



Passed Hors d'oeuvres

Woodland Mushroom Strudel  
Mini Beef Wellingtons with Horseradish Crème Fraiche  
Thai Money Purses  
Curried Vegetable Samosas with Mango Ketchup  
Vegetarian Spring Rolls with Plum Dip  
Prociutto wrapped Asparagus  
Spiked Oyster Shots  
Grilled Rare Duck Breast on Polenta Cracker with Ancho-Honey Glaze  
Roasted Grape and Gorgonzola Phyllo Cups  
Pan Seared Maryland Crab Cakes with Remoulade  
Greek Spanikopita  
Asian Chicken Satays with Peanut Sauce  
Tuna Tartar Ice Cream Cones with Wasabi Aioli  
Brazilian Tuna Tartar on Plantain Crisp with Chimmichuri  
Tenderloin of Beef on Brioche with Red Onion Marmalade  
Assorted Sushi & Hand Rolls with Pickled Ginger & Wasabi-Soy Dip  
Fresh Mozzarella and Tomato Rustica on Ciabatta  
Thai Chicken on Wonton Crisp with Chili Sambal  
Roasted Vegetable-Goat Cheese Empanadas with Tommatillo Salsa  
Smoked Salmon and Goat Cheese Boursin on Potato Guafrette  
Mini Pigs in a Blanket  
Grilled Gulf Shrimp with Mango Ketchup  
Lobster Pico de Gallo in Tortilla Cup  
Sweet Pea Gazpacho Shots

Blackened Beef Tenderloin on Bruschetta with Horseradish Jam  
Smoked Trout on Potato Pancake with Onion Jam  
Jamaican Jerk Chicken on Plantain with Mango Chutney  
Tofu Tandoori on Chick Pea Crouton  
Shrimp cocktail  
Oyster Beignets  
Peking Duck Crepes  
Lobster Croquettes with Caviar Crème Fraiche  
Smoked Mozzarella and Sun Dried Tomato Canapés  
Blackened Scallops on Tortilla with Yellow Mole Sauce  
Figs Wrapped in Prociutto  
(We recommend five per guest to meet guest expectations)  
(all Hors d'oeuvres are priced @ 2 per person)

### Table Displays

Imported & Domestic Cheese Display with Assorted Crisps  
Creamy Hummus Spread with Toasted Pita  
Vegetable Crudités with Dips and Spreads  
Baked Brie Cheese stuffed with Spinach, Mushrooms & Roasted  
Peppers (feeds up to 30)  
Crab Spinach & Artichoke Dip with Assorted Crisps  
Champagne Drenched Melon Salad  
Traditional Antipasto Display  
New England Raw Bar with Oysters, Littleneck Clams  
& Cocktail Shrimp  
Assorted Sushi and Sashimi Platter with Soy Dip & Wasabi  
Tri Colored Tortilla Crisps with Salsa & Sour Cream  
Grilled or Deep Dish Focaccia Pizzas with Gourmet Toppings

## Entrée Selections

### **Summer-Spring Fare**

Roasted Loin of Lamb, Fava Bean Confit, Potato Galette, Bouquiterre of Baby Vegetables

Roasted Tenderloin of Beef, Faro-Corn and Asparagus Salad, Smoked Tomato Jam

Oven Roasted Sea Bass Fillet, Sweet Pea Gazpacho, Corn and Shaved Yukon Potatoes, Roasted Spring Vegetables

Pan Seared Chicken Breast, Spring Vegetable Confetti, Tomato and Garlic Confit, and Barley Pilaf

Poached Salmon, Succotash of Sweet Peas, Soy Beans & Corn, Potato Croquette, Garlic-Dill Yogurt Sauce

Chilled Shrimp Pad Thai Salad, Red Penang Curry Infused Coconut Broth, Crisp Asian Vegetables

Grilled Portabella Napoleon, Roasted Tomatoes, Summer Squash, Zucchini, Fennel, Herb Roasted Potatoes, Saffron Tomato-Nage

Caribbean Barbequed Chicken Breast, Sweet Potato Panzanella Salad, Black Beans, Poblano Peppers

Grilled Sirloin of Beef, Garlic Mashed Potatoes, Grilled Asparagus, Smoked Mushroom- Pancetta Jus

Pan roasted Pacific Halibut, Spring Vegetable Confit, Yukon Potato Planks, Haricot Verts, Micro Lettuces

Grilled Marinated Flank Steak, Tuscan White Bean Salad with Artichoke Hearts, Heirloom Tomatoes, and Asparagus Tips

Seared Rare Long Island Duck Breast, Roasted Fingerling Potatoes,  
Steamed Baby Vegetable Mlange, Shiitake Mushroom Compote

Cedar Planked Salmon with Red Pepper Sofrito, Petite Beluga Lentils,  
and Charred Fennel

Roasted Turkey Roulade, Spinach, Mushrooms, Barley, Vegetable  
Confetti, Mesclun Greens

Roasted Rack of Grass Fed Lamb, Chanterelle Mushrooms Au Jus,  
Rosemary Potatoes, Baby Carrots

Grilled Marinated Ahi Tuna Gremolata, Artichoke and Eggplant  
Caponata, Faro Pilaf

Nuevo Latino Duck leg Confit, Mango Pico de Gallo, Sliced Avocados,  
Chipotle Roasted Sweet Potatoes, Crisp Yucca Chips

Black and White Sesame Seed Crusted Rare Ahi Tuna, Wasabi Mashed  
Potatoes, Nori Salad, Miso Sauce

Steamed Split Main Lobsters, Citrus Garlic Butter,  
Whipped Purple Potatoes, Steamed Asparagus

Spring Vegetable Strudel, Chanterelle Mushrooms, Yukon Potato  
Planks, Wax Beans

Grilled Butterflied Leg of Lamb, Summer Vegetable Ratatouille,  
Baby Arugula, Roasted Potatoes, Sweet Pepper Vinaigrette

## **Fall/Winter Entrees**

Roasted Salmon Baklava with Mushroom-Barley Porridge

Portabella Mushroom Napoleon, Goat Cheese Boursin, Pan Flashed Spinach, Smoked Tomato Fondue

Long Island Duck Leg Confit  
Butternut Squash Gnocchi, Caramelized Onions, Swiss Chard, Vanilla Bean Essence, Fried Leeks

Grilled Tenderloin of Beef with Demi Glace, Pancetta Smashed Potatoes, Oven Roasted Fennel and Baby Carrots

Braised Rabbit Papardelle  
Pulled Rabbit over Papardelle Pasta Tossed with a Port Wine Demi Glace, Morel Mushrooms, Butternut Squash and Arugula

French Cut Chicken Breast Stuffed with Basil Pistou, Fall Vegetable Cassoulet, Creamy Goat Cheese

Braised Alaskan Halibut, Confit of Cipollini Onions, Artichoke Hearts, Kalamata Olives, Tomatoes, Garlic and Thyme  
Served with Parmesan-Porcini Polenta

Roasted Tenderloin of Beef with Chestnut Gnocchi, Confit Leeks, Swiss Chard, Holland Bell Peppers in a Roasted Garlic Nage

Tuscan Seafood Risotto, Clams, Mussels, Shrimp, Calamari, Market Fish Roasted Tomatoes and Julienne Vegetables in a Garlic Cream

Grilled Rare Ahi Tuna with Braised Vegetable Ratatouille, White Truffle Smashed Potatoes, Asparagus Coulis

Slow Braised Short Ribs of Beef over Sage Scented Potato Pancake, Wilted Garlic Spinach, Frizzled Leeks, Pan Jus

## King Cut Prime Rib

Served with Roasted Garlic Smashed Potatoes, Baby Carrots, Pan Jus

Pan Seared Chicken Breast Served over a Woodland Mushroom Strudel,  
Braised Root Vegetables, Savory Sage Veloute

Honey Glazed Ham with Dried Cherry, Pear Chutney,  
Mustard Smashed Potatoes, and Vegetable Cassoulet

## **Breakfast Suggestions**

### Continental Breakfast

Assorted Muffins, Croissants & Breakfast Pastries  
Gourmet Coffees, Teas & Juices

### Fresh Start Breakfast Buffet

Cheesy Scrambled Eggs, Bacon, Sausage, Homefries,  
Stuffed French Toast, Assorted Breakfast Pastries, Bagels  
Gourmet Coffees, Teas & Juices

### Smart Start Breakfast

Seasonal Fruit Display with Wild Berries & Sliced Melon,  
Whole Grain Toast, Warm Oatmeal,  
Lo fat Yogurt with Organic Toppings,  
Gourmet Coffees, Teas & Juices

### Pinelli Sized Breakfast Buffet

Cheesy Scrambled Eggs, Bacon, Sausage, Homefries, Pancakes,  
French Toast, Fresh Fruit, Assorted Breakfast Pastries, Assorted Cereals,  
Lo-Fat Yogurt w/ Toppings,  
Gourmet Coffees, Teas & Juices

### Eggs with a Twist or a Flip

*(Minimum 20 people)*

Eggs Made to Order by Our Uniformed Chef  
Bacon, Sausage, Homefries, Pancakes, Fresh Fruit,  
Assorted Breakfast Pastries  
Gourmet Coffees, Teas & Juices

### Smoked Fish Buffet

Smoked Salmon, Trout, Pickled Herring, Assorted Bagels, Cream Cheese, Sliced Red Onion, Capers, Lemon, Assorted Breakfast Pastries, Gourmet Coffees, Teas & Juices

### Bagel Breakfast

Assorted Bagels, Whipped Maple-Pecan Butter, Plain Butter, Assorted Cream Cheeses, Jellies, Fresh Seasonal Fruit & Berry Platter, Gourmet Coffees, Teas & Juices

### Additional Options

Gourmet Coffees & Teas  
Fresh Seasonal Fruit & Berry Platter  
Sparkling & Still Spring Water  
Assorted Fresh Squeezed Juices  
Chefs Own Banana Stuffed French Toast  
Warm Cinnamon Oatmeal with Heart Healthy Toppings  
Whole Fruit Display

### *Sample Brunch Buffet Menu*

#### **#1**

Cheesy Scrambled Eggs  
Apple wood Smoked Bacon  
Sweet Breakfast Sausage  
Red Bliss Potato Home Fries with Caramelized Onions & Peppers  
Sliced Melons & Berries  
Assorted Breakfast Pastries include:  
Mini Bagels, Mini Muffins, Croissants  
Whipped Butter  
Whipped Cream Cheese  
Gourmet Coffees, Teas & Juices

### *Sample Brunch Buffet Menu*

#### **#2**

Cheesy Scrambled Eggs  
Apple wood Smoked Bacon  
Sweet Breakfast Sausage  
Spanish Tortilla Espanol  
Honey Glazed Ham

Red Bliss Potato Home Fries with Caramelized Onions & Peppers  
Sliced Melons & Berries  
Assorted Breakfast Pastries include:  
Mini Bagels, Mini Muffins, Croissants  
Whipped Butter  
Whipped Cream Cheese  
Gourmet Coffees, Teas & Juices

*Sample Brunch Buffet Menu*

**#3**

Cheesy Scrambled Eggs  
Apple Wood Smoked Bacon  
Sweet Breakfast Sausage  
Smoked Salmon Platter with Capers, Red Onion and Lemon  
Spinach and Artichoke Quiche  
Red Bliss Potato Home Fries with Caramelized Onions & Peppers  
Sliced Melons & Berries  
Assorted Breakfast Pastries include:  
Mini Bagels, Mini Muffins, Croissants  
Whipped Butter  
Whipped Cream Cheese  
Gourmet Coffees, Teas & Juices

*Sample Brunch Buffet Menu*

**#4**

Banana Stuffed French Toast with Pecan Butter  
Apple Wood Smoked Bacon  
Sweet Breakfast Sausage  
Crepes stuffed with Fresh Seasonal Berries and  
a Sweet Marscarpone Filling  
Smoked Salmon Platter with Capers, Red Onion and Lemon  
Spinach and Artichoke Quiche  
Red Bliss Potato Home Fries with Caramelized Onions & Peppers  
Sliced Melons & Berries  
Assorted Breakfast Pastries include:  
Mini Bagels, Mini Muffins, Croissants  
Whipped Butter  
Whipped Cream Cheese  
Gourmet Coffees, Teas & Juices

## ***Buffet Sample Menu #1***

### Stationary Hors D' oeuvre

Assorted Vegetable Crudités with Avocado Ranch Dip

Display of Imported & Domestic Cheeses  
with Fruit and Seasoned Crisps

Crispy Tortilla Chips with Salsa & Sour Cream

### Buffet Station

Grilled Pesto Chicken with Roasted Roma Tomatoes & Artichoke  
Hearts

Wild Rice Pilaf

Steamed Seasonal Vegetables

Warm Focaccia Bread with Garlic Butter

Baby Field Greens with Gorgonzola, Crisp Vegetables, Grape Tomatoes

### Dessert

Assorted Cookies, Brownies & Mini Pastries

House Blend Coffee & Teas

## ***Buffet Sample Menu #2***

### Stationary Hors D' oeuvre

Assorted Vegetable Crudités with Avocado Ranch Dip

Display of Imported & Domestic Cheeses  
w/ Fruit & Seasoned Crisps

Crispy Tortilla Chips with Salsa & Sour Cream

Chick Pea Hummus with Warm Pita

### Buffet Station

Ginger & Garlic Glazed Salmon

Sliced Rare Top Round of Beef with Peppercorn-Jack Daniels Sauce

Carved by one of our Uniformed Chefs

Roasted Garlic Mashed Potatoes

Steamed Fresh Vegetables

Platters of Warm Grilled Squash, Sweet Onions & Portabella

Mushrooms

### Dessert

Assorted Mini Cheese Cakes

Cookies & Brownies

House Blend Coffees & Teas

### ***Buffet Sample Menu #3***

#### Stationary Hors D' oeuvre

Assorted Vegetable Crudités with Avocado Ranch Dip  
Display of Imported & Domestic Cheeses with Fruit & Crisps  
Crispy Tortilla Chips with Salsa & Sour Cream  
Chick Pea Hummus with Warm Pita

#### Passed Hors D' oeuvres

Portabella Mushroom Frites with Garlic Aioli  
Thai Chicken Satays with spicy Peanut Pip  
Mini Beef Wellingtons with Horseradish Cream  
Tuna Tartar on Prawn Cracker with Wasabi

#### Buffet Station

Wood Grilled Sirloin of Beef w/ Smoked Mushroom- Pancetta Jus  
Porcini Dusted Cod with Lemon Caper Nage  
White Truffle Smashed Potatoes  
Steamed Seasonal Vegetables  
Classic Caesar Salad with Shaved Parmesan,  
Plum Tomatoes & Garlic Croutons  
Warm Focaccia Bread with Garlic Butter

#### Dessert

Fresh Strawberry Shortcake with Vanilla Whipped Cream  
Cookies & Brownies  
House Blend Coffees & Teas

### ***Buffet Sample Menu #4***

#### Stationary Hors D' oeuvre

Assorted Vegetable Crudités with Avocado Ranch Dip  
Display of Imported & Domestic Cheeses with Fruit & Crisps  
Crispy Tortilla Chips with Salsa & Sour Cream  
Chick Pea Hummus with Warm Pita

#### Passed Hors D' oeuvres

Thai Chicken Satays with Spicy Peanut Pip  
Mini Beef Wellingtons with Horseradish Cream  
Vegetable Spring Rolls With Miso Dip  
Chesapeake Blue Crab Cakes with Remoulade

### Buffet Station

Grilled Center cut Pork Chops stuffed with Cornbread, Dried Cherries,  
sage & Confit Shallots

Cedar Plank Salmon with Fresh Corn Salsa & Achiote Butter

Roasted New Potatoes

Steamed Seasonal Vegetables

Baby Spinach Salad with Candied Pecans, Pears,  
Blue Cheese & Crisp Leeks

Warm Focaccia Bread with Garlic Butter

### Dessert

Assorted Cakes, Torts, Mini Pastries, Cookies & Brownies

House Blend Coffees & Teas

### *Buffet Sample Menu #5*

#### Stationary Hors D' oeuvre

Assorted Vegetable Crudités with Avocado Ranch Dip

Display of Imported & Domestic Cheeses with Fruit & Seasoned Crisps

Crispy Tortilla Chips with Salsa & Sour Cream

Chick Pea Hummus with Warm Pita

#### Passed Hors D' oeuvres

Thai Chicken Satays with Spicy Peanut Pip

Blackened Beef Tenderloin on Plantain with Smoked Tomato Jam

Vegetarian Pot Stickers with Coconut Curry

Chesapeake Blue Crab Cakes with Remoulade

### Buffet Station

Sliced Tenderloin of Beef with Smoked Mushroom Jus

& Candied Horseradish

Grilled Center cut Swordfish with Shrimp & Rock Crab Beurre Noisette

Roasted Garlic Mashed Potatoes

Grilled Asparagus

Baby Greens with Tear Drop Tomatoes, Caramelized Shallots, Goat  
Cheese, Sweet Garlic Vinaigrette

Warm Focaccia Bread with Garlic Butter

### Dessert

Assorted Cakes, Torts, Mini Pastries, Cookies & Brownies

House Blend Coffees & Teas

## **Stations**

### Pasta Station

*(Cooked To Order by One of Our Uniformed Chefs)*

Cavatappi, Penne Pasta, Tortellini

Fresh Ingredients to choose from include:

Diced Grilled Chicken, Chopped Bacon, Italian Sausage,  
Roasted Red Peppers, Tomatoes, Spinach, Asparagus, Woodland  
Mushrooms, Black Olives,

Sauce Selections Include:

Pomodoro, Pink Vodka, White Wine Garlic Sauce, Creamy Alfredo

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### Asian Wok Station

*(Cooked To Order by One of Our Uniformed Chefs)*

Lomein Noodles, Sticky Rice, Rice Noodles, Soba Noodles

Fresh Ingredients Include:

Chicken, Shrimp, Marinated Steak, Pressed Tofu  
Napa Cabbage, Scallions, Peppers, Shiitake Mushrooms, Baby Corn,  
Bean Sprouts, Bamboo Shoots, Crushed Peanuts

Sauce Selections Include: Sesame-Soy, Coconut-Green Curry  
& Hunan Sauce

### Omelet Station

*(Cooked to Order by One of Our Uniformed Chefs)*

Fresh Cracked Eggs Cooked with Assorted Ingredients That Include:

Diced Peppers, Tomatoes, Caramelized Onions, Mushrooms, Ham,  
Shredded Sharp Cheddar Jack Cheese, Chopped Bacon  
Gourmet Coffees, Teas & Juices

## Sit Down Menu

### *Sample menu #1*

#### Stationary Hors D'oeuvres

Assorted Vegetable Crudités with Roasted Garlic  
Hummus & Ranch Dip  
Season Fruit Display with Assorted Artesian Cheeses and Crisps

#### First Course

Wild Field Greens, Crisp Vegetables, Crumbled Gorgonzola, Balsamic  
Vinaigrette  
Warm Foccocia Bread with Whipped Garlic Butter

#### Choice Of Entrée

Charred Aged Sirloin of Beef, Mustard- Horseradish Sauce  
Or  
Basil Pesto Chicken Breast, Tuscan Tomato- Artichoke Confit

Served with Roasted Garlic Smashed Potatoes & Seasonal Vegetables

#### Dessert

Warm Chocolate Lava Cake with Vanilla Whipped Cream & Caramel  
Anglaise

### *Sample Menu # 2*

#### Passed Hors D'oeuvres

Thai Chicken Satays with Spicy Peanut dip  
Chesapeake Bay Blue Crab Cakes with Remoulade  
Blackened Beef Tenderloin on Bruschetta with Horseradish Jam  
Gorgonzola Stuffed Figs Wrapped in Prociutto

#### First Course

Crumbled Gorgonzola, Walnuts, and Grilled Pear on Baby Greens With  
Chardonnay Vinaigrette

Warm Foccocia Bread with Whipped Garlic Butter

Choice Of Entrée

Miso Glazed Salmon with Woked Vegetables & Szechuan Noodles

Eight Hour Braised Short Rib of Beef, Port Wine-Shallot Jus,  
Roasted Garlic Smashed Potatoes, Grilled Asparagus

Dessert

Strawberry Napoleon with Warm Buttermilk Biscuits, Toasted Almonds  
White Chocolate Drizzle

*Sample Menu #3*

Passed Hors D' oeuvres

Spiked Oyster Shots  
Bacon Wrapped Sea Scallops  
Grilled Gulf Shrimp with Mango Ketchup  
Miniature Beef Wellingtons with Horseradish Cream  
Thai Chicken Satays with Spicy Peanut Dip

First Course

Shrimp Ceviche Martini with Avocado, Corn Salsa, Crisp Plantains

Choice of Entrée

Roasted Medallions of Beef Tenderloin with Herb Roasted Potatoes,  
Haricot Verts, Smoked Mushroom- Pancetta Jus

Pan Roasted Pacific Halibut, Vegetable Confit, Yukon Potato Planks,  
Haricot Verts, Micro Lettuce

Dessert

Dark & White Chocolate Cup Filled with Baileys Chocolate Mousse,  
Tuile Cookie, Brule Strawberries

## Wedding Dinner #1

### *Amuse Bouche*

Spoon of Shrimp Ceviche with Lime –Chili Squeeze

### *First Course*

Herb Goat Cheese Gnocchi Tossed with Confit Shallots, English Peas,  
Golden Beets, And Roasted Garlic Nage

### *Entrée*

*(Choice of one)*

Shiraz-Balsamic Marinated Grilled Flank Steak  
Farro Pilaf, Fire Roasted Asparagus

Grilled Swordfish with Dungeness Crab Fondue,  
Yukon Potato Planks, Haricot Verts

### *Dessert*

Fresh Strawberry Shortcake with Warm Buttermilk Biscuits, and Vanilla  
Bean Whipped Cream

## Wedding Dinner #2

### *Amuse Bouche*

Spoon of Potato-Leek Bisque Served with Beluga Caviar on Toasted  
Black Bread and Finished with Chive Oil

### *First Course*

Savory Duck Leg Confit served over  
a Sage Scented Butternut Squash Rustica & Black Mission Fig  
Composition

### *Entrée*

*(Choice of one)*

Eight Hour Braised Short Ribs of Beef  
White Truffled Root Vegetable Ragout, Potato Galette, Crisp Leeks

Cedar Plank Salmon with Garlic Beurre Blanc, Sweet Potato Pancake,  
Wilted Baby Spinach

*Dessert*

Spiced Pumpkin Crème Brule  
with Ice Wine Poached Pear and Vanilla Bean Essence

Wedding Dinner #3

*First Course*

Herb Crusted Lobster Gateau over Fresh Baby Arugula Greens Drizzled  
with Confit Shallot-Sherry Vinaigrette and Slow Roasted Grape  
Tomatoes

*Entrée*

Miso Lacquered Chilean Sea Bass Filet with  
Japanese Horseradish Scented Yukon Potato Croquette,  
Crispy Vegetable Wontons, Lotus Chips

*Cheese Course*

Warm Goat Cheese Crouton Set Over Garlic Ciabatta Crostini, Sweet  
Red Onion Marmalade, Micro greens

*Dessert*

Wedding Cake Served with Dark Chocolate Cup Filled with Double  
Espresso and White Chocolate Mousse Finished with Seasonal Berries  
and Tuile Cookie

Wedding Dinner #4

*First Course*

Phyllo Crusted Jumbo Gulf Shrimp set over Yellow Tomato Gazpacho  
with Tandoori Oil and Micro Field Greens

*Entrée*

*(Choice of one)*

Herb Roasted Tenderloin of Beef  
Smoked Mushroom Jus, Gorgonzola Potato Croquette,  
Haricot Vert Bundle

Plantain Wrapped Salmon  
Fire Roasted Corn and Green Onion Polenta Cake,  
Ancho Chili-Honey Glaze, Crisp Tortilla Strips

***Cheese Course***

Triple cream Campanzola Cheese  
Roasted Grape Chutney, Toasted, Candied Pecans, Crisp Flatbread

***Dessert***

Caramelized Banana Panacotta topped  
with Rich Chocolate Hazelnut Purse

**Wedding Dinner #5**

***Amuse Bouche***

Prosciutto Wrapped Black Mission Fig Stuffed with Stilton Cheese,  
Port Wine Drizzle

***First Course***

Pan Seared Potato Crusted Diver Sea Scallops  
Over Sweet Pea Cake, finished with Saffron Oil

***Entrée***

*(Choice of one)*

Mustard Rubbed New Zealand Grass Fed Lamb Chops  
Served with Roasted Chestnut Risotto and Braised Spaghetti Squash,  
Shiraz Demi Glace

Porcini Dusted Alaskan Halibut over White Truffle Whipped Potatoes,  
Braised Baby Vegetable Mélange, topped with a Confit of Heirloom  
Tomatoes

***Dessert***

Warm Molten Chocolate Torte topped with Blackberry Bavarian and  
Sugar Lattice