

M E N U S

HORS D'OEUVRES



B E E F

- All American Micro Burger, aged cheddar, pickle, secret sauce
- Black and Bleu Kobe Beef Burger, onion jam, tomato pickle
- Mini Reuben, chopped cole slaw, 1,000 island dressing
- “Steak & Eggs,” beef tenderloin, red onions, capers, whipped egg
- Steak House Pizza, Gorgonzola creamed spinach, sliced steak
- Prime Beef Carpaccio, on scallion potato pancake
- “Steak Frites,” cognac peppercorn sauce
- Steak Dijonaise, with caramelized onions and toasted garlic bread

C H I C K E N

- Pulled Chicken Nacho, pico de gallo, queso fresca
- Chicken Salad Profiterole, chopped celery, red grapes
- Deviled Eggs, your choice of smoked paprika or white truffle
- Chicken Arrabbiata Pizzetta, with spicy marinara
- BBQ Chicken Quesadilla, aged cheddar, sour cream and salsa
- Curried Egg Salad, on toast
- Ginger Chicken Cake, sesame vinaigrette
- Free Range Turkey, sun dried tomato scone and garlic aioli

F I S H

- Salmon Gravlax, on pumpernickel toast, salmon roe, crème fraîche
- Smoked Trout Bellini, with horseradish remoulade, hackleback caviar
- Smoked Salmon Stack, tarragon mayonnaise, bread & butter pickle
- Baja Crab Tostada, with guacamole and Lucia’s salsa
- Salmon Rillettes Puff with American caviar
- Blackened Tilapia Po’ Boy, Creole tartar, lettuce, tomato, pickle
- Ahi Tuna Taco Cup with tequila lime slaw
- Lobster Corn Dog with stadium mustard

MENUS

HORS D'OEUVRES



PORK AND LAMB

- Double-Cut BLT Bites
- Parma Prosciutto and Melon, black pepper biscotti
- Roasted Garlic Crostini, fava beans, Parma ham
- Lamb Lollipops, feta crust, cucumber relish
- Pepperoni Pissaladiere, with tomato fondue and provolone cheese
- Cure 81 Ham, baby pickles and beer cheese toast
- “Monte Cristo,” tempura fried ham and turkey sandwich with raspberry jam

SPOONS, FORKS AND CONES

- Carolina Crab Fritter with sweet corn cream
- Cheddar Mac and Cheese with smoked gouda bread crumbs
- Parmesan Polenta, wild mushroom sauté, EVOO
- Truffled Whipped Potatoes, fingerling potato chip
- Colossal Crab Louie Cocktail
- Sweet and Sour Meatball with pineapple carpaccio
- Cognac Shrimp Fork, green onion salad
- Chicken Milanese, parmesan bread crumbs and cured lemon
- Arancini Fork, Arborio rice fritter, mozzarella with chunky marinara
- Caesar Salad with Reggiano Parmesan
- Peking Duck Cone, ginger plum sauce
- Tuna Poke, avocado, ponzu and scallion
- Maine Lobster, tarragon, lemon and black pepper

MENUS

HORS D'OEUVRES



FRUITS AND VEGETABLES

- Maytag Blue Cheese Crostini with chili apricot preserves
- Roasted Tomato on Pesto Cracker with kalamata olives, fresh mozzarella
- Forest Mushroom Tart, vidalia onions and taleggio cheese
- Margarita Bruschetta, whipped ricotta, San Marzano tomato
- Cherry Crustada, Brie cheese, almond crumble
- Roasted Vegetable Flat Bread, mozzarella cheese, kalamata olive
- Goat Cheese Canapé with port wine poached pear on melba toast
- Strawberry Balsamic French Toast with whipped mascarpone
- Fire Roasted Apples and Gorgonzola Poppadom

STICKS

- Pasta Salad on a Stick, lemon ricotta tortellini, 24-hour tomato
- Carne Asada, lemon-lime, salsa
- Philly Cheese Steak, grilled pepper and onions
- Cowboy BBQ Steak with crushed onion rings
- Hoisin Glazed Beef Satay
- Mustard Crusted Flat Iron Steak
- Crunchy Thai Peanut Chicken
- Buffalo Chicken, celery and bleu cheese dressing
- Chipotle Chicken, scallion cream
- Poppy Seed Chicken, extra virgin lemon oil
- Chicken Parmesan, tomato sauce and provolone
- Togarashi Tuna with wasabi soy mayonnaise
- Popcorn Scallops, Old Bay, malt vinegar aioli
- Lemon Pepper Mahi Mahi with fresh cilantro
- Hawaiian Shrimp, ginger lime marinated with pineapple relish
- “Ramaki” Bay Scallops, double-cut bacon, champagne mignonette

MENUS

SALADS



SPINACH

- Spinach, honey pecans, wild mushrooms, Reggiano Parmesan, red wine vinaigrette
- Two-Apple Salad with aged cheddar, red onions, tomato, pecans and sherry mustard vinaigrette

BUTTER LETTUCE

- Golden Gem Lettuce, avocado, marinated tomatoes, bleu cheese and gourmet dressing
- Butter Lettuce, candied pistachio, dry jack cheese, cherry ice wine vinaigrette
- Boston Bibb, oranges, goat cheese and breakfast radish tossed in mandarin vinaigrette
- Baby Romaine, asparagus, grape tomato, egg, Parmesan crisps and avocado goddess dressing

WEDGE

- Wedge, “as it should be,” smoked bacon, tomato, red onion, peppercorn ranch
- Iceberg Lettuce, dates, roasted corn, goat cheese, cabernet buttermilk dressing
- Italian Wedge, chopped eggs, red onion, pancetta, sun-dried tomato Gorgonzola dressing

MIXED GREENS

- Wild Greens, asparagus, tomato, double smoked bacon, tellagio cheese, golden balsamic vinaigrette
- Field Greens, sun-dried tomato, Gorgonzola, pine nuts, sweet basil vinaigrette
- Farmer’s Mixed Greens, strawberries, blueberries, black walnuts, Maytag Bleu cheese, honey dressing

TOMATO & BEET

- Blistered Tomato Bread Salad tossed with buffalo mozzarella, cucumber and arugula vinaigrette
- Chiogga Beet Salad, toasted walnuts, Meyer lemon dressing and Brie cheese toast

CAESAR

- A Classic Caesar, romaine hearts, white anchovy, Parmesan reggiano, torn bread
- Blue Caesar, chopped romaine and mizzuna lettuce, Parmesan garlic dressing, Maytag blue cheese
- Escarole, sun chokes, golden balsamic vinaigrette, toasted almonds, Pecorino Romano cheese

MENUS

ENTRÉES



PASTA

- Jumbo Lump Crab Ravioli, asparagus, white wine garlic butter
- Butternut Squash Mezzaluna, pancetta, mushrooms, chicken reduction
- Six Cheese Ravioli Al Forno, Parmesan bread crumbs, basil pesto
- Smoked Chicken Arrabbiata, spicy tomato sauce, Reggiano Parmesan
- Gnocchi Bolognese, potato dumplings, veal ragout, goat cheese
- Black Truffle Gnocchi, butter poached lobster, toasted garlic
- Spaghetti and Meatball in a rosemary focaccia bread bowl
- Spaghetti and Veal Meatballs, Alfredo, marinara and torn bread
- Penne alla Vodka, roasted chicken, EVOO, Reggiano Parmesan
- Shrimp Diavolo, toasted red chili flakes, spinach, tomato cream
- Pasta Primavera, sautéed farmer vegetables, roasted garlic cream, aged goat cheese

FISH

- Ginger Crusted Salmon, stir fried sugar snap peas, sticky rice, soy butter sauce
- Sterling Salmon, forest mushrooms, leeks, fingerling potatoes, horseradish supreme sauce
- Ahi Tuna, peppered crusted, lyonnaise potatoes, cognac peppercorn sauce
- Jumbo Lump Crab Cake, asparagus, creamed corn, mashed potatoes, jalapeño remoulade
- Sea Bass, broiled with glazed carrots, fingerling potatoes and champagne truffle sauce
- Tangerine Tuna, chili garlic bok choy, sticky rice, daikon radish sprouts
- “Surf and Turf,” diver sea scallops, pulled beef short rib, potato purée, cabernet reduction
- Florida Grouper Oscar Style, crab, asparagus, black pepper gnocchi, Meyer lemon hollandaise
- Alaskan Halibut, lobster ravioli and sweet corn emulsion
- Brioche Crusted Sea Bass, green apple slaw, smoked bacon hollandaise
- Blackened Mahi, dirty rice and shrimp etouffee
- Shrimp and Grits, Creole shrimp, goat cheese grits, broccolini

MENUS

ENTRÉES



CHICKEN

- Chicken Giardiniera, Parmesan breaded, pickled vegetables, herb roasted potatoes, lemon jus
- Bourbon BBQ Chicken, broccolini, cheddar chipolte mashed potatoes, BBQ gravy
- Almond Chicken, glazed vegetables, buttermilk mashed potatoes, honey chicken reduction
- Chicken Parmesan, pan fried chicken, marinara, penne pasta, aged provolone
- Chicken “Saltimbocca,” Parma Prosciutto, mozzarella, provolone, creamed spring peas
- Boursin Stuffed Chicken, artichoke hearts, roasted garlic mashed potatoes, white wine garlic sauce
- Hoisin Glazed Chicken, 7 vegetable stir fry, jasmine rice with sizzling scallion butter
- Free Range Chicken, wild mushroom stuffing, candied green beans, truffle pan gravy
- Jerk Chicken, black bean corn relish, tortilla salad, tequila lime butter

MEATS

- Maytag Beef Tenderloin, roasted fingerling potatoes, broccolini, aged balsamic
- Beef Medallions, shallot potato gratin, skillet beans, natural jus
- Steak & Ribs, filet mignon, braised short rib, potato pancake, horseradish creamed leeks
- Crab Crusted New York Strip, jumbo lump crab, garlic beans, roasted tomato veal reduction
- Steak Frites, sliced flat iron steak, white truffle fries, mushroom Bordelaise
- Steak Maui, pineapple soy marinated skirt steak, roasted vegetables, sweet potato purée
- Cowboy Ribeye, campfire mustard, Tabasco onions, broccolini
- Lamb Porter House, potatoes Anna, haricot vert, fig molasses
- Veal T-Bone, sautéed cherry peppers, garlic butter, Tuscan potatoes
- Berkshire Pork Chop, maple pecan pork, glazed peas and carrots, mushroom French toast

MENUS

DISPLAYS



DISPLAYED STARTERS

- Domestic Cheese, aged Cheddar, Swiss, smoked Gouda, Havarti Dill, Maytag Blue
- Imported Cheese Board, Sage Derby, Brie, Red Dragon, Petit Basque, Cambozola
- Seasonal Fruit, selection of the season's freshest fruits and berries with Chambord cream
- Vegetable Crudités, asparagus, carrots, celery, broccoli, cauliflower, grape tomatoes and gourmet dressing
- Antipasti, imported Italian meats, Reggiano Parmesan, pickled vegetables, roasted peppers and mushrooms, anchovy bread salad, fresh mozzarella, mixed olives
- Duck Trap Smoked Salmon, a classic presentation of minced egg, red onion, and whipped cream cheese
- Prime Beef Carpaccio, Reggiano Parmesan, sea salt, EVOO
- Rolled Sushi, your choice of California, spicy tuna, vegetable, Philly, ponzu salmon & crab

ON ICE

- Peel and Eat Shrimp, tiger shrimp tossed in old bay seasoning, cocktail and Louie sauce
- Shrimp Cocktail, as it should be with horseradish cocktail sauce and fresh lemons
- Jumbo Prawns, poached in court bouillon served with house cocktail sauce
- Colossal Crab Cocktail, Louie and mustard dipping sauces with sliced lemons
- Oysters on the Half Shell, shucked Blue Point oysters, Tabasco, cabernet mignonette
- West Coast Oysters, Kumamoto Oysters topped with garlic chili oil
- Plateau de Fruits de Mer, "fruits of the sea," chilled shrimp, shucked oysters, marinated mussels, clams on the half shell, and Maine lobster crab Louie salad, cabernet mignonette, horseradish cocktail and mustard dipping sauces

DIPS AND FONDUES

- Spinach Artichoke, served warm with lavash and crudités of vegetables
- Buffalo Chicken, pulled chicken, Franks red hot, and bleu cheese crumbles, celery and flat bread crackers
- Rubeen Dip, baked corn beef, sauerkraut, Swiss, and 1,000 island served with dill pickles and rye crisps
- Vermont Cheddar Fondue, pretzel bread, salami and fresh vegetables
- King Crab, chilled crab, lemon juice and cilantro mayonnaise with herb lavosh
- White Bean Spread, roasted garlic, oregano, Tuscan white beans and sea salt flat bread
- Hummus, garbanzo beans, tahini, lemon and EVOO served with toasted pita chips
- Smoked Trout Dip, herb cream cheese, red onions, chives and flaxseed crackers

MENUS

DISPLAYS



SOUP SHOOTERS

- Heirloom Tomato and Basil
- Lobster Bisque
- English Split Pea Soup
- Chilled Cantaloupe
- Bloody Mary Shrimp Cocktail
- Oysters with Peppered Vodka

JUICE SHOTS

- Pomegranate Punch
- Carrot Ginger
- Green Apple Kick
- Pineapple Watermelon
- Trois Citron
- Grapefruit Smash

TEA SANDWICHES

- Pulled Chicken and avocado wrap
- Parma Prosciutto and butter
- Crab Salad with srirachi mayonnaise
- English Cucumber and cream cheese
- Turkey and Honey Cup Mustard
- Smoked Salmon Rillette
- Asian Chicken Salad on sesame toast
- Peanut Butter, Caramelized Banana