



fresh tuna tartar surf and turf spicy tuna cone mini chicken pot pies chicken & waffles grilled shrimp empanadas truffle ricotta crostini mini potato knish wild mushroom tartlet smoked salmon latkes peking duck spring roll chicken meatball slider risotto balls ceviche gazpacho mini burgers

hors d'oeuvres

served in a crispy wonton basket

brioche bun with seasoned lobster on one side & cheese steak w grilled onions on the other wonton cone with pickled ginger and avocado mousse diced chicken, carrots, peas, pearl onions, celery and chicken veloute chicken and waffle with crispy chicken and vanilla maple syrup arugula pesto glaze lollipop chorizo or vegetable filled with an avocado aioli truffle ricotta and fig jam on charred focaccia porcini aioli truffle parmigiana dust with wasabi caviar spicy orange and pineapple glaze house made burrata and red sauce philly cheese steak risotto balls russian dressing plantain cup w shrimp, lime, micro cilantro cucumber cup filled w feta crema and toasted almonds bite-sized cheeseburgers with bacon jam and arugula pesto on a brioche bun





| mini cheese steak | sliced filet of beef, cheddar cheese and grilled onions |
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| pigs in blankets | cocktail franks wrapped in pretzel puff pastry mustard for dipping |
| peking duck | bite-sized pancakes with chinese duck, cucumber, scallion and hoisin sauce |
| blt | grape tomato with crispy pork belly, lettuce puree, bit of aioli and panko bread crumbs |
| grilled flatbreads | prosciutto, arugula, mozzarella and parmesan & rosemary, goat cheese, sea salt and citrus zest |
| miniature lamb burgers | lamb burgers with mint, thyme, rosemary and fresh garlic, sliced red onion, feta cheese and tziki |
| caprese | house-made mozzarella & cherry tomato skewers |
| chicken lollipop | buffalo style with a dollop of bleu cheese |
| mac n cheese bite | lobster mac & cheese béarnaise sauce |
| risotto balls | philly cheese steak risotto balls russian dressing |
| fish tacos | pickled red onion cilantro |
| mini zucchini patties | with eggplant caponata |
| veal parmesan sliders | fresh mozzarella, tomato sauce, brioche bun |
| strudel | grilled pear walnut roquefort |
| spicy pork meatballs | roasted garlic bechamel |
| mini beef wellington | horseradish cream sauce |
| chicken lollipops | black & white sesame crusted spicy peanut sauce |





cauliflower purée chicken liver mousse beef carpaccio sliders bbq pulled pork lasagna brown butter espresso powder on a chinese spoon cippolini marmalade toasted challah served on a brioche bun crispy shallots cornbread crumbs Bite sized lasagna squares dusted with parmesan





Stations charcuterie table

A & S antipasto artichoke hearts, roasted peppers, mushroom salad, mixed olives, bocconcini, auricchio provolone & sweet sopressata artisanal cheese platter manchego, prima donna, ricotta salata, dried figs and apricots, and truffle honey. sliced artisanal meats salamis, sopressatas and prosciutto croutons, baguettes, local bakers' breads and small flatbreads

flat bread pizza

| margherita | fresh mozzarella, basil and fresh local tomatoes |
|------------------------|---|
| prosciutto and arugula | fresh mozzarella, tomatoes, prosciutto and arugula |
| sausage | fresh mozzarella fresh ricotta, sausage, peppers, spicy red sauce |
| blanco | fresh mozzarella & fresh ricotta, lemon zest and rosemary |
| fungi | assorted mushrooms, shallots, fontina cheese and truffle oil |
| primavera | seasonal vegetables, fresh mozzarella, basil and fresh local tomatoes |
| fall | fall squash, caramelized onion, fried sage, fontina cheese |



flank steak oven roasted chicken roasted breast of free-range turkey Porchetta prime rib barbecued brisket of beef roasted leg of spring lamb salmon

carving

chimichurri sauce

turkey breast herb stuffing and cranberry sauce

rolled pork belly stuffed with pork loin, sautéed spinach, basil pesto, red pepper flakes au jus & horseradish crème fraiche

olive oil, rosemary and garlic marinated served with fresh mint sauce with dilled crème fraiche, lemons and capers

meatball station

spicy pork simm chicken lemo lamb sherr veal spicy vegetarian eggp

simmered in a vodkas sauce lemon grass coconut broth sherry and manchego cream spicy vodka sauce eggplant and veggie meatballs grated parmesan cheese, red pepper flake





pasta

broccoli rabe & sun-dried tomatoes veal, beef and pork bolognese sauce pesto, sun-dried tomatoes, pignoli & parmigiano cheese with fresh chopped garlic and parsley

bite-sized & served on house made buns

all beef turkey black bean additional toppings

stuffed shells

orecchiette

penne

bow ties

garlic bread

shrimp

mini deli sandwiches

mini knish

mini hot dogs

sides

with guacamole

slider station

with or without cheese

bacon jam, caramelized onions, arugula pesto, tomato chutney, horseradish aioli, ketchup and mustard

po boy croissants spicy rémoulade shaved iceberg plum tomato

ny deli

pastrami, corned beef and turkey served on rye and pumpernickel breads served with spicy mustard

fresh house made pretzel rolls

cool pepper slaw and kosher dill pickles, ketchup and mustard





| and chicken ve |
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| tomato soup w |
| served with bu |
| |
| farm to ta |
| fresh cut crudi sourcing with s dip |
| |

pickled

cheese

breads

comfort food station

carrots, peas, pearl onions, celery eloute with a grilled cheese triangle

utter and jams

able

lité chosen at the market for local spinach artichoke and blue cheese pickled vegetables locally sourced cheeses to include a blue, goats and triple crème with selection of fresh and dried fruits croutons, baguettes, local bakers' breads and small flatbreads

bbq sliders

on small potato rolls

Slow roasted chicken short ribs pulled pork

cool pepper slaw and bbq sauce garlic pickle

cabbage slaw





raw bar

| jumbo shrimp cocktail | |
|-----------------------|--|
| assorted clams | on the half shell |
| assorted oysters | on the half shell |
| ceviche | in cucumber cups |
| | cocktail sauce, mustard-dill sauce, and freshly sliced lemons |
| | mexican |
| soft taco bar | beef, chicken and grilled vegetables tacos with homemade guacamole, salsa fresca, shredded lettuce, tomatoes, sour cream, jalapeños and sharp cheddar cheese |
| quesadillas | cheddar cheese, pulled pork, grilled chicken and grilled veggie |
| "elotes" | corn muffin topped with mexican crema, cotija cheese, chilli powder and lime zest |
| | chinese |
| take-out | take-out containers containing rice with choice of bean sprouts, julienne of cucumber and carrot, fried shallots, broccoli, scallions roasted tofu & shredded chicken |
| assorted dumplings | vegetable, shrimp, and pork with ponzu, spicy peanut, and sweet & sour sauces |





skewers

| chicken | herbs du provence |
|-----------|------------------------------|
| beef | teriyaki |
| lamb | spicy lamb with harissa |
| shrimp | Italian spec and basil pesto |
| vegetable | with a red thai curry paste |

mac & cheese

| chicken | cheddar and american cheese with crispy chicken, optional buffalo wing sauce and crumbled blue cheese |
|------------|---|
| italiano | fresh mozzarella, bruschetta with focaccia crumbs |
| old school | Three cheeses with baked bread crumbs |
| toppings | smoked bacon bits, grated parmesan, scallions, diced tomatoes |
| | bao buns |
| pork | roast pork with pickled cucumber slices and scallions with a hoisin sauce |
| tofu | baked tofu with shredded jicama & mango and special sauce |
| chicken | crispy fried chicken |



vegan

bugolgi thai lettuce wrap kholrabi noodles served mini asian takeout containers

grilled rustic pizzas

panzanella salad

mini chicken parmesan rigatoni

garlic bread

tofu bulgogi with pickled cucumber slices with root vegetables, pecan, and tahini sauce white and purple kohlrabi noodles, with julienne green apple, dried cranberries, tangy honeymango sauce

italian station

Choice of two from flat bread pizza section

olives, tomatoes, roasted garlic, pine nuts, red onion, basil, crusty bread and a red wine vinaigrette with tomato sauce on a mini garlic knot

served with either a classic red sauce or veal, beef and pork bolognese sauce with fresh chopped garlic and parsley

spanish tapas

gazpacho spanish cheeses spanish salt cod croquetta empanadas served in shot glasses tetilla, manchego, and cabrales with spicy tomato sauce chicken, savory beef and vegetable





moroccan

| kebobs | moroccan spiced chicken and lamb |
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| dips | hummus, baba ganoush |
| salads | feta with herbed olive oil, mixed olives cucumber raita crisp fresh baked herbed pita chips |
| sushi & maki bar | sushi (with or without on-site chef) featuring the finest fish available at market with sesame ginger, soy and chinese mustard and pickled ginger condiments |
| | crostini station |
| fava bean | with meyer lemon oil and shaved pecorino topped with micro basil |
| eggplant caponata | eggplant and tomato, onions, capers, olives and toasted pine nuts |
| burrata | house made burrata, confit of heirloom tomatoes, micro herbs extra virgin olive oil and a balsamic reduction |
| wild mushroom | duxelle of porcini, morels and cremini mushrooms, shallots and pinenuts |
| grilled pear and gorgonzola | with micro arugula |





| | paninis |
|-----------------------------------|---|
| cacciatorini | peppered, firm pork sausage, goat cheese and |
| | black olive pesto |
| grilled vegetable | smoked mozzarella eggplant, zucchini, yellow squash, roasted peppers and black olive pesto on ciabatta |
| chicken parmesan | chicken cutlet. fresh mozzarella and tomato sauce |
| prosciutto, mozzarella and tomato | prosciutto, mozzarella and tomato |
| bella mozzarella | fresh mozzarella, fresh basil, roasted peppers, vine ripened tomatoes, oregano, olive oil, balsamic vinegar |
| chicken club | fresh mozzarella, roasted peppers, vine ripe tomatoes, and extra virgin olive oil |

fritto misto

vegetables

artichoke hearts, mushrooms, asparagus, fennel, broccoli with dipping sauces

