

Menu

Platters, Baskets, Dips

Artisanal Cheese Platter

Various cheeses (chef's choice) including brie, chevre, smoked gouda, herbed boursin, bocconcini, camembert, black wax cheddar & jarlsberg swiss cheeses

Vegetable Crudite

A selection of elegantly cut fresh garden vegetables with choice of dip

Antipasto Platter

Genoa Salami, prosciutto, pepperoni, sopresatta, bocconcini, provolone, sun dried tomatoes, marinated artichoke hearts, roasted red peppers & Sicilian black & green olives served with grissini, garlic toasts & Italian peasant bread

Assorted Grilled Vegetable Platter

Lightly marinated market fresh vegetables

Fresh Mozzarella & Beefsteak Tomato Platter

With fresh basil & a balsamic vinaigrette

Assorted Dips – choose 2

Authentic Mexican salsa, guacamole, hummus, tzatziki, baba ganouch, ranch, bleu cheese, black bean salsa, white bean puree, roasted red pepper & Lemon aioli served with assorted breads, vegetables & corn chips

Fresh Fruit Platter

A seasonal selection of elegantly cut fresh fruit

Three Bean Salad

White, black & green beans with red onions & garlic

Assorted Hummus Platter with Pita

Farfalle with Artichokes & Lemon

Sesame Udon Noodles

Scallions, cilantro & a peanut sauce

Butler Passed Hors d'oeuvres: Choose 6

Short Rib Bourguignon
beef short rib braised in red wine
bacon

Sliced Beef Tenderloin Crostini
with smoked tomato jam

Maine Crab Cakes
with chipotle aioli

Moroccan Spiced Lamb Kabobs
With cool yogurt tzatziki

Sesame Chicken Sate
with choice of thai peanut sauce, teriyaki
glaze, orange-ginger sauce or barbeque sauce

Sesame Beef Sate
with choice of thai peanut sauce, teriyaki
glaze or barbeque sauce

Shrimp & Vegetable Shu Mai
with ginger-scallion dipping sauce

Steamed Pork Dumplings
with ginger-scallion dipping sauce

Chilled Jerk-Chicken
On fried plantain chip with sweet
tomato chutney

Curried Chicken
on California endive with walnuts
& sultans

Smoked Salmon Wrapped Asparagus

Chicken Pot Sticker
steamed or fried

Sweet Potato Latkes
with caramelized pear & sour cream

Twice-Baked Fingerling Potatoes
with cantal cheese & crumbled

BBQ Pulled Pork
in corn profiterole

“Croque Monsieur”
mini grilled ham & cheese
sandwiches with béchamel
and cayenne pepper

Potato & Scallion Pancake
with sour cream & chive

Warm Pumpkin Tartlets
with spiced peppitas

Falafel with Tzatziki Or Hummus

*Crispy Fried Vegetable
Spring Rolls*
with sweet chili sauce

Warm Brie Toast
with pecans & red wine reduction

Wild Mushrooms & Boursin
in phyllo pastry

Bartlett Pear, Almond & Brie
in phyllo purse

Spinach & Feta
wrapped in phyllo pastry

Cocktail Franks
in puff pastry

Fried Ravioli
3 cheeses with grated locatelli &
plum tomato marinara

Blanketed Frank Lollipops
Crisp onion ale batter, maple-
horseradish-mustard sauce

Seared Sesame Crusted Tuna
on jicama with wasabi aioli

Yellow Tomato Gazpacho Shots
Served in shot glass

Marinated Hangar Steak
with melted gruyere cheese on
garlic crostini

Upgraded Hors d'oeuvres (\$ 3 pp. per hors d'oeuvre)

Tuna Tartar Spoons
with soy yuzu & fried taro

Cambodian Beef Salad
in butter lettuce cups

Dill Pancakes with Salmon Caviar
& Lemon crème fraiche

Smoked Salmon Cheese Cake Lollipops
with almond & dill crunch

Lollipop Shrimp
with sweet chili sauce

Honey & Almond Crusted Duck
mandarin crisp, scallions &
honey soy glaze

Lobster Salad in Zucchini Ribbon

Crab & Mango Salad
served in cucumber round

Coconut Shrimp
with ginger-orange sauce

Baby Lamb Chops

Foie Gras on Brioche
with pineapple chutney

Lobster Salad
with artichoke bottoms & chervil

Ossobucco & Lemon Risotto
in a saffron crepe

Duck Mole Taco
drizzle of ancho cream &
avocado coulis

Hamachi Tartare
with mango, chives & cucumber

Kataifi Shrimp
tender shrimp wrapped in kataifi &
served with a pina colada sauce

Buffet Menu

Salads – Choose 1

Mixed Garden Salad
with assorted dressings on the side

Classic Caesar Salad
with homemade croutons

Asian Mixed Greens
with orange segments, hearts of palm, shredded coconut & a pineapple vinaigrette

Michael's Chopped Salad
Corn, chick peas, cucumber, hearts of palm, roasted peppers, grilled Portobello mushrooms, endive, radicchio & watercress

Platters – Choose 2

Choices above

Pastas - Choose 1

Penne Arabiatta
with a spicy fresh tomato & basil sauce

Penne Alla Vodka
vodka, cream & tomato sauce

Baked Ziti

Ravioli
choice of fillings & sauces

Five Cheese Striped Tortellini
with a spicy fresh tomato & basil sauce

Entrees: Choose 2

Rosemary Roasted Boneless Chicken
Oven roasted with a rosemary butter sauce

Grilled Marinated Chicken
With a charred tomato-basil vinaigrette

Chicken Francais
Buttered breast with shallots, parsley, lemon & white wine

Chicken Parmigiana
Breaded cutlet, marinara sauce & fresh mozzarella

Balsamic Glazed Chicken
Served with blistered grape tomatoes & shaved Bermuda onion

Mojito Marinated Chicken
Citrus, cumin, garlic & onions

Fried Chicken Tenders
Served with a honey mustard dip

Chicken Provencale
Grape tomatoes, artichoke hearts, white wine

Chicken Marsala
Boneless chicken, dry marsala wine, onions, mushrooms

Chipotle Cinnamon Loin of Port
With seasonal fruit accompaniment

Beef Lo Mein
With noodles, scallions, peppers & cabbage

Slider's with American Cheese

Beef Bourguignon
Potatoes, mushrooms, pearl onions, baby carrots, fresh herbs & red wine

Mississippi Pulled Pork
Served on soft roll

Traditional Sloppy Joes
Served on hamburger roll

Shepherd's Pie
Ground beef & vegetables topped with potato puree

Sausage & Peppers

Seasonal Chef's Choice Fish

Sides – Choose 1

Mashed Potatoes
Old-fashioned, roasted garlic & scallion, horseradish, Yukon gold, sweet potato, wasabi
& Plain all served with gravy on the side

Tasting of Roasted Potatoes
Yukon gold, red bliss, fingerlings

Grilled Potatoes
With baby turnips, cipolini onions & roasted tomatoes

Baked Potato Wedges
Topped with melted cheddar cheese

French Fries

Fried Sweet Plantains
with citrus mojo

Vegetables – Choose 1

Asparagus, Broccoli, Green Beans, Carrots, Zucchini, Squash or Cauliflower
Sautéed, steamed, grilled or almandine

Sauteed Snow Peas & Bell Peppers
With sesame seeds

Asian Vegetable Stir Fry

Japanese eggplant, baby bok choy, bean sprouts, bamboo shoots & baby corn

BBQ Baked Beans

Ratatouille Provencale

Zucchini, squash, eggplant, peppers, onions, garlic, basil & tomato

Grilled Corn on the Cob

Action Stations Menu

(Includes 1 salad from buffet menu)

Noodle Bar

Asian noodles with a selection of Asian broths & wide array of condiments – interactive station

Carving Station (Select 2 from the following)

Roast turkey breast with a cranberry chutney; Corned beef or pastrami with pommere mustard; Flank steak au poivre with horseradish cream; Stuffed loin of port with a pomegranate sauce; Honey glazed cracked black pepper Atlantic salmon with a soy mignonette; Served with a tasting of red potatoes

Carving Station Upgrades:

Grilled rare filet mignon with a horseradish cream sauce; Herb crusted rack of lamb with an apple mint chutney; Everything crusted tuna with a citrus salsa

Oriental Station (Select 2 from the following)

Beef, chicken or shrimp lo mein; Spicy beef and orange; Sweet & sour pork or chicken; Chicken or pork with black bean sauce; Beef, chicken or shrimp with broccoli

Upgrades for Oriental Station:

Shrimp with oyster sauce; Shrimp or chicken with cashew nuts

Pasta Station (Choose 3 Pastas and 3 Sauces from the following)

Pastas: Penne, Rigatoni, Orecchiette, Fusilli, Tortellini, Farfalle, Gnocchi

Sauces: Marinara (fresh tomato & basil); Bolognese (beef, vegetables, tomato);

Primavera (fresh garden vegetables); Alfredo (cream and parmesan cheese); Alla vodka (tomato, cream, pancetta); Aioli (oil & garlic); Quattro funghi (wild mushroom ragout);

Pescatore (assorted seafood & tomato)

Martini Potato Bar

Creamy mashed potatoes served in martini glasses with the following toppings: sautéed mushrooms & onions, cheddar cheese, bacon crumbles, broccoli florets, sour cream, snipped chives & home style gravy

Short Rib Station

Braised short rib of beef with winter root vegetable puree & horseradish cream

Asian-Style Salmon Station

“Half & Half” Salmon with preserved lemon glaze, scallion & lemon grass jasmine rice, gingered baby bok choy & gai lan stir fry

Taco Station

Mexican sautéed ground beef, chicken or turkey (select 1), accompanied by pico de gallo, sour cream, black olives, red onions, scallions, spicy taco sauce offered with hard corn tortilla shells & soft flour tortillas

Skillet Tamale Pie Station

Seasoned sautéed ground beef, chicken, or turkey (select 1), in a cast iron skillet topped with tomatoes, red onions, cornbread topping & melted cheddar

Fajita Station

An updated version of a fajita station with marinated & roasted flank steak & boneless breast of chicken, both carved to order at the station; offered with sautéed adobo peppers & onions, warm soft flour tortilla, sour cream, guacamole, pico de gallo & crispy fried tortilla chips

Chinese Dim Sum Station (Select 3 dim sum)

Steamed shrimp shu mai, vegetable spring rolls, pork dumplings, boneless bbq pork ribs, tempura chicken served with duck sauce, hot mustard & a soy, ginger scallion dipping sauce accompanied by broccoli in garlic black bean sauce & vegetable fried rice

Action Station Upgrades

Market Value Pricing will apply

“Cassoulet De Canard” Station

Confit of duck with sausage, white beans, & braised lamb, served with a frisee salad & slices of crispy baguette

Asian-Style Tuna Station

Chile & soy grilled tuna with coconut long grain rice & wilted baby bok choy

A Taste of Lobster Pasta Station

Garganelli with Maine lobster morsels, exotic mushrooms, & a lobster sherry cream; salad of mixed greens with a seasonal vinaigrette dressing, squares of foccacia bread with infused olive oil

Summer Risotto Station

Porcini risotto with shaved black truffles & parmesano, foccacia bread with infused olive oil

Winter Rissotto Station

Risotto ala Milanese with braised beef & caramelized apples, foccacia bread with infused olive oil

Mexican-Style Shrimp Station

Rock shrimp ceviche or rock shrimp boil (please select ceviche or boil) with roasted corn & pepper salad; salad of baby greens with spiced dressed hearts of palm, mango & orange

Sushi Station

Serving fresh sushi & sashimi to order with wasabi, pickled ginger, soy sauce & chopsticks (2.5 hours, unlimited up to 125 guests)