



COLD HORS D' OEUVRES

PEA SOUP

Diced Ham Hock and Dill Crème Fraiche

WHITE BEAN

Pureed, Olive Oil, Rosemary and Oil Cured Olives

MOZZARELLA

Tomato, Basil, Onion and Citrus

SHRIMP

Old Bay Aioli and Cocktail Sauce

AHI TUNA**

Cucumber, Spicy Aioli and Toasted Sesame Seeds

FAVA BEAN

White Truffle Oil and Parmesan Cheese

EGGS

Deviled, Crème Fraiche and American Caviar

BEEF

Carpaccio, Fried Capers, Olive Oil, Lemon Zest and Pecorino

ZUCCHINI

Grilled, Roasted Peppers, Rosemary and Hummus

ASPARAGUS

Wrapped Prosciutto, Lemon Zest and Garlic Aioli

OLIVES

Chopped, Shallots, Herbs, Capers and Goat Cheese

EGG

Custard, Caramelized Onions, Pickled Fruit and Arugula

KING SALMON**

Smoked, Dill Scented Crème Fraiche and Shaved Red Onion

**Service Charge, State and Local Taxes will be added to all menu prices
All prices are based on a minimum of 50 guests**



HOT HORS D' OEUVRES

BEEF

Skewered, Peppercorn Dusted House-Made Steak Sauce

SHRIMP**

Grilled, Smoked Bacon and Peach and Mango Jam

RIBS

Molasses – Glazed

SLIDERS

Cheddar, Pickles and Mustard

FIGS

Wrapped in Bacon and Glazed in Honey

CHICKEN

Marinated Asian Style and Soy-Ginger Sauce

CRAB CAKES

Maryland Style with Tartar Sauce

VEGETABLES

Grilled on a Rosemary Skewer

BRUSCHETTA

Mozzarella, Tomato and Basil

PIZZETTA

Mozzarella, Mushrooms and Lemon Thyme

**Service Charge, State and Local Taxes will be added to all menu prices
All prices are based on a minimum of 50 guests**



HORS D'OEUVRES



Smoked Marlin Salad
Tamarind cured on Malanga Chips

Chicken Stew Empanada

Tostones
Twice Fried Plantains with Verde Crab Salad

Piggy Back Dates
Wrapped in Bacon with Almond on Endive

Black Bean & Queso Fresco Empanada

Plantain Chips with Avocado Salad

Mini Arepas stuffed with Pork Stew

Smoked Scallop Croquette with Aji Amarillo Sauce

Chicken Anticucho with Panca BBQ Sauce

Beef Anticucho with Basil Chimichurri

Chorizo Anticucho

**Service Charge, State and Local Taxes will be added to all menu prices
All prices are based on a minimum of 50 guests**



HORS D'OEUVRES



Kobe Sliders**

Crab Cake**

Tuna Slider**

Short Rib Spring Roll

Chicken Skewer

Tuna Tartare

Smoked Salmon on Country French

Beef Tartare

Oyster Shooter

Minted Lamb Chop

Sausage Stuffed Mushroom Cap

Truffled Mushroom Bruschetta

Roasted Pepper & Goat Cheese Tart

Demi of Seasonal Soup

**Service Charge, State and Local Taxes will be added to all menu prices
All prices are based on a minimum of 50 guests**



HORS D'OEUVRES



Steamed Vegetarian Dumpling

Shrimp and Crab Sui-Mei

Thai Chicken Skewer

Spicy Tuna Tartare on a Wonton Chip

Fresh Vietnamese Spring Roll with Surimi & Avocado

Seared Tuna on Taro Chip with Wasabi Tobiko

Beef Tenderloin with Horseradish Cream on a Potato Crisp

Vegetarian Sushi with Wasabi, Ginger and Soy

Asian Beef Satay Skewers

Selection of 5 Hors d'oeuvres (8 pieces per person)

\$27.00 per person

Selection of 8 Hors d'oeuvres (12 pieces per person)

\$36.00 per person

** For each premium menu item, add **\$2.50 per person**

**Service Charge, State and Local Taxes will be added to all menu prices
All prices are based on a minimum of 50 guests**



HORS D' OEUVRE AND STATION PACKAGES

HORS D'OEUVRES AND CARVING BOARD

Herb Mayonnaise, Honey Mustard, Aged Cheddar and Miniature Rolls

OR

Freshly Roasted Turkey Breast, Cranberry Relish, Herb Mayonnaise, Honey Mustard and Miniature Rolls

Pricing

Selection of 5 Hors d'oeuvres (8 pieces per person) and 1 Carved Item **\$42.00 per person**

Selection of 5 Hors d'oeuvres (8 pieces per person) and 2 Carved Items **\$46.00 per person**

Selection of 8 Hors d'oeuvres (12 pieces per person) and 1 Carved Item **\$52.00 per person**

Selection of 8 Hors d'oeuvres (12 pieces per person) and 2 Carved Items **\$55.00 per person**

** For each premium menu item, add **\$2.50 per person**

\$100 Chef Fee (per 50 guests)

HORS D'OEUVRES AND

t a n . g e r . i n e

MEZZE STATION

Hummus, Baba Ganoush and Grilled Pita
House made Toscano Salumi, Prosciutto di Parma
Parmesano Reggiano with Balsamic Vinegar
Goat Cheese with Fruit, Roasted Peppers
House Cured Olives

Pricing:

Selection of 5 Hors d'oeuvres (8 pieces per person) **\$36.00 per person**

Selection of 8 Hors d'oeuvres (12 pieces per person) **\$46.00 per person**

** For each premium menu item, add **\$2.50 per person**

**Service Charge, State and Local Taxes will be added to all menu prices
All prices are based on a minimum of 50 guests**



HORS D' OEUVRE AND STATION PACKAGES

HORS D'OEUVRES AND CHEESE BOARD

A selection of Imported and Domestic Cheese, Fresh Fruit Garnish
Artisan Breads and Crackers

Pricing:

Selection of 5 Hors d'oeuvres (8 pieces per person) **\$33.00 per person**

Selection of 8 Hors d'oeuvres (12 pieces per person) **\$45.00 per person**

** For each premium menu item, add **\$2.50 per person**

HORS D'OEUVRES AND FOUR SCRUMPTIOUS DIPS WITH FOUR DIFFERENT CHIPS

Selection of 5 Hors d'oeuvres (8 pieces per person) **\$35.00 per person**

Selection of 8 Hors d'oeuvres (12 pieces per person) **\$39.00 per person**

** For each premium menu item, add **\$2.50 per person**

HORS D'OEUVRES AND *pod* SUSHI

Bring *pod* Sushi to your next event – a selection of Sushi and Sashimi prepared by
our finely trained sushi chef, right in front of your eyes

Selection of 5 Hors d'oeuvres (8 pieces per person) **\$52.00 per person**

Selection of 8 Hors d'oeuvres (12 pieces per person) **\$59.00 per person**

** For each premium menu item, add **\$2.50 per person**

\$100 Sushi Chef Fee (per 50 guests)

**Service Charge, State and Local Taxes will be added to all menu prices
All prices are based on a minimum of 50 guests**



DINNER BUFFETS

MAMBO ITALIANO

Selection of sliced cured meats and vegetable antipasto

Classic Bruschetta

Caesar salad

Tomato and mozzarella, basil and balsamic cream

Chilled tortellini salad, olives and rosemary

Grilled chicken, olive tapenade, broccoli rabe

Seared salmon, sweet peppers and oven dried tomato pesto

Neapolitan lasagna

Mini classic pastries

\$59.00 per person

**Service Charge, State and Local Taxes will be added to all menu prices
All prices are based on a minimum of 50 guests**



SUPPER AT THE HUB

(Choice of three salads)

Spinach salad, warm bacon vinaigrette
Bow tie pasta salad, olives and herb vinaigrette
Three bean salad
Tomato and mozzarella, basil and balsamic cream
Chopped salad, summer diced vegetables and creamy herb dressing
Grilled vegetable salad and herbed extra virgin olive oil
Chinese chicken salad
Mixed greens, apples and blue cheese

ENTRÉES

(Choice of two, you may choose additional entrees at an additional cost)

Roast pork loin, braised red cabbage and fennel
Lamb chops, asparagus, sun dried tomatoes and rosemary reduction
Herb crusted halibut, summer succotash and lemon butter
Southern style pulled pork, corn and braising greens
Grilled salmon, wilted greens and stewed tomatoes
Penne pasta, grilled vegetables and roasted red pepper sauce
Eggplant Parmesan
Marinated shrimp, Soba noodles, peppers and Thai sauce

DESSERT

Mini assorted pastries, mini cup cakes, lemon tarts, ice cream bar

\$59.00 per person

**Service Charge, State and Local Taxes will be added to all menu prices
All prices are based on a minimum of 50 guests**



FAMILY STYLE DINNERS

THE STEAKHOUSE

FIRST COURSE

Big wooden bowl of Caesar salad
Chopped salad

ENTRÉE

Sliced Prime sirloin
Steakhouse Crab Cakes

SIDES

Creamed spinach
Asparagus with hollandaise
Truffle whipped potatoes
Potato and onions

DESSERT

Banana cream pie
Cheesecake

\$69.00 per person

**Service Charge, State and Local Taxes will be added to all menu prices
All prices are based on a minimum of 50 guests**



SUNDAY NIGHT DINNER

FIRST COURSE

Antipasti, artisan cured meats, cheeses, olives and roasted peppers

Garlic Bread

Big wooden bowl of Caesar salad

ENTRÉE

Spaghetti and meatballs

Sausage and peppers

Broccoli rabe and garlic

Grilled escarole and extra virgin olive oil

Garlic bread

DESSERT

Tiramisu

Ricotta cannoli

\$49.00 per person

**Service Charge, State and Local Taxes will be added to all menu prices
All prices are based on a minimum of 50 guests**



FAMILY STYLE DINNERS



FIRST COURSE

Continental Salad: Chopped Greens, Tomatoes, Cucumber & Feta in Herb Vinaigrette
Roasted Beets with Fennel and Goat cheese
Barbeque Chicken Quesadilla, Avocado cream

MAIN COURSE

Tofu Tempura, Soba noodle salad and sesame soy glaze
Thai Chicken Lettuce Wraps, Bibb lettuce & spicy peanut dipping sauce
Seared Tuna, Sesame & black pepper crusted (served rare) with mushroom risotto
Wasabi Mashed Potatoes
Sweet Soy Garlic Braised Vegetables

DESSERT

Selection of Sweets

\$55.00 per person

**Service Charge, State and Local Taxes will be added to all menu prices
All prices are based on a minimum of 50 guests**



FAMILY STYLE DINNERS



BUDDAKAN

FIRST COURSE

Chicken & Ginger Dumpling with Sesame Dipping Sauce
Wasabi Tuna Pizza, Carpaccio Style Tuna, Flatbread, Avocado Sweet Soy & Wasabi Oil
Buddakan House Salad with Ginger Dressing
Pan Seared Diver Scallops, Sake Marinated Pineapple

MAIN COURSE

Grilled Teriyaki Salmon with Stir Fried Long Beans, Cream Cheese & Arugula Sushi Rolls
Sweet and Crispy Jumbo Shrimp, Citrus Radish Salad, Candied Walnuts
Asian Barbeque Pork, Grilled Tenderloin, Chinese Broccoli, Giant Panko Onion Straws
Chinese Eggplant and Garlic Sauce or Steamed Edamame
Wasabi Mashed Potatoes

DESSERT

A Tasting Selection from our Pastry Chef

\$62.00 per person

**Service Charge, State and Local Taxes will be added to all menu prices
All prices are based on a minimum of 50 guests**



FAMILY STYLE DINNERS



FIRST COURSE

Ensalada Valadero, Mixed Greens with Oven-roasted Tomatoes, Smokey Corn, Roasted Red Peppers, Radish and Queso Fresco with Avocado Espuma
Smoked Marlin, Rum Cured served in Malanga Boats with Pickled Jalapenos & Iceberg Lettuce
Ecuadorian Shrimp ceviche, Roasted Tomatoes, Chives, Avocado and Corn Nuts

MAIN COURSE

Vaca Frita, Twice Fried Crispy Skirt Steak with Onions & Cuban Oregano
Grilled Boneless Chicken, Maple Lemon Caper Jus and Calabaza Puree.
Watercress and Pepita Salad with a Pomegranate Vinaigrette.
Panela Chilean Sea Bass, Creamy Quinoa with a Cubanelle Sauce and a Baby Cucumber and Pickled Poblano Pepper Salad

SIDE DISHES

Grilled Asparagus
Black Beans & White Rice

DESSERT

A Tasting Selection from our Pastry Chef

\$62.00 per person

**Service Charge, State and Local Taxes will be added to all menu prices
All prices are based on a minimum of 50 guests**



FAMILY STYLE DINNERS



FIRST COURSE

Salsa Mexicana, Tomatoes, Red Onions, Jalapenos & Lime

SECOND COURSE

Mexican Chopped Salad, Romaine, Watercress, Chayote Squash, Charred Corn with Tomatoes, Toasted Almonds, Green Olives, Cotija Cheese, Crunchy Tortillas Tossed in a Cumin-Lime Vinaigrette

Open-Faced Grilled Shrimp Quesadilla, With Oaxaca & Chihuahua Cheeses & Pasilla Chile Sauce

THIRD COURSE

Classic Red Chile & Chicken Enchiladas, Crema Fresca, Radish & Cotija Cheese

Negro Modelo Braised Short ribs, Chorizo Taquitos and Horseradish Crema

Yucatan Salmon, Rock Shrimp Salsa, Verde Rice, and Saffron Chile Sauce

SIDES

Refried Beans

Creamy Poblano Corn Rice

Poblano Corn Bread

DESSERT

A Tasting Selection from our Pastry Chef

\$62.00 per person

**Service Charge, State and Local Taxes will be added to all menu prices
All prices are based on a minimum of 50 guests**



PLATED DINNERS

Three-course dinner menu includes your choice of soup or salad, two entrées and a dessert from the following selections. Additional entrées are available at an additional cost.

All Menus are served with; Seasonal market Vegetables and Starch, Freshly Baked Rolls and Sweet Butter

SOUPS (Choose One Soup or Salad)

Local tomato, cheese crostini
Butternut squash, toasted pumpkin seeds
Homemade chicken noodle soup
New England clam chowder
English pea soup, dill crème fraiche
Minestrone, shell pasta

SALADS (Choose One Soup or Salad)

Spinach, Candied pecans, shaved onion and sherry vinaigrette
Frisee, Apples, endive, blue cheese and champagne vinaigrette
Roasted Beets, Citrus, goat cheese, arugula and tarragon vinaigrette
Arugula, Toasted pine nuts, feta cheese and oregano vinaigrette

ENTRÉES

PETITE FILET Roasted asparagus, olive oil smashed potatoes and sauce Bordelaise	\$69.00 per person
SEA BASS Miso glazed, bok choy and soy ginger sauce	\$64.00 per person
ROASTED CHICKEN Sautéed mushrooms and caramelized onion mashed potatoes	\$48.00 per person
RACK OF LAMB Local tomato tart, sautéed spinach and lamb jus	\$72.00 per person
ROAST BEEF Sautéed green beans, sweet onions and blue cheese mashed potatoes	\$54.00 per person
RISOTTO Sweet corn, wild mushrooms, arugula and sweet tomatoes Roasted corn relish, peas and herb tomato broth	\$48.00 per person

**Service Charge, State and Local Taxes will be added to all menu prices
All prices are based on a minimum of 50 guests**



PLATED DINNERS

DESSERT

7 LAYER CHOCOLATE CAKE

Rich devils food, milk choc mousse, chocolate frosting, and German chocolate icing

LEMON MERINGUE TART

Almond shortbread, Meyer lemon curd, meringue, strawberry compote

VANILLA BEAN CRÉME BRULEE TART

Sweet sucee, vanilla custard, caramelized sugar, brandied cherries

CARROT CHEESECAKE

Two favorites in one, butter pecan sauce

OPEN-FACED BLUEBERRY PIE

Warm local blueberries, flaky pastry, clotted cream, candied lemon zest

COCONUT CREAM PARFAIT

Toasted coconut cream, sugared fillo flakes, coconut rum semi-fredo

**Service Charge, State and Local Taxes will be added to all menu prices
All prices are based on a minimum of 50 guests**



DISPLAYS

SEASONAL ASSORTED VEGETABLES

Hummus, Roast Garlic and Creamy Ranch Dips

\$110.00 for 25 people

\$60.00 for each addition 25 people

IMPORTED AND DOMESTIC CHEESES

A selection of Whole and Cut Cheese, Fresh Fruits, Assorted Crackers, Flatbreads and Sliced Baguette.

\$175.00 for 25 people

\$120.00 for each addition 25 people

ITALIAN MARKET STYLE ANTIPASTO

Hand Shaved Italian Meats and Cheeses, Grilled Vegetables, Roasted Peppers & Assorted Olives

\$225.00 for 25 people

\$135.00 for each addition 25 people

FOUR SCRUMPTIOUS DIPS WITH FOUR DIFFERENT CHIPS

\$95.00 for 25 people

\$55.00 for each addition 25 people

CARVING BOARDS

(Trained Chef Fee of \$100.00 per 50 Guests)

BEEF TENDERLOIN (serves 15-20)

Creamy Horseradish, Artisan Mustards, Au Jus and French Rolls

\$385.00

PRIME RIB OF BEEF (serves 50)

Creamy Horseradish, Artisan Mustards, Au Jus and Miniature Rolls

\$475.00

STUFFED PORK TENDERLOIN (serves 20)

Fruit Relish, Pickled Onions, Mustard Aioli and Miniature Rolls

\$325.00

ROAST COUNTRY HAM (serves 20)

Herb Mayonnaise, Honey Mustard, Aged Cheddar and Miniature Rolls

\$325.00

FRESHLY ROASTED TURKEY BREAST (serves 15)

Cranberry Relish, Herb Mayonnaise, Honey Mustard and Miniature Rolls

\$215.00

**Service Charge, State and Local Taxes will be added to all menu prices
All prices are based on a minimum of 50 guests**