



Banquets • Catering • Livery Services

Creating the Events of a Lifetime

Off-Premise Catering Menu

EUROPEAN

This is only a portion of our Off-Premise Catering Menus.

Please call us and speak to an Event Specialist.

We will be happy to help customize your menu.

Condiments, Deluxe Plastic ware, Plates and Serving Utensils,
Substitutions Are Available at an Additional Charge.

Reusable Sterno Warming Units Provided for a Nominal Fee.

A Professional Serving Attendant is Available at an Additional Charge.

Minimum 30 People

Please order in Multiples of Ten

Cold Hor's Douerves

Assorted Canapés - \$2.50
Steak Tartar - \$2.95
Liver Pate with Cocktail Rye and Grated Eggs - \$2.25
Artichoke Pate - \$2.50
Beef Tenderloin with Boursin Cheese - \$3.75
Lox with Dill on Toast Rounds - \$3.40

Hot Hor's Douerves

Mini Beef Wellington - \$3.00
Stuffed Artichoke Hearts - \$2.25
Swedish Meatballs - \$2.25
Shrimp and Boursin Cheese Beggars Purse - \$3.25
Mini Crab Quiche - \$2.60
Crab Stuffed Mushroom - \$3.25
Breaded Boursin Mushroom - \$2.60
Mini Florentine Quiche - \$2.60
Spanikopita - \$2.60

Lunch/Dinner Packages

La Franchise

Caesar Salad
Pasta Roletto with Marinara Sauce
Roast Pork Napoleon with Roasted Peppers, Onions, Roma Tomatoes and
Burgundy Wine
Chicken Breast Franchise
Roasted Potatoes
\$18.95

The Warsaw

Beets with Sour Cream
Polish Sausage with Sauerkraut
Potato Latkes
Breaded Pork Chops
Kolachkies
\$14.95

Dinner Buffets

Dinner Buffet Selection I

Guarantee of 100 Guests

Prosciutto and Seasonal Melon
Grilled Seasonal Vegetables with Extra Virgin Olive Oil
Stuffed Mushrooms with Sausage and Cheese
Grilled Polenta with Sausage

Hearts of Romaine a La Caesar
Bowtie Pasta Salad with Seasonal Vegetables
Green Bean Salad with Tuscan White Beans

Breadsticks, Variety of Rolls and Focaccia

Breast of Chicken Pignola, Prosciutto and Artichoke Hearts
Seared Tilapia with Cucumber Basil Relish

Roast Prime Rib of Beef with Au Jus and Horseradish

Potato Lyonnaise
Medley of Seasonal Vegetables

Sliced Seasonal Fruits
Fresh Fruit Tarts
Cheesecake with Strawberry Sauce
Meyer Lemon Tart
Mini Cannoli
Chocolate Chip Cookies

Tuscan Bread Pudding with White Chocolate Chips and Rum Caramel Sauce

Fresh Brewed Coffee, Decaffeinated Coffee and International Teas

\$45.00

Dinner Buffets

Dinner Buffet Selection III

Guarantee of 100 Guests

Chilled Asparagus with Grilled Radicchio
Pepper Seared Tuna Nicoise Salad

Baby Spinach Salad with Mushrooms and Warm Pancetta Dressing
Pasta Salad with Rock Shrimp
Tomato, Onion and Cucumber Salad

Breadsticks, Assorted Cracker, Assorted Rolls and Focaccia

Baked New England Cod, Lemon Herb Sauce
Roasted Chicken
Penne Pasta with Italian Sausage and Fennel
Spinach Salad with Aglio Olio
Gnocchi with Tomato, Basil and Ricotta Cheese

Sliced Seasonal Fruit
Tuscan Bread Pudding with White Chocolate Chips and Rum Caramel Sauce
Apple Slices
Assorted Cookies

Fresh Brewed Coffee, Decaffeinated Coffee and International Teas
\$45.00

Dinner Buffets

Dinner Buffet Selection IV

Guarantee of 100 Guests

Prosciutto and Seasonal Melon
Vine Ripened Tomato, Fresh Mozzarella Cheese, Roasted Red Bell Peppers
Basil Oil and Balsamic Dressing
Grilled Seasonal Vegetables with Roasted Red Pepper Coulis
Smoked Salmon Bruschetta with Dill Cream

Hearts of Romaine a La Caesar
Baby Organic Greens with Mustard Vinaigrette
Tuscan Bean Salad with Pesto Vinaigrette
Seafood and Shrimp Pasta Salad

Corn Meal Crusted Salmon with Bell Pepper Sauce
Breast of Chicken Filled with Spinach, Prosciutto and Artichoke Hearts
Chateaubriand
Penne Pasta, Smoked Chicken, Wild Mushrooms with Alfredo Sauce

Sliced Seasonal Fruits
Tiramisu
Homemade Chocolate Torte

Biscotti

Fresh Brewed Coffee, Decaffeinated Coffee and International Teas

\$45.00