



CATERING AND  
EVENT PLANNING

# BREAKFAST

## COMBINATIONS Minimum 10 people (priced per person)

### **THE BAGEL PLATTER** ..... 5

An assortment of oven-fresh bagels, accompanied with assorted cream cheeses, fruit preserves and butter.

### **THE BREAKFAST PLATTER** ..... 6      **MINI BREAKFAST PLATTER** 7

An assortment of fresh bagels, muffins, scones, croissants and pastries, garnished with fresh fruit, accompanied with assorted cream cheeses, fruit preserves and butter.

### **THE CLASSIC CONTINENTAL** ..... 10

Includes **The Breakfast Platter** served with fresh squeezed orange juice along with choice of coffee or tea service.

### **THE EXECUTIVE COMBO** ..... 12

Includes **The Classic Continental** along with fresh seasonal fruit salad.

### **PARFAIT BREAKFAST** ..... 7

Low-fat vanilla or strawberry yogurt, served with healthy granola and fresh berries. With cottage cheese. 8 Individual Chobani Greek Yogurt 3

### **SMOKED SALMON PLATTER** ..... 12

Sliced smoke salmon and assorted fresh bagels served with red onion, lemon wedges, capers, tomato, accompanied with assorted cream cheeses.

### **HOT BREAKFAST BUFFET** ..... 14

Choice of eggs or egg whites cooked your way, served with bacon or turkey bacon, sausage, home fries, and french toast or pancakes. Includes fresh fruit salad.

### **HOT OATMEAL BUFFET** ..... 6

Hot oatmeal served with mixed dried fruit, brown sugar and honey on the side.

### **BREAKFAST SANDWICH PLATTER** ..... 6.50

Assorted breakfast burritos, paninis and croissant egg sandwiches. With Orange Juice. 8

### **FRESH SEASONAL FRUIT SALAD** ..... 4

### **FRESH SEASONAL SLICED FRUIT PLATTER** ..... 5

## BEVERAGES

Premium Coffee Service choice of house blend or flavored 2

Premium Tea Service includes assorted Tazo and herbal teas 2

Hot Chocolate or Hot Apple Cider 2

Fresh Squeezed Orange Juice 3

Pitcher of Orange Juice 15

Fresh Vegetable Juice 4

Can of Soda 2

Bottled Water 2

Coffee and Tea Service always comes with whole and skim milk, half and half, sugar, Sweet 'n Low, Equal, Splenda, honey and lemon wedges.

Customized Breakfast and Lunch Boxes are available for your group meeting or event.

Heros — 25 per foot

# THE GOURMET LUNCH

## COMBINATIONS Minimum 10 people (priced per person)

<b>CLASSIC SANDWICH AND WRAP PLATTER</b> .....	<b>12</b>
An assortment of sandwiches and wraps using the finest meats and cheeses. Served with coleslaw, potato salad and pickles.	
<b>HOT PANINI PLATTER</b> .....	<b>12</b>
An assortment of gourmet European flat bread paninis prepared fresh for each order. Served with coleslaw, potato salad and pickles.	
<b>THE CLIENT COMBO</b> .....	<b>15</b>
Choose from a selection of classic and gourmet sandwiches all prepared fresh with the finest ingredients. Served with a field green garden salad and a pasta side dish.	
<b>THE EXECUTIVE COMBO</b> .....	<b>19</b>
Includes <b>The Client Combo</b> , as well as a delicious cookie and brownie platter and assorted cold or hot beverages.	
<b>THE VIP COMBO</b> .....	<b>22</b>
Includes <b>The Executive Combo</b> with a fresh seasonal fruit salad.	
<b>HOT SOUP BAR</b> .....	<b>7</b>
Delivery and setup of hot, fresh soup for group meetings and events. Served with crackers or bread basket.	
<b>DELI PLATTER</b> .....	<b>13</b>
Imported and domestic sliced meats and cheeses, served with sliced tomatoes, red onion, romaine lettuce and a basket of assorted country breads and wraps. Served with coleslaw, potato salad and pickles.	

## THE GOURMET SANDWICHES

### 1. SMOKED TURKEY AND BRIE

with honey mustard and mixed greens on baguette

### 2. FRESH MOZZARELLA

with fresh tomato, basil and balsamic vinaigrette on focaccia

### 3. ITALIAN SUBMARINE

with Genoa salami, prosciutto, cappicola ham, provolone, roasted red peppers and lettuce

### 4. CAJUN GRILLED CHICKEN

with plum tomato, lettuce and herb mayo on baguette

### 5. LOW FAT TUNA

with avocado, Swiss cheese, lettuce and herb mayonnaise on seven grain bread

### 6. CLASSIC EGG SALAD

on country white bread

### 7 . DILL CHICKEN SALAD

with avocado and sprouts on whole wheat bread

### 8 . BLACK FOREST HAM

with brie, tomatoes and mixed greens on pumpernickel baguette

### 9 . GRILLED VEGETABLES

with fresh mozzarella and balsamic vinaigrette on focaccia

### 10. TURKEY CLUB

with smoked turkey, bacon, lettuce, tomato and mayonnaise on toasted whole wheat bread

### 11. PASTRAMI CLUB

with Swiss cheese and dijon mustard on rye bread

### 12. ROASTED TURKEY

with Swiss cheese, lettuce and russian dressing

### 13 . THE CUBAN

with ham, Swiss cheese, pickles and mustard on sourdough bread

### 14 . ROAST BEEF

with cheddar cheese, red onion and dijon mustard on rye bread

### 15 . PROSCIUTTO DI PARMA

with fresh mozzarella, roasted red peppers and arugula on focaccia bread

### 16. GRUVERE CHEESE

with alfalfa sprouts, avocado and sundried tomato on whole wheat baguette

### 17. THE KIKI

smoked turkey, brie cheese, and caramelized apples on fresh croissant

### 18. PORTOBELLO

mushroom and goat cheese, roasted pepper and pesto sauce

# CLASSIC WRAP CHOICES

## 1. GOING SOUTH

grilled lemon chicken breast, avocado, roasted pepper, tomato and lettuce with ranch dressing

## 2. THE MEDITERRANEAN

grilled chicken breast, tomato, cucumber and lettuce with herb mayo

## 3. HOLD THE MAYO

Italian tuna, provolone cheese, roasted red pepper and lettuce

## 4. THE HEALTHY WAY

grilled vegetables, onion, cheddar cheese and fresh spinach

## 5. GOING UPTOWN

low fat tuna, avocado, dill, Swiss cheese and lettuce

## 6. CHICKEN CAESAR

grilled lemon chicken, shaved parmesan cheese, tomato and romaine lettuce

## 7. BUFFALO CHICKEN

with lettuce, celery, julienne carrots and chunky blue cheese dressing

## 8. THE GREEK

grilled eggplant with feta cheese, baby spinach, kalamata olives and balsamic vinaigrette

## 9. CLASSIC CHICKEN SALAD

with sprouts and tomato in a whole wheat wrap

## 10. THE CALIFORNIA

smoked turkey with cucumbers, crispy turkey bacon, sprouts and avocado

## 11. GRILLED EGGPLANT

with fresh mozzarella and mixed field greens in a southwestern wrap

## 12. THE AMERICAN

roast beef, turkey, virginia ham, tomato with romaine lettuce and herb mayo

## 13. THE CUBAN

ham, Swiss cheese, pickles and mustard in a whole wheat wrap

## 14. TUSCAN

roast beef with fresh mozzarella, arugula and onion in a roasted red pepper wrap

# EUROPEAN FLAT BREAD PANINI'S

1. **THE MEDITERRANEAN** goat cheese, black olive tapenade, artichoke hearts and roasted peppers

2. **ROAST BEEF** Swiss cheese, roasted red peppers, coleslaw, pickles and russian dressing

3. **RED AND GREEN** fresh mozzarella, tomato, fresh basil and sundried tomato

4. **CHICKEN CLUB** grilled chicken, bacon, american cheese and tomato

5. **CHICKEN PARMIGIANA** breaded chicken cutlet with fresh mozzarella and marinara sauce

6. **EGGPLANT PARMIGIANA** oven roasted breaded eggplant with fresh mozzarella and marinara sauce

7. **THE SICILIANO** prosciutto, mozzarella and sun-dried tomatoes

8. **CHICKEN FAJITA** grilled chicken with cheddar cheese, grilled peppers, caramelized onions and salsa

9. **THE CUBAN** roasted pork with Swiss cheese, pickles and mustard

10. **THE DELIGHTFUL** fresh honey glazed turkey, Jarlsberg cheese, coleslaw and honey mustard

11. **THE ALPINE** corned beef, coleslaw, spinach, Swiss cheese and russian dressing

12. **THE CREOLE** roast beef, cheddar cheese, peppers, onion and cajun sauce

13. **THE SOHO** grilled lemon chicken, gruyere cheese, grilled veggies and fresh spinach

14. **THE TURKER** fresh turkey, Monterey jack cheese, red peppers and fresh spinach

15. **THE VEGGIE** grilled veggies, mozzarella cheese, avocado and lemon herb dressing

16. **THE ITALIANO** grilled chicken, fresh mozzarella and roasted red pepper

# HOT ENTRÉE COMBINATIONS

Minimum 10 people per entree (priced per person)

## **PASTA ENTRÉE** ..... 15

Choice of entrée, served with a garden salad and dinner rolls.

Baked Meat Lasagna • Baked Vegetarian Lasagna • Penne ala Vodka With Shrimp  
• Baked Ziti • Baked Macaroni And Cheese • Rigatoni Pasta With Sausage,Peppers & Onions

## **POULTRY ENTREE.** ..... 18

Choice of entrée, served with two accompaniments and a garden salad.

Herb Roasted Chicken • Chicken Marsala,Francias,or Piccata • Grilled Lemon Chicken •  
Stuffed Wild Mushroom Chicken • Chicken Parmigiana • Chicken Cacciatore • Grilled  
Chicken Greek style • Roasted Turkey Breast with Cranberry Relish or Fresh Turkey Gravy

## **MEAT ENTRÉE** ..... 25

Choice of entrée, served with two accompaniments and a garden salad.

Grilled Flank Steak Au Jus • Filet Mignon Au Cognac • Hearty Beef and Vegetable Stew •  
Beef Stroganov with Classic Egg Noodles on the side • Grilled Pork Loin With Caramelized  
Onions • Italian Sausage With Peppers And Onions • Veal Marsala,Francais or Piccata • Veal  
Parmigiana

## **SEAFOOD ENTRÉE** ..... 28

Choice of entrée,served with choice of two accompaniments and a garden salad.

Blackened Cajun Salmon • Grilled Herb Salmon with Dill Crème Fraiche on the side • Grilled  
Tuna Steak Au Poivre • Cilantro Citrus Grilled Shrimp over Lemon Herb Rice Pilaf • Grilled  
Red Snapper With Mediterranean Ragout • Chilean Sea Bass With Miso Glaze or Southwestern  
Style • Mahi Mahi Provencal • Curried Red Snapper with Pineapple Salsa

Many other hot entrées are available upon request.

**Customized  
menus are  
available for  
your themed  
group meeting  
or event.**

For more information please contact  
our catering manager.

# ACCOMPANIMENTS

## VEGETABLES

- Baby Bok Choy
- Steamed Mixed Vegetables Sautéed
- Garlic Escarole
- Sautéed Spinach, Creamed Spinach with Wild Mushrooms
- Grilled Roasted Vegetables
- Roasted Broccoli
- Sautéed Fresh Spinach
- Grilled Asparagus
- Sautéed French Green Beans with Shallots
- Sesame String Beans, String Beans Almondine, String Bean Vinaigrette
- Snap Peas, Baby Carrots Tossed in Maple Butter
- Sautéed Julienne Vegetables
- Tomato, Cucumber, Feta with Dill
- Roasted Corn
- Sautéed Zucchini and Squash
- Sautéed Brussels Sprouts with Crispy Pancetta
- Sautéed Broccoli Rabe
- Red Cabbage Cole Slaw
- Classic Cole Slaw
- Roasted Cauliflower

## GRAINS, RICE AND PASTA, AND POTATO

- Mashed Sweet Potatoes
- Penne Pasta with Tomato, Basil and Fresh Mozzarella
- Dijon Potato Salad
- Scalloped Potatoes Au Gratin
- Yukon Golden Potato Salad, Red Onion and Lemon Parsley Vinaigrette
- Quinoa, Tomato and Basil Salad
- Vegetable Cous Cous, Moroccan Cous Cous with Dried Currants
- Long Grain and Wild Rice with Dried Cranberries and Pine Nuts
- Thai Coconut Rice, Saffron Rice, Spinach Rice herbed Rice Pilaf
- Oriental Sesame Noodles with Thai Peanut Sesame Dressing
- Fusilli Pasta Primavera
- Fusilli Pasta with Chicken
- Tomato, Ricotta Pasta Salad
- Buttermilk Mashed Potatoes
- Butter Herb Roasted Potatoes
- Roasted Red Potato with Rosemary
- Crispy Sweet Potato Fries
- Penne Pasta with Marinara Sauce
- Orecchiette Pasta with Broccoli Rabe and Sauteed Onion
- Orzo Primavera with Fresh Vegetables
- Tri-Color Cheese Tortellini with Roasted Tomato Zucchini
- Orzo Pasta Greek Style made with Kalamata Olives, Fresh Dill, Diced Cucumbers and Diced Tomatoes
- Farfalle Pasta Salad with herb Pesto, Sun-dried Tomatoes and Roasted Pine Nuts
- Fusilli Pasta with Black Olive Tapenade, Sun-dried Tomatoes, and Wilted Spinach
- Potato and Cauliflower Salad
- Avocado, Tomato, Red Onion and Vinaigrette
- Lentil Salad
- Farro with Butternut squash and dried cranberries
- Greek Quinoa Salad
- Quinoa, Chickpeas and Beans
- Mediterranean Farro Salad

## ENTRÉE SALADS Minimum 10 people (priced per person)

### **CAESAR SALAD WITH CHICKEN** ..... 6

Grilled chicken breast, shaved parmesan cheese, herbed croutons served over a bed of romaine lettuce.

### **ROMA SALAD** ..... 6

Vine ripened tomatoes with fresh mozzarella and basil leaves drizzled with balsamic vinegar and olive oil.

### **ASIAN SALAD** ..... 10

Poached shrimp, crispy noodles, mandarin oranges with tomato over mixed field greens. Served with asian ginger honey sesame dressing. Or with teriyaki salmon

### **CHEF SALAD** ..... 6

Turkey, roast beef, virginia ham, hard-boiled eggs, tomatoes and carrots over a bed of romaine lettuce.

### **CALIFORNIA CHICKEN SALAD** ..... 6

Grilled chicken, avocado, cherry tomatoes, red cabbage and cucumbers over a bed of romaine lettuce.

### **COBB SALAD** ..... 6

Smoked turkey, avocado, bacon, chopped egg, sprouts and crumbled bleu cheese served over a bed of mixed field greens

### **DETOX SALAD** ..... 6

Baby Kale, shaved brussel sprouts, shredded cabbage, dried cranberries, sunflower seeds

<b>MEDITERRANEAN SALAD</b> .....	<b>6</b>
Artichoke hearts, feta cheese and sun dried tomatoes served over a bed of romaine lettuce.	
<b>GOAT CHEESE SALAD</b> .....	<b>6</b>
Goat Cheese, tomatoes, asparagus, cucumbers and roasted red peppers over a bed of fresh spinach. Served with raspberry vinaigrette.	
<b>TUNA NICOISE</b> .....	<b>6</b>
Albacore tuna, black olives, shredded carrots, string beans, tomatoes and cucumbers over a bed of romaine lettuce. With fresh seared tuna 10	
<b>MANGO AND CHICKEN SALAD</b> .....	<b>7</b>
Grilled chicken and mango slices served over a bed of romaine lettuce.	
<b>WALDORF SALAD</b> .....	<b>7</b>
Apples, lemon juice, raisins, celery, walnuts, mayonnaise served over a bed of romaine lettuce.	
<b>PESTO CHICKEN SALAD</b> .....	<b>7</b>
Grilled chicken, pesto sauce and sun-dried tomatoes served over a bed of arugula and mixed field greens.	

## SWEET SELECTIONS

Minimum 10 People per platter (priced per person)

<b>ASSORTED COOKIES AND BROWNIES</b> .....	<b>5</b>
Fresh homemade cookies and brownies, garnished with fresh fruits and berries.	
<b>FINEST CAKES AND DEEP DISH PIES</b> .....	<b>6</b>
A delicious assortment of chocolate cake, cheesecake, blondies, brownies, carrot cake, coconut bars, crumb cake and fruit tarts.	
<b>CHOCOLATE SUPREME</b> .....	<b>6</b>
Assorted chocolate cakes, cookies, brownies and milk chocolates.	
<b>FRESHLY BAKED FRUIT TARTS</b> .....	<b>6</b>
Available in pear, apple, mixed berry and orange.	
<b>PETIT FOURS</b> .....	<b>7</b>
Beautiful bite size and intricately decorated cakes and pastries.	
<b>ITALIAN PASTRIES</b> .....	<b>7</b>
Classic cannoli, éclair, sfogliatella, napoleon and tiramisu.	
<b>CHOCOLATE COVERED STRAWBERRIES</b> .....	<b>6</b>
Fresh large strawberries dipped in milk chocolate and white chocolate.	
<b>BISCOTTI BASKET</b> .....	<b>5</b>
Available in pistachio, anise, cranberry walnut, almond, chocolate hazelnut, cappuccino, or chocolate dipped pretzel rods.	

## Dressing Selections

Asian Ginger Honey Sesame  
 Lemon Herb Vinaigrette  
 Lite Italian  
 Ranch  
 Fat Free Raspberry Vinaigrette  
 Caesar  
 Lemon Herb Vinaigrette  
 Chunky Bleu Cheese  
 Balsamic Vinaigrette  
 French  
 Russian  
 Low Fat Honey Dijon  
 Roasted Garlic Vinaigrette  
 Peppercorn Parmesan  
 Sundried Tomato  
 Balsamic Dijon Vinaigrette  
 Olive Oil And Balsamic Vinegar

**Rent our Chocolate Fountain for your next event!!**

Professional Chocolatier will set up your fountain with delicious warm chocolate and tasty treats, replenish and maintain area during your event and breakdown at the end of the event.

Dippers include; Fresh strawberries, bananas, mini cheese cakes, pound cake bites and pretzel rods and more...

Choice of toppings include; sprinkles, chocolate chips, crushed peanuts, coconut flakes, crushed m&m's, crushed milky ways and reese's peanut butter cups, rice krispies and more...

\*Wooden skewers, napkins and plates are included

# PARTY BASKETS

Minimum 10 people per basket (priced per person)

**GOURMET CHEESE AND CRACKER BASKET ..... 10**

A selection of gourmet imported and domestic cheeses served with grapes, sliced apples and a variety of crackers and house breads

**SALUMI BASKET ..... 10**

A selection of gourmet imported Italian meat products such as prosciutto, pancetta, soppressata, coppa, bresaola, mortadella and genoa salami garnished with provolone cheese, cornichons, mixed mediterranean olives and a variety of crackers and house breads.

**CLASSIC CRUDITÉS BASKET ..... 7**

A selection of crisp vegetables including; carrot sticks, broccoli florets, celery sticks, cucumber slices and sliced red and green peppers. Served with ranch and bleu cheese dressing.

**TRADITIONAL ANTIPASTA BASKET ..... 10**

A delicious assortment of Italian cured meats, provolone and mozzarella cheese, marinated artichoke hearts, roasted green and red peppers, marinated grilled eggplant and mushrooms, olives and sliced Italian bread

**THE MEDITERRANEAN BASKET ..... 12**

Grilled Chicken and flank steak skewers, grilled eggplant baba ghanoush, garlic artichoke hummus, kalamata olives, feta cheese, black olive tapenade and sun-dried tomato dip. Served with seasoned toasted pita chips.

**THE ASIAN BASKET ..... 12**

Crispy vegetable spring rolls, spicy shrimp spring rolls, teriyaki chicken satays and rice paper vegetable spring rolls. Served with peanut dipping sauce and sweet and sour chili sauce.

**SOUTHWESTERN BASKET ..... 7**

Fresh baked blue and yellow corn chips. Served with homemade guacamole, salsa and black bean dip and garnished with red and green peppers.

**THE THAI DIPPING BASKET ..... 12**

Steamed vegetable spring rolls, green curry chicken skewers, beef skewers with coriander and ginger and Thai marinated grilled shrimp skewers. Served with a Thai peanut sauce and chili dipping sauce.

**BASKET OF CHICKEN WINGS ..... 10**

BBQ, Buffalo, honey glazed or Jamaican Jerk chicken wings. Served with carrot and celery sticks along with ranch and bleu cheese dips.

**TEA SANDWICHES ..... 10**

Cream cheese and cucumber finger sandwiches, brie and turkey on mini baguette, smoked salmon, cream cheese and fresh dill on pumpernickel triangles, spicy Crab Salad Roll, Curried Egg Salad Sandwich.



<b>MEXICAN BASKET</b> .....	<b>12</b>
Shrimp quesadillas, veggie quesadilla, chicken quesadilla, beef empanadas, chicken toquitos and marinated skirt steak skewers with cilantro chimichurri dipping sauce, sour cream, guacamole and salsa all on the side	
<b>TUSCAN ITALIAN BASKET</b> .....	<b>12</b>
Delicious variety of italian specialties, oven baked crispy ravioli, fried zucchini sticks, crispy artichoke hearts, breaded chicken cutlet skewers, grilled calamari salad. Served with salsa di parmadoro and burro e salvia (classic tomato sauce and sage and butter sauce)	
<b>CELEBRATION BASKET</b> .....	<b>18</b>
Grilled Steak Skewer with Horseradish Creme Fraiche Dipping Sauce, Shrimp Scampi Skewer with Sweet Red Pepper and Garlic Aioli, Blue Claw Crab Dip with Fresh Grilled Pita chips, Marinated Grilled Chicken Screwer	

## BRUSCHETTA BAR

(Minimum 10 people (priced based on volume and availability))

A large basket of sliced oven baked crostini breads, perfectly seasoned.

Choice of cheese toppings include; fresh mozzarella, goat cheese, shaved parmesan cheese, burrata cheese, gorgonzola cheese and more.

Meats include, prosciutto, salami, pancetta, grilled chicken slices, grilled shrimp and marinated skirt steak slices.

Vegetables and fruits include; garbanzo beans, diced seasoned tomatoes, fresh figs, melon, diced red onion, avocado.

Other toppings and sauces to choose from, balsamic, olive oil, warm honey, fig spread, pine nuts, black olive tapenade, sun-dried tomato tapenade, pesto sauce, and hummus.

## SPECIALIZING IN EVENT SERVICES

**Our full-service catering department is available to answer all of your questions 7 days a week.**

**Our team will assist you in ensuring that your next meeting, event or party is a complete success.**

# PASSED HORS D'OEUVRES

Minimum 20 people per item (priced per person)

Baked Japanese Eggplant With Warm Goat Cheese And Cherry Tomato	Grilled Salmon Skewers With Teriyaki Dipping Sauce	Parmesan Mushroom Pate On Toast Points
Spicy Tuna Tartar On Wasabi Crisp	Smoked Salmon Canapés	Smoked Salmon Puff
Cheeseburger Sliders	Melon Wrapped With Prosciutto On Skewer	Indian Curry Puff
Endive With Blue Cheese, Walnuts And Red Pepper	Spinach And Feta Spanakopita In Phyllo Cup	Leek, Potato And Cheddar Cheese Puff
Crispy Chorizo Skewers With Roasted Red Potato	Pigs In A Blanket	Toasted Pecan And Squash Puff
Potato Pancakes With Caviar, Sour Cream And Chive	Mini Hotdog In Mini Hotdog Bun	Lobster And Coconut Cup
Tuna Tartar With Crème Fraiche And Wasabi Caviar	Crab Cake Sliders With Tartar Sauce	Smoked Swiss And Bacon Cup
Asparagus Goat Cheese Brioche	Mini Maryland Crab Cakes With Jalapeno Salsa	Mexican Salsa With Fontina Cheese Empanada
Seared Tuna On Wasabi Crisp W/ Mango Chutney	Truffle Risotto Rice Ball With Marinara Dipping Sauce	Santa Fe Beef Chili Empanada
Curried Beef In Puff Pastry	Smoked Salmon Tartar With Osetra Caviar	Southwestern Black Bean Empanada Roasted Yellow And Red Pepper Risotto Crostini
Vegetable And Potato Somosas	Swedish Meatball	Artichoke With Parmesan Crostini
Wild Mushroom In Phyllo Pastry	Tuna Steak With Seaweed Salad	Snow Crab Cigar
Focaccia With Goat Cheese And Red Onion Pesto	Chicken Or Beef Kabobs	Shrimp Paella With Chorizo
Stuffed New Potato With Crème Fraiche And Caviar	Endive With Roquefort Cheese And Champagne Vinaigrette	Wild Mushroom With Roquefort
Vegetable Or Chicken Spring Rolls	Asparagus Almond Tart	Hot And Spicy Asian Spring Rolls
Fresh Mozzarella With Cherry Tomato And Basil On A Skewer	Buffalo Chicken Cup Bleu Cheese Puree And Shaved Celery Garnish	Mushroom Truffle Risotto Ball
Stuffed Mushrooms With Roasted Garlic And Breadcrumbs	Grilled Chicken With Mango And Ginger Dipping Salsa	Fresh Apple Chutney And Brie On Toast Point
Grilled Filet Mignon With Horseradish Crème Fraiche On Brioche	Pine Nut Crusted Chicken With Five Spice Sauce	Martini Olive Puff
Coconut Shrimp With Coconut Purée	Smoked Salmon And Cream Cheese Roulades	Jalapeno Olive Puff
Grilled Beef Roll And Scallion Roll	Poached Shrimp With Tequila Lime Cocktail Sauce	Mediterranean Shrimp Puff
Prosciutto Wrapped Grilled Shrimp	Mini Lobster Pot Pie	Smoked Mozzarella Puff
Cajun Chicken Skewers	Roasted Garlic Parmesan And Fennel Straw	Goat Cheese And Black Olive Puff
Twice Baked Truffle Potato	Rustic White Bean And Roasted Tomato Croustade	Macaroni And Cheese Soufflé Cup
Chicken Satay With Thai Peanut Dipping Sauce		Savory Artichoke Cheesecake
		Shrimp Fiesta Tortilla
		Lobster And Shrimp Tortilla
		Miso Glaze Seabass Skewer
		Gorgonzola Smoked Bacon Beef Slider

**We provide customized menu planning designed to meet your needs and your budget.**

**We are able to assist with the site selection, hiring entertainment, choosing floral arrangements and general decor services.**

**We have a professional team complete with chefs, waiters, bartenders, coat check attendants and kitchen staff.**

**We will be happy to take care of ordering all of your event rental needs including: china, glassware, silverware, linens and furniture.**

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## **ORDERING AND CANCELLATION POLICY**

**Catering orders may be placed Monday through Friday from 7:00am to 7:00pm.**

**We prefer 24 hours advance notice for all orders but will always try to accommodate any last minute requests.**

**No delivery fees are charged for orders delivered in Manhattan. We will gladly deliver outside of Manhattan for a minimal delivery fee.**

**Catering orders may be canceled with 24 hours notice without penalty. Same day order cancellations will result in a 75% cancellation fee.**

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**Thank you for choosing Q Events**

Please visit us at [www.qevents.com](http://www.qevents.com)

Telephone 212 629 2030 Fax 212 629 2030