Appetizers

Buffalo Chicken Kabobs

Thai Chicken Kabobs with Peanut Sauce

Mini Chicken Quesadillas with Monterey Jack

Cheese

Mini Filet Mignon Sandwiches with Horseradish

Cream

Steak Crostini with Gorgonzola and

Caramelized Onions

Mini Reuben Sliders

Mini Pulled Pork Sandwiches with Relish

Assorted Stromboli with House Sauce

Asparagus Wrapped Bacon

Bacon Wrapped Dates Stuffed with Cream

Cheese and Almonds

Assorted Stuffed Mushrooms (Sausage,

Crabmeat or Spinach)

Mini Crab Cakes with Parmesan Remoulade

Fried Crab Rangoon

Shrimp Cocktail

Coconut Shrimp with Spicy Citrus Sauce

Scallops Wrapped in Bacon

Smoked Salmon on Cucumber Crostini with

Dill Cream Cheese

Seared Ahi Tuna with Wasabi Mayo

Antipasto Skewers

Fresh Mozarella on a Crostini with Tomato

Basil Bruschetta

Mini Macaroni and Cheese Bowls

Loaded Baby Redskin Potatoes

Spinach and Artichoke Dip

Grilled Vegetable and Feta Wontons with

Balsalmic Glaze

Fresh Vegetable Crudités with Dips and

Spreads

Fresh Pita with Roasted Red Pepper Hummus

Baked Brie

Charcuterie Board

Pepper Shooters Stuffed with Procsiutto and

Provolone Cheese

Spinach and Artichoke Dip with Crostini

Salads

Traditional Tossed Salad with Mozarella Cheese, Cucumber, Tomato, House Made Croutons

Classic Casesar Salad with Parmesan and House Made Croutons

Fresh Mozarella and Tomato Caprese Salad with Spring Mix and Balsalmic Glaze

Arugula with Prosciutto and Mini Burratta with Balsalmic Glaze

Spring Mix with Glazed Walnuts, Dried Cranberries, Crumbled Goat Cheese with White Balsalmic Vinaigrette

Spring Mix with Mandarin Oranges, Almond Slices, Crumbled Feta Cheese and Strawberry Vinaigrette

Romaine Lettuce with Dried Cranberries, Glazed Walnuts, Blue Cheese Crumbles, and Poppyseed Dressing

Entrees

Balsalmic Herbed Chicken Breast

Chicken Rollatini with Broccoli and Asiago Cheese

Traditional Stuffed Chicken

Parmesan Crusted Chicken with Cream Sauce

Chicken Saltimbocca

Bruschetta Topped Chicken with Balsalmic Glaze

Chicken Marsala with Fresh Mushrooms

Chicken Cordon Bleu

Chicken Française with a Lemon Butter Sauce

Champagne Chicken with Cashews

Roasted Turkey Breast

Stuffed Pork Loin

Beef Bourguignon

Roast Top Sirloin of Beef (Carved)

Baked Ham with Apple Brandy Glaze (Carved)

Lasagna Rolls (Meat, Vegetable or Seafood)

Eggplant Rollatini

Pecan Encrusted Salmon

Stuffed Flounder Florentine

*Carved Prime Rib

*Lump Crab Meat Stuffed Butterfly Shrimp

*8 ounce Lobster Tail with Drawn Butter

*Available at Market Price

Sides

Penne Pasta with Vodka Sauce

Cavatelli with Oil, Garlic and Broccoli

Cheese Tortellini with Spinach, Basil, Tomatoes, Garlic and Melted Fresh Mozzarella

Pasta with House Sauce and Mini Meatballs

Pasta Primavera

Baked Macaroni and Cheese

Oven Roasted Baby Red Skinned Potatoes with Parsley Butter

Golden Yukon Mashed Potatoes

Italian Roasted Potatoes

Ratatouille with Fresh Squash and Diced Tomatoes, Topped with Parmesan Cheese

Grilled Asparagus

Glazed Baby Carrots

Seasonal Grilled Vegetables

Stuffed Shells with House Sauce and Melted Cheddar and Mozzarella Cheeses

Pasta Alfredo

Penne Pasta with Basil Pesto, Roasted Red Peppers and Fresh Mozzarella

Manicotti with House Sauce

Medley of Sweet, Red Skinned and Yukon Potatoes with Caramelized Onions and Carrots

Chantilly Potatoes

Potatoes Au Gratin

Spinach and Feta Orzo with Lemon

Broccoli Florets

Roasted Brussel Sprout

Italian Style Green Beans

Mexican Street Corn Off the Cob

Level 1 Level2

Inquire for pricing

3 Stationed Appetizers

2 Passed Appetizers

1 Salad

2 Entrees

3 Sides

Inquire for pricing

3 Stationed Appetizers

3 Passed Appetizers 1

Salad

3 Entrees

3 Sides

Also Includes:

Rolls and Butter

Iced Water with Lemon or Cucumber Garnish

Fresh Brewed Iced Tea with Lemon Garnish

Coffee and Hot Tea

Complete Set Up and Breakdown

All menu items and quantities are fully customizable and alternative options are available upon request.

Dietary needs are accommodated as needed at no additional cost.