

Complete COCKTAIL

The Tuscan Table

Assortment of fine Italian specialties, fresh cheeses, imported meats and local vegetables

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

Grilled Vegetables

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

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

Italian Antipasto

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

Olive Bar

imported olives, 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

Shrimp Ceviche

lime, tomato, cilantro, shrimp ceviche, served on a spoon

Chicken Teriyaki

grilled skewers of tender chicken, marinated in Asian seasonings

Clams Oreganata

fresh clams bakes with breadcrumbs, garlic & fresh oregano

Cocktail Franks en Croute

miniature franks wrapped in a blanket of puff pastry

Coconut Shrimp

shrimp dipped in coconut and panko batter then fried

Cold Caribbean Crab Salad

lump crabmeat tossed with tropical seasonings

Crabmeat and Soba Noodle

lump crabmeat with ponzu marinated soba noodle served on a spoon

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

Mini Beef Brochettes

marinated sirloin skewers with peppers and onions

Mini Beef Wellington

tenderloin of beef delicately wrapped in a puff pastry

Mini Burger Sliders with Beer Shots

mini ground chuck burgers with a side of beer

Chipotle Chicken Empanadas

shredded chicken with chipotle pepper seasoning in a masa crust

Mushroom Tart

blend of mushrooms and creamy goat cheese in a pastry shell

Potato Pancakes

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

Prosciutto, Gorgonzola & Arugula Flatbread Pizza

flat bread crust topped with crispy prosciutto, baby arugula and belted gorgonzola cheese

Sea Scallops

succulent sea scallops wrapped in hickory-smoked bacon

Seared Tuna Canapés

seared tuna and fresh wasabi top this cucumber slice

Sirloin Crostini

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

Smoked Salmon Canapés

smoked salmon and spinach mousse on a cracker with truffle pearls

Sun-Dried Tomato Pesto

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

Tomato Bruschetta

fresh tomatoes and basil presented in white spoons

Truffles Potato Puffs

truffle-infused whipped potatoes in a buttery pastry

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Buffet Selections

Custom created to meet any menu requirements. Select 4.

Beef Buffet Selection

Beef & Broccoli

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

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

Hawaiian Chicken

tender chicken breast pieces tossed with pineapple, peppers, onions and teriyaki

Chicken Saltimbocca

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

Chicken Scarpariello

chicken breast braised with Italian sausage, peppers and a spicy white wine sauce

Pesto Chicken

lightly sautéed chicken with sliced tomato and fresh mozzarella

Roast Chicken

oven-roasted chicken breast with cremini mushrooms

Sautéed Chicken

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

Sesame Chicken

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

Pork Buffet Selection

BBQ Ribs

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

Hoisin Pork

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

Italian Sausage & Peppers

sweet Italian sausage with peppers, onions, tomatoes and basil

Polish Kielbasa

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

Seafood Buffet Selection

Cashew-Crusted Tilapia

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

Mahi Mahi

seared and topped with mango salsa

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

Local Sustainable Seafood

seasonal seafood selection

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

Vegetarian Buffet Selection

Garlic Mashed Potatoes

mashed Idaho potatoes with roasted garlic and butter

Mushroom Risotto

arborio rice slow cooked and mixed with portobello, cremini, oyster and shiitake mushrooms finished with parmigiana and butter

Red Bliss Roasted Potatoes

quartered and roasted with fresh rosemary

Roasted Root Vegetables

carrots, turnips, and parsnips roasted then tossed in a butter sauce

Steamed Mixed Vegetables

lightly seasoned seasonal vegetables steamed and tossed in extra virgin olive oil

Basmati and Orzo Pilaf

asparagus, basmati rice, cranberry beans and orzo

Eggplant Rollatini

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

Gnocchi Stew

gnocchi, cannellini bean, chard and crushed tomato

Before placing your order, please inform your server if a person in your party has a food allergy.

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Vegetarian Buffet Selection (continued)

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

Potato and Spinach Baeckoffe

french casserole with potatoes, purple top turnips, spinach, and gruyère cheese

Gourmet Pasta Selections

Pasta selections to enhance your menu. Select 1.

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

Chef's Carving Table

Select 1.

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

Braised Veal Shoulder

veal shoulder braised Mediterranean style with white wine, tomatoes, basil and thyme

Signature Specialty Stations

Make your menu unforgettable. Select 2.

Asian Wok Station

white rice, fried rice, sesame chicken, beef and broccoli, fortune cookies, friend wonton noodles, crab rangoon

Assorted Grilled Cheesed With Tomato Soup Shot

cheddar, fontina, Americana and Havarti cheeses, served on white, wheat, marbled rye and egg breads with shots of tomato soup

Bacon Bar

chicken-fried, chocolate-dipped, maple-glazed candied, Applewood smoked bacon, BLT sliders, cheddar & bacon biscuits, pretzel rolls with bacon jam, bacon popcorn, pineapple/potato/asparagus/water chestnut wrapped bacon

Ramen & Dumpling Station

Ramen noodles, broth, hard-boiled egg, soy, miso, chicken, shrimp, bean sprout, pork kimchi dumpling, spinach dumpling, ponzu, teriyaki, Japanese dressing

Fresh Mozzarella Station

hand-made fresh mozzarella with tomato, basil, sun-dried tomato, olive tapenade and eggplant toppings and assorted crostini

Ratatouille

zucchini, squash, eggplant, green & red peppers, onions, and tomatoes

Tofu Stir Fry (Vegan and Gluten Free)

pan-seared tofu with snow peas, water chestnuts and tamari

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

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

Whole Wheat Penne Pasta Al Pesto

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

Country Ham

maple-glazed and presented with spicy honey mustard

Pork Loin

brown sugar and bourbon-roasted with applesauce

Turkey Breast

slow-roasted and served with cranberry relish

Mashed Potato Martini Bar

crushed red, sweet, and Idaho potatoes, along with bacon, cheddar cheese, peas, corn, roasted garlic, mini marshmallows, green onions, gravy, chives and sour cream

Chicken & Waffle Station

popcorn chicken with mashed potatoes, waffle cones, BBQ sauce, spicy BBQ sauce, honey mustard, maple syrup and gravy

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 peppers, tomatoes, garlic and herbs

Slider Station

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

Taco Station

marinated beef, seasoned chicken, soft or crisp taco shells with fresh tomatoes, shredded lettuce, guacamole, tomato salsa, cheddar cheese, sour cream, black beans and corn