



We design each proposal to the specific wishes of our customers.

This allows for the greatest flexibility in menu selection, service style and pricing. Therefore, we always recommend our clients begin the process of menu selection, by first browsing this Menu Brochure to familiarize themselves with our options and to identify the selections that interest them the most. Our team of expert culinary specialists can take those ideas and design a menu that is thoughtful and specific to each clients wishes.

### **STATION MEAL PACKAGE**

This provides a dynamic, fun, and interactive service style. Stations are utilized for our cocktail hour and we can custom design station concepts for Entrée's as well (Taco Bar, BBQ Station, Paella Station, Raw Bar, etc.)

### **BUFFET ENTRÉE PACKAGE**

This offers a more casual dining style and allows a wider variety of food on each plate.

### **PLATED ENTRÉE PACKAGE**

This option offers a more formal dining experience where each guest chooses their entrée option in advance. Because this option requires almost double the staffing it is our most expensive service option.

# Bar Packages

- RAMP certified bartenders provided.
- All necessary mixers, sodas, syrups, garnishes, etc. are provided
- 1 bartender per 75 guests (example: 150 guests requires 2 bartenders)

## PACKAGE #1

- Beer & Wine service (alcohol provided by the customer)

## PACKAGE #2

- Beer, Wine & Signature cocktail service (alcohol provided by the customer)

Coming Soon!

Ask about our Airstream Bar Cart coming Summer 2023!



# HORS D'OEUVRES

## HOT

Mini Grilled Cheese & Tomato Soup Shot

Fried Calamari

Brie & Raspberry en Croute

Risotto Arancini

Cheesesteak egg roll

Beef Teriyaki Satay

Chicken Satay

Mini lobster rolls

Coconut shrimp w/ Sweet Thai Chili Sauce

Pork dumplings w/ teriyaki glaze

Homemade pretzel sticks w/ beer dip

Bacon wrapped scallops

Sun-Dried Tomato & Wild Mushroom Quiche

Butternut Squash Soup in Espresso Mug

Bacon Wrapped Scallop

Sausage Stuffed Mushrooms

Franks in a Blanket

Franks in a Pretzel

Fried Oysters w/ Cucumber Wasabi Sauce

Empanadas w/ Chipotle Aioli

## **COLD**

Tomato Bruschetta

Argentinian Red Shrimp Cocktail

Fig & Goat Cheese Crostini

Prosciutto Wrapped Melon

Ahi Poké in Martini Glass

Oyster Shooters

Bacon Jalapeno Deviled Eggs

## **SEASONAL CHARCUTERIE BOARD**

Sopressata

Prosciutto

Salami

Mortadella

Pecorino Toscano

Parmigiano Reggiano

Prima Donna

Marinated Ciligiene

Dry Cure Olives

Castelvetrano Olives

Sesame Bread Sticks

Seasonal Jams

# BUFFET STYLE SALAD

- **HOUSE SALAD** baby arugula, strawberries, feta, red onion, balsamic vinaigrette
- **CEASAR SALAD** house made croutons, lemon
- **CAPRESE SALAD** fresh mozzarella & tomato w/ balsamic vinaigrette
- **COBB SALAD** Bibb lettuce and romaine, tomatoes, crisp bacon, chicken breast, hard-cooked eggs, avocado, Blue Cheese, and vinaigrette.
- **GREEK SALAD** Tomatoes, cucumber, green bell peppers, red onion, sliced or cubed feta cheese, and Kalamata olives, seasoned with salt, black pepper and dried oregano, and dressed w/ olive oil and red wine vinegar.
- **ISRAELI SALAD** Couscous, finely diced tomato and cucumber, onions and parsley, and dressed w/ fresh lemon juice, olive oil and black pepper
- **PANZANELLA** bread salad that includes sliced bread and fresh tomatoes, flavored w/ basil, olive oil, and vinegar, w/ salt and black pepper.
- **NICOISE SALAD** Tomatoes, native Nicoise olives, artichokes, hard-boiled eggs, radish, green onions, green peppers and garnished w/ tinned anchovies. The salad is served w/ black pepper and olive oil.
- **DIGESTIVO SALAD** Fennel, orange and Cucumber w/ Baby Arugula.

# Entrees

## Poultry

Chicken Marsala

Chicken Francais

Chicken Cordon Bleu

Chicken Saltimbocca

Chicken Parmigiana

Smoked Turkey Breast

## Red Meat

Sazon Skirt Steak with Chimmichurri

Braised Lamb Shank

Burgundy Braised Short Ribs

Prime Rib au Jus

Hanger Steak au Poivre

Korean Short Ribs

Panko Crusted Pork Chop

Seasonal Stuffed Pork Loin

Grilled Veal Chop with Prosciutto & Fontina

# Seafood

Flounder Francais

Monkfish Piccata

KC Hot Smoked Salmon

Roasted Citrus Glazed Salmon

Argentinian Red Shrimp Fra Diavolo

Argentinian Red Shrimp Scampi

Argentinian Red Shrimp Parmigiano

Seared Scallops in Buerre Blanc Sauce

# Vegetarian

Fried Eggplant Napoleon

Vegetarian White Lasagna

General Tso's Seitan

Red Lentil Coconut Curry

# Sides

Mascarpone Polenta

Creamed Spinach

Sauteed Wild Mushrooms

Truffled Mashed Potatoes

Pesto Smashed Potatoes

Roasted Root Vegetables

Warm German Potato Salad

Patatas Bravas

Maple Mashed Sweet Potatoes

Wild Rice Pilaf

Charred Broccolini

Lemon Honey Roasted Brussel Sprouts

Green Bean Almandine

Corn & Black Bean Salad

Roasted Cauliflower with Cracked Coriander

*Pricing for each individual item can vary depending on several factors such as the service style, number of guests, total number of selections, selection customizations, etc. Therefore, we provide price estimates once an initial menu has been designed.*



