

Upon boarding your guests will be greeted with butler passed hors d'oeuvres on silver trays. This menu can be offered in a buffet or seated style (at an additional cost). Below you will find options to customize the menu for your event.

### Butlered Hors d'Oeuvres

(Please choose 7 items)

**Blackened Shrimp Kabobs** with

Horseradish Crème

**Grilled Chicken Spring Rolls** with Sesame Thai Aioli

**Sweet Potato Pancakes** with Crème Apple Chutney

Gorgonzola Fondue & Wild Mushroom Tart Mahi Mahi Tacos with Sour Cream

Horseradish & Pistachio Chicken Sate`

With Orange marmalade

**Black and White Sesame Beef Skewers** with Ponzu Glaze

**Brie, Poached Pears & Toasted Pistachios** in Phyllo Tarts

Sesame Seared Ahi-Tuna over Fried

Wonton with Thai Glaze

Spinach, Grilled Chicken & Feta Empanadas

with Crème Fraiche

**Sesame Lamb Chops** 

**Norwegian Smoked Salmon** on Shaved Bagel Chips with Onion Caper Relish

Long Island Duck Confit Tart with Blood

Orange Marmalade

**Roasted Beets** Pistachios & Goat Cheese on Belgian Endive

Tandoori Lamb Kebobs with Cilantro

Yogurt Sauce

Mini Lobster Cakes or Mini Lobster Roll

with Avocado Mousse

Bacon Wrapped Filet Tips with White

Truffle Hollandaise

Mini Crab & Corn Cakes w/Mango Peach

# **Salad Selections**

(please choose 1 item)

**Mixed Greens Salad** Tossed with Cucumber, Cherry Tomatoes, Multi Grain

Croutons in a Balsamic Vinaigrette

Mixed Greens Salad with Watermelon,

Feta, Yellow Cherry Tomatoes in a

Balsamic Glaze & Olive Oil

**Classic Caesar Salad** Organic Romaine, Shaved Parmesan & Multi-grain Croutons

Freshly Baked Bread Basket with Sweet Butter

## **Hospitality Station**

(station is presented upon boarding)

International and Domestic Cheeses With Chilled Red Grapes, Fresh Berries and Gourmet Flatbreads, Crackers & Miniature Fruit Kabobs w/ Blueberry

Yogurt Sauce or Crudité Display

# Entrée Selection - Chicken

(please choose 1 item)

**Chicken Cutlet** –w/ marinated tomatoes, fresh Mozzarella & Basil- Balsamic Glaze

**Tender breast of Chicken** Rolled with Prociutto, Spinach & Mozzarella with Roasted Garlic Cream

Pan Seared Chicken Breast with Wild Mushroom & Porcini Cream

**Lemon Chicken** Sauteed with Artichokes Capers & Lemon

**Asian Grilled Chicken** with Pineapple Slaw

### Entrée Selection - Meat

(please choose 1 item)

Rosemary & Garlic Roasted Filet
Mignon with Wild Mushroom Ragu

Soy Ginger Flank Steak w/ Asian Slaw

**BBQ Braised Beef Brisket** 

**Grilled London Broil** with Chimichuri Sauce

Oven Roasted Turkey Breast with Shaved Apple & Dried Cranberry Slaw

# Entrée Selection - Seafood

(please choose 1 item)

**Pecan Crusted Salmon** with Roasted Pepper Beurre Blanc

Saffron Shrimp Stuffed Filet of Sole with Lemon Butter Sauce

Cashew Crusted Mahi Mahi with Mango Salsa

Seafood Paella

Maple Soy Glazed Grilled Salmon with Pickled Pineapple Salsa

#### Entrée Selection – Pasta

(please choose 1 item)

**Stuffed Shells**- Filled with Ricotta Cheese, served in our Tomato Basil Sauce or Blush Cream

**Penne Vodka**- A Creamy Pink Vodka sauce over Imported Penne pasta

Cheese Ravioli- with Pesto Blush Cream

**Rigatoni Bolognese**- Red Wine Braised ground beef, Tomato basil sauce & Ricotta cheese

**Penne Creamy Pesto**-A delightful combination or our homemade Alfredo Sauce and classic Pesto

# Accompaniment – Starch

(please choose 1 item)

Rosemary Infused Red Bliss Scalloped Potatoes

Parmesan & Garlic Mashed Potatoes Roasted & Herbed Potato Wedges Saffron Rice with Carrots & Peas Dill & Garlic Yukon Gold Potatoes with Sweet Paprika Butter Wild Rice with Roasted Vegetables

# Accompaniment – Vegetable

(please choose 1 item)

Tarragon & Honey Glazed Carrots
French String Beans & Corn medley
Roasted Vegetable Medley
Garlic & Butter Broccoli Florets
Herb Roasted Zucchini Wheels

# **Dessert Table**

Fresh Season Fruit Display

Miniature Italian and French Pastries Assorted Cookies

Cheese Cake

Tiramisu

**Brownies & Blondies** 

