

**Summer BBQ Sample Menu 2012**  
**Starting Memorial Day Weekend - Saturday May 26<sup>th</sup>, 2012**  
**4<sup>th</sup> of July - Wednesday, July 4<sup>th</sup>, 2012**  
**Labor Day Weekend – Saturday, September 1<sup>st</sup>, 2012**

___ Sun Dried Tomato and pesto Cheese Torte (feeds 4-6 adults)	\$8.00 slice
___ Brie in Puff Pastry w/ Cranberries, cinnamon & Brown Sugar (6")*	\$55.00
___ Dip Ensemble: ½ Pints of Red Pepper Hummus, Spinach and Artichoke, Artichoke Salsa, Black Bean and Grilled Corn, 1 bag of chips (feeds 10)	\$27.00
___ Artichoke Salsa	\$7.95 pint
___ Red Pepper Hummus	\$7.95 pint
___ Spinach and Artichoke Dip	\$7.95 pint
___ Black Bean and Grilled Corn Dip	\$7.95 pint
___ Corn and flour tortilla chips	\$8.95 a bag
___ Mojo Seasoned Panini Triangles	\$9.95 a bag
___ Hot Wings	\$16.00 dz
___ General Tsao with Sesame Wings	\$17.00 dz
___ Chicken Meatballs stuffed with bleu cheese and coated with wing sauce	\$18.00 dz

**Minimum order of 2 dozen per item. Heating is 350 for 10 – 12 minutes**

___ Mini Crab Cakes with Pommery Mustard	\$34.00/dz
___ Chicken Satay with a hoison peanut sauce	\$27.00/dz
___ Tomato Bruschetta on crustini	\$21.00/dz
___ Gazpacho Shooters with raw vegetable stirrers and 2 oz shot cups (1 dz)	\$22.00
___ Potato Pancake with apple sauce	\$21.00/dz
___ Spinach and Goat Cheese Pizzettes	\$24.00/dz

**Platters Feeds 10-12**

___ <b>ASSORTED LAVOSH PLATTER</b> With turkey/brie; sirloin & onions; veggie & goat cheese 50 pcs.	\$95.00
___ <b>VEGETARIAN QUESADILLAS</b> With cheddar, corn & black bean; yellow tomato, fresh mozzarella & slivered basil, or Portobello, Red pepper and goat cheese 60 pcs.	\$55.00
___ <b>CHICKEN TRIO</b> (one pound of each flavor) Small bite size pieces of ginger teriyaki, mandarin orange, Italian herb, with a key lime sauce	\$70.00
___ <b>Cheese Trio</b> Baked brie, 20 Roquefort Grapes, 2 cheese tortes	\$95.00
___ <b>FRESH VEGETABLE CRUDITÉS</b> Includes dipping sauce	\$45.00
___ <b>NEW WORLD ANTIPASTO</b> With mozzarella, veggies, prosciutto, pepperoni, shaved Parmigiano, olives, & artichokes	\$55.00
___ <b>CITRUS CHICKEN</b> Served sliced over roasted & grilled vegetables	\$80.00
___ <b>ITALIAN CHARCUTERIE</b> – Prosciutto, sopresatta, Mortadella, brie, goat cheese, bleu cheese ball w/nuts, double pesto cheese tort, grilled focaccia squares, Dijon mustard and fig chutney -	\$78.00
___ <b>ASSORTED SANDWICH PLATTER</b> (9 sandwiches cut in half) With Roast Beef, Ham, Turkey, Vegetable, Mortadella (Feeds 10)	\$90.00

**Entrees 3 adults per pound. Full pounds only heating is 350 for 12 – 15 minutes.**

___ Filet Mignon with a cabernet au jus	\$38.00 /lb
___ BBQ Ribs (minimum 3 racks about 7-8 lbs ~5/6)	\$80.00 for 3 racks
___ Brisket with pan onion gravy	\$13.95 /lb
___ Parmesan Crusted Chicken Breast with oven dried tomatoes	\$22.00 /lb
___ Fried Chicken (5lb minimum ~40 pcs)	\$60.00
___ Herbed Chicken Breast Braised in Wine, olives, artichoke, capers & red peppers	\$22.00 /lb
___ Chicken on the bone with lemon and Thyme and apricots -	\$13.99 / lb
___ Grilled Salmon with Teriyaki and Ginger and topped with Mandarin Oranges	\$22.00 /lb
___ Poached Salmon with cucumber scales and a side of tzaziki	\$22.00 / lb
___ Grilled Salmon with arugula pesto (no nuts) and topped with Panko	\$22.00 / lb
___ Vegetable Strata (serves 8 - 10)	\$50/pan
___ Sausage, peppers and onions	\$11.95 lb
___ Beef Chili	\$10.95 lb

- \_\_\_ Vegetable Chili \$10.95 lb
- \_\_\_ Turkey Chili - \$55/pan (serves 8 - 10)

**Starches** 4 adults per pound. Heating is 3750 for 10 – 12 minutes. \*Can be served room temperature

- \_\_\_ Angel Hair Pasta with tomatoes, radicchio, and Arugula\* \$9.95/lb
- \_\_\_ Pearl Cous Cous with vegetables and mandarin oranges\* \$9.95/lb
- \_\_\_ Truffle smashed potatoes \$9.255/lb
- \_\_\_ Roasted Red Potato with garlic and onion \$8.95/lb
- \_\_\_ Macaroni and Cheese: Small (Feeds 3-4 people) \$14.00
- \_\_\_ Macaroni and Cheese: Large (Feeds 10-12 people) \$30.00
- \_\_\_ Luigi's Pasta\* with mozzarella, tomatoes, basil and olive oil tossed with penne pasta \$9.50/lb
- \_\_\_ Red, white and blue potato salad with fingerling and no mayo – bacon, celery, shallots, green onion

**Vegetables** 4 adults per pound heating is 350 for 10 – 12 minutes.\*Can be served room temperature

- \_\_\_ Asparagus grilled with Lemon Juice and garlic \$12.00 lb
- \_\_\_ Sautéed Spinach with red pepper and raisin \$9.95 lb
- \_\_\_ Jicama Slaw with mandarin oranges and red pepper\* \$10.95/lb (IN SEASON)
- \_\_\_ Sautéed Broccoli with garlic and olive oil \$9.95 lb
- \_\_\_ Grilled mixed vegetables\* \$9.95/lb
- \_\_\_ Grilled Corn & Tomato Salad\* \$9.95/lb (IN SEASON)
- \_\_\_ Cucumber, tomato and red onion salad\* \$8.95 /lb
- \_\_\_ Watermelon with red onion and feta - \$9.95 / lb
- \_\_\_ Beet salad with onion and mandarin oranges \$8.95/lb

**Classic Leafy Salads** \$45.00 feeds @10 guests

- \_\_\_ Romaine and Baby Arugula, mandarin oranges, almonds and wasabi peas with an Asian vinaigrette with peanut oil
- \_\_\_ Sweet and Snappy salad with cranberries, red onions, dried peas
- \_\_\_ Classic Caesar salad with Reggiano Parmigiano, romaine lettuce & home-made croutons - \$40.00
- \_\_\_ Garden Salad with tomato, cucumber, red onion & peppers
- \_\_\_ Poached Pear Salad with crumbled bleu cheese and crispy onions \$40.00
- \_\_\_ Flank Steak Salad with romaine, red onion, and cherry tomatoes - \$48.00
- \_\_\_ New World Chicken Salad Our Signature dish with a sweet and sour sauce \$10.95/lb
- \_\_\_ Pesto Poached Chicken Salad with sautéed mushrooms and sun dried tomatoes \$9.95/lb
- \_\_\_ Low Fat Chicken Salad with red grapes and celery \$9.95/lb
- \_\_\_ Tahini Tuna Salad \$9.95 /lb
- \_\_\_ Spa Tuna or Salmon Salad with garden fresh vegetables (no mayo) \$11.95 / lb
- \_\_\_ Grilled Veggie and Crispy Tofu with a balsamic drizzle - \$10.95 / lb

**Desserts** - There a 1 dozen minimum on all orders

- \_\_\_ Assorted Pick-up Desserts w/strawberry garnish (feeds 10-12) \$55.00
- \_\_\_ Key Lime Pie(10") \$30.00
- \_\_\_ Chocolate Sushi Roll with coconut and ganache (1 dz minimum) \$36.00 dz
- \_\_\_ Cheesecake (10") \$34.00
- \_\_\_ Flourless Chocolate Cake(10") \$36.00
- \_\_\_ Flourless Chocolate Cake(6") \$18.00
- \_\_\_ Medium Vanilla Cupcakes with real butter cream \$2.50 each
- \_\_\_ Medium Chocolate Cupcakes with real butter cream \$2.50 each
- \_\_\_ Red Velvet Cupcakes With whipped cream cheese topping and walnuts \$2.50 each
- \_\_\_ Carrot Cake Cupcakes With whipped cream cheese topping and walnuts \$2.50 each
- \_\_\_ Apple Cobbler feeds 10 \$29.00
- \_\_\_ Chocolate (dark) dipped strawberries (by dozen only) \$26.00
- \_\_\_ Fresh Fruit Salad - \$MKT
- \_\_\_ Crepes with homemade apple compote with a nutmeg whipped cream (by dozen) - \$36.00 must assemble

**1753 Springfield Avenue, Maplewood, NJ**  
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