



THE ITALIAN-EUROPEAN CATERING DINNER PARTY MENU

(HOST AN AUTHENTIC ITALIAN DINNER BUFFET W/ OUR DESSERT BAR TO ELEVATE YOUR PARTY LOUNGE EXPERIENCE)



Entrées

Spaghetti w/ Meatballs, Meat or Marinara Sauce

Chicken Fettuccini Alfredo

Baked Ziti

Baked Rigatoni

Chicken Parmigiana

Shrimp Fra Diavolo

Shrimp Fettuccini Alfredo

Salmon Sorrento

Lasagna



Salads

Caesar Mixed Greens Chopped Antipasti Salad



Sides

Sausage & Peppers (*mild or spicy*)

Roasted Garlic Mashed Potatoes

Green Beans

Mini Meatballs (30, 60 or 90)

DESSERT

Chocolate Brownie Lasagna

Eight decadent layers of rich, fudgy brownie and sweet vanilla cream cheese frosting, topped with chocolate shavings and a chocolate drizzle.



XL NY Pizza

• 5 3-Topping Pizzas
(Serves 20)

• 10 3-Topping Pizzas
(Serves 40 - 45)

Select Your Toppings:

Ham

Italian Sausage

All-Beef Meatball

Green Peppers

Red Onions

Spinach

Pineapple

Traditional Pepperoni

Bacon

Chicken

Mushrooms

Red Peppers

Yellow Onions

Chopped Tomatoes

Black Olives

THE MEXICANA CATERING DINNER PARTY MENU

(HOST AN AUTHENTIC MEXICAN DINNER BUFFET W/ OUR DESSERT BAR TO ELEVATE YOUR PARTY LOUNGE EXPERIENCE)



Entrée

TOPPINGS: *hard corn, soft corn, wheat or flour tortilla w/ premium topping options of, tomatoes, onions, jalapenos, lettuce, salsa, mango salsa, sour cream, pico de gallo, guacamole/avocado slices, shredded cheeses, nacho cheese, lettuce, grilled green pepper, red pepper, onions & rice*



TACO, BURRITO & NACHO BARS

PROTEINS:

Grilled Chicken

Fried Chicken

Beef Brisket

Pulled-Pork

Steak

Mahi Mahi

ENCHILADAS:

Chicken

w/ sour cream, jack cheese, pickled onions & salsa verde

Beef Brisket

w/ Dos Equis braised brisket w/ traditional red sauce, jack cheese, sour cream & cilantro

Vegetable

w/ roasted Poblano cream, onions, cilantro, pickled poblanos, & roasted tomato salsa



Sides

Fresh Tortilla Chips

w/ fresh salsa, queso or "twisted" queso w/ beef

Black Beans

Refried Beans

Spanish Rice

Curly Fries

Sweet Potato Fries

Thick French Fries

Dessert Nacho

Bar

Graham Crackers

Cinnamon & Sugar Tortillas

Chopped Cookies

Chocolate Sauce

Fruit Sauces

Caramel Sauce

Fresh Fruit

(strawberries, bananas, pineapple, raspberries)

M & M Candies

Reese's Pieces & Mini Cups

Chopped Candy Bars

Gummy Bears

Vanilla Wafers

Mini Marshmallow

Chocolate Chips

Maraschino Cherries

Whipped Cream

Ice Cream

Chopped Andes Mint

Mexican Street Corn

With chipotle aioli, cajun cheese, chili & lime

Shrimp Ceviche

Chilled baby shrimp w/ cherry tomatoes, pickled corn, cilantro, cucumber, red onions and a spicy habanero served w/ crispy tostados.

Mango Quinoa Salad

Spring mix, mango, black beans, tomatoes, guacamole, grilled corn, pickled onion, radishes, queso fresco & house-made avocado ranch

Pineapple & Jicama Salad

Chopped onions, romaine, diced avocado, radishes, pineapple jicama, chili flakes & mousse made-fresh lime vinaigrette.



THE MEDITERRANEAN CATERING DINNER PARTY MENU

(HOST AN AUTHENTIC MEDITERRANEAN DINNER BUFFET W/ OUR DESSERT BAR TO ELEVATE YOUR PARTY LOUNGE EXPERIENCE)



Soup

Mediterranean Lentil Soup

Entrees

Gyro

Chicken Shawarma

Falafel

Kabobs

Chicken Kabobs

Grilled chicken topped with peppers, onions & tomatoes.



Steak Kabobs

Charbroiled steak with peppers, onions & tomatoes & a signature balsamic glaze.



Shrimp Kabobs

Charbroiled shrimp with zucchini.



Salmon Kabobs

Charbroiled salmon with zucchini.



Sides

Greek Salad

Pasta Salad

Potato Salad

Grilled Chicken Salad

Turmeric Rice

Pita Bread

Pita Chips

Braised White Beans

Roasted Vegetables

Quinoa

Baklava

Greician Potatoes

Dolmades

Spanakopita

Sauces & Mezza

Israeli Skhug Sauce

Bright, citrusy sauce featuring spicy green peppers, cilantro, lemon, extra virgin olive oil & Mediterranean spices.

Moroccan Harrissa Sauce

Zesty red pepper sauce with subtle notes of sweet tomato & Mediterranean spices.

Italian Salsa Verde Sauce

Fresh herb sauce highlighting Calabrian peppers, garlic, extra virgin olive oil and red wine vinegar.

Greek Tzatziki Sauce

Creamy yogurt sauce with onions, cucumbers, garlic, mint and dill.

Hummus

Sriracha Hummus

Baba Ghanoush

Cilantro Hummus

Lebanee



THE ASIAN CATERING DINNER PARTY MENU

(HOST AN AUTHENTIC SOUTH-PACIFIC DINNER BUFFET W/ OUR DESSERT BAR TO ELEVATE YOUR PARTY LOUNGE EXPERIENCE)



CHOOSE 4 to 8 APPETIZERS:

BBQ Spare Ribs

Slow-braised pork ribs, wok-seared with a tangy Asian barbecue sauce.



Hand-Folded Crab Wontons

Crispy wontons filled with crab, bell peppers and green onion, served with spicy plum sauce.



Pork Dumplings

Served pan-fried or steamed, drizzled with a light chili sauce.



Shrimp Dumplings

Served pan-fried or steamed, drizzled with a light chili sauce.



House-Made Pork Egg Rolls

Hand-rolled with pork, julienned veggies, sweet and sour mustard sauce.



Vegetable Spring Rolls

Crispy rolls stuffed with julienned veggies, sweet chili dipping sauce.



SELECT 1 RICE:

White Rice

Brown Rice

White & Brown

PICK 4 to 8 MAIN ENTRÉES:

Fried Rice:

(GF) Fried Rice, Chicken, Shrimp, Pork, Beef or Combo

Pad Thai:

(GF) Pad Thai, Chicken, Shrimp or Combo

Lo Mein:

Chicken, Shrimp, Pork, Beef or Combo

Chang's Spicy Chicken

w/ a sweet-spicy chili sauce, green onion.

Sesame Chicken

Sesame sauce, broccoli, bell peppers, onion

Sweet & Sour Chicken

Sweet & sour sauce, pineapple, onion, bell peppers, ginger

(GF) Crispy Honey Chicken

Lightly battered in tangy honey sauce w/ green onion

Kung Pao Chicken

Spicy Sichuan chili sauce, peanuts, green onion, red chili peppers

Orange Peel Chicken

Hunan chili sauce, fresh orange slices

(GF) Mongolian Beef

Sweet soy glaze, flank steak, garlic, snipped green onion

Pepper Steak

Pepper-garlic sauce, flank steak, onion, bell pepper

Beef with Broccoli

Flank steak, ginger-garlic aromatics, green onion, steamed broccoli

(GF) Shrimp w/ Lobster Sauce

Lightly battered in tangy honey sauce w/ green onion

Crispy Honey Shrimp

Lightly battered in tangy honey sauce w/ green onion

Kung Pao Shrimp

Spicy Sichuan chili sauce tossed w/ peanuts, celery, scallions & red chili peppers

(V) Buddha's Feast

Five-spice tofu, savory sauce, asparagus, shiitakes, broccoli, carrots

(V) Thai Harvest Curry

Red Curry, butternut squash, five-spice tofu, rustic vegetables, Asian mushrooms, topped w/ fresno peppers



BENIHANA THE JAPANESE STEAKHOUSE



FRESH SUSHI PARTY PLATTERS

The Emperor's Platter

Includes:

- 1 Shrimp Crunchy Roll
- 1 California Roll
- 1 Spicy Tuna Roll
- Tuna *Nigiri (4 pc.)
- Salmon *Nigiri (4 pc.)
- Yellowtail *Nigiri (4 pc.)
- Shrimp *Nigiri (4 pc.)



The Shogun's Platter

Includes:

- 1 Shrimp Lover Roll
- 1 Alaskan Roll
- 1 Spicy Tuna Roll
- 1 Philadelphia Roll
- 1 California Roll
- 1 Las Vegas Roll



THE MIDDLE EASTERN CATERING DINNER PARTY MENU

(HOST AN AUTHENTIC INDIAN & PERSIAN DINNER BUFFET W/ OUR DESSERT BAR TO ELEVATE YOUR PARTY LOUNGE EXPERIENCE)



ENTREES

Falafel

Lamb Kefta

Chicken Shawarma

Steak Shawarma



SOUP

Lentil Soup

SIDES

Fresh Baked Pita Bread

Saj (Flatbread)

Baklava

Falafel

Rice

Grilled Vegetables

Spiced Cauliflower

Cabbage Slaw

Tomato & Cucumber Salad

Spiced Onions

Pickles

Pickled Turnips



SAUCES & DIPS

Garlic

Tahini

Sahara (Hot)

Amba

Baba Ghanoush

DIPS & SPREADS

Hummus

Chickpeas and tahini blended w/ cumin.

Mast Khiyar

Yogurt & Persian cucumber.

Mast Mousir

Yogurt & dried Persian shallots.

Mirza Ghasemi

Smoked eggplant sautéed w/ tomato & garlic.

Dolmeh

Grape leaves filled w/ ground beef, rice & raisin, cooked w/ pomegranate.

Borani Spinach

Yogurt w/ spinach & crispy onions.

Kookoo Sabzi

Sauteed herb soufflé.

Olovie

Potato salad w/ chicken, carrots, peas, boiled egg.

Fresh Baked Bread & Sabzi

Walnuts, feta cheese, tarragon, mint, radishes &

HORS D' OEUVRES A LA CARTE

Falafel

Ground chickpeas mixed w/ Mediterranean spices, served on flatbread.

Shrimp Skewers

Grilled shrimp marinated in Persian spices on bamboo skewers

Lamb Sliders

Ground lamb kabob served on flat bread w/ sumac pickled onion, yogurt, grilled tomato & Persian pickles.

Ground Chicken Sliders

Ground chicken served on flat bread w/ sumac pickled onion, yogurt, grilled tomato, & Persian pickles

Chicken Wings

Grilled chicken wings marinated in saffron & onion.

Dolmeh

Grape leaves stuffed w/ ground beef, rice, & raisins, cooked w/ pomegranate.

Mini Chicken Kabob

Saffron marinated chicken breast skewered w/ bell pepper & onion.

Mini Shish Kabob

Beef tenderloin skewered w/ peppers & onions.

Lamb Lollipops

Grilled lamb chops served w/ cucumber & radish salad

Pomegranate Braised Short Rib

Boneless short rib in pomegranate glaze.

Lamb Ribs

Roasted lamb ribs w/ za'atar & grape molasses.

