

# Hors D'oeuvres

**Oatmeal Crusted Brie**  
*with red currant glaze*

**Vegetable Spring Rolls**  
*with sweet and sour sauce*

**Risotto and Mozzarella Cakes**  
*with marinara sauce*

**Spanakopita**  
*(spinach and feta cheese in filo dough)*

**Pulled Pork and Coleslaw Sliders**

**Coconut Crusted Chicken Tenders**  
*with pineapple ginger sauce*

**Artichoke and Goat Cheese Fritters**

**Tandoori Chicken Skewers**  
*with mint chutney*

**Crispy Prosciutto-Wrapped Asparagus**  
*with lime curd*

**Bacon Wrapped Scallops**  
*with lemon curd*

**Philly Cheesesteak Empanadas**

**Shrimp Ceviche**  
*on a crispy tortilla*

**Smoked Duck Potstickers**  
*with soy ginger jus*

**Classic Bruschetta**  
*with herb whipped ricotta on a crostini*

**Searred Ahi Tuna**  
*with soba noodle salad and wasabi cream  
served on a Chinese spoon*

**Lobster Mac n' Cheese Bites**  
*with sherry cream sauce*

**Mini Crab Cakes**  
*with remoulade*

**Yorkshire Pudding**  
*with grilled filet mignon  
and horseradish cream*

**Crispy Calamari**  
*with marinara sauce*

**Coconut Crusted Shrimp**  
*with orange chili sauce*

**Chilled Jerk Chicken**  
*on a crispy plantain with  
grilled pineapple chutney*

**Caramelized Leek and Goat Cheese Bruschetta**

**Goat Cheese Stuffed Dates**  
*wrapped in basil and Serrano ham*

**Pretzel Dog Bites**  
*with spicy mustard, ketchup  
and cheddar ale dipping sauce*

**Mac n' Cheese Fonduta Bites**  
*with marinara sauce*

**Loaded Potato Croquettes**  
*with sour cream and cheese sauce*

**Caprese Skewers**  
*with balsamic reduction*

**Asian Meatballs**  
*with soy glaze*

**Italian Meatballs**  
*with marinara sauce*

**Sautéed Shrimp and Crispy Cheddar Grits**

**Chicken Yakitori Skewers**  
*with garlic ginger soy sauce*

**Veal Spiedini Skewers**  
*with sautéed onions, fontina, and bread crumbs*

**Asian Beef Skewers**  
*with teriyaki sauce*

**Thanksgiving Bites**  
*stuffing cake with butter poached turkey,  
cranberry relish, roasted turkey gravy*

**Maple Candied Bacon**  
**Caramelized Onion Frittata**



# Platters

## **Display of Imported and Local Cheeses**

*Lavish display of cheeses with fresh fruit, berries, chutneys, honey, assorted crackers and crostinis*

## **Fresh Crudités**

*Assorted market fresh vegetables with buttermilk ranch dressing*

## **Antipasto**

*Prosciutto, Capicola, hard salami, house made fresh mozzarella, assorted olives, roasted tomatoes, marinated artichokes, grilled portabella mushrooms and roasted red and yellow peppers with a balsamic reduction*

## **Vine Ripe Tomato and Fresh Buffalo Mozzarella**

*with fresh basil, basil oil and a balsamic reduction*

## **Trio of Bruschettas**

*White bean and artichoke, caramelized leek and goat cheese and traditional tomato and herb*

## **Baked Brie En Croute**

*with sweet preserves, baguettes and lavache*

## **Shrimp Cocktail**

*with cocktail sauce and lemons*

## **Local Oysters on the 1/2 Shell**

*with chef's mignonette and lemon*

## **Seafood Display**

*Shrimp, clams, oysters, crab claws and seafood salad*



# Plated Appetizers

## **Shrimp Cocktail**

*Lemon and white wine poached tiger shrimp  
with a homemade cocktail sauce*

## **Crab Cakes**

*with pickled cucumber and  
spicy remoulade sauce*

## **Sesame Crusted Ahi Tuna**

*with soba noodle salad and wasabi cream*

## **Braised Boneless Beef Short Rib**

*with wasabi fingerling potato salad*

## **Beef Carpaccio**

*with arugula, shaved manchego,  
fresh truffles and smoked sea salt*

## **Risotto and Mozzarella Cakes**

*with smoked tomato coulis*

## **Lobster Ravioli**

*with roasted fennel, blistered  
tomatoes and sherry cream*

# Soup & Salad

**New England Clam Chowder**  
*with fresh clams, potato, celery,  
onion, bacon and cream*

**French Onion**  
*with caramelized onions, beef broth and  
homemade croutons topped with gruyere cheese*

**Smoked Tomato Bisque**  
*with heirloom tomatoes, fresh herbs,  
grilled cheese croutons and basil oil*

**Chilled Gazpacho**  
*with heirloom tomatoes, cucumbers,  
peppers and fresh herbs*

**Roasted Corn Chowder**  
*with roasted sweet corn, onion, celery  
and cream topped with fresh crab*

**Cream of Wild Mushroom**  
*with wild mushrooms, shallots and cream*

**Italian Wedding**  
*with acini di pepe, fresh escarole  
and mini Italian meatballs*

**Butternut Squash**  
*with crisp apples, apple cider, applewood  
smoked bacon, fresh herbs and cream*

**Mixed Berry**  
*Baby spinach with fresh strawberries,  
raspberries & blueberries, crumbled goat cheese,  
honey toasted almonds and berry vinaigrette*

**Caprese**  
*Mixed greens, vine-ripe tomato,  
fresh buffalo mozzarella, basil, basil oil  
and aged balsamic vinegar*

**Classic Caesar**  
*Romaine hearts, garlic parmesan croutons,  
parmesan cheese and Caesar dressing*

**Poached Pear**  
*Mixed greens with manchego cheese, spiced  
candied walnuts and champagne vinaigrette*

**Baby Spinach**  
*with applewood smoked bacon, crumbled  
blue cheese, pear tomatoes and  
basil balsamic vinaigrette*

**Watermelon Salad**  
*with baby arugula, compressed watermelon,  
crumbled feta, fresh mint and citrus vinaigrette*

**Garden Salad**  
*Mixed greens, cucumber, red onion, pear  
tomatoes, carrots, croutons and house dressing*

**Greek Salad**  
*Romaine lettuce, feta cheese, red onion,  
kalamata olives, tomato, cucumber,  
pepperoncini and Greek dressing*

# Entrées

## **Grilled Filet Mignon**

*whipped potatoes, wild mushrooms,  
spinach and port reduction*

## **Whole Steamed Lobster**

*served out of the shell  
whipped potatoes, seasonal vegetables  
and lemon thyme beurre blanc*

## **Surf & Turf**

*1/2 steamed lobster out of the shell  
and 6 oz. grilled filet  
whipped potatoes and seasonal vegetables*

## **New York Strip Steak**

*whipped potatoes, braised winter greens,  
cippolini onions, roasted pear tomatoes  
and balsamic veal reduction*

## **Cocoa Crusted Bison Rib Eye**

*whipped purple sweet potatoes, seasonal  
vegetables and cremini-espresso cream sauce*

## **Braised Veal Osso Bucco**

*creamy herb polenta, baby  
carrots and port reduction*

## **Grilled Bone-In Pork Chop**

*butternut squash & sweet potato au gratin,  
seasonal vegetables and blackberry  
chanterelle mushroom sauce*

## **Pistachio Crusted Rack of Lamb**

*roasted purple fingerling potatoes,  
candied baby carrots and mint julep sauce*

## **Pan-Seared Salmon**

*roasted fingerling potatoes,  
brussels sprouts, candied parsnips  
and cognac green peppercorn sauce*

## **Grilled Mahi Mahi**

*basmati rice pilaf, seasonal vegetables  
and tropical fruit salsa*

## **Pepper Crusted Ahi Tuna**

*gingered basmati rice, baby Bok Choy  
and Shitake sweet & sour jus*

## **Grilled Swordfish**

*wild rice pilaf, seasonal vegetables  
and puttanesca sauce*

## **Jumbo Sea Scallops**

*lemon leek risotto, prosciutto-wrapped  
asparagus and pomegranate vinaigrette*

## **Shrimp Scampi**

*jumbo prawns sautéed in lemon,  
white wine, garlic and herbs served over  
angel hair and seasonal vegetables*

## **Pan Roasted Chicken Breast**

*creamy polenta, baby carrots, beets  
and gorgonzola cream sauce*

## **Grilled Chicken**

*whipped potatoes, baby carrots,  
cippolini onions and thyme chicken jus*

## **Pan-Seared Duck Breast**

*citrus cous cous, seasonal vegetables  
and orange cranberry chutney*

## **Roasted Balsamic Glazed**

## **Portabella Mushroom**

*red pepper quinoa, seasonal vegetables  
and roasted red pepper coulis*

## **Chef's Choice Vegetarian Pasta**



# Desserts

## **Molten Chocolate Lava Cake**

*Bittersweet chocolate cake, chocolate truffle center, powdered sugar and raspberries*

## **Chocolate Flourless Cake**

*with raspberry sauce, fresh raspberries and whipped cream*

## **Crème Brûlée**

*Vanilla bean custard topped with caramelized sugar*

## **Individual New York Cheesecake**

*with a graham cracker crust and raspberry coulis*

## **Bittersweet Chocolate Mousse**

*with mini chocolate chips*

## **Individual Apple Crisp**

*Fresh apples and homemade crisp topping*

## **Tiramisu**

*Espresso soaked lady fingers, sabayon custard, cocoa powder and chocolate covered espresso bean*

## **Mini Fruit Tart**

*Pastry cream topped with seasonal fruits*

## **White Chocolate Strawberry Bread Pudding**

*Challah bread, white chocolate, fresh strawberries and a cream anglaise sauce*

## **Cannoli**

*with ricotta cream, cinnamon, mini chocolate chips and pistachio dust*

## **Cupcake Tower**

*Choice of 3 gourmet cupcake flavors and 1 top tier flavor*

## **S'mores Station**

*Marshmallows, honey graham crackers and milk or dark chocolate bars set out by our fire pit*

## **Sundae Bar**

*Choice of 3 ice cream flavors and 35 assorted toppings*

## **Chocolate Fountain**

*White chocolate, milk chocolate or dark chocolate with fresh fruit, pound cake, dried fruit, cheesecake and pretzels*

## **Venetian Table**

*Choice of 3 menu desserts accompanied by chef's choice candies, cookies, and pies*



# Action Stations

## **Salsa and Fresh Guacamole**

*Pico de gallo, salsa verde, tropical fruit salsa and guacamole*

## **Asian Stir Fry**

*Gingered beef, chicken & tofu with Chinese broccoli, water chestnuts, baby corn, Bok Choy, carrots, mushrooms and peppers with Jasmine steamed rice, chop sticks and fortune cookies*

## **Salad Bar**

*Choose 3 plated salad options and we will create a delectable salad bar*

## **Pasta**

*Orecchiette pasta with spicy Italian sausage, broccolini, Sicilian olives, garlic and a tomato basil sauce & penne with roasted red and yellow peppers, asparagus tips, plum tomatoes, garlic, capers and olive oil with a selection of garlic and olive focaccia, shredded parmesan cheese and red pepper flakes. Additional add-ins include pesto sauce, alfredo sauce, and grilled chicken*

## **Taco Bar**

*Your choice of either pulled chicken, carne asada or carnitas served with refried beans, salsa, pico de gallo, guacamole, sour cream and shredded cheese*

## **Sushi**

*An assorted selection of sushi, sashimi and hand rolls prepared fresh with traditional garnishes and chop sticks*

## **Grilled Cheese**

*Ham and brie on a French crostini, Vermont white cheddar on sourdough & tomato and fontina on wheat served warm with tomato bisque, butternut squash, and chicken noodle soup*

## **Loaded Potato Bar**

*Whipped potatoes, baked potatoes, baked sweet potatoes and French fries accompanied by applewood smoked bacon, cheddar cheese, scallions, maple brown sugar butter, sour cream, cheese sauce, broccoli, BBQ pulled pork and crispy onions*



# Carving Stations

## **Oven Roasted Turkey Breast**

*with fresh rolls, cranberry chutney, gravy and stone ground mustard*

## **Brown Sugar Virginia Honey Ham**

*with pineapple chutney*

## **5-Spice Rubbed Pork Loin**

*with apple cider coleslaw*

## **Beef Tenderloin**

*with crispy onions, port jus, horseradish cream and fresh rolls*

## **Beef Sirloin**

*with caramelized onions, fine herb butter, horseradish cream and mushroom demi*

## **Prime Rib of Beef**

*with au jus, horseradish cream and fresh rolls*

## **Roasted Elk Loin**

*with mashed sweet potatoes and blackberry cognac jus*