

Room Temp Entrée Displays

Serves 20-25 guests

POULTRY

LEMON DIJON GRILLED CHICKEN

Grilled Lemon Dijon Chicken Breast displayed with Orzo and Arugula Spring Salad and Strawberry Balsamic Vinaigrette - \$95.00

CITRUS CHICKEN, PROSCIUTTO & ASPARAGUS DISPLAY

Grilled Lemon Pepper Chicken Breast, Shaved Prosciutto, Garlic Asparagus, Roasted Grape Tomatoes. Presented with Field Green Salad and Honey Balsamic Vinaigrette - \$125.00

POMEGRANATE DUCK BREAST

Sliced Pomegranate Duck Breast, Sweet Baby Watercress and Julienne Carrot and Broccoli Salad - \$175.00

CHICKEN SOUVLAKI

Grilled Mediterranean Chicken Breast displayed with Feta Cheese, Tomatoes, Purple Onions, Cucumbers and Kalamata Olives. Presented with Rice Pilaf, Flatbread Pita and Tzatziki Sauce - \$95.00

SESAME CHICKEN

Sesame Crusted Chicken Breast Chunks, presented with Steamed Broccoli with Red Peppers and White Rice - \$95.00



Holiday Party Platters Add-On Menu

Room Temp Entrée Displays

Serves 20-25 guests

SEAFOOD

SMOKED SALMON DISPLAY

Presented with sliced Purple Onions, sliced Tomato, English Cucumber, Capers, Cream Cheese and Hand Rolled Bagels - \$125.00

BROILED SALMON FILET WITH SEVENTH HEAVEN SAUCE

Broiled Salmon Filet presented with our signature Seventh Heaven Herb Sauce and Heirloom Tomato Salad - \$145.00

FIRECRACKER SALMON

Grilled Salmon Filet finished with our Asian inspired Sweet and Zippy Firecracker Sauce, presented with Red Cabbage and Steamed Broccoli - \$145.00

Jumbo Salad Bowls

Serves 35-40 guests

CHOPPED ITALIAN ANTIPASTI SALAD

Salami, Red Onion, Pepperoni, Grape Tomatoes, Provolone and Swiss Cheese with Chopped Romaine. Presented with Zesty Italian Vinaigrette - \$110.00

CHOPPED COBB SALAD

Smoked Bacon, Chicken Breast, Dairy Fresh Eggs, Beefsteak Tomatoes, Avocados and Green Onions tossed with Romaine Lettuce and Blue Cheese Crumbles. Presented with Buttermilk Ranch Dressing \$95.00



Holiday Party Platters Add-On Menu

MOZARELLA TOMATO CAPRESE

Fresh Mozzarella Balls, Grape Tomatoes, Fresh Basil, Cracked Black Pepper, Balsamic Vinegar and Olive Oil \$110.00

ASPARAGUS & ROASTED PEPPER CAESAR

Crisp Romaine tossed with Asparagus Tips, Roasted Red Pepper Strips, Shaved Parmesan Cheese and Asiago Cheese, Garlic Toasted Croutons. Presented with Caesar Dressing \$85.00

SPINACH AND STRAWBERRY SALAD

Organic Baby Spinach, Sliced Strawberries and Toasted Pine Nuts. Presented with house made Poppy Seed Dressing \$85.00

ASIAN SALAD GRILLED CHICKEN

Romaine and Purple Cabbage, Julienne Carrots, Snow Peas, Cherry Tomatoes, Grilled Chicken and Avocado presented with Sweet Asian Sesame Dressing \$110.00

CRANBERRY ALMOND SALAD

Field Greens, Romaine, Dried Cranberries, Feta Cheese, Honey Almonds and Honey Balsamic Vinaigrette \$85.00

HEAVENLY HOUSE SALAD

Romaine Lettuce, English Cucumber, Cheddar Jack Cheese, Garlic Croutons, Cherry Tomatoes and Buttermilk Ranch Dressing \$85.00

GREEK SALAD

Romaine Lettuce Hearts, Purple Onions, Tomatoes, Kalamata Olives, Cucumber, Feta Cheese and Mediterranean Dressing \$85.00

MESCLUN SPRING MIX

Baby Greens Mix, Cherry Tomatoes, Carrots and Tricolor Sweet Peppers with Balsamic Vinaigrette \$85.00



Party Trays & Platters

Serves 20-25 guests

BEEF

BEEF BRISKET

Barbecue Beef Brisket with Brown Sugar Onion Gravy \$125.00

PEPPER STEAK

Tender Sliced Steak with Onions and Red and Green Peppers \$125.00

SAUSAGE & PEPPERS

Sweet Italian Sausage with Onions and Red and Green Peppers. Presented with Dinner Rolls \$95.00

FLANK STEAK CHIMMICHURI

Grilled Seasoned Flank Steak, presented sliced with Chimichurri Sauce \$125.00

KOREAN SHORT RIBS

Marinated Short Ribs, grilled and glazed with a delicious Korean inspired sauce \$135.00

POULTRY

CHICKEN BREAST PICCATA

Breast of Chicken, pan Sautéed in a Lemon Butter Sauce with Capers \$110.00

CHAMPAGNE CHICKEN

Breast of Chicken in a light Champagne Cream Sauce \$110.00

CHICKEN BREAST MARSALA

Breast of Chicken lightly floured and Sautéed, simmered in a rich Marsala Sauce with Mushrooms \$110.00



Holiday Party Platters Add-On Menu

PAN ROASTED CHICKEN BREAST

Bone in Chicken Breast with Roasted Garlic, White Wine, Artichokes, Mushrooms and Spinach \$120.00

SOUTHERN FRIED CHICKEN

The American Classic, with a crispy finish \$95.00

BALSAMIC CHICKEN

Grilled Chicken Breast with Caramelized Onion, Grape Tomatoes and Balsamic glaze \$110.00

ROASTED TURKEY BREAST

Presented sliced, with gravy \$110.00

PORK

SAUSAGE & PEPPERS

Sweet Italian Sausage with Onions and Red and Green Peppers. Presented with Dinner Rolls \$95.00

BBQ BABY BACK RIBS

Pork Spare Ribs, slow Barbecued and slathered in our Signature Sweet and Smoky Sauce \$150.00

SEAFOOD

SHRIMP SCAMPI

Jumbo Shrimp sautéed in Lemon and Fresh Garlic \$165.00

SALMON

Salmon Filet with Mango and Stone Fruit Salsa \$135.00

PANKO CRUSTED TILAPIA

Tilapia Filet pan fried with a Crispy Panko Crust. Presented with Tomato Basil Bruschetta \$125.00



PASTA & SIDES

Serves 20-25

BEEF AND PORK LASAGNA \$95.00

SPINACH LASAGNA \$85.00

EGGPLANT PARMESAN \$85.00

BAKED SAUSAGE ZITI \$95.00

ASPARAGUS MUSHROOM PASTA \$95.00