



beginnings - stationed

antipasto plank - crostini - breadsticks
greek spinach dip - seasoned pita
fruit and cheese display - ficelles, crackers
crab rangoon dip - wonton chips
crudite cones - garlic hummus
organic heirloom bruschetta - garlic toasts
crostini bar - assorted seasonal toppings
shrimp scampi dip - baguette - crackers
mini caprese cones - balsamic glaze
shrimp cocktail shooters - cocktail sauce
cocktail meatballs - honey balsamic bbq -
italian - asian sesame - chipotle glaze

beginnings - passed

vegetarian

crostini - grilled peach - honey - mascarpone
spanakopita - spinach - feta - phyllo
arancini - mushroom - panko - marinara
caprese skewer - bamboo knot
puff - brie - pear - caramelized onion
tomato soup shot - grilled cheese round
thai peanut noodles - takeout box - chopstix
flatbread - goat cheese mousse - balsamic fig

beginnings - passed

seafood

mini lump crabcakes - citrus remoulade
calamari cup - jalapeno cilantro lime crema
teriyaki salmon egg rolls - sweet chili sauce
ceviche shrimp cocktail - lime cocktail sauce
jumbo scallops - maple bacon wrap
coconut shrimp - mango purée
wonton cup - shrimp - guacamole

beef/pork

korean beef taco cup - sriracha mayo
crostini - tenderloin - bacon onion jam
satay - sesame ginger sirloin - pearl onions
satay - pork - pineapple - peanut sauce
zafron empanada - beef - ahi sauce
cheese arepa - pulled pork - pickled relish

poultry

skewer - fried chicken - waffle - hot honey
satay - thai chicken - spicy peanut sauce
bacon wrapped chicken bite - sweet - spicy
phyllo cup - buffalo chicken salad
tomato cup - chicken salad - bacon - ranch
skewer - breaded chicken - mango
patacones - shredded chicken - avocado



Themed Cocktail Stations

WOW!! your guests with one of our themed stations for your cocktail hour
Choose one of the following or let our chef design a custom menu for you
We LOVE to get creative and make your vision come to life!!

me gusta

perro caliente colombiano - colombian hot
dog bar - coleslaw - pineapple sauce
patacones - shredded chicken - avocado
stuffed yuca - beef - atlantic sauce
shrimp ceviche in patacon (plantain cake)
zafron empanada - beef - aji sauce
cheese arepa - pulled pork - pickled relish



tour of asia

chef attended satay grill station
korean beef tacos - sriracha mayo
veggie spring roll - sweet chili sauce
shrimp lo mein - takeout box - chopstix
asian spoon - seared scallop - miso
wonton cup - thai chicken salad



viva italia!

chef attended tuscan pasta bar
organic heirloom bruschetta - garlic crostini
arancini - mushroom - parmesan - marinara
crostini- lemon ricotta - roasted grapes
charcuterie - bamboo knot
prosciutto wrapped- seasonal fruits - veggies



star spangled

chef attended slider station
mini corn dogs
mac n cheese bites
french fry and tots bar
new england clam chowder shot
corn cake - pulled bbq pork and slaw



Buffet & Family Style Entrees

Fresh Ingredients, Never Frozen, Freshly Prepared

We pride ourselves in providing the highest quality ingredients that are sourced locally when possible. Your food will be cooked FRESH on your event date!

sky

chicken breast - choice of
tuscan - spinach - sun-dried tomato
champagne cream sauce - fresh herbs
pesto garlic cream sauce
mediterranean - sun-dried tomato sauce
picatta - lemon butter sauce - capers
mushroom cognac sauce - garlic butter
blood orange marmalade glaze
whiskey pecan - bourbon onion marmalade
grilled - heirloom tomato - arugula
chicken thighs - honey chipotle glaze

sea

fresh atlantic salmon filet - choice of
sun-dried tomato pine nut crust - meyer
lemon gremolata
maple bacon - dijon - lemon - brown sugar
lemon dill butter sauce
miso glaze - bok choy - scallions
pineapple - toasted sesame
mahi mahi - coconut lime cream
*black sea bass - lemon scampi sauce
tilapia - herb oil - pesto cream
seafood pasta - cavatappi - shrimp - scallops
paella - fresh seafood - saffron rice
*lump crab cakes - citrus remoulade

land

beef medallions - choice of sauce
cognac cream - vidalia onion
au poivre - black pepper - shallot brandy
cabernet demi - mushrooms
*filet mignon - red wine demi - onion confit
mesquite grilled flank steak - chimichurri
*short rib - slow braised - red wine demi
beef stroganoff - mushroom cream sauce
*sirloin - bordelaise - mushrooms
carved - peppered top round - *prime rib -
*mustard crusted tenderloin - horseradish -
onion confit - mustard cream
OR side of salmon - lemon aioli - basil relish

earth

ravioli - browned sage butter - choice of
mushroom, butternut squash, pumpkin
heirloom tomato tart - onion - goat cheese
vegan quinoa cakes - chickpea relish -
heirloom tomatoes - mint
mushroom carbonara - shallots - garlic
tortellini - brown butter - walnut - sage
tortellini - pesto cream - squash - zucchini
penne - mushroom - marsala
bowtie - asiago - sun-dried tomato cream



*premium entree - market price

Buffet & Family Style Salads & Sides

salads

burrata caprese (plated) - organic heirloom tomatoes, evoo, cracked pepper, basil

house bundle (plated) - mixed greens - bell peppers - julienne carrots - cucumber ribbon - asian sesame dressing

mixed greens - pecans - gorgonzola - pears - balsamic vinaigrette

baby spinach - raspberry, blue cheese, pecans - mandarin honey vinaigrette

chef salad - green leaf - tomato - cucumber - julienne carrots - sharp cheddar - red onion - pistachios - balsamic vinaigrette

mixed berry - spring greens - strawberry - dried cranberry - kale - sliced almonds - lemon honey vinaigrette

market - mixed greens - mandarins - green apples - tomatoes - toasted almonds - sweet ginger vinaigrette

classic caesar - parmesan - romaine - croutons - caesar dressing

starch

lemon fingerling potatoes, oregano

garlic mashed potatoes

crispy roasted baby potatoes - fresh herbs

red bliss potato wedges

scalloped potatoes

jasmine rice

spanish rice - roasted tomato - cilantro - lime

orzo - spinach - feta

mac n cheese

couscous - golden raisins - pine nuts

wild rice - cranberries - pecans

veggie

asparagus - lemon - parmesan

green beans - garlic - lemon

green beans - maple bacon

haricot verts - caramelized vidalia onion

baby carrots - caramelized brown sugar

*heirloom carrots - honey glaze (plated)

roasted brussels sprouts - bacon - shallot

steamed broccoli and cauliflower

squash & zucchini wheels - garlic - parmesan

roasted seasonal vegetable melange



***premium entree - market price**

Plated Dinners

Offer your guests a choice of entree or give them a sampling of two different entrees paired with our delicious fresh made side dishes. Our team is happy to customize your dinner options to fit your taste. Seasonal offerings available!!

single entree

chicken

chicken porcini, mushroom jus, bacon asiago risotto, sauteed swiss chard

chicken roulade with mushroom and broccoli, bechamel, garlic potato mash

frenched chicken, honey dijon, lemon fingerling potatoes, bundled haricot verts

seafood

seared day boat scallops, smoked gouda grits, baby corn relish

fresh atlantic salmon, apple cider glaze, asparagus bundled in yellow squash ring, confetti orzo

*miso glazed chilean sea bass, jasmine rice, broccolini, sesame oil

vegetarian

linguini pasta cappe sante, asparagus, tomato, artichoke, mushroom, tomato sauce, white wine

vegan portobello napoleon, roasted tomato, sweet potato, onion, kale, zucchini, bell peppers, marinara

single entree

beef

beef medallions, sherry wine demi, baby potatoes, heirloom carrots, honey butter

*braised beef short rib, whipped potatoes, herb roasted root vegetables

*filet mignon, pomegranate port wine demi, dauphinoise potatoes, roasted vegetables

duo entree

*bacon wrapped prime top sirloin and seared scallops, Smoked Tomato Jam, Pan Jus, Champagne Beurre Blanc, Potato Gratin, haricot vert in carrot ribbon

*petite filet and roasted chicken thigh, pomegranate port, honey chipotle glaze, roasted garlic mashed potatoes, asparagus bundles in yellow squash ring

atlantic salmon and porcini chicken, lemon garlic sauce, capers, mushroom jus, lemon asparagus orzo



*premium entree - market price

Dinner Stations

Chef attended stations offer a unique interactive experience and promotes mingling.
Food is prepared to order & served piping hot by one of our fabulous station chefs!

tuscan pasta bar

linguini and penne pastas - parmesan
alfredo - fresh basil marinara - mushrooms -
sun-dried tomato - garlic - olive oil -
artichoke hearts - baby spinach - bell
peppers - spanish onion - italian sausage -
bay shrimp - chicken breast

stir fry station

fried rice- lomein noodles- sesame ginger
beef and chicken - hoisin sauce - broccoli -
baby corn - bamboo shoots - water chestnuts
- mung bean sprouts - snow peas - bok choy -
take out boxes - chopstix

taco bar

grilled flour and corn tortillas - beef
barbacoa - pork carnitas - chopped chicken -
lettuce - pico de gallo - fresno chilies -
pepper jack - cotija cheese - guacamole -
cilantro lime crema

grill my cheese please

cheddar - provolone - brie - pears - ham -
pesto - apple butter

colombian fast fiesta

mazorca desgranada - fresh shelled cob -
marinated shredded chicken - chorizo,
ham - shredded Iceberg lettuce - crumbled
potato chips - melted Mozzarella cheese -
chives - pink sauce - herb tartare sauce

*new england raw bar

jumbo shrimp cocktail - fresh blue point
oysters - ginger mignonette - cocktail sauce
- colombian ceviche - jonah crab claws -
lighted ice bath

*cheese wheel risotto bar

wild mushroom risotto - fresh herb risotto -
2 giant parmigiano reggiano cheese wheels -
shaved parmesan - fabulous presentation!

sweet and salty fry bar

fresh cut fries - waffle fries - seasoned
ketchup - queso - mayo - bacon crisps -
strawberry syrup - chocolate syrup -
powdered sugar



***premium entree - market price**

Late Night Munchies

Leave a lasting impression on your guests - a fun snack to end the night and avoid the fast food stop or midnight call to room service!!

savory pop tarts

sausage - egg - cheddar
pepperoni pizza
spinach and feta

get your dip on

individual 7 layer dip cups - tortilla chips

café au lait with beignet

cafe au lait shot - chocolate filled beignet

sweet and salty

hot salty fries - cold vanilla and chocolate
mini milkshakes

donut miss these

warm sugared donuts and milk

want your tots?

crisp tots - queso - bacon crumbles - boats



Beverages

Bar support packages and services available - you supply the desired libations!!

mixer bar

your choice of 2 mocktails/teas/lemonades
with beverage dispenser, coke, sprite,
ginger ale, diet coke, bottled water, tonic
water, club soda, orange and cranberry
juices, margarita mix, napkins, stirrers

ice service and bar equipment available

refreshment station

self serve station with your choice of 3
mocktails/teas/lemonade, ice water with
lemon and lime, cups or mason jars, straws,
beverage dispensers, ice, napkins

coffee and tea service

coffee, decaf, tea, coffee samovars, splenda,
sugar, half and half, napkins, stirrers