

Here are some great menu ideas for your upcoming special event.
Weddings, Saturday night mitzvah parties, corporate events and
more...

Hors d' oerves:

Vegetarian starters:

Spinach and artichoke dip

Rustic tomato and fresh mozzarella Bruschetta

Grilled fruit with honey yogurt dressing

Red bliss roasted red potatoes topped with chives and crème fraiche

Kickin' sweet potato wedges

Ricotta Florentine pine nut stuffed mushrooms

Martini antipasto

Bite size Potato knish served with brown mustard

Sweet noodle kugel topped with apricot preserve, almond slivers and cinnamon sugar

Miniature Blintz served with fruit preserves, sour cream and apple sauce

Blintz soufflé-apple, cherry, or blueberry

Garlic egg rolls

Cheese filled garlic bread sticks

Veggie summer rolls served with peanut sauce

Martini hummus

Tapenade shooter

Imported and domestic cheese display

Bite size Broccoli cheddar potato knish

Fresh fruit kabob display served with a strawberry almond whipped topping

Mini pizza bagels

Egg plant Mediterranean squares-Asia go foccacia bread topped with garlicky hummus, grilled breaded egg plant, spinach, caramelized onion, and Bruschetta schmear

Grilled roasted vegetables-summer squash, zucchini, asparagus, Bermuda onion, artichoke hearts, rubbed with balsamic glaze and olive oil topped with shaved parmesan cheese

Mediterranean sampler-hummus, tabouley, baba ghanouj, tzatziki sauce with crisp pita chips and flat bread

Our signature spinach and artichoke dip accompanied by potato bread chunks

Texan cryer- avocado, cilantro stuffed salsa served with jalapeño lime chips

Bruschetta cream cheese schmear canapé-bite size bagel topped with basil aioli, balsamic glaze, Bruschetta cream cheese schmear, Bermuda onion and tomato slices topped with shaved parmesan

Veggie burst canapé'-mini bagel topped with vegetable cream cheese schmear, cilantro aioli, carrot sticks, thin sliced cucumbers, Bermuda and onion slices

Pesto encrusted baked brie wheel served with lavasche crackers, sweet and tart apple wedges

Carnivore starters:

Beef:

Grilled steak and cremini mushroom flat bread-with Wisconsin blue cheese and spinach

Beef tenderloin thumb bit served on Cuban bread topped with béarnaise sauce and caramelized onion

Sweet meat balls

Asian rubbed beef ribs accompanied by a plus ginger glaze

Beef pot stickers

Thai beef sauté accompanied by peanut sauce

Mini hamburger sliders

Beef empanadas
Bagel dogs

Pork:

Pork pot stickers
Shredded pork sliders
Margarita glazed pork tenderloin
Scallop and apple wood smoked bacon wrap sauté
Chorizo and ricotta stuffed mushrooms
Smoked ham and raspberry fillo stuffed baked brie
Flat bread stuffed with smoked ham, brie, and raspberry pressed to perfection
Soup and Panini-mini brie and ham stuffed Panini served with roasted red pepper and basil soup shooter
Grilled Caribbean jerk pork kabobs served with mojo dipping sauce

Poultry:

Chicken tenders accompanied by a seedy mustard sherry cream sauce
Lollipop chicken drumettes-honey garlic glaze
Lime marinated chicken wing with cilantro infused avocado dip
Garlic chicken flat bread- with balsamic glaze, caramelized Bermuda onions, roasted red peppers and feta
Chicken pot sticker accompanied by a soy ginger reduction sauce
Asian chicken kabob served with honey glazed pineapple and a sweet sesame dipping glaze

From the sea:

Sushi grade yellow fin tuna tartare' with toasted black sesame encrusted toast points
Ginger lime shrimp saute -served with a sweet chili sauce
Jumbo shrimp cocktail shot glass
Crab cakes-pan seared served with a spicy remoulade
Salmon cakes finished with crème fraise' and caviar
Artichoke and crab dip
Salmon balls served with a spicy remoulade
Smoked fish dip served with lavasche crackers
Salmon canapés
Potato latkas topped with crème fraiche and smoked salmon
Cherry tomatoes stuffed with smoked white fish dip
Sweet Thai seared scallops
Wasabi encrusted seared scallops

Main entrée options:

Option#1

New York New york

From the deli:

Lean corned beef, spiced pastrami, oven roasted turkey, rare roast beef, hard salami, kosher salami, chopped chicken liver, honey smoked turkey ham accompanied by vegetable garnish, dressings and our signature sour dough rye, seeded rye, crunchy wheat, onion roll bialy, asiago foccacia bread and ciabatta.

Mini deli sandwiches topped with assorted meats (see above) and cheese served with dressing on the side and topped with romaine, tomatoes and Bermuda onions topped on assorted party rye, crunchy wheat rolls, onion dill sliders, mini croissants, mini bagels and sweet egg rolls.

Albacore tuna and egg salad wraps-stuffed with lettuce, tomatoes, Bermuda onions and thin cucumber wedges

Chicken Waldorf salad wraps-grilled marinated honey roasted chicken salad topped with walnuts, cranberries, apple wedge and served in a wrap

Giant bagel stuffed with gourmet meats and cheeses

Giant bagel stuffed with egg and tuna salad

Egg plant Mediterranean delight sandwiches- Asia go foccoccia bread topped with garlicky hummus, grilled breaded egg plant, spinach, caramelized onion, and Bruschetta schmear

Meat sub grinders-salami, ham, aged provolone cheese, grinder oil sauce, banana peppers pressed to perfection

Cubans-ham, roast beef, pickles, swiss, mustard pressed to perfection

Option#2

Italiano:

Baked ziti

White baked ziti

Cheese raviolis

Florentine raviolis

Lobster raviolis

Spaghetti and giant meat balls

Egg plant parmesan stuffed with a layer of fresh basil and ricotta cheese

Egg plant chevre'-stuffed with roasted vegetables, layered with breaded egg plant and chevre cheese

Italian sausage, roasted peppers, and onions served with a crusty sub roll

Meat and sweet Italian sausage stuffed lasagna

Giant meat balls, hot Italian and sweet Italian sausage

Vegetable stuffed lasagna

Lasagna rollups

Shrimp scampi

Salmon Alf redo Bowtie- bowtie pasta topped with a thick and creamy alfredo sauce, grilled salmon chunks, peas, almonds, spinach and mushrooms

Cheese tortellini Alf redo- cheese tortellini pasta tossed with creamy alfredo sauce and peas, mushrooms and spinach

Chicken piccata-pounded juicy chicken sautéed with lemon butter caper sauce

Chicken and Jumbo Shrimp Ragu served with al dente pasta

Pancetta and chicken Roma tomato gemelli served with roasted Portobello mushroom stack topped with feta cheese and pine nuts

Chicken Rolettini (chicken, pine nuts, fresh basil, ricotta) served with broccolini

Chicken Carbona-layered chicken, egg plant, aged provolone cheese topped with a sherry cream sauce

Chicken Marsala served over mini penne pasta topped with marsala cream sauce and mushrooms

Main entrees selections:

Meat selections:

Herb encrusted salmon with orange teriyaki glaze, asparagus spears, and Israeli cous cous

Macadamian nut crusted mahi mahi served with a coconut curry sauce over sticky rice and panko flaked green beans

Broiled sea bass parmesan encrusted served with creamy goat cheese polenta and asparagus

Roasted Red snapper and grapefruit salsa served saffron rice

Lemon grass buerre blanc seared salmon with red roasted potatoes and broccoli florets

Roasted crab stuffed jumbo shrimp over roasted garlic mashed potatoes

Tiger shrimp penne pasta tossed in a lemon basil sauce over angel hair

Dover sole beurre blanc served with stacked sliced potatoes and steamed broccoli stalk

Filet mignon wrapped in apple wood smoked bacon served with twice baked potato and broccoli slaw

Prime rib served with aujus sauce served with roasted red potatoes topped with crème fraiche and escarole

Beef tenderloin topped with encrusted blue cheese and served with garlic dill mashed potato stack and sugar snap peas

Peppercorn encrusted New York Strip served with a mini brie and bacon stuffed potato knish and green been almandine

Beef London broil béarnaise sauce served with a crispy potato scallion pancake and cherry tomatoes and mozzarella balls

Port wine reduction Marinated beef tenderloin accompanied by truffled potatoes topped with blue cheese crumbles
Flank roulade- chevre cheese, roasted red peppers, and spinach served with garlic-mashed potato
Raspberry glazed beef brisket-served with roasted vegetables and potatoes
Cranberry Stuffed pork served with a guava glaze and sweet mashed potatoes and vegetable medley
Mojito pork loin served with yucca and pineapple hicama salsa
Meat loaf stack (spinach, fresh mozzarella, mashed potato and topped with a tomato gravy)
Apple wood bacon wrapped fillet mignon served with twice-baked potato and red wine reduction marinated mushrooms
(Oso bucco)Short ribs served over buttered noodles and balsamic glaze grilled zucchini
Tequila lime pulled pork served with saffron rice and green been
Polish Stuffed cabbage topped with a sweet and sour glaze and served with roasted vegetables

Chicken Marsala served over mini penne pasta and breaded asparagus
Jerked game hens served with husked sweet corn and red bliss potato salad
Broiled chicken breasts with sun dried tomato and oregano butter over parmesan polenta and creamed spinach
Dusted blackened chicken served with red beans and rice
Chicken and Jumbo Shrimp Ragu served with al dente pasta
Pancetta and chicken Roma tomato gemelli served with roasted Portobello mushroom stack topped with feta cheese and pine nuts
Chicken Rolettini (chicken, pine nuts, fresh basil, ricotta) served with broccolini
Chicken Carbona-layered chicken, egg plant, aged provolone cheese topped with a sherry cream sauce
Pan smoked chicken served with sweet potato wedges and fried macaroni and cheese

Gourmet salad selections:

Greens:

Caramelized walnut spinach salad-baby fresh spinach tossed with cranberries, mandarin oranges, raspberries, strawberries, mandarin oranges, tart apple, and gorgonzola cheese served with a raspberry vinaigrette dressing

Angel hair pasta salad -romaine lettuce, capers, artichoke hearts, asiago cheese, feta cheese, angel hair pasta, Bermuda onions and roma tomatoes served with a balsamic vinaigrette dressing

Edible Parmesan cheese bowl served with traditional Caesar salad topped with shaved parmesan cheese and homemade garlic croutons

Arugula salad- plum tomatoes with fried gorgonzola and lemon infused vinaigrette

Black sesame encrusted seared ahi tuna salad -Mixed field green salad served crisp Chinese noodles, mango, green onion, edamame and tossed in Asian sesame dressing

Grilled steak thai salad- thick white noodles, red cabbage, avocado, green onion, mango, julienne carrots, tossed with a tangy Thai dressing

Salmon Cobb salad-romaine tossed with red onion, capers, gorgonzola, chunked egg, apple wood smoked bacon, seared salmon served with a creamy buttermilk dressing

Mixed field green salad topped with a plethora of chunked vegetables and served with a signature garlic bagel chips and homemade dressings-green goddess (tarragon creamed dressing), truffle vinaigrette, peppercorn buttermilk, Greek vinaigrette

Lettuce wedge- goat cheese crumbles, blue cheese dressing, pancetta, green onions, chopped egg

Wilted spinach salad-tossed in a warm basil aioli, goat cheese, apple wood bacon, chopped egg, red onion and topped with chunked chicken, shaved parmesan cheese and balsamic glaze

Endive cup stuffed with a corn, black beans, peas, green onions, celery, avocado tossed in a lime cilantro dressing

Chef attended interactive stations:

(Our chef will entertain your guest with an exciting display of culinary delights)

Meat:

Herb encrusted Steam boat beef -top round

(large impressive presentation) served with aujus sauce, spicy creole mustard, horseradish cream and fresh baked onion dill rolls and white butter rolls

Roast beef tenderloin

Served with sautéed onions, crumbled gorgonzola, sherry wine infused button mushrooms, creole mustard, scalloped potatoes, horseradish cream, fresh baked onion dill rolls, and white butter rolls

Slider bar

mini onion dill, cracked wheat and white rolls

bite size all beef hamburger, chicken and black bean patties

toppings:

Bermuda onions, tomato slices, sweet pickle chips, half sour pickle chips, banana pepper, sweet red peppers fried onion rings, avocado, meat chili, apple wood bacon, American cheese, aged Swiss cheese, mushrooms, yellow mustard, ketchup, and red pepper aioli

Mojo Pork tenderloin

Mojo marinated pork tenderloin, sweet plantains, and garlic infused butter spread, pan quarters, grilled pineapple, roasted peppers and sweet Vidalia onions

Asian

Fried Tofu, Mongolian steak strips and sesame encrusted chicken strips

Udon, ramen, sticky rice, genmai (brown rice), fried rice edamame, spinach, green onions, snow peas, bean sprouts, broccoli slaw, shitake mushrooms, soy sauce, wasabi, chunky peanut sauce, water chest nuts, fresh cilantro, baby corn, and duck sauce served in pogoda pails with chop sticks

Quesadillas

Toppings:

Mojo roasted pulled pork, peppercorn steak strips, garlic roasted chicken tenders, cheddar cheese, pepper jack cheese, sour cream, roasted peppers, pico de gallo, guacamole, peach mango salsa-this station is amazing a crowd pleaser! Decorated Mexicali!

Carved turkey

Turkey gravy, sweet egg rolls, chunky walnut cranberry dressing, and drizzled olive oil white truffle mashed potatoes

Crepe du jour

Toppings:

Breaded chicken tenders, lemon zest shrimp cilantro, honey maple ham, sliced tart apples, asparagus spears, sugar snaps peas, portabella mushrooms, peas, broccoli, cheddar cheese sauce. seedy mustard sherry cream sauce, spinach, peanut sauce and more.....

Seafood

Crepe du jour

Breaded grouper and lemon zest shrimp cilantro

Asparagus spears, sugar snaps peas, portabella mushrooms, peas, broccoli, spinach, bean sprouts, green onions, edamame, water chest nuts, baby corn, peanut sauce and lemon buerr blanc sauce

Asian seared tuna or pan seared scallops

Wasabi mashed potatoes, miso soy glaze, napa cabbage, sauteed bok choy, shredded potato stack

Jumbo lump crab and salmon cakes

Sauteed to order
Topped on mixed field greens and served with remoulade sauce

Sashimi, sushi, and roll bar

Toppings:

Unagi, spicy tuna, smoked salmon, sea bass, yellow tail, shrimp, crab, and California rolls
Served with wasabi, fresh pickled ginger, and soy sauce (availability of fish determined by season)
.....Chef manned to order available also.....

Quesadillas

Toppings:

Panko fried tilapia and shrimp
cheddar cheese, pepper jack cheese, sour cream, roasted peppers, pico de gallo, guacamole, peach mango salsa-this station is amazing a crowd pleaser! Decorated Mexicali!

Vegetarian:

Cous cous martini bar

Feta, fresh cilantro, chopped roma tomatoes, Bermuda onion, capers, artichoke hearts, Sicilian olives, sundried cranberries, toasted almonds, balsamic glaze, garlicky balsamic vinaigrette, chardonnay balsamic vinaigrette, shaved parmesan, sundried tomatoes, served in a martini glass

Risotto bar

Broccoli florets, mushrooms, spinach, capers, asparagus tips, Bermuda onions, peas, cranberries, creamy alfredo sauce, vodka sauce and roasted red pepper pesto sauce served in a champagne flute

Oriental Wok

Fried Tofu

Fried rice white rice, green onions, snow peas, bean sprouts, broccoli slaw, shitake mushrooms, brown sauce, soy sauce, water chest nuts, fresh cilantro, baby corn, and duck sauce served in pagoda pails with chop sticks

Chop chop chop chop salad

Mixed field greens, iceberg wedge or romaine spears

Toppings:

shaved parmesan, chevre crumbles, blue cheese crumbles, fried gorgonzola,, grape tomatoes, Bermuda onions, sundried cranberries, mandarin oranges, toasted almonds, (apple wood smoked bacon-not on vegetarian station) caramelized walnuts, red cabbage, julienne carrots, portabella mushrooms, chopped egg, creamy buttermilk ranch, balsamic glaze, mango chardonnay vinaigrette and balsamic vinaigrette

Gourmet mashed potato bar

Sweet potatoes, sour cream and onion Yukon gold potatoes, red bliss garlicky potatoes

toppings:

whipped butter, cinnamon sugar, caramelized walnuts, chives, marshmallows, cheddar cheese sauce, alfredo sauce, sour cream, (apple wood smoked bacon-not on vegetarian station) and caramelized onions

Baked potato and sweet potato bar:

toppings:

whipped butter, cinnamon sugar, caramelized walnuts, chives, marshmallows, cheddar cheese sauce, alfredo sauce, sour cream, (apple wood smoked bacon-not on vegetarian station) and caramelized onions, vegetarian chili, chevre cheese crumbles and blue cheese crumbles

Pasta bar

spinach fettuccini, gemmeli, and mini penne

creamy alfredo, pesto, chunky marinara, carne marinara, vodka sauce

toppings:

breaded chicken tenders, beef tenderloin chunks, herb encrusted salmon, shrimp (no meats on vegetarian) peas, broccoli, cheddar cheese, capers, pancetta, mushrooms, grape tomatoes, Bermuda onions, shaved parmesan, spinach, roasted garlic, roasted red pepper and more..

Tuscan Countryside Station:

A Many-Layered Display of Grilled Seasonal Vegetables:

Tender Zucchini, Sweet Peppers, Sweet Onions, Crimini Mushrooms,

Roasted Garnet Yams Topped with Feta Crumbles

An Array of Artisan Breads: Crusty Ciabatta, Focaccia and Roasted Garlic Breads

Your Choice of Three Spreads:

Kalamata Olive Tapenade, Green Olive Tapenade,

Pineapple Onion Jam, Roasted Garlic Pesto,

Hummus -or- Extra Virgin Olive Oil

Desserts:

mini desserts:

1. hazelnut Genoise - moist yellow sponge dough soaked in a apricot preserve, filled with butter cream, rolled in toasted almonds & topped with a hazelnut.
 2. Raspberry Truffle - A delicate dark chocolate shell filled with raspberry preserve and garnished with shavings of white chocolate.
 3. Key Lime Tartlet - A flavorful shortbread shell filled with tangy Key lime mousse, garnished with toasted coconut crunch & a candied Key lime slice.
 4. Chocolate Rum Ball - A rich chocolate fudge dough mixed with shredded coconut and a dash of rum flavoring, then wrapped in chocolate decorates.
 5. Apple Pecan Bouchee - Mini apple slices fill a butter-rich shortbread shell, which is topped with pecans and coated with an apricot glaze.
 6. Chocolate Decadence - A decadent dark chocolate cup filled with chocolate mousse, dusted with cocoa powder & garnished with white chocolate filigree.
 7. Lemon Mousse Tartlet - A tender shortbread shell filled with a lemon custard mousse, garnished with toasted coconut crunch & a candied lemon slice.
 8. Cream puffs
 9. Mini Napoleons
 10. Mini Cheesecake tarts
 11. Mini black and whites
 12. Mini raspberry linzer tarts-raspberry filled sugar cookies topped with powder sugar
 13. Mini marzipan almond horns dipped in chocolate ganache'
 14. Mini hazel nut rugulach-cream cheese cookie stuffed with walnuts, hazel nuts, cinnamon sugar and raisins
 15. Mini brownie squares or lollipops
 16. Mini rice crispy treat squared or lollipops
 17. Mini fudge stuffed cookies
 18. Mini canolis- mascarpone cheese filled horns
 19. Mandel bread-nut and raisin or chocolate chip
 20. peanut butter buckeyes topped with chocolate
 21. Mini raspberry rugulach- cream cheese cookie stuffed with cinnamon sugar and raspberry
 22. Mini chocolate chunk rugulach- cream cheese cookie stuffed with cinnamon sugar and chocolate chunks
 23. Mini cinnamon logs
 24. Mini cheese pillows
 25. Mini cheese quesitos
 26. Mini lemon bars
 27. Mini apple fritters
- And more.....

CHEESECAKES:

New York Style Cheesecake:

This traditional cheesecake is prepared with the finest cream cheese available.

Sticky Pecan Cheesecake:

New York Style Cheesecake layered with luscious caramel, rich chocolate, and delicious pecans.

Raspberry White Chocolate Cheesecake:

Blended white chocolate and raspberries layered with our smooth, creamy New York Style Cheesecake.

Amaretto Cheesecake:

Classic New York Style Cheesecake delicately flavored with Amaretto liqueur and crowned with toasted almonds.

Cheesecake Assortment:

Our variety of delicious cheesecakes offers something for everyone. This delightful combination includes New York Style, Raspberry White Chocolate, Sticky Pecan and Amaretto cheesecake per case.

CAKES:**Chocolate Temptation Cake:**

Two layers of dark chocolate baked with natural chocolate pudding, with a layer of rich chocolate cream cheese icing nestled between them. Accented with chocolate cream cheese icing, hand-placed almonds, and chocolate cream cheese stars.

Chocolate Truffle Mousse:

A delicious layer of rich chocolate cake covered with creamy chocolate mousse and crowned with irresistible cream and chocolate curls.

Black Forest Cake:

This cake marries cherry brandy-soaked layers with whipped cream and cherry filling. To finish, each slice is individually garnished with a hand-placed cherry.

Carrot Layer Cake:

Layers of thick carrot cake surrounded by smooth, rich, cream cheese icing and delightful cinnamon. Topped with cream cheese icing rosettes and whole almonds.

Heavenly Seven Cake:

Two layers of German chocolate cake layered with our creamy chocolate cheesecake. Dark chocolate and cream cheese icing accent each slice along with milk chocolate rosettes and white chocolate stars.

White Chocolate Mousse Cake:

White chocolate mousse cake rests between a chocolate cookie crust and a light whipped cream topping. White chocolate shavings and chocolate crescents complete each slice.

Cake Assortment:

A grand representation of our Impressive Cake Collection, this delectable assortment includes: Chocolate Torte, Amaretto Almond Mousse, Chocolate Truffle Mousse, Mocha Hazelnut Torte

Chef manned dessert stations

Artisan dessert bar

Creamy chocolate fountain

Toppings:

Banana, graham crackers, marshmallows, pineapple chunks, apple wedges, strawberries, cantaloupe flowers, honey dew balls, pretzel rods and more.....

Crème brulee

Traditional, amaretto, milk chocolate, and coconut caramelized to order

Banana foster flambe'

Rum, butter, and sautéed bananas served over almond ice cream

We custom create menus for each client! Let us know what interests you and we can price you out a quote!

Other Costs:

Buffet Linen: \$75 and up

Servers: \$20 an hour for 6-8 hours (depends on length of event)

Tables: \$16.50 Each

Linen for table: \$16.50 each

Chairs: \$1.99-\$3.99

Hightop table: \$16.50 each plus linen