



Cocktail Party

Service: (tipping additional)

\$28.00/hour/server

\$30.00/hour/bartender

\$32.00/hour/chef

Rentals: Tents, Chairs, Linens, Glasses, Plates etc... See rentals list.

Bar:

Complete Liquor Lists available, includes types and quantities. Ask about our signature drinks!

Menu:

Includes approximately eight items.

Fee: Cocktail party prices begin at \$23.00/head.

Items available at an additional cost include:

- 1. Filet Mignon**— cold, served with Tarragon Mayonnaise on Truffle Toast w/arugula and shaved parmesan.
- 2. Shrimp or Crab Claw Cocktail, Shrimp Chimichurri or Mojo de Ajo.**
- 3. Smoked Salmon.**
- 4. Clams or Oyster** — fresh shucked (clam bar), or Rockefeller, Casino, or Oreganato.
- 5. Swiss Raclette**-Assorted foods and meats, topped with Melted Raclette Cheese or Raclette Table.
- 6. Pasta Bar.**
- 7. Tuscan Table/Antipasto.**
- 8. Dim Sum** — assorted Mini Dumplings prepared in a bamboo steamer w/ Zhenjiang Dipping Sauce.
- 9. Sushi** — California, Cucumber, Vegetable, Tuna Rolls w/ Ginger & Wasabi in Soy Sauce.
- 10. Tuna Tartare prepared with Diced Avocado, Spicy Mayo in a Phyllo Cup.**
- 11. Seared Tuna w/ Soy Ginger Reduction & Wasabi Cream on Gyoza Crisps.**

12. Sliders: Grilled Kobe Burger w/ Sautéed Portobello Mushrooms.

Asian Pulled Pork w/ Spicy Sesame Slaw.

Lobster Roll.

Crab Cake w/ Fresh Herb Sauce.

13. Summer Rolls w/ Spicy Peanut Sauce or Sweet and Sour Dressing.

14. Baby Lamb Chops w/ Ancho Seasoning and Pineapple Mango Salsa.

The following is a list of some popular Hors d'oeuvres:

Roast Squash Quesadilla w/ Red Pepper Jack Cheese, Chipotle, Lime, and Sour Cream.

Cheese, Chicken or Beef Quesadilla w/ Guacamole, Salsa & Sour Cream.

Fish Tacos w/ Mango Salsa.

Chicken, Beef, Black Bean, Goat Cheese, Chorizo and Monterey Empanada's.

Bruschetta — Fresh Tomato Basil, Goat Cheese w/ Sauteed Oyster Mushroom in Truffle Oil.

Spanakopita — Spinach and Feta Cheese in Phyllo.

Sausage Bundles — Sausage, Cream Cheese, and Mushroom in Phyllo.

Phyllo Triangles — Chicken in Sherry, Cheese, Shrimp, Crabmeat.

Shrimp and Cheese Pastry — Shrimp, Cream Cheese, Horseradish, baked in Puffed Pastry.

Rumaki — Marinated Water Chestnuts, Sea Scallops or Chicken Livers wrapped in Bacon.

Stuffed Mushrooms — Three Cheese in Madeira Wine and Tarragon; or Artichoke w/ Asiago Cheese.

Satay — Chicken, Lamb, Tofu or Beef marinated in an Indonesian Peanut Sauce.

Coconut Chicken (or Shrimp) — served with Ginger Dipping Sauce.

Sesame Chicken — served with Peanut Ginger Sauce.

Indian Spice—Chicken Thighs spicy hot with a Lime Kick.

Chicken Tikka Masala w/ Naan Bread.

Chicken, Beef or Lamb Curry served on an Apple Chip.

Tempura — Vegetables, Chicken, Shrimp, in Teriyaki, Szechuan, or Horseradish Sauce.

Mexican Seven Layer Dip — served with Nacho Chips. Guacamole or Salsa with chips.

Fried Potato Skins — with Jalapeno Cheese Dip, or Sour Cream and Chives.

Bacon Parmigiana Canapés.

Spring Rolls—Vietnamese Spring Rolls w/ Dipping Sauce or
Filet Mignon Spring Rolls w/ Caramelized Onion, Cheddar Cheese & Fresh Spicy Ketchup.

Samosa—w/ Tamarind Chutney and Mint Cilantro Chutney.

Fritters — Corn, Plain or with Pineapple, served with Boysenberry Jam or Applesauce.

Clam Fritters — served with Fresh Herb Sauce or Cocktail Sauce.

Roast Eggplant Fritters — with Yogurt Mint Sauce.

Salmon Lobster Fritters — with Sorrel Cream.

Crab Cakes — served with Fresh Herb Sauce, Tomato Tartar, or Mango Salsa.

Mini Potato Pancakes — Regular or Sweet Potato, served with Applesauce,
Sour Cream, or Salmon Caviar.

Mini Crepes — Vegetable, Cheese, Sausage, or Fruit Fillings.

Assorted Miniature Quiche — Lorraine, Vegetable and Cheese, Spinach,
Tomato and Basil, Zucchini, etc...

Pigs in a blanket — Dijon or Honey Mustard.

Sliced Kielbasa — on Party Rye or Pumpernickel with Horseradish Cream Sauce, Mustard.

Fried Zucchini, Mushrooms, Oysters, Clams

Mini Reuben — traditional, with Turkey or Coney Island.

Fruit Chunks — Platter with Dip, or wrapped in Prosciutto Ham.

Crudit  — Fresh Vegetable Platter served with Dip. Or all Asparagus (in season).

Deviled Eggs — Sriracha, Wasabi or Traditional.

Stuffed Breads — Meat, Vegetable, and Cheese Combinations.

Crocque Monsieur— Ham and Gruyere Cheese Squares w/ B chamel Sauce.

Tea Sandwiches — Pinwheels, Herb, Hummus, Ham, Chicken, Tuna, Crab.

Chicken Salad — on toasted Zucchini, Lemon Poppy Seed, or Cranberry Nut Bread Rounds.

Corn Cups w/ Chili & Cheddar Cheese.

Whole sliced Ham, Turkey, Beef with Condiments.

Spinach or Cheese Dip served with Pumpernickel or Rye.

Profiteroles — Salad, Meat or Cheese Filled.

(Gorgonzola & Fig/ Tarragon Lobster Salad/ Lump Crab w/ Herbs)

Assorted Cheeses and Pate served with Crackers and Baguette.

Rolled Grapes — in Blue Cheese sprinkled with Crushed Walnuts.

Ceviche — Marinated Seafood wrapped in Snow Pea.

Fresh Mozzarella and Grilled Eggplant wrapped in Roast Red Pepper Strips.

Cucumber Sandwiches — Plain, or with Salmon Mousse

Meatballs — Turkey, Swedish, or Chinese, or Mini Meatball Slider.

Mini Pizza — Assorted toppings.

Mini Calzone — Mozzarella Artichoke Sausage w/ Marinara Sauce.

Naan Bread Pizza w/ Goat Cheese, Caramelized Onion, and Olives.

Beef or Smoked Salmon Tartar/ Tuna Carpaccio — Served with Capers, Shaved Romano Cheese and Chili Mayo.

Stuffed Vegetables — Hearts of Palm, Celery, Snow Peas, Endive, Cherry Tomato ...
stuffed with Gorgonzola Cheese, Lobster Salad, Herb Cream Cheese,
Caviar Cream Cheese, and Heirloom BLT.

Brie & Raspberry Puffs.

Asparagus Cheese Rolls.

Tortellini Skewers — Sun Dried Tomato, Alfredo, or Pesto Sauce.

Chicken Wings — Buffalo (with Blue Cheese and Celery) or Oriental.

Baked Brie served with Swedish ginger snaps.

Hummus on pita, Baba Ghanouj — Eggplant Spread with Tahini.

Hot Crab, Artichoke and Jalapeno Dip with Pita Triangles.

Bar Treats — Cheese Straws, Truffle Popcorn, Kale Chips, Tater Tots w/ Assorted Dips.

Please feel free to enquire about any items not shown on this list.

Other services include: Portable Sanitation Units, Floor Plans, Plant Rentals.

Referral Services — Photographer, Entertainment, Flowers, etc... **Complete Price Estimates.**



Beef Entrées

Stuffed Beef Tenderloin — Butterflied Whole Tenderloin stuffed with Lobster Tail and Lump Crabmeat, roasted, and topped with Madeira Wine Sauce or Bernaise.

Tournedos Henry IV — Medallions of Beef Tenderloin topped with Artichoke Bottoms, Tomato Concasse, and Mushroom Caps served with a Madeira Wine Sauce or Bordelaise.

Beef Tenderloin — with Shitake and Oyster Mushrooms with a Cabernet Butter Sauce.

Filet Mignon — Baked or Grilled: Bordelaise, Bercy Butter, Brown Sugar Chile Rub Roasted, Béarnaise, Horseradish Sauce, Au Poivre.

Medallions of Beef Louis — Tenderloin Medallions topped with Sautéed Onion, Mushrooms and melted Gruyère Cheese.

Marinated Grilled Flank Steak

Roulade Pesto — Beef Flank Steak rolled with Pesto, Gruyère and Romano Cheese, sliced into medallions.

Prime Rib — Roasted Prime Rib served Au Jus (available boneless).

Steaks — Filets, New York Strips, T-Bone.

Skirt Steak Chimichurri

Tenderloin Tips — Stroganoff or Bourguignon.

New England Pot Roast — with Cranberry and Horseradish Sauce.

Lamb Entrées

Butterfly Leg of Lamb — marinated in a Zinfandel sauce with herbs — grilled.

Rack of Lamb — with a Mustard Pistachio Crust — Dijonaise Sauce.

Curried Lamb

Lamb Satay — Skewered Lamb in an Indonesian Peanut Sauce.

Roulade— with Rosemary, Thyme, and Basil filling.

Pork Entrées

Marinated Pork Tenderloin — Port Wine or Citrus Marinade Mango Chutney

Boneless Loin of Pork — sliced and served with sauce (Maple Glaze, Apple Apricot)

Stuffed Pork Chops — Apple Apricot

Spare Ribs— marinated in Molasses Bar-B-Que Sauce and slowly grilled.

Pork Satay — marinated in an Indonesian Peanut Sauce, skewered and grilled.

Veal Entrées

Veal Scaloppini — see Chicken entree sauces.

Veal Cutlet Parmigiana

Stuffed Breast of Veal — Bread Stuffing with Pignoli Nuts.

Veal Rollatine — Scallops of Veal pounded and stuffed with Prosciutto Ham, Mozzarella, and Sun-Dried Tomato or Seasoned Spinach with Béchamel Sauce.

Veal Chops — Sautéed and Baked, or Grilled served with a choice of sauce.



Chicken Entrées

Boneless, Skinless Chicken Breasts are prepared in the following manner:

Marsala — sautéed with Mushrooms and Marsala wine.

Francaise — sautéed in a Delicate Egg Batter, topped with a White Wine and Lemon Sauce.

Piccata — sautéed with Lemon, White Wine, and Fresh Parsley (var: capers).

Veronica — breaded in Ground Almonds topped with a White Wine and Grape Sauce.

Mango — sautéed in Citrus Juices, Fresh Mango and Saffron.

Oscar — sautéed and topped with Crab and asparagus finished with a Béarnaise Sauce.

Romani — sautéed with White Wine in a Brown Sauce with Artichoke Hearts and Mushrooms.

Florentine — sautéed, topped with Fresh Sautéed Spinach in a light Lemon Sauce and topped with Mozzarella Cheese.

Madeira — sautéed in a Brown Sauce with Cream, Mushrooms and Madeira Wine.

Blackberry — (in season) sautéed in Crème De Cassis and Fresh Blackberries

Stir Fry — chunks of Chicken with a julienne of Vegetables stir fried in Garlic and Fresh Ginger, topped with Cashews.

Cranberry Pecan — Marinated and Grilled topped with Cranberry Pecan Butter.

Jamaican Jerk Chicken

Satay — grilled in an Indonesian Peanut Marinade.

Italian Herbal — marinated in Fresh Herbs and Seasonings and Grilled.

Teriyaki — Fresh Ginger and Soy Marinade with Garlic and Pineapple.

Southern Fried Chicken — served with Buttermilk Biscuits.

Chicken Mango Quesadilla

Kebobs with Marinated Vegetables

Chimichurri — South American Herbal Marinade.

Breasts of Chicken stuffed with the following:

Ham and Mushroom	Sautéed Spinach with Parmigiana Cheese
Broccoli and Cheddar Cheese	Sausage and Mushroom
Apricot Almond	Traditional Sage Stuffing
Cordon Bleu	Apple Pecan
Seafood	Wild Rice and Pignoli Nuts

Whole breasts are sliced into medallions before serving

Lemon Basil Sauce Available

Chicken Casseroles:

Asparagus, Hearts of Palm and Artichoke Hearts	Kormu
Tetrazzini	Biryani
Divan	Coq Au Vin

Pot Pie — whole or individual casserole with Puffed Pastry or Biscuit Topping

Chicken Salads:

Chicken Tarragon

Curried Chicken with Fresh Fruit topped with Toasted Almond

Orange Mint Chicken Breasts — served over Boston Lettuce w/ pistachios and Fresh Mint.

Turkey Entrées

Lemon Marinated Turkey London Broil — Thinly Sliced Served with Cranberry Chutney.

Blackened, Herb Crusted, or Maple Glazed Turkey London Broil —
with Cranberry Mayonnaise, Sage Aioli, Sundried Cherry & Apple Relish.

Savory Baked Red Peppers — Stuffed with Brown Rice and Ground Turkey.



Seafood Entrées

Filet of Fish or Fish Steak Grilled, Baked or Poached:

(Also available Crusted w/ Potato, Sesame, Pistachio, Pecan, or Panko)

Salmon, Flounder, Chilean Sea Bass, Swordfish, Red Snapper, Tilapia, Tuna , Monkfish

Sauces:

Ginger	Hollandaise
Mustard Dill	Béarnaise
Piccata	Orange Butter
Mornay	Lemon Caper
Cajun	Macadamia Nut Butter
Tomato, Fresh Basil Cream	Lime Cilantro
Scampi	Tarragon Cream
Citrus Saffron	Vin Blanc

Whole Poached Salmon with Sliced Cucumbers and Herb Sauce.

Grilled Monkfish Brochettes.

Shrimp Creole.

Shrimp/Scallops Scampi.

Shrimp/Lobster Newburg — served in a Pastry Shell.

Stuffed Flounder/Shrimp.

Crabmeat Au Gratin.

Crab Cakes with Fresh Herb Sauce.

Bay Scallops with Garlic and Fresh Tomato.

Coquille St. Jacques — in Pastry Shell.

Scallops with Sweet Peppers and Lime.

Grilled Seafood Kebobs — choice of Swordfish, Tuna, Sea Bass, Shrimp, or Scallop.

Clam Bake — Lobster, Steamers, Corn on the Cob and Southern Fried Chicken
(Hamburgers, Hot Dogs available)



Pasta

Tortellini with Seafood in a Tomato Cream Sauce.

Pasta Primavera with Fresh Vegetables in a Creamy Alfredo Sauce.

Rigatoni with Sautéed Shrimp and Scallops Scampi.

Pasta Pesto with Broccoli in Garlic and Oil.

Cavatelli w/ Broccoli.

Spinach Tortellini with Fresh Basil and Sun-Dried Tomato Cream Sauce.

Bow Tie Pasta with Shrimp in Ginger, Garlic and Oil.

Curried Shrimp over Fettuccini.

Fettuccini with Crab and Asparagus.

Lasagna — regular, vegetable, or spinach.

Rotelli with Fresh Tomato, Spinach and Sautéed Garlic.

Penne with Shrimp, Mango & Saffron in a Citrus Sauce.

Linguine with Sautéed Chicken in a Fresh Herb Sauce with White Wine and Butter.

Baked Ziti.

Turkey Tetrazzini.

Other sauces available include:

Vodka, Bolognese, Carbonara, Marinara, Fra Diablo, Red and White Clam Sauce .

Cold Pasta:

Orzo Salad w/ Feta Cheese & Roast Pignoli Nuts.

Cavatelli with Fresh Lobster in Tangy Tarragon Mayonnaise.

Gemelli with Smoked Salmon in Dill Dressing.

Rigatoni with Fresh Basil, Tomato and Parmesan.

Saffron laced Orzo with Currants, Pine Nuts and Fresh Mint.

Fusilli with Vegetables in Raspberry Vinaigrette.

Chicken, Mein and Vegetables in a Creamy Szechuan Dressing.

Poached Chicken Breast w/ Thai Peanut Sauce and Noodles.

Oriental Pasta with Snow Peas, Mushroom and Sesame Seed.

Bow Ties w/ Artichoke Hearts, Black Olive, Roasted Red Pepper, and Fresh Mozzarella.

Southwestern Pasta Salad with Corn, Tomato, and Black Beans in a Lime Cilantro Dressing.



Salads

Mesclun Greens with Goat Cheese and Nectarines.

Tuscan Kale Ceasar Salad w/ Pancetta and Baby Quail Eggs.

Field Greens w/ Grilled Marinated Chicken, Roast Beets, Mango, and Roast Pine Nuts w/Soy Ginger Dressing.

Mixed Greens w/ Pomegranate Seeds, Roasted Pear, and Pistachio w/ Pomegranate Lemon Dressing.

Caesar Salad.

Radicchio, Endive and Arugula with Walnut Oil and Balsamic Vinaigrette, topped w/ Crushed Walnuts.

Mesclun Greens with Apple, Brie, Walnut, & Dried Cranberries with a Balsamic Vinaigrette.

Warm Baby Kale Salad w/ Black Eyed Peas and Bacon Vinaigrette.

Field Greens with Fresh Peaches in a Peach Vinaigrette.

Fresh Spinach Salad w/ Bacon, Mushrooms, Cherry Tomato, and Balsamic Blue Cheese Dressing.

Sliced Jersey Tomato, Fresh Basil and Fresh Mozzarella.

California Cole Slaw/ Jicama Slaw.

Roasted Poblano Pepper Corn and Avocado Salad.

Green Bean and Peach.

Chopped Salad.

Cucumber Papaya Salad.

Japanese Seaweed Salad.

Soups

Puree of Winter Squash
Beef Barley
Clam Chowder
Potato Leek
Asparagus
Black Bean
Lentil
Tuscan Vegetable

French Onion
Split Pea
Lobster/ Shrimp Bisque
Cream of Pumpkin
Broccoli
Tomato
Minestrone
Gazpacho

Rice/Quinoa

Rice Blend Pilaf — Wild, Brown and White rice.

Quinoa w/ Roasted Vegetables.

Pilaf with Red and Yellow Pepper and Almonds.

Butternut Squash Roasted w/ Quinoa Curried with Pignoli Nuts and Currants.

Pilaf with Sautéed Artichoke.

Pilaf with Cranberry.

Saffron.

Wild Rice in a Mold with Chopped Scallion and Herbs.

Wild Mushroom Risotto.

Pesto Walnut Risotto.

Risotto with Prosciutto, Ham, and Peas.

Risotto with Fresh Jersey Corn and Asiago Cheese.

Basmati Rice w/ Fresh Herbs.

Coconut Rice.

Potato

Rissole — Oven Roasted

New Potato — Parsley and Dill

Stuffed Baked

Duchess

Au Gratin

O'Brien

Scalloped

Mashed — Roast Garlic, Wasabi

Roasted Sweet Potato Wedges

Baked with Sour Cream and Chives

Vegetables

Julienne of Vegetables with Fresh Herb Butter.

Assorted Grilled or Roasted Vegetables.

Belgian Carrots — Glazed with Honey.

Zucchini Provencal — Onion, Tomato, and Romano.

Green Beans — sautéed with Mushroom and Shallots, Almandine, or Szechuan Style sautéed.

Baby Artichokes.

Spinach — sautéed in Bacon, Shallots, and Gruyere Cheese.

Corn off the cob.

Asparagus — Szechuan with Sesame, or Lemon Butter.

Broccoli Hollandaise.

Cauliflower with Cheese Sauce or Au Gratin.

Stir Fry Vegetables with Cashews.

Sautéed Snow Peas/Snap Peas/Baby Peas.

Acorn Squash Rings.

Butternut Squash Puree.

Corn Pudding.

Stuffed Cabbage Rolls w/ Tomato Beef Broth.

Eggplant Rollatine or Parmigiana.

Stuffed Peppers — w/ Brown Rice and Ground Turkey Roasted.

Turnips, Sweet Potato, Apple and Dried Cranberry.

Beans

Black Bean Salad with Tomato, Corn and Cilantro.

Red Beans and Rice.

Three Bean Salad.

All American Baked Beans.



Desserts

Assortment of miniature pastries — Brownies, Lemon Squares, Apricot Almond, Raspberry Almond, Pecan, Chocolate Pecan, Pumpkin, Apple Crisp, Cheesecake Brownie, White Chocolate Brownie, Fruit Tarts, Key Lime Tarts, Eclairs, Cream Puffs, Cannoli, Chocolate Covered Strawberries...

Mini Ice Cream Sandwiches or Cones.

Cookie tray — Chocolate, White Chocolate Chip, Macadamia Nut, Oatmeal Raisin, Chocolate Chip, Sugar, Russian Tea Cakes, Pumpkin Pinwheel, Linzer Cookies.
Assorted seasonal and celebratory decorations are available.

Ice Cream or Gelato Bar/Fresh Fruit Sorbets.

Poached Pears with Cranberry Raspberry Sauce on Zabaglione.

Fresh Fruit Crisps served with Whipped Cream or *a la mode*.

Palm Beach Chocolate Cake.

Chocolate Mousse Cake.

Chocolate Pear Tart with Toasted Almonds.

Carrot Cake.

Strawberry Shortcake.

Pies — Strawberry Rhubarb, Cherry, Apple, Apple Cranberry, Blueberry, Pumpkin.

Assorted Cheesecakes.

Mousse — Chocolate, Lemon, Lime

Wedding Cakes, Birthday Cakes, All Occasion Cakes, Cupcakes.

Chocolate Fondue.

Seasonal: Xmas Cookies, Yule Log, Croquembouche.



Brunch

Strata — Sausage, Roast Red Pepper, Mozzarella
Vegetable & Cheddar

Ham and Swiss
Spinach & Brie

Quiche Lorraine — Vegetable Cheddar, Tomato Basil Mozzarella, Eggplant Roast Red Pepper...
(Individual, 8" or mini).

Eggs Benedict.

Eggs Florentine.

Salmon Benedict.

Vegetable Benedict (grilled tomato slices).

Scrambled Eggs — Plain, or with Sautéed Ham, Pepper, and Onion.

Breakfast Burrito w/ Tomato or Ham.

Breakfast Wraps — Scrambled Eggs, choice of: Pepper, Onion, Ham, Tomato, Sausage.

Baked French Bread French Toast — Stuffed or Plain.

Miniature Bagels with Flavored Cream Cheeses — Strawberry, Vegetable, Herb,
Salmon with Smoked Salmon Capers and Onions.

Muffins — Individual or Mini — Corn, Blueberry, Banana, Apple, Raspberry, Mango,
Peach, Kiwi, Chocolate Chip (crumb topping available).

Health Salad — Layered Granola, Fresh Fruit, topped with Yogurt and Dried Cranberries.

Fruit Bruschetta — Fruit Salsa in a Strawberry Reduction served on Cinnamon Toasts.

Fresh Fruit Crepes with Whipped or Sour Cream.

Assorted Fresh Fruit & Fresh Berries.

Sides: Corned Beef Hash, Chorizo Sausage, Breakfast Sausage, Canadian Bacon, Taylor Ham,
Home Fries, Potatoes O'Brien, Baked Tomatoes Au Gratin.

Tea Breads

Zucchini Walnut, Banana Chocolate Chip, Banana Pecan, Pumpkin Raisin,

Lemon Poppy, Cranberry Nut, Carrot Walnut, Irish Soda Bread, Corn - Plain or Cheddar Jalapeno.



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