



APPETIZER SELECTIONS

SEAFOOD SELECTIONS

H = Served Hot

P = Best When Hand Passed

**25 piece
blocks**

	16 / 20 Shrimp Cocktail; Shrimp cocktail served with classic cocktail sauce	\$47.50
	Shrimp Cocktail; jumbo shrimp served chilled with classic cocktail sauce	\$67.50
	Pea pod Shrimp; shrimp cocktail wrapped with a pea pod then skewered, served with classic cocktail sauce	\$56.76
	Martini Shrimp; two jumbo shrimp served in a Martini glass with cocktail sauce	\$4.94 / per person
	Shrimp Canapés; halved jumbo shrimp atop a gourmet cracker with spring mix lettuce, cocktail sauce and lemon zest	\$58.50
	Shrimp Rounds; diced shrimp blended together with cheddar cheese, dill, celery & mayonnaise, served on a baguette then toasted	\$58.50
	Smoked Salmon; whole half of salmon sliced and served with crackers, lemons, onions and capers (minimum one week notice)	\$128.75 / 40-50 people
	Smoked Salmon Timbale; salmon mousse wrapped with smoked salmon, topped with fresh chives	\$81.16
	Salmon and Dill Canapés; smoked salmon and cream cheese piped on fresh slices of cucumber	\$52.25
	Baked Salmon; baked in a pastry crust, sliced and served with lemon mayonnaise	\$67.75
H	Wrapped Scallops; whole sea scallops wrapped with bacon then baked	\$79.57
H	Shrimp Saté; skewered shrimp marinated in basil then grilled	\$65.51
	Cajun Shrimp Canapés; toast rounds topped with pesto cream cheese and a halved Cajun jumbo shrimp	\$59.00
H P	Coquille St. Jacques; Shrimp, Scallops, Mushrooms & Provolone Cheese in a Cream Sauce, served in a scallop shell	\$3.82 per person (minimum 50 people)
H P	Mini Crab Cake From Heaven; served in a scallop shell with Beurre Blanc	\$4.31 per person (minimum 50 people)



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	Shrimp Shooters; butter-poached shrimp with Horseradish Foam & garlic baby tomatoes	\$61.26 (minimum 50 people)
	Lobster Shooters; butter-poached lobster with Horseradish Foam and garlic baby tomatoes	\$3.82 per person (minimum 75 people)
	Blackened Salmon & Israeli Couscous; side of blackened salmon on a bed of Israeli Couscous with balsamic vinaigrette, parsley, golden raisins, & vegetables ~ displayed on a large silver platter	\$138.02 / 30-35 people
	Saint & Sinner Skewer (lobster); medium-rare beef sliced and skewered with tarragon butter poached lobster, served with gourmet dipping sauce	\$6.88 per person (minimum 75 people)
	Saint & Sinner Skewer (shrimp); medium-rare beef sliced and skewered with tarragon butter poached shrimp, served with gourmet dipping sauce	\$4.64 per person (minimum 50 people)
	Poached Salmon; poached side of salmon finished with capers, mayonnaise, lemon, and onions	\$125.19 / 30-35 people
H P	Seabass; fresh Seabass wrapped with bacon then drizzled with Teriyaki sauce	\$4.04 per person (minimum 50 people)
	Smoked Trout on Caper Toast	\$2.50 per person (minimum 50 people)
P	Seafood Bazaar; shrimp, scallops, diced carrots, cucumber, & tomatoes marinated in a citrus vinaigrette, served in a scallop shell	\$4.31 per person (minimum 50 people)
	Smoked Salmon Roulade; layers of smoked salmon with lemon cream cheese wrapped with a spinach crust	\$78.51
	Coconut Shrimp Phyllo Tartlettes; shrimp with ginger and coconut milk served in a Phyllo cup	\$78.51
	Smoked Salmon Deviled Eggs; a favorite standby with a twist	\$43.25
	Crème Fraiche Blini; mini chive pancakes topped with crème fraiche, smoked salmon, caviar, & fresh chives	\$78.02
	Shrimp Cups; filled with diced shrimp, tomato concasse & fresh cilantro, garnished with a sprig of thyme	\$57.29



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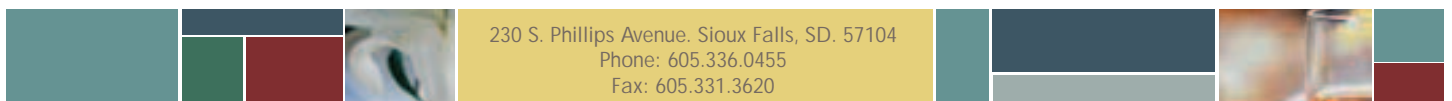
POULTRY SELECTIONS

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**25-75 piece
blocks**

H	Chicken Picatta; boneless sautéed chicken breast, bite-size, simmered in Parmesan lemon butter and caper sauce, finished with a splash of cream (<u>50 piece block</u>)	\$62.44
H	Curry Chicken; boneless sautéed chicken breast, bite-size, simmered in curry and chutney (<u>50 piece block</u>)	\$62.44
H	Diablo Chicken; boneless sautéed chicken breast, bite-size, simmered in a roasted red pepper sauce, topped with Parmesan cheese (<u>50 piece block</u>)	\$62.44
H	Tandoori Chicken; a secret authentic Indian recipe (<u>50 piece block</u>)	\$62.44
H	Peppercorn Chicken; boneless sautéed chicken breast, bite-size, served in a creamy peppercorn sauce (<u>50 piece block</u>)	\$62.44
H	Sweet Bacon Chicken; skewered boneless sautéed chicken breast, bite size, wrapped with bacon then finished with a sweet chili glaze (<u>50 piece block</u>)	\$68.25
H	Tarragon Chicken; boneless sautéed chicken breast, bite-size, simmered in a Tarragon cream sauce (<u>50 piece block</u>)	\$62.44
	Chicken & Spinach Strudels; chicken & spinach blended together with assorted cheeses then rolled in phyllo (served room temperature, <u>50 piece block</u>)	\$67.75
H	Jamaican Chicken Apple Jerk; boneless sautéed chicken breast marinated in a Jamaican rub then skewered with a piece of apple (<u>25 piece block with skewer or 50 piece block without skewer</u>)	\$62.44
H	Chicken Jambonette; Chicken Drumsticks roasted in a Honey Glaze (<u>25 piece block</u>)	\$62.50
	Chicken Spiedini; bite-size boneless sautéed chicken wrapped with Prosciutto ham and fresh Sage, then skewered with a crispy herb crouton. Served with a Red Pepper Aioli – (<u>served room temperature, 25 piece block</u>)	\$62.44
H P	Chicken Saté; skewered boneless sautéed chicken marinated in curry, served with Mint Vinaigrette sauce (<u>25 piece block</u>)	\$62.44
H	Chicken Picasso; skewered chicken breast accompanied by gourmet sauces and paint brushes (BBQ, Mint Vinaigrette, Teriyaki, <u>25 piece block</u>)	\$85.25





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- H** **Jamaican Chicken Wings & Drumsticks;** marinated in a Jamaican rub, served with chipotle ranch dressing on the side (75 piece block) \$54.64

PORK SELECTIONS

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- H** **Swiss Ham Balls;** ground ham and pork mixed with crushed pineapple and Swiss cheese, simmered in a sweet and sour sauce \$40.50
- H** **Peppercorn Pork Loin;** bite-size roasted pork loin served with a creamy peppercorn sauce (50 piece block) \$62.59
- H P** **Mini Pork Sliders with Marinated Port Wine Onions & Garlic Mayonnaise** \$77.50
- H P** **French Pigs in a Blanket;** mini hot dogs wrapped in puff pastry \$28.12

BEEF, LAMB, & MEAT SELECTIONS

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- H** **Carved Meats;** your choice of turkey or ham accompanied by cocktail buns and delicious sauces \$5.77 per person
1 meat
(minimum 50 people)
- H** **Whole Beef Tenderloin;** sliced medium rare tenderloin served with gourmet sauces and buns on the side \$7.73 per person
2 meats
(minimum 100 people)
- H** **Prime Rib Carving Station;** accompanied by cocktail buns and delicious sauces including horseradish sour cream, butter, & Dijon mustard Market Price
- Beef Paradox Oscar;** Medium-rare beef served on thin sliced gourmet bread, topped with fresh asparagus, crabmeat and a dollop of Béarnaise sauce Market Price
- Beef Paradox Oscar;** Medium-rare beef served on thin sliced gourmet bread, topped with fresh asparagus, crabmeat and a dollop of Béarnaise sauce \$87.26
- Steak Verde;** beef marinated in a wonderful blend of olive oil, capers, onion and parsley, slowly roasted and sliced, served on buttered country bread, garnished with Verde sauce \$87.26
- H** **Homemade Meatballs;** old family recipe, simmered in garlic au jus \$32.75



APPETIZER SELECTIONS

H	Peppercorn Meatballs; old family recipe, finished in our delicious homemade Peppercorn sauce	\$36.05
H P	Beef Wellington; tender beef topped with Pepperjack cheese then wrapped inside a crispy puff pastry	\$61.26
	Beef Crostini Station; carved beef paradox accompanied by assorted breads then served with your choice of toppings including Parmesan cheese, red peppers, port wine onions, Marcigny cheese, & pesto	\$134.00 (minimum 50 people)
	Beef Paradox Platter; sliced medium-rare beef served with cocktail buns and delicious sauces including horseradish sour cream, Dijon mustard, & butter	\$135.27
H	Baron of Beef Carving Station; accompanied by cocktail buns and delicious sauces including horseradish sour cream, BBQ sauce, & butter (minimum of 100 people)	\$6.64 per person (minimum 100 people)
H P	Meatloaf Sliders; stuffed with Gouda cheese then topped with a sweet glaze and marinated port wine onions	\$3.97 per person (minimum 50 people)
H	Mini Bacon Cheeseburgers; served with an assortment of garnishes & cheeses including American, Swiss, & Provolone cheese, mayonnaise, mustard, ketchup, pickles, lettuce, tomatoes, & Marcigny cheese spread	\$4.90 per person (minimum 50 people)
	Saint & Sinner Skewer; medium-rare beef sliced and skewered with tarragon butter poached lobster, served with gourmet dipping sauce	\$6.88 per person (minimum 75 people)
	Beef Crostini; French bread topped with roasted red peppers, medium-rare beef, pesto & shaved Parmesan cheese	\$68.75
	Lollipop Lamb Chops; New Zealand Dijon Crusted Lollipop Lamb Chop served with Mint Vinaigrette Dipping Sauce	Market Price
H	Honey Sesame Cocktail Sausages; cocktail sausages glazed with honey then tossed in sesame seeds (<u>75 piece block</u>)	\$54.90

SALTED SAVORY

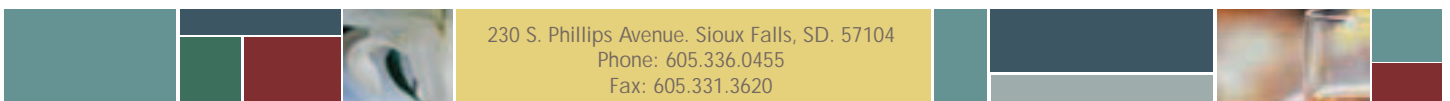
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BLT Puff Pastry; bacon, lettuce, tomato and garlic mayonnaise wrapped inside a puff pastry \$60.75

Cold Bruschetta; freshly baked French baguette, open-faced, layered with Marcigny cheese, Roma tomatoes and fresh basil \$40.25





APPETIZER SELECTIONS

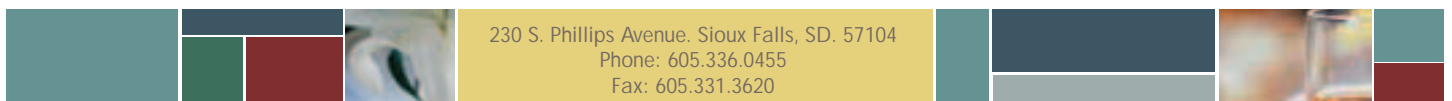
H P	Phyllo Bundles; homemade baked Greek pastry filled with Feta cheese, Spinach, and green onion	\$61.26
H P	Hot Bruschetta; open-faced French baguette layered with garlic butter, Prosciutto ham, Roma tomatoes, mushrooms and Provolone cheese	\$43.50
	Bacon Twists; puff pastry wrapped with bacon then sprinkled with a blend of cheeses	\$55.43
H P	Asparagus Puff Pastry; fresh asparagus wrapped with Pepperjack cheese and puff pastry	\$57.29
H P	Harvest Cups; Phyllo cups filled with Marcigny cheese, caramelized apples & caramelized onions	\$60.75
H P	Venetian Croissants; Italian Salami wrapped with puff pastry, sour cream, Swiss cheese & Dijon mustard	\$60.75
	White Bean & Sage Crostini; Cannellini beans, garlic, onions, and sage served on a crisp French baguette	\$41.50
	Artichoke & Parmesan Phyllo Bundles; homemade baked Greek pastry filled with an artichoke & Parmesan cheese puree (served room temperature or warm, please choose one)	\$64.63
	Chive Blini & Red Onion Confit; mini chive pancakes topped with crème fraiche & caramelized onions	\$62.86
	Chicken Caesar Bruschetta; French baguette topped with chicken, Caesar dressing, fresh mozzarella cheese, and Romaine lettuce	\$43.50
	California-Style Pizetta; buttery pastry crust topped with Chef Dominique's homemade Marcigny cheese spread then finished with fresh vegetables including assorted roasted peppers, asparagus, & sun-dried tomatoes, sprinkled with shaved Parmesan cheese ~ (served room temperature - <u>50 piece block</u>)	\$74.75
	Chicken Caesar Cups; savory puff pastry cups filled with Romaine lettuce, diced chicken, Parmesan cheese, & homemade croutons	\$43.50
	Eggplant & Pine Nut Focaccine; petite bread rounds topped with Marinara sauce, eggplant, pine nuts & Parmesan cheese (served room temperature)	\$62.86

VEGETABLE SELECTIONS

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APPETIZER SELECTIONS

	Asparagus Spears; individually wrapped with Prosciutto ham and garlic mayonnaise	\$51.50
	BLT Poppers; individual cherry tomatoes filled with garlic mayonnaise and diced lettuce then topped with crisp crumbled bacon	\$50.50
	Cold Vegetable Platter; assortment of fresh veggies sliced and served with ranch dressing	\$46.95
	New Vegetable Platter; roasted fresh string beans, sweet potatoes, asparagus, baby red potatoes, & grilled yellow squash accompanied by cherry tomatoes, carrots, celery, & a creamy honey herb dip	\$56.25
	Stuffed Artichokes; artichoke bottoms filled with a mixture of four cheeses and pesto	\$58.50
H P	Crunchy Potato Bites; ham, Swiss cheese, green onion and garlic mashed potatoes rolled in a crunchy breading then roasted	\$35.55
H	Garlic Mashed Potato Martini Bar; garlic mashed potatoes served in a Martini glass then accompanied by your choice of toppings including Cheddar cheese, garlic au jus, green onion, sour cream, and bacon	\$4.27 per person (minimum 50 people)
	Mini Bellagio Skewers; cherry tomatoes, fresh mozzarella cheese and basil marinated in a balsamic vinaigrette then skewered	\$51.00
	Mini Ratatouille in a Phyllo cup	\$51.00
	Skewered Grilled Vegetables; grilled yellow squash on a skewer with sun-dried tomatoes, fresh mozzarella cheese, & cherry tomatoes, marinated in an Italian vinaigrette	\$59.50
	Mini Beets with Gorgonzola Dipping Sauce	\$50.50
	Celery Fingers filled with Marcigny Cheese	\$49.50
	Mini Twice-Baked Potatoes; with Bacon, Sour Cream and Chives (served at room temperature)	\$65.25
	Smoked Salmon Mini Twice-Baked Potatoes; with Cream cheese, Smoked salmon, & fresh chives (served at room temperature)	\$69.75
	Fingerling Potatoes; served with your choice of Creamy Cucumber sauce or Gorgonzola Dipping Sauce (choose one sauce)	\$47.22
	Martini Salad Bar; micro cress salad with an assortment of toppings shaken in a Martini Shaker then served in a Martini Glass. Toppings include: grape tomatoes, smoked salmon, caramelized almonds, fresh mozzarella cheese, Marcigny cheese, bacon, balsamic vinaigrette, and hazelnut vinaigrette	\$4.87 per person (minimum 75 people)



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Celery Barquettes; diamond-shaped celery pieces topped with a bleu cheese spread and a toasted walnut	\$49.25
Stuffed Mushrooms; Mushrooms filled with a blend of cheeses including Feta cheese, herbs, & spinach (served room temperature)	\$55.70
Cherry Tomatoes filled with Chef Dominique's Marcigny Cheese	\$43.78
Bacon Wrapped Potatoes; Yukon gold potatoes stuffed with smoked Gouda cheese then wrapped with bacon (can be served room temperature or warm)	\$68.25
Tuscan Zucchini; sliced zucchini topped with shaved Parmesan cheese, roasted red peppers, pine nuts, & basil then drizzled with fresh lemon oil	\$58.00
Grilled Asparagus; fresh asparagus wrapped with thyme & Coppa then grilled	\$49.25

MISCELLANEOUS AND CHEESE

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Deviled Eggs; a favorite standby	\$34.25
Cheese Platter; assortment of sliced cheeses served with an attractive arrangement of gourmet crackers	\$58.50
European Cheese Platter; assorted imported delicate cheeses served with an attractive arrangement of gourmet crackers	\$103.75
Meat and Cheese Platter; assortment of cheeses and meats served with an attractive arrangement of gourmet crackers	\$94.00
Focaccia Sandwiches; roast beef, ham and turkey with an assortment of cheeses including Swiss, American, & Provolone, accompanied by tomatoes, spring mix lettuce, cucumbers, red peppers, and Balsamic Vinaigrette dressing on Focaccia Bread (<u>50 piece block</u>)	\$108.75
Fresh Fruit Platter; seasonal array of fresh fruit	Market Price
Mini Fruit Kabob; skewered fresh strawberries & pineapple	Market Price
Fruit Kabobs; skewered fresh fruit served with Raspberry fruit dip	Market Price
Fruit Kabob Tree; skewered fresh fruit displayed as a tree then served with Raspberry fruit dip on the side	Market Price



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H P	Smoked Gouda Croissant; smoked gouda cheese wrapped in crescent rolls	\$50.50
	Anti Pasta Platter; Black Label Ham, Italian Salami, Prosciutto, smoked salmon, assorted cheeses, olives, fruit garnish, caramelized almonds, sun dried tomatoes, assorted crackers & breads (no substitutions)	\$5.73 per person
	Sandwiches; small cocktail buns filled with your choice of sliced beef, ham, or turkey, accompanied by gourmet sauces on the side	\$56.25
	Fruit Bouquet	Market Price
	Manchego Quince Skewers; Manchego cheese skewered with quince paste & Arugula then rolled in toasted almonds, served on a bamboo skewer	\$61.01
	Fresh Cantaloupe marinated in Port Wine then wrapped in Prosciutto Ham, served on mini forks	\$60.75
	Aged Balsamic and Watermelon (seasonal)	\$50.50
	Port Wine Cantaloupe; fresh cantaloupe marinated in Port wine	\$55.17
H P	Bacon wrapped Dates with an Apple Vinaigrette	\$55.17
	Tarragon Crepes; fresh crepes spread with tarragon cream cheese then rolled with thinly sliced ham	\$50.25
	Tortellini Skewers; cheese tortellini, fresh basil, and sun-dried tomatoes marinated then skewered	\$57.29
H	Bacon Wrapped Water Chestnuts; served with Teriyaki sauce	\$31.75
H P	Greek Grape Leaves; Theo's Style, served with Béarnaise dipping sauce on the side	\$72.14
H P	Petit Brie en Croute; puff pastry cups filled with brie then garnished with raspberry preserves or a balsamic reduction	\$73.50
H P	Pate a Choux; cream puff filled with Gruyere cheese	\$49.75
	Melon & Prosciutto Brochette; sweet cantaloupe topped with Prosciutto ham and petite fresh mozzarella cheese balls, drizzled with basil oil then skewered	\$65.50
	Crostini of Maytag Bleu Cheese; country bread topped with a Maytag bleu cheese spread then finished with toasted slivered almonds, honey, & currant marinated in port wine	\$68.64



APPETIZER SELECTIONS

GOURMET DIPS

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**Dip Combination: Choose any three dips for only \$2.95 per person
(For groups over 50 guests only)**

	Mexican Layered Dip; layers of refried beans, seasoned sour cream, black olives and assorted cheeses, served with tortilla chips	\$52.52
	Gorgonzola Dip; crumbled Gorgonzola cheese, chives and sour cream, served with gourmet crackers	\$58.50
	Tri Flavored Cream Cheese Spread; layers of pesto cream cheese, tomato cream cheese, and herbal cream cheese, served with gourmet crackers	\$52.52
H	Con Queso Dip; Ground beef combined with refried beans, cheese and spices, served with tortilla chips	\$64.19
	Sun Dried Tomato Dip; sour cream, sun dried tomatoes, shallots and herbs, served with gourmet crackers	\$58.50
H	Crab Dip; real crabmeat with artichoke puree and cream cheese, served with toasted baguettes and gourmet crackers	\$79.04
H	Tex Mex Black Bean Dip; hot black bean dip with cheese, served with tortilla chips	\$48.28
	Crab and Cheddar Cheese Dip; cream cheese, cheddar cheese, crabmeat and herbs, served with gourmet crackers	\$81.16
H	Spinach and Artichoke Dip; fresh spinach and artichokes with onions, Parmesan cheese, garlic and sour cream, served with toasted baguettes and gourmet crackers	\$57.29
	Asian Dip; layers of seasoned cream cheese and diced chicken, topped with a seasonal array of vegetables then drizzled with sweet and sour sauce, served with gourmet crackers	\$57.29
	Provolone Pesto Torte; layers of pesto and tomato cream cheese inside Provolone cheese, served with Pita bread	\$58.50

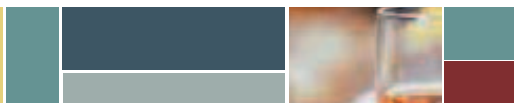


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	Starmark Shrimp Spread; seasoned cream cheese topped with cocktail sauce, mozzarella cheese, diced shrimp and lemon zest, served with gourmet crackers	\$64.19
	Smoked Gouda Dip; seasoned cream cheese and smoked Gouda, served with gourmet crackers	\$58.50
	Cuban Chicken Dip; Pulled Chicken simmered in Black Beans, tomatoes, pineapple, peppers, onions, and fresh cilantro (served hot or cold), served with tortilla chips	\$58.50
	Cuban Shrimp Dip; shrimp simmered in black beans with tomatoes, pineapple, peppers, onions, & fresh cilantro, served with tortilla chips (served cold)	\$64.19
H	Hearts of Palm Dip; fresh spinach, artichokes and heart of palm with breadcrumbs, Parmesan cheese, and garlic, served with toasted baguettes and gourmet crackers	\$58.50
	Fresh Mango Salsa, served with Tortilla chips	\$55.17
	Marcigny Cheese Dip; Buttery Cream Cheese with fresh herbs and garlic, served with gourmet crackers	\$64.19
H	Vegetarian Con Queso Dip; black beans, red peppers, cilantro, cumin, and tomatoes, served with tortilla chips	\$58.50
	Ham Spread - ground ham, mayonnaise, mustard, & pickles, served with gourmet crackers	\$58.50
	BLT Dip; a rich sour cream mixture blended with roasted tomatoes, garlic, and bacon then garnished with chopped lettuce, served with kettle chips	\$58.50
	Mexican Cactus Salsa; diced chicken, tomatoes, corn, onions, and tender cactus leaves tossed in a light cumin and cilantro vinaigrette, served with tortilla chips	\$58.50
	Caramelized Onion Dip; caramelized onions blended with sour cream and garlic, served with crisp celery and roasted potatoes	\$58.50
H	Cuban Chicken Con Queso Dip; pulled chicken simmered in black beans, tomatoes, peppers, onions, fresh cilantro, & a blend of white cheeses, served with tortilla chips	\$60.51
	Roasted Red Pepper Hummus; served with Pita Bread	\$53.58



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APPETIZER SELECTIONS

SOUPS

(Served in demi-tasse cups)

Hand-passed only

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blocks**

H P	Shrimp Bisque	\$2.76 per person (minimum 50 people)
H P	Mini Grilled Cheese Sandwiches with Tomato Bisque	\$3.98 per person (minimum 50 people)
H P	French Onion Soup	\$2.76 per person (minimum 50 people)
H P	Bisque of Asparagus	\$2.66 per person (minimum 50 people)
H P	Loaded Baked Potato Soup	\$2.76 per person (minimum 50 people)
H P	Bacon Leek Soup	\$2.49 per person (minimum 50 people)
H P	Squash Soup with Truffle oil	\$2.91 per person (minimum 50 people)
P	Cold Cucumber Soup; served with a Jumbo Shrimp in a Martini Glass	\$4.93 per person (minimum 50 people)