



Garden Party

Passed appetizer options: choose 3

Smoked Salmon Lollipops

Bite-sized morsels of smoked salmon mixed with cream cheese and herbs

Smoked Duck Breast on Blini

Sliced Cherry Smoked Duck Breast topped with a spicy Mango Chutney

Herb and Garlic Goat Cheese Truffles

Bite-sized cheese truffles full of flavor and rolled in fresh herbs and nuts

Lamb Chops with Orange Marmalade Sauce

Individual Frenched chops drizzled with a zesty Orange Marmalade

Miniature Crab Cakes topped with a Cajun Remoulade Sauce

Jumbo lump crab meat mixed with very little breadcrumbs and finished with a tangy sauce

Spinach Stuffed Mushrooms

Fresh baby spinach, Swiss, Romano and Fontina cheeses are blended before filling the large button mushrooms to the brim

Tenderloin Mini Rounds

Miniature sandwiches packed with tender beef Tenderloin and a creamy horseradish mustard sauce

Mushroom Truffle Risotto

Wild mushrooms, cream and fresh herbs are mixed with Arborio rice and finished with black truffle oil

Spicy Fig with Cheeses

Brandy-macerated Black Mission figs, goat cheese and mascarpone wrapped in a bite-sized Phyllo round

Asparagus Crisps

Tender asparagus tips enveloped in phyllo dough and then rolled in parmesan cheese

Black Bean Cake with Tuna

Topped with a Cilantro Cream and finished with a confetti of colored bell peppers

Mediterranean Tuna Skewers

with a Spicy Tomato Dip

Lime Marinated Chicken Skewers

Served with a Cool Avocado Dip

Grilled Beef Tenderloin

Medium rare tenderloin pile high on an Herb Buttered baguette with Boursin cheese and Caramelized Onions on top

Smoked Salmon on Pumpernickel Toast Points

topped with Sour Cream and Capers

Savory Artichoke Cheesecake

Artichokes, fresh basil, pine nuts and Parmesan baked into a tiny round of savory delight

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Pasta Station

Action station with attendant presenting guests with Penne Pasta and a choice of Alfredo Sauce or our Fresh Roma Tomato Marinara

Accompaniments such as: Banana Peppers, Steamed Broccoli, Sautéed Mushrooms, Parmesan and Romano Cheeses, Sautéed Trio of Bell Peppers – Yellow, Red and Orange

Salad Station

Action station with attendant presenting Fresh, Crisp Romaine lettuce and tossed to order with an Italian Vinaigrette, Black Olives, Red Onions and Red Pepper Croutons. Parmesan Frico Chips placed for Garnish

Carving Station

Action station with attendant presenting Pepper Crusted Beef Tenderloin and Herbed Rubbed Dijon Breast of Turkey. The protein options are carved to order with a station of specialty rolls and breads such as Asiago Cheese Batards, Kalamata Olive Baguettes, Southern Style Yeast Rolls, Rustic Country Wheat Rolls and Romano Cheese Rolls as well as a classic French Baguette. Assorted spreads such as Horseradish Cream, Honey Mustard, Cranberry Mayonnaise, Country Coarse Grain Dijon Mustard

Buffet Station

Stationary menu consisting of Seasonal Roasted Vegetables such as Miniature Patty Pan Squash and Pencil Sized Zucchini, Roasted Red Peppers, Miniature Carrots, and Artichoke Hearts. Roasted New Potatoes will provide the remainder of the side dishes

Chocolate Fountain Station

Callebaut Fondue Dark Chocolate flowing from a 34 inch Stainless Steel Fountain with mounds of Fresh Strawberries, Fluffy White Marshmallows, Fresh Pineapple Chunks, Oreo Cookies, Pirouette cookies, Apples Wedges, Oranges Slices, Cream Puffs, Professionally Carved Fruit Sculptures

Martini Station

Apple Martinis served from an elegant carved ice luge. You provide the alcohol and we will supply the shaker! Martinis garnished with fresh Granny Apple Slices. We can also pour a non-alcoholic mocktail as well – so that all guests may join the fun

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