

RENOWNED EVENTS

Catering Menu & Selections

This menu accompanies our catering packages and is designed to be used alongside the **Venue Offerings & Pricing Guide**. For buffet packages, select 1, 2, or 3 entrées depending on your tier, plus one salad, one starch, one vegetable, and one dessert. For reception packages, choose passed hors d'oeuvres and stations per your selected option. All package pricing is listed exclusively in the Venue Offerings & Pricing Guide — this menu is intentionally kept price-free so it remains current as packages are updated.

Please inform your event coordinator of any dietary restrictions or allergies. Our culinary team will advise on accommodations available for your event.

SALAD SELECTIONS

All salads with fresh greens are served with ingredients presented separately, allowing guests to assemble their salad to taste. Includes freshly baked dinner rolls, butter, balsamic vinegar & olive oil.

SPINACH SALAD

Crumbled Feta Cheese, Tomatoes & Hard Boiled Eggs with a Bacon Wine Vinaigrette

SPINACH & STRAWBERRY SALAD

Fresh Spinach, Sliced Strawberries, Feta Cheese & Caramelized Walnuts with an Avocado Vinaigrette

HOLIDAY SPINACH SALAD

Fresh Spinach, Dried Cranberries, Ripe Raspberries, Caramelized Walnuts, Feta Cheese with a Champagne Vinaigrette

MAINE SUMMER SALAD

Greens, Dried Cranberries, Blueberries, Feta Cheese & Sliced Almonds Tossed in a Balsamic Fig Vinaigrette

MIXED GREEN SALAD

Radishes, Fennel & Crumbled Goat Cheese with a Red Wine Vinaigrette

TUSCAN SALAD

Mixed Greens, Sliced Pear, Caramelized Walnuts & Feta Cheese with a Crisp Champagne Vinaigrette

WEDGE SALAD

Iceberg Lettuce, Crumbled Bleu Cheese, Chopped Bacon, Diced Tomatoes with Chunky Bleu Cheese Dressing

MANGO QUINOA SALAD

Chopped Mango, Quinoa, Black Beans & Red Roasted Peppers

FRESH SPRING SALAD

Organic Mixed Greens, Heirloom Cherry Tomatoes, English Cucumbers, Avocado with a Caesar Lemon Vinaigrette

HEARTS DESIRE SALAD

Arugula, Honey Crisp Apples, Sliced Pears, Caramelized Walnuts & Feta Cheese with a Champagne Vinaigrette

SIGNATURE SALAD

Mescaline Greens, Raspberries, Caramelized Walnuts & Feta Cheese with a Raspberry Vinaigrette

AUTUMN SALAD

Spring Mix, Dried Cranberries, Feta Cheese, Mandarin Oranges & Caramelized Walnuts with a Passion Fruit Dressing

FALL SALAD

Roasted Heirloom Carrot, Roasted Shaved Cauliflower, Arugula, Pepita Seeds & Parmesan with a Basil Vinaigrette

CHOPPED ITALIAN ANTIPASTO SALAD

Chopped Romaine, Salami, Pepperoncini Peppers, Sliced Olives, Red Onion, Cherry Tomatoes, Provolone & Mozzarella with a Golden Italian Dressing

ELITE SALAD

Arugula, Sliced Strawberries, Feta Cheese, Cashews with a Passion Pear Dressing

GREEK SALAD

Chopped Tomatoes, Crumbled Feta, Chopped Onions, Sliced Cucumbers & Olives with a Red Wine Vinaigrette

WINTER HARVEST SALAD

Arugula, Shaved Fennel, Candied Pecans, Ripe Pears & Shaved Reggiano with a Lemon Vinaigrette

IRISH PUB SALAD

Mixed Greens, English Cheddar, Hard Boiled Eggs, Cherry Tomatoes, Sliced Cucumbers & Onions with a Tarragon Dijon Dressing

SOUTHWEST SALAD

Chopped Lettuce, Seasoned Corn, Black Beans, Shredded Cheese & Crisp Tortilla Strips with a Chipotle Ranch Dressing

ASIAN CRUNCH SALAD

Mixed Greens, Wonton Strips, Shredded Cabbage, Shredded Carrots, Mandarin Oranges & Chow Mein Noodles with Garlic Ginger Dressing

SPRING SALAD

Spring Mix, Dried Cranberries, Feta Cheese & Mandarin Oranges with a Passion Fruit Dressing

CREAMY BROCCOLI SALAD

Broccoli Florets, Cashews, Red Onions, Dried Cranberries & Bacon Tossed in a Creamy Apple Cider Vinaigrette

CLASSIC CAESAR SALAD

Crisp Romaine, Homemade Garlic Croutons & Shaved Parmesan with a Creamy Caesar Dressing

SONOMA SALAD

Mixed Greens with Arugula, Honey Crisp Apples, Sliced Pears, Caramelized Walnuts & Feta with a Passion Pear Dressing

FALL HARVEST SALAD

Mixed Greens, Caramelized Walnuts, Mandarin Oranges, Feta Cheese & Dried Cranberries with a Lemon Poppy Seed Dressing

CAPRESE SALAD

Sliced Beefsteak Tomato & Mozzarella Drizzled with Balsamic Glaze & Fresh Basil

ARUGULA & BABY CORN SALAD

Baby Corn, Arugula, Red Onion Tossed in a Thyme Dressing with Olive Oil & White Wine Vinegar

CUCUMBER, AVOCADO & TOMATO SALAD

Tossed in Vinegar

FRESH BOCCONCINI & CHERRY TOMATO

Fresh Mozzarella Balls & Cherry Tomatoes with Basil, Drizzled with Balsamic

RICH & CREAMY HOMEMADE COLE SLAW

Prepared with a Creamy, Tangy Dressing

SOUTHERN POTATO SALAD

House-made Specialty with a Southern Kick

SPICY ASIAN SLAW

Tossed in Ginger Soy Vinegar Dressing

HOUSE POTATO SALAD

A House Specialty

WATERMELON, CUCUMBER & AVOCADO SALAD

Topped with Cilantro

CLASSIC CHOPPED ITALIAN SALAD

Mixed Greens, Bocconcini, Peperoncini's, Red Roasted Peppers, Salami & Gardenia Salad with a Golden Italian Dressing

ENTRÉE SELECTIONS

CHICKEN

CHICKEN PARMESAN

Breaded Chicken Breast topped with Classic Marinara Sauce & Mozzarella Cheese

CHICKEN PARMESAN SLIDERS

Breaded Chicken Breast Topped with Classic Marinara Sauce & Mozzarella Cheese in a Sweet Bun

SWEET TERIYAKI CHICKEN

Ripe Vegetables & Grilled Pineapple, Glazed with a Sweet Teriyaki Sauce

TARRAGON LEMON CHICKEN

Chicken Breast Sauteed with Mushrooms, Olives & Caramelized Delicata Squash

BRUSCHETTA CHICKEN

Chicken Breast Seared and Topped with Mozzarella, Roasted Tomato Bruschetta of Diced Tomatoes, White Wine, Chopped Garlic & Herbs

LEMON PEPPER CHICKEN

Marinated with Fresh Lemon Juice, served with a Lemon Chicken Veloute Sauce

CILANTRO LIME CHICKEN

Baked Breast of Chicken topped with Avocado Salsa

CHICKEN PICCATA

Chicken Breast Sauteed in a Light Lemon Sauce, Topped with Capers

GRILLED CHICKEN KABOBS

Skewered with Red Onions, Red & Green Bell Peppers and Cherry Tomatoes

GRILLED AVOCADO CALIFORNIA CHICKEN

Grilled Chicken Breast topped with a Fresh Avocado Salsa

CHICKEN CORDON BLEU

Lightly Crusted Chicken Breast Stuffed with Swiss Cheese & Gourmet Ham, served with Peppercorn Beurre Blanc Sauce

SONOMA CHICKEN

Grilled Breast of Chicken Slow Cooked in Apple Cider Reduction, Topped with Crispy Spinach, Poached Pear & Crumbled Bleu Cheese

CHICKEN FRANCESE

Chicken Breast in a Lemon Butter White Wine Sauce Topped with Capers & Artichoke Hearts

CHICKEN MARSALA

Breast of Chicken Sauteed with Mushrooms, Glazed with a Marsala Wine Sauce

CHICKEN MOLE

All White Chicken Breast in Traditional Mole Sauce made from Assorted Peppers and Spices

PROSCIUTTO STUFFED CHICKEN BREAST

Lightly Crusted Chicken Breast Stuffed with Smoked Mozzarella, Prosciutto & Sun-dried Tomatoes

TERIYAKI CHICKEN BOWL

All White Breast Chicken Marinated in Sweet Teriyaki with Pineapple Chunks, Bell Peppers & Sweet Teriyaki Sauce, Tossed with Fried Rice

APPLE CIDER GLAZED CHICKEN

Boneless Breast of Chicken Seasonally Flavored with an Apple Cider Glaze and Topped with an Apple Chutney

Seasonal

CAPRESE STUFFED CHICKEN BREAST

Lightly Crusted Chicken Breast Stuffed with Sun-dried Tomatoes, Fresh Mozzarella Cheese & Balsamic

ASIAN CHICKEN STIR FRY

Marinated in Asian Spices and Tossed with Bell Peppers

CHICKEN MARBELLA

Chicken Breast Marinated in a Brown Sugar & White Wine Sauce, Topped with Capers, Olives & Herbs

BUTTERMILK CHICKEN

Baked Crispy, served with Buttermilk Avocado Ranch

CHICKEN RIGATONI

Rigatoni Pasta Tossed with a Rich Tomato Cream Sauce & Marinated Chicken Breast

CHICKEN ROCKEFELLER

Grilled Chicken Breast Topped with a Cream Sauce Simmered with Spinach & Sun-dried Tomatoes

GOOD OLE' FRIED CHICKEN

Southern Style

GRILLED CHICKEN SHAWARMA KABOBS

Garlic Marinated Chicken Skewered with Marinated Cucumber, Onion & Tomato, served with a Tzatziki Sauce

MEDITERRANEAN CHICKEN

Grilled Breast of Chicken Marinated in Garlic, Mediterranean Marinade, Basil and Fresh Oregano

CHICKEN FLORENTINE

Sauteed Spinach, Roasted Garlic, Mushrooms

CHICKEN ANGELO

Lightly Breaded Chicken Breast in a White Wine Sauce Topped with Mushrooms & Artichoke Hearts

SWEET BBQ GRILLED CHICKEN

Grilled Chicken Breasts, Thighs, Legs Smothered in BBQ Sauce, Grilled to Perfection On Site

CREAMY TUSCAN GARLIC CHICKEN

Chicken Breast Simmered in Garlic, Heavy Cream, Olive Oil, Italian Seasoning, Spinach, Sun-Dried Tomatoes & Parmesan. Topped with Crispy Fried Spinach

GARLIC PESTO CHICKEN WITH TOMATO CREAM SAUCE

Roasted Chicken with Garlic, Olive Oil, Cream and Slow Simmered Tomato Sauce & Herbs

ASIAN BLACK PEPPER CHICKEN

Flavored with Soy, Garlic & Ginger, Marinated with Red & Green Bell Peppers

BAKED LEMON CHICKEN

Seasoned and Drizzled with a Light Lemon Sauce

CHICKEN CAPRESE

Boneless Breast of Chicken Marinated in Balsamic & Oil, Topped with Cherry Tomatoes, Fresh Mozzarella & Basil

CHICKEN CURRY

Chicken Cooked in a Blend of Onions, Tomatoes & Spices

SEAFOOD

GARLIC SHRIMP SCAMPI

Plump Shrimp Sauteed in a Lemon Butter and Garlic Wine Sauce, served over Linguine Pasta

MARYLAND CRAB CAKES

A Rich Blend of Lump Crab, Peppers & Spices Hand Formed and Lightly Breaded, served with Mango Chutney

CILANTRO LIME SHRIMP

Marinated in a Cilantro Lime Sauce and Seared to Perfection

HONEY BBQ GLAZED SALMON FILET

Spice Rubbed, served with Avocado Salsa

CAJUN SHRIMP

Lime Beurre Blanc

BROILED SALMON

Served with Mango Chutney and a Lemon Beurre Blanc Sauce

MEDITERRANEAN SALMON

Marinated with Olive Oil, Balsamic Vinegar and Garlic, Garnished with Lemon

BAKED TILAPIA

Baked with Garlic & Oil, Topped with Sliced Black Olives

MACADAMIA CRUSTED TILAPIA

Coated in Macadamia Nut Crumbles, served with a Lemon Beurre Blanc Sauce and Fresh Mango Chutney

LOBSTER TAIL

Served with Drawn Garlic Butter

+ Upcharge · Market Price

TILAPIA OREGANATO

Baked in Seasoned Italian Breadcrumbs

GARLIC LEMON BUTTER SALMON

Grilled Salmon Filet served in a Garlic Lemon Butter Sauce

CHILI LIME SALMON

Marinated in a Chili Lime Vinaigrette served with an Avocado Salsa

MAPLE GLAZED GRILLED SALMON

Grilled Salmon Topped with a Sweet Maple Glaze

PANKO CRUSTED TILAPIA

Served with Hoisin Aioli

SWEET & SPICY ORANGE SALMON

Fresh Grilled Salmon Topped with an Orange Glaze

CREAMY GARLIC BUTTER TUSCAN SALMON

Drizzled with a Creamy Garlic Sauce, Topped with Crispy Spinach & Roasted Cherry Tomatoes

SPRINGTIME MEDITERRANEAN SALMON

Broiled Salmon Filet with a Light White Cream Sauce, Topped with Scallions & Freshly Shaved Parmesan

ROASTED ASIAN SALMON

Roasted with Sweet Asian Garlic Glaze, Topped with Black Sesame Seeds

SHRIMP FRA DIAVOLO

Succulent Shrimp Tossed in a Spicy Tomato Sauce, served Over Pasta

BEEF & PORK

ASIAN BEEF & VEGETABLES STIR FRY

Sauteed in a Garlic Sherry and Soy Sauce

ANGUS BEEF SLIDERS

Sliders Served with a Tray of Sliced Cheeses, Lettuce, Sliced Tomato, Diced Onion, Mustard, Mayonnaise & Ketchup

Made to Order

PARMESAN ITALIAN MEATLOAF

Ground Beef Simmered in Italian Seasoning and Parmesan Cheese, Topped with Classic Marinara Sauce

BEEF TIPS MARSALA

Demi Glazed Roasted Beef Tips Simmered with Pearled Onions, Marinated Mushrooms, Roasted Garlic in a Marsala Wine & Mushroom Sauce

BEEF & BROCCOLI

Thinly Sliced Beef Sauteed in Asian Spices, Tossed with Broccoli Florets

BEEF SATAY SKEWERS

Served with a Sweet Chili Sauce

BEEF BARBACOA

Seasoned and Slow Simmered Beef in Assortment of Peppers and Spices

SHREDDED BEEF TINGA

Slow Simmered with Tomatoes, Chipotle Chilis and Sliced Onions

BAVARIAN POT ROAST

Slow Simmered in a Tomato Based Beef Broth

BEEF BOURGUIGNON (BURGUNDY)

Beef Tips Slow Simmered in a Hearty Red Wine Sauce with Pearl Onions, Baby Carrots & Mushrooms

BEEF WELLINGTON

Wrapped in a Puff Pastry, served with a Dollop of Bleu Cheese Gorgonzola Sauce

BEEF STROGANOFF

Tender Strips of Beef with a Creamy Mushroom Sauce, served over Egg Noodles

BOURBON BEEF MEATBALLS

Simmered in a Delicious Bourbon Glaze

MONGOLIAN BEEF SKEWERS

Flank Steak Simmered in a Sweet Soy & Garlic Sauce Combination

GRILLED TERIYAKI BEEF

Sweet Simmered Teriyaki Beef with Ripe Vegetables

STEAK FAJITAS

Savory Seasoned Angus Beef Steak Fajitas, Sautéed Bell Peppers & Onions

SLOWLY BRAISED SHORT RIB RAGU

Served with Pappardelle Pasta, Grilled Broccolini & Red Bell Pepper

TERIYAKI BEEF BOWL

Shredded Beef Teriyaki Simmered with Pineapple Chunks, Bell Peppers & Sweet Teriyaki Sauce, Tossed with Fried Rice

CHATEAUBRIAND

Sliced Tenderloin of Beef Topped with a Red Wine Demi Glaze

CORNERD BEEF & CABBAGE

Served Traditional Style

SLICED BBQ BEEF BRISKET

BABY BACK RIBS

Juicy Pork Ribs, Basted in Smoky BBQ Sauce

SWEET PULLED PORK SLIDERS

Served with Coleslaw and Spicy Mustard on Sweet Rolls

HERB ROASTED BONELESS PORK CHOP

Slow Roasted with Natural Juices and Herbs, Topped with Apples & Onions

CHILI LIME PORK

Chili Lime Slow Simmered Shredded Pork

PORK CHILI VERDE

Savory Pork Simmered in Green Chile Sauce

BASIL GARLIC GRILLED PORK CHOP

Topped with a Seasonal Chutney

Seasonal

CUBAN MOJO MARINATED PORK

Shredded Loin of Pork Marinated in Mojo

HONEY MUSTARD PORK TENDERLOIN

Roasted Pork Loin Smothered in a Honey Mustard Glaze

COFFEE RUBBED PORK

Roasted Loin of Pork Rubbed and Infused with a Special Coffee Seasoning, served with an Apple Chutney

LAU LAU PORK

Slow Simmered Shredded Pork Seasoned with Hawaiian Sea Salt, on a Bed of Roasted Greens

KALUA PULLED PORK

Slow Roasted Shredded Pork served with BBQ Sauce, Teriyaki Sauce and Hawaiian Sweet Rolls

CITRUS GLAZED PORK TENDERLOIN

Served with Pineapple Salsa

PECAN CRUSTED PORK TENDERLOIN

Marinated and Slow Cooked with a Pecan Crust

PORK LOIN ROULADE WITH MUSTARD PALE ALE SAUCE

Stuffed with Wild Rice, Stuffing and Crumbled Bacon, Drizzled with a Mustard Pale Ale Sauce

SAUSAGE, PEPPERS & ONIONS

Sweet Italian Sausage Sauteed with Peppers and Onions

VEGETARIAN

CREAMY PENNE PASTA

Tender Pasta Tossed in a Velvety Tomato Cream Sauce with Garlic, Sautéed Onions, a Hint of Sweetness, Cream Cheese and Fresh Broccoli Florets

EGGPLANT ROLLATINI

Thinly Sliced Eggplant Rolled with Ricotta & Pecorino Romano Cheese, Topped with Homemade Marinara and Melted Mozzarella

BLACK BEAN & SWEET POTATO ENCHILADAS

Stuffed with Creamy Sweet Potato, Black Beans, Feta Cheese and Spices

GRILLED NAPOLEON SLIDERS

Grilled Portabella Mushrooms as the Bun, Stacking Eggplant, Squash, Zucchini & Melted Mozzarella, Finished with Savory Marinara

GRILLED VEGETABLE NAPOLEON

Grilled & Stacked Portabella Mushroom, Eggplant, Squash & Zucchini, served with Classic Marinara Sauce

SPINACH STUFFED TOMATOES

Tomatoes Stuffed with a Spinach Puree, Topped with Toasted Bread Crumbs

EGGPLANT PARMESAN

Lightly Breaded Eggplant Topped with Homemade Marinara Sauce & Melted Mozzarella Cheese

EGGPLANT CANNELLONI

Rollled Eggplant Stuffed with Quinoa, Spinach & Garlic, Topped with Classic Marinara and Mozzarella

PASTA

BAKED PENNE PASTA

Baked with Fresh Mozzarella, Creamy Ricotta Cheese & Classic Marinara Sauce

CHEF'S TRADITIONAL HOMEMADE ITALIAN LASAGNA

Wide Noodles Layered with Marinara Sauce, Creamy Ricotta Cheese, Seasoned Ground Beef & Mozzarella Cheese

VEGETABLE LASAGNA

Wide Noodles Layered with Zucchini, Squash, Eggplant, Creamy Ricotta, Mozzarella Cheese and Bechamel Sauce

CHEF'S CHEESE LASAGNA

Wide Noodles Layered with Marinara Sauce, Creamy Ricotta, Parmesan & Mozzarella Cheese

SUN-DRIED TOMATO ORZO PASTA SALAD

Tossed with Sun-dried Tomatoes, Artichoke Hearts & Shaved Parmesan Cheese

ANGEL HAIR PASTA WITH PEAS AND PROSCIUTTO

Tossed in a Light Cream Sauce

ANGEL HAIR PASTA

Tossed in Butter and Garlic

LEMON GARLIC PASTA

Angel Hair Pasta Tossed in a Lemon Cream Sauce

STARCH SELECTIONS

ROASTED GARLIC MASHED POTATOES

Whipped with Butter & Garlic

ROASTED ROSEMARY POTATOES

SCALLOPED POTATOES

TRADITIONAL MASHED POTATOES

BAKED WHIPPED SWEET POTATOES

Topped with Brown Sugar & Butter. Add Mini Marshmallows if desired

ROASTED HERB RED POTATOES

Roasted with Chef's Blend Garlic, Butter, Herbs, Salt & Pepper

HOUSE-MADE SPANISH RICE

Tossed in a Rich Tomato Sauce with Sautéed Chopped Onions, Diced Tomatoes & Garlic

RICE PILAF

Seasoned Jasmine Rice Tossed with Orzo, Fresh Baby Peas & Carrots

CREAMY MACARONI & CHEESE

Baked to Perfection

GREEK LEMON RICE PILAF

Basmati Rice and Orzo Pasta Cooked with Fresh Lemon Juice & Lemon Zest, Fresh Dill & Parsley

DIRTY RICE

Flavored with Spices and Chicken Broth

CILANTRO LIME RICE

White Rice Mixed with Fresh Cilantro & Lime

CITRUS RICE

Basmati Rice Prepared with Citrus Zest and Tossed with Basil

BASMATI RICE

REFRIED BEANS

Prepared Traditional Style

HERBED BROWN RICE

JASMINE WHITE RICE

VEGETABLE SELECTIONS

CHEF PREPARED ASPARAGUS

Prepared on Site with Butter & Garlic

SAUTEED ASPARAGUS

Tossed with Garlic, Butter, Salt & Pepper

CHARRED BRUSSEL SPROUTS

Brussels Sprouts Tossed in Pomegranate, Apple, Cranberry, Candy Walnuts, Olive Oil & Balsamic Dressing

HONEY BALSAMIC GLAZE ROASTED BRUSSELS SPROUTS

Tossed in a Sweet Balsamic Glaze with Dried Cranberries

CHEF PREPARED CHOPPED ZUCCHINI & SQUASH

Prepared on Site and Tossed in Garlic & Oil

CORN ON THE COB

Slathered with Butter and Lightly Seasoned with Salt

Seasonal

SPICY ASIAN ZUCCHINI

AUTUMN ROOT VEGETABLE MEDLEY

Roasted Broccoli, Cauliflower & Carrots Tossed in Butter & Garlic

Seasonal

STEAMED BROCCOLI

BOK CHOY & MUSHROOM STIR FRY

BUTTERED CORN & CARROTS

Tender Sliced Carrots and Sweet Corn Simmered with Butter, Onion Powder and Dried Parsley Flakes, Finished with Black Pepper and Salt

SAUTEED GREEN BEANS

ROASTED BROCCOLI & CAULIFLOWER MASHED

Topped with a Toasted Bread Crumb Topping

CALIFORNIA BLEND VEGETABLE MEDLEY

Steamed Broccoli, Cauliflower & Carrots

GRILLED VEGETABLES

A Medley of Seasonal Vegetables, Expertly Grilled and Finished with Butter. Chef's Choice, Lightly Seasoned for a Savory Touch

Seasonal

CHEF PREPARED SAUTEED SUNSHINE WAX BEANS

Prepared on Site and Tossed in Garlic, Oil, Salt & Pepper

CHILLED ASPARAGUS

Topped with Roasted Red Peppers

SESAME BROCCOLI, BABY CARROTS, WATER CHESTNUTS & SNAP PEAS

Drizzled with a Sesame Teriyaki

ORANGE HONEY GLAZED CARROTS

MEDITERRANEAN ROASTED VEGETABLE

Roasted Sweet Peppers, Artichoke Hearts, Red Onion & Mushrooms Marinated with Olive Oil, Fresh Rosemary & Sea Salt

MEXICAN STREET CORN

Roasted Corn Kernels Tossed in Butter, Cotija Cheese & a Touch of Chili Powder, Garnished with Lime Wedge

Seasonal

GREEN BEAN ALMONDINE

Sauteed in Butter Topped with Almonds

DESSERT SELECTIONS

GRANDMA'S HOMEMADE GHIRARDELLI FUDGE BROWNIES

MINI LEMON BARS

Served with a Fresh Raspberry Sauce Drizzle

CHOCOLATE DECADENCE CAKE

Sliced & Drizzled with a Raspberry Sauce

CHOCOLATE MOUSSE & FUDGE BROWNIE TRIFLE

Ghirardelli Fudge Brownies Layered with Chocolate Mousse, Whipped Creme and Salted Caramel

S'MORES TRIFLE

Layers of Chopped Graham Crackers, Chocolate Pudding & Marshmallow Fluff, Topped with Chocolate Chips

SWEET CHURROS

Dusted with Cinnamon & Sugar

BREAD PUDDING

Homemade Bread Pudding served with a Creamy Caramel or Chocolate Drizzle

VANILLA STRAWBERRY SHORTCAKE TRIFLE

Vanilla Sponge Cake Layered with Fresh Strawberries & Vanilla Pudding, Topped with Fresh Whipped Creme and Strawberry Compote

MOM'S COOKIE CUPBOARD

Chocolate Chip Cookies, Old Fashioned Oatmeal Raisin Cookies and Fudge Brownies

ASSORTED HOLIDAY MINI DESSERTS

Delectable Gourmet Mini Cakes and Cookies Decorated for the Holidays

Seasonal · Limited Availability

MINI CANNOLI

Crisp Italian Shells Filled with Sweet Cream

MINI FRENCH CREME PUFFS

PINEAPPLE CHEESECAKE TRIFLE

Rich & Creamy Cheesecake Topped with Fresh Pineapple Compote, Whipped Cream and Coconut Sprinkles

PINEAPPLE UPSIDE DOWN CAKE

ASSORTED MINI CHEESECAKES

Traditional, Strawberry and Chocolate Mini Cheesecakes topped with Strawberry Compote, Blueberry Compote and Caramel Sauce

ARROZ CON LECHE SHOOTERS

Mexican Rice Pudding Sweetened with Condensed Milk and Topped with Cinnamon

ASSORTED PARFAIT SHOOTERS

Peanut Butter Bar Parfait, Chocolate Pudding & Fudge Brownie Parfait, Strawberry & Honey Vanilla Parfait

BANANA FOSTER TRIFLE

Sweet Pound Cake Layered with Banana Pudding, Caramelized Sliced Bananas, Vanilla Rum Sauce and Topped with Whipped Cream

CHOCOLATE COVERED STRAWBERRIES

Juicy Strawberries Dipped in Milk Chocolate

MINI NEW YORK CHEESECAKES

Topped with Strawberry or Blueberry Compote

PEANUT BUTTER PIE TRIFLE

Crumbled Oreos Topped with Peanut Butter Mousse, Whipped Cream, Chocolate Sauce Drizzle and Mini Peanut Butter Cups

HOMEMADE CREME BRULEE

Homemade Traditional Creme Brulee

HORS D'OEUVRE SELECTIONS

FILET MIGNON ON CROSTINI

Thinly Sliced Filet Mignon on a Garlic Crostini, Topped with Crumbled Bleu Cheese & Fried Leeks

CAESAR SALAD SHOOTERS

Romaine Lettuce Tossed with Classic Creamy Caesar Dressing, Shaved Parmesan & Garlic Croutons, served in Shooter Cups

SEARED AHI TUNA

Topped with a Tangy Asian Slaw, served on a Lotus Root Chip

GUACAMOLE BRUSCHETTA

Guacamole and Tomatoes served on Top of a Garlic Crostini

CUCUMBER & MINT TEA SANDWICHES

White Bread, Mint Leaves & English Cucumber

WALDORF CHICKEN SALAD SANDWICH BITES

Signature Harvest Chicken Salad Mixed with Grapes, Celery, Green Onions & Fuji Apples, served on a Flakey Mini Croissant

BEEF WELLINGTON BITES

Wrapped in a Puff Pastry, served with a Dollop of Bleu Cheese Gorgonzola Sauce

MINI LOBSTER ROLLS

Maine Lobster, served Chilled with a Touch of Mayo on a Mini New England Style Roll

+ Upcharge · Additional Cost

CHICKEN ROULADE

Stuffed with Sautéed Spinach & Prosciutto

SPINACH CHEESE ROLLS

Spinach, Feta, Mozzarella Cheese & Parmesan Cheese stuffed in a Puff Pastry

TRADITIONAL TOMATO BRUSCHETTA

Chopped Tomatoes with Fresh Garlic, Oil & Basil served with Homemade Crostini

PROSCIUTTO ASPARAGUS PUFF PASTRY

Asparagus & Prosciutto topped with Melted Cheese and Wrapped in a Warm Puff Pastry

MINI WEDGE SALADS

Crumbled Blue Cheese, Bacon & Chopped Tomatoes, served with Chunky Bleu Cheese Dressing, Creamy Ranch Dressing & Balsamic & Oil

AHI TUNA TACO

Crispy Mini Tacos filled with an Asian Slaw, Topped with Ahi Tuna, Sesame Seeds and a Wasabi Mayo Dollop

AVOCADO SHRIMP CUCUMBER BITE

Mild Seasoned Shrimp & Avocado Spread on a Cucumber Bite

TERIYAKI CHICKEN SKEWERS

Strips of Boneless Chicken Breast Drizzled with Teriyaki Sauce & Topped with Sesame Seeds

MARYLAND CRAB CAKES

A Rich Blend of Lump Crab, Peppers & Spices, served with Mango Chutney

SICILIAN RISOTTO BITES

Arborio Rice Risotto Balls, Breaded and Cooked to Perfection

AHI TUNA TARTARE

Lime, Chopped Avocado, Pickled Ginger, Sesame Flatbread, Cilantro, Micro Greens

PIGS IN A BLANKET

Mini Hot Dogs Wrapped in a Flaky Dough, served with Mustard Dipping Sauce

MOZZARELLA & TOMATO SKEWERS

Fresh Mozzarella Balls & Cherry Tomatoes, Skewered with Fresh Basil & a Balsamic Drizzle

WALDORF CHICKEN SALAD CUCUMBER BITES

Chicken Salad with Cranberries in a Cucumber Sandwich Bite

DEVILED EGGS

Sprinkled with Paprika and Dill Garnish

QUINOA BITES W/ CHIMICHURRI

House-made Mini Quinoa Cake Bites drizzled with Chimichurri Sauce

WATERMELON FETA MINT SALAD BITES

Watermelon Squares & Feta Skewers Drizzled with Balsamic Vinaigrette & Garnished with Fresh Mint
Seasonal

TOMATO & BASIL ON A PUFF PASTRY

Thinly Sliced Tomato & Basil served warm on a Puff Pastry

CRAB STUFFED MUSHROOMS

Mushroom Caps Filled with a Mixture of Crabmeat and Seasoned Bread Crumbs

CHICKEN TAQUITO SHOOTERS WITH 3 LAYER DIP

Shooter Cups with Layers of Guacamole, Sour Cream & Salsa Ready for Taquito Dipping

PROSCIUTTO WRAPPED EGGPLANT

Seasoned and Wrapped with Fresh Prosciutto

CHOCOLATE DIPPED BACON

Crisp Bacon Dipped in Milk Chocolate

COCONUT SHRIMP

Plump Shrimp Battered in Coconut Flakes & Fried to Perfection, served with Mango Chutney

PROSCIUTTO WRAPPED SHRIMP

Seasoned Large Shrimp Wrapped in Prosciutto Di Parma

SHRIMP WONTONS

Asian Style Shrimp Wontons Flavored with Ginger and Sesame Oil

WHITE TRUFFLE MAC & CHEESE BITES

Crisp Elbow Macaroni Balls Prepared with a Blend of Aged Cheddar & White Truffle Oil

ROASTED PEPPER & GOAT CHEESE CROSTINI

Balsamic Roasted Red Peppers Blended with Savory Goat Cheese served on a Crostini

CHICKEN & WAFFLE BITES

Mini Bites of Battered Chicken and Sweet Waffles Drizzled with Maple Syrup

CRAB RANGOON

Fried Wonton Dumplings Stuffed with Crab Meat & Cream Cheese, served with Sweet & Sour Sauce

SAUSAGE STUFFED MUSHROOMS

Mushroom Caps Stuffed with Italian Style Bread Crumbs and Spiced Sausage

THAI CHICKEN SALAD IN A CUCUMBER CUP

Marinated Shredded Chicken Breast Tossed with Slaw & Cilantro in a Tangy Asian Dressing, served in Bite Size Cucumber Cups

SWEDISH MEATBALLS

A Classic Swedish Dish, Prepared with Minced Onions & Spices

SPINACH & ARTICHOKE DIP

A Savory Blend of Spinach and Cheeses, served with Homemade Toasted Pita Chip

APPLEWOOD SMOKED BACON WRAPPED JALAPENO

Stuffed with Queso & Jalapeno and Wrapped in Crispy Apple Wood Smoked Bacon

SMOKED SALMON MOUSSE

Served on Endive or Sliced Cucumber, Topped with Dill

WILD MUSHROOM TART

A Mushroom Blend Stuffed in a Sweet Tartlet

SOUTHWESTERN EGG ROLLS

Stuffed with Black Beans & Corn, served with a Chipotle Ranch

PEAR, PARMESAN & HONEY ON CROSTINI

Sliced Pear and Fresh Parmesan Cheese, Lightly Drizzled with Honey

SWEET CORN TAMALES BITES

Topped with Avocado Salsa

Seasonal

POACHED PEAR ON ENDIVE

Drizzled with a Champagne Vinaigrette & Topped with Blue Cheese Crumbles

Seasonal

MILD BUFFALO WINGS

Boneless Chicken Wings Tossed in a Mild Buffalo Sauce, served with Bleu Cheese Dipping Sauce

SHRIMP COCKTAIL SHOOTERS

Shot Glasses Layered with Cocktail Sauce and Topped with Shrimp

WRAPPED ASPARAGUS

Grilled and Wrapped in Thinly Sliced Smoked Salmon or Prosciutto

ASIAN MINI SPRING ROLLS

Served with a Sweet & Sour Dipping Sauce

CRANBERRY & BAKED BRIE BITES

Served in a Bite Size Pastry

Seasonal

BROWN SUGAR GLAZED MEATBALLS

Simmered in Sticky Sweet Brown Sugar

VEGETABLE SHOOTERS

Shooter Cups Filled with Mini Vegetable Sticks with a Layer of Creamy Ranch Dip

MINI BAKED POTATO BITES

Topped with a Dollop of Sour Cream, Bacon Bits & Chives

USDA BEEF MINI SLIDERS

Prepared with Chef's Special Sauce, English Cheddar Cheese, Lettuce, Tomato & Caramelized Onions

SWEET PULLED PORK SLIDERS

Served with Coleslaw and Spicy Mustard on Sweet Rolls

OPEN FACED BACON & TOMATO

Layered with Basil Mayo

STRAWBERRY & SPINACH BRUSCHETTA

Topped with Almond Slivers
