

hot hors d'oeuvres priced per dozen

puff pastry

- HAVARTI STUFFED GREEN OLIVES . \$21
- FETA STUFFED BLACK OLIVES . \$21
- MIXED WILD MUSHROOMS IN PUFF PASTRY . \$24
- ASPARAGUS & SMOKED GOUDA PUFF . \$24
- HASHWI LAMB IN PUFF PASTRY . \$27
- MINI BEEF WELLINGTON . \$30

wontons

- SMOKED CHICKEN WONTON . \$24
- GINGERED VEGETABLE WONTON . \$24
- HOISIN PORK WONTON . \$24

pizza dough

- ARTICHOKE & SPINACH CALZONE . \$24
- CHORIZO SAUSAGE CALZONE . \$24
- SHRIMP, CHEVRE & PESTO MINI PIZZA . \$24
- BACON, OLIVE & BLUE CHEESE MINI PIZZA . \$21

tartlettes

- MINIATURE LORRAINES . \$21
- SPINACH & FETA . \$21
- PORTOBELLO DUXELLE . \$21

small potatoes

- BACON & GORGONZOLA SMALL POTATO . \$21
- CHEDDAR & CHIVE SMALL POTATO . \$21

skewers

- TEXAS CHILI RUBBED BEEF . \$27
- BEEF w/HERBS . \$27
- CHICKEN SATAY . \$27
- PISTACHIO ENCRUSTED CHICKEN . \$27
- SEARED SEA SCALLOPS . \$30
- CRAB CAKES . \$30
- CORIANDER SHRIMP . \$27
- GARLIC & HERB SHRIMP . \$27

cold hors d'oeuvres priced per dozen

savory profiteroles & kisses

- SMOKED SALMON MOUSSE PROFITEROLES . \$24
- CHEVRE & ROASTED RED BELL PEPPER PROFITEROLES . \$21
- MANCHEGO POLENTA KISSES . \$21
- BAMBOO RICE KISSES . \$21

cold hors d'oeuvres continued . . . priced per dozen

toasts & crackers

- BEEF, MANCHEGO & CRISPY ONIONS ON CROUTON . \$27
- MOZZARELLA & TOMATO BRUSCHETTA . \$21
- HUMMUS, FETA & CALAMATA ON TOASTED PITA . \$21
- SHRIMP & ARTICHOKE ON TOASTED PITA . \$24
- TUNA & WASABI ON SESAME CRACKER . \$24
- DUCK & SUN-DRIED CHERRY ON SESAME CRACKER . \$24

little sandwiches

priced per dozen / served open faced on bias-cut baguette slices

- BEEF TENDERLOIN, CARAMELIZED ONIONS & GORGONZOLA . \$30
- SALAMI, ROASTED RED PEPPER & MOZZARELLA . \$27
- SALAMI, BRIE & GRAINY MUSTARD . \$27
- HAM, SALAMI, PROVOLONE & OLIVES . \$27
- BLACK FOREST HAM, HAVARTI & ARTICHOKE HEARTS . \$30
- CHICKEN, HAM & SWISS MAURICE . \$30
- CHICKEN BREAST, GRAPES & GORGONZOLA CHEESE . \$30
- SMOKED CHICKEN SALAD . \$30
- CURRIED CHICKEN SALAD . \$30
- CHICKEN, BRIE & LINGONBERRIES . \$30
- TURKEY & BACON . \$27
- SMOKED WHITEFISH SALAD . \$30
- YELLOW FIN TUNA SALAD . \$30
- SMOKED SALMON & CAPER-DILL CREAM CHEESE . \$30
- HERBED EGG SALAD . \$24
- ROASTED RED BELL PEPPERS & CHEVRE CHEESE . \$24
- TOMATO, BASIL & PROVOLONE . \$24

platters small serves 15 to 30 / large serves 30 to 45

- RARE SLICED BEEF TENDERLOIN . Sm . \$150 Lg . \$250
w/caramelized onions, gorgonzola cheese, horseradish cream & sliced baguette
- MARINATED SLICED LAMB LOIN . Sm . \$150 Lg . \$250
w/green olives, tsadziki, cucumber-mint salsa & sliced baguette
- HERB ROAST SLICED PORK TENDERLOIN . Sm . \$80 Lg . \$145
w/white bean & parsley relish, roast garlic-lemon aioli & sliced baguette
- AMISH CHICKEN BREAST . Sm . \$90 Lg . \$160
drizzled w/extra virgin olive oil; served w/pesto aioli, olive tapenade & sliced baguette
- CHILLED POACHED SALMON . Market Price
w/creamy cucumbers, fresh dill, lemon, sliced baguette & crackers
- SMOKED SALMON . Sm . \$95 Lg . \$170
w/caper-dill cream cheese, red onion, capers, hard-cooked egg, baguette & crackers
- CHILLED SHRIMP . Sm . \$95 Lg . \$170
cocktail sauce, pink sauce, lemons & limes
- ANTIPASTO . Sm . \$80 Lg . \$145
assorted hard sausages, hams & cheeses w/roasted red bell pepper, olives, sliced baguette & crackers

platters continued . . . small serves 15 to 30 / large serves 30 to 45

IMPORTED & DOMESTIC CHEESES . Sm . \$70 Lg . \$125
appealing & diverse selection, artfully arranged w/assorted crackers

BRIE EN CROUTE . One Size . \$50
wrapped in puff pastry w/grainy French mustard,
raspberry preserves, sliced baguette & crackers

RAW VEGETABLES . Sm . \$55 Lg . \$90
colorful tossed arrangement of crisp fresh vegetables w/basil pesto dip

ROASTED VEGETABLES . Sm . \$70 Lg . \$120
asparagus, portobello, fennel, carrots, red peppers & olives w/garlic aioli & baguette

SEASONAL FRESH FRUITS . Sm . \$55 Lg . \$90
melons, pineapple, grapes & berries w/vanilla yogurt dip

salad platters small serves 10 to 20 / large serves 20 to 30

dressings are on the side / chicken, beef or shrimp are available to add upon request

SESAME CAESAR . Sm . \$35 Lg . \$70
romaine w/herb croutons, parmesan & our caesar dressing made w/tahini (no egg)

MOTOR MARTINI . Sm . \$40 Lg . \$80
mixed greens w/blue cheese, green olives, cocktail
onions, capers, grape tomatoes & vodka vinaigrette

WALNUT & GORGONZOLA . Sm . \$45 Lg . \$90
over romaine lettuce w/red onion, red grapes, grape tomatoes & herb vinaigrette

CHEVRE & SUN-DRIED CHERRY . Sm . \$45 Lg . \$90
over mixed greens w/pine nuts, grape tomatoes & balsamic vinaigrette

FRESH MOZZARELLA . Sm . \$45 Lg . \$90
over mixed greens w/herb croutons, pine nuts, cucumber, red
onion, grape tomatoes, parmesan cheese & herb vinaigrette

ROASTED RED BELL PEPPERS & FETA . Sm . \$40 Lg . \$80
over mixed greens w/red onions, calamata olives, basil & olive oil & rice wine vinaigrette

ASIAN VEGETABLES . Sm . \$40 Lg . \$80
baby corn, bean sprouts, carrots, water chestnuts & crisp
wontons over mixed greens w/sesame-ginger dressing

CHAR-GRILLED ASPARAGUS . Sm . \$55 Lg . \$110
over mixed greens w/roasted red bell peppers, red onion & creamy lemon-thyme dressing

prepared salads priced per quart

FATTOUSH . \$9
cucumber, tomato, red onion & herbs w/pita chips on the side

BLACK BEAN & CORN . \$9
w/bell peppers & red onion

WHITE BEAN & PARSLEY . \$9
w/white balsamic vinegar, white onions & parsley

GRANNY SMITH WALDORF . \$9
w/walnuts, red onion, celery & creamy dressing

COLE SLAW . \$9
w/vinegar dressing or w/creamy coconut dressing

POTATO SALAD . \$9
w/egg, pickles, bell peppers, red onion & olives

MEDITERRANEAN PASTA . \$9
w/calamata olives, roasted red peppers & basil

entrees entrees are single servings - minimum 4 orders per item served w/appropriate starch & vegetable accompaniment - discuss w/chef

BEEF WELLINGTON . \$22
in puff pastry w/caramelized onions & gorgonzola cheese

FILET MIGNON . \$22
your choice of béarnaise sauce or beef demi-glace

OLIVE & HERB CRUSTED RACK OF LAMB . \$24
w/natural jus

PORK SCALOPPINE . \$16
sauteed w/artichoke hearts, capers, garlic & butter

STUFFED PORK TENDERLOIN . \$16
filled w/sausage & sun-dried cherry dressing & topped w/pork gravy

SEARED DUCK BREAST . \$18
w/pan sauce of fennel, orange & green peppercorns

CHAMPAGNE CHICKEN BREAST . \$17
w/Champagne beurre blanc & toasted chevre cheese

CHICKEN & MIXED WILD MUSHROOMS . \$17
sauteed w/Cognac & cream

POTATO ENCRUSTED SALMON . \$18
covered w/shredded russet & sweet potatoes w/caper-dill cream sauce

SEARED HALIBUT . \$20
w/citrus beurre blanc

TROUT ROCKEFELLER . \$17
topped w/baby spinach blended w/fennel & bacon plus hollandaise sauce

one dish meals one pan serves 5 to 9

PAELLA . \$75
shrimp, scallops & sausage served over saffron rice studded w/peas & sweet bell peppers

JAMBALAYA . \$75
shrimp, scallops & andouille sausage served over rice w/okra, tomatoes & bell peppers

CASSOULET . \$65
flageolet beans baked w/garlic sausage, pork & duck breast

MOUSSAKA . \$45
roasted eggplant layered w/spiced ground lamb & baked w/bechamel

EGGPLANT PARMESAN . \$45
eggplant layered w/marinara & ricotta, parmesan & mozzarella cheeses

RATATOUILLE . \$40
stewed zucchini, yellow squash, tomatoes, eggplant & bell peppers; served w/whole grain penne pasta

MACARONI & CHEESE . \$30
blended cheeses baked w/spiral pasta

BEEF STROGANOFF . \$45
seared tenderloin & linguine in mushroom-sour cream sauce

BEEF BOURGUIGNONNE . \$50
stew of beef tenderloin, herbs, potatoes, carrots, mushrooms & pearl onions

TURKEY TETRAZZINI . \$40
turkey breast, linguine, peas & mushrooms baked in alfredo cream sauce

quiches 9" serves 4 to 8

CLASSIC QUICHE LORRAINE (bacon, Swiss cheese & nutmeg)

HAM, CHEDDAR & SCALLION . \$17

CHICKEN BREAST, MUSHROOM & SWISS . \$17

CHICKEN, PESTO & ROASTED RED BELL PEPPER . \$17

ASPARAGUS, POTATO & PARMESAN . \$17

JULIENNED VEGETABLES & FOUR CHEESES . \$17

BROCCOLI & FOUR CHEESES . \$17

TOMATO, BASIL & PROVOLONE . \$17

SPINACH & FETA CHEESE . \$17

side dishes one pan serves 8 to 15

SAFFRON RISOTTO . \$30

POLENTA & FONTINA . \$30

BROWN OR WHITE BASMATI RICE PILAF . \$25

SUN-DRIED CHERRY & SAUSAGE DRESSING . \$30

ROSEMARY ROASTED POTATOES w/ROASTED RED BELL PEPPERS . \$25

DAUPHINOIS POTATOES (scalloped w/Swiss cheese & nutmeg) . \$30

RUSSET & SWEET POTATOES AU GRATIN . \$35

ROASTED ROOT VEGETABLES . \$30

CORN w/FENNEL & BASIL BUTTER . \$25

SPINACH PUDDING . \$25

CAULIFLOWER GRATIN . \$25

SEASONAL STEAMED VEGETABLES . \$25

sauces priced per quart

BEEF DEMI-GLACE . \$20

BEEF or TURKEY GRAVY . \$12

HOLLANDAISE or BÉARNAISE . \$15

BEURRE BLANC or BEURRE ROUGE . \$15

MARINARA or PUTANESCA . \$10

dips sold by the quart

SPINACH DIP . \$10

ARTICHOKE & ROASTED GARLIC . \$15

TSADZIKI w/GREEK YOGURT . \$10

HUMMUS . \$10

CARAMELIZED ONION DIP . \$10

FIRE ROASTED SALSA . \$10