

Sample Stations Menu

**Includes Servers & Chefs for your Event, for up to seven hours;
see terms and conditions**

Hors d'oeuvres

Select Four for Cocktail Hour:

Select Three: for "Dinner":

*Potato Pancakes with
Sour Cream & Applesauce
Baked Camembert with Currant Sauce
Tenderloin Crustinis
with Horseradish Cream Sauce
Goat Cheese Crustini with Pickled Peppers
White Bean Dip with Parsley Oil
Warm Spinach Dip served with
Tortillas or Assorted Breads
Chicken Sate (served with dipping sauce)
Beef Sate' with Dipping Sauce
Vegetarian Quesadillas & Sour Cream & Salsa
International Cheese & Crudite Display
Caesar Salad Crustinis
Falafel Bites (fried garbanzo-bean patties
with dipping sauce)
Miniature Vegetable Cakes & dipping sauce
Roasted Portobello & Artichoke Bruschetta
Tomato Soup & Grilled Cheese
Miniature Corndogs with Honey Dijon Sauce
Spinach & Artichoke in Phyllo Cups
Cajun Beef Skewers
Boneless Buffalo Wings
Jerk Chicken Wings
Shanghai Hot & Spicy Chicken Wings
Teriyaki Chicken Wings
Apple Cranberry Chicken Wings
Cilantro Lime Chicken Wings
Gorgonzola Meatballs
Autumn Meatballs & Roasted Red Pepper
Jam Chicken Salad Crustinis
Sweet Potato Quesadillas &
Cinnamon Sour Cream
Assorted Vegetable Miniature Quiches
Fresh Fruit Skewers with Dipping Sauce
Curried Chicken on an Endive Leaf
Pear, Pecan & Brie Cups
Cranberry & Cinnamon Goat Cheese Cups*

*Asparagus Parmesan Straws
Brie in Puff Pastry with Pear Chutney
Mixed Vegetable & Goat Cheese Tartlet
California Vegetarian Sushi Rolls
with Soy Sauce & Ginger
Italian Antipasto Skewers
Marinated Mozzarella on Rosemary Skewers
Lemon & Dill Tortellini Skewers
Curried Chicken on an Endive Leaf
Pear, Pecan & Brie Cups
Cranberry & Cinnamon Goat Cheese Cups
Asparagus Parmesan Straws
Brie in Puff Pastry with Pear Chutney
Mixed Vegetable & Goat Cheese Tartlet
Assorted Chicken Bites (e.g., Marsala,
parmesan, Florentine, Caprese, Mediterranean)
Sliders: your choice of beef, barbecue pork
or barbecue chicken sliders
Dates Wrapped in Bacon
Award Winning Mediterranean Eggplant Dip
Fruit Salsa served with
Cinnamon Sugar Lavash Chips
Antipasto Bites
Mediterranean Platter
Antipasto Platter
Award-Winning Seven Cheese Tuscan Dip (with
Homemade Lavash Chips)
Miniature Crab Cakes
Miniature Beef Wellingtons
Coconut Shrimp with Dipping Sauce
Shrimp with Mango and Avocado
Buffalo or Cajun-style shrimp
with dipping sauces
Jumbo Gulf Shrimp Cocktail
Scallops wrapped in Bacon
Macaroni & Cheese Balls
Bruschetta*

Stations
Select Three Stations

Salad Station (select one):

To be Served in Individual Appetizer Portions

*Garden Salad
(served with Homemade Balsamic Vinaigrette)*

*Fresh Cucumber & Red Onions
with Rice Wine Vinegar*

*Traditional Caesar Salad
(Served with homemade dressing)*

*Cranberry Walnut Salad
(Served with Homemade
Cherry Balsamic Vinaigrette)*

Sesame Asian Salad
*Classic Greek Salad
Spinach, Pear & Goat Cheese Salad*

Mashed Potato Bar

***Mashed Potatoes, Accompanied with Sour Cream, Butter, Chives, Tomatoes, Bacon,
Broccoli, Cheddar Cheese & Homemade Gravy***

Pasta Station

Select Two:

Penne Ala Pollo: *Tossed in Blush Alfredo
with Grilled Chicken and Broccoli*

Tri Colored Gemelli Primavera: *Assorted
Bountiful Garden Vegetables Tossed in
Light Garlic Alfredo Sauce*

Shrimp & Bowties: *Bowtie Pasta Tossed in
a Light Garlic Sauce with Baby Shrimp &
Sun Dried Tomatoes*

Shrimp Scampi Rigatoni

Penne Tuscan: *Served with Homemade
Mozzarella, Grilled Chicken
Marinara Sauce*

Gemelli Bolognese: *Bolognese Meat Sauce*

Penne Ala Voula: *Vodka Blush Sauce with
Peas, & Crispy Prosciutto*

Make Your Own Slider Display

*All Beef Burgers, Grilled Chicken & Homemade Vegetable Burgers,
served on soft potato buns with an assortment of toppings
(select five): lettuce, tomato, caramelized onion,
ketchup, herbed mayonnaise, brown mustard, BBQ sauce, chipotle mayonnaise,
crumbled gorgonzola, cheddar cheese*

Soup Station

Select Two:

*Butternut Squash Bisque
Tomato Soup with Grilled Cheese
Award Winning New England
Clam Chowder
Award-Winning Hearty Garden
Vegetable with Tortellini
Vegetable Minestrone
Home-style Chicken & Pasta*

*Mushroom Barley
Beef & Mushroom Barley
Autumn Pumpkin Soup
Corn Chowder
Roasted Root Vegetable Soup
Potato & Leek Soup
Italian Sausage and Garlic
Spicy Chicken Gumbo*

Mediterranean Display

An abundance of Mediterranean delicacies including traditional hummus, tabouli salad, marinated chick pea salad, stuffed grape leaves, fire-roasted peppers, crumbled feta cheese, assorted olives, pepperoncinis, served with homemade pita chips, breadsticks & flatbreads

Dessert

Select Three:

*Brownies
Candy Buffet
Lemon Bars
Miniature Pastries
Caramel Apple Bites
Miniature Fruit Pizzas
S'mores Popcorn Pops
Gourmet Cheesecake Bar
Mixed Berry & Brie Bites
Ooey Gooey S'mores Bars
Chocolate Dipped Strawberries
Strawberry Shortcake Skewers
French Toast Bread Pudding
Banana Wantons with Nutella
Chocolate Cheesecake Cups
Fresh Fruit Skewers with Dipping Sauce
Chocolate Pudding with Bacon Spoons
Marshmallow Pops*

*Key Lime Pie Shooters
Assorted Homemade Cookies with Infused Milk
Fruit Salsa with Cinnamon Sugar Lavash Chips
Chocolate Dipped Pretzel Sticks
Milky Way Brownie Bites
Banana Pudding Shots
Assorted Cake Pops
Caramel Apple Rice Krispie Treats
Sweet Cream Ricotta Filled Strawberries
Vanilla Pudding Topped with Fresh Berries
Miniature Pumpkin Pies on Vanilla Wafers
Apple Turnovers with Caramel Sauce*

Coffee & Tea

*Regular, Decaffeinated and Assorted Teas
Add a Gourmet Coffee Bar + \$2.50/pp*

****Servers & Chefs are included in your package*
See Terms & Conditions***