

~Hors D'oeuvres ~

~Cold~

(Priced per 50 Pieces)

Tenderloin Bruschetta 200.00

Beef tenderloin sliced thin atop horseradish cream, with lemon, basil arugula on crostini

Mini Caprese Brochettes 125.00

Sundried tomato, fresh buffalo mozzarella bocconcini, artichoke heart & olive on a skewer drizzled with evoo

Bruschetta Pomodoro 150.00

Roma tomatoes, red onion, basil leaves, asiago cheese & evoo chopped on crostini

Asparagus & Prosciutto 150.00

Asparagus wrapped with imported prosciutto marinated in an herbal vinaigrette

Shrimp Cocktail 200.00

Fresh jumbo Gulf shrimp served with cocktail and lemon

Smoked Salmon Crostini 175.00

Honey smoked salmon, dill cream cheese, capers, served on crostini

Mediterranean Flatbread 150.00 Artichokes, olives, capers, red peppers, feta, evoo on flatbread

~Displays~

Large Serves 100

Small Serves 50

Domestic Cheese Board

Cheddar, Swiss and Pepper Jack cheeses served with crackers accompanied by mustard

Large 275.00

Small 150.00

Antipasto Sampler

Ham, salami, roasted red peppers, olives, artichokes, marinated mushrooms, provolone & fontinella wedges and crackers served with spicy mustard

Large 375.00

Small 200.00

Vegetable Crudités

Carrots, celery, peppers, cucumbers, cauliflower & broccoli florets with creamy buttermilk ranch

Large 175.00

Small 150.00

Fresh Fruit

Strawberries, cantaloupe, honeydew and pineapple accompanied by raspberry yogurt (seasonal)

Large 275.00

Small 150.00

Tuscan Charcuterie

Prosciutto, sopresata, Mortadella, Salami, Capicola, Asiago, Fontinella, Provolone, Giardiniera, Baby Pickles, Assorted Olives, Assorted Nuts, Flatbread Crackers, Focaccia Bread, Frissine, Rustic Bread, Grain Mustard

Large 500.00

Small 325.00

~Hot~
(Priced per 50 Pieces)

Meatballs Marsala 125.00

Mini meatballs in a rich, sweet marsala wine sauce

Chicken Strips 150.00

Lightly hand breaded with Italian bread crumbs, served with barbeque sauce

Pot Stickers 150.00

Pork dumpling, spicy soy sauce

Raspberry Brie En Crouete 150.00

Brie cheese, raspberry jam and almonds wrapped in flaky phyllo

Sausage Stuffed Mushrooms 150.00

Extra large mushroom filled with our sausage stuffing

Asparagus & Cheese Phyllo 150.00

Phyllo bundles with creamy asiago and a crisp asparagus spear

~Assorted Dips ~
(Serves-50 people)

Shrimp & Crab Dip Bread Boule with Rustic Bread 200.00

Spinach & Artichoke with House Made Tortilla Chips 175.00

Mexican Salsa with House Made Tortilla Chips 150.00

Buffalo Chicken Dip with House Made Fried Crostini 175.00

Cheddar Bacon Ranch with House Made Potato Chips 125.00

~Signature Sit Down Dinner Selections ~

Entrée prices include mixed greens salad, starch & vegetable, rolls & butter.

House Limoncello, Italian, Ranch, Blue Cheese, White Balsamic, Wild Raspberry

~Poultry & Pork~

Chicken Romano 21.95

Breast of chicken classically prepared in a Romano cheese, egg batter with a lemon veloute

Chicken Marsala 21.95

Breast of chicken sautéed with mushrooms in a sweet marsala demi glace and a touch of cream

Chicken Picatta 21.95

Breast of chicken sauteed with capers, lemon veloute

Stuffed Chicken American 20.95

Breast of chicken stuffed with traditional bread stuffing finished with a rich chicken veloute

Pork ala Greque 22.95

Tender French cut pork chop, filled with spinach and feta. artichoke, red pepper, caper demi glace

Stuffed Pork Chop 20.95

Tender French cut pork chop, filled with traditional bread stuffing, rich pork veloute

Pork Pepperata 22.95

Tender French cut pork chop, assorted bell peppers, onions, mushrooms, demi glace

~Seafood~

Grilled Salmon 21.95

Atlantic salmon grilled to perfection finished with a fresh dill, lemon cream sauce

Salmon Oriental 21.95

Atlantic salmon topped with a soy, miso, sesame glaze and baked

Stuffed Salmon 24.95

Atlantic salmon stuffed with our crabmeat imperial, lemon burre blanc

Sole Mediterranean 19.95

Sauteed, capers, roasted peppers, artichokes, olives, garlic, lemon butter

Sole Muniere 19.95

Sauteed, lemon brown butter

Cod Milanese 19.95

Atlantic cod, seasoned bread crumbs, lemon, romano cheese, lemon butter

Baked Cod Englaise 17.95

Atlantic cod filet topped with a buttered bread crumb mixture and baked

Grilled Halibut 24.95

Halibut marinated in citrus and grilled, tomato salsa

~Beef & Veal~

Filet Mignon 6 Oz. 26.95 8 Oz. 31.95

Tender center cut King of Steaks topped with onion straw

Prime Rib of Beef 24.95

Choice ribeye slow roasted finished with au jus (25 minimum)

Hill Crest Strip Steak 26.95

Tender New York strip steak seasoned and grilled topped with mushrooms and onions

Strip Steak 25.95

Tender New York strip steak seasoned and grilled finished with a rich demi glace

Medallions of Beef 26.95

Twin filet mignon, burgundy, mushroom, demi glace

Veal Romano 23.95

Tender milk fed veal medallions, sautéed with a romano cheese egg batter, lemon veloute

Veal Piccata 23.95

Tender milk fed veal medallions, sautéed, finished with a caper, lemon veloute

~Starch~

Fingerling Potatoes (up charge)

Herbed Red Skins

Garlic Romano Mashed

Risotto (up charge)

Garlic Mascarpone Mashed

Twice Baked Potato (up charge)

~Vegetable~

Tuscan Blend

Green Beans & Red Peppers

Green Beans

Buttered Carrots

Green Beans & Mushrooms

Maple Dill Carrots

Gluten Free Sit Down Options

Lemon Pepper Chicken, Dry Rubbed Flank Steak, Paprika Shrimp Sauté, Peppered Salmon

Baked Red Skins, Lemon Garlic Green Beans

Priced Separately

Vegan & Vegetarian Options

Tofu & Assorted Vegetables in Peanut Sauce, Quinoa with Edamame

Curried Vegetable Kabobs, Pasta Primavera, Mushroom Ravioli

~Elegant Dinner Buffet Selections ~

Choose 2 entrees from either Buffet & 1 Pasta, 1 Starch and 1 Vegetable
Buffets include served mixed greens salad, rolls and butter and are a 50 person minimum.

The Tulip Buffet 25.95

Roasted Chicken

Six cut chicken baked with our secret spices

Breaded Chicken

Six cut chicken dredged with Italian bread crumbs

Stuffed Chicken American

Chicken breast filled with traditional bread stuffing with a chicken veloute

Sliced Pork Loin

Sliced roasted pork loin with a rich pork veloute

Sliced Flank Steak

Flank steak roasted and sliced topped with beef veloute

Steak Braciolo

Tender steak filled with a coarse garlic bread stuffing finished with a red sauce

Steak Forestier

Tender flank steak filled with bread stuffing with a mushroom beef veloute

Baked Cod Englaise

Atlantic cod filet topped with a buttered bread crumb mixture and baked

Cod Dijon

Atlantic cod dredged in dijon mustard with bread crumbs and baked

The Rose Buffet 29.95

Chicken Piccata

Medallions of chicken sautéed with a caper, lemon veloute

Chicken Marsala

Medallions of chicken sautéed with a mushroom demi glace

Chicken Romano

Medallions of chicken classically prepared in a Romano cheese egg batter with a lemon veloute

Chicken Francaise

Chicken coated with seasoned bread crumbs. lemon and romano cheese

Sliced Steak Portobello

New York strip loin sliced, with Portobello mushrooms in a rich demi glace

Steak Italiano

New York strip loin sliced, with a sun dried tomato, spinach and onion demi glace

Stuffed pork Chops

Two bone in chops with traditional bread stuffing and pork gravy

Salmon Limoncello

Filet of Atlantic salmon topped with a lemon and dill cream sauce

Salmon Teriyaki

Filet of Atlantic salmon teriyaki marinated and grilled, teriyaki reduction

Pasta

Penne with choice of Marinara, Meat Sauce (up charge),
Vodka (up charge), Oil & Garlic, Alfredo (up charge)

Starch

Fingerling Potatoes (up charge), Herbed Red Skins,
Twice Baked (up charge), Risotto (up charge), Rice Pilaf

Vegetable

Fresh Green Beans, Green Beans & Peppers, Green Beans & Portabellas,
Maple Dill Carrots, Buttered Carrots, Tuscan Blend

~Strolling Premier Pasta Station ~

(25 Person Minimum)

Includes rolls & butter Mixed Greens Salad & Assorted Salad Dressings

6.95 Per Person Extra

If added to the Rose or Tulip Buffet

Penne pasta with Alfredo, Marinara, Vodka, Olive Oil and Garlic sauces
Accompaniments of sausage, baby shrimp, chicken, mushrooms, baby spinach, sun-
dried tomatoes, assorted peppers and onions

16.95 Per Person

If having the Premier Pasta Station alone

Penne pasta with Alfredo, Marinara, Vodka, Olive Oil and Garlic sauces
Accompaniments of sausage, baby shrimp, chicken, mushrooms, baby spinach, sun-
dried tomatoes, assorted peppers and onions

***All Buffet & Sit-Down Selections include Water Service,
Iced Tea Station & Coffee Service***

***If you don't see something that fits your taste or want to create your
own menu, the chef will price accordingly.***

Tax & Gratuity Extra