



Cheeses and Dips

(PRICES ARE PER PLATTER. EACH PLATTER SERVES 20-25 GUESTS)

Baked Brie	\$50
Whole Brie Wheel with Raspberry Jam & Walnuts in Puff Pastry	
<i>Goat Cheese Torte</i>	\$90
Savory-Sundried Dried Tomatoes and Pesto	
Sweet Versions also available upon request	
Vidalia Onion Dip	\$50
Classic served with Pita Chips	
Seafood Dip	\$90
Lump Crab Meat & Rock Shrimp with Gruyere & Cream Cheeses	
European Cheese Selections	\$85
A Fine Selection of Hard & Soft Cheeses with Baguette	
<i>Sliced & Cubed Cheeses</i>	\$60
Smoked Gouda, Ementhaler, Swiss, Sharp Cheddar & Colby with Crackers	
<i>Spinach & Artichoke Dip</i>	\$50
Garlic-Sautéed Spinach, Artichokes, Cream Cheese & Parmesan with lightly toasted Rye Bread	
<i>The Provencal</i>	\$60
Olive Tapenade, Hummus and fresh cut Vegetables with Pita Triangles	
<i>Le Charcuterie</i>	\$100
Cured Meats, Smoked Fish and Sausages with Toasted Baguette Rounds	



MEAT & SEAFOOD PLATTERS

(PRICES ARE PER PLATTER. EACH PLATTER SERVES 20-25 GUESTS)

<i>Grilled Chicken Platter</i>	\$65
Sliced Grilled Chicken Served with a Sweet Asian Sauce	
<i>Cajun Grilled Steak</i>	\$70
Grilled Flat Iron Steak with a Sweet and Spicy Orange Glaze	
<i>Classic Shrimp Cocktail</i>	\$115
Jumbo Shrimp Served with Homemade Cocktail Sauce & Lemon Wedges	
<i>Smoked Salmon Presentation</i>	\$115
Dill Sauce, Capers, Diced Onion, Chopped Egg, Goat Cheese Toasted Bagel or Crustini	
<i>Petite Tender Beef Filet</i>	\$130
Grilled to Perfection and served Medium to Medium Rare with Horseradish Cream Sauce and Dinner Rolls	
<i>Beef Tenderloin</i>	\$145
Grilled Beef Tenderloin with Horseradish Cream Sauce or Spicy Apricot Orange Sauce and Button Rolls	
<i>Pork Tenderloin</i>	\$85
Marinated in Homemade Teriyaki Sauce and Grilled to Perfection. Served with a Selection Of Mustards	
<i>Spiral Ham</i>	\$95
Served with Assorted Gourmet Mustards & Hawaiian Rolls	



SALADS

(PRICES ARE PER PLATTER. EACH PLATTER SERVES 20-25 GUESTS YOUR CHOICE OF TWO DRESSINGS: ITALIAN, BUTTERMILK RANCH, BALSAMIC VINAIGRETTE, SWEET AND SOUR)

- Garden Salad*** **\$40**
Mixed Field Greens with Fresh Vegetables
- Tomato & Basil Tortellini*** **\$50**
Cheese Tortellini with Roma Tomatoes, Fresh Basil, Garlic & Parmesan
- Broccoli & Grape*** **\$50**
Fresh Broccoli Florets, Chopped Grapes, Celery, Red Onion & Nuts, Tossed in Special Sauce
- Caprese Salad*** **\$75**
Vine Ripe Tomatoes, Buffalo Mozzarella & Fresh Basil Drizzled with Balsamic glaze
- Charred Mexican Street Corn Salad*** **\$60**
Fresh Corn, Green and Green Onions, Cilantro, Chopped Jalapeno Peppers, Burrata Cheese Tossed in Cilantro Lime Vinaigrette
- Organic Baby Spinach Salad*** **\$60**
Topped with Candied Walnuts, your choice of fruit (Mandarin Oranges, Strawberries, Dried Cranberries or Dried Cherries) with either Feta or Blue Cheese and a Balsamic Poppy seed Dressing
- Classic Greek Salad*** **\$50**
Olives, Feta Cheese, Red Onion, Tomatoes, Cucumbers, Pepperoncini & with homemade Greek Dressing



SANDWICH PLATTERS

(PRICES ARE PER PLATTER. EACH PLATTER SERVES 20-25 GUESTS)

<i>Grilled Chicken Pinwheels</i>	\$65
Spinach, Red Pepper & Parmesan Cheese with Spicy Cream Cheese	
<i>Vegetarian Greek Pinwheel</i>	\$65
Spinach, Olives, Roasted Peppers with House-Made Tzatziki Sauce	
<i>Ham & Dill Pickle Pinwheels</i>	\$50
Smoked Deli Ham, Crisp Dill Pickles with Horseradish Mustard on a Whole Wheat Tortilla Wrap	
<i>Deli Delight</i>	\$65
Sliced Smoked Turkey, Black Forest Ham & Roast Beef with Swiss, Cheddar, Lettuce & Tomato	
<i>Shredded Barbecue or Buffalo Chicken Sliders</i>	\$50
Choice of Sweet or Spicy BBQ Sauce	
<i>French Onion Roast Beef Sliders</i>	\$75
Sweet Caramelized Onions with Melted Gruyere Cheese	
<i>Meatball Sliders</i>	\$60
Meatballs, Arugula, Caramelized Onions with a Red Wine Reduction Glaze	
<i>The Other White Meat</i>	\$80
Pork Tenderloin Grilled to Perfection with Cranberry Orange Chutney	
<i>Assorted Tea Sandwiches</i>	\$70
Albacore Tuna, Chicken Salad, Egg Salad on Fresh Baked Gourmet Bread	



VEGETABLE PLATTERS

(PRICES ARE PER PLATTER. EACH PLATTER SERVES 20-25 GUESTS)

Roasted Vegetable Platter **\$125**

Spectacular Presentation of an Array of Grilled & Roasted Vegetables

Classic Crudité **\$60**

Traditional Raw Vegetable Platter with Homemade Ranch & Blue Cheese Dips

Asparagus Platter **\$75**

Roasted or Steamed Asparagus with Hollandaise Sauce

Hellacious Mushrooms **\$55**

Cooked in a Bourguignon Sauce for 24 Hours

Baked Asparagus **\$75**

Wrapped in Serrano Ham & Sprinkled with Romano Cheese

Roasted Brussel Sprouts **\$50**

Roasted with Candied Walnuts, Dried Cranberries, and Asiago Cheese

Roasted Green Beans **\$50**

French Style Green Beans Sauteed with Garlic and Olive oil

Roasted Seasonal Vegetables **\$50**

Zucchini, Yellow Squash, Butternut Squash, Carrots, Potatoes, Beets,

Sweet Potatoes, Onions, Peppers. (Seasonal based on availability)

(Chef's Choice unless specified)