



C A T E R I N G

## BBQ Buffets

*Any items may be mixed and matched as you please.*

### **BBQ Chicken and Ribs** \$22.00/person

Quartered Chicken or Statler Chicken with Choice of Sauce  
Slow Cooked Beef Ribs  
Coleslaw  
Red Bliss Potato Salad  
Grilled Vegetable Platters  
Corn on the Cob  
Corn Bread  
Dessert Selection

### **Steak and Steamers** \$25.00/person

Grilled Flat Iron Steak with Choice of Sauce  
Steamers with Drawn Butter and Broth  
Fresh Monzerella and Tomato Salad on Greens  
Baked Potato Bar w. Assorted Toppings  
Grilled Asparagus  
Bread and Rolls  
Dessert Selection

*Grill rental charges may apply.*

*(Please add 7% sales tax to buffets.)*

### **Hot Dog and Hamburg Roast** \$14.00/person

Hot Dogs and Hamburgers  
Lettuce Onion and Tomato Trays  
Tortellini Summer Vegetable Salad  
Potato Salad  
Baked Beans  
Cookie and Brownie Tray

### **Brisket and Pork** \$22.00/person

Carved Slow Roasted Brisket with Texas BBQ Sauce  
Pulled Pork with Bulky Rolls  
Macaroni and Cheese  
Collard Greens  
Potato and Egg Salad with Crumbled Bacon  
Cole Slaw  
Corn Bread  
Dessert Selection



## Non-Alcoholic Beverages, Tea & Coffee

*We provide a full gourmet coffee & tea station with all of our menus. For additional coffee flavors or brands please contact our catering manager. We also offer a wide range of non-alcoholic beverages.*

Gourmet Tea & Coffee Station, featuring “Dean’s Beans” coffee, and “Bigelow” Teas

Fresh Brewed Iced Tea

Fresh Brewed Raspberry-Infused Iced Tea

Lemonade

Limeade

Raspberry or Strawberry Lemonade

Fruit Punch

Sparkling Fruit Punch

Mulled Cider

Apple Cider

Sparkling Cider

Sparkling Grape Juice

*These beverages can be served, passed by our wait staff or set up as a station inside or outdoors on a nice hot summer day. All of these options are served in our glassware, or in our glass serving urns with polished servers and fruit garnishes.*

### **Pricing**

*Passed by Waitstaff: \$1.25/person*

*Served at Table: \$1.00/person*

*Deluxe Station: \$3.50/person*

*Choose 3 in Glass Urns, Fruit Garnished, Garnished Table*

## Alcoholic Beverages

*Alcoholic beverage options are available only at facilities that do not hold a liquor license. We are an insured caterer and can provide bar service if prearranged. For more information and for a full listing please contact us.*

### Host Bars

*Prices will vary for host bars; please call for pricing.*

*We also supply licensed Serve Safe Certified Bartenders for any function at the rate of \$15/Hour.*



# Breakfast Buffets

## Continental Breakfast \$8.00/person

Fresh Fruit and Cheese Platter  
Muffin and Bagel Basket  
Assorted Pastries  
Juice and Water Station  
Coffee and Tea

## Basic Breakfast Buffet \$14.00/person

Scrambled Eggs or Quiche  
Home Fried Potatoes  
Sausage or Bacon  
French Toast or Pancakes  
Pastry  
Juice and Coffee

## **Specialty Breakfast Stations\***

Add a Chef-manned Omelet Station with Assorted Vegetables, Cheeses and Meats — \$7.00/person

Add a Waffle Station with Assorted Topping and Sauces — \$5.00/person

*\*Availability dependant on location*

*(Please add 7% sales tax to buffets.)*

## Deluxe Breakfast Buffet \$16.50/person

Scrambled Eggs or Quiche  
Home Fried Potatoes  
Sausage or Bacon  
Carved Baked Ham  
French Toast or Pancakes  
Pastry and Danish  
Fresh Fruit Bowl  
Juice and Coffee

## Classic Brunch Buffet \$23.00/per person

Bakery Basket with Muffins and Assorted Pastries  
Fresh Fruit Platter  
Scrambled Eggs or Quiche  
French Toast  
Home Fried Potatoes  
Sausage or Bacon  
Fresh Garden Salad with Dressing

*Choose two from:*

Carved Turkey  
Carved Baked Ham  
Carved Roast Pork  
Baked Stuffed Chicken Breasts  
Chicken Francaise  
Chicken Marsala  
Poached Salmon  
Baked Stuffed Sole Florentine  
Linguini Gorgonzola with Roasted Vegetables  
Penne Vodka Cream with  
Fresh Tomatoes & Mozzarella

Assorted Juices

Coffee & Tea Station



## Buffets - Entrées

The process of creating a buffet is really very easy. Start by choosing one of our three buffet packages. Then make your entree selections from the other dishes listed below. Finally choose hot and cold sides from the following page to complete your buffet. Petite Filet Mignon, Flat Iron Steaks or Sirloin Steaks are available at market price. All entrees are subject to market fluctuations. (Please add 7% sales tax to buffets.)

### Limited Buffet \$25.00/person

1 Entrée Selection  
4 Side Selections  
Bread and Rolls  
Dessert  
Coffee and Tea

### Basic Buffet \$27.50/person

2 Entrée Selections  
4 Side Selections  
Bread and Rolls  
Dessert  
Coffee and Tea

### Deluxe Buffet \$33.00/person

First Course Served Salad of Your Choosing

3 Entrée Selections  
3 Side Selections  
Bread and Rolls  
Dessert  
Coffee and Tea

### Entrée Selections

Chilled Poached Salmon with Cucumber Dill Purée  
Crème Brule Salmon  
Grilled Salmon with Artichoke Caper Relish  
Grilled Swordfish with Seasonal Fruit Salsa  
Sesame Crusted Tuna with Asian Plum Sauce  
Baked Stuffed Sole with Lobster Newburg Sauce  
Baked Haddock with Cracker Crumb Topping  
Pecan Encrusted Cod with Old Bay Butter Sauce  
Cod Loin with Honey Lime Dill Mustard Glaze  
Seafood Pie with Parmesan Crust  
Seafood Alfredo  
Shrimp Scampi over Asiago Cheese Tortellini

Braised Beef Short Ribs with Balsamic Demi-Glace  
Carved Roasted Sirloin with Stilton Butter  
Carved Prime Rib with Herb Butter  
Carved Roast Tenderloin with Red Wine Demi Glaze  
Braised Beef Ravioli with Shiitake Mushroom  
Cream Sauce  
Carved Maple Glazed Ham  
Gorgonzola and Fig Stuffed Pork Tenderloin  
Wrapped in Prociutto  
Carved Garlic and Pepper Crusted Pork

Hazelnut Encrusted Chicken with Apple, Pear  
and Bacon Chutney  
Chicken Francaise  
Chicken Marsala  
Chicken Parmesan  
Pesto Crusted Chicken with Parmesan Cream Sauce  
Prosciutto Wrapped Chicken with  
Gorgonzola Cream Sauce  
Seared Crispy Skinned Statler Chicken  
with Garlic Herb Butter  
Chicken Cordon Bleu Topped with a Beurre Blanc  
Baked Stuffed Chicken with Mushroom Gravy  
Sausage, Apple and Sage Stuffed Chicken Breast  
Carved Roast Turkey with Homestyle Dressing

Italian Stuffed Peppers with Vodka Cream Sauce  
Risotto Stuffed Peppers with Tomato Cream Sauce  
Butternut Squash Ravioli with Sage Cream Sauce  
Penne a la Vodka with Fresh Mozzarella  
Gorgonzola, Feta and Tomato Stuffed Portobello  
Pasta Primavera with Romano Cream Sauce  
Eggplant Parmesan

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*The process of creating a buffet is really very easy. Start by choosing one of our three buffet packages. Make your entrée selections from our Entrées Menu. Finally choose from the hot and cold sides listed below to complete your buffet. (Please add 7% sales tax to buffets.)*

## Hot Side Selections

Rosemary and Garlic Potatoes  
Roasted Tri-Color Fingerling Potatoes  
Au Gratin Potatoes  
Roasted Garlic Smashed Potatoes  
Crazy Smashed Potatoes with Chives, Sour Cream, Cheddar and Bacon  
Baked Potatoes  
Roasted Sweet Potatoes  
Wild Rice Mix  
Rice Pilaf  
Risotto  
Roasted Vegetable Medley  
Grilled Vegetable Platters with Balsamic Drizzle  
Haricot Verts with Toasted Garlic  
Grilled Asparagus  
Seared Broccolini with Lemon and Garlic  
Oven roasted Brussels Sprouts  
Apricot and Ginger Glazed Whole Baby Carrots  
Acorn Squash  
Roasted Butternut Squash with Cranberries  
Roasted Vegetable Ravioli with Tomato Cream Sauce  
Grilled Eggplant Ravioli with Basil Pesto Sauce  
Porcini Mushroom Ravioli with Asiago Cream Sauce Tortellini Alfredo  
Spinach and Cheese Ravioli with Classic Marinara

Tortellini Alfredo  
Linguini Alfredo  
Soup Selection (Please Inquire About Our Seasonal Selections)

## Cold Side Selections

Garden Salad  
Caesar Salad  
Greek Salad  
Spinach Salad with Mandarin Oranges, Toasted Sesame and Almonds  
Caprese Salad with Fresh Mozzarella, Tomatoes and Basil  
Pear, Walnut and Gorgonzola Salad  
Strawberry Goat Cheese and Candied Pecan Salad  
Marinated Green Bean Salad with Red Wine Vinaigrette  
Marinated Asparagus Salad  
Red Bliss Potato Salad  
Summer Vegetable and Tortellini Salad  
Cucumber Dill and Macaroni Salad  
Lemon Pepper Pasta Salad  
Couscous Corn Salad with Sundried Tomato Pesto  
Quinoa Salad  
Mint Orzo Salad  
Fresh Cut Fruit Bowl



## Buffets - Desserts

Please make a dessert selection. You may choose one item to be served or three items to be buffeted. Or, if you are providing a cake to be used at dessert, we will cut and serve it with a chocolate dipped strawberry and dollop of mousse as your dessert selection if you choose!  
(Please add 7% sales tax to buffets.)

### Dessert Course

#### **Full Servings**

German Chocolate Cake  
French Chambord Chocolate Cake  
Flourless Chocolate Torte  
Strawberry Bavarian Cream Layer Cake  
Tiramisu  
Key Lime Pie  
Carrot and Spice Cake  
Crème Brulée Cheesecake  
Pumpkin and Cognac Cheesecake  
Philadelphia Cheesecake  
White Chocolate and Raspberry Cheesecake  
Chocolate Mousse  
Raspberry Mousse  
Lemon Mousse  
Peach Cobbler  
Triple Berry Crisp  
Apple Crisp  
Strawberry Shortcake

#### **Minis**

Cannoli  
Eclairs  
Cream Puffs  
Baklava  
Chocolate Dipped Strawberries  
Cookie Platters  
Brownies  
Assorted Dessert Bars

#### **Stations**

Ice Cream Sundae Bar with Vanilla Ice Cream, Sprinkles, Chocolate Sauce, Strawberry Sauce, Assorted Candies and Toppings, Whipped Cream and Cherries — \$4.00/person upgrade  
Assorted Individual Pie Bar with Fresh Whipped Cream and Vanilla Bean Ice Cream — \$2.00/person upgrade  
Berry Shortcake Bar with Homestyle Biscuits, Pound Cake, Raspberries, Blueberries and Strawberries and Fresh Whipped Cream — \$2.00/person upgrade  
Cheesecake Bar with Sliced Philly Cheesecake Assorted Berries, Caramel Sauce, Chocolate Sauce, Strawberry Sauce and Fresh Whipped Cream — \$2.00/person upgrade



## Hors D'Oeuvres - Hot

All options for hot and cold hors d'oeuvres are passed butler service style for \$2.00 per person per selection.

### Hot Selections

Louisiana Crab Cakes with Spicy Cajun Dipping Sauce

Scallops Wrapped in Bacon

Cajun Seared Scallops

Coconut Beer Battered Shrimp with Orange Mango Chutney

Pan Fried Shrimp

Cornmeal Fried Oyster Po Boy with Rémoûlade Sauce

Lobster Ravioli with Lemon Hollandaise Drizzle

Butter Poached Lobster Salad Slider

Crawfish Fritters

Portuguese Cod Fish Cakes

Artichoke and Feta Canapé topped with Hot Capicola Ham

Pecan Parmesan Stuffed Dates Wrapped in Bacon

Pan Fried Pork Dumplings with Chive Teriyaki Dipping Sauce

Sweet and Sour Kielbasa Wedges

BBQ Pulled Pork Slider

Pork Tenderloin Slider with Honey BBQ Sauce

Charred Sliced Tenderloin with Baby Arugula and Stilton on a Crouton

Marinated Grilled Lamb Lollipops with Sweet Onion Sauce

Beef Sliders with Caramelized Onions on Mini Brioche

Mini Philly Cheesesteak

Orange Beef Skewer with Teryaki Glaze

Pan Fried Braised Beef Ravioli

Miniature Beef Wellingtons

Sweet Chili Glazed Meatballs

Sesame Chicken Skewers with Orange Ginger Glaze

Jerk Chicken Taco with Cilantro Sour Cream

Andouille Sausage, Chicken and Carmelized Onion Quesadilla

Buffalo Chicken Empanada

Chicken Teriyaki Dumplings

Grilled Chimi Churri Chicken Skewers

Chicken Cordon Bleu Bites

Parmesan and Cracker Crumb Stuffed Mushrooms

Wild Mushroom Beggar's Purse with Gruyere Cheese

Vegetable Newburg in Phyllo Cup

Roasted Vegetable Risotto Cake with Basil Pesto Sauce

Mac and Cheese Fritters

Portobella Three Cheese Quesadilla

Artichoke Beignets

Fried Risotto Balls Stuffed with Mozzarella Cheese

Spanakopita

Vegetable Samosas with Mango Chutney

Brie Roasted Apple and Fig Crostini

Acorn Squash Bisque Shooter with Corn Fritter

Tomato Soup Shooter with Mini Grilled Cheese





## Hors D'Oeuvres - Cold

All options for hot and cold hors d'oeuvres are passed butler service style for a flat rate of \$2.00 per person per selection.

### Cold Selections

Asparagus Wrapped in Imported Ham with Chive Cream Cheese  
Smoked Salmon, Cucumber and Dill on Sesame Crackers  
Seared Tuna on Grilled Wontons with Cucumber Wasabi Sauce  
Shrimp Cocktail  
Lobster Salad Stuffed Endive Leaves  
Lobster Salad Sliders  
Curried Shrimp Toast Canapé  
Roasted Pepper Salsa on Toasted Crouton with Balsamic Reduction  
Skewered Fruit Kabobs with Apricot Mint Glaze  
Grilled Zucchini and Goat Cheese Canapé  
Celery Stalks Filled with Cumin Hummus Dip  
Gazpacho Shooters  
Fresh Mozzarella and Tomato Bruschetta  
Crudite Cups with Choice of Humus or Buttermilk Ranch

### Stationary Displays

Cheese Board Featuring Imported Olives, Grapes and Crackers	\$3.50/person
Grilled Vegetable Platters with Fresh Herbs and Balsamic Drizzle	\$3.00/person
Deluxe Fresh Fruit, Cheese and Vegetable Display	\$5.75/person
Deluxe Bruschetta Station Featuring Assorted Spreads, Olives, Artichokes, Roasted Garlic and Toasted Bread Rounds	\$5.75/person
Antipasto Display Featuring Sliced Meats, Cheeses, Bread Rounds, Dips, Roasted Peppers, Roasted Garlic, Artichokes and Olives	\$5.75/person
Mediterranean Station Featuring Tabouli, Stuffed Grape Leaves, Grilled Vegetables, Assorted Humus, Feta Cheese, Sliced Block Cheeses, Olives and Pita Chips	\$5.75/person
Smoked Salmon Display with Capers, Water Crackers, Sliced Cucumbers, and Whipped Cream Cheese	\$4.00/person
Shrimp Cocktail Platters with Sauces	\$4.50/person
Deluxe Custom Raw Bars Market Price	Market Price



# Heavy Hors D'Oeuvres Menus

## ***Packages Listed Below are for Multi-hour Cocktail Receptions***

### **Option 1** \$16.00/person

Choice of Stationary Display  
Select Four Hors D'Oeuvres  
Select Two Miniature Desserts  
Coffee and Tea

### **Option 2** \$20.00/person

Choice of Stationary Display  
Select Five Hors D'Oeuvres  
Viennese Sweets Table  
Coffee and Tea

### **Option 3** \$25.00/person

Choice of Two Stationary Displays  
Passed Shrimp Cocktail  
Select Five Hors D'Oeuvres  
Viennese Sweets Table  
Coffee and Tea

*(Please add 7% sales tax to menus.)*

## ***Additional Items***

### **Carving Stations**

Prime Rib Carving Station — \$11.00/person  
Tenderloin Carving Station — Market price  
Pork, Ham or Turkey Carving Station — \$5.00/person  
*All carving stations include sauces and bakery rolls.*

### **Pasta Station** \$10.00/person

*Pick Two Pastas and Two Sauces, with Assorted Rolls and Cheese.*

**Pastas:** Choose from Spaghetti, Linguine, Angel Hair, Penne, Rotini, Bowtie, Shells, Tortellini.

**Sauces:** Choose from Gorgonzola Cream, Alfredo, Marinara, Vodka Cream, Pesto, Bolognese.

Additional Sauces — \$1.50/person

Additional Pastas — \$1.50/person

Add Mixed Vegetables — \$1.50/person

Add Grilled Chicken — \$1.50/person

### **Dessert Station** \$6.50/person a la carte

Viennese Sweets Table Featuring Miniature Desserts, Petit Fours, Chocolate Covered Strawberries, Mini Éclairs, Baklava, Mini Cannoli, and Cordial Cups

Assorted Individual Pie Bar with Fresh Whipped Cream and Vanilla Bean Ice Cream

Berry Shortcake Bar with Homestyle Bisquits, Pound Cake, Raspberries, Blueberries and Strawberries and Fresh Whipped Cream

Cheesecake Bar with Sliced Philly Cheesecake, Assorted Berries, Caramel Sauce, Chocolate Sauce, Strawberry Sauce and Fresh Whipped Cream



## Informal Buffets

*Informal Buffets and Informal Plated Dinners are available to choose from for our Non-Wedding Events.*

### **Grand Buffet** \$22.00/person

*Includes*

Chef's Choice Seasonal Vegetable  
Chef's Choice Potato or Rice  
Fresh Garden Salad with Choice of Dressings  
Fresh Cut Fruit Bowl  
Hot Bread and Roll Basket  
Chef's Choice Dessert Buffet featuring an assortment of  
Cakes, Pies and Pastries  
Coffee & Tea Station

*Then select two from following list*

Carved Sirloin  
Carved Turkey  
Carved Ham  
Carved Roast Pork  
Baked Stuffed Chicken Breasts  
Hazelnut Crusted Chicken  
Chicken Wrapped in Proscuitto with Gorgonzola Cream Sauce  
Chicken Marsala  
Poached Salmon  
Baked Haddock

Baked Stuffed Sole Florentine  
Linguini Gorgonzola with Roasted Vegetables  
Penne Vodka Cream with Fresh Tomatoes & Mozzarella

### **Petite Luncheon Buffet** \$15.00/person

*Includes*

Assorted Deli Wraps  
(Roast Beef, Ham, Turkey, Vegetarian)  
Assorted Finger Rolls (Egg Salad, Ham Salad) OR  
Stuffed Croissants (Tuna Salad, Chicken Salad)  
Hot Homemade Soup Selection  
Garden Salad  
Cole Slaw OR Potato Salad  
Fresh Cut Fruit Platter  
Potato Chips, Pickle & Olive Tray  
Assorted Cookies & Brownies

*(Please add 7% sales tax to buffets.)*



## Informal Buffets

*Informal Buffets and Informal Plated Dinners are available to choose from for our Non-Wedding Events.*

### **Basic Buffet** \$17.00/person

#### *Includes*

Deluxe Deli Platter  
Assorted Bread & Roll Basket  
Assorted Cookie & Brownie Tray  
Olive & Pickle Tray  
Coffee & Tea Station

#### *Then select two from the following list*

Dill & Cucumber Macaroni Salad  
Italian Pasta Salad  
Fresh Cut Fruit Bowl  
Garden Salad  
Potato Salad  
Cole Slaw  
Pear Walnut Gorgonzola Salad  
Greek Salad  
Caesar Salad

#### *Then select three from the following list*

Italian Stuffed Shells  
Linguini Gorgonzola  
Ziti Marinara  
Penne Vodka Cream  
American Chop Suey  
Kapusta with Egg Noodles  
Homemade Macaroni & Cheese  
Baked Beans  
Crab Cakes  
Sweet & Hot Sausage with Onions & Peppers  
Blue Seal Kielbasa  
Potato & Cheese Pierogies  
Lazy Galumpki  
Pork Fried Dumplings  
Meatballs  
Chicken Wings  
Chicken Tenders  
Marinated Grilled Chicken Breasts  
Baked Sliced Ham

*(Please add 7% sales tax to buffets.)*



## Informal Plated Dinner

*Informal Buffets and Informal Plated Dinners are available to choose from for our Non-Wedding Events.*

\$22.00/person

*(Please add 7% sales tax to plated dinners.)*

### **First Course**

Garden or Caesar Salad

### **Second Course – Choice of Two**

Baked Stuffed Chicken

Chicken Cordon Blue

Chicken Francaise

Chicken Marsala

Grilled Flat Iron Steak

Stuffed Sole with Chardonnay Cream Sauce

Shrimp Scampi

Roasted Vegetable Ravioli with Tomato Cream Sauce

*Chef Choice Side Selections*

### **Dessert Course**

Coffee and Tea Station

Seasonal Chef Selected Dessert



## Plated Dinners - Appetizers

*Plated dinners include a three course menu consisting of an appetizer, an entrée with two accoutrements (side dishes) and dessert. You may offer your guests a choice of three entrées. Prices are \$36.00 per person. A children's meal is available at \$8.00 per person. (Please add 7% sales tax to plated dinners.) Please select an appetizer to begin composing your plated meal.*

### **First Course: Appetizers – Select One**

Fresh Cut Fruit in Parfait Glass with Mint Garnish  
Fresh Cut Fruit with Sorbet Scoop  
Garden Salad  
Classic Caesar Salad  
Citrus Salad with Mandarin Oranges, Ruby Red Grape Fruit, Almonds and Sesame Seeds  
Feta, Roasted Red Peppers, Artichoke Hearts and Greek Olives on Romaine  
Golden Beet Salad with Goat Cheese, Cashews, and Chopped Figs  
Pear Walnut Gorgonzola Salad  
Roasted Pear “Craisin” and Stilton Salad  
Caprese Salad with Layered Tomatoes Mozzarella and Basil  
Strawberry and Goat Cheese Salad with Candied Pecans  
Chilled Asparagus with Roasted Peppers and Walnut Vinaigrette  
Maryland Crab Cake on Bed of Greens with Lemon Mayonnaise  
Shrimp Cocktail  
Heirloom Tomato and Roasted Pepper Bisque  
Asparagus Soup

Roasted Corn Chowder with Lobster Meat  
New England Clam Chowder  
Acorn Squash Bisque  
Home Style Minestrone  
Salmon Chowder  
Gazpacho  
Chilled Strawberry Soup  
Sausage and Chicken Gumbo  
Creamy Potato Leek Soup  
Three Cheese Ravioli with Grape Tomato Marinara  
Grilled Portobello Layered with Provolone Chard and Sundried Tomatoes

*To add an additional course from this list, please add \$5.00 per person. Please inquire about additional soup choices.*



## Plated Dinners - Entrées, first page

Plated dinners include a three course menu consisting of an appetizer, an entrée with two accompaniments (side dishes) and dessert. You may offer your guests a choice of three entrées. Prices are \$36.00 per person. A children's meal is available at \$8.00 per person. (Please add 7% sales tax to plated dinners.) Please make three entrée selections for your plated meal from the two entrée pages. Your guests will be able to pre-order one entrée from your three selections.

### **Main Course: Entrées** – Select three from the two entrée pages

#### **Fish & Seafood**

Seared Halibut with White Wine Shallot Sauce  
Grilled Swordfish with Fresh Fruit Salsa  
Crème Brule Salmon Filets  
Grilled Salmon with Artichoke Caper Relish  
Grilled Salmon with Honey Lime Dill Mustard Sauce  
Pecan Crusted Cod with Cajun Munier Sauce  
Pan Seared Grouper with Celery Cream Sauce  
Cod Loin with Lemon Dill Butter Sauce  
Peppercorn and Sesame Seed Crusted Tuna with Spicy Plum Sauce  
Grilled Mahi Mahi with Tomato Curry Cream Sauce  
Baked Stuffed Sole with Chardonnay Cream Sauce  
Baked Stuffed Jumbo Shrimp with Herb Scallop Stuffing  
Jumbo Shrimp Scampi over Asiago Cheese Tortellini  
Lobster Ravioli with Lemon Alfredo Sauce

#### **Beef**

Prime Rib Au Jus  
Flat Iron Steaks with Red Wine Demi Glaze  
Filet Mignon with Mushroom Garlic Herb Butter (\$5.00/person upgrade)  
Ale Braised Short Ribs with Balsamic Glaze and Carmelized Onions  
Braised Beef Ravioli with Shiitake Mushroom Cream Sauce  
Mustard Crusted Lamb Chops with Sweet Onion Sauce  
Seared Veal Chop with Cognac Demi Glaze  
Beef Wellington in Puff Pastry Brushed with Dijon Mustard Sauce (\$5.00/person upgrade)  
Filet Mignon and Steamed Lobster Tail with Drawn Butter (\$15.00/person upgrade)

#### **Pork**

Almond Crusted Pork Chop with Turnip and Apple Puree  
Stuffed Pork Chop with Classic Brown Gravy  
Garlic and Rosemary Crusted Roast Pork  
Prosciutto Wrapped Pork Tenderloin with Gorgonzola Fig Stuffing  
Maple Glazed Ham with Candied Cherries

All entrees subject to market prices. Please inquire about children's meals.



## Plated Dinner - Entrées, second page

*Plated dinners include a three course menu consisting of an appetizer, an entrée with two accoutrements (side dishes) and dessert. You may offer your guests a choice of three entrées. Prices are \$36.00 per person. A children's meal is available at \$8.00 per person. (Please add 7% sales tax to plated dinners.) Please make three entrée selections for your plated meal from the two entrée pages. Your guests will be able to pre-order one entrée from your three selections.*

### **Main Course: Entrées** – *Select three from the two entrée pages*

#### **Chicken**

Chicken Wrapped in Prosciutto with Gorgonzola Cream Sauce  
Hazelnut Crusted Chicken with Apple, Pear and Onion Chutney  
Goat Cheese and Pistachio Crusted Chicken with Peach Salsa  
Grilled Balsamic Marinated Chicken Breast with Roasted Red Pepper Salsa  
Crispy Skinned Seared Statler Chicken with Cider Reduction  
Chicken Francaise  
Chicken Marsala Chicken  
Chicken Provençal  
Cordon Bleu with Beurre Blanc  
Baked Stuffed Chicken with Mushroom Gravy  
Chicken Parmesan Topped with Smoked Mozzarella and Roasted Yellow Peppers  
Pesto Crusted Chicken with Romano Cream Sauce

#### **Pasta & Vegetarian**

Italian Style Vegetarian Stuffed Peppers with Mozzarella Pesto and Seasoned Bread Crumbs in a Tomato Cream Sauce  
Gorgonzola and Tomato Stuffed Portobellos  
Roasted Vegetable Lasagna  
Baked Penne with Vodka Cream Sauce with Native Tomato and Mozzarella  
Miniature Tomato Tarts with Goat Cheese, Pesto and Asparagus in Puff Pastry  
Butternut Squash Ravioli with Sage Butter Cream Sauce and Toasted Almonds  
Porcini Mushroom Ravioli with Gorgonzola Cream Sauce and Sauteed Portobellos  
Grilled Polenta with Summer Vegetable Ragout and Roasted Garlic  
Whipped Ricotta  
Eggplant Parmesan

*All entrees subject to market prices. Please inquire about children's meals.*





## Plated Dinners - Accoutrements

*Plated dinners include a three course menu consisting of an appetizer, an entrée with two accoutrements (side dishes) and dessert. You may offer your guests a choice of three entrées. Prices are \$36.00 per person. A children's meal is available at \$8.00 per person. (Please add 7% sales tax to plated dinners.)*

*Please select two accoutrements to complement your plated meal.*

### **Second Course: Accoutrements (Side Dishes) – Select Two**

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Rosemary and Garlic Roasted Potatoes

Roasted Fingerling Potatoes

Baked Potatoes

Au Gratin Potatoes

Roasted Garlic Smashed Potatoes

Whipped Potatoes

Crazy Smashed Potatoes with Chives, Sour Cream, Cheddar and Bacon

Maple Coated Sweet Potatoes

Roasted Root Vegetables

Wild Rice Mix

Rice Pilaf

Roasted Vegetable Medley

Haricot Verts with Toasted Garlic

Seared Broccolini with Lemon and Garlic

Grilled Asparagus

Apricot and Ginger Glazed Carrots

Whole Baby Carrots in Butter and Brown Sugar

Acorn Squash

Roasted Butternut Squash

Roasted Radishes with Olive Oil, Lemon and Garlic

Sauteed Swiss Chard

Poached Golden Beets with Fresh Thyme and Butter



## Plated Dinners - Desserts

Plated dinners include a three course menu consisting of an appetizer, an entrée with two accoutrements (side dishes) and dessert. You may offer your guests a choice of three entrées. Prices are \$36.00 per person. A children's meal is available at \$8.00 per person. (Please add 7% sales tax to plated dinners.)

Please make a dessert selection. You may choose one item to be served or three items to be buffeted.

### Dessert Course

#### **Full Servings**

German Chocolate Cake  
French Chambord Chocolate Cake  
Flourless Chocolate Torte  
Strawberry Bavarian Cream Layer Cake  
Tiramisu  
Key Lime Pie  
Carrot and Spice Cake  
Crème Brulée Cheesecake  
Pumpkin and Cognac Cheesecake  
Philadelphia Cheesecake  
White Chocolate and Raspberry Cheesecake  
Chocolate Mousse  
Raspberry Mousse  
Lemon Mousse  
Peach Cobbler  
Triple Berry Crisp  
Apple Crisp  
Strawberry Shortcake

#### **Minis**

Cannoli  
Eclairs  
Cream Puffs  
Baklava  
Chocolate Dipped Strawberries  
Cookie Platters  
Brownies  
Assorted Dessert Bars

#### **Stations**

Ice Cream Sundae Bar with Vanilla Ice Cream, Sprinkles, Chocolate Sauce, Strawberry Sauce, Assorted Candies and Toppings, Whipped Cream and Cherries — \$4.00/person upgrade

Assorted Individual Pie Bar with Fresh Whipped Cream and Vanilla Bean Ice Cream — \$2.00/person upgrade

Berry Shortcake Bar with Homestyle Biscuits, Pound Cake, Raspberries, Blueberries and Strawberries and Fresh Whipped Cream — \$2.00/person upgrade

Cheesecake Bar with Sliced Philly Cheesecake Assorted Berries, Caramel Sauce, Chocolate Sauce, Strawberry Sauce and Fresh Whipped Cream — \$2.00/person upgrade

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C A T E R I N G

## Sample Deluxe Buffet

*This buffet would be appropriate for any retirement party, class reunion or even for a wedding reception.*

### Social Hour

Deluxe Fruit Crudite & Cheese Display, featuring Sharp Cheddar, Smoked Gouda, Havarti Dill, Marinated Mozzarella, Brie, Gorgonzola, Assortment of Fresh Seasonal Fruits, Vegetables with Dips and Imported Olive Tray

### Deluxe Buffet — Chef Designed Menu

#### *Entrees*

Roast Tenderloin of Beef, Chef Carved with Choice of Bearnaise Sauce, Stilton Butter & Horseradish Sauce  
Filets of Sea Bass, Marinated in Lemon Ginger Shallot Reduction, Garnished with Fresh Thyme & Lemon Wheels  
Prosciutto-wrapped Marinated Chicken Breast, Topped with Gorgonzola Cream Sauce and Layered on a Bed of Steamed Spinach

#### *Sides*

Whole Roasted Baby Red Potatoes with Garlic and Rosemary  
Grilled Asparagus with Roasted Red Peppers and Balsamic Drizzle  
Layered Native Tomatoes and Fresh Mozzarella Topped With Roasted Garlic and Basil Dressing  
Pear, Spiced Walnut and Stilton Salad Topped with Fresh Raspberries and finished with a Chambord Vinaigrette

Hot Bread & Roll Basket Featuring a Home Baked Onion Poppy Loaf

### Dessert Buffet

Lemon Mousse with Shortbread Cookie Garnish  
Roasted Bosc Pears Stuffed with Apricots, Raisins and Brown Sugar Drizzled with Butterscotch  
Banana Maple Bread Pudding with Caramelized Pecans and Vanilla Bean Ice Cream  
Assortment of Cakes and Pastries  
Gourmet Coffee & Tea Station

*This is an upgraded Chef Designed Menu.  
Please call for pricing.*



# Sample Meeting Menu

*These menu suggestions would be appropriate for a corporate breakfast or luncheon and would work as a simple meal solution to any group gathering.*

## Continental Breakfast

Assorted Home Baked Muffins  
Miniature Danish  
Croissants & Miniature Bagels  
Hard Boiled Eggs  
Fresh Fruit Platter  
Cheese Tray  
Assorted Juice Carafes  
Coffee & Tea

## Luncheon

Assorted Deli Wraps  
Assorted Stuffed Croissants  
Homemade Soup  
Garden Salad  
Fruit Salad  
Potato & Egg Salad  
Pickle Olives & Chip Platters  
Cookie & Brownie Tray

*For hot luncheon options please inquire.*

*Planning a series of meetings? Ask about menu plans for extended stays!*

*This is an upgraded Chef Designed Menu. Please call for pricing.*



# Sample Wedding Menu

*This sample menu features both a spectacular stationary cheese display, as well as butler-served hors d'oeuvres.  
The four course meal is crowned with a delicious blackberry and chocolate concoction served in a visually impressive martini glass.*

## Social Hour

### *Stationary Display*

Cheese Board featuring Sharp Cheddar, Smoked Gouda, Havarti Dill, Brie, and Gorgonzola; Homemade Breads and Crackers  
Garnished with Seasonal Berries and Imported Olives

### *Butler Service*

Fresh Maine Lobster and Garden Chives in Puff Pastry with White Wine Hollandaise Sauce  
Pistachio Crusted Lamb Lollipops with Cherry Drizzle

*This is an upgraded Chef Designed Menu.  
Please call for pricing.*

## Chef Designed Plated Dinner Menu

### *1st Course*

*Summer:* Chilled Strawberry Soup with Miniature Sugar Cookie  
*Winter:* Acorn Squash Bisque with Rosemary Honey Cracker

### *2nd Course*

Candied Pecans, Fresh Strawberries and Gruyere Cheese  
on a Bed of Mesclun Greens with Champagne Vinaigrette

### *3rd Course*

#### *Choice of*

Grilled Filet Mignon with Cognac Demi-Glaze and Pan-Fried Portobella Mushrooms  
Seared Mahi Mahi with Tomato Curried Cream Sauce on a Creamy Saffron Risotto  
Pomegranate Glazed Quail Topped with Tangerine Relish on Bed of Arugula

All Accompanied by Grilled Seasoned Asparagus

## Dessert Course

Blackberry Mousse and Fudge Brownie  
Layered in Martini Glass with  
Fresh Whipped Cream and Fruit Garnish

