



Hors D'oeuvres and Appetizers Menu

Passed Hors d'oeuvres

Chevre Tarts
Spanakopitta
Mini Quiches
Marinated Mozzarella w/oregano & capers
Assorted Canapes
Stuffed mushrooms w/crabmeat or sausage
Wild Mushrooms and goat cheese crostini
Grilled Shrimp w/prosciutto and basil
Teriyaki Salmon w/pineapple-mango salsa
Santa Barbara Prawns & ratatouille
Crab Cakes w/tomato-mustard coulis
Scallops wrapped in pancetta
Herbed caviar roulade
Oysters, Spinach and Caviar
Spicy Crab claws
Skewered Shrimp w/ginger and jalapenos
Salmon cakes w/lemon-dill sauce
Coconut battered shrimp
Petite Beef tenderloin medallion w/Bearnaise
Pork tenderloin w/roasted red peppers & focaccia
Swedish meatballs
Mini Lamb or Beef Kebabs
Cocktail Chicken strips w/mustard glaze
Sweet and sour meatballs
Chicken wings w/honey-soy glaze
Pepperoni and mozzarella pinwheels
Sesame Chicken tenders
Mini Beef and Bean tostados
Mini Franks in puff pastry
Tiny new potatoes stuffed w/gorgonzola and walnuts
Sesame, Ham and Gruyere bites
Smoky Chipotle Hummus w/garlic bagel chips
Crostini w/spicy green olivada
Jalapeno poppers
Grilled Fruit Kebabs
Crostini w/garlic puree and bacon

Stationary Hors d'oeuvres

Crudite with dips
Imported/domestic Cheese tray
Fresh Fruit display tray
Spinach/artichoke dip in a boulle
Tomato-basil Bruschetta
Pate Maison
Poached Salmon & Aioli Platter
Antipasta Calabrese
Caviar Dip



GRAND SANDWICH BUFFET MENU

ASSORTED SANDWICHES FEATURING THE FOLLOWING:

THE STARS:

ROASTED GOURMET TURKEY BREAST
CARVED PRIME RIB OF BEEF W/AUJUS
BAKED SPIRAL HAM
GRILLED LOIN OF PORK
PREMIUM ITALIAN COLD CUTS
CHEF TONY'S CHICKEN SALAD
EGG SALAD W/DIJON & DILL
ALBACORE TUNA

THE CO-STARS:

SWISS CHEESE
AMERICAN CHEESE
PROVOLONE CHEESE
CHEDDAR CHEESE
MONTEREY JACK
CREAM CHEESE
FETA CHEESE

SUPPORTING CAST:

GREEN & RED LEAF LETTUCE, ARUGULA, ROMAINE SPINACH, ROMA TOMATOES, RED ONIONS, SCALLIONS, DILL SLICES, AVOCADO, SPROUTS, ROASTED RED BELL PEPPERS, SAUTEED MUSHROOMS, MARINATED GRILLED VEGETABLES, ROASTED CHIPOTLES, PEPPERONCINI AND IMPORTED OLIVES.

THE "ROLL" PLAYERS:

CRUSTY FRENCH BREAD, FOCACCIA, ASIAGO & ROMANO CHEESE ROLLS, BAGUETES, STEAK ROLLS, CROISSANTS, SLICED WHEAT, MARBLE RYE, PUMPERNICKEL, SOURDOUGH, KAISER ROLLS, CIABATTA BREAD, SPINACH TORTILLAS AND GREEK FLATBREAD.

BEHIND THE SCENES:

MAYONNAISE, HORSERADISH, SPICY BROWN MUSTARD, DIJON MUSTARD, CARMELIZED ONION SPREAD, ROASTED GARLIC PUREE, SUN-DRIED TOMATO PESTO, EXTRA VIRGIN OLIVE OIL AND BALSAMIC VINEGAR.

THE "SIDES" SHOW:

TRI-COLOR TORTELLINI PASTA SALAD
MARDI GRAS COLE SLAW
CONFETTI RED POTATO SALAD
MIXED GREENS SALAD W/VINAIGRETTES

THE FINAL ACT:

ASSORTMENT OF GOURMET COOKIES, BROWNIES AND BARS

BEVERAGES:

FRESH BREWED ICED TEA, LEMONADE, COFFEE AND HOT TEA



BANQUET MENU

Entrées:

Grilled Marinated Breast of Chicken with pineapple-pear salsa and citrus rouille
Parisienne Chicken Parmesan
Pesto Crusted Chicken Breast
Chicken Stuffed with spinach and ricotta in a saffron sauce
Grilled Breast of Chicken Florentine with basil cheese and roasted garlic sauce

Roasted Beef Tenderloin with Béarnaise sauce
Prime Rib of Beef roasted with garlic puree and rosemary au jus
Filet Mignon-au poivre style with Beurre Manie
Gourmet Barbeque Buffet
Southwest Cowboy Steak with skillet corn sauce and tortillas
Spicy Beef Empanadas with cilantro cream

Roasted Marinated Pork Tenderloin with garlic rosemary infused demi-glace
Irish Pork Loin crusted with fresh herbs, garlic and lemon
Grilled Pork Tenderloin with fresh peach and ginger sauce

Roasted Rack of Lamb with garlic Dijon mustard crust

Grilled Salmon Steak with mixed vegetable coulis
Crab Cakes with tomato mustard coulis
Nicoise Tuna Steak
Grilled Swordfish Steak or Maco Shark with spicy mango tangerine salsa
Stuffed Filet of Flounder with spicy marinara sauce
Sautéed Shrimp with garlic, fennel, tomatoes and orzo

Veal Marsala or Chicken Marsala

Pastas:

Andouille Gnocchi with spicy tomato sauce
Southwest Linguine with prosciutto, fresh basil, shaved parmesan and fresh tomato sauce topped with fried garlic croutinis
Caramelized Onion and Roasted Red Pepper Linguine
Penne pasta with fresh spinach pesto and roasted red peppers, served with focaccia
Goat Cheese ravioli with herbed cream sauce
Ravioli stuffed with imported mushrooms
Oriechette with fresh Bolognese sauce

Salads:

Caesar
Spinach with warm bacon dressing
Tossed (choice of dressing)
Spring Mix (choice of dressing)
Strawberry Salad with Mandarin oranges and toasted almonds



Accompaniments:

Roasted Red Potatoes with garlic and fresh rosemary
Au gratin Potatoes
Roasted Garlic Mashed potatoes
Escalloped Potatoes
Twice Baked Potatoes

Vegetables:

Vegetable medley to include seasonal vegetables (broccoli, cauliflower, zucchini, carrots, asparagus)
Candied carrots with honey mustard glaze
Asparagus with lemon-pepper sauce
Grilled Marinated Vegetables (seasonal vegetable included)
Fresh Green Beans Almandine or with cashews or Fresh French Green Beans



MEXICAN GOURMET BUFFET/BANQUET MENU

ENTREES`

- Roast Filet of Beef w/Chipotle Red Pepper sauce*
and Mustard Chive sauce
Cumin rubbed Rib Eye Steak w/Avocado Salsa and Fire Roasted Peppers
and Onions
- Spicy Beef Empanadas w/Cilantro Cream
Cowboy Skirt Steak w/Tomato Corn Salsa and Roasted Sweet Corn Skillet sauce

- Marinated Grilled Chicken fanned and served w/Fresh Fruit Salsa
Chicken and Green Olive Enchiladas
- Mesquite Grilled Chicken Breast w/Tomato Avocado Chutney
Cilantro Stuffed Chicken Breast w/Poblano Chile sauce*
Green Chile Stew w/Chicken and Chorizo
Chile and Lime Chicken Fajitas

- Grilled Salmon w/Mango Papaya Salsa and Mango Chipotle Lemon Pepper sauce
Chile Glazed Shrimp w/Tomatillo Cilantro sauce*

- Mexican Lasagna w/Chicken, Pork and Tostados
- Southwest Pasta w/Chicken, Chorizo, Prosciutto and Fresh Spicy Tomato sauce

STARCHES

- Peperonada w/Roasted Potatoes
Roasted Poblano Mashed Potatoes
Mexican Pasta Salad
Mexican Rice w/Cilantro Garlic dressing
Black Beans w/Roasted Chiles and Onions

VEGETABLES

- Marinated Grilled Vegetables w/Garlic-cilantro oil
Mexican Corn
Seasonal Vegetable Medley
Candied Carrots w/Honey Glace`

SOUPS

- Gazpacho
Pumpkin Soup w/Mexican Cream and Toasted Pine Nuts
Roasted Corn Chowder
Chef Tony's Award Winning Chili

Tortillas, Salsa and Chips included w/meal



SALADS

Taco Salad
Tossed Salad
Caesar Salad
Spinach Salad
● Strawberry Salad
Mesculin Salad

BREADS

Fresh Homemade Bread
Tortillas
Cornbread

DESSERT

● Mexican Cornbread Pudding (included)
Rice Pudding (included)
Other Choices at an additional cost

HORS DEUVRES (add'l cost)
See Attached Menu

INCLUDES:

Paper Goods
Plastic Utensils
Buffet Table Decorations
Chef (on site)
Servers
Maitre D'

Rentals as needed by the Caterer, are not included

Other services offered i.e. (entertainment, photographers, florist, wedding cakes, etc. at an additional cost).