

BRUNCH:

Baskets of Freshly Baked Miniature Danish, Muffins and Scones

Bagels, Croissants, Cream-Cheese Spreads

Smoked salmon with fresh dill, capers, chopped red onion and cream cheese

Fresh Fruit Platters Seasonal Fruit and Berries

Waldorf Chicken Salad with apples, golden raisins and walnuts

Quiche Lorraine or Spinach and Swiss Quiche

-or-

Frittata Pie Asparagus, Tomato, and Fontina White Cheddar & Vegetable Eggs Benedict

French Toast Casserole

Assorted Miniature Home made dessert bars, cookies and petit fours

\$35.00 per guest

HORS D'OEUVRES STATIONS

Cold Platters, Presented in Baskets, and Platters

MIDDLE EASTERN PLATTER

Served with Pita Petals Hummus-Sesame & Chickpea Dip
Baba Ghanoush with Tahini, Lemon, and Garlic Tzatziki

VEGETABLE CRUDITÉ

Vine Baskets Brimming with an Effeuille of Vegetables Served with a
Choice of Dipping Sauce:
Roasted Red Pepper, Cucumber Dill, Horseradish Scallion

INTERNATIONAL CHEESE PLATTER

A Tapestry of Flavor and Color:
An International Selection of Cheeses, Presented on Platters Laden with
Fresh Fruit and Imported Crackers, and breads

BRUSCHETTA PLATTER

Served Seasoned Croutons

A Concasse of Tomato, Extra Virgin Olive Oil, & Fresh Basil with a Hint
of Garlic
An Herb-Infused Three-Bean Combination Sautéed Balsamic Vegetables
A Piquant Southwestern Compote Black Bean, Corn, Guacamole,
Tomato

SOUTH OF THE BORDER

Southwestern Layered Dip
Assorted Refried Beans, Guacamole, Tomatoes,
Sour Cream, Black Olives, Cheddar Cheese, Salsa, Tortilla Chips

Each item is \$10 per person

PINWHEEL PLATTER

Smoked Salmon with Dill, Roasted Vegetables, Curried Chicken

GOURMET TEA SANDWICHES

Served on Wraps, Onion Roll, Club, Pita,
Roasted Vegetables & Fresh Mozzarella, Black Forest Ham with
Cheddar, Tomato & Mozzarella, Smoked Turkey with Muenster, Roast
Beef with Horseradish Sauce

BRIE CHEESE EN CROÛTE

Imported French Brie Wrapped in a Buttery Phyllo Pastry

MINIATURE BRIOCHE PLATTER

Turkey Breast with Cranberry Mayonnaise
Roast Beef with Roasted Onions and a Horseradish Cream Sauce

TAVOLO TOSCANO—TUSCAN TABLE

Served with Herb-Infused Olive Oil, Aged Balsamic Vinegar, Assorted
Artisan Breads

Assorted Dried Italian Sausage (Sweet & Hot) Soppressata (Sweet &
Hot) Imported Prosciutto and Hot Capicola Imported Italian Provolone
& Fontina Cheese

Roma Tomato & Mozzarella Platters with a Chiffonade of Basil

Balsamic Roasted Vegetable Antipasto Eggplant, Zucchini, Yellow Squash, Bermuda Onions Tricolor Peppers, Portobello Mushrooms

Marinated Bocconcini Mushrooms and Artichoke Hearts Fire-Roasted Peppers Green and Black Olives

Each item is \$12.50 per person

RAW SEAFOOD BAR

Displayed on a Bed of Ice

Jumbo Shrimp, King Crab Claws, Little Neck Clams,
Blue Point Oysters, and Italian Seafood Salad

Served with a Horseradish Cocktail Sauce and Lemon Wedges :Chilled
Lobsters Available - Prices available on request

SUGGESTED DINNER BUFFET **(SERVED ROOM TEMPERATURE)**

Sliced roasted filet mignon with a horseradish sauce

Poached Faroe Island Salmon with a cucumber dill sauce

Grilled asparagus with a hollandaise sauce

Crunchy quinoa salad with almond, cucumbers, lemon and summer
vegetables

Sliced summer tomatoes with fresh basil and fresh mozzarella drizzled
with aged balsamic and olive oil

Mixed green salad with a green goddess dressing

Assorted Fresh Breads

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Fresh mini fruit tarts

\$65.00 per guest

SUMMER TIME BBQ MENU

Choice of:

Pork Spare Ribs – St. Louis Style with a Country-Style Dry Rub Baby Back Ribs

Brisket of Beef

Pulled Pork Roast

BBQ Cedar Planked Salmon

ACCOMPANIMENTS

Our Famous Cheddar Corn Bread Buttermilk Biscuits Brushed with Honey Butter Miniature Brioche Rolls

COLD SIDES

Chopped Texas Salad
Country Potato Salad Herb-Roasted Potatoes and Green Beans Creole
Red Potato Salad
Mac and Cheese

Strawberry shortcake

\$60.00 per guest

SANDWICH BUFFET

Assorted Gourmet sandwiches on various bread and wraps

Included Sliced roasted beef and boursin cheese, grilled organic chicken breast and pesto mozzarella, grilled vegetable and eggplant hummus, and roasted virginia ham and swiss with an assortment of toppings, spreads and pickles

Lemongrass herbed potato salad

Chipotle cole crunchy cole slaw

Home made Brownies and Blondies

\$30.00 per guest

