

Small Group Menu

Appetizer Platters

Medium serves 8-10 people

Large serves 15-18 people

Imported Gourmet Cheeses Four hand-selected quality imported cheeses, berries, dried fruits, roasted nuts. Selections are based on season and availability

Medium: \$45.00, Large: \$80.00

Domestic Cheeses Aged Vermont Cheddar, Wisconsin Blue Cheese, and Dill Havarti garnished with Grapes, Thins and Crackers

Medium: \$40.00, Large: \$75.00

Baked Brie with Ginger-Apple Chutney Imported French Brie wheel wrapped and baked in Phyllo served with a Ginger-Apple Chutney

Medium: \$45.00, Large: \$80.00

Fruits and Berries Sliced Cantaloupe, Honeydew Melon, Pineapple, Strawberries, Blueberries, Raspberries, and Grapes

Medium: \$42.00, Large: \$78.00

Vegetable Crudite Assortment of fresh, seasonal garden vegetables with your choice of Lemon Artichoke or Buttermilk-herb Dip

Medium: \$40.00, Large: \$75.00

Hummus and Baba Ganouj Garlic Hummus and Red Pepper Baba Ganouj with Herb Focaccia and grilled Pita Points

Medium: \$22.00, Large: \$40.00

Norwegian Smoked Salmon Thinly sliced Smoked Salmon served with Capers, Boursin Cheese, Bermuda Onion, fresh Dill, and Black Bread

Medium: \$55.00, Large: \$100.00

Chimichurri Marinated Flank Steak Sliced and served with grilled Onions, Chimichurri sauce, Haricots Verts, and Artichoke Potato Salad

Medium: \$48.00, Large: \$90.00

Tenderloin of Beef Thinly sliced roasted tenderloin of Beef with an herb-mustard crust presented with caramelized Onion and Garlic Toast Points

Medium: \$54.00, Large: \$95.00

Antipasti Thinly sliced Italian Meats to include Prosciutto, Genoa Salami, and Soppressata accompanied with marinated Artichokes, Roasted Peppers, variety of Imported and Domestic Cheeses

Medium: \$54.00, Large: \$95.00

Entrees

Medium serves 8-10 people

Large serves 15-18 people

All served warm unless otherwise specified (prices do not include chafing dishes or sternos)

Assorted Sandwich Platter with the following selections:

Oven Roasted Turkey Breast with Baby Arugula, Tomato, Bacon and fresh Herb Mayonnaise

Mediterranean Tuna Salad with Romaine Lettuce and Tomato

House Roasted Beef with Romaine Lettuce, Tomato, Caramelized Onion, and Horseradish Mayonnaise

Balsamic Marinated Vegetables with Baby Arugula and Hummus

Medium: \$65.00, Large: \$105.00

Pulled Pork Presentation Smoked Pulled Pork, Chipotle Barbeque Sauce, Carolina Cabbage Slaw, and Brioche Buns

Medium: \$75.00, Large: \$122.00

Herb-crusted Filet of Beef (*served room temperature*) Served with choice of a Pesto Aioli or a Roasted Tomato Horseradish Butter (*served medium-rare unless otherwise specified*)

Medium: \$150.00, Large: \$275.00

Lemon-herb Chicken with Capers Semolina Dusted Chicken medallions dipped in clarified butter, sautéed and drizzled with a tangy Lemon-caper sauce with fresh Herbs

Medium: \$92.00, Large: \$168.00

Whole-roasted Salmon with Dill-Dijon Panko Crust (*served room temperature*) Cedar Plank roasted Fillet of Norwegian Salmon served with a Cucumber Riata Sauce (yogurt based sauce)

Medium: \$130.00, Large: \$245.00

Pasta Primavera Penne Pasta with seasonal Roasted Vegetables and fresh Herbs, finished with a shaved Parmesan Bechamel
Medium: \$75.00, Large: \$130.00

Tilapia Provencal Lemon Butter Poached Tilapia, Mediterranean Olives, Capers, Tomatoes, Preserved Lemon, fresh Herbs, White Wine
Medium: \$92.00, Large: \$168.00

Roasted Stuffed Pork Loin Center-cut Pork Loin stuffed with Roasted Red Peppers, sautéed Spinach, marinated Artichokes and shaved Parmesan
Medium: \$110.00, Large: \$192.00

Stuffed Chicken Breasts Roasted Chicken Breasts stuffed with Spinach, Roasted Red Peppers, Wild Mushrooms, Goat Cheese, Dijon-Herb Crust
Medium: \$106.00, Large: \$174.00

Braised Beef Short Ribs 6-hour braised Short Ribs with thick-cut Carrots, Celery, Spanish Onion, and fresh Herbs in a Cabernet Demi-glaze
Medium: \$122.00, Large \$218.00

Small Salads

Small serves 3-5 people

Medium serves 8-10 people

Large serves 12-15 people

Mixed Greens Mixed Greens, sliced Cucumber, Tomato, Carrot, tossed in a Balsamic Vinaigrette Dressing
Small: \$15.00, Medium: \$27.00, Large: \$39.00

Baby Beet Salad Red and Golden Beets, young Chèvre, Pickled Bermuda Onion, Watermelon Radish, Blood Orange Vinaigrette
Small: \$20.00, Medium: \$36.00, Large: \$50.00

Classic Caesar Fresh Romaine, house made Caesar Dressing, Garlic Croutons, and shaved Parmesan Cheese
Small: \$15.00, Medium: \$27.00, Large: \$39.00

Spinach Salad Baby Spinach, hard-boiled Eggs, sliced Teardrop Tomatoes, Bacon Vinaigrette Dressing
Small: \$17.00, Medium: \$32.00, Large: \$45.00

French Farmhouse Frisee, Torn Croutons, Blue Cheese, Bacon Lardons (large chunks of bacon), roasted Garlic, Herb Dijon Dressing
Small: \$20.00, Medium: \$36.00, Large: \$50.00

Mizuna Salad Baby Mizuna and Romaine, Honey roasted Cashews, Pickled Carrots, crispy Ginger, Soy-Sherry Vinaigrette
Small: \$17.00, Medium: \$32.00, Large: \$45.00

Composed Salads and Sides

Small serves 3-5 people

Medium serves 8-10 people

Large serves 12-15 people

All composed salads and sides are served room temperature unless otherwise noted

Non-Mayo Potato Salad Red Bliss Potatoes, Bacon, Marinated Artichokes, Bermuda Onion, Fresh Herbs, Lemon Vinaigrette
Small: \$22.00, Medium: \$40.00, Large: \$57.00

Seasonal Grilled Vegetables Grilled Vegetables marinated in a Balsamic Vinaigrette
Small: \$27.00, Medium: \$49.00, Large: \$70.00

Caprese Salad Grape Tomatoes, Bocconcini Mozzarella, fresh Basil Pesto
Small: \$22.00, Medium: \$40.00, Large: \$57.00

Roasted Red Bliss Potatoes (served warm) Red Bliss Potatoes, Grilled Onion, Red Pepper, fresh Rosemary, Garlic, Olive Oil
Small: \$17.00, Medium: \$32.00, Large: \$45.00

Chick Pea Salad Chick Peas, Roasted Red Pepper, Grilled Onion, Cucumber, fresh Mint, Garlic, Lime Juice, Extra Virgin Olive Oil
Small: \$20.00, Medium: \$36.00, Large: \$51.00

Bacon Quinoa Salad Pancetta, Quinoa, Roasted Shiitake Mushrooms, Sweet Corn, fresh Basil
Small: \$22.00, Medium: \$40.00, Large: \$57.00

English Cucumber Salad Fresh sliced Cucumber, Red Bell Pepper, Bermuda Onion, Fresh Dill, White Wine Vinaigrette
Small: \$20.00, Medium: \$36.00, Large: \$51.00

Preserved Lemon Haricots Verts

French Green Beans, Caramelized Shallots, Preserved Lemon, Garlic Confit, fresh Herbs, Extra Virgin Olive Oil
Small: \$30.00, Medium: \$54.00, Large: \$76.00

Greek Pasta Salad Bowtie Pasta, Kalamata Olive, Roasted Pepper, Cucumber, Fresh Oregano, Feta Cheese

Small: \$20.00, Medium: \$36.00, Large: \$51.00

Grilled Asparagus Roasted Cherry Tomatoes, Crispy Garlic, Lemon-Basil Pesto

Small: \$25.00, Medium: \$45.00, Large: \$64.00

Black Bean and Roasted Corn Salsa Sweet Corn, Red Bell Pepper, Black Beans, Cilantro, Bermuda Onion, Pepper Flake, Lime, Sriracha

Small: \$17.00, Medium: \$32.00, Large: \$45.00

Dill Chicken Salad Slow Poached Chicken, Celery, fresh Parsley, Dill Sournaise

Small: \$20.00, Medium: \$36.00, Large: \$51.00

Fresh Fruit Salad Selections based on season

Small: \$17.00, Medium: \$32.00, Large: \$45.00

Soba Noodle Salad Buckwheat Noodles, Carrot, Celery, Onion, Garlic, Ginger, Red Pepper, Soy, Sesame, Thai Chili, Cilantro

Small: \$20.00, Medium: \$36.00, Large: \$51.00

Thai Beef Salad Rare Roasted Beef, Carrot, Celery, Onion, Pepper, Ginger, Soy, Sesame, Thai Chili, Pepper Flake, Garlic, Lime, Sriracha

Small: \$25.00, Medium: \$45.00, Large: \$64.00

Braised Collard Greens (served warm) Collard Greens, Ham Hocks, Bacon, Shallots, Caramelized Carrot, Roasted Garlic

Small: \$17.00, Medium: \$32.00, Large: \$45.00

Curried Chicken Salad Slow Poached Chicken Breast, Celery, Red Onion, Globe Grapes, Curry, Cumin, Cilantro

Small: \$20.00, Medium: \$36.00, Large: \$51.00

Tuscan Sun Chicken Salad Grilled Chicken Breast, fresh Spinach, Basil, Roasted Pepper, Garlic, Balsamic, Extra Virgin Olive Oil

Small: \$22.00, Medium: \$40.00, Large: \$57.00

Chinese Chicken Salad Roasted Chicken Breast, Celery, shaved Carrots, Ginger, Pepper, Cilantro, Sriracha Mayonnaise, Roasted Garlic

Small: \$25.00, Medium: \$45.00, Large: \$64.00

Mediterranean Tuna Salad Albacore Tuna, Kalamata Olives, Capers, Carrot, Red Pepper, Cucumber, fresh Herbs, Lemon Juice, Extra Virgin Olive Oil

Small: \$22.00, Medium: \$40.00, Large: \$57.00

Balsamic Wild Rice Salad Wild Rice, Cherry Balsamic, dried Cranberries, fresh Herbs, Olive Oil

Small: \$22.00, Medium: \$40.00, Large: \$57.00

Carolina Cabbage Slaw Red and Green Cabbage, Celery, Pepper, Carrot, Lemon and Herb Vinaigrette

Small: \$17.00, Medium: \$32.00, Large: \$45.00

Miniature Confections

All options are \$24.00 per dozen

Lemon-Lavender Bars
Brownie Muffins
Carrot Cake Popovers
Peanut Butter Cookies

White Chocolate Macadamia Cookies
Raisin Cinnamon Bread Pudding Cakes
Bananas Foster Tartlets
Raspberry Mascarpone Tarts

Delivery Charge of \$15.00 applies if delivery is required (additional charge may apply if distance is greater than 15 miles from our address)

Tax of 6.00% applies to all orders

All orders must be received within 72 hours prior to service (additional 15% added to increases in guest count within 72 hours)

Any orders cancelled within 24 hours of service will be charged 50% of total order

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.