

Cocktail Hour

Cold Displays

Vegetable Crudités Displays

Carrots | Celery | Broccoli | Cauliflower | Summer Squashes | Peppers | Baby Corn | Olives
served with an assortment of Dips prepared by our Chef's Honey Curry & Humus

Eggplant Caponata Display

Fresh Garlic, Onions & Eggplant Sautéed in Extra Virgin Olive Oil with Plum Tomatoes, Peppers, Mushrooms & Olives

Sesame Noodles and Gingered Scallions

Delicious Cold Sesame Noodles displayed with an Oriental Towers
Served in Chinese Food Containers with Chopsticks

Tuscany Antipasto

Roasted Red Peppers + Mushrooms, Grape Tomatoes, Sun Dried Tomatoes,
Artichoke Hearts, Sweet Pepper Strips, Whole Pepperoncini + Pepper Rings

Butler Style Hors D'oeuvres

Elegantly Displayed and Passed to your Guests

Select 10

Grilled Portabella Skewers
Oriental Spring Roll with Duck Sauce
Scallion Zucchini Tempura
Broccoli Corn Fritters
Soy Chorizo Sausage Stuffed Mushrooms
Coconut Yam Tempura
Asparagus Roll-ups
Crostoni with Tomato Cilantro Chutney
Wild Mushroom Strudel
Spinach Phyllos
Potato Bourekas
Stuffed Mushrooms Florentine
Artichoke + Sundried Tomatoes en Croute
Spinach & Arugula Blini's
Edamame Dim Sum with Gonzo Sauce
Marinated Vegetable Brochettes with Red + Yellow
Peppers

Cajun Spiced Tofu with Caper Mayonnaise Sauce
Marinated Vegetable Kabobs
Vegetable Won Tons with Plum Sauce
Gourmet Vegetable Pizzas
Avocado Relish on Crisp Corn Chips
English Cucumber with Oriental Salad
Bruschetta with Sundried Tomatoes & Chives
Fresh Fruit Kabobs with Honey Lime Dressing
Band of Roasted Peppers and Tomatoes
Crouton with Roasted Garlic & Grilled Eggplant
Summer Squash
"Forked" Sesame Noodles

The Fit Down

Appetizer

Select 1

Penne a la Vodka with Sun Dried Tomatoes | Roasted Vegetable Crepe
Artichoke Francaise with Raspberry Demi

Any Soup Selection served in our Famous * "Bread Bowl"

Salad

Select 1

Mesculin Field Greens with Craisins & Mandarin Oranges in Balsamic Raspberry Vinaigrette

* Arugula & Greens lightly tossed in a Warm Sesame Lemon Vinaigrette with Julienne Vegetables

Oriental Shaved Brussel Sprouts + Cabbage in a Lemon Honey Sesame Scallion Dressing

* Asparagus & Roasted Peppers; Yellow & Red in a Basil Vinaigrette

Baskets of Fresh Breads & Rolls, Served Warm at your Table

Combo Plate Option

An Appetizer and Salad combined that will help you create extra time for more dancing

Entree

Guests Select from 2 in advance

Portabella Piccata with Artichokes

Roasted Vegetable Turret with Layers of Fresh Roasted Vegetable: Squash,
Portabella Mushrooms, Peppers & Zucchini Molded & Sliced with a Balsamic Reduction

Southeast Asian Stir Fry with a Soy Ginger Sauce

Vegetable En Papiote Beurre Blanc with a Morel Sauce

Vegetarian Moussaka with Sauce Fromage

Kasha Stuffed Cabbage Rolls

Fusilli with Roasted Eggplant, Mushrooms + Red Peppers

Broccoli Farfalle with Pesto

Vegetarian Coquille St. Jacob

Stuffed Jumbo Shells Primavera

Grilled Marinated Vegetables with Pesto Oil

Penne ala Vodka with Sundried Tomatoes

All of our Entrees are accompanied with Chef's Vegetable & Starch

Other Entrees are available upon request | 3rd Entree Selection is available at an additional charge.

Kosher, Vegetarian or Special Diet Meals are provided graciously.

Dessert

Custom Wedding Cake

A most incredible display with Flavors and Fillings to your liking.

* Any Cake can be accomplished ... just bring us a picture and our expert Bakers can recreate most anything!

-OR-

Our Fabulous "Cupcake" Cake

Displayed on a 6 Tier White Stand with
Scrumptious Selections of Vanilla, Chocolate, Cappuccino, Lemon ...

-PLUS-

Strolling Desserts

Select 4

Fresh Fruit Kebab

Miniature Petite Fours, Red Velvet, Carrot and Chocolate Opera

Bananas Foster Waffle Bites

Éclairs, Cream Puffs, Mud Balls & Fruit Tarts

Sorbet Spoons

Decadent Truffles

Miniature Brooklyn Cannoli's

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

Brewed Gourmet Coffee | Brewed Decaffeinated Coffee | Premium Teas