



## HOLIDAY CATERING MENU

### APPETIZERS

#### **Hot Spinach-Artichoke Dip, Buffalo or BBQ Chicken Ranch Dip**

Served with Grilled Pita &  
Crackers

**Serves 10**

**\$44.95**

#### **Our Gourmet Charcuterie Tray**

An Array of Imported &  
Domestic Cured Meats &  
Cheeses:

Blueberry Goat Cheese, Smoked  
Gouda, Maytag Blue Cheese, Creamy  
Boursin and Fontina, Prosciutto De  
Parma, Grilled Chicken-Apple  
Sausage, Delallo Cracked Pepper  
Salami, Parma Sopressata, Marinated  
Olives, Cured Tomatoes, Dried Fruit  
Compote, Roasted Cashews Garlic  
Crostini & Grilled Italian Flatbreads

**6-8 People**

**\$60**

**8-10 People**

**\$150**

#### **Shrimp Cocktail platter**

Choice of Classic, Citrus  
Grilled, or Basil Pesto Grilled  
Shrimp

**25 pc**

**\$50**

**50 pc**

**\$100**

**100 pc**

**\$175**

#### **Garden Vegetable Tray**

Array of the freshest Vegetables  
Served with Ranch or Blue Cheese  
& Red Pepper Hummus

**8-10 people**

**\$39.95**

**16-20 people**

**\$59.95**

#### **Wood Oven Roasted Vegetable Platter**

Our Signature Wood Oven Roasted  
Zucchini, Yellow Squash, Eggplant,  
Bell Peppers, Portobello Mushrooms,  
Carrots & Red Onions, Drizzled with  
Roasted Garlic Oil & Balsamic Glaze

**8-10 people**

**\$49.95**

**16-20 people**

**\$79.95**

#### **Sherry Crab & Brie Dip**

Triple Cream Brie Cheese,  
Sherry Wine and Maryland  
Crabmeat. Served with  
Crackers & Crostini

**Serves 10**

**\$64.95**

#### **Grand Anti Pasta**

Prosciutto De Parma, Sopressata,  
Genoa Salami. Grilled Sweet & Hot  
Sausages, marinated artichokes,  
cured olives, wood oven roasted  
peppers, fresh marinated baby  
mozzarella & tomatoes in olive oil  
& balsamic vinegar

**8-10 People**

**\$64.95**

**16-20 People**

**\$114.95**

### MINI HORS D'OEUVRES

Priced Per 24 Pieces

#### **Vegetable Spring Rolls**

Ginger-Orange Sauce

**\$48**

#### **Spanikopita**

**\$48**

#### **Sausage or Spinach Stuffed Mushrooms**

**\$48**

#### **Tempura Chicken Lollipops**

Sweet Chili Sauce

**\$48**

#### **Butternut Squash Risotto Cakes**

**\$45**

#### **Cucumber Rounds with Herbed Cream Cheese**

**\$42**

#### **Pork Pot stickers** Ginger-Orange Sauce

**\$60**



## HOLIDAY CATERING MENU

### SIDES

#### *Regular Sides*

##### *\$25 Half Plan*

Parmesan Roasted Brussels Sprouts  
Whipped Potatoes  
Parsley Red Bliss Potatoes  
Wood Roasted Carrots & Parsnips

#### *Premium Sides*

##### *\$40 Half Plan*

Rosemary & Sea Salt Roasted Fingerling Potatoes  
Four Cheese "Au Grotten" Potatoes  
Steamed or Grilled Asparagus  
Sautéed Spaghetti Squash with Apple Bacon  
Green Beans with Caramelized Onions  
Boursin Mac and Cheese  
Grilled Vegetable Orzo

### SALADS

#### *Classic Garden Salad*

Tomatoes, Cucumbers, Carrots, Red Onions and Choice of Dressing

*Serves 6-10*

**\$34**

#### *Winter Greens Salad*

Port Poached Pears, Candied Pecans, Dried Cranberries, Bleu Cheese, Pomegranate Seeds & Champagne Vinaigrette

*Serves 6-10*

**\$45**



## HOLIDAY CATERING MENU

### ENTREES

*Classic Butcher Cuts of Beef available upon request:*

Slow Roasted Angus Prime Rib Roast

*Market Price*

#### **Classic Beef Wellington**

Grilled Beef Tenderloin  
with Mushroom Duxelle  
Wrapped in Puff Pastry  
Then Oven Baked

*Average 4lb*  
**\$220**

#### **Chef Stephen's Chicken Croquettes**

Roasted Chicken, Sautéed  
Celery and Onions, Hand  
Breaded and Pan-Fried Golden  
Brown

*Half 8-10*      *Full 16-20*  
**\$45**              **\$90**

#### **Char-Grilled Beef Tenderloin Tray**

Served Chilled with Horseradish  
& Dijon Sauce, Rustic Slider  
Rolls, Sliced Roma Tomatoes &  
Shaved Red Onions

*Average 4lb*  
**\$220**

**HALF PAN SERVES 8-10 | FULL PAN SERVES 16-20**

#### **Sautéed Chicken Romano**

*Half*      *Full*  
**\$45**      **\$90**

#### **Classic Italian Meatballs**

*Half*      *Full*  
**\$50**      **\$100**

#### **Meat & Cheese Lasagna or Eggplant Parmesan**

*Half*      *Full*  
**\$37.50**      **\$75**

#### **Penne Alla Vodka**

*Half*      *Full*  
**\$30**      **\$60**

#### **Smoked Chicken & Spinach Stuffed Shells**

Tomato-Vodka Pomodoro

*Half*      *Full*  
**\$37.50**      **\$75**

#### **Grainy Mustard- Bourbon Glazed Ham**

*Half*      *Full*  
**\$40**      **\$80**

#### **Wood Oven Roasted Turkey Breast**

*Half*      *Full*  
**\$45**      **\$90**

#### **Grilled Chicken Penne Carbonara**

*Half*      *Full*  
**\$40**      **\$75**

#### **Roasted Vegetable Quiche**

**\$13.99**

#### **Ham and Cheese Quiche**

**\$13.99**

#### **Sausage, Bacon, and Ham Quiche**

**\$14.99**

*Please Note Chicken Tenders, Our Famous Wings or Baked and Fried Chicken Also Available*