

## BRUNCH

### Full Brunch

Complimentary Tea and Coffee Service is included.

Smoked Salmon  
with Sliced Tomato, Onion, & Capers

Assorted Bagels  
with Cream Cheese, Butter, & Jams

Granola & Yogurt Parfaits

Fresh Sliced Summer Fruits

Sliced Country Breads  
Zucchini, Pumpkin, & Banana

Assorted Muffins & Danish

Spinach & Mushroom Quiche

Ham & Onion Quiche

Watercress, Cucumber & Goat Cheese  
Mini Brioche Sandwich

Black Forest Ham with Brie & Honey Mustard  
Mini Brioche Sandwich

Smoked Turkey Breast  
with Cheddar and Bacon

### Light Brunch

Complimentary Tea and Coffee Service is included.

Assorted Bagels  
with Cream Cheese, Butter, & Jams

Assorted Muffins & Danish

Granola & Yogurt Parfaits

Smoked Salmon  
with Sliced Tomato, Onion, & Capers

Fresh Sliced Summer Fruits

Ham & Onion Quiche

Spinach & Mushroom Quiche

## LUNCH

### Sandwich Box Lunch Package

Please make a selection of 5 Sandwiches, 5 Pastas, and 2 Cookies.  
Lunch is packaged in a Glossy White Box lined w/ Colorful Cello and  
complete w/ Utensils & Napkins.

#### Sandwiches

Roast Beef with Roasted Holland Peppers

Roast Turkey with Grilled Yellow Tomato

Smoked Turkey with Brie

Smoked Turkey with Jarlsberg

Lemon Peppercorn Chicken with Portobellos

Honey Dijon Chicken with Grilled Red Onion

Chicken Salad  
with Zucchini & Roast Pepper

Black Forest Ham with Brie

Black Forest Ham with Jarlsberg

Smoked Mozzarella, Eggplant, & Tomato

Fresh Mozzarella  
with Sun Dried Tomato and Basil

Havarti  
with Grilled Garden Vegetables

Tuna Salad  
with Diced Vegetables

#### Pastas

Orzo  
with Feta, Tomato, Parsley, and Fresh Peas

Penne  
with Grilled Garden Vegetables

Penne  
with Spinach and Artichoke Hearts

Bowties  
with Arugula, Eggplant, and Peppers

Couscous  
with Dried Cranberries & Pecans

Fusilli  
with Garden Primavera Vegetables

Wild Rice  
with Carrots, Zucchini, & Pecans

Wheat Berry-Brown Rice Salad  
with Chives

Red Potato Salad Dijon  
with Tri Color Peppers

Basmati Rice Salad  
with Toasted Almond and Shiitake Mushrooms

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### Cookies

Oatmeal Raisin

Chocolate Chip

Double Chocolate

Peanut Butter

Almond Shortbread

Butterscotch

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### Gourmet Sandwich & Salad Package | Under 20 Guests

Please make a selection of 3 Sandwiches and 2 Salads for your menu.  
Complimentary Desserts are included.

### Sandwiches

Chicken Salad  
with Zucchini & Roast Pepper

Tuna Salad  
with Diced Vegetables

Italian Tuna  
with Caramelized Onions and Olives

Lemon Peppercorn Chicken with Portobellos

Honey Dijon Chicken with Grilled Red Onion

Grilled Rosemary Chicken  
with Grilled Zucchini

Roast Turkey with Grilled Yellow Tomato

Roast Turkey  
with Avocado and Sprouts

Smoked Turkey Breast  
with Cheddar and Bacon

Filet Mignon  
with Peppers and Horseradish

Filet Mignon  
with Garlic and Pepperoncini

Grilled Flank Steak  
with Shiitake Mushrooms

Red Chili Flank Steak  
with Fire Roasted Tomatoes

Black Forest Ham  
with Brie and Honey Cup

Fresh Mozzarella  
with Sun Dried Tomato and Basil

Havarti  
with Grilled Garden Vegetables

Prosciutto  
with Smoked Mozzarella, Grilled Eggplant, Arugula, and Roasted Red Peppers

#### Goat Cheese

with Roasted Peppers, Watercress, Cucumbers, and Olives

#### Smoked Mozzarella

with Yellow Tomato, Sautéed Spinach, and Roast Peppers

#### Beefsteak Tomato

with Olive Tapenade, Fresh Basil, and Ricotta

#### Grilled Zucchini

with Eggplant, Roasted Carrots, Radish Sprouts, and Hummus

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### Salads

#### Penne

with Grilled Garden Vegetables

#### Bowlties

with Arugula, Eggplant, and Peppers

#### Orzo

with Feta, Tomato, Parsley, and Fresh Peas

#### Couscous

with Dried Cranberries & Pecans

#### Fusilli

with Garden Primavera Vegetables

#### Tortellini

with Prosciutto, Fennel, Pepper, and Lemon

#### Basmati Rice Salad

with Toasted Almond and Shiitake Mushrooms

#### Red Potato Salad Dijon

with Tri Color Peppers

#### Green Beans

with Mushrooms and Red Onion

#### Greek Salad

with Feta Cubes and Romaine

#### Grilled Vegetables

with Lemon Rosemary

#### Roasted Country Vegetables

with Fresh Herbs

#### Oriental Vegetable Salad

with Sesame Seeds

#### Southwest Corn and Bean Salad

with Cilantro

#### Tri Color Salad

with Balsamic Vinaigrette

#### Caesar Salad

with Homemade Croutons

#### Tossed Salad

with Honey Vinaigrette

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### Desserts

Homemade Cookies

Rich Fudge Brownies and Bars

Caramel Pecan Squares

Fresh Sliced Fruit and Strawberries

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## Gourmet Sandwich & Salad Package | 20 Guest Minimum

Please make a selection of 6 Sandwiches and 4 Salads. Complimentary Desserts are included.

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### Sandwiches

#### Chicken Salad

with Zucchini & Roast Pepper

#### Tuna Salad

with Diced Vegetables

#### Italian Tuna

with Caramelized Onions and Olives

Lemon Peppercorn Chicken with Portobellos

Honey Dijon Chicken with Grilled Red Onion

Grilled Rosemary Chicken

with Grilled Vegetables

with Grilled Zucchini

Roast Turkey with Grilled Yellow Tomato

Roast Turkey  
with Avocado and Sprouts

Smoked Turkey with Brie

Smoked Turkey Breast  
with Cheddar and Bacon

Filet Mignon  
with Peppers and Horseradish

Filet Mignon  
with Garlic and Pepperoncini

Grilled Flank Steak  
with Shiitake Mushrooms

Red Chili Flank Steak  
with Fire Roasted Tomatoes

Black Forest Ham  
with Brie and Honey Cup

Fresh Mozzarella  
with Sun Dried Tomato and Basil

Havarti  
with Grilled Garden Vegetables

Prosciutto  
with Smoked Mozzarella, Grilled Eggplant, Arugula, and Roasted Red Peppers

Goat Cheese  
with Roasted Peppers, Watercress, Cucumbers, and Olives

Smoked Mozzarella  
with Yellow Tomato, Sautéed Spinach, and Roast Peppers

Beefsteak Tomato  
with Olive Tapenade, Fresh Basil, and Ricotta

Grilled Zucchini  
with Eggplant, Roasted Carrots, Radish Sprouts, and Hummus

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## Salads

Penne  
with Grilled Garden Vegetables

Bowties  
with Arugula, Eggplant, and Peppers

Orzo  
with Feta, Tomato, Parsley, and Fresh Peas

Couscous  
with Dried Cranberries & Pecans

Fusilli  
with Garden Primavera Vegetables

Tortellini  
with Prosciutto, Fennel, Pepper, and Lemon

Basmati Rice Salad  
with Toasted Almond and Shiitake Mushrooms

Red Potato Salad Dijon  
with Tri Color Peppers

Green Beans  
with Mushrooms and Red Onion

Greek Salad  
with Feta Cubes and Romaine

Grilled Vegetables  
with Lemon Rosemary

Roasted Country Vegetables  
with Fresh Herbs

Oriental Vegetable Salad  
with Sesame Seeds

Southwest Corn and Bean Salad  
with Cilantro

Tri Color Salad  
with Balsamic Vinaigrette

Caesar Salad  
with Homemade Croutons

Tossed Salad  
with Honey Vinaigrette

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## Desserts

- Homemade Cookies
- Rich Fudge Brownies and Bars
- Caramel Pecan Squares
- Fresh Sliced Fruit and Strawberries

## COCKTAIL PLATTERS

### Fresh Fruit Platters

Small serves up to 15 // Medium serves 15 - 30 // Large serves 30 - 60  
Choose one platter selection

#### Small Fresh Fruit Platter

- Fresh Melon and Pineapple with Berries
- Fresh Fruit Kebabs with Raspberry Sauce
- Chocolate Dipped Ripe Strawberries

#### Medium Fresh Fruit Platter

- Fresh Melon and Pineapple with Berries
- Fresh Fruit Kebabs with Raspberry Sauce
- Chocolate Dipped Ripe Strawberries

#### Large Fresh Fruit Platter

- Fresh Melon and Pineapple with Berries
- Fresh Fruit Kebabs with Raspberry Sauce
- Chocolate Dipped Ripe Strawberries

### Dessert Platters

Small serves up to 15 // Medium serves 15 - 30 // Large serves 30 - 60  
Choose one platter selection

#### Small Dessert Platter

- Assortment of Cookies, Brownies, & Pecan Tarts
- Our Incredible Cheesecake Brownies Squares
- Chocolate Dipped Linzer Hearts Cookies
- Chocolate, Coconut, and Pistachio Biscotti
- Chocolate Ganache Cake Square Miniatures
- Mini Cannolis and Chocolate Eclairs

#### Medium Dessert Platter

- Assortment of Cookies, Brownies, & Pecan Tarts
- Our Incredible Cheesecake Brownies Squares
- Chocolate Dipped Linzer Hearts Cookies
- Chocolate, Coconut, and Pistachio Biscotti
- Chocolate Ganache Cake Square Miniatures
- Mini Cannolis and Chocolate Eclairs

#### Large Dessert Platter

- Assortment of Cookies, Brownies, & Pecan Tarts
- Our Incredible Cheesecake Brownies Squares
- Chocolate Dipped Linzer Hearts Cookies
- Chocolate, Coconut, and Pistachio Biscotti
- Chocolate Ganache Cake Square Miniatures
- Mini Cannolis and Chocolate Eclairs

## Crudités Platter

Small serves up to 15 // Medium serves 15 - 30 // Large serves 30 - 60

### Small Crudités Platter

Array of Crisp Vegetables with Home Made Dips

### Medium Crudités Platter

Array of Crisp Vegetables with Home Made Dips

### Large Crudités Platter

Array of Crisp Vegetables with Home Made Dips

## Cheese Platter

Small serves up to 15 // Medium serves 15 - 30 // Large serves 30 - 60

### Small Cheese Platter

Assortment of Imported and Domestic Cheeses with Gourmet Crackers & Bread

### Medium Cheese Platter

Assortment of Imported and Domestic Cheeses with Gourmet Crackers & Bread

### Large Cheese Platter

Assortment of Imported and Domestic Cheeses with Gourmet Crackers & Bread

## Antipasto Platter

Small serves up to 15 // Medium serves 15 - 30 // Large serves 30 - 60

### Small Antipasto Platter

Prosciutto, Genoa Salami, Pepperoni, Provolone, Boccaccio Mozzarella, Sun dried Tomatoe Grilled Vegetables, and Olives  
with crispy flat breads and focaccia breads

### Medium Antipasto Platter

Prosciutto, Genoa Salami, Pepperoni, Provolone, Boccaccio Mozzarella, Sun dried Tomatoe Grilled Vegetables, and Olives  
with crispy flat breads and focaccia breads

### Large Antipasto Platter

Prosciutto, Genoa Salami, Pepperoni, Provolone, Boccaccio Mozzarella, Sun dried Tomatoe Grilled Vegetables, and Olives  
with crispy flat breads and focaccia breads

## Shrimp Cocktail Platter

Small serves up to 15 // Large serves 30 - 60  
Choose one platter selection

### Small Shrimp Cocktail Platter

Jumbo Shrimp with Lemon & Horseradish Cocktail

### Large Shrimp Cocktail Platter

Jumbo Shrimp with Lemon & Horseradish Cocktail

## Just Chips & Dips Basket

Small serves up to 15 // Medium serves 15 - 30 // Large serves 30 - 60  
Choose one platter selection

### Small Just Chips & Dips Basket

#### Small Just Chips & Dips Basket

Guacamole and Tomato Salsa with Tortilla Chips  
Roasted Corn & Black Bean Salsa with Tortilla Chips  
Eggplant Caponata & White Bean Dip with Pita Chips and Bruschetta Crostini  
Hummus, Babaganoush, & Greek Tzatziki with Pita Chips

#### Medium Just Chips & Dips Basket

Guacamole and Tomato Salsa with Tortilla Chips  
Roasted Corn & Black Bean Salsa with Tortilla Chips  
Eggplant Caponata & White Bean Dip with Pita Chips and Bruschetta Crostini  
Hummus, Babaganoush, & Greek Tzatziki with Pita Chips

#### Large Just Chips & Dips Basket

Guacamole and Tomato Salsa with Tortilla Chips  
Roasted Corn & Black Bean Salsa with Tortilla Chips  
Eggplant Caponata & White Bean Dip with Pita Chips and Bruschetta Crostini  
Hummus, Babaganoush, & Greek Tzatziki with Pita Chips

### Assorted Paninis, Sandwiches & Wraps Platter, serves up to

Please choose 2 sandwiches/wraps to be offered on your platter.

Filet Mignon Panini  
with Roasted Peppers  
Garlic Chicken w/ Eggplant & Montrchet Panini  
Fresh Mozzarella, Sun Dried Tomato, & Basil Panini  
Prosciutto & Brie w/ Pommery Mustard Panini  
Chicken Salad w/ Zucchini & Roast Pepper Sandwich  
Havarti with Grilled Garden Vegetables Sandwich  
Tuna Salad with Diced Vegetables Sandwich  
Grilled Vegetables w/ Hummus & Sprouts Wrap  
Smoked Turkey w/ Caramelized Apple Wrap

### Mediterranean Party Platter

Hummus and Tzatziki with Toasted Pitas  
Spinach and Feta Pastries w/ Sesame Seeds  
Sugar & Salt Encusted Chicken Skewers  
Grilled Salmon Skewers w/ Lemon, Garlic, & Mint  
Layered Greek Salad  
w/ Grilled Zucchini, Feta Cheese, Tomato, Red Onion, & Olives

### Assorted Paninis, Sandwiches & Wraps, serves 15 - 30 ppl

Please choose 3 sandwiches/wraps to be offered on your platter.

Filet Mignon Panini  
with Roasted Peppers  
Garlic Chicken w/ Eggplant & Montrchet Panini  
Fresh Mozzarella, Sun Dried Tomato, & Basil Panini  
Prosciutto & Brie w/ Pommery Mustard Panini  
Chicken Salad w/ Zucchini & Roast Pepper Sandwich  
Havarti with Grilled Garden Vegetables Sandwich  
Tuna Salad with Diced Vegetables Sandwich  
Grilled Vegetables w/ Hummus & Sprouts Wrap  
Smoked Turkey w/ Caramelized Apple Wrap

### Pan-Asian Party Platter

Platter includes 3 Dipping Sauces

Platter includes 3 dipping sauces.

- Thai Shrimp Skewers
- Korean Beef Skewers
- Peking Duck and Scallion Mini Wraps
- Lemongrass Chicken
- Mini Spring Rolls
- California Rolls

### Assorted Paninis, Sandwiches & Wraps, serves 30 - 60 ppl

Please choose 4 sandwiches/wraps to be offered on your platter.

- Filet Mignon Panini  
with Roasted Peppers
- Garlic Chicken w/ Eggplant & Montrchet Panini
- Fresh Mozzarella, Sun Dried Tomato, & Basil Panini
- Prosciutto & Brie w/ Pommery Mustard Panini
- Chicken Salad w/ Zucchini & Roast Pepper Sandwich
- Havarti with Grilled Garden Vegetables Sandwich
- Tuna Salad with Diced Vegetables Sandwich
- Grilled Vegetables w/ Hummus & Sprouts Wrap
- Smoked Turkey w/ Caramelized Apple Wrap

### South of the Border Party Platter

- Guacamole and Salsa with Nachos
- Ancho Grilled Sirloin Steak Skewers
- Grilled Vegetable Skewers
- Cheddar and Jalapeno Quesadillas
- Mini BBQ Chicken "Sliders"

## HORS D'OEUVRES

### Hors d'Oeuvres - choice of 6

- Roasted Pepper and Eggplant w/ Fresh Basil Quesadilla
- Wild Mushrooms w/ Sharp Cheddar Quesadilla
- Spicy Chicken & Eggplant w/ Red Onion Quesadilla
- Sun Dried Cherries w/ Pecans & Goat Cheese  
on Miniature Chive Crepes
- Smoked Turkey w/ Caramelized Apples  
on Miniature Chive Crepes
- Garlic Grilled Chicken with Sun Dried Tomato  
on Miniature Chive Crepes
- Asian BBQ Shrimp w/ Tangy Sauce Skewers
- Garlic Shrimp w/ Basil Pesto Skewers
- Pecan Chicken w/ Honey Dijon Skewers
- Sesame Tahini Chicken w/ Peanut Sauce Skewers
- Tandori Chicken skewers
- Ginger Flank Steak Skewers  
w/ Brown Chili Dip
- Moroccan Style Lamb w/ Rosemary Skewers
- Black Bean Salsa w/ Melted Gorgonzola Bruschetta Crostini
- Prosciutto w/ Smoked Mozzarella Bruschetta Crostini
- Spinach, Scallion, & Feta Cheese Empanada
- Spicy Columbian Beef & Cheese Empanada
- Mexican Chicken w/ Cilantro & Black Beans Empanada
- Portobello Mushrooms w/ Sun Dried Tomato Foccaccia Crostini
- Shiitake Mushroom w/ Smoked Mozzarella Foccaccia Crostini
- Asparagus & Pepper w/ Melted Gruyere Foccaccia Crostini



Filet Mignon w/ Horseradish & Roast Peppers Brioche Panino  
Grilled Honey Chicken Breast w/ Brie Brioche Panino  
Black Forest Ham and Brie Brioche Panino  
Mozzarella, Tomato, & Artichoke Skewers  
Asparagus wrapped w/ Prosciutto  
Grilled Vegetable w/ Pesto Kebabs  
Fresh Mozzarella, Tomato, & Fresh Basil  
w/ Extra Virgin Olive Oil

## Hors d'Oeuvres - choice of 8

Roasted Pepper and Eggplant w/ Fresh Basil Quesadilla  
Wild Mushrooms w/ Sharp Cheddar Quesadilla  
Spicy Chicken & Eggplant w/ Red Onion Quesadilla  
Sun Dried Cherries w/ Pecans & Goat Cheese  
on Miniature Chive Crepes  
Smoked Turkey w/ Caramelized Apples  
on Miniature Chive Crepes  
Garlic Grilled Chicken with Sun Dried Tomato  
on Miniature Chive Crepes  
Asian BBQ Shrimp w/ Tangy Sauce Skewers  
Garlic Shrimp w/ Basil Pesto Skewers  
Pecan Chicken w/ Honey Dijon Skewers  
Sesame Tahini Chicken w/ Peanut Sauce Skewers  
Tandori Chicken skewers  
Ginger Flank Steak Skewers  
w/ Brown Chili Dip  
Moroccan Style Lamb w/ Rosemary Skewers  
Black Bean Salsa w/ Melted Gorgonzola Bruschetta Crostini  
Prosciutto w/ Smoked Mozzarella Bruschetta Crostini  
Spinach, Scallion, & Feta Cheese Empanada  
Spicy Columbian Beef & Cheese Empanada  
Mexican Chicken w/ Cilantro & Black Beans Empanada  
Portobello Mushrooms w/ Sun Dried Tomato Focaccia Crostini  
Shiitake Mushroom w/ Smoked Mozzarella Focaccia Crostini  
Asparagus & Pepper w/ Melted Gruyere Focaccia Crostini  
Filet Mignon w/ Horseradish & Roast Peppers Brioche Panino  
Grilled Honey Chicken Breast w/ Brie Brioche Panino  
Black Forest Ham and Brie Brioche Panino  
Mozzarella, Tomato, & Artichoke Skewers  
Asparagus wrapped w/ Prosciutto  
Grilled Vegetable w/ Pesto Kebabs  
Fresh Mozzarella, Tomato, & Fresh Basil  
w/ Extra Virgin Olive Oil

## Hors d'Oeuvres - choice of 10

Roasted Pepper and Eggplant w/ Fresh Basil Quesadilla  
Wild Mushrooms w/ Sharp Cheddar Quesadilla  
Spicy Chicken & Eggplant w/ Red Onion Quesadilla  
Sun Dried Cherries w/ Pecans & Goat Cheese  
on Miniature Chive Crepes  
Smoked Turkey w/ Caramelized Apples  
on Miniature Chive Crepes  
Garlic Grilled Chicken with Sun Dried Tomato  
on Miniature Chive Crepes  
Asian BBQ Shrimp w/ Tangy Sauce Skewers  
Garlic Shrimp w/ Basil Pesto Skewers  
Pecan Chicken w/ Honey Dijon Skewers

Sesame Tahini Chicken w/ Peanut Sauce Skewers  
Tandori Chicken skewers  
Ginger Flank Steak Skewers  
w/ Brown Chili Dip  
Moroccan Style Lamb w/ Rosemary Skewers  
Black Bean Salsa w/ Melted Gorgonzola Bruschetta Crostini  
Prosciutto w/ Smoked Mozzarella Bruschetta Crostini  
Spinach, Scallion, & Feta Cheese Empanada  
Spicy Columbian Beef & Cheese Empanada  
Mexican Chicken w/ Cilantro & Black Beans Empanada  
Portobello Mushrooms w/ Sun Dried Tomato Focaccia Crostini  
Shiitake Mushroom w/ Smoked Mozzarella Focaccia Crostini  
Asparagus & Pepper w/ Melted Gruyere Focaccia Crostini  
Filet Mignon w/ Horseradish & Roast Peppers Brioche Panino  
Grilled Honey Chicken Breast w/ Brie Brioche Panino  
Black Forest Ham and Brie Brioche Panino  
Mozzarella, Tomato, & Artichoke Skewers  
Asparagus wrapped w/ Prosciutto  
Grilled Vegetable w/ Pesto Kebabs  
Fresh Mozzarella, Tomato, & Fresh Basil  
w/ Extra Virgin Olive Oil

## Deluxe Cocktail Party Menu

Package includes complimentary Fresh Cut Crudité Basket with Bleu Cheese.

### Cheese Option | Choose 1

International Cheese  
Italian Antipasto  
Fresh Mozzarella and Tomato

### Shrimp Option | Choose 1

Jumbo Shrimp with Peapods  
Garlic and Herb Shrimp  
Thai Style Shrimp

### Pinwheel Option | Choose 1

Chicken Pinwheels filled w/ Spinach & Mushrooms, filled w/ Prosciutto & Sun Dried Tomato  
Cornbread & Sausage Pinwheel

### Hot Option | Choose 2

Mini Potato Pancakes  
Crab Cakes  
Buffalo Chicken Wings  
Chicken Fingers  
Steam Szechwan Dumplings  
Beef Burritos  
California Style Pizza

### Mini Baguette or Brioche Option | Choose 1

Filet Mignon w/ Roasted Peppers  
Smoked Turkey with Brie  
Black Forest Ham with Brie  
Prosciutto and Smoked Mozzarella w/ Sauteed Spinach & Roast Pepper

### Dessert Option | Choose 2

Fresh Fruit Kebabs with Raspberry Sauce  
Chocolate Dipped Ripe Strawberries  
Assorted Cookies  
Rich Fudge Brownies and Bars  
Mini Cannolis and Chocolate Eclairs

## DINNER

### Themed Dinner Buffets

#### Mexican Fajita Fiesta Buffet

Tortillas, Sour Cream, Hot Sauce, Cheddar, Refried Beans, and Diced Onions are included in Fiesta.

Spicy Marinated Grilled Chicken Breast  
Grilled Tender Sliced Flank Steak  
Guacamole, Salsa, Nachos, and Shredded Lettuce  
Mexican Rice w/ Garden Vegetables & Red Beans  
Miniature Vegetarian Burritos  
Homemade Apple Cake w/ Vanilla Cream  
Jumbo Chocolate Chip Cookies

#### Barbecue Buffet

Filet Mignon "Sliders"  
with Roasted Peppers and Horseradish Crème  
Hot Dogs with Sauerkraut  
BBQ Chicken  
Southern Fried Chicken  
Sweet Italian Sausage with Peppers  
Grilled Flank Steak Platter  
with Green Beans and Grilled Red Onions  
Corn on the Cob  
Cole Slaw  
Tossed Green Salad w/ Balsamic Vinegar  
Homemade Cornbread  
Fresh Sliced Fruit and Watermelon  
Delicious Homemade Jumbo Chocolate Chip and Peanut Butter Cookies

#### Mediterranean Buffet

Hummus and Tzatziki with Toasted Pitas  
Spinach and Feta Pastries w/ Sesame Seeds  
Tomato and Caramelized Onion Tart  
Seared Chicken Breast w/ Sugar & Salt Crust  
Middle Eastern Grill Salmon w/ Yogurt Sauce  
Layered Greek Salad  
w/ Grilled Zucchini, Feta Cheese, Tomato, Red Onion, & Olives  
Baby Spinach w/ Almonds and Oranges  
Fresh Sliced Fruit with Berries  
Baklava and Cheese Cake Brownies

#### Mambo Paella Party Buffet

Mango Salmon Skewers w/ Serrano Mojo  
Rosemary Lamb Skewers w/ Papaya Mojo  
Roasted Corn, Tomato, & Triple Pepper Salsa  
Fried Plantains and Terra Chips  
Traditional Paella  
w/ Clams, Mussels, Shrimp, Scallops, Spicy Sausage, & Chicken  
Baby Spinach Salad with Grilled Oranges

Baby Spinach Salad with Grilled Oranges  
Cuban Corn Bread & Pumpkin Spice Bread  
Cheesecake Brownies  
Pistachio Coconut Ginger Butter Cookies  
Fresh Fruit Salad with Sangria Sauce

## Down East Maine Clam Bake Buffet

1 1/4 lb Maine Lobsters w/ Butter and Lemon  
Jumbo Shrimp with Tangy Cocktail Sauce  
Steamed Mussels w/ Roasted Tomato Salsa  
Fresh Picked Corn on the Cob  
Red Bliss Potatoes w/ Sour Cream & Chives  
Grilled BBQ Chicken Breast Platter  
Buttermilk Cole Slaw with Carrots and Raisin  
Tomato & Cucumber Salad w/ Creamy Vinaigrette  
Hearty Seven Grain Bread  
Juicy Fresh Sliced Fruit  
w/ Watermelon with Ripe Strawberries  
Grandma's Fresh Baked Jumbo Chocolate Chip, Oatmeal, & Peanut Butter Cookies

## Just for Kids Buffet

Chicken Fingers w/ Ketchup  
Turkey and Muenster on Mini Brioche  
20 of each  
Individual Peanut Butter & Jelly "Uncrustables"  
20 of each  
Individual Bags of Chips and Pretzels  
15 of each  
Individual Cheese Sticks  
20 of each  
Blueberry Yogurt Container  
20 of each

## *Fine Dining Buffet*

### First Mate's Dinner

Please make a selection of (1) Side Dish, (2) Entrees, and (2) Desserts.  
Complimentary Appetizers are included in your dinner.

#### Appetizers

Fresh Mozzarella  
with Sun Dried Tomato and Basil  
Antipasto of Grilled Meats, Vegetables, and Cheeses  
Italian String Bean Salad  
French Rolls with Sweet Butter

#### Entrées

Grilled Honey Mustard Chicken  
w/ Oven Roasted Leeks and Butternut Squash  
Pan Seared Chicken  
w/ a Light Tomato, Onion, & Roasted Garlic Broth  
Roasted Chicken Breast  
w/ Garlic, Tuscan Pepper and Paper Thin Sliced Bliss Potatoes  
Grilled Chicken Roma  
w/ Roasted and Sun Dried with Fresh Basil Broth  
Grilled Asian Chicken, Asparagus, & Ginger  
Olive Crusted Chicken Breast  
w/ Oven Roasted Fennel and Tomato  
Lemon Basil Chicken with Ratatouille  
Fresh Roast Turkey Breast Filled with Apples and Raisins  
served with Creamed Sweet Potato

Served with Glazed Sweet Potato

Oven Roast Turkey Breast  
w/ Poached Vegetables

Duck Breast with Wheat Berry, Chives, & Dry Cherries

Brown Chili Salmon  
w/ Sugar Snap Peas, Red Pepper, and Baby Carrots

Potato Wrapped Salmon with Wilted Spinach

Sea Bass & Scallops w/ Bouillabaisse Sauce

Mango Glazed Chilean Sea Bass  
w/ Julienne of Garden Vegetables

Sesame Tuna with Ginger and Leek Vegetables

Roast Halibut w/ Braised Fennel & Baby Carrots

Grilled Swordfish w/ Roast Tomatoes & Capers

Chilled Half Lobsters w/ Roasted Tomato Tartar

Garlic Shrimp w/ Sautéed Spinach & White Beans

Roast Filet Mignon with Horseradish Sauce

Filet Mignon stuffed w/ Arugula & Roast Peppers

Roasted Veal w/ Charred Tomato and Eggplant

Veal stuffed w/ Dried Cherries  
w/ a Port Wine Glaze

Veal stuffed w/ Wild Mushrooms  
w/ a Balsamic Dressing

Grilled Garlic Lamb Loin  
w/ Wheat Berry & Chives

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### Side Dishes

Truffled Mashed Potatoes

Roasted New Potatoes with Shallots

Wheat Berry & Brown Rice w/ Lemon & Chives

Baby Carrots and French Beans with Shallots

Burnt Asparagus with Sesame Seeds

French Beans with Almonds and Cranberries

Baby Arugula w/ Cherries, Pecans, & Gorgonzola

Baby Spinach with Jicama and Mandarin Oranges  
w/ Orange Poppy Vinaigrette

Mesclun with Caramelized Apple & Manchego  
w/ Pear Vinaigrette

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### Desserts

Miniature Assorted Cupcakes

Cheesecake Squares

Berry-misu Layered w/ Mascarpone & Berries

Linzer Heart Cookies and Blondies

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## Captain's Dinner

Please make a selection of (2) Side Dishes, (3) Entrees, and (3) Desserts. Complimentary Appetizers are included in your dinner.

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### Appetizers

Fresh Mozzarella, Tomato, & Fresh Basil  
w/ Extra Virgin Olive Oil

Antipasto of Grilled Meats, Vegetables, and Cheeses

Italian String Bean Salad

French Rolls with Sweet Butter

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### Entrées

Grilled Honey Mustard Chicken  
w/ Oven Roasted Leeks and Butternut Squash

Pan Seared Chicken  
w/ a Light Tomato, Onion, & Roasted Garlic Broth

Roasted Chicken Breast

w/ Garlic, Tuscan Pepper and Paper Thin Sliced Bliss Potatoes

Grilled Chicken Roma

w/ Roasted and Sun Dried with Fresh Basil Broth

Grilled Asian Chicken, Asparagus, & Ginger

Olive Crusted Chicken Breast

w/ Oven Roasted Fennel and Tomato

Lemon Basil Chicken with Ratatouille

Fresh Roast Turkey Breast Filled with Apples and Raisins  
served with Glazed Sweet Potato

Oven Roast Turkey Breast

w/ Poached Vegetables

Duck Breast with Wheat Berry, Chives, & Dry Cherries

Brown Chili Salmon

w/ Sugar Snap Peas, Red Pepper, and Baby Carrots

Potato Wrapped Salmon with Wilted Spinach

Sea Bass & Scallops w/ Bouillabaisse Sauce

Mango Glazed Chilean Sea Bass

w/ Julienne of Garden Vegetables

Sesame Tuna with Ginger and Leek Vegetables

Roast Halibut w/ Braised Fennel & Baby Carrots

Grilled Swordfish w/ Roast Tomatoes & Capers

Chilled Half Lobsters w/ Roasted Tomato Tartar

Garlic Shrimp w/ Sautéed Spinach & White Beans

Roast Filet Mignon with Horseradish Sauce

Filet Mignon stuffed w/ Arugula & Roast Peppers

Roasted Veal w/ Charred Tomato and Eggplant

Veal stuffed w/ Dried Cherries

w/ a Port Wine Glaze

Veal stuffed w/ Wild Mushrooms

w/ a Balsamic Dressing

Grilled Garlic Lamb Loin

w/ Wheat Berry & Chives

 Side Dishes

Truffled Mashed Potatoes

Roasted New Potatoes with Shallots

Wheat Berry & Brown Rice w /Lemon & Chives

Baby Carrots and French Beans with Shallots

Burnt Asparagus with Sesame Seeds

French Beans with Almonds and Cranberries

Baby Arugala w/ Cherries, Pecans, & Gorgonzola

Baby Spinach with Jicama and Mandarin Oranges  
w/ Orange Poppy Vinaigrette

Mescalun with Caramelized Apple & Manchego  
w/ Pear Vinaigrette

 Desserts

Miniature Assorted Cupcakes

Cheesecake Squares

Berry-misu Layered w/ Mascarpone & Berries

Linzer Heart Cookies and Blondies

 Admiral's Feast

Please make a selection of (4) Hors d'Oeuvres, (2) Side Dishes, (3) Entrees, and (4) Desserts. Complimentary Appetizers are included in your dinner.

 Hors d'Oeuvres

Roasted Pepper and Eggplant w/ Fresh Basil Quesadilla

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Wild Mushrooms w/ Sharp Cheddar Quesadilla

Spicy Chicken & Eggplant w/ Red Onion Quesadilla

Sun Dried Cherries w/ Pecans & Goat Cheese  
on Miniature Chive Crepes

Smoked Turkey w/ Caramelized Apples  
on Miniature Chive Crepes

Garlic Grilled Chicken with Sun Dried Tomato  
on Miniature Chive Crepes

Asian BBQ Shrimp w/ Tangy Sauce Skewers

Garlic Shrimp w/ Basil Pesto Skewers

Pecan Chicken w/ Honey Dijon Skewers

Sesame Tahini Chicken w/ Peanut Sauce Skewers

Tandori Chicken skewers

Ginger Flank Steak Skewers  
w/ Brown Chili Dip

Moroccan Style Lamb w/ Rosemary Skewers

Black Bean Salsa w/ Melted Gorgonzola Bruschetta Crostini

Prosciutto w/ Smoked Mozzarella Bruschetta Crostini

Spinach, Scallion, & Feta Cheese Empanada

Spicy Columbian Beef & Cheese Empanada

Mexican Chicken w/ Cilantro & Black Beans Empanada

Portobello Mushrooms w/ Sun Dried Tomato Focaccia Crostini

Shiitake Mushroom w/ Smoked Mozzarella Focaccia Crostini

Asparagus & Pepper w/ Melted Gruyere Focaccia Crostini

Filet Mignon w/ Horseradish & Roast Peppers Brioche Panino

Grilled Honey Chicken Breast w/ Brie Brioche Panino

Black Forest Ham and Brie Brioche Panino

Mozzarella, Tomato, & Artichoke Skewers

Asparagus wrapped w/ Prosciutto

Grilled Vegetable w/ Pesto Kebabs

Fresh Mozzarella, Tomato, & Fresh Basil  
w/ Extra Virgin Olive Oil

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## Appetizers

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## Entrees

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served with Glazed Sweet Potato

Oven Roast Turkey Breast  
w/ Poached Vegetables

Duck Breast with Wheat Berry, Chives, & Dry Cherries

Brown Chili Salmon  
w/ Sugar Snap Peas, Red Pepper, and Baby Carrots

Potato Wrapped Salmon with Wilting Spinach

Sea Bass & Scallops w/ Bouillabaisse Sauce

Mango Glazed Chilean Sea Bass  
w/ Julienne of Garden Vegetables

Sesame Tuna with Ginger and Leek Vegetables

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Grilled Swordfish w/ Roast Tomatoes & Capers

Chilled Half Lobsters w/ Roasted Tomato Tartar

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w/ a Port Wine Glaze

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w/ Wheat Berry & Chives

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### Side Dishes

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Roasted New Potatoes with Shallots

Wheat Berry & Brown Rice w /Lemon & Chives

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### Desserts

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Linzer Heart Cookies and Blondies

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