

TRADITIONAL CELEBRATION MENU

COCKTAIL HOUR – PASSED SAMPLERS (Suggested 6 hot and 4 cold)

HOT SAMPLERS

- Seasonal gourmet soup samplers served in demi tasse cups
- Crisp Avocado Egg Roll
- Crispy Tuscan fries coated with fresh herbs and shaved Parmesan in bamboo cones
- 3 cheese Potato Spring Rolls
- Spinach and Mushroom Strudel
- Thai Spring Rolls
- Pan-seared Japanese Vegetarian Dim Sum
- Crisp Potato Cakes
- Baby twice baked potatoes topped with candied Pastrami
- Sweet potato fries served in bamboo cones
- Caramelized Onion Tartlets with Truffle Mascarpone
- Miniature Brie and baby pears in Pastry with Raspberry Preserves
- Baby gourmet grilled brie Sandwiches with warm cream of tomato bisque
- Fire roasted vegetable and feta flatbread with Balsamic drizzle and micro greens
- Baby truffle Mac-n-cheese samplers
- Baby Baked Ziti samplers with micro garlic knot
- Miniature Kobe beef Sliders with caramelized onions and melted sharp Cheddar
- Traditional Franks-N-Jacket with micro friend Gherkin pickle & micro Beer shots
- Mongolian Beef with scallions & mushrooms in Chinese containers with chopsticks
- Miniature Beef Bouchees with mushrooms and filet tip
- Authentic Italian mini meatballs with sampling forks with truffle Mascarpone
- Baby grilled Rueben sandwiches wrapped in deli paper
- Sautéed Japanese Beef Sate set on flaming pupu burners
- Crispy Orange Beef on flavored skewers with Tangerine Glaze
- *Grilled Greek-style Lamb Chops
- Miniature Philly Cheesesteaks in micro Pretzel rolls with Cheese Drizzle
- Baby Meatball Parmesan Heroes with warm marinara dip
- Spicy boneless short ribs with bourbon glaze set on baby sampling forks
- BBQ Brisket Burnt Ends with Radishes & Manchego
- Southwest Chicken Spring Rolls
- Crispy roast duck breast with fresh pomegranate arils
- Sesame Chicken in Chinese containers
- Miniature grilled Chicken Quesadillas with Guacamole and Sour Cream
- Southern fried chicken and savory herb waffle skewers served in tall shot glasses
- Sautéed Japanese Chicken Sate on flaming pupu burners
- Panko Crusted Grouper Filets
- Mojito Sea Bass with lime, rum and sugar reduction and Citrus Salsa
- Tequila Grilled Ahi Tuna with Lime Salsa
- Pan-seared Pacific Cod Skewers
- Bayou Seafood Cakes with cilantro butter Sauce
- Asian Pan Seared Salmon Cakes with creamy miso and sake sauce
- Pan seared diver scallops served with hoisin butter sauce and sautéed spinach
- Seared Foie Gras PB & J on Malden sea salt flake Brioche Crisp
- Single-bite Korean-style Duck Tacos with Braised Cabbage Slaw & Spicy Mayo
- Japanese Shrimp Dumplings
- Homemade Vegan Samosas in baby tagines
- Crispy Quinoa and Vegetable Fritters

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PASSED SAMPLERS – Continued

COLD SAMPLERS

- Tomato and mozzarella skewers set on pipettes with balsamic chaser
- Individual Costa Rican Ceviche set in baby martini glasses with Lime Garnish
- Moo Shoo Duck Lettuce Wraps rolled in rice paper
- Beet root tartare on celeriac crisp with avocado oil drizzle
- Cold smoked Thumbelina carrots served in cloche with sea salt
- Micro one-bite Tuna Tataki Tacos
- Micro Avocado Toasts topped with thyme oil drizzle, micro greens and baby fried quail egg
- Carrot Bacon with dipping sauce
- Rainbow Rolls with Wasabi, Soy and Ginger
- Vegan hearts of palm ceviche with chopped avocado
- Grilled garlic toast rounds with Bruschetta and Melted Provolone on ornate plates
- Summer vegetable rolls wrapped in rice paper
- Seared Assorted Tuna Samplers with Spicy Mayo on Asian spoon
- Spicy Ahi Tuna on Wonton Crisp with Spicy Mayo
- Shrimp cocktail shooters set in shot glasses with homemade cocktail sauce

DIPPING SAUCES TO INCLUDE:

Spicy mayo, Lime-garlic aioli, Dijonnaise, Horseradish yogurt, Yuzu plum

***OPTIONAL COCKTAIL HOUR ACTION STATION (Select 3)**

JAPANESE SUSHI CHEF (In Uniform)

- Fresh sushi: Tuna, Salmon, Hamachi ‘Japanese Yellowtail,’ Ebi ‘Shrimp,’ Escolar ‘White Tuna’
- California rolls
- Tuna rolls
- Bagel rolls
- Vegetable rolls
- Shrimp tempura rolls
- Spicy mayo, wasabi, Soy sauce, and pickled ginger
- Seaweed salad
- Sea salt crusted warm edamame

THE LATIN CONNECTION

- Grilled-to-order medium-rare churrasco steak with chimichurri sauce shooters
- Made to order Korean Duck tacos with Braised Cabbage Slaw
- Key West Mahi Mahi tacos with Black Bean Salsa and Lime-Garlic Aioli
- Made to order guacamole bar with freshly baked seasoned chips
- Ceviche bar featuring several varieties of ceviche served in baby martini glasses
- Tequila shots
- Mexican cerveza

RAMEN LAB

- Made-to-order noodle bowls with miso broth and coconut broth
- Korean short rib with Thai noodles in miso broth
- Japanese lemongrass shrimp with rice noodles in coconut broth
- Toppings bar to include soft-boiled eggs, carrots, edamame, scallions, enoki mushrooms, wonton chips and tempura flakes



ACTION STATIONS - Continued

HAWAIIAN POKE STATION

- Made-to-order poke bowls featuring fresh Ahi tuna, fresh salmon, masago and cream cheese
- Brown rice, white rice, quinoa and mixed greens
- Toppings bar to include asparagus, carrots, cucumber, edamame, red onion, jalapenos, avocado, mango and pineapple
- Sauces include spicy mayo, sriracha, teriyaki, soy sauce, ponzu, kobachi, sweet chili

INDIAN CURRY BAR

- Miniature grilled Zaatar-seasoned Naan bread
- Lentil soup shooters served in demi tasse cups
- Jumbo tagines displayed with assorted Indian curry dishes to include: Chettinado shrimp (coconut & curry milk), Makahani cod (buttery tomato curry), Tikka Masala chicken (tomato, onion and cashew cream sauce), and Palak vegetables (creamy spinach curry and spices)
- Lemon basmati rice, fried basmati rice
- Miniature tagine sampling dishes

SOUP DUMPLING & DIM SUM BAR

- Wok fried to order Chinese dumplings pan seared in a hand hammered Chinese wok
- Steamed to order Chinatown soup dumplings
- Sautéed to order soba and Udon noodles
- Chinese hot mustard, Plum, Duck, and sweet-sour sauces, dumpling sauce

BOWL FRESH STATION

- Bases – Brown rice, Cauliflower mash, Quinoa, Mixed Greens
- Garden items – Tender broccolini, Wild mushrooms, Roasted sweet potato wedges
- Mains – Citrus-roasted chicken, Teriyaki steak, Grilled salmon
- Toppers – Avocado hummus, Feta cheese, Tropical salsa, Crispy kale
- Sauce it up – Sriracha aioli, Dijon balsamic, Yuzu plum, Lime garlic aioli

MODERN MEDITERRANEAN MARKET

- Hummus bar with fresh chickpeas offered with inclusions of crisp celery and carrot sticks, wood-roasted corn, Mediterranean pickles, curried cauliflower and Zaatar-seasoned miniature Naans and warm pita pockets
- Grilled-to-order Greek-style chicken kebobs offered with tzatziki-style dipping sauce
- Grilled-to-order Israeli-style lamb kebobs offered with mint-yogurt dipping sauce
- Rotisserie flame grilled Gyro, carved-to-order
- Falafel balls skillet, fried-to-order
- Crisp Israeli salad, Tabbouleh and Baba ghanoush
- Spicy Moroccan-style vegan samosas with mint-yogurt dipping sauce

FLATBREAD GRILL

- Wild mushrooms and goat cheese flatbread with a garlic cilantro aioli
- Fire roasted vegetables and feta flatbread topped with Romesco sauce
- Grilled chicken Caesar flatbread with Caesar aioli
- Spinach and Gorgonzola flatbread with Blue cheese Aioli
- Tomatoes basil and buffalo mozzarella flatbread with balsamic reduction
- Grilled steak and onion flatbread with A-1 mayo
- Seasonal gourmet soup bar featuring a selection of hot and cold soups served in baby martini glasses and demitasse cups
- Sauces include spicy mayo, sriracha, teriyaki, soy sauce, ponzu, kobachi, sweet chili

ACTION STATIONS - Continued

MOO SHOO AND ASIAN WRAPS

- Steamed to order soft pancakes filled with Veal or chicken Moo Shoo
- Chinese wraps filled with Sesame Chicken
- Chinese wraps filled with crispy Orange Beef
- Korean bar-b-q boneless short rib lettuce wraps hand made to order
- Hoisin and Plum Sauces

TUSCAN BAR

- Buttered penne Pasta with Authentic miniature Italian meatballs and offered with a choice of Homemade Marinara sauce or Pesto-Alfredo Cream Sauce
- Tri-colored spinach and Ricotta-stuffed raviolis sautéed with garden fresh spinach and served with a pesto cream sauce and toasted pine nuts
- Tender pumpkin raviolis served with honey roasted butternut squash, sautéed shitake mushrooms and a garlic cream sauce
- Crisp olive oil-brushed Ciabatta crisps
- Bruschetta-style tomatoes
- Block parmesan and cracked black pepper

GRILLED-TO-ORDER SLIDER BAR

- Miniature American Kobe beef sliders offered with caramelized sweet onions and Tillamook cheddar, tomato and kale
- Miniature Coney Island hot dogs with mustard and kraut
- Miniature grilled Vegan sliders topped with hummus and eggplant 'bacon'
- Seared medium-rare Ahi tuna sliders with Asian slaw
- Miniature grilled brie sandwiches with cream of tomato bisque dip
- Shoestring fries with sea salt served in bamboo cones
- Sweet potato fries served in bamboo cones with a marshmallow dipping sauce
- New York style soft pretzels coated with sea salt

YAKITORI GRILL

- Teriyaki Steak skewers
- Teriyaki Chicken skewers
- Teriyaki Veal skewers
- Panko crusted grouper
- Pan seared Chilean sea bass
- Coconut jasmine rice
- Thai noodle bowls
- Warm sake
- Oriental dipping sauces

THE STEAK HOUSE

- Thinly sliced Beef tenderloin sautéed to order served with a peppercorn sauce over sautéed spinach
- Thinly sliced beef tenderloin sautéed to order served with a brandy cream reduction served over sautéed wild mushrooms
- Pecan toasted wild rice
- Creamy Truffle Polenta
- Cognac tasting bar served in baby cognac glasses





ACTION STATIONS - Continued

CHEF'S CARVING BOARD (2)

- *Whole rack of Greek-style Lamb Chops carved to order
- Bone-in Bourbon Short Ribs
- 18-hour slow-roasted brisket
- Miso Salmon Filet
- Whole Key Lime-Grilled Mahi
- Salmon Kulbiac
- Teriyaki Grilled steak with Thai glaze
- Honey glazed corned beef with deli mustard
- Chinese roast veal with ginger marinade
- Churrasco steak grilled to order with chimichurri sauce shooters
- Whole Vermont roast turkey with bread stuffing
- Deli Style Pastrami with traditional mustard
- Mini mashed potato bar with assorted toppings served in martini glasses
- Mashed Cauliflower
- Caramelized Brussels Sprouts
- Assorted miniature ryes and carving breads

THE ORIENT EXPRESS (2)

- Beef and broccoli
- Ginger beef with peppers
- Mongolian beef with scallions and mushrooms
- Honey garlic chicken
- General Tso's chicken
- Sesame chicken with carrots and snow peas
- Chicken lo Mien
- Beef, chicken and vegetable Dim Sum
- Vegetarian fried rice
- Chinese containers, Chopsticks, Fortune cookies, assorted dips & Chinese noodles

THE FRENCH CREPE CONNECTION

- Delicate crepes hand made to order
- Grilled chicken
- Ratatouille
- Wild mushrooms
- Spinach Florentine
- Grilled seafood
- Mushroom and béchamel sauce
- Pecan toasted wild rice

WINGS AND MORE

- Grilled and fried chicken wings
- Made-to-order Chicken & Waffles
- Crispy popcorn chicken
- Tavern style miniature wood mixing bowls for saucing
- Crispy curly fries served in bamboo cones with ketchup and malt vinegar
- *Packaged hand wipes will be available!*



ACTION STATIONS - Continued

TUSCAN DREAM BAR

- Sliced-to-order individual burrata, grilled ciabatta toast points, roasted vine-ripe tomatoes, assorted flavor-infused olive oils and vinegars
- Sautéed-to-order tender butternut squash reviolis topped with sage butter, honey roasted butternut squash and roasted cremini mushrooms
- Grilled-to-order pear and truffle breadflats topped with poached baby pears, shaved Prosciutto, goat cheese, baby arugula and truffle oil drizzle
- Hand sliced-to-order Parma ham set in carving stand offered with fresh melon balls presented in an oversized martini glass with arugula, shaved parmesan & fresh olives
- Crisp Sonoma salad with mixed greens, green apples, gorgonzola cheese, candied pecans, red and yellow teardrop tomatoes and a citrus vinaigrette

VEGETARIAN GRILLING BAR

- Grilled to order jumbo wild mushrooms
- Grilled to order jumbo carrots
- Grilled to order zucchini and yellow squash
- Grilled to order red, yellow and green peppers
- Grilled to order purple onions
- Mediterranean Cous Cous
- Assorted dipping sauces

SALAD CHOP CHOP BAR

- Assorted crisp greens, cut lettuces and herbs
- Nut, dried and fresh berries, assorted grains and croutons
- Sliced and chopped raw vegetables
- Grilled chopped chicken and flash fried fish
- Assorted crumbled cheeses
- Assorted vinaigrettes and dressings
- Baby colanders for each custom salad
- Salad chefs to chop and toss custom salads fresh

FUNTIME OPTIONS

- Snow Cone machine featuring six different flavors of the icy favorite
- New York pretzel station served from a lit merchandising machine with varieties to include: salted, unsalted, cinnamon, sugar and cheese stuffed pretzels
- Gourmet Popcorn popped fresh served in striped boxes and a full assortment of flavors and toppings
- Cotton candy spun to order with assorted flavors



APPETIZER FIRST COURSE (Select 1)

- Tri colored spinach & ricotta stuffed ravioli served on pesto infused mashed potato-rimmed plate with pink vodka sauce & chopped fresh basil
- Breaded eggplant & tomato stack with fresh buffalo mozzarella, basil & warm marinara sauce
- New Orleans seafood cakes served with fresh lemon and lime garlic aioli
- Crispy duck spring rolls drizzled with warm Thai sauce served on a bed of twirled daikon radish and carrot
- Tomato & mozzarella tower featuring Red and Yellow beefsteak tomatoes, fresh buffalo mozzarella, toasted pine nuts and balsamic marinade
- Caramelized onion & goat cheese brioche tartlets with cucumber relish and dijonnaise sauce
- Individual Dim Sum samplers in miniature bamboo steamer basket and assorted dipping sauces
- Spicy Tuna tartar martinis with chopped tomato, avocado, and cucumber layers served with a wasabi mayo and seaweed salad
- Grilled vegetable napoleon on pan seared polenta cake with roasted pepper coulis
- Tahitian fresh fruit martinis with a tableside offering of homemade banana dressing
- Duo of crepes, garden fresh spinach and wild mushrooms individually rolled, served with a ying yang of sauces and pecan toasted wild rice
- Soup and salad combination of cream of carrot soup with champagne and dill and crisp Sonoma salad with mixed greens, candied pecans, craisins and feta cheese tossed with a sweet vinaigrette

OR

SALAD SECOND COURSE (Select 1)

- Iceberg wedge with marinated sweet Red onions, candied pecans, beefsteak tomatoes and a Maytag Blue cheese dressing
- Classic Caesar salad in authentic wooden bowls and offered with crisp bruschetta
- Crisp watercress and Belgium endive with a Dijon basil vinaigrette
- Finely chopped confetti salad with Bibb, iceberg, romaine, radicchio, tomato, chickpeas, carrots, cucumber, and red onion tossed with balsamic vinaigrette
- Sonoma salad with mixed greens, candied pecans, craisins, feta cheese and a sweet vinaigrette
- Napkin ring Caesar salad with baby romaine heart encased in a crouton ring and topped with Caesar dressing and served with bruschetta bread
- Oriental salad with Red leaf lettuce, Chinese cabbage, mandarin orange sections, toasted sesame seeds, fried rice noodles and a sesame ginger dressing
- Seared tuna Nicoise salad with warm roasted potato wedges, fresh guacamole, haricot verts, hard boiled eggs, mixed greens, fresh herbs and a mustard vinaigrette



TABLESIDE MAIN ENTREE

POULTRY (Base price includes poultry – select 1)

- Grilled chicken Napoleon layered with grilled eggplant served with garlic cream sauce
- Breast of chicken Madeira sautéed with Madeira wine and topped with grilled asparagus and melted paper-thin imported Provolone
- Chicken roulade rolled with wild mushroom risotto served with Marsala wine sauce
- Breast of chicken Sorrento sautéed with artichoke hearts, capers, chopped tomatoes, wild mushrooms, and served with white wine & butter sauce
- Chicken roulade rolled with sautéed spinach, sun-dried tomatoes and pine nuts served with lemon-butter sauce
- Breast of chicken Francaise sautéed with white wine, lemon, butter & fresh basil
- Grilled crispy chicken L'orange with citrus zest
- Breast of chicken Marsala sautéed in olive oil, Marsala wine & shitake mushrooms
- Roasted chicken paillard layered with fresh avocado & chopped tomatoes

*FRESH FISH

- Miso grilled salmon filet with wasabi mayo and fried wonton noodles
- Vidalia onion crusted snapper
- Fennel crusted grilled grouper topped with cilantro butter
- Key lime grilled Mahi-Mahi topped with grilled mango
- Macadamia nut crusted Tilapia filet with a citrus burre blanc
- Pan seared sake marinated Chilean Sea Bass with coconut curry sauce

*OPTIONAL BEEF, LAMB AND VEAL (Meat choice only available as a 3rd choice)

- Signature 9oz grilled filet mignon with teriyaki seasoning and rosemary skewer
- Châteaux Briand carved to order served with a shitake mushroom sauce
- Roast Blue ribbon prime ribs of beef au jus served with a creamy horseradish sauce
- Scaloppini of veal served francaise style with a white wine, lemon and butter sauce
- Famous 14oz all center cut veal chop stuffed with porcini mushrooms and boursin cheese and grilled to perfection
- Grilled New Zealand Baby lamb rack served with a pomegranate port demi-glace
- Bone in Grilled individual Rib Steaks marinated and grilled to order

VEGAN (available upon request)

- Roasted root vegetable medley, shiitake mushrooms and caramelized Brussels sprouts on top of lemongrass quinoa and a carrot ginger puree. Topped with seasonal garnishes

DESSERT MENU

INDIVIDUAL DESSERTS (Select 1 dessert or 2 alternating desserts)

- Wild fruit and berry salad served in an almond basket topped with tableside offering of banana dressing
- Warm chocolate chip soufflé topped with a vanilla bean ice cream
- Warm open apple tart with candied walnuts, homemade streusel, warm caramel and vanilla ice cream
- Tempura cheesecake with a flambé show of Bananas Foster
- Chocolate Mousse crepe filled with chocolate mousse, strawberries, dipped in Black and White Chocolate presented on a Black and White painted plate and garnished with a mini black and white cookie
- Homemade Chocolate lava cake with liquid chocolate center and vanilla ice cream
- Warm Chocolate soufflé served with Grand Mariner sauce and chocolate dipped orange garnish

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OR

PASSED DESSERT SAMPLERS (Select 6)

- Home-baked Apple Streusel served in Mason Jars topped with Bourbon ice cream
- Micro English Trifles in miniature glass vessels
- Homemade Brownie Skillet with vanilla bean ice cream
- Individual hand-filled Cannolis with chocolate chip mascarpone
- Lucky Charm Panna Cotta served in mason jars, topped with Special K Streusel
- Oven fresh chocolate chip cookies with ice cold milk shots
- Baby ice cream sandwiches with sundae bar dips
- Miniature peanut butter smores with vanilla ice cream
- New Orleans beignets with assorted dipping sauces
- Funnel cake fries served in bamboo cones with assorted dipping sauces
- Miniature homemade warm apple cobblers served with vanilla ice cream
- Cheese cake spring rolls served on Asian spoons with assorted fresh fruit coulis
- Tahitian fresh fruit and berry martinis with banana dressing
- Miniature crème Brule samplers served with fresh raspberries
- Miniature gourmet cupcakes skewered and set in wheatgrass
- Miniature cinnamon bun bread pudding with Godiva chocolate sauce shooters
- Homemade Key Lime tartlets
- Freshly warmed gourmet Baby Doughnuts served atop Hot Chocolate mugs
- “Artisan’s famous” oven-fresh Oreo-stuffed Sour Cream Chocolate Chip Cookies with ice-cold milk shots
- Banana-Nutella Tart topped with Bourbon-Maple Ice Cream
- Miniature gourmet cake pops skewered and set in wheatgrass
- Frosty palate-cleansing sorbet servings in individual lucite cones

***OPTIONAL DESSERT STATIONS -**

- Old fashioned Sundae Bar with waffle cone bowls and choice of 3 ice cream flavors
Ice Creams: vanilla, chocolate, chocolate fudge brownie, mint chocolate chip, cappuccino chip, cookies & cream, cookie dough, cake batter, chocolate chip, pistachio
Confection Bar: rainbow sprinkles, chocolate sprinkles, whipped cream, cherries, mini M&Ms, mini gummi bears, mini marshmallows, crushed graham crackers, crushed Oreos, Snow caps, white chocolate chips, dark chocolate chips, blueberry crystals, bubblegum crystals, Godiva caramel, Godiva chocolate, Godiva white chocolate
- Torched-to-order jumbo marshmallow S’mores with melted Belgium chocolate and assorted toppings bar
- Milkshake Bar blended to order with assorted flavors, toppings and fillings
- Chocolate Fondue bar with strawberries, bananas, sponge cake, marshmallows, pretzels, Oreos, pineapple and graham crackers
- Funnel cake sticks served in cones with powdered sugar and cinnamon
- Cotton candy spun to order with assorted flavors
- Gourmet cake pop display set in wheat grass with custom themed cake pops created to match your event theme
- Gourmet cupcake dipping and decorating bar with gourmet blank cupcakes, melted flavored frosting and assorted decorates
- Classic French Macarons set in lucite jewelry display cases
- Doughnut Dipping Wall
- Assorted Mochi Ice Cream
- *Willy Wonka Candy Cart with 30 types of candy, bags and attendant
- *Made-to-order Nitrogen Ice Cream Station
- *Novelty Ice Cream Freezer
- *Flowing Chocolate Fountain fondue bar

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