

# *Elegant Summer Menu*

## *Select One Cold Display*

### *Lavishly Decorated Crudité's Displays*

*Freshly Cut Carrots, Celery, Broccoli, Cauliflower, Summer Squashes, Colored Peppers, Baby Corn & Ripe Olives, served with an assortment of Dips prepared by our Chefs: Honey Curry, Spinach Artichoke, Tortilla Chips with Ultimate Guacamole & Zesty Salsa, Fire Roasted Red Pepper Hummus with Toasted Pita Chips*

*Displayed Flowing from Wicker Baskets in tiered Levels accented with Green, Purple & White Flowering Kale*



### *International Cheese Display*

*Our eye-catching presentation is a Beautiful mix of Wine Country and Elegance. It starts with Wine crates, cracked Italian marble, cascading grapes and flowering kale that house an impressive assortment of Imported Cheddars, Swiss, Gouda, Jack, Brie and seasoned Goat Cheeses served with an assortment of crackers, flats and baguettes*

### *Tuscany Antipasto*

*Roasted Red Peppers, Fresh Mozzarella, Grapes  
Artichoke Hearts & Italian Meats Served with Garlic Toasted Baguette Rounds*



# Select 10 Butler Style Hors D'oeuvres

Sesame Chicken wrapped in Pea Pods  
 Chinese Dim Sum & Won Tons; Sesame Garlic Dipping Sauce  
 Bruschetta Tuscany Brie & Raspberry Phyllo \*Chicken Quesadilla Cones  
 Cajun Beef Kabobs \*\* Shrimp Cocktail Shooters \*\*Baby Lamb Chops  
 \*\*Assorted Sushi with Wasabi Dipping Sauce  
 Spinach Phyllos Potato Bourekas Thai Chicken Sate  
 Wild Mushroom Strudel Grilled Portabella Skewers Stuffed Mushrooms Florentine  
 Orange & Ginger Tuna Oriental Spring Rolls; Duck Sauce  
 Beef Brochettes with Scallions & Ginger Soy Artichoke & Sun Dried Tomatoes en Croute  
 Pecan Chicken with Apricot Sauce  
 Caribbean Salmon Skewers \* Southwest Black Bean Empanadas  
 \*Maryland Crab Cakes; Roumalade Sauce  
 \*Crabmeat Stuffed Mushrooms Romanian Meatballs  
 \* Coconut Shrimp Tempura Chicken a l'Orange \*\*Filet Mignon Canapés  
 \*Almonds 'n Amaretto Shrimp Tempura Shrimp Wonton Spoons or Shots  
 Artichoke & Red Pepper Stuffed Mushrooms  
 Tortellini with Alfredo Dipping Sauce \*Bacon Wrapped Scallops; Maple Sauce  
 Ficelle Pizza Nicoise \*\*Crab Claw Shooters  
 \*Salmon & Scallion Corncakes Scallion Zucchini Tempura  
 Country Pate Canapés Broccoli Corn Fritters Gingered Chicken Kabobs  
 Barquettes of Hoisin Beef Teriyaki Tuna Sate Coconut Yam Tempura  
 \*Artichoke & Goat Cheese Fritters Asparagus Roll-ups  
 Cocktail Frank's en Croute Smoked Salmon Canapés Quiche Florentine  
 Smoked Trout; Cherry Tomatoes \*Salmon & Arugula Blinis  
 Goat Cheese & Oven Roasted Tomato Canapés  
 Fresh Fruit Kabobs Potato Latkatotlettes  
 \* Pepper Jerked Seared Tuna on Cucumber Rounds Forked Sesame Noodles  
 \* Lobster Bisque Cappuccino Mini Burger Bundles Seviche Spoons  
 Crudités Shots Squash Soupalini  
 \*Philly Cheesecake Pups Tiny Meatball Parm  
 Monte Cristo with Maple Dipping Sauce ~ "Sooo Good!"  
 Awesome Gourmet Grilled Cheese Baby Rubens Pasta in a Box ~ "Cool"  
 Gazpacho Shots with Tortilla Chips Gourmet Grilled Cheese Blinis  
 Sorbet Spoons ~ "Refreshing" Onion Soup To Go ~ "Awesome"  
 Mac & Cheese Bowls with Truffle Oil

\* Counts as 2 selections

\*\* additional cost





# Dinner

## Salads:

*Salad of Mesculin Greens with Berries & Mandarin Oranges: Raspberry Vinaigrette*

*\*Mozzarella Caprise:*

*Hand Carved Tomatoes, Fresh Mozzarella, Fire Roasted Red Peppers  
Sprinkled with minced Bermuda Onions & Basil  
(\$2.50 per guest additional)*

*Our Famous Country Potato Salad*

*OR*

*Southern Slaw*

*Pesto Farfalle with Artichokes & Sundried Tomato*

*OR*

*Oriental Cold Sesame Noodles with Green Onions*

*Served with Freshly Baked Breads & Rolls & Focaccia*

## Entrees:

*3 Day Marinated & Grilled Flank Steak with Caramelized Onions*

*OR*

*Our Carolina BBQ Brisket Recipe*

*Chicken Your Way:*

*Basil Marinade, BBQ, Lemon Garlic, Rosemary, Jerk or Pineapple Mango Salsa*

*Our Specialty Honey Pecan Crusted Salmon*

*Optional: \*Grilled Jumbo Shrimp Kebabs (\$4.50 per guest)*

*Our Famous BBQ Ribs*

*OR*

*Herbed Grilled Sausages*

*Assorted Exotic Grilled Vegetables:*

*Portobello Mushrooms, Zucchini, Eggplant, Squash, Asparagus, Radicchio  
Onions & Red, Yellow & Green Peppers*

# Dessert

## *Cake*

Or

*\*\*Our Fabulous "Cupcake" Cake displayed on a 6 Tier White Stand with Scrumptious Selections of Vanilla, Chocolate, Cappuccino, Lemon ... almost like a Viennese Table... but all Cupcakes*



## Plus....

### *Select 2 Strolling Desserts*

*Fresh Fruit Kebab*

*Miniature Petite Fours,*

*Éclairs, Cream Puffs, Mud Balls & Fruit Tarts*

*Sorbet Spoons*

*Decadent Truffles*

*Miniature Brooklyn Cannolis*

*Mini Root Beer Floats*

*Our Most Unique Cheesecake Lollipops*

*Old Fashioned Mini Milkshake ~ Vanilla or Chocolate*

*Hot... "right out of the oven" ... Jumbo Cookies served Butler Style  
White Chocolate Macadamia, Chocolate Chip, Soft Sugar Cookies*

*Minted Watermelon Spoons*



*Brewed Coffee*

~

*Brewed Decaffeinated*

~

*Premium Teas*