

Catering Menu Selections

SOUP SELECTION

Each arrangement is prepared for a minimum of 10 people

Split pea	Vegetable Minestrone
Creamy Mushroom and Barley	Yemenite Soup
Black Bean Soup	Matzo ball soup
House Chicken and Rice	Potato leek soup
Spicy Vegetable Miso	Carrot Puree
Lentil soup	Braised Chicken and Cilantro
Tomato Roasted Fennel soup	

Hors d'Oeuvres Menu

Prices are per piece, Stationary or Passed

- Vegetarian stuffed mushrooms
- Stuffed mushrooms with Angus beef
- Spinach and mushroom Filo wrap
- Ground Angus and portabella Filo wrap
- Salmon and baby spinach Filo wrap
- Endive boats with salmon mousse and baby spinach
- Beef tenderloins with horseradish dipping sauce
- Chicken fingers with honey mustard sauce
- Barbequed chicken fingers
- Barbequed chicken wings

Buffalo chicken wings

Buffalo chicken strips

Poached medallions of Atlantic salmon with Dijon mustard dipping sauce

Tri color tortilla chips with guacamole dip

Beef sticks with ginger and teriyaki dipping sauce

Fried zucchini sticks with marinara dip

Vegetable tempura with honey mustard, ginger, or teriyaki sauce

Swedish meat balls

Italian meat balls

White asparagus wrapped in smoked salmon with Thai dressing

Fresh fruit platter

Fresh vegetable platter

Cognac and orange marinated grilled beef strips

Italian boneless chicken with tri color grilled vegetables

Mini meat balls with baby spinach in pastry cups

Hazelnut Crusted Sweetbreads

Hickory Grilled Salmon Salad

Mushroom Ragout

Platter Sizes

Small 10" Medium 12" Large 16"

ELEGANT DELI PLATTER

Your Choice of Assorted Cold Cuts
Your Choice of our Signature Salads
Rye Bread and/or Rolls
Served with Relish Tray, Mustard, & Russian dressing

Chicken Salad	Grilled Chicken Breast
Egg Salad	Breaded Chicken Cutlet
Tuna Salad	Shoulder Steak

Assorted Cold cuts

SUSHI AND HAND ROLLS

California Roll (surimi and Avocado)	Tuna roll
Cucumber Roll	Spicy tuna roll
Avocado roll	Yellow tail roll
Asparagus roll	Salmon roll
Radish roll	

SPECIALTY SUSHI AND HAND ROLLS

Dragon Roll

Inside surimi and cucumber, outside avocado and masago, served with spicy sauce on the plate

Red Dragon roll

Inside asparagus, outside tuna and avocado, served with spicy sauce on the plate

Alaska Dragon Roll

Inside cucumber, outside salmon and avocado, served with spicy sauce on the plate

Spicy Fish

Spicy salmon, spicy tuna, spicy yellow tail

Sushi Nigiri (2 pieces)

Salmon, tuna, yellow tail, masago/orenji

Vegetable

Cucumber, avocado, asparagus, radish

STEAK LOVER'S DELIGHT

Roast Loin of Beef with Apple Chutney

London Broil

Prime Rib

Blackened Roast Beef with Corn and Pepper Sauce

Grilled Flank Steak Oriental

Shepherd's Pie

Grilled Leg of Lamb with Mint Jelly

Meat Lasagna

Lamb Cous-Cous

Sliced Brisket

Beef Medallions with Red Onion Confit

Sirloin Steak with Argentinian Chimichurri Sauce

Stuffed Breast of Veal

Cajun Meat Loaf

Beef Medallions with Shiitake Mushrooms

BBQ Beef Ribs

Grilled Rib eye with Cabbage and Apple Confit

POULTRY SELECTION

Roast Chicken with Garlic and Rosemary

Grilled Chicken Cheryl (Asparagus, Red Pepper, Shiitakes)

Chicken Marsala

Chicken Breast with Ginger and Hoisin Sauce

Grilled Chicken with Fennel

Cornish Game Hens with Apricot Sauce

Turkey Shepherds Pie

Chicken Bianchi (Grilled Breast with Arugula and Tomato)

Duck Breast with Plum Sauce

Pan Roasted Chicken with Eggplant and Zucchini

Chicken Gumbo

Grilled Turkey with Tomato and Artichokes

BBQ Chicken Breast with Black Bean Sauce

Ballottine of Chicken stuffed with Spinach Mushrooms

Chicken Francese (sautéed with Lemon Sauce)

Grilled Herbed Chicken Breast

Roast Turkey Breast

Chicken Breast with Assorted Wild Mushrooms

Fried Chicken

Galantine of Capon stuffed with Peas and Wild Mushrooms

Chicken Veracruz (Red Peppers, Onions and Tomatoes)

Chicken Pot Pie

Chicken Breast with Olives and Capers

Arroz Con Pollo

Pan Roasted Game Hens with Escarole and New Potatoes

Chicken Breast Stefado (Greek Chicken and Vegetable Stew)

SEAFOOD DELIGHTS

Roasted Grilled Salmon

St. Peter - Tilapia, Spiced and Pan Fried

Pan Seared Red Snapper

Salmon Cakes

Grilled Perch with Lime and Tequila Sauce

San Francisco Stir-Fried Snapper

Paella

Tortilla Crusted Talapia

Coconut Crusted Talapia

Mediterranean Style Crusted Salmon

Potato-Crusted Filet of Cod

Grilled Tuna with Roasted Peppers and Balsamic Vinegar

Barbecued Salmon

Fried Catfish with Spicy Red Pepper Sauce

Fresh Tuna Salad Nicoise

Blue Snapper with Watercress Sauce

Grilled Swordfish

Mostaccioli with Arugula

Blackened Mahi-Mahi

Penne with, Fennel, and Basil

Steamed Sea Bass with Ginger and Scallions

Red Snapper Creole

Orzo with Seafood

Sautéed Snapper with Tomato Coulis

Pan Seared Fresh Cod Fish, Mushroom Ragout, Topped with Caramelized Onions

Poached Salmon with Sauce Verte

Crispy Filet of Sole with Tartar Sauce

Rigatoni with Salmon and Sun-Dried Tomatoes

Wild Game

Veal Scaloppini Pizzaiolla

Paneed Veal Round w/ Arugula, Tear Drop Tomatoes and Roast Garlic

Smoked Venison Mignonette in a Toasted Cumin seed Demi Glace

Rabbit Fricassee Garlic, shallots, Wild mushrooms and Fresh thyme in a light Cream Port Sauce

Bronzed Duck with a Fresh Cranberry Compote

Seared duck breast with an Orange soy Glaze

Carbohydrate Side Dishes

Mashed Potatoes and Gravy

Roasted New Potatoes

Scalloped Potatoes

Seasoned Potatoes Wedges

Potatoes Lyonnais

Potatoes Gaspar (Sautéed with Scallions and Garlic)

Baked Potatoes

Roasted Sweet Potatoes with Rosemary

New Potato Salad

Brown Rice

Wild Rice with Apples, Raisins, Walnuts

Spanish rice with Peas

Confetti Rice

Rice Pilaf

Quinoa

Baked Beans

Refried Beans

Corn on the Cob (in season)

Cous-Cous with Raisins

Orzo with Asparagus

Pasta with Artichoke Hearts and Olives

Rigatoni Bolognese

SIDE VEGETABLES

Steamed Seasonal Vegetables

String Beans Almandine

Snow Peas and Carrots

Steamed Broccoli, Cauliflower and Carrots

Sautéed Spinach

Julienne Zucchini, Squash, and Carrots with Dill

Escarole

Roasted Beets

Roasted Brussels sprouts

Creamed Spinach

Grilled Eggplant, Zucchini, Carrots and Red Pepper

Succotash (Baby Lima Beans with Corn)

Ratatouille

Steamed Asparagus (in season)

Acorn Squash

Sautéed Zucchini and Onions in Marinara Sauce

Peas, Mushrooms and Onions

Brussels sprouts

Sugar Snap Peas (in season)

Grilled Portobello with fresh basil and Roasted Peppers

SIDE SALADS

Thai Peanut noodle and roasted Cashews

Cold barley and garbanzo bean salad with pickle sauce

Mediterranean Cous Cous salad with mint

Taboule salad with grilled eggplant

Whole grain bean salad with red and green vinaigrette

Mediterranean Salad

Bibb, Red and Green Leaf Lettuce, Carrot Flowers, Cucumber Discs, Cherry Tomatoes, Radicchio, Radish Flowers, Mushrooms, Hearts of Artichokes and Colossal Olives, served with our Special Dijon Vinaigrette Dressing

Tri-Color Salad with Arugula, Radicchio, and Watercress
Avocado and Grapefruit

Salad Bar (Greens with an assortment of toppings)

Tri-Color Salad with Orange and Red Onion

Waldorf salad with Apples, Raisins, Celery, Walnuts

Cole Slaw

Cucumber with Parve Tofu Cream Cheese and Dill Sauce

Black Bean Salad with Red and Green Peppers, Tomato, Onion, and Watercress

Caesar Salad

Three Bean Salad with String Beans, Cannellini, and Garbanzos

Grilled Eggplant and Tomato

White Beans and Fresh Tomatoes

Herbed Green Salad with Asparagus Bits

String Beans with Dill in Vinaigrette

Carrot Salad Dijonnaise

Caesar Salad

(Parve without Anchovies or Parmesan Cheese)

Thai Tuna Salad

Thai Beef Salad

Orange and Red Onion Salad

Red and White Kidney Beans with Arugula