

Prix Fixe Menu Catering Options

Option A

Menu – This menu includes one salad, one starch, one vegetable and one entrée. It also includes bread, condiments and one soft drink.

SALAD (choose one)

Mesclun Salad

House Green Salad

APPETIZER (choose one)

Chicken Wings 10 pieces served and
BBQ sauce

Chicken Fingers pieces served with
honey mustard sauce

ENTRÉE (choose one)

Salmon Cakes

Grilled Chicken (Dark meat)

Caesar Salad with Grilled Chicken

Penne Bolognese or Penne Pomodoro

SIDES (choose one)

Caramelized Onions

Mashed Potatoes

Basmati Rice

Yellow Rice w/ peas

Herbed Rice

Vegetable Rice

Option - B

Menu – This menu includes two salads, two sides and three entrée. It also includes bread, condiments and one soft drink.

SALAD (choose two)

Mesclun
House Green Salad
Beet Salad
Spinach Salad
Caesar Salad

SIDES (choose one)

Caramelized Onions
Mashed potato
Basmati Rice
Yellow Rice w/ peas
Herbed Rice
Vegetable Rice

ENTREES (choose three) (Choose three items)

Sliced Grilled Chicken Breast
Grilled Salmon
Skewered Beef Kebobs en Croute
4 ounce Hamburgers
Farfalle Pasta tossed in a light pesto sauce

The above menu (B) may be upgraded for additional one appetizer from the list below for additional charge per person

APPETIZER (choose one)

Caesar Salad with Grilled Chicken
Salmon Cakes
Mushroom Ragout

Hickory Grilled Salmon Salad

Chicken Satay in a Peanut Dipping Sauce

Includes 3 entrées, a starch, vegetable, several salads, breads, dessert, condiments and coffee set-up.

Fourth entrée – additional charge

Option - C

Menu – This menu includes two salads, two sides and three entrée. It also includes bread, condiments and one soft drink.

SALAD (choose two)

Mesclun

House Green Salad

Beet Salad

Spinach Salad

Caesar Salad

SIDES (choose two)

Caramelized Onions

Mashed potato

Basmati Rice

Yellow Rice w/ peas

Herbed Rice

Vegetable Rice

Sautéed mushrooms

Sautéed spinach

ENTREES

(Choose three items)

Stuffed Chicken Breast

Roasted breast of chicken stuffed with wild mushrooms, spinach and herbs

Beef Brisket

Grilled fresh Atlantic salmon

With a curry sauce

Penne Pomodoro

Penne pasta served with house tomato sauce

Chicken Ragout

Slow cooked chicken with vegetables and herbs wrapped in phyllo dough

Vegetable Platter

Israeli couscous and sautéed vegetables served with house tomato sauce

The above option (C) may be upgraded for additional one appetizer from the list below for additional charge per person

APPETIZER (choose one)

Caesar Salad with Grilled Chicken

Salmon Cakes

Mushroom Ragout

Hickory Grilled Salmon Salad

Chicken Satay in a Peanut Dipping Sauce

Thai Beef Salad

Includes 3 entrées, a starch, vegetable, several salads, breads, dessert, condiments and coffee set-up.

Fourth entrée – additional charge

Option - D

Menu – This menu includes two salads, two sides and three entrée. It also includes bread, condiments and one soft drink.

SALAD (choose two)

Mesclun

House Green Salad

Beet Salad

Spinach Salad

Caesar Salad

SIDES (choose two)

Caramelized Onions

Mashed potato

Basmati Rice

Yellow Rice w/ peas

Herbed Rice

Vegetable Rice

Sauteed mushrooms

Sautéed spinach

ENTREES

(Choose three items)

Grilled Rib eye

With a bordelaise sauce

Stuffed Chicken Breast

Roasted breast of chicken stuffed with wild mushrooms, spinach and herbs

Beef Brisket

In our unique house gravy

Grilled fresh Atlantic salmon

With a curry sauce

Penne Pomodoro

Penne pasta served with house tomato sauce

Chicken Ragout

Slow cooked chicken with vegetables and herbs wrapped in phyllo dough

Vegetable Platter

Israeli couscous and sautéed vegetables served with house tomato sauce

Rack of lamb persillade

Lamb Tajine

The above Option D may be upgraded for additional one appetizer from the list below for additional charge per person

APPETIZER

(Choose one)

Caesar Salad with Grilled Chicken

Salmon Cakes

Mushroom Ragout

Hickory Grilled Salmon Salad

Chicken Satay in a Peanut Dipping Sauce

Thai Beef Salad

Hazelnut Crusted Sweetbreads

Menu 1

(Pick one of each)

Talia's Greens

Assortment of vegetables and tossed greens served with chef's dressing

App

Thai Beef Salad

Grilled sliced steak marinated in soy sauce, lemon grass, infused tossed with mixed greens, cucumbers, red and green chili peppers and red onions

Spinach and Green Vegetable Salad

Baby flat leaf spinach mix with red onions, mushrooms, asparagus tips and snow peas served with a house dressing

Entrée's

Stuffed Chicken Breast

Roasted breast of chicken stuffed with wild mushrooms, spinach and herbs

Beef Brisket

Grilled fresh Atlantic salmon

With a curry sauce

Penne Pomodoro

Penne pasta served with house tomato sauce

Sides

Caramelized Onions

Mashed potato

Basmati Rice

Menu 2

(Pick one of each)

App

Mushroom Ragout

A ragout consisting of wild mushrooms, caramelized shallots, rosemary and veal-Demi glace served with grilled house bread

Thai Beef Salad

Grilled sliced steak marinated in soy sauce, lemon grass, infused tossed with mixed greens, cucumbers, red and green chili peppers and red onions

Entrée's

Stuffed Chicken Breast

Stuffed with mushrooms and spinach served with a Chicken Demi Glace

St. Peter's – Tilapia

Spiced and Pan Fried Served with tomatoes and lemon white wine caper sauce

Beef Brisket

Sides

Sautéed Spinach

Sautéed Mushrooms

Menu 3

Talia's Garden Greens

Assortment of vegetables and tossed greens served with chef's dressing

Thai Beef Salad

Grilled sliced steak marinated in soy sauce, lemon grass, infused tossed with mixed greens, cucumbers, red and green chili peppers and red onions

Hazelnut Crusted Sweetbreads

Seared veal sweetbread brushed with Dijon mustard, served over sautéed spinach

Dinner Menu Catering Options

Menu 1

Mesclun Salad

Grilled Chicken any style

Grilled Arctic Char

4 ounce Salisbury Steaks

Talia's Meatloaf

Israeli Cous Cous

Caramelized Onions

Basmati Rice

Tiramisu

Vanilla cake filled with espresso mousse

Chocolate Dome

Chocolate cake filled with vanilla mousse

Menu 2

Salad

Mesclun

App

Caesar Salad

Salmon Cakes Two salmon cakes served over fresh field greens

Entrée's

Sliced Brisket

Served with mashed potatoes

Grilled Salmon

Served on a bed of basmati rice

Chicken Franchise

With a white wine sauce

Vegetable Platter

Israeli couscous and sautéed vegetables served with house tomato sauce

Sides

Mashed Potatoes

Candied Baby carrots

Vegetable Rice

Dessert

Tiramisu

Cookies

Menu 3

Salad

Talia's Greens

App

Beet Salad

Mushroom Ragout

St. Peter's – Tilapia

Spiced and Pan Fried and lemon white wine caper sauce

Stuffed Chicken Breast

Roasted breast of chicken stuffed with wild mushrooms, spinach and herbs

Roast Fall Vegetable Platter

Carrots, Ruttabagouh, zucchini, Squash, Vidalia onions in a light pesto

Menu 4

Salad

Beet salad

App

Sweetbreads

Thai Beef

Chicken Cacciadore

Rack of lamb persillade

Lamb Tajine

Red snapper over Sliced Fennel and a Citrus Supreme Sauce

COOKIE PLATTER

A perfect assortment of soft chocolate chip cookies,
moist brownies, and mixed rugelah

DESSERT PLATTER

Fruit cocktail

Berries with whipped cream

Sliced watermelon (in season)

Banana tart

Apple tart

Tiramisu

Chocolate dome

Applicable delivery charges apply