

# Complete COCKTAIL

## The Tuscan Table

assortment of fine Italian specialties, fresh cheeses, imported meats, and local vegetables presented in grand style

### Caprese Display

fresh mozzarella and seasonal tomatoes, drizzled with extra virgin olive oil and topped with fresh basil

### Cold Antipasto Display

marinated mushrooms, roasted red and yellow peppers, artichoke hearts, marinated white beans, fresh tortellini salad, eggplant caponata, and assorted seasonal salads

### Fruit Display

freshly ripened melons, strawberries, golden pineapple, grapes, and other seasonal fruits

### Gourmet International Cheeses

array of imported and domestic cheeses including cheddar, smoked gouda, fontina, dill havarti, and served with a selection of freshly baked breads and assorted crackers

### Grilled Vegetables

local farm fresh seasonal vegetables in balsamic marinade, lightly brushed with extra virgin olive oil and garlic and grilled

### Italian Antipasto

assortment of Italy's finest meats including sliced prosciutto, pepperoni, sopressata, genoa salami, mortadella, accompanied by imported parmesan cheese, crispy flat breads, freshly baked baguettes, and fennel crostini

### Olive Bar

kalamata, Mediterranean black, and Spanish green olives with assorted flat breads and focaccia

*variety of specialty carved fruits and vegetable displays all included.*

## Signature Hors D'Oeuvres

Passed with white-glove service. Select 10.

### Arancini

arborio rice and cheese lightly coated with breadcrumbs then fried, served with marinara sauce

### Artichokes and Boursin

artichokes with roasted red peppers and basil tossed with creamy boursin cheese and placed in a phyllo shell

### Brie with Raspberry

brie and raspberry jam set in a light phyllo pastry

### Chicken Teriyaki

skewers of tender chicken marinated in Asian seasonings and grilled

### Clams Oreganata

fresh clams baked with breadcrumbs, garlic, and fresh oregano

### Cocktail Franks en Croute

miniature franks wrapped in a blanket of puff pastry

### Coconut Shrimp

fried shrimp batter dipped in coconut and panko

### Cold Caribbean Crab Salad

lump crabmeat tossed with tropical seasonings

### Crabmeat Imperial Tart

lump crabmeat in a light dijon cream sauce with a touch of brandy and a hint of tarragon

### Eggplant Mediterranean

roasted eggplant with basil and goat cheese set in a flaky pastry shell

### Fried Calamari

tender calamari lightly breaded and fried, served with marinara sauce

### Mushroom Tart

blend of four mushrooms and creamy goat cheese in a pastry shell

### Potato Pancakes

shredded ribbons of potatoes browned and crispy served with a light apple sauce

### Tomato Bruschetta

fresh tomatoes and basil presented in white spoons

### Mini Beef Wellington

tenderloin of beef delicately wrapped in puff pastry

### Seared Tuna Canapés

seared tuna and fresh wasabi top this cucumber slice

### Sea Scallops

succulent sea scallops wrapped in hickory-smoked bacon

### Shrimp & Mushroom Bienville

finely diced shrimp and mushrooms in a brandy cream sauce with a touch of thyme

### Sirloin Crostini

thinly sliced sirloin presented with onions and garlic on a baguette round

### Smoked Salmon Canapés

smoked salmon rollatini with boursin cheese and lemon zest

### Sun-Dried Tomato Pesto

sun-dried tomatoes blended with fresh herbs, pine nuts, garlic, extra virgin olive oil, parmesan, and balsamic & red wine vinegars

### Truffled Potato Puffs

truffle-infused whipped potatoes in buttery pastry

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## Buffet Selections

Custom created to meet any menu requirements. Select 4.

### Beef Buffet Selection

#### Braised Short Ribs

beef short ribs braised in red wine and a finely diced mirepoix

#### Ropa Vieja

Cuban shredded beef with cilantro, tomatoes, and sofrito, all served over white rice

#### Sirloin Tips Marchand du Vin

beef slowly braised in red wine, shallots, and mushrooms

### Chicken Buffet Selection

#### Chicken Francese

buttery lemon-wine sauce envelops lightly battered chicken

#### Chicken Saltimbocca

breast of chicken with prosciutto, sage, and spinach, served in a marsala wine sauce

#### Chicken Scarpariello

sautéed chicken breast sautéed in a light cream sauce

#### Roast Chicken

oven-roasted chicken breasts with cremini mushrooms

#### Sautéed Chicken

red peppers and roasted garlic top this sautéed chicken in a tarragon and lemon butter sauce

#### Southern Chicken Fricassee

flour-dusted braised chicken served with carrots, celery, and mushrooms in a light cream sauce

### Seafood Buffet Selection

#### Cashew-Crusted Tilapia

farm-raised tilapia crusted with crushed cashews in a light lemon butter sauce

#### Mahi Mahi

seared and topped with mango ceviche

#### Mussels Luciano

mussels steamed with fresh garlic, white wine, and extra virgin olive oil

#### Roast Salmon

lightly seared salmon prepared with herbs and a hint of lemon

### Pork Buffet Selection

#### BBQ Ribs

slow-roasted St. Louis pork ribs covered in a tangy, traditional BBQ sauce

#### Grilled Sausage & Peppers

sweet Italian sausage grilled with peppers, onions, tomatoes, and basil

#### Hoisin Pork

roasted pork tenderloin marinated in hoisin, soy, sesame oil, and garlic

### Veal Buffet Selection

#### Veal Marsala

flour-dusted scallopini of veal sautéed then finished with marsala wine, mushrooms, and demi-glace

#### Veal Meatballs

veal meatballs in a marsala wine and tomato demi-glace

#### Veal Piccata

tender veal cutlets sautéed in a butter sauce and finished with fresh lemon and capers

### Around the World

#### Beef & Broccoli

teriyaki-glazed tender beef sautéed with peppers, onions, and broccoli in a garlic soy sauce

#### Hawaiian Chicken

teriyaki chicken with pineapple served with a spicy, sweet pineapple-soy dipping sauce

#### Jambalaya

chicken, shrimp, and sausage tossed with creole-style rice

#### Paella

slow-cooked rice stew with shrimp, scallops, mussels, clams, and chorizo sausage with a saffron seasoning

#### Polish Kielbasa

old-world style braised with sauerkraut, white wine, and caraway seeds

#### Sesame Chicken

boneless and breaded tender chunks of chicken fried then tossed in a spicy ginger glaze and topped with toasted sesame seeds

#### Steamed White Rice

#### Vegetable Fried Rice

nutty brown rice with fresh bell peppers, baby peas, and other vegetables

### Vegetarian Buffet Selection

#### Eggplant Rollatini

breaded eggplant cutlets rolled and stuffed with ricotta cheese in a tomato basil sauce

#### Pearl Couscous & Red Grains

whole grain blend of couscous, red rice, red quinoa, roasted tomatoes, red & yellow bell peppers, orange & yellow carrots, petite peas, shallots, roasted garlic, and basil

#### Quinoa Pilaf\*

quinoa tossed with leeks and sautéed shiitake, button, and cremini mushrooms

#### Tofu Stir Fry\*

quick-cooked tofu with snow peas, water chestnuts, and tamari

\* Vegan / Gluten Free

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## Gourmet Pasta Selections

Pasta selections to enhance your menu. Select 1.

### Carbonara

farfalle stirred in a creamy egg sauce with smoky pancetta, prosciutto, and peas

### Orecchiette di Rabe

pasta with sausage, broccoli di rabe, and extra virgin olive oil

### Penne Alla Vodka

penne in a sweet tomato sauce and finished with vodka and cream

### Ravioli Al Pomodoro

ravioli stuffed with ricotta, parmesan, mozzarella, and romano cheeses, served in a plum tomato and roasted garlic sauce finished with fresh basil

### Rigatoni Bolognese

rigatoni served with a classic meat sauce blend of veal, pork, and beef

### Stuffed Shells

classic pasta shells stuffed with mascarpone, ricotta, and spinach with a pomodoro sauce made from tomatoes, garlic, olive oil, and fresh basil

### Tortellini Alfredo

rainbow cheese-filled tortellini tossed in a buttery parmesan cream sauce

### Whole Wheat Penne Al Pesto

fresh basil, pine nuts, and garlic blended with parmesan and olive oil tossed with whole wheat penne pasta

## Chef's Carving Table

Select 1 of 5.

### Angus Sirloin

roasted and served with choice of two sauces: au jus and horseradish

### Country Ham

maple-glazed and presented with spicy honey mustard

### Lamb

herb-roasted leg of lamb with rosemary and served with mint au jus

### Pork Loin

brown sugar and bourbon-roasted with applesauce

### Turkey Breast

slow-roasted and served with cranberry relish

## Signature Specialty Stations

Make your menu unforgettable. Select 2.

### Assorted Grilled Cheeses With Tomato Soup Shot

cheddar, swiss, smoked gouda, American, and havarti cheeses, along with bacon and tomato, served with white, wheat, marbled rye, and Hawaiian breads

### Bruschetta Station

fresh tomatoes with basil, sun-dried tomatoes, olive tapenade, white anchovies, and eggplant

### Japanese Yakitori Station

skewers of short ribs, chicken breast, and pork loin, along with scallops and shrimp, served with seasonal vegetables, mushrooms, assorted sauces, and tofu salad

### Kebab Station

marinated beef & chicken kabobs served with a warm pita, rice pilaf, & sesame tahini dipping sauce

### Mashed Potato Martini Bar

crushed red, sweet, and Idaho potatoes, along with pancetta, cheddar and fontina cheeses, chives, and sour cream

### New York Deli Station

sliced hot pastrami, corned beef, 3-foot hero, and assorted cheeses, served with rye breads, mustards, coleslaw, and potato salad

### Slider Station

miniature hamburgers, cheeseburgers, chicken sliders, and pulled pork, served with pickle chips, lettuce, tomatoes, and onions, along with ketchup and mustard

### Soup Shot Station

baked potato, gazpacho, cucumber, roasted tomato, shrimp and broccoli, and asparagus with brie

### Taco Station

marinated beef, seasoned chicken, fish, soft or crisp taco shells, and wheat tortillas, fresh tomatoes, shredded lettuce, guacamole, green chile and tomato salsas, cheddar cheese, sour cream, black beans, and corn

### Savory Crepe Station

scallops, shrimp, and mushrooms, sautéed in butter with seasonings, topped with gruyere cheese, ham and swiss with arugula topped with a dijon sauce, and eggplant, zucchini, bell pepper, tomatoes, garlic, and herbs