

The Hellenic Center

North Shore's Grand Mansion

Traditional Plated Dinner Menu

Vinwood Caterers together with the Hellenic Center offers an all inclusive plated dinner menu for the discerning taste of our clientele. This unique menu package presents a range of delectable culinary options along with enhanced services to help make the overall event planning experience enjoyable and uncomplicated.

The following menu options are available with our plated dinner package:

- *Hors d' oeuvres selections (priced separately)*
- *Starter course (priced separately)*
- *A presentation of freshly baked breads and rolls*
- *First course*
- *Main course*
- *Silver service coffee station*
- *Dessert station*

The per person prices quoted include the following:

- *Complete China Setting*
- *Flatware*
- *Stemware for the guest tables*
- *Floor length linen with Damask overlays*
- *One service person per fifteen guests*
- *Cake cutting and presentation*
- *Unlimited catering consultation*
- *Wedding and catering coordinator*
- *All gratuities and service fees*
- *State meals tax*

The following menu is an example of our most popular food selections and services. However our staff of professionals can help you to create a personalized bill of fare reflecting your very own style and desires. You can rest assured knowing we will assist you throughout the entire planning process of your special occasion. From custom menus to themed events, Vinwood Caterers will be helping you to create that special day you and your guests will remember for years to come.

First Course: (Included with entree)

Spring Green Salad

Young greens tossed with traditional vegetables and aromatic herb dressing

Classic Caesar Salad

With Vinwood's signature Caesar dressing, fresh parmesan and savory croutons

Spinach Salad

Red onion, pignoli nuts, mushrooms, mandarin oranges and citrus vinaigrette

Mesclun Green Salad

A potpourri of young, small salad greens drizzled with balsamic vinaigrette

Haricots Verts Belgian Endive and Mushroom Salad

With a white wine Dijon vinaigrette

Insalata Caprese

Vine-ripened tomatoes, fresh basil, bocconcini (marinated mozzarella) drizzled with a basil infused olive oil

Boston Bibb Salad

Fresh bibb lettuce with sliced apples, bleu cheese, pistachio nuts and Dijon vinaigrette

Salad a la Fleur

Young greens with edible flower petals, fresh herbs and champagne vinaigrette

Mesclun Greens with Red Grapes and Wasabi peas

Served with a creamy sweet guava dressing

Baby Arugula Salad

Fresh arugula with fire roasted peppers, honey glazed pecans and chèvre with a balsamic dressing

Summer Salad

Peppery arugula, sweet ripe strawberries, and buttery hazelnut dressing create layers of contrasting flavor in this simple salad.

Harvest Salad

Mixed greens with dried cranberries, spiced walnuts, goat cheese, sliced pears and a walnut vinaigrette

Main Course

Spring Chicken Breast Stuffed with Spinach and Chèvre
Crested with a red pepper mornay sauce

Sautéed Boneless Breast of Chicken Marsala
Sautéed boneless chicken breast finished with imported Marsala wine, fresh mushrooms and sweet red peppers

Chicken Piccata
Lightly breaded then sautéed with Mediterranean capers, lemon, mushrooms and white wine

Chicken Breast with Raspberry Red Wine Sauce
Accompanied by a fresh raspberry mint compote

Herb Crusted Chicken
Boneless chicken dusted with garden herbs accompanied by caramelized onion and a sweet sherry sauce

Roast Tenderloin of Beef
Oven roasted center cut tenderloin featuring our brandied mushroom and peppercorn mélange as well as sauce béarnaise

Roast Prime Rib of Beef
Seasoned and slow roasted prime rib with peppercorn infused au jus

Pan Seared Filet Mignon with Merlot Sauce
Our most succulent cut of beef pan seared, then finished under flame and presented on a garlic crouton with a savory merlot sauce

New Zealand Baby Lamb Chops
Tender seasoned lamb chops broiled to perfection and served with a rosemary mint sauce

Duck Breast with Cumberland Sauce
Fresh duck breast served with a Cumberland sauce traditionally prepared with red currant, port, orange and lemon zest

Main Course

Native Crab Stuffed Roulade of Sole

Rolled Atlantic sole filled with a crab stuffing and highlighted with a champagne béchamel sauce

Grilled North Atlantic Salmon

Fresh cut salmon filet brushed and grilled with a sweet red pepper butter and served with dill hollandaise

Seared Ahi Tuna with Kiwi Mango Chutney

Center cut yellowfin tuna steak served with a tempting kiwi mango salsa

Grilled Swordfish with Cucumber Lime Salsa

Center cut swordfish charbroiled and accompanied by a cucumber lime salsa

Chilean Sea Bass with Miso Mustard Sauce

Asian inspired fresh Chilean sea bass accented with traditional Japanese ingredients

Filet Mignon and Maine Lobster Tail

A pairing of charbroiled filet mignon and fresh lobster tail featuring béarnaise sauce and shallot butter

Roasted Tenderloin of Beef and Baked Stuffed Shrimp

Slow roasted tenderloin of beef with a wild mushroom sauce and jumbo shrimp baked with a lemon and garlic laced stuffing

Grilled Vegetable Lasagna

Grilled fresh vegetables featuring asparagus, eggplant, zucchini and other seasonal vegetables layered with plum tomato marinara, pesto ricotta and fresh mozzarella

Lotus Stir Fry

Fresh vegetables including shitake mushrooms, baby corn and snow peas stir-fried with Asian noodles in a ginger scallion sauce

Accompaniments: *(Included with entree)*

Potato/Rice/Grains/Risotto

Baby Red Potatoes Sautéed with Shallots, Fresh Garlic and Cracked Black Pepper

Lemon Wild Rice

Wild and Brown Rice with Dried Cranberries

Rosemary Scented Roasted New Potatoes

Herb Roasted Fingerling Potatoes

Twice Baked Potato with Cured Bacon, Chives and aged Cheddar Cheese

Sweet Pea Risotto with Green Onion and Imported Parmesan

Seasoned Basmati Rice

Macadamia Nut Couscous

Smashed New Potato laced with Roasted Garlic and Caramelized Onion

Jasmine Rice

Lemon and Scallion Potato Puree

Wild Mushroom Risotto

Vegetables

Medley of Fresh Sautéed Vegetables

Grilled Asparagus with Gorgonzola

Oven Roasted Vegetables with Garlic and Thyme

Sugar Snap Peas with Sweet Red Peppers

Zucchini Squash and Bermuda Onion

Steamed Asparagus with Lemon Butter

Baby Carrots with Fresh Dill

Broccoli with Hollandaise Sauce

Portobello Mushrooms sautéed in Garlic Butter

Fresh Green Beans with Roasted Cashews

Grilled Vegetables

Sweet Accolades

Special Fruits and Berries

A selection of fresh strawberries, blueberries, blackberries and raspberries with freshly whipped cream

Chocolate Dipped Fruits

Strawberries, mandarin oranges, apricots and pineapple dipped in chocolate glacé

Coffee & Tea Service

Silver Service Coffee Station

Premium coffees and assorted herbal teas served from elegant silver urns

The Hellenic Center

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Food Stations Menu

Vinwood Caterers together with the Hellenic Center offers a customized food station menu exclusively for the discerning taste of their clientele. Our food station package is designed to offer many options to choose from when creating a menu for your special occasion. The quality of food, presentation and service is of the same high standard as our plated dinner and buffet menu however the menu is presented on various food stations. Our food stations, which are attended by professionally attired staff, are presented with premium linen, silver serving pieces, high quality chaffing dishes and a fresh floral centerpiece of coordinating colors. The guest tables are fully serviced and formally set with attractive linen, china, sterling silver flatware and stemware.

Our food stations package includes the following options:

- *Hors d' oeuvres selections (priced separately)*
- *A complete food stations menu*
- *Silver service coffee station*
- *Dessert station*

The per person prices quoted include the following:

- *Coordinating floral arrangements for the food stations*
- *Fully attired station chefs*
- *One service person per fifteen guests*
- *Complete China Setting*
- *Flatware*
- *Stemware for the guest tables*
- *Floor length linen with Damask overlays*
- *Cake cutting and presentation*
- *Unlimited catering consultation*
- *Wedding and Catering Coordinator*
- *All gratuities and service fees*
- *State meals tax*

The following menus are examples of our most popular food selections and services. However our staff of professionals can help you create a personalized bill of fare reflecting your very own style and desires. You can rest assured knowing we will assist you throughout the entire planning process of your special occasion. From custom menus to themed events, Vinwood Caterers will be helping you to create that special day you and your guests will remember for years to come.

Food Station Menu 1

Salad Station

Spring Green Salad

Young greens tossed with traditional vegetables and aromatic herb dressing

Insalata Caprese

Vine-ripened tomatoes, fresh basil, bocconcini drizzled with basil infused olive oil

Pasta Station

Roasted Garlic and Cheese Ravioli with Sweet Roma Tomato Basil

Angel Hair Pasta Tossed with Pesto

Cavatappi Sautéed with Plum Tomatoes, Fresh Basil and Portabella Mushrooms

Entrée Station

Chicken Piccata

Lightly breaded then sautéed with Mediterranean capers, lemon, mushrooms and white wine

Native Crab Stuffed Roulade of Sole

Rolled Atlantic sole filled with a crab stuffing and highlighted with a

Champagne Béchamel sauce

Wild Rice

Vegetable Medley

All food stations are accompanied by a presentation of warm breads and rolls

Coffee and Dessert Station

Special Fruits and Berries

A selection of fresh strawberries, blueberries, blackberries and raspberries with fresh cream

Silver Service Coffee Presentation

Premium coffees and assorted herbal teas served from elegant silver urns

Food Station Menu 2

Salad Station

Spinach Salad

Red onion, pignoli nuts, mushrooms, mandarin oranges and citrus vinaigrette

Classic Caesar Salad

With Vinwood's signature Caesar dressing, fresh Parmesan and savory croutons

Pasta Station

Tri Colored tortellini with Homemade Marinara

Lemon Pepper Linguine Rustica

Cavatappi Sautéed with Plum Tomatoes, Fresh Basil and Portabella Mushrooms

Carving Station

Herb Crusted Tenderloin of Beef

Succulent herb crusted tenderloin of beef carved by the chef with mushroom mélange, sauce béarnaise and horseradish cream

Poached Salmon with Cucumber-Dill Sauce

Poached North Atlantic Salmon served with a chilled sauce of cucumber and fresh dill

Baby Red Potatoes Sautéed with Shallots, Fresh Garlic and Cracked Pepper

Steamed Asparagus with Lemon Butter

All food stations are accompanied by a presentation of warm breads and rolls

Coffee and Dessert Station

Chocolate Dipped Strawberries

Fresh Strawberries dipped in chocolate glacé

Silver Service Coffee Presentation

Premium coffees and assorted herbal teas served from elegant silver urns

Food Station Menu 3

Soup and Salad Station

Seasonal Soup

Choice of featured seasonal soup strawberry, pumpkin, roasted root etc...

Spinach Salad

Red onion, pignoli nuts, mushrooms, mandarin oranges and citrus vinaigrette

Grilling Station

Grilled Tuna Steak

Center Cut Yellowfin tuna grilled over open flame and served with a lemon and herb aioli

Macadamia Nut Couscous

Grilled Marinated Vegetables

Carving Station

Herb Crusted Tenderloin of Beef

Succulent herb crusted tenderloin of beef carved by the chef with mushroom mélange, sauce béarnaise and horseradish cream

Red Currant-Glazed Stuffed Turkey

Carved by the chef with a sage and red currant gravy

Rosemary Scented Roasted New Potatoes

Oven Roasted Vegetables with Garlic and Thyme

All food stations are accompanied by a presentation of warm breads and rolls

Coffee and Dessert Station

Chocolate Dipped Fruits

Strawberries, Mandarin oranges, apricots and pineapple dipped in chocolate glacé

Silver Service Coffee Presentation

Premium coffees and assorted herbal teas served from elegant silver urns

Food Station Menu 4

Soup and Salad Station

Seasonal Soup

Choice of featured seasonal soup strawberry, pumpkin, roasted root etc...

Haricots Verts, Belgian Endive and Mushroom Salad

With a white wine Dijon vinaigrette

Pasta Station

Roasted Wild Mushroom Ravioli in a Port Wine Demi-glacé

Lobster Ravioli with Shitake Mushrooms and Roasted Corn in Shallot Cream Sauce

Roasted Red Pepper and Goat Cheese Agnolotti in a Parmesan Cream Sauce

Carving Station

Roasted Boneless Leg of Lamb with Minted Aioli

Leg of lamb roasted with savory thyme, garlic and shallots, accompanied by a mint aioli

Tiny Yukon Gold Potatoes

Fresh Green Beans and Roasted Cashews

Grilling Station

Grilled Atlantic Swordfish

Thick swordfish grilled over charcoal and accompanied by mango papaya chutney

Lemon Scented Wild Rice

Grilled Garden Vegetables

All food stations are accompanied by a presentation of warm breads and rolls

Coffee and Dessert Station

Bananas Foster

Sliced bananas flambéed in brandy with caramelized sugars and served over vanilla ice cream

Silver Service Coffee Presentation

Premium coffees and assorted herbal teas served from elegant silver urns

Additional Food Stations Selections

Entrées

Seared Ahi Tuna with Kiwi Mango Chutney
Filet Mignon and Maine Lobster Tail
Chilean Sea Bass with Miso Mustard Sauce
Grilled Vegetable Lasagna
Lotus Stir Fry
Spring Chicken Breast Stuffed with Spinach and Chèvre
Chicken Breast with Raspberry Red Wine Sauce
Herb Crusted Chicken
Roast Prime Rib of Beef with Au Jus
Pan Seared Filet Mignon with Merlot Sauce
New Zealand Baby Lamb Chops
Duck Breast with Cumberland Sauce
Hand Rolled Seafood, Chicken or Vegetable Crepes
Grilled Swordfish with Cucumber Lime Salsa
Roasted Boneless Leg of Lamb with Minted Aioli
Grilled Chicken, Beef, Seafood or Vegetable Brochettes

Salad

Spring Green Salad
Classic Caesar Salad
Spinach Salad
Mesclun Green Salad
Haricots Verts Belgian Endive and Mushroom Salad
Insalata Caprese
Boston Bibb Salad
Salade a la Fleur
Mesclun Greens with Red Grapes and Wasabi peas
Baby Arugula Salad
Summer Salad
Harvest Salad

Soups and Bisques

Seasonal Soup (Strawberry, Pumpkin, Roasted Root, etc...)
Lobster Bisque
Onion Soup Gratinee
New England Clam Chowder
Creamy Asparagus Soup
Roasted Vegetable Soup
Gingered Carrot Soup
Gazpacho

Additional Food Stations Selections

Potato/Rice/Grains/Risotto

Baby Red Potatoes Sautéed with Shallots, Garlic and Cracked Pepper
Lemon Wild Rice
Wild and Brown Rice with Dried Cranberries
Rosemary Scented Roasted New Potatoes
Herb Roasted Fingerling Potatoes
Twice Baked Potato with Cured Bacon, Chives and aged Cheddar
Sweet Pea Risotto with Green Onion and Imported Parmesan
Seasoned Basmati Rice
Macadamia Nut Couscous
Smashed New Potato with Roasted Garlic and Caramelized Onion
Jasmine Rice
Lemon and Scallion Potato Puree
Wild Mushroom Risotto

Vegetables

Medley of Fresh Sautéed Vegetables
Grilled Asparagus with Gorgonzola
Oven Roasted Vegetables with Garlic and Thyme
Sugar Snap Peas with Sweet Red Peppers
Zucchini Squash and Bermuda Onion
Steamed Asparagus with Lemon Butter
Baby Carrots with Fresh Dill
Broccoli with Hollandaise Sauce
Portobello Mushrooms sautéed in Garlic Butter
Fresh Green Beans with Roasted Cashews
Grilled Vegetables

From the Atlantic

Maine Lobster Cakes with Red Pepper Cream
Fresh Cracked Lobster Cocktail
Maryland Crab Martini with Colorful Vegetables in Vodka Vinaigrette
Jumbo Shrimp Cocktail with Lemon Wedges and Cocktail Sauce
Shrimp and Scallop Ceviche

Pasta

Pumpkin Ravioli with a Mascarpone Sage Cream Sauce
Roasted Garlic and Cheese Ravioli with Sweet Roma Tomato Basil Crema
Roasted Wild Mushroom Ravioli in a Port Wine Demi-glace
Angel Hair Pasta Tossed with Pesto
Cavatappi Sautéed with Plum Tomatoes, Fresh Basil and Portabella Mushrooms
Lemon Pepper Linguine Rustica
Lobster Ravioli with Shitake Mushrooms and Roasted Corn in Shallot Cream Sauce
Roasted Red Pepper and Goat Cheese Agnolotti in a Parmesan Parsley Cream Sauce
Fettuccini Tossed with a traditional Alfredo Sauce
Tri Colored tortellini with Homemade Marinara

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Buffet Menu

Vinwood Caterers together with the Hellenic Center offers a customized buffet menu exclusively for the discerning taste of our clientele. Our buffet menu is designed to offer many options to choose from when creating a bill of fare for your special occasion. The quality of food, presentation and service is of the same high standard as our plated dinner menu except, of course, it is buffet style. Our buffets, which are served by professionally attired staff, are presented with premium linen, silver serving pieces, high quality chaffing dishes and a fresh floral centerpiece of coordinating colors. The guest tables are fully serviced and formally set with attractive linen, china, flatware and stemware.

The following menu options are available with our buffet menu package:

- *Hors d' oeuvres selections (priced separately)*
- *A complete buffet menu*
- *Silver service coffee station*
- *Dessert station*

The per person prices quoted include the following:

- *Coordinating floral arrangements for the buffet*
- *Fully attired carving chefs*
- *One service person per fifteen guests*
- *Complete China Setting*
- *Flatware*
- *Stemware for the guest tables*
- *Floor length linen with Damask overlays*
- *Cake cutting and presentation*
- *Wedding and Catering coordinator*
- *Unlimited catering consultation*
- *All gratuities and service fees*
- *State meals tax*

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Buffet 1

A Presentation of Homemade Breads and Rolls

Spring Green Salad

Young greens tossed with traditional vegetables and aromatic herb dressing

Chicken Piccata

Lightly breaded then sautéed with Mediterranean capers, lemon, mushrooms and white wine

Native Crab Stuffed Roulade of Sole

Rolled Atlantic sole filled with a crab stuffing and highlighted with a

Champagne Béchamel sauce

Medley of Fresh Sautéed Vegetables

Wild Rice

Coffee and Dessert

Special Fruits and Berries

A selection of fresh strawberries, blueberries, blackberries and raspberries with fresh cream

Silver Service Coffee Presentation

Premium coffees and assorted herbal teas served from elegant silver urns

Buffet 2

A Presentation of Homemade Breads and Rolls

Spinach Salad

Red onion, pignoli nuts, mushrooms, mandarin oranges and citrus vinaigrette

Lemon Pepper Linguine Rustica

Chicken Marsala

Sautéed boneless chicken breast finished with imported Marsala wine, fresh mushrooms and sweet red peppers

Herb Roasted Tenderloin of Beef

Succulent herb crusted tenderloin of beef carved by the chef with mushroom mélange, sauce béarnaise and horseradish cream

Steamed Asparagus

Red Bliss Potatoes

Sautéed with garlic, parsley, shallots and cracked black pepper

Coffee and Dessert

Chocolate Dipped Fruits

Strawberries, Mandarin oranges, apricots and pineapple dipped in chocolate glacé

Silver Service Coffee Presentation

Premium coffees and assorted herbal teas served from elegant silver urns

Buffet 3

A Presentation of Homemade Breads and Rolls

Caesar Salad

With Vinwood's signature Caesar dressing, fresh Parmesan and savory croutons

Garlic and Cheese Raviolini

With a tomato-basil cream sauce

Grilled Atlantic Tuna

Thick salmon grilled over charcoal and accompanied by mango papaya chutney

Herb Roasted Tenderloin of Beef

Succulent herb crusted tenderloin of beef carved by the chef with mushroom mélange, sauce béarnaise and horseradish cream

Medley of Fresh Sautéed Vegetables

Wild Mushroom Risotto

Coffee and Dessert

Special Fruits and Berries

A selection of fresh strawberries, blueberries, blackberries and raspberries with fresh cream

Chocolate Dipped Fruits

Strawberries, Mandarin oranges, apricots and pineapple dipped in chocolate glacé

Silver Service Coffee Presentation

Premium coffees and assorted herbal teas served from elegant silver urns

Buffet 4

A Presentation of Homemade Breads and Rolls

Spring Green Salad

Young greens tossed with traditional vegetables and aromatic herb dressing

Caesar Salad

With Vinwood's signature Caesar dressing, fresh Parmesan and savory croutons

Tomato, Egg and Spinach Tortellini

Tossed with fresh Parmesan and cream

Red Currant-Glazed Stuffed Turkey

Carved by the chef with a sage and red currant gravy

Grilled Chilean Sea Bass

Asian inspired fresh Chilean Sea Bass accented with traditional Japanese ingredients

Roasted Leg of Lamb

Leg of lamb roasted with savory thyme, garlic and shallots, accompanied by a mint aioli

Grilled Vegetables

Herb Roasted Fingerling Potatoes

Coffee and Dessert

Bananas Foster or Cherries Jubilee

Silver Service Coffee Station

Premium coffees and assorted herbal teas served from elegant silver urns

Additional Buffet Selections

Entrées

Seared Ahi Tuna with Kiwi Mango Chutney
Filet Mignon and Maine Lobster Tail
Chilean Sea Bass with Miso Mustard Sauce
Grilled Vegetable Lasagna
Lotus Stir Fry
Spring Chicken Breast Stuffed with Spinach and Chèvre
Chicken Breast with Raspberry Red Wine Sauce
Herb Crusted Chicken
Roast Prime Rib of Beef with Au Jus
Pan Seared Filet Mignon with Merlot Sauce
New Zealand Baby Lamb Chops
Duck Breast with Cumberland Sauce
Hand Rolled Seafood, Chicken or Vegetable Crepes
Grilled Swordfish with Cucumber Lime Salsa
Roasted Boneless Leg of Lamb with Minted Aioli
Grilled Chicken, Beef, Seafood or Vegetable Brochettes

Salad

Spring Green Salad
Classic Caesar Salad
Spinach Salad
Mesclun Green Salad
Haricots Verts Belgian Endive and Mushroom Salad
Insalata Caprese
Boston Bibb Salad
Salade a la Fleur
Mesclun Greens with Red Grapes and Wasabi peas
Baby Arugula Salad
Summer Salad
Harvest Salad

Soups and Bisques

Seasonal Soup (Strawberry, Pumpkin, Roasted Root, etc...)
Lobster Bisque
Onion Soup Gratinee
New England Clam Chowder
Creamy Asparagus Soup
Roasted Vegetable Soup
Gingered Carrot Soup
Gazpacho

Additional Buffet Selections

Potato/Rice/Grains/Risotto

Baby Red Potatoes Sautéed with Shallots, Garlic and Cracked Pepper
Lemon Wild Rice
Wild and Brown Rice with Dried Cranberries
Rosemary Scented Roasted New Potatoes
Herb Roasted Fingerling Potatoes
Twice Baked Potato with Cured Bacon, Chives and aged Cheddar
Sweet Pea Risotto with Green Onion and Imported Parmesan
Seasoned Basmati Rice
Macadamia Nut Couscous
Smashed New Potato with Roasted Garlic and Caramelized Onion
Jasmine Rice
Lemon and Scallion Potato Puree
Wild Mushroom Risotto

Vegetables

Medley of Fresh Sautéed Vegetables
Grilled Asparagus with Gorgonzola
Oven Roasted Vegetables with Garlic and Thyme
Sugar Snap Peas with Sweet Red Peppers
Zucchini Squash and Bermuda Onion
Steamed Asparagus with Lemon Butter
Baby Carrots with Fresh Dill
Broccoli with Hollandaise Sauce
Portobello Mushrooms sautéed in Garlic Butter
Fresh Green Beans with Roasted Cashews
Grilled Vegetables

From the Atlantic

Maine Lobster Cakes with Red Pepper Cream
Fresh Cracked Lobster Cocktail
Maryland Crab Martini with Colorful Vegetables in Vodka Vinaigrette
Jumbo Shrimp Cocktail with Lemon Wedges and Cocktail Sauce
Shrimp and Scallop Ceviche

Pasta

Pumpkin Ravioli with a Mascarpone Sage Cream Sauce
Roasted Garlic and Cheese Ravioli with Sweet Roma Tomato Basil Crema
Roasted Wild Mushroom Ravioli in a Port Wine Demi-glace
Angel Hair Pasta Tossed with Pesto
Cavatappi Sautéed with Plum Tomatoes, Fresh Basil and Portabella Mushrooms
Lemon Pepper Linguine Rustica
Lobster Ravioli with Shitake Mushrooms and Roasted Corn in Shallot Cream Sauce
Roasted Red Pepper and Goat Cheese Agnolotti in a Parmesan Parsley Cream Sauce
Fettuccini Tossed with a traditional Alfredo Sauce
Tri Colored tortellini with Homemade Marinara

Passed Hors d'oeuvres

The following hors d'oeuvres, which during the cocktail hour, are served to your guests on silver trays and garnished with fresh flowers.

Fresh mushrooms with a stuffing of Atlantic crab and Pecorino Romano cheese
Hand rolled bay scallops and smoky bacon
Peking ravioli with red raspberry coulis
French Brie and asparagus pâte feuilletée
Flakey puff pastry filled with wilted spinach, Swiss cheese and mushrooms
Shanghai chicken saté with a gingered peanut sauce
Butterflied coconut shrimp with sweet and sour sauce
Petite Wellington beef
Roulade of teriyaki beef and scallion
Delicate curried crab tarts
Delicate Maryland crab cakes with horseradish cream
Kalamata olive tapenade with feta on a seasoned crouton
Sun dried tomato, basil and mozzarella in puff pastry
Teriyaki chicken skewers
Crisp potato pancakes with parsley laced sour cream
Confetti pepper and plum tomato bruschetta
Skewers of teriyaki beef
Savory quiche style tartlets
Garlic pita triangles with fire roasted red pepper hummus
Roasted vegetable and Pecorino Romano crostini
Crostini of baked apple, walnut and chicken with gorgonzola cheese
Raspberry, dried apricot and brie en croute
Crispy Oriental crab Rangoon
Herbed cream cheese and wild mushroom canapés
Smoked chicken empanada
Crimini mushrooms stuffed with Boursin cheese, spinach and sweet red pepper
Artichoke hearts accompanied by sauce béarnaise
Delicate snow peas stuffed with creamy crab salad
Cornucopia style quesadilla with smoked cheese and sweet peppers
Jamaican jerk chicken with a pineapple mango salsa purée
Cherry tomatoes filled with a flavorful garlic and herb cheese
Southwestern spring roll with chipotle lime sour cream
Sesame-cruste salmon with orange miso sauce
Sweet honeydew and cantaloupe wrapped with prosciutto
Sesame chicken with ginger and scallion sauce
Vegetable spring rolls served with a sweet chili garlic sauce
Sliced beef tenderloin with smoked tomato jam on a seasoned crostini
Spanish empanadas filled with a savory shredded beef filling and served with sour cream

Stationary Hors d'oeuvres Display Tables

The hors d'oeuvres, which are presented during the cocktail segment of the event, are adorned with fresh fruit carvings, elegant serving pieces and fresh flowers.

Deluxe Cheese Board

A presentation of Vermont cheddar, Havarti with dill, Munster, Brie, and smoked Gouda cheeses with an assortment of crackers.

Expanded Cheese Board

Vermont cheddar, Havarti with dill and Munster cheeses, assorted crackers, cured sausage, kielbasa, whole grain mustard, cocktail breads, and fresh fruit trays including honeydew melon, cantaloupe, strawberries, oranges, pineapple, grapes and kiwi.

Garden Crudités

A colorful arrangement of crisp broccoli, cauliflower, baby carrots, celery, zucchini, summer squash, peppers, cucumbers and cherry tomatoes displayed with an array of flavorful dips

International Breads

A sumptuous presentation of breads from regions around the world to include French baguette, Focaccia, Naan, Irish soda bread and Lahwosh accompanied by scented oils and flavorful spreads

Raw Bar

Gulf shrimp, Wellfleet oysters and cherrystones attractively displayed on crushed ice in a replica antique dory boat with traditional accompaniments of lemon wedges, horseradish, cocktail sauce and Tabasco

Sushi Station

Asian themed display to compliment five choices of freshly prepared sushi. All selections are accompanied by wasabi, pickled gingerroot, soy sauce and chopsticks. A full listing of sushi is offered.

Antipasto Misto

A colorful offering of grilled asparagus tips, imported olives, marinated cremini mushrooms, roasted sweet red and yellow peppers, artichoke hearts, smoked meats, seasoned boconccini, Gorgonzola, and provolone accompanied by bread sticks and focaccia bread.

Middle Eastern Table

An old world presentation of Armenian String cheese, tabbouleh, baba gannoujh, hummus tahini, Calamata olives, pita,naan and lahwosh bread

Smoked Seafood

A beautiful display of smoked seafood including salmon, trout, bluefish and oysters along with traditional accompaniments

Mashed Potato Bar

Homemade traditional, baby red and Yukon gold mashed potatoes accompanied by a variety of toppings to include crisp pancetta, roasted garlic, caramelized onion, cheddar, Gorgonzola and julienne grilled vegetables

Enhanced Desserts

Dessert Stations

Let your guests leisurely indulge in one of the following sumptuous offerings

Ice Cream Sundae Station

Three flavors of ice cream, jimmies, M&M's, walnuts, peanuts, crushed Oreos, strawberries, hot fudge, butterscotch and freshly whipped cream

Miniature Pastries

cream puffs, cannolis, lemon squares, Neapolitans and fruit tarts

Cake and Tortes

Triple chocolate truffle cake, black bottom chocolate chip cheesecake, carrot layer cake, chaos pie with snickers bar, chocolate raspberry Chambord torte, pecan pie

Fresh Sliced Fruits

Honeydew, cantaloupe, strawberries, pineapple, grapes and kiwi served with orange yogurt sauce

Flambé Stations

Entertaining to both the eye and the palate, the following delights are prepared by our flambé chef in the presence of your guests.

Bananas Foster

Fresh bananas flambéed with brandy and banana liqueur, sautéed with brown and white sugars, served over vanilla ice cream with fresh whipped cream

Bourbon Pineapple Flambé

Chunks of fresh pineapple flambéed with bourbon in caramelized dark brown sugar and served over vanilla ice cream with fresh whipped cream

Chocolate Cherries Jubilee

Hot cherry preserves flambéed with imported Cognac and a hint of cinnamon. Served over chocolate chunk ice cream with fresh whipped cream

International Coffee Station

Freshly brewed Starbucks coffee served with a choice of the following liqueurs that are supplied by the venue

*Brandy Kahlua Bailey's Irish Cream Sambuca Frangelico
Amaretto Irish whiskey Chambord Jamisons Irish Whiskey*

Espresso and Capuccino Bar

Master Baristas, prepare to order, steaming cups of espresso and cappuccino from freshly ground, 100% Arabica beans.