

## HORS D'OEUVRE PACKAGES

25-PERSON MINIMUM | REQUIRES SERVER(S) & CHEF(S) FOR ADDITIONAL FEE.  
 INCLUDES COCKTAIL NAPKINS, TASTING VESSELS & MINI UTENSILS, PASSING & CLEARING TRAYS, CHEF'S SURPRISE EXTRAS.  
 1 HOUR - PASSING WITH 6 SELECTIONS \$32 PER-PERSON  
 1 ½ HOUR - PASSING WITH 8 SELECTIONS \$38 PER-PERSON  
 2+ HOURS - PASSING WITH 10 SELECTIONS \$44 PER-PERSON

### KOBE SLIDERS

AMERICAN WAGYU GROUND BEEF, CHEESE, PICKLE, KETCHUP

### NASHVILLE CHICKEN & WAFFLES

BUTTER MILK BATTERED FRIED BREAST CHUNK, MINI MAPLE WAFFLES, HOT SAUCE

### CAPTAIN CRUNCH CHICKEN

CHICKEN TENDERS BREADED IN PULVERIZED CAPTAIN CRUNCH CEREAL,  
 BAKED GBD (GOLDEN BROWN DELICIOUS), HONEY-MUSTARD DIP

### BUFFALO SLIDERS

CRISPY SPICY CHICKEN TENDERS, RANCH DRESSING, POTATO ROLL

### HARLEQUIN FRANKS

PASTRY WRAPPED BEEF HOTDOGS ROLLED IN BLACK & WHITE SESAME SEEDS,  
 POMMERY MUSTARD DIP

### PULLED PORK POPOVERS

BARBECUE PORK STUFFED CHEDDAR-SCALLION CORNBREAD "MUFFINS"

### CUBAN BITES

PANINI PRESSED HAM, GRUYERE, DIJON, GRILLED CHEESE MORSELS

### PORK BELLY SKEWERS

SLOW BRAISED & BASTED IN KOREAN BBQ SAUCE, TORCH GLAZE FINISHED

### RASPBERRIED BRIE

TRIPLE CREAM BRIE SERVED WARM ON CINNAMON TOAST ROUNDS

### POTATO PANCAKES

NEW YORK DELI STYLE LATKES, CARAMELIZED ONION & PEAR CREMA

### SPRING ROLLS

ASIAN VEGETABLES, SWEET RED CHILI DIPPING SAUCE

### THAI MEATBALLS

AROMATIC-FLORAL SPICED BEEF & PANKO BREADCRUMBS, SWEET & SAVORY FLAVOR  
 PROFILE, STICKY BROWN PACIFIC RIM INSPIRED SAUCE

### SAMOSAS

PUNJABI SPICED POTATOES & PEAS WRAPPED IN INDIAN PASTRY

### WARM GARLIC CHIPS

THE FAMOUS POTATO CHIPS THAT EVERYONE RAVES ABOUT!!!  
 PRESENTED IN INDIVIDUAL BAMBOO CONES ON FAUX WHEATGRASS

### QUESADILLAS

CHICKEN, CHEESE, PEPPERS, ONIONS, MEXICAN HERBS & SPICES

### CRAB CAKES

MINI MARYLAND STYLE TOPPED W/ CAJUN REMOULADE SAUCE

### COCONUT SHRIMP

HAND BREADED SHRIMP, STONE FRUIT GLAZED, TOASTED COCONUT

### SHUMAI SPOONS

SHELLFISH DIM SUM DUMPLINGS, SERVED ON MISO SPOON, PONZU SAUCE

### ARANCINI TASTING

RISOTTO RICE BALLS STUFFED W/ FRESH MOZZARELLA & REGGIANO  
 CHOICE OF VODKA, MARINARA OR BOLOGNESE SAUCE

### "TOASTIE" MEATBALL TASTING

PAN FRIED ITALIAN MEATBALLS IN SUNDAY GRAVY OVER POT CHEESE

### MINI PENNE VODKA TASTING

ALWAYS A CROWD PLEASER, ENHANCED W/ TITO'S VODKA

### MINI MAC & CHEESE TASTING

CREAMY OOEY GOOEY FOUR CHEESE BLEND, QUINTESSENTIAL COMFORT FOOD

### BUTTERNUT SQUASH SOUP TASTING

MAPLE-GINGER INFUSED VELVETY PUREE W/ TOUCH OF CREAM, TOPPED W/  
 GORGONZOLA CHEESE, PECANS & DRIED CRANBERRIES

### LAMB "LOLLI CHOPS" (ADDITIONAL \$3 P/P)

WOOD FIRE GRILLED, UMAMI MARINATED BABY LAMB CHOPS

### "BEEFSTEAK" FILET MIGNON (ADDITIONAL \$3 P/P)

OLD SCHOOL STYLE, HAND SLICED BEEF TENDERLOIN, DIPPED IN GARLIC BUTTER  
 SERVED ON FRENCH BREAD ROUNDS

### SHRIMP SHOOTERS (ADDITIONAL \$2 P/P)

SERVED IN SHOT GLASSES W/ BLOODY MARY COCKTAIL SAUCE

## ARTISANAL GRAZING DISPLAYS

SERVES 20-30 PEOPLE | REQUIRES SERVER(S) FOR ADDITIONAL FEE.  
 STATIONARY PRESENTATION UTILIZING RUSTIC WOOD PLATTERS, NATURAL TEAK SLABS & BASKETS

FRESH MOZZARELLA PIPETTES \$100

CHARCUTERIE CUPS \$200

## APPETIZERS

SOLD IN HALF TRAYS | READY TO HEAT & EAT W/ INSTRUCTIONS | NO SERVER OR CHEF REQUIRED

KOBE SLIDERS \$90 / 20 PCS.

SPRING ROLLS \$60 / 24 PCS.

POTATO PANCAKES \$60 / 16 PCS.  
 CAN BE CUT IN HALF FOR 32 SERVINGS.

BUFFALO SLIDERS \$80 / 20 PCS.

PULLED PORK POPOVERS \$90 / 24 PCS.

COCONUT SHRIMP \$90 / 24 PCS.

CAPTAIN CRUNCH CHICKEN \$90 / 24 PCS.  
 CAN BE CUT IN HALF FOR 48 SERVINGS.

CHICKEN FINGER BITES \$80 / 60-70 PCS.

THAI MEATBALLS \$75 / 60 PCS.

CORN PUPPIES \$75 / 60 PCS.

WARM GARLIC CHIP BOWL \$70  
 COMPLETE DIY KIT W/ 25 BAMBOO CONES INCLUDED

SAMOSAS \$75 / 40 PCS.

# C R E A T I V A C A T E R I N G

## • SUPPLEMENTAL BUFFET •

ONLY AVAILABLE WITH THE PURCHASE OF AN HORS D'OEUVRE PACKAGE.  
\$30 P/P | 25-PERSON MINIMUM | REQUIRES SERVER(S) & CHEF(S) FOR ADDITIONAL FEE.  
UNIQUE PRESENTATION. INCLUDES UPSCALE WARMING, SERVING & DISPLAY ITEMS.

- DOUBLE TIERED SALAD DISPLAY (CHOOSE 2)
- PASTA, POTATO, OR RICE (CHOOSE 1) (40+ PEOPLE CHOOSE 2)
- CHICKEN, PORK, OR VEGETARIAN ENTRÉE (CHOOSE 1)
- FRESH BAKED BREADS & BUTTER

## • SIGNATURE BUFFET •

\$45 P/P | 25-PERSON MINIMUM | REQUIRES SERVER(S) & CHEF(S) FOR ADDITIONAL FEE.  
OUR SIGNATURE PRESENTATION. INCLUDES UPSCALE WARMING, SERVING & DISPLAY ITEMS.

- DOUBLE TIERED SALAD DISPLAY (CHOOSE 2)
- PASTA, POTATO, OR RICE (CHOOSE 1) (40+ PEOPLE CHOOSE 2)
- IRON SKILLET VEGETABLE DISPLAY - SEASONAL ARRAY, GRILLED, ROASTED, SAUTÉED
- CHICKEN OR PORK ENTRÉE (CHOOSE 1)
- GRAFFITTI CEDAR SALMON OR BEEF TIPS (CHOOSE 1)
- FRESH BAKED BREADS & BUTTER

## • ULTIMATE BUFFET •

\$60 P/P | 25-PERSON MINIMUM | REQUIRES SERVER(S) & CHEF(S) FOR ADDITIONAL FEE.  
UNIQUE & SIGNATURE PRESENTATION. INCLUDES UPSCALE WARMING, SERVING & DISPLAY ITEMS.

- DOUBLE TIERED SALAD DISPLAY (CHOOSE 2)
- PASTA, POTATO, OR RICE (CHOOSE 2)
- IRON SKILLET VEGETABLE DISPLAY - SEASONAL ARRAY, GRILLED, ROASTED, SAUTÉED  
OR VEGETARIAN ENTRÉE (CHOOSE 1)
- CHICKEN OR PORK ENTRÉE (CHOOSE 1)
- GRAFFITTI CEDAR SALMON OR JUMBO CHARRED SHRIMP
- BEEF TIPS OR (40+ PEOPLE NY STRIP CARVING STATION)
- FRESH BAKED BREADS & BUTTER

## SALADS

CHOOSE FOR BUFFET PACKAGES OR (SERVES UP TO 20)

### HOUSE GREENS SALAD \$70

BALSAMIC DRESSING, TOMATO, ONION, GARDEN VEGETABLES

### ROASTED PEAR \$80

MAPLE-FRANGELICO SCENTED GREENS, GORGONZOLA, BERRIES, CRAISINS, PECANS

### CAESAR \$70

ROMAINE HEARTS, AWESOME DRESSING, CROUTONS, PARMIGIANO

### CAPRESE SALAD \$80

HOUSE SALAD, FRESH MOZZARELLA, ROASTED PEPPER, GOLDEN RAISINS, PISTACHIOS

## PASTA, POTATO, RICE

CHOOSE FOR BUFFET PACKAGES OR (HALF SERVES UP TO 15 | FULL SERVES UP TO 25-30)

### PENNE VODKA \$85 | \$140

SAN MARZANO TOMATOES, CREAM, ONIONS, BASIL, TITO'S VODKA

### MAC & CHEESE \$85 | \$140

AUTHENTIC CREAMY SOUTHERN VERSION, NOT JUST FOR KIDS

### TINY PASTA "RISOTTO" STYLE \$85 | \$140

MIXED MINI PASTAS, MUSHROOMS, PEAS, PARMIGIANO, BUTTER, TRUFFLE OIL

### PASTA ALLA ANTONIA \$85 | \$140

BROCCOLI RABE, GARLIC, SAUSAGE, CHICKPEAS, TREBBIANO BUTTER SAUCE

### CAVATELLI & BROCCOLI \$85 | \$140

GARLIC SAUTÉED FLORETS, LEMON ZEST, CHICKEN BROTH, AGLIO E OLIO SAUCE

### PASTA NONNA \$85 | \$140

BAKED PASTA, EGGPLANT, STRACCIATELLA CHEESE, FRESH TOMATO SUGO

### PASTA BOLOGNESE OR RICE BOLOGNESE \$85 | \$140

GROUND BEEF & PORK, BAROLO WINE, CREAM, TOMATOES, SOFFRITTO

### PASTA PRIMAVERA OR RICE PRIMAVERA \$85 | \$140

SEASONAL VEGETABLES & MUSHROOMS, GARLIC-TRUFFLE SCENTED SAUCE

### HERBACEOUS RICE PILAF \$85 | \$140

VIBRANTLY COLORED GREEN RICE, SPINACH, EDAMAME, AROMATICS

### GARLIC MASHED POTATOES \$85 | \$140

CREAMY, BUTTERY, ROASTED GARLIC SCENTED

### BOULANGÈRE POTATOES \$85 | \$140

OVEN ROASTED SLICED POTATOES, MINCED MELTED ONIONS

### CONFIT POTATOES \$85 | \$140

TINY NEW POTATOES SLOWLY CRISPED IN BUTTER, HERBS & SEA SALT

## ENTRÉES

CHOOSE FOR BUFFET PACKAGES OR (HALF SERVES UP TO 15 | FULL SERVES UP TO 25-30)

**LEMON CHICKEN \$95 | \$170**

FRANCAISED MEDALLIONS, LEMON BUTTER SAUCE

**CHICKEN & MUSHROOMS \$95 | \$170**

GRILLED MEDALLIONS, FOREST MUSHROOMS, MARSALA SAUCE

**SIMPLY GRILLED CHICKEN \$95 | \$170**

OR SIMPLY CAJUN BLACKENED MEDALLIONS

**CHICKEN BRUSCHETTA \$95 | \$170**

GRILLED MEDALLIONS, FRESH MOZZARELLA, TOMATOES, ONIONS, OLIVES

**CAPTAIN CRUNCH CHICKEN \$95 | \$170**

CHICKEN TENDER NUGGETS BREADED IN PULVERIZED CAPTAIN CRUNCH CEREAL, GBD (GOLDEN BROWN DELICIOUS), HONEY-MUSTARD

**CHICKEN ALLA ADRIANNA \$95 | \$170**

GRILLED MEDALLIONS TOPPED W/ PANCETTA, SPINACH, MOZZARELLA, DEMI-GLACE

**CHICKEN MILANO (PLATTERED - Md. & Lg.) \$105 | \$180**

BREADED SLICED CUTLETS, FRESH MOZZARELLA, ROASTED PEPPERS, ONIONS, BALSAMIC-GARLIC DRIZZLED

**JUNGLE NUT CHICKEN (PLATTERED - Md. & Lg.) \$115 | \$190**

FRANCAISED MEDALLIONS, WILD BERRIES, STONE FRUIT GELEÉ-TREE NUT CRUSTED

**EGGPLANT ROLLANTINI \$90 | \$160**

STUFFED W/ RICOTTA, PARMIGIANO, MOZZARELLA, TOMATO SAUCE

**VEGETABLE PARMESAN \$90 | \$160**

ASSORTED VEGGIES GRILLED, ROASTED, SAUTÉED, LAYERED W/ ENHANCING CHEESES, HERBS, FRESH TOMATO SAUCE

**GRAFFITTI CEDAR SALMON \$160 (1 PLANK, SERVES UP TO 16)**

CEDAR PLANKED WILD SALMON FILLET, SEA SALT & CRACKED PEPPER, THYME, DECONSTRUCTED VINAIGRETTE OF COLORFUL COULIS, OILS & BALSAMIC

**JUMBO CHARRED SHRIMP \$125 (50 PC) | \$240 (100 PC)**

MARINATED IN HERBS & GARLIC-CITRUS INFUSED OILS, FIRE GRILLED

**SAUSAGE GIAMBOTTA \$90 | \$160**

PORK SAUSAGE, PEPPERS, ONIONS, MUSHROOMS, TOMATOES

**BBQ PORK \$95 | \$170**

SECRETLY RUBBED PORK BUTTS, SLOWLY HOUSE SMOKED & PULLED, EXTRA ST. LOUIS STYLE BBQ SAUCE ON THE SIDE

**BEEF TIPS \$115 | \$225**

SEARED SHORT RIB TIPS, WILD MUSHROOMS, TRUFFLE SCENTED DEMI-GLACE

**FILET MIGNON \$299 (APPROXIMATELY 24 / 5 OZ PORTIONS)**

SLICED OR WHOLE TENDERLOIN, HORSERADISH SAUCE & DEMI-GLACE ON SIDE

## SIDES & BRUNCH ITEMS

(HALF SERVES UP TO 15 | FULL SERVES UP TO 25-30)

**WARM GARLIC CHIP BOWL \$75**

COMPLETE DIY KIT W/ 25 BAMBOO CONES INCLUDED

**VEGETABLE MEDLEY \$90 | \$160**

SEASONAL ARRAY, GRILLED, ROASTED, SAUTÉED

**FRENCH GREEN BEANS & BABY CARROTS \$85 | \$155**

CITRUS COMPOUND BUTTER, SEA SALT & CRACKED PEPPER

**BUTTERNUT SQUASH SOUP \$16 PER QUART**

MAPLE-GINGER INFUSED VELVETY PUREE W/ TOUCH OF CREAM, SIDE TOPPINGS OF GORGONZOLA CHEESE, PECANS & DRIED CRANBERRIES

**MUSHROOM MEDLEY \$110 | \$200**

ROASTED CREMINIS, SHITAKES, OYSTERS, CHAMPIGNONS, TRUFFLE-THYME SCENTED

**ROLLS & BUTTER \$10 PER DOZEN**

BAKERY BOX OF PETITE ASSORTED BREADS W/ BUTTER CUPS

**CORN BREAD WEDGES & BUTTER \$24 PER DOZEN**

HOMEMADE W/ CHEDDAR, GREEN ONIONS, FRESH CORN

**VEGETABLE TORTE (PLATTERED - Md. & Lg.) \$90 | \$160**

GRILLED SEASONAL VEGETABLES & FRESH MOZZARELLA "LAYER CAKE"

**QUICHE \$70 (SERVES UP TO 10)**

OUR CELEBRATED MUSHROOM MÉLANGE & TRIPLE CREAM BRIE QUICHE

**"POUTINE" POTATOES \$90 | \$160**

NEW POTATOES, GRAVY, BACON, BANGERS, CHEESE CURDS, FRIED ONION STRINGS

**PAIN PERDU \$90 | \$160**

FRENCH TOAST BREAD PUDDING, SIDE OF WHISKEY CARAMEL & CHANTILLY CREAM

**CROQUE MONSIEUR GRATINÉE \$90 | \$160**

PARISIAN HAM, GRUYERE, BRIOCHE, HERBES DE PROVENCE, BÉCHAMEL SAUCE

**CUSTOM BRUNCH PACKAGES (\$42+ P/P, 25 PERSON MINIMUM)**

EGG SELECTIONS AVAILABLE, REQUIRES SERVER(S) & CHEF(S) FOR ADDITIONAL FEE.

## DESSERTS

CHEESECAKE LOLLIPOPS \$3 EACH (12-PC. MINIMUM)

CHOCOLATE LAVA SOUFFLÉS \$3 EACH (20-PC. MINIMUM)

CRÈME BRULÉE \$3 EACH (20-PC. MINIMUM)

SWEETS PLATTERS 40 PC. \$70 | 60 PC. \$105 | 80 PC. \$140

CHOCOLATE CHIP COOKIES, FUDGE BROWNIES, CHEESECAKE LOLLIPOPS, CHOCOLATE DIPPED OREOS

## FANCY COFFEE & TEA DISPLAY

\$200 SERVES UP TO 50 PEOPLE (\$2 EACH ADDITIONAL PERSON) | REQUIRES SERVER FOR ADDITIONAL FEE.

BREWERS, THERMAL POTS, RISERS & WOOD TRAYS, TEA BOX, UPSCALE DISPOSABLE CUPS,

TRENDY BAMBOO STIRRERS, HALF & HALF, SUGAR, SUGAR SUBSTITUTE