



OUR MOST-REQUESTED

MENU SELECTIONS

Cocktail Hour

Main Course ~ Buffet or Served

Dessert

Don't see it here? Let us know, we can accommodate most requests!

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Cocktail Hour

Assorted Selections, Elegantly Displayed and Bulter Passed

Stationary Cold Hors d'oeuvres

Crudit  - Fresh Vegetables with Herb Dip

Fresh Mozzarella Salad and Cherry Tomatoes in Italian Marinade

Selection of Imported and Domestic Cheese and Crackers

Hummus with Warm Pita

Italian Antipasto

with Meats, Cheeses, Olives, Roasted Peppers, Artichoke Hearts, Marinated Mushrooms

Tomato Bruschetta with Seasoned Toasted Rounds

Seasonal Fresh Fruit

Passed Hors d'oeuvres

Spanakopita (Spinach and Feta in Phyllo Dough)

Caprese Skewers (Tomato, Mozzarella, Basil
& Prosciutto Drizzled with Balsamic Glaze)

Mini Eggrolls or Spring Rolls

Mini Quiches

Chicken Quesadillas

Hummus Quesadillas (vegan)

Chicken Satay with Teriyaki Glaze

Beef Satay with Teriyaki Glaze

Franks In Comforters

Potato Pancakes

Beef Sliders

Pulled Pork Sliders

Open Faced Turkey Sliders

Cheesesteaks Eggrolls

Chicken & Waffles

Flatbread Margherita Pizza

Cocktail Meatballs

Smoked Salmon on Black Bread

with Herbed Cream Cheese

Shrimp Cocktail

Scallops Wrapped in Bacon

Fresh Sushi

Hot Pretzels with Beer Cheese Dip

Stuffed Mushrooms

Crab Stuffed Mushrooms ***Premium Priced

Lollipop Lamb Chops *** Premium Priced

Maryland Crab Cakes *** Premium Priced

Main Course

Served Buffet or Sit-Down Style

Dinner Selections

Penne Pasta Station with choice of 3 Sauces

Vodka Sauce, Marinara, Alfredo, Bolognese and Pesto

Meatballs: Choice of Italian, Swedish,

Sausage and Peppers

Eggplant Rollatini

Fresh Loin of Pork with Orange Sauce

Carved Flank Steak with a Madeira Wine Sauce and Horseradish Cream Sauce

Filet Mignon with a Madeira Wine Sauce and Horseradish Cream Sauce

Roasted Turkey Breast with Gravy & Cranberry

Chicken Options | Choice of Chicken Francese, Chicken Marsala, Chicken Piccata, Chicken

Parmesan or French-cut Herb Roasted

Stuffed Filet of Sole

Salmon in Balsamic Glaze or Lemon Dill Sauce

Vegan/Vegetarian Brown Rice Quinoa with Fresh Vegetables

Side Selections

Garlic or Regular Mashed Potatoes

Fresh Seasonal Vegetables

Italian-Style Green Beans

Green Beans Almondine

Glazed Carrots with Honey and Brown Sugar

Rice Pilaf

Roasted Red Skin Potatoes with Rosemary

Grilled Seasonal Vegetables

Salad Selections

Traditional Caesar

Garden Salad with Mixed Greens and Balsamic Dressing

Spring Mix with Arugula and Balsamic Dressing

Spinach Salad with Real Bacon Bits and Honey Mustard Dressing

Red Skin Potato Salad

Mediterranean Couscous Salad

Pasta Salad with Provolone Cheese, Roasted Peppers, and Olives

Grilled Vegetables with Balsamic Drizzle

Barbecue Selections

Grilled Shrimp with Asian Marinade

Grilled Flank Steak

Pork Ribs with Traditional Barbecue Sauce or Asian Marinade

Sirloin Steak

Beef or Chicken Kebobs

Bone-in or Boneless Chicken with Traditional Barbecue Sauce or Lemon Herb Sauce

Dessert

A Sweet Finish to Your Event

Dessert Selections

Assorted Display of Cookies,

Brownies, and Blondies

Assorted Mini Italian Pastries &

Petit Fours

Assorted Mini Cheesecakes

Candy Bar

Cupcake Display

Fresh Fruit Display