



Catering-Spring 2011
Cocktail Party

Executive Chef: Michael Tobias

One & Half Hour Hot and Cold Hors d'Oeuvres

Passed butler style

DISPLAY PLATTERS

Choice of Two

Crudités

Assorted raw vegetable & dip

International Cheese Platter

Assorted cheese & crackers

Antipasto

Variety of Italian meats, cheese, olives & peppers

Mediterranean

Hummus, feta dip & olives with pita bread

HOT CHAFING DISHES

Choice of Two

Fried Calamari

With fra diavolo sauce and lemon aioli

Mussels Mariniere

Prince Edward Island mussels poached in a garlic and butter sauce

Steamed Clams

Littleneck clams steamed with bacon, spinach and tomato

Stuffed Mushrooms

Cultivated button mushrooms stuffed with seasoned bread crumbs

Eggplant Rollatini

Golden eggplant filled with seasoned ricotta cheese

Meatballs

Traditional Italian meatballs in marinara sauce

ATTENDED STATION

Choice of One

Pasta Pasta

A variety of pastas and sauce made to order

Orient Express

Chinese stir fry

Fiesta Mexican

Make your own sizzling fajitas or tacos

Carving Station

Choice of Top Sirloin, Turkey or Spiral Ham

DESSERT

Special Occasion Cake

Or

Coffee & Tea Station

Price Determined by Season of Event

BAR

Beer, Wine & Soda

Standard Open Bar

Premium Bar

ACCESSORIZE YOUR EVENT

Dress up your event with any of the following accessories

HOT ACCESSORY STATIONS

PASTA PALAZZO

A selection of pastas and sauces prepared to order

TRATTORIA

Fried Calamari

Eggplant Rollatini

Stuffed Mushrooms

Clams Oreganato

ORIENT EXPRESS

Stir fry Station

FIESTA MEXICANA

Sizzling Fajitas

Or

Taco Bar

STEAKHOUSE

Sliced Filet Mignon

Onion Rings

CARVING STATION

Choice of Two

Turkey

With cranberry relish

Top Sirloin

With au jus and horseradish cream

Pork Loin

With warm apple chutney

Honey Glazed Ham

With pineapple salsa

Leg of Lamb

With mint glaze and rosemary au jus

COLD ACCESSORY STATIONS

LITTLE ITALY

*Traditional antipasto platter with a selection of meats, cheese,
olives, peppers, mushrooms and artichoke hearts*

YEN FOR SUSHI

Fresh hand made sushi rolls Steamed Dumplings

IN THE RAW

Freshly shucked clams and oysters

Shrimp Cocktail

**Poached Chilled Lobsters*

**King Crab Legs*

DESSERT ACCESSORIES

Viennese Hour

An array of desserts including pastries, cookies, cakes, pies and fruit

Chocolate Covered Strawberries

Dark chocolate, milk chocolate and white chocolate covered strawberries

Ice Cream Sundae Bar

Vanilla and chocolate ice cream with a variety of topping and sauces

Cappuccino & Cordial Bar

Espresso, cappuccino and a range of after dinner drinks and cordials

Price Determined by Season of Event