



NYC
CATERING STUDIO

Corporate Catering Menu
2025



Breakfast, 8 People and Up, Priced Per Guest

THE MORNING EXPRESS \$8.95

An arrangement of our freshly baked miniature muffins, bagels, scones, butter croissants, fruit Danish, doughnuts, breakfast cakes and loaf cakes. Served with sweet butter, plain and vegetable cream cheeses, and preserves.

NY ASSORTED LARGE OR MINIATURE \$5.95

A variety of hand-rolled bagels, served with scallion, vegetable, raisin walnut and plain cream cheese on the side. Served with sweet creamy butter and preserves.

THE PARISIAN BREAKFAST \$9.95

An arrangement of our freshly baked European miniature butter croissants, chocolate croissants, apricot croissants, almond croissants, and fruit Danish. Served with sweet butter, and assorted preserves.

FRESH SEASONAL BERRIES MÉLANGE \$10.95

A selection of our seasonal and tropical berries.

FRESH FRUIT SALAD \$7.95

A selection of our seasonal and tropical fruits includes melons, golden pineapple, seedless grapes, mango, strawberries, seasonal berries, kiwi, ruby red grapefruit, Florida oranges, other exotic fruits.

FRESH SLICED FRUIT PLATTER \$9.95

A selection of our seasonal and tropical fruits carved and arranged on a platter, includes melons, golden pineapple, seedless grapes, mango, strawberries, seasonal berries, kiwi, ruby red grapefruit, Florida oranges, other exotic fruits.

FRESH SEASONAL MINIATURE FRUIT KEBAB \$8.95

A selection of our seasonal and tropical fruits on a skewer, includes melons, golden pineapple, seedless grapes, mango, strawberries, seasonal berries, kiwi, ruby red grapefruit, Florida oranges, other exotic fruits.

WHOLE FRUIT BASKET OR TRAY \$7.95

Beautifully decorated in a basket, red delicious and Granny Smith apples, banana, seedless grapes, Florida oranges, Bartlett pears, Driscoll strawberries, other seasonal and exotic fruits.

SPECIALTY MINIATURE SAVORY BREAKFAST TEA SANDWICHES \$9.95

- Sliced smoked salmon with vegetable cream cheese on a miniature challah roll
- Honey Virginia ham and orange marmalade on a buttermilk biscuit
- French brie and caramelized pear on a miniature butter croissant
- Crisp bacon, farmhouse cheddar and plum tomato on a chive biscuit

NEW YORK SPECIAL SMOKED SALMON TRAY \$21.95 (10 GUESTS AND UP)

Hand-sliced Nova Scotia double smoked salmon garnished with plum tomatoes, red onions, seedless cucumber, and caper berries. Lemon wedges served with assorted bagels, plain, vegetable and scallion cream cheese.

HOMEMADE YOGURT PARFAIT \$6.95

Bowl of homemade or individual cups of low-fat berry yogurt layered with seasonal berries, bananas, and homemade granola.

ASSORTED INDIVIDUAL YOGURT \$3.95

ASSORTED INDIVIDUAL GREEK YOGURT \$3.95

HOMEMADE BOWL OF GRANOLA & INDIVIDUAL YOGURT \$6.95

Creative homemade granola mixed with nuts & chia seeds. Served with assorted individual yogurt.

YOGURT BAR \$10.95 (10 GUESTS AND UP)

Homemade bowl of low-fat berry yogurt served with sliced strawberries, blueberries, bananas, honey, cinnamon, sugar, and creative homemade granola mix with cranberries, raisins, to create your own parfait.

HOT BREAKFAST A LA CARTE. 8 PEOPLE & UP, PRICED PER GUEST

**EGG SANDWICHES (ON WHOLE WHEAT, Brioche or Wraps \$8.95 per person.
(Substitute for eggwhites, add \$2 per person, gluten-free bread add \$1 per person):**

- | | |
|-------------------------|---|
| -Plain Fluffy Eggs | -Eggs, Baby Spinach, Mushrooms and White Cheddar |
| -Eggs, Ham & Cheddar | -Eggs, Chorizo, Peppers, Onions, Red Salsa, and Cheddar |
| -Eggs, Bacon & Egg | |
| -Bacon, Cheddar and Egg | |

Mini Overstuffed Omelets \$8.95 per person (Substitute with eggwhites, add \$2.00 per person):

- | | |
|-------------------------|---|
| -Plain Fluffy Eggs | -Eggs, Baby Spinach, Mushrooms and White Cheddar |
| -Eggs, Ham & Cheddar | -Eggs, Chorizo, Peppers, Onions, Red Salsa, and Cheddar |
| -Eggs, Bacon & Egg | |
| -Bacon, Cheddar and Egg | |

BELGIAN WAFFLES \$9.95 per person, add whipped cream for \$2.00 per person

Served With Syrup, and Choice of Bacon or Sausage

CHallah French Toast \$9.95 per person, add whipped cream for \$2.00 per person

Served with Syrup, and Choice of Bacon or Sausage.

BUTTERMILK \$9.95 per person, add whipped cream for \$2.00 per person

Served with Syrup, and Choice of Bacon or Sausage.

BREAKFAST CREPES \$ 10.95. Choice of two fillings, \$2.00 per person for additional toppings:

Banana, Raspberry, Blueberry, Strawberry, Chocolate, Nutella, and Coconut Flakes

AVOCADO TOAST BAR. \$12.95 per person. 8 people minimum**Choose up to 8 options:**

- | | |
|-----------------------------|-------------------|
| -Chopped Roasted Vegetables | -Kimchi |
| -Chopped Tomatoes | -Cucumber |
| -Edamame | -Brie |
| -Black Bean Spread | -Soft Cooked Eggs |
| -Chopped Bacon | -Shredded Cheddar |
| -Arugula | -Sliced Turkey |
| -Feta Spread | -Sliced Ham |
| -Smoked Salmon | -Soft Tofu |

BREAKFAST PACKAGES. 8 PEOPLE & UP, PRICED PER GUEST

CONTINENTAL BREAKFAST PACKAGES

CHOOSE YOUR BASE:

- The Morning Express \$8.95 or
- NY Assorted Large or Miniature \$5.95 or
- The Parisian Breakfast \$9.95 or
- Specialty Miniature Savory Breakfast Tea Sandwiches \$9.95 or
- New York Special Smoked Salmon Tray \$21.95 or

ADD:

- | | |
|---------------------------------------|--|
| -Fresh Fruit Salad \$4 per person | -Individual Yogurt \$2.00 per person |
| -Sliced Fruit Salad \$5.95 per person | -Individual Greek Yogurt \$2.00 per person |
| -Orange Juice \$3 per person | -Individual Parfaits \$4.95 per person |
| -Coffee or Tea \$2.50 | |

FULL AMERICAN PACKAGE \$18.95 PER PERSON, 10 PEOPLE MINIMUM:

- Scrambled Eggs
- Home fried Potatoes
- Bacon or Sausage

ADD:

- | | |
|---------------------------------|---|
| -Egg Whites \$2.00 per person | -Beef Sausage \$3.95 per person |
| -Pancakes \$ 4.95 per person | -Additional Bacon or Pork Sausage \$3.95 per person |
| -Turkey Bacon \$3.95 per person | |

HEALTHY EGG WHITE VEGETABLE FRITTATA \$10.95 PER PERSON

Country White Egg Whites, Zucchini, Mushrooms, Yellow Squash, Baby Spinach, Topped with Cheddar and Fresh Mozzarella. Served Room Temperature.

BREAKFAST SIDE A LA CARTE

- Scrambled Eggs \$6.95 per person
- Home Fried Potatoes \$5.95 per person
- Breakfast Sausage or Bacon \$4.95 per person
- Turkey Bacon or Turkey Sausage \$4.95 per person

BREVERAGES A LA CARTE. PRICED PER GUEST

- Medium Roasted Coffee (Milk, Skim, Half & Half, Sugars, Sweeteners, Stirrers & Cups). \$3.95 per person, 10 people minimum. Vegan Milks (oat milk, soy & almond), add \$2.00 per person
- Decaf Roasted Coffee (Milk, Skim, Half & Half, Sugars, Sweeteners, Stirrers & Cups) \$3.95 per person, 10 people minimum. Vegan Milks (oat milk, soy & almond), add \$2.00 per person
- Tea Service (Assorted Herbal and Lipton Tea, Sugars, Sweeteners, Stirrers & Cups) \$3.95 per person, 10 people minimum.
- Iced Coffee (Ice, Milk, Skim, Half & Half, Sugars, Sweeteners, Straws & Cups) \$4.95 per person, 10 people minimum. Vegan Milks (oat milk, soy & almond), add \$2.00 per person
- Freshly Brewed Iced Tea with Lemon (Sweetened or Unsweetened) \$4.95 per person, 10 people minimum.
- Hot Chocolate (with Marshmallow) \$3.95 per person, 10 people minimum.
- Full Coffee Service (Regular Coffee, Decaf Coffee and Tea Service, Milk, Skim, Half & Half, Sugars, Sweeteners, Stirrers & Cups) \$7.95 per person, 10 people minimum. Vegan Milks (oat milk, soy & almond), add \$2.00 per person
- Freshly Squeezed Orange Juice \$5.95 per person,
- Bottled Juices (Orange, Cranberry, Apple, and Ruby Red) \$4.25 per bottle.
- Bottled Water \$2.95 per bottle.
- Canned Sodas (Coca Cola and Pepsi Products) \$2.95 per bottle.
- Snapple Iced Teas (Assorted) \$4.25 per bottle.

LUNCH

GOURMET SANDWICHES, WRAPS OR PANINIS, \$12.95 PER PERSON, AVAILABLE IN MINI SIZES. 8 PEOPLE MINIMUM. FOR GLUTEN-FREE OPTIONS, ADD \$2.00 PER SANDWICH

- G-1 Creative Slow Roasted Rare Roast Beef, Seedless cucumber, Roma tomatoes, watercress, horseradish cream
- G-2 Fresh Mozzarella Oven roasted red peppers, vine ripen tomato, fresh basil, pignolis nuts basil pesto
- G-3 Herb Grilled Breast of Chicken BLT Butter lettuce, vine ripen tomato, apple wood smoked bacon, avocado salsa, sour dough bread
- G-4 Fresh Turkey Club Crisp apple bacon, tomatoes, organic greens
- G-5 Chicken Cordon Bleu Chicken cutlet, black forest ham, imported Swiss cheese
- G-6 Hickory Double House Smoked Turkey Imported Havarti cheese with dill, oven roasted peppers, organic greens
- G-7 Oven Roasted Eggplant Caramelized onion, goat cheese, baby arugula, walnut aioli
- G-8 Italian Prosciutto, genoa salami, black forest ham, provolone, basil, roasted peppers, pesto & arugula
- G-9 Fresh Roast Turkey Imported French brie, leaf lettuce, vine ripened tomato, cranberry mayonnaise
- G-10 Fresh Herb Crusted Chicken Breast Prosciutto, sage-cream cheese, and fresh basil
- G-11 Black Forest Ham & Brie Blue cheese, apricot preserves, grilled sourdough bread
- G-12 Honey Chipotle Skirt Steak Caramelized onions, pepper jack cheese

GOURMET WRAPS

- W-1 Beef Burrito Wrap seasoned beef with salsa, tomatoes, greens, sour cream, avocado
- W-2 Thai Chicken Wrap shredded chicken, carrots, peppers, cabbage, cucumbers, Thai dressing
- W-3 Grilled Chicken Caesar Wrap parmesan Reggiano, romaine, homemade Caesar dressing
- W-4 Grilled Salmon Wrap cucumbers, greens, yogurt herb dressing
- W-5 Hickory Double House Smoked Turkey Wrap mango, organic greens, Monterey jack cheese, honey mustard cup
- W-6 Buffalo Chicken breaded Chicken Cutlet, buffalo sauce, Maytag blue cheese, organic greens
- W-7 Grilled Vegetables eggplant, zucchini, roasted tomatoes, roasted peppers, organic greens
- W-8 Goat Cheese and Peperonata with baby arugula and extra virgin olive oil

HOT PANINI SANDWICHES

- P-1 Creative Grilled Sirloin Steak & Cheese sirloin steak, with provolone cheese, sautéed peppers and onions, mushrooms
- P-2 Pesto Chicken Panini melted fresh mozzarella and fire roasted peppers

P-3 Grilled Vegetables eggplant, zucchini, roasted tomatoes, greens, sun dried tomato spread

P-4 Reuben lean corned beef, imported Swiss, sauerkraut, Russian dressing

P-5 Black Forest Ham & Brie blue cheese, apricot green apple marmalades, grilled sourdough

P-6 Tuna Melt albacore white tuna salad, cheddar cheese, lettuce, tomatoes

P-7 Turkey Cuban hickory double house smoked turkey breast, Swiss cheese, sliced pickles, prosciutto, tomatoes, Russian dressing

P-8 Chicken Parmigianino seasoned and breaded pan-fried chicken cutlet with marinara sauce, fresh mozzarella and parmesan cheese

P-9 Sautéed Eggplant dusted in seasoned bread crumb, oven roasted plum tomatoes, smoked mozzarella, and sun-dried tomato basil pesto

P-10 Creative Chef Salad Creative oven roast turkey, black forest ham, imported Swiss, vine ripen Roma tomatoes, baby greens

TRADITIONAL / DELI STYLE SANDWICHES

D-1 Chicken Salad tarragon, vine ripen tomatoes, organic greens

D-2 Black Forest Ham aged, imported cheddar, leaf lettuce, vine ripened tomato

D-3 Albacore White Tuna Salad leaf lettuce, vine ripen tomatoes

D-4 Corned Beef (Extra Lean) imported Swiss cheese, Dijon mustard

D-5 Pastrami (Extra Lean) imported provolone cheese, Dijon mustard

D-6 Herb Crusted Turkey (Creative Oven Roasted) fresh herb mayonnaise, sharp cheddar, lettuce, vine ripened tomato

D-7 Egg Salad herb aioli, celery, vine ripened tomato

D-8 Rare Roast Beef (Creative Oven Roasted) aged cheddar, lettuce, wine, ripened tomato, Dijon mustard

PREMIER SANDWICHES \$17.95 PER PERSON

Pre-1 Crab Shrimp Lobster Cake Napa cabbage slaw, ancho AIOLI

Pre-2 Grilled Ahi Tuna Asian slaw, wasabi cream, organic greens

Pre-3 Scottish Smoked Salmon vegetable cream cheese, tomatoes, cucumbers, red onion

Pre-4 Roasted Portobello Mushroom mozzarella cheese, roasted peppers, baby spinach

Pre-5 Grilled Pesto Salmon watercress, vine ripened tomatoes, herb aioli

Pre-6 Sirloin of Beef watercress, vine ripened tomatoes, herb aioli

SANDWICH, WRAP AND PANINI PACKAGES. SELECT THE SANDWICHES OF YOUR CHOICE, ADD ITEMS TO SUIT YOUR NEEDS!

CHOOSE ONE:

- Sandwich, Wraps or Paninis \$12.95 Per Person
- Premium Sandwiches or Wraps \$17.95 Per Person

ADD:

- Green Salad, Pasta Salad, or Potato Salad \$3.95 per person
- Fruit Salad \$4.00 per person
- Sliced Fruit Platter \$5.00 per person
- Cookie and Brownie Platter \$4.00 per person

MAKE YOUR OWN ARTISANAL SANDWICH BUFFET

\$24.95 per person (10 Guests and Up)

An artfully displayed feast with generous portions of:

- Boars Head meats
- Creative oven roasted fresh turkey breast
- Rare roast beef
- Freshly sliced Italian dry salami, Sopressata and prosciutto
- Poached chicken salad
- Fresh Egg salad with chives
- White albacore tuna salad
- An artfully displayed feast with generous portions of:
- Assorted domestic and imported cheeses.
- Assorted brick oven slice bread, rolls, artisanal breads

TUREEN OF SOUP

\$10.95 per person, 10 people and up

Served with Brick Oven Bread and Sweet Butter

- Vegetable Jambalaya
 - Chicken Noodle
 - Lentil
 - Broccoli Cheddar
 - Classic Minestrone
 - Ten Vegetables
 - Roasted Butternut Squash
 - Vegetarian Split Pea ...
 - Tuscan White Bean with Spinach -
- And Many More!

BUILD YOUR OWN BOXED LUNCH
(10 people and up, priced per person)

LUNCH BOX \$12.95 PER GUEST

-Sandwich or wrap

ADD:

-Green Salad, Pasta Salad, or Potato Salad \$3.95 per person

-Fruit Salad \$4.00 per person

-Cookie and Brownie \$4.00 per person

-Bag of Chips \$1.95 per person

-Beverage (Can of Soda or Water) \$2.00 per person

SALADS

SALADS (10 GUESTS AND UP, PRICED PER GUEST)

ADD PROTEINS TO MAKE IT AN ENTRÉE SALAD:

-GRILLED CHICKEN \$6.00

-GRILLED BEEF \$9.00

-GRILLED SHRIMP \$8.00

-GRILLED SALMON \$9.00

Creative Mixed Green Salad

Organic field greens, seedless cucumbers, grape tomatoes, endives, radishes, watercress, radicchio

Traditional Caesar Salad

Hearts of romaine, parmesan Reggiano, spicy focaccia croutons

Big Apple Salad

Organic field greens, diced red delicious apple, grape tomatoes, candied walnuts, dried cranberries, goat cheese

Mesclun Salad

Baby greens, caramelized grilled pears, goat cheese, pecans

California Spinach Salad

Baby spinach, avocados, red onions, white mushrooms, hard boiled eggs

California Chopped Salad

Organic field greens, mixed vegetables, radishes, chickpeas, seedless cucumbers, and vine ripen tomatoes

Garden Salad

Field greens, seedless cucumbers, vine ripen grape tomatoes, endives, radishes and carrots, chickpeas

Goat Cheese Salad

Field greens, granny smith apples, walnuts, goat cheese

Arugula Salad

Baby arugula, roasted beets, caramelized walnuts, goat cheese

Sugar Snap Pea Salad

With julienne peppers and ginger sesame vinaigrette

Roasted Asparagus & Wild Mushrooms

Lemon zest and shaved parmesan Reggiano

Black Bean & Corn Salad

With roasted peppers, cilantro

Tuscan Bean Salad

Sautéed baby spinach, roasted shallots, tomato, and fresh herbs

Seasonal Roasted Vegetable

With fresh herbs, roasted shallots

Oven Roasted Potato Salad

Oven roasted red bliss potato, roasted peppers, shallots, and champagne Dijon dressing

Traditional German Potato Salad

With crisp bacon

Classic Potato Salad

Carrots, celery, onions, green beans

Roasted Red Bliss Potato Salad

Green beans, red onion, and herb relish

Classic Coleslaw

Savory cabbage tossed with raisins and carrots

GRAINS, LEGUMES & RICE SALADS**Basmati Rice Salad**

Sun dried apricots, pistachio, peppers, and scallions

Toasted Israeli Cous Cous

Dried apricots, red pepper, cilantro, cumin, and feta cheese

Canadian Wild and Long Grain Rice Salad

Sun dried apricots, cranberries, almonds, and parsley

Italian Rice Salad

Sun dried apricots, cranberries, almonds, and parsley

Moroccan Cous-Cous

Sautéed grilled vegetables, fried shallots, and currants

Curried Chickpea Salad

Carrots, red onions, cilantro

Quinoa Pilaf

Sautéed grilled vegetables, fresh herbs, vine ripen tomatoes, crispy shallots, carrots

Moroccan Orzo

Toasted almonds, raisins, and Moroccan spices

Julienne vegetables, snap peas, shitake mushrooms, fresh oven roasted whole garlic, extra virgin olive oil

COLD PASTA**Penne Mozzarella**

Sun dried tomato, fresh mozzarella, grape tomato, sun dried tomato pesto, parmesan cheese, fresh basil

Whole Wheat Penne Primavera

Julienne Vegetables, Snap Peas, Shiitake Mushrooms, Fresh Oven Roasted Garlic, Extra Virgin Olive Oil

Penne Primavera

Seasonal mixed vegetables and sun-dried tomato pesto

Fregula

Sardina pasta, pencil stick asparagus, heirloom tomato and goat curds, grilled onions, diced carrots and celery

Mezzi Rigatoni Oven Roasted Eggplant

Oven roasted eggplant, oven roasted plum ripen tomato, feta cheese

Mezzi Rigatoni Primavera

Shitake mushrooms, seasonal vegetables, sun dried tomatoes, roasted garlic, extra virgin olive oil

Thai Cellophane Noodle Salad

Stir fried vegetables, savory spicy sauce

Tortellini

Tricolored tortellini, petit poi, prosciutto, baby spinach, roasted peppers, lemon zest and roasted shallot oil

Tortellini Primavera

Seasonal vegetables, lemon butter, parmigiano

Spinach Penne Primavera

Julienne vegetables, snap peas, shitake mushrooms, fresh oven roasted whole garlic, extra virgin olive oil

Cavatappi

Corkscrew Pasta, Grilled seasonal vegetables, ricotta cheese, sundried tomatoes, basil pesto

Farfalle Baby Spinach

Spinach, roasted peppers, lemon zest and roasted shallot oil

Farfalle Smoked mozzarella

Smoked mozzarella, sun dried tomato, fresh basil, balsamic vinaigrette

Farfalle Oven Roasted Tomatoes

Oven roasted tomatoes, fresh mozzarella, and fresh basil

Buckwheat Soba Noodle

Stir fried vegetables, soy sesame

Orecchiette Broccoli Rabe

Broccoli rabe, fresh roasted garlic, touch of pesto vinaigrette

Fussili Primavera

Seasonal roasted vegetables, shitake mushrooms, oven roasted red peppers, touch of pesto vinaigrette

SALAD BARS

CALIFORNIA BAR \$34.95 per person

Grilled Chicken
Grilled Salmon Fillet
Grilled Flank Steak
Roasted Potato Salad
Grilled Seasonal Vegetables
Mixed Garden Salad

MEXICAN TACO BAR \$22.95 per person

Seasoned Beef
Seasoned Sautéed Chicken
Seasoned Beans
Shredded Lettuce
Chopped Tomatoes
Chopped Jalapenos
Shredded Cheese
Sour Cream, Guacamole, Salsa
Soft Flour Tortillas
Hard Corn Tortillas

VIP SALAD BAR \$28.95 per person

Bowls of:

Romaine, Organic Mesclun and Baby Spinach Platter

Protein:

Grilled Chicken, Grilled Sliced Sirloin, Italian Tuna

Toppings:

Tomatoes, Cucumbers, Radishes, Chickpeas, Carrots, Alfalfa
Sprouts, Olives, Beets, Corn, Croutons, Tricolor Peppers,
Avocado
Breadbasket with Sweet Butter
Include Choice of Three Dressings

Add Cheese for \$2.00 per person, per kind:

Cheddar, Mozzarella, Parmesan, Goat Cheese, Feta Cheese,
or Jack Cheese

DRESSINGS:

Aged Honey Balsamic, Green Goddess, Honey Dijon, Honey
Mustard, Asian Sesame, Creamy Ranch, Maytag Bleu Cheese,
Lemon Herbed vinaigrette, Creamy Caesar, Cilantro
Vinaigrette, Carrot-Ginger

LUNCH & DINNER ENTRÉES (10 GUESTS AND UP, PRICED PER GUEST)

LUNCH PRIX FIXE (DELIVERY 10:00AM - 2:00PM)

All Entrées are served in chafing dishes or room temperature

All Entrées are served with mixed green and breadbasket with sweet butter

Choose One Entrée \$24.95 per person or Choose Two Entrées \$29.95 per person
Choice of Two Accompaniments

Choose Three Entrées \$39.95 per person

Choice of Three Accompaniments

Some Entrée Selections May Require Advance Notice

DINNER PRIX FIXE (DELIVERY 3:00PM - 6:00PM)

All Entrées are served in chafing dishes or room temperature

All Entrées are served with mixed green and breadbasket with sweet butter

Choose One Entrées \$28.95 per person or Choose Two Entrées \$34.95 per person
Choice of Two Accompaniments

Choose Three Entrées \$42.95 per person

Choice of Three Accompaniments

Some Entrée Selections May Require Advance Notice

CHICKEN & TURKEY

- Grilled Herb Chicken Breast with fine herbs, roasted shallots and a chardonnay wine reduction sauce
- Chicken Marsala
sautéed medallion of chicken breast, Portobello mushroom, marsala wine
- Chicken Champagne
Boneless breast of free-range chicken, sautéed in Italian extra virgin first press olive oil offered in an aromatic Italian basil cream sauce with white mushrooms, deglazed with champagne
- Chicken Picatta
sautéed medallion of chicken breast, lemon caper sauce, touch of cream
- Chicken Cacciatore
Boneless chicken breast with green bell peppers, onions, mushrooms, olives, garlic, onion in an Italian tomato and herb sauce
- Chicken Milanese
topped with arugula, vine ripen Roma tomatoes, and fire roasted peppers
- Oven Baked Lemon Herb Chicken bone in whole chicken, au jus
(de-boned \$4.00 additional)
- Sautéed Chicken Scaloppini medallion of chicken breast, roasted

garlic, fresh tomatoes and basil and chardonnay sauce

- Pan Seared Breast of Chicken with a reduction of balsamic glaze
- Five Spiced Breast of Chicken with hoisin sesame sauce
- Chicken Marseille
sautéed medallion of chicken, artichoke hearts, in a chardonnay sauce
- Grilled Citrus Chicken with orange segments, in an amaretto sauce
- Grilled Teriyaki Chicken with sesame scallion and teriyaki sauce
- Freshly Oven Roasted Herb Breast of Turkey with gravy au jus
- Blackened Chicken Breast with corn relish
- Oven Baked Jack Daniel Barbecue Chicken bone in whole chicken (de-boned \$4.00 additional)
- Southern Fried Chicken (Bone In) (Breast only \$3.00 additional)

- Glazed Chicken Breast with fresh fig jams and smoked mozzarella
- Stuffed Chicken Breast with apple and goat cheese

SEAFOOD

- Tricolor Pepper Crusted Ahi Tuna with wasabi crème fraiche (\$6.00 additional)
- Salmon Fillet with a Dijon and parmesan crust served with a leek and cream sauce
- Jumbo Coconut Shrimp (\$6.00 additional) served with a pineapple and mango sauce
- Citrus and Herb Sautéed Jumbo Gulf Shrimp (\$6.00 additional)
- Citrus and Herb Grilled Salmon with a lemon butter sauce
- Fillet of Red Baby Snapper sautéed with fresh tomato and garlic sauce
- Pan Seared Filet of Fish with a champagne burre blanc
- Grilled Asian Salmon with tomato, cilantro, citrus-soy marinade
- Filet of Sole Picatta, Française or Ginger Scallion Sauce

- Filet Sole, Sun dried Tomato and Parmesan Crust

- Thai Coconut Curry Baby Snapper with lemongrass and fresh basil

- Grilled Marinated Salmon Fillet with Orange Gremolata

- Baby Snapper Topped with tomato, roasted pepper and herb relish

- Tricolor Pepper Crusted Ahi Tuna with wasabi crème fraiche (\$6.00 additional)

BEEF, LAMB & PORK

- Stuffed Sirloin of Beef with fresh mozzarella, baby spinach and fire roasted peppers

- Beef Wellington
Tender filet mignon of beef and mushroom duxelles are wrapped in a delicate pastry; served with an aged port wine reduction (\$8.00 additional)

- Grilled NY Strip
With roasted shallots & wild mushroom

- American Pot Roast
moist beef sirloin with dumplings in country style gravy

- Country Tri-Tip of Beef Bourguignon
Tender tri-tip beef in a rich red wine, mushroom & onion sauce

- Roast Loin of Pork
tender medallions of pork tenderloin with our savory cornbread and raisin stuffing accompanied by an apple and brandy glaze

- Savory Pork
Slow roasted to tender perfection paired with a savory herb dressing and merlot reduction

- Pan Seared Filet Mignon
Roasted shallots and a trio-wild and exotic mushrooms and cream peppercorn sauce (\$8.00 additional)

- Rosemary and Black Pepper Crusted Sliced Sirloin Steak
Served with an au jus sauce

- Sliced Filet Mignon
with tomato, roasted pepper, and herb relish (\$8.00 additional)

- Pork Picatta

Pork sautéed with lemon, butter, white wine and capers

- Sautéed Medallions of Fillet Mignon with mushrooms, cremini onions and tomatoes (\$8.00 additional)

VEGETARIAN

- Ratatouille Provençal
zucchini, squash, eggplant, peppers, onions, roasted garlic, fresh basil, and Roma tomato

- Grilled Vegetables Lasagna
Layered with freshly grilled vegetables, tomato sauce and baked with cheese

- Spanish Rice Stuffed Peppers
Red, yellow, and green bell peppers filled with a classic Spanish rice, roasted vegetables with a jalapeno slice

- Crisp Hoisin Tofu and Eggplant

- Double Stuffed Portobello Mushroom
fresh mozzarella, spinach, roasted peppers

- Roasted Tomato, Goat Cheese, and Caramelized Onion Tart

- Eggplant Napoleon
grilled eggplant layered with fresh mozzarella, basil, and roasted tomatoes

- Zucchini Napoleon
breaded zucchini layered with herb ricotta goat cheese, roasted peppers and baby arugula, mozzarella, and fresh basil

PASTA ENTREES

- Baked Ziti
with marinara sauce, ricotta cheese, mozzarella, and parmesan Reggiano

- Lasagna Rolls
with ricotta cheese, fresh basil, and parmesan Reggiano; marinara

- Meat lasagna
with ground sirloin beef, ricotta cheese, parmesan Reggiano; marinara
- Seafood Lasagna with shrimp, Atlantic cod, scallops,
lemon béchamel (* \$ 4.00 additional)

- Penne a la Vodka
with pancetta and a creamy pink vodka sauce

- Farfalle
with grilled chicken, roasted peppers, baby arugula, lemon, and olive oil

- Orecchiette
with fennel sausage, roasted peppers and marsala mushroom sauce

- Rigatoni
with grilled chicken, peas, fresh basil and a creamy marinara sauce

- Farfalle
with sautéed jumbo shrimp, spinach, roasted peppers, lemon, parmesan (* \$ 3.00 additional)
- Stuffed shells
ricotta, parmesan, fresh basil, marinara sauce

- Stuffed Shells Bolognese
with meat ragout

- Orecchiette
portobello mushrooms, artichoke hearts, peas, and roasted peppers

- Baked Cheese Tortellini
alfredo sauce with pancetta

LUNCH & DINNER ACCOMPANIMENTS

VEGETABLES

- String Beans Almandine
- Seasonal Grilled Vegetables (\$2.95 Additional)
- Ginger Carrots: Sweet carrots glazed in butter and ginger
- Sugar Snap Pea Salad with julienne peppers and ginger sesame vinaigrette
- Seasonal Roasted Vegetable with fresh herbs
- Fried Or Steamed Vegetable Dumplings served with a tamarind soy dipping sauce
- Roasted Asparagus with lemon zest and shaved parmesan Reggiano
- Corn on The Cob or Corn Salad
- Asian Stir-Fried Vegetables
- Roasted Italian Vegetables
- Creamed Spinach
- Sautéed Broccoli Rabe with roasted garlic
- Roasted Italian Vegetables
- Steamed Vegetables
- Haricots Verts
- Roasted Roots Vegetables

RICE & GRAINS

- Jasmine Coconut Rice
- Caribbean Peas and Rice
 - Jasmine Scented Rice with sautéed baby spinach
- Basmati Rice Salad sun dried apricots, toasted cashews, peppers, and scallions
- Brown Rice with Sautéed Vegetables

- Orzo with Sautéed Baby Spinach
- Jasmine Shitake Rice Pilaf
- Toasted Israel Couscous with roasted vegetables
- Coconut Curry Basmati Rice
- Mediterranean Saffron Rice
- Vegetable Fried Rice
- Steamed Organic Brown Rice
- Spanish Yellow Rice
- Mexican Style Rice Pilaf peppers, onions and tomatoes
- Jasmine Scented Rice with Beans
- Orzo with Grilled Vegetables
- Koshari: special Mediterranean rice dish combined with lentil, chickpeas, fried shallots
- Moroccan Cous Cous with sautéed grilled vegetables, fried onions

POTATOES

- Scalloped Potato Au Gratin
- Roasted Garlic Smashed Potatoes
- Truffled Mashed Potatoes
- Roasted Red Bliss Potatoes
- Whipped Chive Mashed Potatoes
- Cajun Potato Wedges
- Cauliflower Au Gratin
- Pan Seared Potatoes with green beans and red onion and herb relish
- Candied Yams - brown sugar, raisins and marshmallows
- Carrot and Leek Au Gratin
- Mashed Sweet Potatoes

- Roasted Red Bliss Potatoes
- Whipped Chive Mashed Potatoes
- Cajun Potato Wedges
- Pan Seared Potatoes with green beans and red onion and herb relish
- Candied Yams brown sugar, raisins, and marshmallows

GLOBAL MENUS

ALL ENTRÉES ARE SERVED IN CHAFING DISHES OR ROOM TEMPERATURE
(10 GUESTS AND UP, PRICED PER GUEST)

AMERICAN (A) \$29.95 per person

Texas Smokey B.B.Q Chicken or Southern Fried Buttermilk Chicken (bone in)
Boneless Short Ribs or Brisket of Beef (24 hour notice)
Old Fashion Potato Salad or French Fries
Country Roasted Vegetables
Classic Creamy Coleslaw
Buttermilk Corn Bread

AMERICAN (B) \$29.95 per person

Southern Fried Buttermilk Chicken
Barbecued Spareribs or Baked Sirloin Meatloaf with Mushroom Gravy
Three-Cheese Baked Macaroni or Roasted Garlic Mashed Potatoes
Corn on the Cob
Classic Creamy Coleslaw
Buttermilk Biscuits

CARIBBEAN (A) \$28.95 per person

Stewed Chicken (bone in) with Fresh Herbs
Fried Fish Filet with a Spicy Scott Bonnet Pepper, Onions, and Exotic Herb Sauce
Rice and Pigeon Peas
Sautéed Vegetables
Chopped Salad

CARIBBEAN (B) \$32.95 per person

Jamaican Jerk Chicken
Jumbo Coconut Shrimps with a Pineapple & Ginger Sauce
Jasmine Rice with Pinto Beans and Coconut Milk and Fine Herbs
Fried Sweet Ripe Plantain
Chopped Salad

LATIN (A) \$32.95 per person

Roast Pork (Pernil Asado) Succulent Roast Pork with Mojo Sauce (24-hour notice)
Oven Roasted Cilantro Chicken with Lime Salsa
Yellow Rice or White Rice with Stewed Beans
Maduros (Fried Sweet Ripe Plantain)
Fried or Boiled Yucca with Garlic Sauce
Garden Salad with Avocado and Onions

LATIN (B) \$34.95 per person

Grilled Pork Chop with sautéed Onions & Peppers
Red Snapper Fillet with Onions, Peppers, Spanish Olives Sauce
Pigeon Peas with Rice) or Fried or Boiled Yucca with Garlic Sauce
Maduros (Fried Sweet Ripe Plantain)
Garden Salad with Avocado and Onions

MIDDLE EASTERN (A) \$32.95 per person

Chicken Kabobs – grilled chunks marinated breast of chicken, onions, assorted peppers
Tzatziki (cucumber, yogurt and dill dip)
Grilled Vegetable Kabobs Seasonal Grilled Vegetables
Add Shish Kebob (*Beef add \$4.00 more)
- Sirloin Marinated Steak with Pepper and Onions

Hummus – Ground Chickpeas, Sesame, Spices, Garlic, Extra Virgin Olive Oil, Lemon, Fine Herbs
Babaganoush Ground Oven Baked Eggplant, Sesame, Spices, Garlic, Extra Virgin Olive Oil, Lemon, Fine Herbs
Assorted Toasted Pita and Flat Breads
Cous Cous - With Sautéed Grilled Vegetables, Fried Shallots
Spanakopita - Feta Cheese & Spinach Turnover
Traditional Greek Salad with Stuffed Grape Leaves

JAPANESE (A) \$29.95 per person

Chicken and Beef Teriyaki
(Add salmon for \$4.00 additional)
Assorted Sushi Rolls – California rolls, vegetable rolls, spicy tuna rolls, accompanied by wasabi, soy sauce and pickled ginger
White Rice
Shumai with Soy Sauce
Japanese Salad- lettuce, watercress, carrots, cucumber, onions, cabbage
Assorted Rolls with Sweet Butter

THAI (A) \$32.95 per person

Lemongrass Chicken with a pineapple and Scallion Sauce
Red Curry Shrimp
Vegetable Spring rolls served with lemon soy sauce
Jasmine Coconut Rice with Chunks of coconuts
Thai Salad, Lettuce carrots, cucumber, Onions, Red cabbage, Peanuts
Assorted Rolls with Sweet Butter

ITALIAN (A) \$29.95 per person

Chicken Parmigiana or Chicken Picatta
Lasagna Cheese Rolls with Marinara
Antipasto Platter - Genoa Salami, Prosciutto, Pepperoni, Marinated Artichoke Hearts, Marinated Mushrooms, Roasted Peppers, Mixed Olives, Fresh Mozzarella and Basil
Mixed green or Traditional Caesar Salad
Garlic Bread or Assorted Rolls with Sweet Butter

ITALIAN (B) \$29.95 per person

Chicken Francese or Chicken Florentine
String Beans Almandine
Penne a La Vodka - with Tomato Cream Sauce, Splash of Vodka, Fresh Basil Bruschetta-Grilled Tuscany Bread, Fresh Mozzarella, Imported Olives, Vine Ripen Roma Tomato and Fresh Basil
Tricolor Salad -Baby Arugula, Hearts of Romaine, Endive, Radicchio and Grape Tomato
Garlic Bread or Assorted Rolls with Sweet Butter

ITALIAN (D) \$32.95 per person

Sundried Tomato & Parmesan Crusted Chicken and Artichoke Salad
Cavatappi with Roasted Eggplant, Roasted Peppers, Peas, Parmesan Reggiano and Balsamic Vinaigrette (Cold Selection)

Seasonal Grilled Vegetable Platter
Arugula, Radicchio, Roasted Beets, Tomatoes, Shaved Parmesan
Reggiano

TEX MEX (A) FAJITA BAR \$29.95 per person

Seasoned Cumin Chicken with Sautéed Onions and Peppers
Grilled Sliced Beef with Sautéed Onions and Peppers
Stewed Red Beans
Chopped Salad – Romaine, Cucumbers, Tomatoes and Shredded
Cheddar
Flour Tortillas
Mexican Style Rice Pilaf
Guacamole, Sour Cream, Pico de Gallo, Salsa

CUBAN (A) \$29.95 PER PERSON

Roasted Chicken (Bone-In), An herb-roasted,
plump whole chicken glazed with our
signature mango-habanero sauce.
Palomilla Steak, grilled and topped with grilled onions.
Yellow Rice or White Rice with Stewed Beans
Maduros (Fried Sweet Ripe Plantains)
Avocado Salad: Ripe avocado on a bed of mixed
greens, garnished with tomatoes, Spanish olives and thinly sliced
onions

Garlic Bread or Assorted Rolls with Sweet Butter

CUBAN (B) \$34.95 per person

Shrimp in Garlic Sauce
Jumbo shrimp sauteed in garlic, olive oil
and finished in a white wine sauce.
Guava-Glazed Havana Style Ribs
Baby-back pork ribs marinated in
adobo then slow-roasted in a
guava-BBQ sauce.
Choice of Rice: Yellow Rice or
White Rice with Stewed Beans or
Mixed Rice & Black Beans
Choice of: Fried, Boiled Yucca or
Mashed Yuca with Garlic Sauce.
Maduros
Avocado Salad, Ripe avocado on a bed of mixed
greens, garnished with tomatoes,
Spanish olives and thinly sliced onions.

DESSERTS

OUR SIGNATURE DESSERT PLATTER

An assortment of our homemade butter cookies, bars, confections, and brownies

FRESH SEASONAL FRUIT KEOB

A selection of our seasonal and tropical fruits on a skewer, includes melons, golden pineapple, seedless grapes, mango, strawberries,
seasonal berries, kiwi, ruby red grapefruit, Florida oranges, other exotic fruits

CUPCAKES

Mini Bite Size \$5.95 (2 pieces per person)
Medium \$5.95 per piece
Large \$8.95 per piece

SEASONAL FRUIT SALAD

A selection of our seasonal and tropical fruit salad
Includes: melons, golden pineapple, seedless grapes, mango, strawberries, seasonal berries, kiwi, ruby red grapefruit, Florida oranges, other
exotic fruits

SLICED SEASONAL FRUIT PLATTER

A selection of our seasonal and tropical fruits carved and arranged on a platter
Includes: melons, golden pineapple, seedless grapes, mango, strawberries, seasonal berries, kiwi, ruby red grapefruit, Florida oranges, other
exotic fruits

SEASONAL BERRIES MÉLANGE

A selection of our seasonal and tropical berries
Add Fresh Whipped Cream \$2.95 per person

PETIT FOURS (48-hour notice)

Intricately decorated bite size layer cake filled with assorted cream presented on a platter, garnished with fruit and fresh flowers

MINI TART AND PASTRY PLATTER

Assortment of miniature fruit tartlets, miniature Cannoli's, lemon tartlets, chocolate pecan tartlets, cherry frangipane tartlets, apple streusel tartlets, chocolate ganache tartlets, assorted homemade dessert bars

MINI FRUIT TARTS

Assortment of miniature fruit tartlets on a platter garnished with fruit and fresh flowers

CHOCOLATE HEAVEN

Chocolate fudge brownies, chocolate ganache cups, chocolate cheesecake bars, chocolate truffles, chocolate cream puffs, Belgian chocolate bittersweet and white chocolate dipped strawberries

CHOCOLATE COVERED STRAWBERRIES

Sweet strawberries, covered with sweet Belgian chocolate

Long –Stem: Market Price

PREMIUM ICE CREAM SUNDAE BAR**

Chocolate, vanilla & strawberry ice cream, chocolate and rainbow sprinkles, chocolate& peanut butter chips, m & m's, chopped peanuts, toasted coconut, Oreo cookie pieces, mini-Reese's pieces, caramel sauce strawberries, fresh whipped cream, sugar cone bowls

** 48 HOUR NOTICE REQUIRED; ICE CREAM CART RENTAL MAY BE REQUIRED. **

HORS D'OEUVRES

SERVED HOT OR ROOM TEMPERATURE

20 or more guests (choose 6 Items)

10 or more guests (choose 6 Items)

We have additional selections available upon request

Please Call Our Catering Specialist to Customize Your Next Cocktail Party

Add an Additional \$3.00-\$4.00 per person for certain seafood & shrimp Items

BEEF & SUCH

Filet Mignon on a Stilton Croustade
with balsamic reduction

Black Angus Tartare
on a homemade gaufrette chip

Bourbon Beef Satay
with tamarind and molasses dip

Grilled Lamb Chops (\$4.00 Additional)
with mint infused mustard glaze

Miniature Hot Dog in Puff Pastry

Petit Beef Wellington
with aged port wine reduction

Jamaican Jerk Pork Skewer
with a papaya and citrus sauce

Sliced Filet Mignon on Herbed Croutons
with pepper compote

VEGETARIAN

Miniature Thai Vegetable Spring Rolls
with apricot ginger dip

Wild Mushrooms & Goat Cheese Tartlet
topped with caramelized shallots

Grilled Vegetables on Rosemary
Focaccia Square

Vegetable Dumpling
with tamarind dipping sauce

Greek Spanakopita

Caramelized Onions, Oven Roasted
Tomatoes & Goat Cheese Tartlets

Miniature Vegetable Samosas
with tamarind dipping sauce

POULTRY

Lemon Grass Chicken Satay

with spicy cool peanut-curry dip

Mini Chicken Taquitos served
with guacamole, salsa, and sour cream

Chicken Waldorf on Plantain Chips

Duck Comfit and Caramelized Onion Tartlet

Petit Chicken Wellington

Mini Chicken Empanada
with green tomato sauce

Miniature Chicken Cordon bleu

Grilled Tandoori Spiced Chicken
with cucumber raita dip

SHELLFISH & FISH

Lobster & Grilled Corn Fritters (\$4.00 Additional)
with cilantro lime dipping sauce

Traditional Miniature Jumbo Lump Crab Cakes
with lemon cream or roasted red
pepper aioli

Skewered Jumbo Shrimp Cocktail
with spicy cocktail Sauce

Spicy Tuna Ceviche over Crisp
Wonton Skin & Basil Chiffonade

Coconut Ginger Jumbo Shrimp
with mango chili dipping sauce

Jumbo Lump Crab Meat
with avocado in corn cups

Apple Wood Bacon Wrapped Sea Scallops
(\$4.00 Additional) (24-hour notice)
with port wine mustard glaze

Grilled Chipotle Shrimp Skewers
with pineapple mango salsa

Smoked Salmon Canapés on Black Bread with dill cream cheese

Bacon Wrapped BBQ Shrimp (\$4.00 Additional)

PARTY PLATTERS

(10 Guests and Up; Priced Per Guest)

Crudités

\$4.95 per person

A selection of Seasonal Vegetables
served with Homemade Dip

With Imported Cheeses

\$8.95 per person

Imported and Domestic Cheese

\$9.95 per person

A selection of Imported and Domestic Cheeses, Nuts, Dried Fruits, Rice Cracker Mix, Garnished with Grapes, Strawberries and Berries, Fresh Breads, Flatbreads & “Carr’s” Crackers

Sliced Seasonal Fruit Platter

\$6.95 per Person

A Selection of Our Seasonal and

Tropical Fruits Carved and Arranged on a Platter, includes Melons, golden pineapple, seedless grapes, mango, strawberries, seasonal berries, kiwi, ruby red grapefruit, Florida oranges, Other Exotic Fruits

Fresh Seasonal Mini Fruit Kebob

\$7.95 per person

A Selection of Our Seasonal and

Tropical Fruits on a skewer

Includes: Melons, golden pineapple,
seedless grapes, mango, strawberries, seasonal berries, kiwi, ruby red grapefruit, Florida oranges,
Other Exotic Fruits

Bruschetta

\$6.95 per person

Grilled Tuscany Bread, Fresh

Mozzarella, Imported Olives, Vine

Ripen Roma Tomato and Fresh Basil

Antipasto Platter

\$12.95 per person

Genoa Salami, Prosciutto, Pepperoni, Marinated Artichoke Hearts, Marinated Mushrooms, Roasted Peppers, Mixed Olives, Fresh Mozzarella and Basil

Dim Sum Assortment Platter

\$12.95 per person

A selection of Vegetarian Spring Rolls, Sesame Chicken Strips,

Chicken Teriyaki Dumplings, Soy Sesame Skewered Beef; Appropriate Dips

Tex- Mex Style Assortment

\$12.95 per person

Spicy Chicken Quesadilla Rolls, Butternut Squash Tortillas, Miniature Chicken Tacos Beef Taquitos, Salsa, Sour Cream and Guacamole

Distinctive Platter

\$12.95 per person

Roast Balsamic Chicken, Smoked Ham, Aged Cheddar, Fennel Sausage, Marinated Olives, Assorted Breads

Crostini Platter

\$4.95 per person

Handmade crisp Crostini and Parmesan Focaccia Sticks, Served with White Bean Parmesan Dip, Smoked Eggplant Dip, Chopped Tomatoes and Basil

Middle Eastern Selection

\$10.95 per person

Babaghanoush, Hummus, Spanakopita, Falafel Balls, Assorted Toasted Pita

Signature Seafood Platter

\$21.95 per person

Jumbo Shrimp Cocktail, Salmon Crepe Spirals, Jumbo Lump Crab Cakes with Lemon and Roasted Pepper Remoulade, Miniature Lobster Tartlets

Jumbo Shrimp Platter

\$21.95 per person

A selection Jumbo Imported Shrimp:

Coconut Shrimp, Classic Shrimp Cocktail, Grilled Thai Shrimp and Garlic and Herb Shrimp

Skewers Platter

\$12.95 per person

Lemon Herb Chicken with Roasted Pepper Dip, Skewered Soy Ginger Beef, Skewered Seasonal Grilled Vegetables with Sun dried Tomato and Herb Dip

Classic American Platter

\$13.95 per person

An Assortment of Miniature Wraps, Fried Zucchini Strips, Chicken Fingers, Plantain, Horseradish Dip, Honey Mustard, Onion Dip

Round the World Platter

\$13.95 per person

Sesame Chicken Strips, Indian Vegetable

Samosas, Caramelized Onion, Oven Roasted Tomato and Goat Cheese Tartlets Beef Taquitos

The Sushi Platter

\$18.95 per person

Assorted Sushi Platter including California

Rolls, Spicy Tuna Rolls, Vegetarian Rolls, Nigiri & Maki, Pickled Ginger, Wasabi & Scallion Soy Sauce

Add Shrimp and Vegetable Tempura

\$21.95 per person

PARTY BASKETS

(PRICED UPON REQUEST)

The Greek Basket

Skewers of Lamb Souvlaki, Skewers of Garlic Lemon Shrimp, Spanakopita, Marinated Feta Kalamata Olives, Pita Breads with Tzatziki and Walnut, Garlic & Yogurt Dipping Sauces

The Mexican Basket

Beef Taquitos, Chicken Taquitos, Beef Empanadas, Miniature Chicken Tacos Blue and Yellow Corn Tortillas with Salsa and Guacamole

The Tapas Basket

Garlic Chicken Wings, Tapas Style Shrimp Skewers with Smoked Paprika, Grilled Chorizo, Garlic and Parsley Potato Wedges, Fried Mushrooms, Serrano Ham, Tomato Toasts

The Tuscan Basket

Skewers of Grilled Italian Sausage, Skewered Lemon Garlic Shrimp, Skewers of Prosciutto and Melon, Sliced Italian Salami, Skewers of Fresh Mozzarella and Tomato, Roasted Red Peppers, Sicilian Olives, Olive Tapenade, Eggplant Bruschetta

The Indian Basket

Skewers of Tandoori Style Chicken, Skewers of Spicy Ginger Coconut Shrimp, Curried Vegetable Samosas, Fried Cauliflower, Vegetable Patties with Mango Chutney, Crisp Indian Pappadums, Lentil Dip

The Charcuterie Basket

A Selection of Pate Campagna, Foie Gras Mousse, Fennel Sausage, Pepper Salami, Smoked Ham, Balsamic Roast Chicken, Marinated Olives, Cornichons, Roasted Peppers, Assorted Mustards and Sliced Baguettes

The Brazilian Basket

Skewers of Argentinean Beef, Skewers of Cilantro Shrimp, Salt Cod and Red Pepper Fritters, Black Bean Empanadas, Plantain Chips, Classic Chimichurri, Tomato Chimichurri

The Thai Basket

Skewers of Grilled Chicken & Beef Satay, Skewers of Lemongrass Shrimp, Vegetable Spring Rolls, Sweet Corn Patties, Crisp Wonton Strips, Spicy Peanut Dip & Ginger Scallion Dip

The Hawaiian “Luau” Basket

Skewers of Grilled Pork, Skewers of Grilled Shrimp, Steamed Vegetable Rolls, Tropical Fruit Slices with Apricot Dipping Sauce & Mango Cilantro Salsa

The Provencal Basket

Skewers of Fired Grilled Shrimp & Rosemary Garlic Chicken, Grilled Zucchini & Sun-dried Tomatoes, Belgian Endive, Sun dried Tomatoes, Olives & Fresh Herb Aioli

The Caribbean Basket

Skewers of Jamaican Jerk Chicken, Coconut Shrimp & Gilled Pineapple, Fried Plantains, Mango Avocado Salsa & Caribbean Cocktail Sauce

The American Basket

Mini Crab Cakes, Skewered Southern Fried Chicken, Skewered Sirloin Steak with a Horseradish Dip, Sweet Potato Sticks, Grilled Asparagus, Jack Daniel B.B.Q Sauce, Roasted Red Pepper Remoulade

The Mediterranean Basket

Skewers of Marinated Moroccan Grilled Sirloin, Skewers of Provencal Herb Chicken, Tunisian Red Snapper Cakes, Spanakopita, Falafel Balls, Hummus, Babaganoush, Chermoula and Pita Breads