

Menus

Sample of Cocktail Buffet Party

Classic:

Crudit  basket with savory dips

Mediterranean marinated olives with orange and thyme

Tomato and bacconcini mozzarella, extra virgin olive oil and basil

Spreads:

Lemony white beans spread with preserved lemon with smoked paprika

Heirloom tomato bruschetta with roasted garlic crostini

Grilled Japanese eggplant with cumin and orange zest

Skewers:

Tandoori chicken with tamarind-cilantro dressing

Moroccan lamb lollipop served with mint yogurt sauce

Seared tuna, pickled ginger, wasabi aioli over crispy wonton

Shrimps:

Shrimps ceviche flavored with chipotle

Cilantro marinated shrimps with jalapeno remoulade

Shrimps and chorizo with garlic sauce

Mini Quesadillas:

Smoked chicken Monterrey Jack and corn salsa

Filet mignon fajitas, blue cheese, and onion confit

Wild mushroom, brie and roasted black garlic

Specials:

Savory miniature corn bread

Smoked salmon roll with asparagus, cream fresh

Savory tartlets or mini quiche

Sample of Cocktail Pass-Around Hors D'oeuvre

Savory grapes covered with goat cheese and walnuts

Arancini stuffed with asparagus tips and fontina cheese, pomodoro

Bruschetta with mascarpone, prosciutto dry figs

Baby zucchini with ratatouille

Indian spiced grilled tofu with red pepper jam

Pancetta wrapped scallops with orange cardamom glaze

Mini-brioche with lobster salad

Mussels aux gratin focaccia grams, garlic confit and Italian parsley

Belgian endive with crab and citrus salad

Peruvian ceviche "martini"

Five spice chicken salad over wonton crisp

Pan roasted duck breast with dry apricot and cranberries puree

Pan roasted beef tenderloin over plantain chips, cotija cheese and jalapino jam

Marinated lamb chop with chimichurri

Pork satay, marinated with sambal oelek, red bell peppers coulis

Sample of Stationary Menu**Cheese Board & Cold Cuts:****Cheeses (Pick one):**

Selection of domestic cheeses: Cheddar, Monterey Jack, Pepper Jack

Selection of Imported Cheeses: Brie, Parmigiano Reggiano, Havarty

Selection of Artisan Cheese: They are provided from local farms

Meat: Prosciutto, Salami, Mortadella, Capocollo, Pepperoni, Pancetta

***** All the cheese and meat come with:**

- Basket of flat breads, crusty country breads, crostini, savory breadsticks
- Bowl of marinated olives, sundried tomatoes, crudité, dips, fruit

Spanish Station

Tapas Style “little plates”

Baked eggplant with tomato and manchego

Chickpeas with radicchio leaf and radish, mandarin dressing

Escalivada

Cod fish brandade

Crostina with white beans pate and shrimps

Octopus, potato, fleur de sel, paprika

Chorizo filled dates wrapped in bacon

Meatball with almond and tempranillo sauce

Chicken and ham croquette with tomato and pepper coulis

Paella (traditional, vegetarian, or seafood)

Latin-American Station:

Blue and yellow corn chips, mini Cheddar-Jalapeno corn bread, guacamole, salsa fresca, black beans and corn salsa

Mix seafood ceviche

Beef fajitas

Soft Taco Station “toppings need to be selected”

Jicama, orange, jalapeno, black beans salad (with pepper, cilantro –lime vinaigrette)

Ancho chile red rice or green rice

Asian Station:

Soba noodle salad with vegetables, ginger-soy-sesame dressing

Bean sprout, cucumber cut in matchstick, toasted sesame seeds

Small nori salmon rolls soy-wasabi sauce

Tuna, poke salad, seaweed sesame seeds, ponzu dressing

Sesame ginger orange chicken with scallions, bok choy and toasted sesame seed

Vietnamese beef skewer with hot chili sauce

Italian – Mediterranean Station:

Bruschette: Pears, honey, brie

Sausage and broccoli rabe

Cod whipped with extra virgin olive

Salads:

Caprese salad

Couscous salad with roasted vegetables

Seafood salad

Artichokes Alla Romana

Pasta:

Penne with roasted eggplant, ricotta and fresh heirloom tomatoes

Butternut squash ravioli with brown butter and sage, parmesan cheese

Classic lasagna

Seafood risotto

Soup:

Barley mushroom

Pasta e fagioli

Escarola butter beans

Main Course:

Veal saltimbocca

Braised short ribs in chianti wine

Salmon filet with green lentils, saffron aioli

Carving Station:

Moroccan style, slowly roasted leg of lamb with lemon, onions and string beans

Hickory smoked turkey breast, orzo-spinach-raisins stuffing, cranberry sauce and gravy

Whole pork leg, pommery mustard and honey rubbed, with Escarole-potato-pancetta

Prime rib with potato au gratin, and collard green

Filet minion, Malbec reduction, asparagus, and baked potatoes

Desserts Station:

Apple cobbler with buttermilk-maple ice cream

Chocolate Crème brule with coconut twist cookies

Chocolate lava cake with Tahitian vanilla gelato

Chocolate tarte with whipped crème Fraiche and chocolate sorbet

Pistachio cannoli

Sample of Menus

Sample of Lunch

Easy Lunch:

- **Choice of two soups or salads:**
 1. Carrot and ginger
 2. Beef barley.
 3. Arugula with toasted peanuts, parmesan shave and balsamic vinaigrette
 4. Beets salad with goat cheese, asparagus, and greens

- **Choice of five sandwiches:**
 1. Portuguese roll, Woodgrill portabello mushroom, smoked gouda, watercress, balsamic glaze
 2. Focaccia, Imported prosciutto, sundried tomato, fresh mozzarella, arugula
 3. Whole wheat bread, Marinated grilled chicken with roasted tomatoes and grill eggplant
 4. Potato roll, crab cake. Remoulade, lettuce, tomato, and roasted Bermuda onions
 5. Zucchini bread stuffed with frittata with onions and spinach

- **Dessert assortment:**
 1. Chocolate cannoli
 2. Seasonal fruit salad
 3. Vanilla panna cotta
 4. Chocolate brownie

Sample of Vegan Menu

Fresh pea and mint soup with fried leeks

Vegetarian chili with rice foam

Carrot cilantro sorbet

Red lentil loaf with shitake sauce

Cherry apple parfait

Sample of Vegetarian Menu

Stuffed heirloom tomato with Japanese eggplants, quinoa and red pepper coulis

Warm soba noodles, exotic vegetables, drizzle of brown rice, wine and toasted sesame seeds

Lemon blueberry sorbet

Roasted squash medley over rice with French lentils, and date red curry emulsion

Chocolate hazelnut cake with black cherry compote

Sample of Classic Dinner

White bean soup with lobster

Salad of baby spinach, green apple, parmesan cheese finished with toasted sesame seeds

Homemade pasta filled with sautéed artichokes tossed in butter with fresh thyme

Loin of lamb in a fresh rosemary crust, served with black truffle mash potatoes and lemon scented haricot verts

Chocolate torte with Tahitian vanilla gelato