



*Heavy Cocktail Buffet Menus*

**BASIC MENU**

**Please feel free to substitute items from the hors d'oeuvre list or other menus**

*Pass hors d'oeuvres*

Please choose from attached list  
1 hors d'oeuvre included with buffet

*Your Choice*

*choose one*

Choice of vegetable, shrimp, or salmon mousse served en croute  
with assorted crackers and breads, decorated with a whole vegetable garnish

or

Chicken salad in puff pastry shell

*Pastas*

*choose one*

Mediterranean pasta puttanesca with Italian sausage

Tortellini with home made basil pesto

Tomato vodka cream with shrimp

Smoked chicken and five peppers in tomato cream

*Assorted Domestic & Imported Cheeses*

A beautiful display of Brie, havarti, cheddar, and bleu, and including artichoke cheesecakes  
and cheese torta (layered provolone and chevre with basil pesto and sun-dried tomatoes)

Decorated with a fresh fruit garnish

Served with assorted crackers

*Fresh Vegetable Crudités*

Including steamed asparagus, green beans, little potatoes, snow peas, sugar snap peas, etc.

Served with our homemade curry mustard dip

and decorated with a whole vegetable garnish

*Seasoned Roast Beef Tenderloin*

With sour cream horse radish sauce and Dijon mustard

Homemade petite rolls

## ***Heavy Cocktail Buffet Menus***

### ***With Choice Of***

Ginger glazed ham or roast turkey

Marinated grilled pork tenderloin or herb-rubbed leg of lamb

Prime Rib roast beef

**Additional items to add or substitute to basic menu are below**

### ***Poached or Smoked Salmon***

with Green Goddess and dark breads

Condiments: capers, chopped egg, minced red onion

### ***Tail-on Steamed Shrimp with Cocktail Sauce***

### ***Ginger Glazed Ham Carving Station***

**Other carved meats available**

### ***Assorted Sweets***

*choose three*

Lemon tarts, chocolate amaretto cakes with chocolate truffle icing, chocolate decadence, caramel tarts with praline, chess squares, white chocolate pecan cookies, chocolate, butterscotch and coconut layered cookies, pecan tassies and chocolate brownies with cream cheese icing, white and dark chocolate covered strawberries (\$.50 extra)

**Holiday dessert and cookie list available by request after November 1**

### ***Hot Dips***

Cheesy Crabmeat béchamel

Crawfish Lafayette

Bleu cheese and toasted walnut

Spinach Artichoke

Black Bean Sausage

Fromage au fondue

Served with assorted chips: pita, corn, toast points

### ***Cold Dips***

Guacamole

Spicy hummus

Fresh tomato salsa

Cucumber yogurt

Olive tapenade

Mushroom tapenade

Home made boursin

Chicken liver pate

Mushroom pate

Smoked salmon and whipped cream cheese

With capers, red onion, and fresh dill

All served with assorted crackers, chips and breads

## **Station Menus**

*Items below may be substituted with heavy cocktail buffet menu or grouped as theme stations*

### ***Pastas***

#### ***Sauces***

Mediterranean puttanesca, basil pesto, tomato vodka cream, bolognese, Alfredo

#### ***Pastas***

Cheese tortellini, farfalle, ziti, penne, cassareccio

#### ***Meats***

Italian sausage, smoked chicken, shrimp, proscuitto, clams, meat balls  
Sautéed mushrooms, portabellas, roast peppers, pine nuts, sun-dried tomatoes, virgin olive oil

#### ***Cheeses***

Aged asiago, parmesan reggiano, pecorino romano

### ***Choose three***

### ***Seafood***

Steamed mussels and clams

Oysters on the half shell

Choose from east coast, west coast, Gulf of Mexico

Boiled Tail-on Shrimp with choice of sauces

Crab claws

Poached or smoked salmon

with green goddess, capers, red onion, chopped egg, and dark breads

Hot crab dip with pita triangles

New England clam chowder

New Orleans she-crab soup

Shrimp remoulade

Maryland crab cakes

### ***Choose four***

### ***Bruschette***

Toasted olive oil garlic bread with assorted toppings

Tomato and herbs, mushroom tapenade, olive tapenade, creamy white beans and sage, chicken liver pate

Herbed goat cheese mousse, artichoke and gorgonzola

### ***Station Menus***

#### ***Meats Carved***

Ginger glazed ham, roast turkey and marinated grilled pork loin

Marinated grilled pork tenderloin, herb-rubbed leg of lamb and roast beef

Seasoned roast beef tenderloin

All served with petite rolls, assorted breads, and choice of 3 sauces:  
(Roasted red pepper mayo, sour cream horseradish chive, saffron aioli, Dijon, and spicy mustard)

***Antipasto***

Italian Cured Meats

*Parma Prosciutto, Bresaola, Sopresso Veneta*

Marinated Artichokes

Caprese salata

Tomatoes and Mozzarella in Olive Oil and Basil

White beans and sage

Assorted olives and marinated vegetables

Italian cheeses and breads

***Seafood, Chicken and Sausage Gumbo***

Served with rice, French bread and assorted hot sauces

***Quesadilla or Fajita Bar***

Chef's station

Individually prepared quesadilla with guest's choice of:

Smoked chicken, marinated grilled flank steak, tilapia or shrimp

Roasted peppers, sautéed onions, chopped fresh cilantro,

Roast portabella mushrooms, roasted garlic,

Guacamole, sour cream, fresh tomato-serrano salsa

***Risotto Bar***

Chef's station

Individually prepared risotto dish with guest's choice of:

1.Smoked chicken, diced apples and toasted walnuts,

2.Salmon, roasted peppers and capers,

3.Grilled mushrooms, pepper confetti and roasted garlic,

4.Italian sausage or pancetta, rosemary and roasted garlic.

**continued**

***Heavy Cocktail Buffet Menu***  
**Station Menus**

***Asian Stir Fry***

Chef's station

Beef, chicken, shrimp or pork with assorted Asian vegetables  
and peppers, nuts, ginger and garlic, served over rice

***Creamy Mashed potato bar***

Creamy mashed potatoes with assorted toppings-

Broccoli cheese sauce, chopped bacon, chives, and Monterey jack cheeses, sautéed mushrooms,  
fresh tomato salsa, sour cream, rich brown gravy

***Soup station***

Choose one or several soups with our chef's help.

Some examples:

Spicy corn chowder, asparagus vichyssoise, butternut squash, French onion, basil cream with fennel and  
wild mushrooms, minestrone, tomato bisque

Shrimp or lobster bisque

***Omelet Station***

Omelets prepared at site by request.

Eggs

Butter

Meats: Ham, shrimp, bacon, smoked chicken

Cheeses: Cheddar, Monterey jack, parmesan, gruyere

Garnishes: Roasted peppers, mushrooms, tomatoes,  
green onions, wilted spinach, salsa

***Thai Station***

*Chef's station*

Beef, chicken, shrimp or pork with garlic, peppers, peanuts, ginger, bean sprouts, scallions, bok choy,  
coconut curry or peanut sauce served over pad Thai noodles

***Sushi Bar - Hot and Cold***

**Chefs attending**

***Maki Zushi***

Vegetable rolls, California rolls, tuna rolls

***Nigiri Zushi***

Tuna, salmon, white fish

***Temaki Zushi***

*Sushi - hand rolled cones of nori with assorted fillings*

***Seared tuna***

Chunks of sashimi tuna rolled in Dijon mustard, black and white sesame seeds  
and seared in front of guests  
served with wasabi mayonnaise and Thai remoulade

Talk with us about a custom station

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