



85 Main Street, North Andover, MA 01845

www.Men-Yue.com

Cocktail & Reception Menu

Designed for 30 Guests or More

V Vegetarian | GF Gluten Free | CN Contains Nuts | DF Dairy Free | VGN Vegan | LC Low Carb

HORS D'OEUVRES

Attractively arranged on designer trays with appropriate accents.

TASTING

Complimentary tasting for up to four (4) People, Additional Guests are welcomed upon discussion when full service menu is being provided

RECOMMENDED EVENT PROFESSIONALS

Upon Request

SERVICE & CULINARY STAFF

Dressed in culinary attire inclusive of aprons, our staff executes each event with style, attention to detail and professionalism. The Menyue team will handle set up and break down of your event as well as all food and beverage preparation and service.

RENTALS

China, Glassware, Flatware, Serving Equipment and Linens (fabric & color) of your choice.

ALLERGEN DISCLAIMER

Every effort has been made with regard to the accuracy of dietary restrictions for the public. If your allergy/condition is very restrictive, please discuss any issues with your sales consultant for substitutions and solutions. Menyue makes every effort to avoid cross contamination; however, we are not a strictly nut-free, gluten-free kitchen and cross contamination of major allergens may not be able to be avoided.

PRICING DISCLAIMER

All pricing is subject to transportation, current state & local taxes. Prices subject to change based upon market & seasonal availability. In the event of a significant market price change, the client will be notified & offered alternative options. Prices are calculated at a per person and per selection charge depending on selections.

DROP-OFF CATERING SERVICES

Our drop-off catering services include our team plating your food selections within containers which can serve as chaffing dishes to accommodate both hot and cold dishes. It is the client responsibility to ensure proper temperatures of food are maintained post-delivery.

Appetizer Option(s)

SOUP SHOOTERS (SERVED HOT)

GRILLED CHEESE TRIANGLE & TOMATO BASIL SOUP |V

WILD MUSHROOM BISQUE |V|GF

Flat Leaf Parsley

RAMEN NOODLE SOUP |V|DF|VGN

Lemongrass Broth

SURF & TURF SHOOTER

Lobster Bisque, Mini Beef Brochette

VEGAN CREAMY TOMATO BASIL OR MUSHROOM BISQUE |V |GF |DF |VGN |CN

Flat Leaf Parsley

VEGETARIAN VEGETABLE CHOWDER |V

Flat Leaf Parsley

SANCOCHO |V

Dominican Broth made with plantains, cassava and taro roots, plus beef & chicken

SEAFOOD BITES

TINY FISH TACO |DF

Haddock, Cilantro Slaw, Mango, Avocado de Gallo

SMOKED SALMON BELINI

Salmon, Crème Fraiche, Parsley

COCONUT SHRIMP |DF

Sweet & Spicy Apricot Dipping Sauce

POBLANO SHRIMP |GF

Bacon-wrapped, Chipotle Sauce, Crema Ranchero

FAMOUS PASTELITOS

Made with your choice of Chicken, Beef, Shrimp, Seafood or Veggies

CAJUN SHRIMP & GRITS

Grits & Shrimp

THE BAY CRAB CAKE

Fresh Jumbo-Lump Crabmeat, Herbs & Spices, Chipotle Mayo

SEA SCALLOPS WRAPPED IN BACON |GF

Herbed Parmesan Crust

GULF COAST STUFFED MUSHROOM

Shrimp, Crab, Herbed Breadcrumbs

**ARANCINI WITH BUTTERNUT SQUASH
& THAI COCONUT CURRY SAUCE**

Arborio Rice, Panko, Sage, Parmesan, Red Curry, Fish Sauce, Cilantro

VEGETARIAN

STUFFED MUSHROOM |V

Red Bell Peppers, Breadcrumbs, Sherry Wine

PORTOBELLO MUSHROOM TARTLET |V

Puff Pastry, Gruyere Cheese

MUSHROOM & WALNUT TARTLET |V|CN

Goat Cheese, Truffle Oil

ARTICHOKE HEARTS AU GRATIN |V|GF

Savory Mascarpone & Parmesan Cheeses

SPANAKOPITA |V

Spinach, Onions, Cream Cheese, Feta, Flaky Phyllo Pastry

VEGETABLE EGG ROLL |V|DF|VGN

Bok Choy, Bean Sprouts, Carrots, Celery Sweet & Sour Dipping Sauce

BABY POTATO PANCAKE |V

Sour Cream, Green Apple Relish

VEGGIE & POBLANO & GOUDA QUESADILLA |V

Flour Tortillas, Scallions, Poblano Peppers, Gouda Cheese, Zucchini
Red Bell Peppers, Cilantro, Salsa Rojo

CAULIFLOWER QUINOA FLATBREAD |V|GF

Broccoli Pesto, Roasted Cauliflower

BABY TAMARIND-GLAZED TOFU |V

Cabbage Slaw, Brioche Bun

SMOKED GOUDA MAC & CHEESE POPS |V

Smoked Gouda & Cheddar Mac & Cheese, Breadcrumbs Spicy Dipping Sauce

QUICHE FLORENTINE |V

Spinach, Swiss Cheese, Flaky Pastry Shell

BRUSCHETTA |V

Baked Campagnola Bread, Fresh Tomatoes, Fontina Cheese Fresh Basil, Herb EVOO

RASPBERRY BAKED BRIE |V|CN

Preserves, Phyllo

BRIE & APRICOT TARTLET |V|CN

Puff Pastry

BLACK BEAN & TOMATO CROSTINI |V|DF|VGN

ARANCINI |V

Mozzarella Cheese, Marinara Sauce

POULTRY

THAI CHICKEN SATAY |GF|DF|CN
Peanut Dipping Sauce

CHICKEN & PINEAPPLE SKEWER |GF|DF
Sweet & Sour Dipping Sauce

BAKED ORANGE CHICKEN MEATBALL TERIYAKI CHICKEN & VEGETABLE SKEWER |DF|
TINY TINGA TACO
Pulled Chicken, Onions, Pepper Jack Cheese, Sour Cream

JERK CHICKEN SKEWER |GF|DF
Mango Salsa

CHICKEN POBLANO |GF|
Bacon-wrapped, Chipotle Sauce, Crema Ranchero

ENCHILADA CHICKEN BITE |GF|
Red Enchilada Sauce, Cheddar Cheese, Tomatillo/Avocado Salsa Sour Cream, Corn Taco Shell

PARMESAN CHICKEN BITE
Fresh Mozzarella Cheese, Marinara Sauce

BABY CHICKEN BITE
Poached Chicken, Pepper Slaw, Fresh Greens Chipotle Dill Aioli, Smoked Gouda, Brioche Bun

FRESNO CHILE PULLED CHICKEN |GF|
Fried Polenta Cubes, Guacamole, Pickled Fresno Salsa

BLACKENED CHICKEN SATAY
Cajun Marinated Chicken, Creole Mustard Sauce

MEAT

THAI BEEF SATAY |GF|DF|CN
Peanut Dipping Sauce

MINI BBQ MEATBALL |DF
Tangy BBQ Sauce, Pretzel Stick

GOURMET ALL-BEEF COCKTAIL FRANK
Puff Pastry, Stone Ground Mustard

TERIYAKI BEEF & FIRE-ROASTED VEGETABLE SKEWER |DF
CARNE ASADA QUESADILLA
Flour Tortilla, Tri-Colored Bell Pepper
Red Onions, Chihuahua Cheese, Salsa Rojo

PETITE CHEESY BEEF BURGER
Caramelized Onions, Brioche Bun

PETITE BRAISED SHORT RIB
Horseradish Aioli, Fresh Greens, Brioche Bun

PETITE PULLED PORK
Creamy Slaw, Brioche Bun

CRISP BAKED POTATO CUP |GF
Sour Cream, Bacon, Scallions

PROSCIUTTO, FIG JAM & CARAMELIZED ONION FLATBREAD |DF

BACON-WRAPPED DATE FILLED WITH CHORIZO |GF|DF

SAUSAGE & PEPPER SKEWER |GF|DF
Mild Italian Sausage, Tri-Colored Bell Peppers

SAUSAGE-STUFFED MUSHROOM
Mild Italian Sausage, Seasoned Breadcrumbs, Parmesan Cheese

PHILLY CHEESESTEAK WITH MUSHROOM |GF

Onion, Green Pepper, Sour Cream, Mayo, Cream Cheese, Provolone

ASPARAGUS WRAPPED WITH PROSCIUTTO

Mozzarella, Rosemary

SPICED LAMB PUFF |CN

Puff Pastry, Middle Eastern Spices, Pine Nuts, Tomato, Onion, Tzatziki Sauce

SOUP SHOOTERS (SERVED COLD)

GAZPACHO SHOOTER

Spanish Summer Classic - Tomato, Garlic, Olive Oil Garlic Toasted Flatbread

WATERMELON LIME SHOOTER

Lime Wedge Accent

CUCUMBER SHOOTER

With Vegetable Stock, Yogurt, Fresh Mint Leaf

VEGETARIAN

ZA'ATAR ROASTED TOMATO |V|GF

Feta, Chickpea, Tomato Oil, Taro Chip

CAPRESE SKEWER |V|GF

Tomato, Fresh Mozzarella, Pesto Infused EVOO

GRAPE & GOAT CHEESE LOLLIPOP |V|GF|CN

Crushed Pistachio

BABY CAPRESE BITE |V

Grape Tomato, Fresh Mozzarella, Basil Vinaigrette Brioche Bun

ASIAN NOODLE & VEGETABLE SALAD |V |GF |DF |VGN

Presented in a Chinese To-Go Container with Chopsticks Glass Noodles, Ginger Soy Dressing

CRUDITÉ SHOOTER |V|GF

Crisp Fresh Vegetables, Herb Dip

FRESH SUMMER ROLL |V|GF|DF|VGN

Carrot, Scallion, Cucumber, Red Pepper
Rice Noodles, Rice Paper, Sweet Chili Dipping Sauce

WATERMELON, FETA & GRAPE TOMATO SKEWER |V|GF

Mint Vinaigrette

BLUEBERRY & GOAT CHEESE CROSTINI |V

Crisp Apple, Honey

AVOCADO DEVILED EGGS |V|GF|DF

BLOODY MARY DEVILED EGGS |V|GF|DF

Mayonnaise, Horseradish, Celery, Tomato, Old Bay, Tabasco

Stations / By the Tray

For full-service catering services, Stations will be artistically presented on designer trays & vessels at varying elevations with appropriate accents. By the tray means we can provide larger options to accommodate these selections for drop-off services.

MEDITERRANEAN SPREAD STATION

Choice of Three:

House-made Hummus | V | GF | DF | VGN

Baba Ghanoush | V | GF | DF | VGN

Roasted Red Pepper Garlic Spread | V | GF | DF | VGN

Tomato Bruschetta | V | GF | DF | VGN

Cannellini Bean Spread | V | GF | DF | VGN

Spicy Red Lentil Dip | V | GF | DF | VGN

CRUDITÉ PAIRINGS

Carrots, Celery, Red Pepper, Zucchini

Accompanied by:

House-Made Toasted Pita Triangles & Crostini

MARINATED GRILLED & CHILLED VEGETABLE STATION | V | GF | DF | VGN

Asparagus Spears, Carrots, Mushrooms, Red Peppers Zucchini & Yellow Squash

Accompanied by:

Balsamic Glaze, Roasted Red Pepper Garlic Dip

CHARCUTERIE BOARD

Gourmet; Cheeses, Meats, Cheeses, Fruits, Jams, Crackers

Due to the complexity, Board used for serving etc. Charcuterie boards are priced at a per person amount of \$55.00/person.

SLIDER STATION

Served in a custom wrapper

CUBAN SLIDER

Sliced Ham, Swiss Cheese, Pickle, Mustard

CATFISH PO' BOY

Cajun Slaw, Remoulade Sauce

BUFFALO CHICKEN

Bleu Cheese-Celery Slaw

FRIED CHICKEN & WAFFLE

Cole Slaw, Honey Butter

TURKEY & PESTO SLIDER

Turkey Burger, Pesto Spread, Brioche Bun

VEGAN BBQ JACKFRUIT SLIDER |V|DF|VGN

Apple Cider Coleslaw, Vegan Roll

RED & BLACK BEAN SLIDERS |V|DF|VGN

Arugula, Avocado Aioli, Fried Jalapeno Garnish, Vegan Roll

BEEF SLIDER

Caramelized Onions, Brioche Bun

PULLED PORK

Slow-Roasted, Homemade Tangy BBQ Sauce & Classic Creamy Slaw

ALL-BEEF HOT DOGS |DF

FAMOUS MEATBALLS (Turkey or Beef) |DF

Rich Pomodoro Sauce

Accompanied by:

HOUSE- MADE BISTRO CHIPS

Caramelized Onion Dip |V|GF

QUESADILLA STATION

Choice of Three:

CARNE ASADA

Flour Tortilla, Tri-Colored Bell Pepper, Red Onions Chihuahua Cheese

CHORIZO

Flour Tortilla, Scallions, Pepper Jack Cheese, Cilantro

GRILLED CHICKEN

Flour Tortilla, Caramelized Sweet Onions
Red Bell Peppers, Chihuahua Cheese, Cilantro

TINGA CHICKEN

Flour Tortilla, Pulled Chicken, Onions, Pepper Jack Cheese

VEGGIE & POBLANO |v

Flour Tortillas, Scallions, Poblano Peppers, Zucchini Red Bell Peppers, Chihuahua Cheese, Cilantro

Accompanied by:

Salsa Rojo, Pico de Gallo, Crema Ranchero

Attended Recommended Station(s)

FLATBREAD ARTISAN PIZZAS STATION

Presented on Black Iron Skillets

(Four Pieces per Guest) Choice of Three:

MARGHERITA |v

Fresh Mozzarella, Basil, Sliced Roma Tomatoes

SPINACH, MUSHROOM & ARTICHOKE |V

Fresh Sliced Vegetables, Marinated Artichoke Hearts Gruyere, Mascarpone & Parmigiano Cheeses

PRIMAVERA FLATBREAD |V

Mozzarella & Provolone Cheese, Chopped Broccoli, Tomato, Artichoke Garlic Oil, Basil & Oregano

SPICY ITALIAN SAUSAGE

Marinara, Provolone, Crumbled Italian Sausage

GRILLED CHICKEN & PESTO

Marinated Chicken Breast, House-made Pesto, Shaved Asiago Cheese

Accompanied by:

Grated Parmesan Cheese, Crushed Red Pepper, Oregano

Full-Service Menu Options & Buffet Style Options

POULTRY ENTRÉES & THE PERFECT PAIRINGS

ROASTED, FRENCHED WHITE TRUFFLE CHICKEN BREAST* |GF|DF

HARICOT VERT, BRIOCHE LEEK SAUCE |V

Poached Tomatoes, Frites

PARM POMME PUREE |GF|V

FRENCHED CHICKEN MARSALA |GF Fresh Mushrooms, Marsala Wine

CHICKEN FONTINELLA BRUSCHETTA* |GF Fresh Tomatoes, Basil, EVOO

GRILLED ASPARAGUS & YELLOW PEPPERS |V|GF|DF|VGN

MEDITERRANEAN POTATOES |V|GF|DF|VGN|CN

Red Onion, Oregano, EVOO

TANGERINE CHICKEN* |DF

Frenched, Panko-Crusted Chicken Breast Tangerine & Sweet Chili Sauce

MEDITERRANEAN CHICKEN |GF|DF

Fresh Mushrooms, Tomatoes, Sweet Onions White Wine & Roasted Lemon Sauce

DOMINICAN STYLE ROASTED CHICKEN BREAST* |GF

Frenched Chicken Breast, Aji Verde (Yogurt Green Cilantro Sauce)

SPICED CARROTS |V|GF|DF|VGN

Aleppo Pepper, Cumin, Cinnamon, Brown Sugar, Orange Juice, Cilantro

CHICKEN LIMONE |GF

White Wine, EVOO, Lemon Butter, Provolone Cheese

FRENCHED FIG & BALSAMIC ROASTED CHICKEN* |CN

Fig & Balsamic Pan Sauce, Panko-Crusted Goat Cheese Coin Chopped Pistachio

OVEN-ROASTED, CANDIED BRUSSELS SPROUTS |GF

Fresh Garlic, Crisp Bacon, Bleu Cheese

OVEN-ROASTED FINGERLING POTATOES | V | GF | DF | VGN

Fresh Oregano, Rosemary, Thyme, Sea Salt, Cracked Black Pepper

ROASTED HOISIN CHICKEN* | DF

Frenched Chicken Breast, Ginger, Five Spice Powder

BROCCOLINI & BEECH MUSHROOMS | V | GF | DF | VGN

SCALLION PANCAKES | V

Soy Dipping Sauce

MOROCCAN-BRAISED CHICKEN BREAST* | GF | DF

Frenched Chicken Breast, Garbanzo Beans, Green Olive, Lemon

COUSCOUS | V | DF | VGN

Dried Apricots, Grilled Vegetables

MOROCCAN CAULIFLOWER | V | GF | DFN

Tahini-Honey Sauce

PANKO-CRUSTED STUFFED CHICKEN BREAST*

Baby Spinach, Roasted Red Peppers, Smoked Gouda

Lemon Thyme Cream Sauce

GRILLED VEGETABLES SKEWER | V | GF | DF | VGN

Carrot, Zucchini, Yellow Squash, Red Bell Peppers, Balsamic Glaze

OVEN-ROASTED FINGERLING POTATOES | V | GF | DF | VGN

Fresh Oregano, Rosemary, Thyme, Sea Salt, Cracked Black Pepper

STUFFED CHICKEN RICOTTA |GF

Ricotta Cheese, Portobello Mushrooms, Spinach Dijon Mustard Sauce

SMOKED MOZZARELLA-STUFFED CHICKEN* |GF

Sun-Dried Tomato Cream Sauce |V|GF|CN

ROASTED ASPARAGUS |V|GF|DF|VGN

ROMAN GNOCCHI |V

Semolina Dumplings with Pecorino Cheese

GRILLED VEGETABLES SKEWER |V|GF|DF|VGN

Carrot, Zucchini, Yellow Squash, Red Bell Peppers, Balsamic Glaze

OVEN-ROASTED FINGERLING POTATOES |V|GF|DF|VGN

Fresh Oregano, Rosemary, Thyme, Sea Salt, Cracked Black Pepper

STUFFED CHICKEN RICOTTA |GF

Ricotta Cheese, Portobello Mushrooms, Spinach Dijon Mustard Sauce

SMOKED MOZZARELLA-STUFFED CHICKEN* |GF

Sun-Dried Tomato Cream Sauce |V|GF|CN

ROASTED ASPARAGUS |V|GF|DF|VGN

CHICKEN POBLANO |GF

Bacon-wrapped, Chipotle Sauce, Crema Ranchero, Queso Fresco

PROSCIUTTO-WRAPPED CHICKEN BREAST |GF|DF

Asparagus, Spinach, Red Peppers
White Wine & Garlic Sauce

CHICKEN MASCARPONE DI LOMBARDY |GF

Parmesan Crusted, Mascarpone Cheese, Artichoke Hearts Roasted Red Peppers, Creamy White Wine Sauce

BEEF ENTRÉES & THE PERFECT PAIRINGS

SIRLOIN

Hand Carved Sirloin of Beef
Classic Seasonings, Please Select a Sauce

PETITE BEEF MEDALLIONS

Seared Tender Beef Shoulder Medallions, Please Select a Sauce

PREMIUM ANGUS SIRLOIN STEAK*

Classic Seasonings, Cabernet Reduction with Fresh Garlic

GRILLED ASPARAGUS & YELLOW PEPPERS | V | GF | DF | VGN

EVOO, Kosher Salt

WHITE TRUFFLE ROASTED POTATO | V | GF | DF | VGN

Baby Yukon Gold Potato

HAND-CARVED TENDERLOIN OF BEEF *

Encrusted with Cracked Black Pepper, Truffle Glaze Sauce

SHORT RIBS ROASTED |V|GF

Cheddar Mashed Potato, Paprika

STOUT-BRAISED SHORT RIBS *

Garlic Mashed Potatoes |V|GF

CENTER CUT FILET MIGNON (6OZ.)*

Cabernet Reduction with Fresh Garlic, Thyme, Shallots

GRILLED ASPARAGUS & YELLOW PEPPERS | V | GF | DF | VGN

EVOO, Kosher Salt

GARLIC REDSKIN MASHED POTATOES | V | GF

BRAISED BEEF OXTAILS BEAUTIFULLY TENDER *

Sauce Selections:

Cabernet Reduction with Fresh Garlic, Thyme, Shallots | GF | DF

Truffle Glaze | GF

Guinness Stout Reduction | DF

Port Wine Reduction with Fresh Herbs | GF

Bordelaise Red Wine Reduction, Mushrooms, Fresh Herbs | GF | DF

PORK ENTRÉES & THE PERFECT PAIRINGS

ROASTED PORK SHOULDER | GF | DF

Slow roasted marinated pork shoulder cooked until falling off the bone

Served with our world famous wasa sauce

SMOTHERED PORK CHOPS WITH ONIONS & PEPPERS | GF | DF

Pan-fried pork chops smothered with our tomato-based sauce cooked with pepper and onions

CHICHARRONCITOS (FRIED PORK PIECES) | GF | DF

Fried pieces of pork belly served with our wasa sauce

SEAFOOD ENTRÉES & THE PERFECT PAIRINGS

LAKE SUPERIOR WHITEFISH ACAPULCO* |GF|DF

Citrus Marinated, Sweet & Savory Mango Papaya Salsa

ROASTED ASPARAGUS & POACHED GRAPE TOMATOES |V|GF

Crumbled Bleu Cheese

PURPLE JASMINE RICE |V|GF|DF|VGN

Rosemary-Infused

WHITEFISH WITH CHIMICHURRI |GF|DF

Chopped Parsley, EVOO, Garlic, Flaked Red Peppers, Scallions

TOMATO CURRY COD |GF|DF

Grape Tomatoes, Coconut Milk, Ginger, Garlic, Basil, Spices

OVEN-ROASTED SALMON FILLET |GF|DF

Lemon, Fresh Herbs, EVOO

SPINACH & CREAM CHEESE STUFFED SALMON |GF

Parmesan, Garlic & Lemon

MISO-GLAZED SALMON |DF

Bed of Frizzled Beet Threads

TERIYAKI-GLAZED SALMON FILLET* |DF

Snipped Scallions, Savory Wild Rice Blend, Snow Pea Slaw

GRILLED SALMON FILLET*

Pomegranate Gastrique, Lemon Zest, Fresh Chives

GRILLED ASPARAGUS & YELLOW PEPPERS |V|GF|DF|VGN

EVOO, Kosher Salt

CREAMY LEMON ORZO |V

Fresh Arugula

LEMON GRASS-CRUSTED SEABASS*|GF|DF

Green Curry Sauce, Mango Chili Sorbet, Taro Chip

BROCCOLI RABE |V|GF|DF|VGN

Tamari, Lime

MARINATED SNAPPER |GF|DF

Fresh Herb & Lemon Marinade, Mango Salsa

SHRIMP & SCALLOP*|GF

Roasted Red Pepper Coulis

BROCCOLINI |V|GF|DF|VGN

EVOO, Kosher Salt

PARMESAN-TRUFFLE ORZO |V|GF|DF|VGN

Creamy & Lightly Infused

PAN-ROASTED HALIBUT* |GF

Orange Cayenne Gastrique, Mango, Mint & Strawberry Relish Melted Leeks, White Truffle Roasted Baby Yukon Gold Potatoes

PAN-WILTED SPINACH |V|GF|DF|VGN

Toasted Pine Nuts

WHITE TRUFFLE-ROASTED POTATO |V|GF|DF|VGN

Baby Yukon Gold Potato

THAI CACAO CHILEAN SEA BASS* |GF

Coconut Beurre Blanc Sauce

POACHED GRAPE TOMATOES & OYSTER MUSHROOM |V|GF

Garlic Butter

OVEN-ROASTED FINGERLING POTATOES |V|GF|DF|VGN

Fresh Oregano, Rosemary, Thyme, Sea Salt, Cracked Black Pepper

VEGETARIAN ENTRÉES & THE PERFECT PAIRINGS

EGGPLANT & SPINACH ROLLATINI*|GF|DF

Ricotta, Parmesan, Mozzarella
Marinara Sauce, Bed of Spinach

ZUCCHINI & MUSHROOM ROLLATINI |GF|DF

Ricotta, Parmesan, Mozzarella
Marinara Sauce, Bed of Spinach

CHEESE RAVIOLI*|V

Vodka Sauce, Shredded Parmesan Roasted Vegetable Gratin

CAULIFLOWER STEAK*|V|GF|DF|VGN

Italian Herb Marinated
Asparagus, Wilted Spinach, Roasted Tomato Concassé

SWEET & SPICY CAULIFLOWER |V|DF

Panko, Honey, Chili Garlic Sauce, Soy, Scallion Bed of Rice Noodle or Jasmine Rice

PENNE PASTA PRIMAVERA*|V

Light Tomato Sauce, Roasted Vegetable Gratin

VEGAN TANDOORI EGGPLANT |V|GF|DF|VGN

Grilled Japanese Eggplant, Brown Lentils Tandoori Sauce

RED CURRY TOFU* |V|GF|DF|VGN

Vegetarian Thai Red Curry Paste, Coconut Milk

Pea Pods, Broccoli, Carrots, Red Pepper, Thai Eggplant, Bok Choy Kaffir Lime Leaves, Lemongrass, Thai Basil, Jasmine Rice

STUFFED PORTOBELLO MUSHROOMS*|V

Caramelized Onions, Artichoke Hearts, Roasted Red Pepper de Jonghe Breadcrumbs, Bed of Spinach, Red Pepper

WILD MUSHROOM PARCEL*|V

Goat Cheese, Potato,

Red Pepper Coulis, Micro Greens, Wilted Spinach

DECONSTRUCTED SAMOSA*|V

Pea, Potato, Garam Masala, Mint Chutney, Sweet Drop Peppers

GRILLED VEGETABLE STACK*|V|GF|DF|VGN

Portobello Mushroom, Bell Peppers, Zucchini Bed of Spinach, Polenta, Balsamic Glaze

VEGAN MOROCCAN-SPICED GRILLED TOFU WITH MOROCCAN BARLEY & CHICKPEA SALAD |V|DF|CN|VGN

Grilled Tofu, Tuxedo Barley with Chickpeas, Cumin-Roasted Carrots

Pistachios, Dried Apricots, Green Onion & Pickled Red Onions

STARCH OPTIONS

ROASTED GARLIC & RUBY-RED SWEET POTATO SWIRL |V|GF

MEDITERRANEAN POTATOES |V|GF|DF|VGN

Red Onion, Oregano, EVOO

GARLIC REDSKIN MASHED POTATOES |V|GF

POTATO GALETTE |V|GF

Onion, Cream, Parmesan and Rosemary

OVEN-ROASTED FINGERLING POTATOES |V|GF|DF|VGN

Fresh Oregano, Rosemary, Thyme, Sea Salt, Cracked Black Pepper

VERTICAL DOUBLE-STUFFED POTATO |V|GF

Cheddar Mashed Potato, Paprika

WHITE TRUFFLE-ROASTED POTATO |V|GF|DF|VGN

Baby Yukon Gold Potato

FINGERLING SWEET POTATOES & FRESH SPINACH |V|GF|DF|VGN

Red Onion, EVOO, Herbs

SAVORY WILD RICE BLEND |V|GF|DF|VGN

White & Wild Rice, Herbs, Vegetable Stock

DILLED BASMATI RICE |V|GF|DF|VGN

Vegetable Stock, Dill

PURPLE JASMINE RICE |V|GF|DF|VGN

Rosemary-Infused

PARMESAN-TRUFFLE ORZO |V

Creamy & Lightly Infused

CREAMY LEMON ORZO |V

Fresh Arugula

CREAMY POLENTA |V|GF

SMOKED GOUDA GRITS |V

MORO DE GUANDULES| RICE AND PEAS |V|GF|DF|VGN

MORO DE HABICHUELAS ROJAS| RICE AND RED BEANS |V|GF|DF|VGN

MORO DE HABICHUELAS NEGRA | RICE AND BLACK BEANS |V|GF|DF|VGN

Sweet Finale

Attractively arranged on designer trays at varying elevations with appropriate accents.

THE DECADENT TRIO

(Two or Three Pieces/Guest)

THE DECADENT CHEESECAKE STRAWBERRY |V|GF

Large Halved Strawberry dipped in Dark Chocolate

THE OPULENT CHOCOLATE MOUSSE STRAWBERRY |V

Large Halved Strawberry dipped in White Chocolate

DARK CHOCOLATE-DIPPED BANANA SLICE |V|CN

Peanut Butter Mousse

RASPBERRY CHOCOLATE MOUSSE CUP |V

Whipped Cream, Raspberry Sauce, Fresh Raspberry Garnish

CANNOLI SHOOTERS |V|CN

Cannoli Crème, Chocolate & Pistachio Chips, Crisp Cannoli Shell

CHICAGO CARAMEL CORN PARFAIT |V

Corn Sponge Cake, Salted Caramel Mousse, Cream Cheese Mousse Caramel Corn Brittle, Chopped Caramel Corn

EARL GREY SHOOTER |V |GF |CN

Earl Grey Chocolate Cake, Earl Grey White Chocolate Mousse

BANANA BREAD TIRAMISU |V

Banana Bread, Mascarpone Cream, Caramel Crunch Pearls

VANILLA CREAM FRUIT PARFAIT |V |GF

Vanilla Pastry Cream, Fresh Berries, Whipped Cream

BLUEBERRY-BLACK RICE PUDDING |V |GF

Blueberry Soda-Infused, Whipped Cream, Poached Berries

CHEESECAKE LOLLIPOPS |V|GF

White & Dark Chocolate

LEMON MERINGUE TARTLET |V

KEY LIME TARTLET |V

STRAWBERRY CHEESECAKE TARTLET |V C

RÈME BRÛLÉE TARTLET |V

DARK CHOCOLATE FRUIT & NUT BITE |V|CN

Dark Chocolate, Pistachio & Cranberry

MINI BUNDT CAKES

Glaze, Lavender

BROWNIES |V

Fudgy Brownies, Homemade Caramel, Fudge Sauce, Whipped Cream

WARM BABY CHURROS |V

Cinnamon Sugar & Carmel Sauce

SALACIOUS BITE |V |CN

Chocolate Chip Cookie Dough, Peanut Butter Cup, Oreo Rice Krispy, Chocolate Ganache

VOLUPTUOUS BAR |V

Cheesecake, Cookie Dough, Oreo, Whoppers

HOUSE-MADE CREAM PUFFS |V|CN

White & Dark Chocolate

Choice of Two Flavors:

Pistachio • Nutella • Vanilla

COCONUT MACAROONS |v

Chocolate-Dipped or Banana Cream-Filled

PETITE RED VELVET CUPCAKES |v

Cream Cheese Frosting

ROASTED BERRY & FUDGE WHOOPIE PIE |v

Dark Chocolate Mousse, Blackberry Crunch

PISTACHIO & CARDAMOM WHOOPIE PIE |v|cn

Rosewater Buttercream

MINT MOJITO WHOOPIE PIE |v

Coconut Mousse

TIRAMISU WHOOPIE PIE |v

Mascarpone Mousse

HOUSE-BAKED COOKIES |v

Chocolate Chip • Double Chocolate Chip • M&M Chocolate Chip Snickerdoodle • Chunky Peanut Butter • Melt-In-Your-Mouth Butter Cookies
Sugar • Oatmeal Raisin • English Toffee |cn

DARK ROASTED COFFEE & TEA STATION

REGULAR & DECAFFEINATED COFFEE AND ASSORTED TAZO TEAS

Signature Sweeteners • Fresh Lemon Wedge • Half & Half