

Individual - plated or passed

Cucumber w/ Hummus

spanakopita

mini crab cakes

brie and preserves in puff pastry

seared beef with horseradish aioli

spinach spread or crab fondue on pita chips

small serving fancy mac and cheese

Shanghai shrimp dumplings

foccatia with (a variety of toppings)

Chilled beet and whipped St. Andre cheese bites

Chilled beef & exotic mushroom crostini with black garlic soy sauce

Lamb lollipops with saffron yogurt

Heirloom tomato bruschetta

Bacon wrapped shrimp stuffed with fresh mozzarella and basil

Chicken and biscuits with horseradish BBQ

lobster sliders

low braised brisket, puff pastry

smoked salmon on cucumber

crab stuffed mushrooms

puff pastry with brie/ jam

mini latkes

Smoked gouda orzo bites/tomato ragu

Tostones- in a lime Mojo sauce with tangy avocado

Tropical Fruit Skewers- Kiwi, pineapple and mango satay

Mixed Ceviche- Shrimp, scallops, Mahi

Curried Coconut Lobster Cups

Havana Crab cakes

Sugar cane skewered Pork

Conch Fritters

Jerk Chicken Empanadas

minted watermelon, pickled tomato, marinated feta skewer

slow braised brisket, puff pastry, blue cheese

banh mi bites

crostini with spinach spread

gyro bites

Asian spring rolls carrot ginger dipping sauce

Falafel patties "bruschetta" with tahini and tomato, cucumber, onion, parsley salad

Spicy tempeh skewers (pineapple, red onion, peppers, and tomatoes)

Mashed potato Croquette

Pork Belly/ roasted apple
Mushroom Soup Shots
BLT- Cherry tomato confit and duck bacon micro arugula
Croque monsieur
Roasted Delicata Squash fresh mozz

Appetizer stations

Hummus and Olive Bar

Colorful assortment of flavored hummus, exotic olive varieties, grilled vegetables and pita bread. presented artfully and served with flavored olive oils and appropriate condiments

Skewer Station

Globally inspired grilled and roasted meats presented on individual skewers with sauces to accompany. 3 or 4 different flavor meat or vegetable variations.

(examples)

Salmon & fennel caper aioli

Steak (medium rare), portable with a parsley vinaigrette

Chicken tomato and with a basil vinaigrette

Tuna

Dips

Spinach spread, Crab fondue, White Bean & Lemon dip
raw veggies, crostinis, crudite, house made ranch dressing

Mexican

quasidillas , chips, quacamole, sour cream, bean dip, pico de gallo, house made hot sauces, jalopenos

Cheese and charcuterie

Antipasto/spicy salami/ pepperoncinis/ nicoise /Tomato confit/roasted shallots/
assorted cheeses and accompaniments

Wings and things

Bone in chicken wings (traditional), boneless "wings", Cauliflower wings, beer - buffalo sauce, bbq sauce, Gochujang sauce, celery, carrots, blue cheese dressing, pickled vegetables

Lettuce wraps

Asian Chicken - Shredded chicken, shiitake mushrooms, pickled Thai veg napa cabbage, happy sauce, peanuts, bibb lettuce

Al Pastor Pork - Chili roasted pork, grilled pineapple, pico de gallo, sour cream, guacamole, bibb lettuce, chili lime onions

Entree Stations/ Buffet

Grilled chicken on the bone/ breast - Lemon herb brined chicken, grilled and finished with a lemon and parsley vinaigrette.

Salmon with lemon and dill

Additional pork, seafood, chicken entrees TBD

Roasted Poblanos stuffed with cheesy roasted tomato rice in a santa fe sauce,

Fusilli pasta - with choice of a few sides to add (veggies, toasted bread crumbs, etc with: Basic Cheese sauce, Garlic, herb & olive oil sauce & Tomato sauce

Rustic Tomato ragu

Stir Fry (vegetables and meats) served with rice

Five cheese mac and cheese

Coriander crusted Tuna

Quesadillas

Tacos

Fajitas

roasted eggplant stuffed with fresh ricotta and tomato ragu

Carving Station (Chef for Service)

Stir Fry Station - Bang Bang Scallop stir fry over rice or noodles, Pad thai sauteed with shrimp or tofu over rice or noodles, Sweet and sour pork

Fried chicken/charred chipotle hot sauce

Entree Sides

Chilled Thai peanut noodle salad

Roasted garlic and chive buttered redskin new potatoes

Green salad

Chilled Green bean salad

mashed potato bar

Panzanella salad

Roasted Fall Veggies

Arugula salad/bosc pear/ aged goat/ pickled shallot/white balsamic

Grilled Artichoke Salad/roasted red peppers/feta/fig balsamic

orzo with mascarpone or rice salad or mashed potato bar (mashed plus fixings)

spinach lemon garlic

winter roasted veg - lots of fresh garlic chunks

mashed potato bar
pasta salad w/ lemon quinoa vinaigrette
baked mac and cheese
potato salad with brussels
cole slaw
green salad
Caesar salad
Apple Salad
Thai Salad
Cobb Salad
Mediterranean Salad
rolls

Vegan options

Tostones with lemon mojo
Roasted red pepper hummus cucumber cup with chive batons
Cauliflower wings
Asian spring rolls carrot ginger dipping sauce
summer rolls
Confit cherry tomatoes with crostinis and basil
Falafel patties "bruschetta" with tahini and TCOP
Spicy tempeh skewers (pineapple, red onion, peppers, and tomatoes)
Curry seitan salad
Zucchini Bread bites
Coconut cake

Tea Sandwiches (or full size sandwiches)

Smoked salmon shaved red onion creamy caper spread rye bread
Green goddess pea shoots, sliced tomato and avocado on wheat
Smoked Turkey & Apple with cranberry
Peanut butter and fluffernutter
ham brie and apple

cucumber, tomato and dill
curried chicken salad
egg salad
roast beef. horse radish
blt
roasted veggie

Desserts:

Biscottis
Macaroons
brownies
cookies
Fruit
Petite chocolate flourless individuals
Ice cream sundae bar
Budino
cheesecake
rice pudding
Tiramisu
Bread Pudding
Apple cider donut Bread puddings

Brunch Selections

Omelette Station (egg and egg white, bacon, cheddar, shredded mozz, goat, mushrooms, sweet onion, avocado, spinach)
Quiche
House made waffles
Brioche French Toast
Breakfast Burritos
Home Fries
Bacon
Sausage
Fresh Fruit
Yogurt
Granola

Potatoes

Assortment of Fresh Pastries (muffins, croissants, etc)

Bagels

Lox - tomatoes slices, lettuce, red onion slices, cheese, hardboiled egg

Butter, Cream Cheese and Preserves

Coffee, Tea and Juice