate with Orange Zest

Coconut Shrimp

Grape Leaves

Kibbee

## COLD

Chilled Gulf Shrimp Cocktail Shooter

Peppered Beef and Horseradish on Crostini

Parma Prosciutto and Romaine Wrap

Chilled Jumbo Lump Crab Cocktail Shooter

Olive Tapenade on Baked Flatbread

Smoked Salmon

Shrimp Cocktail Display

Seven Layer Taco Dip

Humus with Baked Pita

Bruschetta with Toasted Baguette

Assorted Finger Sandwiches

Salsa and Tortilla Chips

## DISPLAYS

Domestic and Imported Cheese Board  
Cheddar, Monterey Jack, Provolone, Muenster, Dill Havarti,  
Boursin, Smoked Gouda, Fontina with Seasonal Fresh  
Fruits, Berries, Crackers and French Breads  
with Grain Mustard

Fresh Vegetable Crudités  
Broccoli, Cauliflower, Baby Carrots, Celery Sticks, Green  
and Red Peppers, Cucumbers and Cherry Tomatoes with  
Buttermilk Ranch

Charcuterie Display  
Prosciutto, Capicola, Soppressata, Fontinella, Boursin, Aged  
Provolone and Sharp Cheddar  
Accompanied With Mixed Olives and French Baguette

# CARVING STATIONS

## CARVING

Honey-Glazed Baked Ham with Dijon Mustard and Silver Dollar Rolls

Whole Roasted Turkey with Cranberry Sauce, Grain Mustard and Slider Rolls

Peppered Tenderloin of Beef Herb Accompanied with Horseradish Cream and Crusty Mini Rolls

Roasted Pork Loin with Tomato, Brown Sugar, Balsamic Chutney and Silver Dollar Rolls

Mediterranean Rubbed New York Strip Accompanied with Horseradish Cream and French Baguette

Roasted Prime Rib of Beef Au Jus Accompanied with Horseradish Cream and Silver Dollar Rolls

# ACTION STATIONS

## PASTA STATION

Penne Pasta, Tortellini and Farfalle Pasta with Choice of Three Sauces - Basil Marinara, Creamy Alfredo or Pesto

Toppings to Include -

Grated Parmesan Cheese, Cracked Red and Black Pepper, Garlic Artichoke Hearts, Mushrooms and Olive Oil

## ASIAN NOODLE STATION

Sautéed Lo Mein Noodles

Toppings to Include -

Filet of Beef, Sesame Chicken and Mixed Vegetables

## TACO AND FAJITA STATION

Hard and Soft Shells

Ground Taco Meat, Spiced Chicken and Filet of Beef

Toppings to Include -

Diced Tomato, Guacamole, Shredded Lettuce, Mexican Cheese, Sautéed Peppers and Onions

## MASHED POTATO MARTINI BAR

Chefs will Prepare Two Types of Gourmet Mashed Potatoes in Martini Glasses - Redskin Mashed Potatoes and Mashed Sweet Potatoes

Toppings to Include -

Caramelized Onions, Sautéed Chicken, Scallions, Crème Fraiche, Peppered Brown Sugar Bacon and Sautéed Mushrooms

# LATE NIGHT STATIONS

## WOOD FIRED FLATBREAD PIZZA

*\*Gluten Free Flatbread Available*

Pulled Pork and Caramelized Onion  
Topped with Cheddar Cheese and Scallions

Buffalo Chicken Pizza with Grilled Chicken,  
Sweet and Spicy Barbecue Sauce and Pepper Jack Cheese

Pepperoni Pizza with Provolone and Mozzarella

Grilled Vegetable and Buttermilk Ranch Pizza  
with Blended Cheeses

Apple Crisp Pizza with Caramel Drizzle

Fresh Margherita Pizza with Beefsteak Tomato,  
Buffalo Mozzarella, Basil and Extra Virgin Olive Oil

## BAKED MAC AND CHEESE WITH TOPPINGS

Homemade Mac and Cheese  
with Penne, Cavatappi or Farfalle Pasta

Toppings to Include -  
Brown Sugar Bacon, Toasted Bread Crumbs, Hot Sauce,  
Shredded Pork, Fried Onions, Taco Meat, Shredded  
Cheddar, Scallions, Grilled or Fried Chicken and Honey  
Glazed Ham

## FRESH SLIDERS TOGO

Grilled Angus Beef Slider with Toppings

Grilled Hot Dog Slider with Toppings

Buttermilk Fried Chicken with Pickle Chip and Spicy Ranch

Pulled Pork with Fried Onion on Mini Brioche

Italian Sausage Patty with Caramelized Onion, Provolone  
Cheese and Drizzle of Red Sauce

Braised Beef, Roasted Pepper  
and Red Wine Mushroom Glaze

Fried Eggplant Caprese  
with Roma Tomato, Fresh Mozzarella and Ricotta Cream

## PANINI STATION

Crusty Italian Bread, Marble Rye and Sourdough

Shaved Beef and Cheddar with Caramelized Onion  
and Siracha Mayo Drizzle

Grilled Vegetable with Fresh Mozzarella, Basil  
and Pesto Aioli

Italian Sausage and Cheese with  
Roasted Peppers and Shallot

Tomato Grilled Cheese with Marinated Beefsteak Tomato  
and Gruyere Cheese

Meatball Press with Sliced Italian Meatball, Marinara Sauce  
and Provolone Cheese

Peppered Brown Sugar Bacon and Mac and Cheese  
Toasted to Perfection