

# **DROP OFF COCKTAIL PARTY**

## **Stationary Display**

Roast beef croutons, horseradish cream

International and domestic cheeses, fresh fruit and crackers

Artichoke, spinach and red pepper dip with homemade pita chips

Bacon wrapped dates

Tequila marinated shrimp, cocktail sauce

Wild mushroom and goat cheese crostini, black truffle oil

Fresh vegetable crudites, Vidalia onion dip

## **Dessert**

Assorted cookies and brownie bites

## **HIGH TEA LUNCHEON**

### **High Tea served on tiered plateaus**

- ❖ Traditional scones with butter and preserves
- ❖ Assorted tea and croissant sandwiches
  - Cucumber and watercress, dilled crème fraiche
  - Smoked salmon, scallion cream cheese
  - Ham and cheese croissant
- ❖ Tea breads
  - Banana
  - Zucchini and orange zest

### **Assorted herbal teas and coffee service**

### **Dessert**

- Assortment of homemade cookies and brownies
- Chocolate mousse cups

## **SELECTION OF BUTLERED HORS D'OEUVRES**

Coconut shrimp, fiery dipping sauce  
Bacon wrapped dates  
\*\*Rosemary crusted rack of lamb  
Jumbo lump crab cakes, grain mustard sauce  
Artichoke boursin beignet  
Miniature broccoli quiche  
Wild mushroom tartlet drizzled with black truffle oil  
Maple ham and gruyere cheese quiche  
Pigs in a blanket  
Popcorn chicken, chipotle mayonnaise  
Smoked chicken quesadilla, mango guacamole  
Potato and caramelized onion quesadilla  
Tomato basil bruschetta  
Black olive and goat cheese tartlet  
Asian beef, orange jalapeno glaze  
Mozzarella and grape tomato skewers, basil pesto sauce  
\*Blini topped with osetra caviar and crème fraiche  
Sashimi tuna on wonton crisp, wasabi crème fraiche  
\*Lobster mango skewers  
\*Perfectly poached shrimp, horseradish cocktail sauce  
\*Tequila shrimp, avocado cocktail sauce  
Roasted beet and Feta salad in endive spear  
Spanish style beef empanada, tomatillo yogurt salsa  
Mozzarella corozza, tomato pesto  
Feta cheese, black olive and sun-dried tomato phyllo cups  
Smoked salmon mousse on potato pancake  
Foie gras truffles rolled in pistachio nuts

# **LUNCHEON**

## **SALADS**

- Mixed baby greens, grape tomatoes, red onion, balsamic vinaigrette
  - \*Asian chicken salad, chow mein noodles, mandarin oranges, scallions, sesame vinaigrette
    - Thai steak salad, slivered jalapeño, cilantro, tomato, lime vinaigrette
  - \*Tuna niçoise, Calamata olive vinaigrette, baby Yukon Gold potatoes, haricot vert
  - \*Shrimp ceviche (fresh lime marinated shrimp, tomato, red onion, jalapeño, and cilantro)
  - Baby greens, Gorgonzola cheese, dried cranberries, spicy pecans, sherry vinaigrette
    - Classic Caesar salad
  - Mixed greens, sliced red onion, plum tomatoes, seasoned croutons, red wine vinaigrette
    - Penne pasta salad, broccoli, sun-dried tomatoes, toasted garlic
      - Antipasto linguine pasta salad
- (\* DENOTES AN ADDITIONAL \$2.50 CHARGE PER PERSON)

## **SANDWICHES**

- Chicken Caesar wrap
- Roasted Portobello, caramelized onion, sun-dried tomato spread
- Roasted turkey, Havarti cheese, lettuce, tomato, chipotle mayonnaise
  - Maple glazed ham and Jarlsberg cheese, grain Dijon mustard
    - Roasted beef, fresh horseradish cream
      - Ariane's Italian submarine
        - Classic tuna salad
          - Egg salad
- Roasted red pepper, mozzarella, fresh basil, balsamic vinegar, extra virgin olive oil

## **DESSERTS**

- Cookies
- Rice Krispie treats
- Brownie bites

# **DINNER BUFFET SELECTIONS**

(SELECT FIVE HORS D'OEUVRES)

## **S A L A D S** (SELECT ONE)

Mixed baby greens, Gorgonzola cheese, dried cranberries, spiced walnuts,  
balsamic vinaigrette

Baby arugula and endive, port wine poached pears, sweet pecans,  
white balsamic vinaigrette

Traditional Caesar salad, Parmesan croutons

## **E N T R E E S** (SELECT TWO)

Lightly battered chicken breast, mushroom Marsala sauce, drizzled with truffle oil

Balsamic marinated chicken breast, raspberry sauce

\*Rosemary and garlic crusted Australian rack of lamb

Grilled flank steak, fresh horseradish cream

Roasted pork loin, pineapple slivered almond chutney

Rigatoni pasta, roasted eggplant, tomato, basil

Grilled North Atlantic salmon, mango salsa

\*Seared filet of beef, port wine jus

Mushroom ravioli, wild mushroom and leek sauce

Cheese agnolotti, vodka cream sauce

Penne pasta, sun-dried tomatoes, roasted fennel, Portobello mushrooms, ricotta pesto

Seared sea bass, seasonal vegetable ragout

## **V E G E T A B L E S** (SELECT ONE)

Haricot vert tossed with toasted garlic and soy reduction

Grilled asparagus, lemon zested butter

Rosemary roasted Yukon Gold potatoes

Wild rice and barley with currants

Italian couscous, broccoli rabe, toasted garlic

Jumbo goat cheese stuffed mushrooms

## **D E S S E R T**

Assorted cookies and brownie bites

## **ELEGANT SEATED DINNER**

### **Passed Hors D'oeuvres**

- Coconut shrimp, fiery dipping sauce
- Smoked chicken quesadilla, mango guacamole
- Feta cheese, black olive and sun-dried tomato phyllo cups
- Wild mushroom and goat cheese crostini drizzled with black truffle oil

### **Sit Down Dinner**

#### **Choice of salad**

- Traditional Caesar salad, Parmesan croutons  
or
- Mixed baby greens, Gorgonzola cheese, dried cranberries, spiced walnuts, balsamic vinaigrette

#### **Choice of entree**

- Sole Oreganate, Italian couscous, broccoli rabe and garlic  
or  
Seared filet of beef, port wine sauce, Yukon Gold potato gratin

### **Coffee service**

### **Dessert**

- Chocolate lava cake, fresh berries, chantilly cream

## **COCKTAIL BUFFET**

### **Passed Hors D'oeuvres**

- Coconut shrimp, fiery dipping sauce
- Potato and caramelized onion quesadilla, chive crème fraiche
- Popcorn chicken, chipotle cream
- Bacon wrapped dates

### **Stationary Display**

- Roasted beef on croutons, horseradish cream
- International and domestic cheeses, fresh fruit and crackers
- Antipasto (roasted peppers, olives, artichokes, grilled eggplant, roasted mushrooms, salamis)
- Turkey and arugula grissini, cranberry mayonnaise
- Artichoke, spinach and red pepper dip with homemade pita chips

### **Coffee service**

### **Dessert**

- Chocolate mousse cups
- Assorted cookies and brownie bites

## **BARBECUE LUNCH**

### **Barbecue lunch**

- Grilled marinated flank steak, horseradish cream and assorted breads
- Barbecue vegetable kebobs
- Hamburgers and hot dogs with fixings
- Mixed baby greens, Mandarin oranges, toasted almonds, white balsamic vinaigrette
- Penne pasta, fresh tomato, mozzarella, basil
- Haricot vert salad, crumbled feta cheese, sun-dried tomatoes, Calamata olives
- Yukon gold potato salad, lemon thyme, extra virgin olive oil

### **Coffee service**

### **Dessert**

- Homemade cookies, brownie bites and rice krispie treats

## **CATERING SERVICE FEES**

Rental pricing available upon request

**Elegant Antique silver service available, priced accordingly**

\*Chocolate fondue fountain\*

Paper goods (disposable)

### **Labor Rates**

Lead Chef: \$35.00 per hour, 5 hour minimum

Chefs' assistant: \$20.00 per hour, 5 hour minimum

Porter: \$20.00 per hour, 5 hour minimum

Captain: \$32.00 per hour, 5 hour minimum

Server: \$25.00 per hour, 5 hour minimum

Bartender: \$25.00 per hour, 5 hour minimum

Coat check: \$20.00 per hour, 5 hour minimum

Delivery charge for all drop-off deliveries outside of 10 mile radius