

## BISTRO AND PLATTERS

### **Antipasto Platter**

- Seasoned Imported & Domestic Olives
- Marinated Vegetables
- Prosciutto Wrapped Asparagus
- Selection of Imported Meats & Cheeses
- Herb Seasoned Grilled Vegetables
- Fresh Mozzarella and Sun Dried Tomato
- Eggplant Rolls  
*with roasted peppers and mozzarella*
- Artichoke and Mushroom Salad
- Mini Eggplant Napoleons  
*seasoned ricotta & roasted peppers*

### **Gourmet Sandwich Platter**

*Dinner Rolls • Wraps • Stuffed Sandwiches*

### **Grilled Seasonal Vegetables**

### **House Made Fresh Mozzarella**

*fresh tomato, roasted pepper and basil*

### **Artisanal Cheese Board**

*imported and domestic selections paired with fruits, nuts and specialty breads and crisps*

### **Baked Brie**

*caramelized apples and nuts*

### **Blue Cheese Kettle Chips**

*crunchy bacon, roasted pepper, green onion and blue cheese sauce*

### **Duo of Poached Shrimp**

*cocktail sauce and tequila lime sauce*

### **Chef Selected Frittatas**

*seasonal vegetables, cheese and meat*

## PASSED HORS D'OEUVRES

### **Mini Mac and Cheese**

*parmesan frico*

### **Pan Seared Lump Crab Cakes**

*caper and tarragon remoulade*

### **Two Cheese Rice Balls**

*basil pesto aioli*

### **Hand Crafted Empanadas**

- Beef Picadillo  
*with chipotle tomato sauce*
- Chicken Apple Cheddar  
*with spiced apple sauce*
- Black Bean and Roasted Tomato  
*with coriander sour cream*

### **Burnt-Pot Pork Dumplings**

*lime-coriander-mint dipping sauce*

### **Southwest Mango Chicken**

*orange marmalade and date nut round*

### **Black Sesame Chicken Skewer**

*chili peanut sauce*

### **Mini Beef Burgers**

*chipotle ketchup*

### **Mozzarella & Sun Dried Tomato Skewers**

*fresh basil with balsamic drizzle*

## DIPS AND ACCOUTREMENTS

### **Roasted Tomato and Mozzarella**

### **Eggplant Caviar**

### **Tuscan Bean and Wild Mushroom**

*with white truffle oil*

### **Artichoke Spinach** *with pumpernickel*

### **Pico de Gallo** *with tortillas*

### **Mango Salsa** *with corn tortillas*

### **Roasted Tomato Hummus**

*with pita points*

### **Black Bean and Sour Cream**

## SEAFOOD

### Poached Salmon with Shrimp Mousse

*cucumber and radish salad*

### House Cured Salmon

*traditional accoutrements*

### Salmon Rilette Salad

*with capers, lemon and tarragon*

### Frizzled Onion Salmon

*grain mustard and dill sauce*

### Szechuan Salmon

*green onion, oyster and hoisin sauce*

### Miso Glazed Roasted Cod

*sake braised baby bok choy*

### Garlic Chili Shrimp

*belgian endive, curry and paprika*

## VEGETABLES

### Green Bean Almondine

*roasted pepper, toasted almonds and lemon sauce*

### Ratatouille

*diced eggplant, squash, peppers and onion with herb de provence*

### Three Pea Sauté

*snow peas, snap peas and fresh peas with sesame, ginger and soy*

### Breaded Cauliflower

*curry and oregano dipping sauce*

### Roasted Yukon Potatoes

*diced fennel, apple & caramelized onion*

### Sauté Mushroom and Asparagus

*red bliss potatoes and truffle vinaigrette*

### Roasted Broccoli and Cauliflower

*sun dried tomato, garlic and white wine*

### Potato Puree

*chopped chives and fresh grated nutmeg*

## POULTRY

### House Spiced Grilled Chicken

*mango and tomato salsa*

### Balsamic Glazed Chicken

*sauté tri-color peppers with balsamic sauce*

### Stuffed Chicken

*mustard greens, roasted pepper & provolone*

### Red Wine Parmesan Chicken

*artichoke, sun dried tomato and red vinegar sauce*

### Ginger Sesame Chicken

*bok choy, snow peas, carrots and green onion*

### Pan Seared Wild Mushroom Chicken

*chilli, chocolate and red wine sauce*

### Long Island Duck Two Ways

*leg confit and pan seared breast with sage jus*

## BEEF AND PORK

### Gourmet Roast Filet Mignon

*horseradish cream sauce and mini brioche*

### Grilled Flank Steak

*Rosemary Soy • Chimichurri • Espresso Rubbed*

### Classic Beef Wellington

*mushroom duxelle and pate in puff pastry*

### St. Louis Ribs

*sweet thai marinade*

### Cinnamon and Chili Dusted Short Ribs

*espresso and chocolate sauce*

### Stuffed Pork Loin

*apricots, caramelized onion & raisins with sherry sauce*

## PASTA

### Penne Rustica

*tomato, roasted garlic, pesto & parmesan*

### Wild Mushroom Pasta

*asparagus, shallots and truffle sauce*

### Toasted Orzo

*chickpeas, cucumber, tomato, feta & lemon vinaigrette*

### Mediterranean Orchiette

*roasted peppers, sun dried tomato, eggplant, olives and caper-tomato dressing*

### Asian Noodle Salad

*japanese eggplant, shiitake mushroom, snow peas and lime soy dressing*