



CREATIVE CUISINE FOR EXTRAORDINARY EVENTS

Shower & Precious Moments Menus

minimum 30 guests

Room Temperature Buffets

Mediterranean Buffet

Olive Baguettes & Rosemary Focaccia
 Baby Field Greens w/ Cucumbers, Tomatoes, Kalamata
 Olives, Feta & Lemon Herb Dressing
 Roasted Vegetables with Rosemary
 Mediterranean Cous Cous
 Roasted Peppers, Kalamata Olives, Tomatoes, Thyme, Cracked Pepper and Sherry Vinaigrette
 Lemon & Rosemary Grilled Chicken Skewers with Cucumber Yogurt Dipping Sauce
 Poached Medallions of Salmon with Mustard Dill Aioli
 Assorted Greek Pastries

\$32 per person
 staff costs additional

Italian Buffet

Olive Baguettes, Tomato Pizzetta, Garlic Bread
 Caesar Salad with Parmesan Cheese and Croutons
 Rosemary White Bean and Eggplant Salad
 Grilled Marinated Vegetables with Garlic and Oil
 Fresh Mozzarella and Tomatoes with Basil
 Grilled Balsamic Chicken Platter with Tomato Bruschetta
 Italian Herb Crusted Filet Mignon with Roasted Garlic Aioli
 Housemade Biscotti

\$34 per person
 staff costs additional

Tuscan Buffet

Olive Baguette and Rosemary Focaccia
 Baby Field Greens with Mango, Dried Cranberries and Grilled Brie
 Marinated Lemon Chicken with Roasted Pepper Aioli, Sautéed Spinach
 . . . with Crushed Red Pepper and Garlic
 Grilled Shrimp and Rosemary over Fava Beans
 7 Vegetable Slaw
 Cavatappi and Ricotta Salata- Roasted Tomato Vinaigrette
 Assorted Italian Pastries

\$36 per person
 staff costs additional

Farmers Market

Assorted Breads & Rolls

Caesar Salad o Baby Field Greens o Garden Salad

Grilled Chicken, Grilled Veggies, Bruschetta, Black Olives, Red Onions, Shredded Carrots,
Marinated Mushrooms, Marinated Artichokes, Roasted Peppers, Cucumbers, Shredded Cheese,
Broccoli Buds, Pasta Salad, Garbanzo Beans & Croutons

Assorted Salad Dressings

Fresh Fruit Platter & Lemon Square

\$25 per person

staff costs additional

Pretty & Petite

Spinach Dip w/ Crudite

Guacamole w/Tri Color Tortilla Chips

Pinwheels

-Vegetable Wrap

- Chicken Caesar Wrap

- Smoked Salmon & Cream Cheese

-Flank Steak Wrap

Individual Hot Quiches

erb & Lemon Chicken Skewers

Assorted Scones & Muffins

Mini Cupcakes

\$32 per person

staff costs additional

Hot & Cold Shower Menu

Market Salad

Shaved Parmesan Cheese, Avocado, Crispy Potato Threads, Tomatoes,
Cucumbers, Arugula, Radicchio, Red Leaf Lettuce & Guacamole Vinaigrette

Pan Seared Chicken with Roasted Garlic, White Wine, Artichokes,
Shiitake Mushrooms, Spinach, and Gnocchi, Natural Chicken jus

Grilled Shrimp & Rosemary Over Fava Beans

Edamame, Corn and Black Bean Salad

Asian Slaw

Berry Mousse Towers

Chocolate Bouchons

\$30 per person

staff costs additional

Fall Room Temperature Menu

Cinnamon Raisin Bread, Herb Focaccia & Apple Compound Butter
Kale Salad w/Smoked Gouda, Slivered Almonds, Apples & Garlic Yogurt Dressing
Cavatappi Pasta w/Butternut Squash, Sage Thyme, Peas, White Beans & Parmesan Cheese
Pomegranate Dijon Chicken w/Sweet Pickled Vegetables
Roasted Root Vegetables w/Rosemary
Caramel Mousse Tower
Mini Pumpkin Cupcakes
Petite Chocolate Covered Dipped Apples

\$21 per person
staff costs additional

Sandwich & Salad Menu

Choice of 4 Sandwiches or Wraps
Choice of 3 Salads
Assorted Gourmet Cookie Platter

\$18.50 per person
staff costs additional

Exotic Water Bar

Three Types of Fruit Flavored Water
Displayed in Glass Dispensers

\$3 per person
Minimum of 75 Guests