

Sample Stationary & Passed Hors D' Oeuvres

Descriptions are for Catering Events

Meatball Station

Sicilian Meatballs with red sauce, Swedish Meatballs with a lite brown butter, cream and nutmeg, and Chicken Meatballs stuffed with bleu cheese and topped with wing sauce

Savory Cheese Fondue with sliced Spanish Chorizo

Savory Cheese Fondue with Grilled Vegetables

Grilled Flat Bread with Arugula pesto, fresh Arugula, Reggiano Parmigiano, roasted red pepper, sliced prosciutto and a drizzle of Olive Oil

Gourmet Cheese Display: Baked Brie, sun dried tomato tort, double pesto tort, and Roquefort grapes log rolled in walnuts, cranberry and dark chocolate with sliced breads and flatbreads.

New World Charcuterie

Prosciutto, sopresatta, Mortadella, brie, goat cheese, bleu cheese ball w/nuts, double pesto cheese tort, grilled focaccia squares, Dijon mustard and fig chutney

Assorted Lavosh Platter: smoked turkey & brie; sirloin w/ caramelized onions; grilled vegetable & goat cheese

New World Sampler: Grilled Flat Bread, Baked Brie, and Skewered Eggplant Rollantini's

Vegetarian Quesadillas:

cheddar, corn & black bean; tomato, fresh mozzarella & slivered basil;
Portobello, goat cheese and roasted red pepper; grilled vegetables, pesto & pepper jack cheese
****Served with a side of Creamy Tomato & Artichoke Salsa (available with chicken, beef, tofu, or shrimp)****

Chicken Trio: (choose 3) bite sized pieces of ginger teriyaki, mandarin orange, Italian herb, or blackened with a fresh Key Lime dipping sauce

Jumbo Shrimp Cocktail: with raspberry, classical, & Wasabi cocktail sauces

Ice Glow of Assorted Seafood: lobster, shrimp, sesame tuna, calamari salad, Tahini crab, and sashimi tuna served with an assortment of sauces (Cusabi, cocktail, ponzu, Dijonaise)South of the Border Shrimp Cocktail:
Poached Shrimp in a chunky salsa fresca with chunks of avocado and gazpacho



Seafood Sampler (smaller sampling of Ice Glow of Assorted Seafood: Tequila Lime Shrimp, Classical Shrimp Cocktail (16/20's) and Asian Pesto Shrimp ,Black & Blond Sesame Tuna, Tahini Crab Salad, Mini Oyster Crackers, Cusabi Sauce (cucumber/Wasabi cream), Raspberry Cocktail Sauce, Wasabi Cocktail Sauce, Avocado corn relish (terrific with Tequila lime shrimp), Sliced lemons and limes

Vegetarian Table: vegetable antipasto with grilled yellow squash, zucchini, eggplant, yellow & red peppers, Portobello mushrooms, artichoke hearts, shaved Reggiano Parmigiano, Bocancini (proscuitto and pepperoni by request), Vegetarian Quesadillas, Roquefort grapes with walnuts, sun dried tomato cheese tort & double pesto cheese tort, an assortment of crusty baguettes and flatbreads, served with a of balsamic reduction dipping sauce



South of the Border: artichoke and tomato salsa, grilled corn and cheddar spread, and guacamole with cassava, fried plantains, our vegetarian quesadillas, cheddar cheese and chorizo fondue, and tri-color tortilla chips.

Sample Crepe Station - \$31.00

Ham and Emmental Swiss — Ham, melted Swiss cheese and tossed greens.

Prosciutto, Asparagus and Brie — steamed asparagus, shaved prosciutto, Brie and tossed greens.

Baby Spinach, Crimini Mushroom and Emmental Swiss — wilted baby spinach, sautéed crimini mushroom and melted Swiss cheese and tossed greens.

Nutella® Crêpe — sweet crêpe with chocolate hazelnut spread and whipped cream.

Nutella® Fresh Strawberry or Fresh Banana Crêpe — sweet crêpe with chocolate hazelnut spread, fresh banana or strawberry and whipped cream.

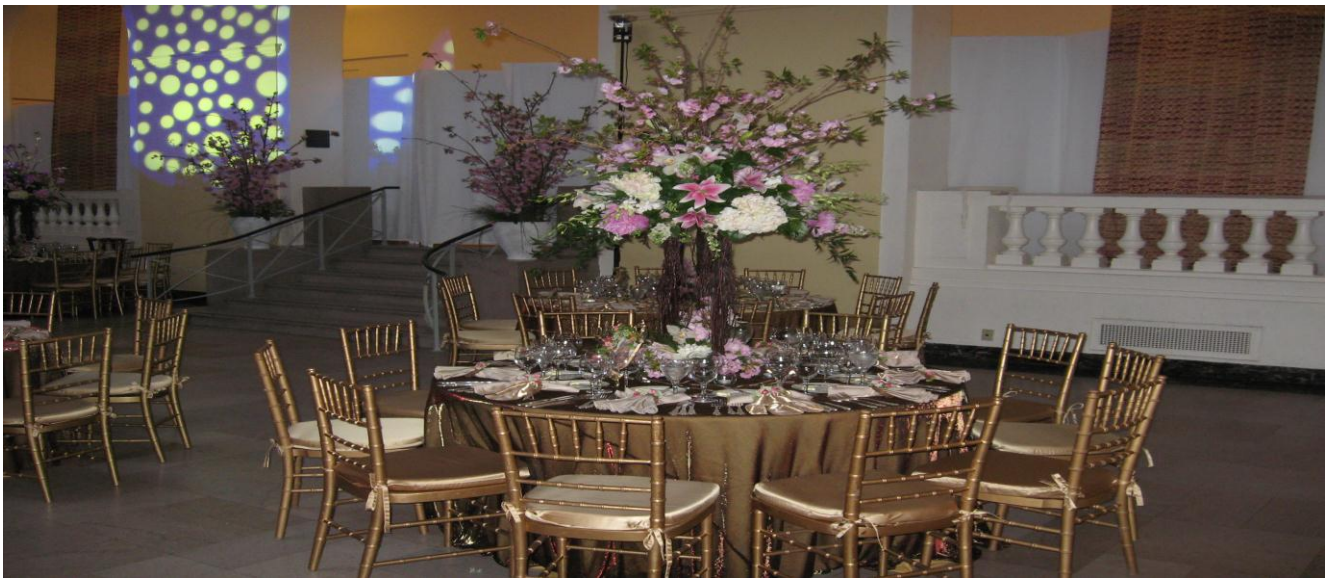
Fresh Fruit Crêpe — sweet crêpe with fresh fruit and powdered sugar and whipped cream.

Fresh Salmon, Baby Spinach and Brie — wilted spinach, flaked Atlantic salmon, melted Brie and tossed greens.
Apples and blueberry and whipped cream

Pulled Chicken and Mushroom — sautéed Crimini mushrooms and rotisserie chicken in a creamy sauce

Farmer's Market Vegetable Display: an abundant display of seasonal skewered grilled vegetable and cut raw vegetables,

with a selection of two (2) dipping sauces and our Chef's soup du Jour



Sun Dried Tomato Cheese Tort: layers of St. Andre, smoked Gouda and brie with roasted red pepper, sun dried tomato and scallion with flatbreads

Double Pesto Cheese Tort: layers of St. Andre, smoked Gouda and brie torts with a classical pesto and tomato pesto with pine nuts with flatbreads

Baked Brie (Sweet): with walnuts, brown sugar, cinnamon and cranberries.

Baked Brie (Savory): Arugula pesto, Reggiano Parmigiano shavings & oven dried tomatoes

Green and White Crudité with both grilled and raw veggies with dipping sauce

Fresh Vegetable Crudités: freshest selection from the market with your choice of dipping sauce.

New World Antipasto: mozzarella, grilled veggies, proscuitto, pepperoni, shaved Parmigiano, olives, and artichoke hearts

Cheese Display: assorted imported and domestic cheeses with fresh fruit garnish and crusty breads

Spinach & Artichoke Dip a cream style dip served warm or room temperature with sliced baguettes

Grilled Corn & Black Bean Spread

Chunky Guacamole with chunks of avocado, onions, tomato and onion

Tomato and Artichoke Salsa

White Bean and Garlic Dip

Navy Bean and Rosemary



Beef

(Starting \$33.00 a dozen)

Beef Satays & Grilled Pineapple with a Thai Peanut Sauce

Mini Beef Wellingtons

Arancini (risotto balls) with ground beef, mozzarella cheese & tomato sauce

Sliced tenderloin with Arugula and bleu cheese on crustini

Filet Mignon tacos with a creamy cheese sauce and salsa fresca with pineapple

Quilted Franks with Honey Mustard – All Beef Hot Dogs

Sliced Filet Mignon with horseradish and crispy onions on crustini

Beef Empanadas* Spicy beef and cheese wrapped in corn meal pastry

Filet Mignon Kabobs with a Cabernet and Rosemary Au Jus

Surf & Turf with grilled pineapple with a horseradish citrus cream

Barbecued Beef Skewers with a Smokey BBQ sauce dipping sauce

Beef Sliders

Beef Arancini with ground beef, tomato sauce and basil

Chicken

(Starting ~\$25.00 a dozen)

Mini Chicken Wellingtons

Mini Chicken Cordon Bleu

Chicken Satays with Peanut Sauce

Sesame Chicken and Broccoli Skewers

Chicken Kabobs with Chimmichuri Sauce

Blackened Chicken Satays with Tzaziki sauce

Italian Herbed Chicken Satays with a Key Lime Sauce

Mandarin Orange Chicken Satays with a Mandarin Orange Sauce

Chicken Empanadas* Spicy chicken and cheese wrapped in corn meal

Parmesan crusted chicken with oven dried tomato and arugula pesto slider

Chicken Meatballs stuffed with bleu cheese and tossed in wing sauce served in bread bowl

Chicken Wontons * marinated chicken, vegetables and fresh ginger nestled in a crispy wonton wrapper

New World Chicken with Red Peppers, Celery & Red Onion with a Sweet & Sour Dipping Sauce



Seafood

(~starting \$25.00 per dozen)

Lobster and Shrimp Cerviche

Shrimp Shooters – chopped shrimp in a zesty gazpacho with a raw vegetable stirrer (add a pepper vodka or lemon vodka for a Mini Mary)

Asian Pesto Shrimp – pesto with peanuts, arugula, mint and hot sauce

Mini Crab Cakes with Pommery Mustard

Shrimp Dumpling

Cod Cakes with Gran Mariner Cranberry Chutney

Skewered Coconut Shrimp with Raspberry Cocktail Sauce

Tequila Lime Grilled Shrimp with Avocado Corn Relish

Shrimp Cocktail with a Wasabi Cocktail Sauce (MKT Price 16 -20 ct/lb)

Shrimp Cocktail with a Raspberry Cocktail Sauce (MKT Price 10-12 ct/lb)

Smoked Salmon on a potato Pancake with Lemon Crème Fraiche and Salmon Caviar

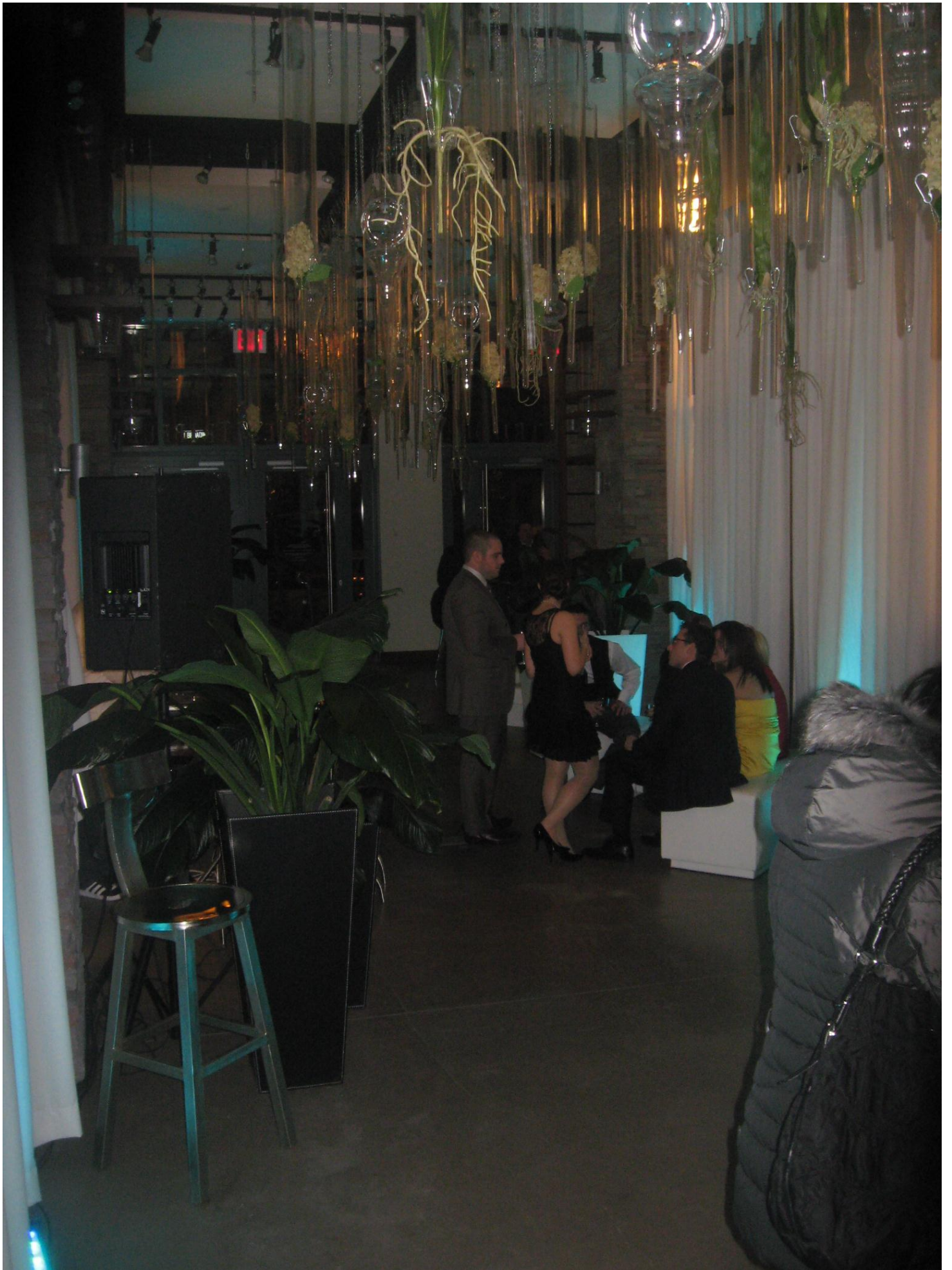
Soul Goujennete with a Meyer Lemon and Dill Dipping Sauce

Sesame Crusted Tuna on a Cucumber Tartlet with a Cusabi Cream Sauce

Sashimi Tuna with Ponzu Dipping Sauce

Skewered Lobster with a Dijonaise Dipping Sauce

Scallops wrapped in Turkey Bacon



Lamb, Pork, Duck, etc
(Starting \$22.00)

Turkey Meatloaf and truffle mashed potatoes with scallions and mascarpone cheese served on an edible spoon

Sliders with sliced cucumber and tzaziki

BBQ Baby back Ribs

Turkey Sliders

Arugula pesto, shaved Reggiano Parmigiano, sliced prosciutto with a drizzle of olive oil on a grilled flat bread

Pork Dumplings with a honey & ginger sauce

Edible Spoons dipped in pistachio and served with mouse de foie gras, fig and apple chutney and Pommery mustard

Balsamic, Goat Cheese Fig Flatbreads* Focaccia rounds topped with goat cheese, balsamic and sliced figs with bits of bacon



Sausage in Pastry with Honey Mustard

Peking Duck rolls with hoisin (peanut) cucumber, scallions and carrot rolled in a moo shu wrap

Fig Chutney and crumbled bleu on grilled foccacia

Minted Baby Lamb Chops with a Mint Au Jus - MKT

Steamed Pork Dumplings with a Scallion Consommé

Endive with Shredded Duckling, Olive Oil, crumbled Goat Cheese and roasted red pepper

Sliced Ham on a Rye Crustini with a Cranberry, Apple and Horseradish Chutney

Baked Figs Stuffed with Stilton and wrapped in bacon with a balsamic reduction

Bacon Wrapped Dates stuffed with Bleu Cheese or Almonds with a Balsamic Glaze

Sliced Loin of Lamb with a caramelized Soy and Sesame Sauce – MKT



Vegetable, Vegetarian, Vegan
(Starting \$18.00 - \$25.00 a dozen)

**VEGAN

Mushroom Profiteroles * (pâté à choux): Golden brown, miniature cream puffs, hand cut, filled and capped

Baked Apples, Caramelized Pecans, and Stilton Tartlets

Fig Chutney and crumbled bleu tartlets

Bruschetta of Tomato, Basil, onion and Ricotta Salata

Vegetable Samosa* Vegetables with an Indian curry wrapped in a triangular spring roll wrapper

Truffle Mac and Cheese with butternut puree in Phyllo tartlet shell

Spinach Pizzettes* with a dollop of goat cheese

Corn & Sweet Potato Fritters with Mango Jam

Zucchini Pancakes with Key Lime Sauce

Potato Pancakes with Caramelized Apple & Onion Relish

Pakora* Tasty Indian fritter made with onions, potatoes, cauliflower & spinach with a slight touch of jalapeno.

Vegetable Dumplings with Ginger & Honey Sauce



Grilled Cheese and tomato soup in Saki cups

Eggplant Spirals with Sun Dried Tomato Pesto and Parmigiano cheese

Potato Pancake topped with Lox & Tzaziki

Roquefort Stuffed Grapes with Walnuts

Steamed Dumplings with a wild mushroom consommé with scallions

Ginger and Teriyaki Tofu with Sesame Seed and a Garlic & Sesame Dipping**

Grilled Vegetable Kabobs with a chimichuri sauce **

Chilled Gazpacho Shooter with a raw vegetable stirrer **

Truffle Mashed Potatoes with scallions and mascarpone cheese in a tartlet shell

Grilled Vegetable and Goat Cheese Tartlet

Arancini (Risotto balls) with peas and Reggiano Parmigiano

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