

Cocktail, seated formal and buffet dinners are offered along with bulk food trays for all your party needs.

PASSED HORS D'OEUVRES

LAMB AND FETA PHYLLO TRIANGLES
Spiced Tomato Cilantro Sauce

REUBAN BEGGAR'S PURSE

WILD MUSHROOM SOUP SHOT
Black Truffle Oil Drizzle

SPICED BUTTERNUT SQUASH SOUP SHOT
Thyme Infused Crema

HANDMADE RAVIOLINI
Red Beet and Goat Cheese
Braised Beef and Taleggio
Ricotta and Five Herb, Crab and Mascarpone

FILET MIGNON BRUSCHETTA
Roasted Tomato Aioli

GIANNONE CHICKEN SKEWERS
Balsamic Caramel Glaze

SESAME CHICKEN
Thai Chili Sauce

HUDSON VALLEY FOIE GRAS MOUSSE
On Crostini with Port Syrup

FENNEL DUSTED PORK TENDERLOIN
Pomegranate Glaze

JONAH CRAB CAKES
Oregano Pesto Sauce

WILD KING SALMON TARTARE
Truffle Puree and Yellow Tomato Vinaigrette

YELLOWFIN TUNA TARTARE
Lime Mayonnaise and Hothouse Cucumber

ROASTED BLACK TIGER SHRIMP
Garden Basil Puree

BUFFET APPETIZERS

JUMBO SHRIMP SCAMP, herb and garlic wine sauce

CHICKEN WINGS, Pomegranate glazed

CRAB CAKES, red pepper aioli

VEAL MEATBALLS, plum tomato sauce and pecorino

MOZZARELLA, tomato and basil Caprese style

CROSTINI TABLE STATION

CROSTINI SERVED WITH
BAKED SAGE SCENTED RICOTTA
TAPENADE
ROASTED PEPPER, TOMATO AND PEPITA SPREAD
MIXED VEGETABLES

BUFFET SOUPS

WILD MUSHROOM SOUP SHOT
Black Truffle Oil Drizzle

SPICED BUTTERNUT SQUASH SOUP SHOT
Sage cream

VEGETABLE SOUP, Sardinian fregola

BUFFET ENTREES

CHICKEN CACCIATORE with pepper, onion and portabella mushroom

FILET MIGNON, wild mushroom sauté

PORK TENDERLOIN with pomegranate glaze

SEA SCALLOPS with olive-shallot relish

BRAISED LAMB SHANKS in rich wine stock

SALADS AND VEGETABLES

ROMAINE HEART AND CHERRY TOMATO SALAD, garlic vinaigrette

BEEF CARPACCIO, BABY ARUGULA AND PARMIGIANO SALAD, truffle vinaigrette

WILD RICE, ORZO AND FRESH OREGANO SALAD

FREGOLA, RED, YELLOW PEPPERS AND SHIITAKE MUSHROOMS

BROCCOLINI, light garlic evoo broth

PASTA

GNOCCHI AND SWEET SAUSAGE BOLOGNESE and pecorino dust

ORCHIETTE AND SHRIMP, Tuscan beans and broccoli rabe

RIGATONI SUGO and ricotta salata shred

WILD MUSHROOM PENNE RIGATE

PARMESAN RISOTTO with five herbs

DESSERTS

CANNOLI CHEESECAKE, cinnamon dusted

BITTERSWEET CHOCOLATE GANACHE CAKES, espresso crema

PISTACHIO PRALINE BREAD PUDDING, caramel sauce and praline dust

PUMPKIN FLAN, candied pecans

MINI DESSERTS FOR PASSING

BITTERSWEET CHOCOLATE KISSES, choose peanut butter or passionfruit mousse or espresso crema pipe

PISTACHIO PRALINE BREAD PUDDING, caramel sauce and praline dust

PANNA COTTA SHOTS, choose caramel, latte, Tahitian vanilla, cinnamon or passionfruit

WARM APPLE TURNOVERS, with Vietnamese cinnamon