



Event Menu

Presented as Platters

Cold Platters

Garden Vegetable Crudite
With Blue Cheese Dressing

Grand Chilled Seafood Platter
Lobster, King Crab, Shrimp, Oysters and Clams with
Mignonette & Cocktail Sauce

Artisanal Cheese and Fruit Board

Jumbo Shrimp Cocktail
With Fresh Horseradish Cocktail Sauce

"Caprese"
Layers of Fresh Tomatoes, Mozzarella and Basil

Homemade Hummus
With Warm Flat Bread and Marinated Olives

All cold platters are designed to serve 10-12 people in a party-type setting
Prices Exclusive of Tax & Gratuity

Hot Platters

Baked Brie
With Strawberry Chipotle Sauce

Creamy Spinach, Artichoke & Fontina
Fondue

Grilled Panini Platter
Choice of three or Combination:
Tomato & Mozzarella, Mushroom & Goat Cheese,
Cured Salmon & Crème Fraiche

Sliced Filet with Creamed Spinach on
Grilled Sourdough

All Hot Platters are designed to serve 6-8 people in a party-type setting
Prices Exclusive of Tax & Gratuity

Sushi Platters

California Rolls
Spicy Tuna
Vegetable
Sampler

Served as Sushi or Sashimi

All Sushi Platters are designed to serve 6-8 people
in a party-type setting
Prices Exclusive of Tax & Gratuity

Pasta Station

Penne
Fresh Tomato, Basil, Roasted Garlic & Olive Oil
Orichette
Broccoli, Sweet Pork Sausage, Parmesan Cheese

Pappardelle
Braised Short Rib Bolognese Sauce

Farfalle
Carbonara with Creamy Parmesan, Pancetta & Peas
10 person minimum