



CREATIVE CUISINE FOR EXTRAORDINARY EVENTS

## Cocktail Party Enhancements Menu

minimum of 50 guests

less than 50 guests price will increase by 20%

\*\* denotes customer favorites

### \*\*Slider Bar

Select 3 Sliders:

- o Mini Hot Dog on Buttered New England Roll
- o Black Angus Burgers on Sesame Seed Bun
- o BBQ Pulled Pork on Hawaiian Roll
- o Short Rib & Angus Beef on Pretzel Roll
- o Grilled Salmon on Seven Grain Roll
- o Crab Cakes on Hawaiian Roll
- o Short Ribs on Brioche
- o Black Bean Falafel Cake on Brioche
- o Buffalo Chicken Slider on Hawaiian Roll

Includes:

Homemade French Fries & Onions Rings

Accompaniments as Per Selection:

- o Ketchup, Grain Mustard, Tabasco
- o Fresh Tomato Salsa
- o Encore Sauce
- o Apple Smoked Bacon
- o Spicy Tomato Chutney
- o Caramelized Onions
- o Shredded Lettuce, Sliced Tomatoes
- o Sliced Cheddar Cheese
- o Crumbled Bleu Cheese
- o Pickles
- o Sauerkraut
- o Sliced Cheddar Cheese
- o Raita Sauce

### \*\*Tuscany Bar

- o Buffalo Mozzarella
- o Fried Fresh Mozzarella
- o Marinated Ciliegine
- o Pizza Margherita

Accompaniments:

Yellow and Red Tomatoes, Sea Salt, Fresh Roasted Peppers,  
Bruschetta, Parmesan Chunks, Warm Marinated Olives, Long Stem Artichokes,  
Eggplant Capanata, Italian Meat Boards  
Sliced Italian Bread, Garlic Knots, Olive Oil and Balsamic Vinegar  
Pasta Bar

Chopped Caesar Salad in Mini Mason Jars  
Mezzo Rigatoni Pasta with Lisa's Sunday Gravy  
Wild Mushroom Purses w/Truffle Oil, Torn Basil, Parmesan, Shiitake  
Penne with Pink Vodka Sauce  
Shaved Parmesan Cheese and Crushed Red Pepper

### \*\*Bacon Stick Station

Thick Cut Bacon on a Stick

Traditional:

Cinnamon Maple Bacon

Dipping Toppings:

Maple and Sriracha o S'mores o Salted Caramel o Milk Chocolate

## \*\*Fresh Guacamole and Taco Bar

## Guacamole Made To Order:

Fresh Tomatoes, Red Onions, Garlic, Chopped Jalapeno, Avocados,  
Cilantro and Limes and Fresh Corn Chips

## Duo of Tacos:

Select 2 Tacos

Chipotle Pulled Chicken and Roasted Corn with Shaved Jack Cheese  
Buffalo Shrimp w/Bleu Cheese Slaw  
Adobe Pulled Pork with Black Bean Salsa  
Beef Con Carne with shaved Queso Fresco  
Spicy Tuna Tartare Taco w/Scallions & Cucumber

## \*\*Bacon Station

Bacon Short Rib Slider with Bacon Jam  
House Cured Candied Bacon Carved to Order with Bacon Maple Syrup  
Bacon and Scallion Potato Pancake  
Bacon Empanada  
Bacon Wrapped Shrimp and Scallop Kabob  
Jalapeno Cheddar Waffle topped with Maple Pork Bacon  
Chocolate Dipped Bacon

## \*\*Philadelphia Station

Mini Pretzel Rolls with Thin Sliced Steak  
Housemade Cheese Wiz  
Caramelized Onions  
Shaved Housemade Ices  
Top Your Own  
Jersey Peach ◦ Mojito ◦ Red Raspberry  
Strawberry Balsamic ◦ Blood Orange ◦ Lemon Lime

## \*\*Ceviche Station

Seafood Options: Select 3  
Tuna ◦ Shrimp ◦ Scallops ◦ Calamari ◦ Crab  
Accompaniments:  
Scallions ◦ Bermuda Onions ◦ Red, Green & Yellow Peppers ◦ Jicama ◦ Cilantro  
Chopped Jalapenos ◦ Mangos ◦ Pineapple ◦ Fennel ◦ Corn ◦ Carrots  
Edamame ◦ Coconut ◦ Sweet Potatoes  
Plantain Chips ◦ Wonton Chips ◦ Tri-Color Tortilla Chips

## Dragon Breath Fire Ball

Selection of 3 Savory Flavors  
Bacon and Cheddar \* Bar B Que \* Ranch  
Cheesy Delight – Parmesan, Cheddar, Mozzarella  
Sweet Fire – Sriracha, Honey

**\*\*Sushi Bar**

Assorted Makki Style Sushi

California, Spicy Tuna, Salmon & Avocado,  
Philadelphia, Shrimp & Mango Roll  
Cilantro Roll w/Tempura, Whitefish, Jalapeno, Sriracha Mayo Drizzle  
Pickled Ginger, Soy Sauce & Wasabi

**\*\*Traditional Sushi Bar**

Minimum 50 guests

Prepared By a Formally Trained Sushi Chef at the Station

An Assortment of Hand Rolled Sushi To Include  
Nigiri and Sashimi

**\*\*New England Seafood Bar**

Jumbo Gulf Shrimp Cocktail

Oysters on the Half Shell

Clams on the Half Shell

Crab Claws

Accompaniments:

Cocktail Sauce, Horseradish Mustard Sauce,  
Mignonette, Freshly Grated Horseradish, Lemon Wedges, Tabasco, Oyster Crackers

Enhancements:

- |  |  |
|--|--|
| o Alaskan King Crab Claws<br>Warm Clarified Butter<br>\$8 Per Person                                   | o Chilled Gazpacho<br>Lump Crabmeat and Avocado Salad<br>\$4 Per Person                                      |
| o Crispy Calamari<br>Spicy Tomato Sauce<br>\$4 Per Person  | o Classic New England Lobster Roll<br>Tarragon Chive Aioli<br>\$4 Per Person                                 |
| o Spicy Tuna Tartare<br>Jasmine and Edamame Rice<br>Salad with a Crispy Wonton Tuile<br>\$5 Per Person | o Poached Maine Lobster Tails<br>(Served Hot or Cold)<br>Lemons and Clarified Drawn Butter<br>\$8 Per Person |

**\*\*Fresh Seafood Station**

Jumbo Shrimp Cocktail with Mustard Horseradish and Traditional Cocktail Sauce  
Lump Crab Tacos

Pastrami Smoked Salmon with Whole Mustard Aioli and Potato Blini  
Petite Maine Lobster Roll

Black Pepper Seared Tuna with Truffle Soy Emulsion  
Spicy Tuna Masago on Soy Rice Cake

**\*\*Tuscan Farm Station**

Lavish Bread Display  
 Italian Baguettes, Parmesan Crostini, Pesto and Cracked Black Pepper Focaccia,  
 Olive Rosemary Sliced Baguettes and Asiago Bread  
 Marinated Heirloom Tomatoes and Caprese Bites on Skewer  
 Eggplant Caponata  
 Fresh Figs, Roasted Garlic  
 Roma Tomato Bruschetta with our Grilled Bread  
 Roasted Pepper Mozzarella Rissoto Croquette, Tomato Basil Dipping Sauce  
 Truffle Balsamic Glazed Pearl Onions  
 Three Cheese Arancini  
 Tuscan Tomato Soup Shooter  
 Warm Marinated Cerignola Olives  
 Lightly Battered Baby Artichokes with Lemon Caper Aioli  
 Sliced to Order Meat Display  
 Prosciutto Di Parma on Slicer  
 Hand Carved Traditional and Hot Sopressata  
 Olive Oil Dipping Table to Include  
 4 Types of Olive Oils and 2 Balsamic Vinegars

**\*\*Tomato Station**

Assortment of Tomatoes  
 Yellow and Red Beefsteak Tomatoes ◦ Kumatos Tomatoes ◦ Heirloom Tomatoes  
 Roasted Tomatoes ◦ Marinated Balsamic Thyme Cherry Tomatoes  
 Fresh Cheeses  
 Buffalo Mozzarella ◦ Wedges of Parmesan ◦ Ricotta Salata  
 Margherita Pizzetta  
 Grilled Garlic Bread with Fresh Mozzarella topped w/Yellow & Red Tomato Bruschetta  
 Rosemary Olive Baguette  
 Crusty Italian Bread  
 Gazpacho Shooters  
 Assortment of Balsamic Glazes  
 Original ◦ Porcini ◦ Truffle ◦ Fig  
 Herb Infused Olive Oils  
 Basil ◦ Thyme ◦ Oregano  
 Chili Pepper Olive Oil ◦ Truffle Oil ◦ Fresh Pesto ◦ Smoked Tomato Jam  
 Ground Sea Salt ◦ Fresh Basil Leaves ◦ Crushed Red Pepper

## Shake Shack

Mini Sabrett Hot Dogs on Griddle with  
New England Buttered Rolls, Hot Sauerkraut, Mustard  
Angus Beef Sliders  
Applewood Smoked Bacon, Cheddar Cheese, Bleu Cheese,  
Caramelized Onions, Ketchup, BBQ Sauce, Sriracha  
Onion Rings  
Sweet Potato Fries  
Homemade Fries w/Truffle Parmesan Herb  
Mini Oreo Milkshakes w/Paper Straws  
Coca Cola in Vintage Glass Bottles

## Beach Shack

New England or Manhattan Clam Chowder Shooters  
Lobster Cobb Salad served in Mason Jars  
Fish & Chips w/Malt Vinegar  
Crab Cakes with Spicy Roasted Pepper Remoulade  
Ahi Tuna Poke  
Mini Clam Strip Po Boy w/Tartar Sauce

## Craft Taco Station

Soft Corn Tortillas • Flour Tortillas  
Rok Shrimp  
Tempura, Buffalo Aioli, Mango Salsa, Cilantro  
Adobe Crispy Shredded Pork  
Cotija Cheese, Charred Pineapple, Salsa Verde  
Blackened Baja Fish  
Cilantro Slaw, Chipotle Cream  
Short Ribs  
Cheddar, Caramelized Onion, Avocado Cream  
Rotisserie Adobe Chicken  
Queso Fresco, Roasted Tomato Salsa, Mexican Corn  
Chorizo  
Jack Jalapeno Cheese, Cilantro, Mexican Corn, Pico de Gallo  
Gringo  
Lettuce, Tomato, Cheddar, Sour Cream  
Kale, Black Beans, Potato Hash  
Avocado, Radishes, Cilantro Lime Cream

## Grilled Cheese Station

Choose 3:

Sautéed Mushroom &amp; Asiago w/Truffle Essence

Three Cheese: Cheddar, Swiss &amp; Smoked Provolone on Herbed Bread

Jalapeno Popper: Cream Cheese, Sliced Jalapenos, Tropical Fruit Salsa on Asiago Bread

French Onion: Gruyere &amp; Parmesan on French Baguette

BBQ Pulled Pork w/ Coleslaw &amp; Jalapeno Jack on Texas Toast

Brie, Fig Spread &amp; Prosciutto on a Rustic Bread

Short Ribs, Cheddar &amp; Caramelized Onion on Brioche

Spinach, Feta &amp; Gruyere on Buttery White Loaf

Bacon, Cheddar &amp; Roasted Tomato on Pumpernickle

## Spiral Potato Station

Made to order:

Potatoes Speared, Spiraled and Flash Fried  
6 Seasoning Selections to top your Potato

## Hibachi Station

Hibachi Selections

Chicken ◦ Beef ◦ Vegetable

Shumai

Mini Spring Rolls

Lo Mein Noodles

Sautéed on Flat Griddle

Sauces Include:

Hot Mustard ◦ Duck Sauce ◦ Sriracha

Served in Take out Containers with Chopsticks

## \*\*Pickle Station

10 Assorted Pickles in Barrels

Fried Pickles with Spicy Aioli

Deconstructed Deli Pickle with Corned Beef and Mustard

Coney Island Skewer, Tempura Frank, Pickle and Frites

Pickle Pancake Burger with Sriracha Ketchup

## Macaroni and Cheese Tasting Bar

Select 3 Options

- o All American – American & Cheddar Cheese, Brown Butter and Ritz Crackers
- o Short Rib and Truffle with Mozzarella, Parmesan and Ricotta
- o Five Cheese – Cheddar, Swiss, Mozzarella, Parmesan and Ricotta
- o Mediterranean – Kale, Spinach, Parmesan, Fresh Mozzarella and Provolone
- o Chicken, Fennel, Smoked Mozzarella and Fresh Mozzarella
- o Tuscany – Pancetta, Roasted Pepper, Parmesan and Ricotta
- o Cheeseburger – Cheddar Cheese, American Cheese and Seasoned Ground Beef with Panko Crust
- o Lorraine – Gruyere, Slab Bacon and Parmesan

Assorted Toppings:

Frizzled Onions, Chopped Herbs, Tomato Jam,  
Shaved Parmesan Cheese

## Mushroom Station

Portobello Burgers on Pretzel Slider Rolls with Arugula and Roasted Garlic Mayo  
 Mini Mushroom Pot Pies with Truffle Balsamic Reduction  
 Crispy Polenta with Mushroom Ragout and Roasted Tomatoes  
 Mini Mushroom Strudel with White Bean Hummus  
 Mushroom Soup with Enoki Fries

## Edamame Station

Edamame Wonton with Miso Broth  
 Edamame Hummus with Wonton Chips  
 Edamame Pancakes with Asian Slaw  
 Hibachi Noodle Box with Rice Noodles and Asian Vegetables  
 Toppings to include:  
 Soy Sauce, Teriyaki Glaze, Peanuts, and Scallions

## Southwestern Station

Chicken Fajita and Beef Soft Tacos  
 Served with:  
 Rice and Beans o Jalapenos o Shredded Lettuce o  
 Lime Wedges o Tomatoes o Onions  
 Accompaniments:  
 Guacamole, Tomato Salsa, Tomatillo Salsa, Mango Salsa, Lime Sour Cream

**\*\*Meatball Station**

Classic Italian Meatball  
Tomato Sauce, Fresh Ricotta, Semolina Club Roll

Curried Indian Meatball  
Green Chutney, Fresh Cilantro, Toasted Flatbread  
Napa Cabbage and Daikon Ginger Slaw

Moroccan Tagine Meatball  
Preserved Lemon, Harissa, Mini Pita and House Made Pickles

Southwestern BBQ Meatball  
Sweet Corn and Chili Relish,  
Shredded Jack Cheese, Sweet Onion Roll

**Gourmet Panini and Soup Shooter Bar**

Select 2 Soup / Panini Selections:

- New England Clam Chowder with Lobster Roll
- Wild Mushroom Cappuccino Bisque Fontina and Caramelized Onions
- Roasted Tomato and Fennel Puree White Cheddar and Bacon
- Autumn Squash Bisque Smoked Chicken, Caramelized Apples and Swiss cheese
- Black Bean Soup Cuban Sandwich
- Chilled Spring Pea and Truffle Soup Ricotta and Mozzarella
- Carrot and Dill Bisque Smoked Mozzarella and Spinach

**Wing Station**

Chicken Tenders ◦ Chicken Wings  
Tossed to Order

Breading Selections

Captain Crunch ◦ Potato & Pretzel ◦ Parmesan

Dressing Flavors

Buffalo ◦ Green Thai Curry ◦ Sweet & Spicy Chili ◦ Sweet Mango BBQ  
Korean ◦ Pesto ◦ Maple Bacon ◦ Fra Diavolo ◦ Teriyaki Orange ◦ Chipotle BBQ

**Persian Station**

Beef, Chicken and Vegetable Kabobs  
Shirin Polo, Basmati Rice, Orange Zest, Carrots, Pistachios and Almonds  
Albaloo Polo, Sweet and Sour Cherry Rice  
Chelo Polo, Saffron Rice  
Ghormeh Sabzi



## Carving Station

market price determined by selection

Marinated Julienne Vegetable Salad with Sundried Tomatoes & Bleu Cheese Crumbles  
Accompanied by an assortment of Artisanal Breads

Select Two Carved Items:

- o Wood Grilled Sides of Salmon  
Cucumber Dill Relish, Black Round Roll
- o Katz's Pastrami  
Spicy Brown Mustard, Rye Bread
- o Filet Mignon  
Horseradish Cream Sauce, French Bread
- o Fresh Roast Turkey  
Giblet Gravy & Cranberry Relish, Pretzel Roll
- o Herb Crusted New Zealand Lamb Rack  
Papaya Mint Chutney
- o Honey Glazed Ham  
Honey Mustard, Sour Dough Bread
- o Corned Beef  
Spicy Deli Mustard and Russian Dressing  
Rye Roll or Challah Bread
- o Mahogany Glazed Pork Tenderloin  
Sweet and Sour Mango Relish, Cuban Bread

## \*\*Hot Tuscan Antipasta

Select 6 varieties

- o Risotto Croquettes  
Tomato Basil Sauce
- o Spiedini Alla Romana  
Lemon Caper Butter Sauce
- o Wood Grilled Portobello Mushrooms  
Balsamic Reduction
- o Roasted Asparagus  
Wrapped in Prosciutto
- o Crispy Calamari  
Spicy Tomato Sauce
- o Sausage and Rosemary Pepper Bread
- o Broccoli Rabe and White Beans  
Hot Chili Peppers
- o Shrimp Scampi  
Lemon, Garlic, Butter Sauce
- o Petite Eggplant Rollatini  
Tomato Basil Sauce
- o Baked Clams Casino  
Pancetta, Peppers and Panko
- o Parmesan Crusted Zucchini and  
Cauliflower Truffle Aioli

## \*\*Smoked and Cured Salmon Display

- o Pastrami Smoked Salmon  
Whole Grain Mustard Aioli
- o Asian Cured Salmon Gravlax  
Spicy Cucumber Cilantro Relish
- o Smoked Salmon Parfait:  
Layers Of Black Bread Croutons, Herbed  
Goat Cheese, and Smoked Salmon Tartare
- o Celery Root Remoulade  
Julienne Celery Root, Chives, and  
Creamy Dijon Vinaigrette
- o Trio of Potatoes:  
Classic Potato Pancake, Potato Blini,  
and Gaufrette Chips

Accompaniments:

Minced Red Onion, Sliced Beefsteak Tomatoes,  
Capers, Sour Cream, & Apple Sauce

## \*\*Pasta Station

### Antipasta Display:

Eggplant Caponata, Warm Marinated Olives, Bruschetta, and Fresh Parmesan  
Cheese Wedges, Tuscan Flatbreads

### Select two Pasta Dishes:

- o Ricotta Gnocchi  
Grape Tomatoes, Eggplant, Basil, Roasted  
Garlic, Tomato Broth
- o \*\*Penne a la Vodka  
Pink Tomato Vodka Sauce
- o Mezzo Rigatoni and Meatballs  
Ricotta Meatballs, and Tomato Ragù
- o \*\*Lisa's Sunday Gravy  
(\$3.00 Supplementary Charge Per Person)  
Gemelli Pasta With Sausage, Meatballs,  
and Pork Belly
- \*\*Orecchiette Toscano  
Fennel Scented Sausage, Broccoli Rabe,  
White Beans & Roasted Red Peppers  
Crushed Red Pepper and Pesto Broth
- o Housemade Herb Gnocchi  
Seasonal Vegetables and Brown Butter  
(\$3.00 Supplementary Charge Per Person)
- o Fresh Cavatelli  
Pulled Short Ribs and Truffle Essence
- o Wild Mushroom Ravioli  
Truffle Sauce

## \*\*Portuguese Tapas

### Select 6 Tapas items:

- o Spanish Cheeses: Manchego, Cabrales,  
and Drunken Goat Cheese
- o Paella Valencia
- o Seafood Ceviche
- o Chicken Quesadilla Cigars  
with Homemade Salsa
- o Three Cheese Garlic Flatbreads  
with Charred Tomato Dip
- o Gazpacho Shooters
- o Jamon Serrano with Caramelized Figs
- o Mediterranean Bruschetta  
with Marinated Mixed Olives &  
Olive Oil Herbed Toast Points
- o Sautéed Mushrooms with Garlic  
and Marsala
- o Grilled Chorizo with White Bean Salad  
Roasted Eggplant Hash on  
Herb Grilled Flat Bread
- o Manchego Croquettes Spicy Tomato  
Dipping Sauce
- o Traditional Beef Empanadas
- o Marinated Artichoke, Hearts of Palm,  
Sweet Onion & Caperberries
- o Cilantro Crusted Scallop over Chili Polenta  
Square
- o Fried Artichoke Fritters with Creamy Lemon  
Caper Sauce
- o Grilled Calamari Salad with Leeks and  
Roasted Onions

## Bar Snacks

- o Lemon Parsley Gougere w/Spicy Asian  
Boule
- o Sweet Potato Chips w/Sweet Potato  
Powder
- o Mediterranean Flatbreads
- o Dried Kale w/Spicy Powder
- o Red Beet w/Balsamic Powder
- o Tempura Artichokes w/Lemon Caper Aioli
- o Indian Spiced Chick Peas
- o Crunchy Puttanesca Farfalle

## Roaming Push Carts

## American Push Cart

Mini Cheeseburger, 3 Pickle, Lettuce, Special Sauce  
Onion Ring Towers  
French Fries with Bacon, Spicy Sauce  
Mini Hot Dogs, Mustard, Sauerkraut  
Mini Coke Bottles  
served in To Go Boxes

## Southern Comfort Push Cart

Shrimp and Grits  
Cajun Buttermilk Fried Chicken Tenders  
Memphis BBQ Brisket, Corn Pudding  
BBQ Pork Slider

## Latin American Push Cart

Mini Tamales  
Shrimp Tacos  
Mini Chili with Chorizo and Oaxaca Cheese & Jalapeno  
Pupusas, Mole Chicken

## Asian Fusion Push Cart

Thai Vegetable Gnocchi  
Chicken and Cilantro Fried Wonton  
Honey Glaze Beef Skewer  
Chip Bowl with toppings  
Wasabi, Sriracha, Curry

## Cuban Push Cart

Crispy Jerk Chicken  
Mojo Pork, Rice, Black Beans  
Traditional Beef Empanadas, Sofrito Sauce

## Pizza Push Cart

Mini Pizza in Box  
Selection of Three  
Margherita ◦ Meatball ◦ White Pizza with Spinach  
Pepperoni ◦ Meatball ◦ Mushroom  
Shaved Caesar Salad in Mini Mason Jars

### Steam Buns Cart

Shrimp, Spicy Mayo, Pickled Red Onion, Iceberg  
Shiitake, Hoisin, Scallion, Kim Chi, Pickled Zucchini  
Brisket, Horseradish, Pickled Red Onion, Cucumber  
Fried Egg Buns, Smoked Pork Loin, Hollandaise, Chives  
Fried Fish Bun, Miso Tartare, Iceberg Lettuce, Chips  
Pork Buns, Hoison, Kim Chi Cucumbers  
Tempura Oyster Mushroom, Pickled Bean Sprout, Bok Choy Hoisin  
Braised Pork, Shredded Cabbage, Pickled Cucumber, Spicy Mayo  
Roast Chicken, Soy Honey Glaze  
Seared Marinated Sliced Beef, Lettuce, Kim Chi Cilantro, Sesame Soy Sauce  
Chinese Style Crispy Duck, Scallion Cucumber, Orange Hoisin Marmalade  
Braised Spare Rib, Lettuce, Sweet Chili Jam Sauce

### Dessert Roaming Cart

Homemade Ice Cream in Tube  
Mini Oreo Milkshakes  
Colored Covered Sunflower Seeds  
Chocolate Decadence Push Pop  
Warm Doughnut Holes