

PASSED HORS D'OEUVRES

Bacon Wrapped Scallops

Polynesian Chicken Skewers

Pulled Pork Sliders

Philly Cheesesteak Spring Rolls

Buffalo Chicken Spring Rolls

Buffalo Chicken Dip with Flatbread

Spinach and Artichoke Dip With Crusty Breads

Teriyaki Beef Skewers

Antipasto Skewers

Pesto Chicken Flatbread

Wild Mushroom Crostini

Crab Stuffed Mushrooms

Sausage Stuffed Mushrooms

Ahi Tuna Crostini

Mini Quiche

Spanakopita

Tomato & Mozzarella Crostini

Sweet & Sour Cocktail Meatballs

Traditional Meatball and Mozzarella Skewer

Bleu Cheese & Horseradish Meatballs

Pork Pot sticker

Shrimp Cocktail

Andouille Sausage EnCroute

Bratwurst EnCroute

Brie & Raspberry Phyllo
Hummus & Flatbread
Spinach & Goat cheese Flatbread
Vegetable Spring Rolls
Beef Franks in Pastry
Mini Cheesesteaks
Grilled Cheese & Tomato Soup Cups
Pepper Shooters
Asparagus Rollintini
Smoked Salmon Crostini
Mini Crab cakes
BBQ Chicken Sliders
BBQ Chicken Flatbread
Olive & Mozzarella Skewers
Mushroom & Beef Kabobs
Sweet & Spicy Italian Sausage
Curry Shrimp
Cajun Chicken Wraps
Pork Bao Bun
Caribbean Jerk Chicken Kabobs
Buffalo Chicken Kabobs
Mini Tacos
Taquitos
Mexican Pork & Black bean Flatbread
Caponata with Crusty Breads

CHICKEN ENTREES

Chicken Napoleon: roasted chicken breast layered with tomato, roasted peppers, fresh mozzarella, garlic spinach and basil pesto

Chicken Francaise: parmesan battered pan fried chicken cutlet with lemon beurre-blanc.

Chicken Marsala: served with savory mushroom & Marsala sauce

Vermont Chicken: chicken breast roasted with granny smith apples, crisp bacon, aged cheddar, and finished with honey-Dijon cream

Chicken with Spinach & Goat cheese: chicken breast with garlic-buttered spinach and creamy goat cheese

Chicken Bruschetta: pan roasted chicken topped with tomato bruschetta and shaved parmesan

Santa Fe Chicken: Tex-mex spice rubbed chicken breast with Tequila-Lime avocado salad, sour cream and salsa

Curry Coconut Chicken: finished with mildly spicy coconut curry cream and mango chutney

Chicken Florentine: roasted chicken breast with spinach, artichoke hearts and asiago cream

Chicken Saltimbocca: chicken breast with prosciutto, capers, provolone and sherry butter

Chicken Cordon Bleu: baked with thinly sliced ham, Swiss and Dijon cream

Chicken ala Grecque: with olives, feta and Sambuca butter

Sicilian Chicken: with sautéed onions, bell peppers, pepperoni, tomato and fresh mozzarella

Chicken Balsamico: with peppers, onions, black olives, diced tomato and balsamic glaze

Chicken Parmigiana: served with pasta

Chicken & Eggplant Napoleon: breaded fried eggplant layered with roasted chicken, roasted peppers, fresh mozzarella and roasted garlic marinara

Buffalo Chicken: Breaded pan fried chicken cutlet with hot sauce and bleu cheese dressing

Country BBQ Chicken: grilled breast with aged cheddar cheese, fried onion and maple brown sugar bbq

Chicken Schnitzel: Pan fried breaded chicken cutlet with lemon and fresh parsley

Chicken & Andouille Sausage: served with black bean salsa

Chicken & Shrimp Scampi: with lemon, white wine and roasted garlic butter

Chicken Enchiladas: with mild sauce, onions, peppers, cheddar, pico de gallo and sour cream

Chicken Abruzzi: roasted chicken with sautéed mushrooms, garlic spinach and fresh mozzarella

Chicken Chesapeake: baked with Maryland crab and Old Bay butter

Cajun Chicken: with Cajun onions and peppers and seasoned creole rice

Coq Au Vin: Pan roasted airline breast with roasted vegetable and red wine sauce

Chicken Oscar: Roasted breast with asparagus, crab and hollandaise.

STEAK ENTREES

Beef Options:

Sirloin Filet

NY Strip

Flat Iron

Ribeye

Filet Mignon

Porterhouse

STEAK PREPARATION OPTIONS

AuPoivre: served with a robust brandy-peppercorn cream sauce

Ala Chef: served with sautéed onions, mushrooms and garlic with a side of horseradish cream sauce

Ala Bacon: served with sautéed garlic spinach, crisp bacon and a side of horseradish cream

Merlot: served with a savory Merlot reduction

Parisian: with sautéed wild mushrooms and crumbled bleu cheese

Scampi: with shrimp sautéed in garlic, lemon and white wine

Surf & Turf: a 6oz steak served with a baked Maryland crab cake and seasoned garlic butter

Buffalo Steak: with fried onions, mild hot sauce and bleu cheese dressing

Steak Oscar: with crab, asparagus and hollandaise

Steak Béarnaise: tarragon, white wine, egg and butter sauce, prepared traditionally

Balsamico: with sautéed peppers, onions, black olives and balsamic reduction

Bacon Wrapped Steak: served with horseradish cream

MORE BEEF OPTIONS

Roast Beef & Gravy

Yankee Pot Roast

Beef Stew

Beef and Vegetable Kabobs

Steak Fajitas

PORK ENTREES

Bacon Wrapped Pork Filet: with sautéed garlic spinach

Roasted Pork Loin: sliced thin, with natural gravy

Braised Pork Chops: with whiskey-buttered applesauce

Pulled Pork Barbeque: with crumbled cornbread

Pork Schnitzel: served with lemon slices and fresh parsley

Italian Pork: thinly sliced with sautéed onions, peppers, olives and garlic marinara

Hunter's Pork: roasted pork filet with apples, mushrooms, walnuts and brandy cream sauce

Country BBQ Pork Chops: with coleslaw and fried onions

German Pork: thinly sliced pork loin with spinach, bacon, mushroom and Dijon sauce

Santé Fe Pork: Seasoned sautéed pork cutlet with black bean salsa and sour cream

FISH/SEAFOOD ENTREES

Baked Flounder with Crab: with lemon beurre blanc

Stuffed Flounder: baked with spinach, mushroom, crab and lemon garlic butter

Flounder Francaise: with lemon beurre blanc

Maryland Crab Cake: a large baked Chesapeake style crab cake, served with seasoned garlic butter

Parmesan Encrusted Tilapia: served with tomato bruschetta

Coconut Mango Tilapia: served with fresh tropical salsa

Potato Encrusted Cod: with Old Bay butter

Baked Cod with Lemon

Tomato Vodka Salmon

Teriyaki Salmon: with sautéed onions and peppers

Peanut Encrusted Salmon: with a soy-molasses glaze

Shrimp Scampi: served with pasta

Shrimp and Vegetable Kabobs: served Caribbean Jerk style, Curry Style or Italian style

Citrus Scallops: served with Asian barbeque sauce

Cajun Shrimp and Andouille: with creole rice

Asian Butterfish: with soy butter and julienned vegetables

Citrus Butterfish: with citrus zest and beurre blanc

Spanish Paella: Shrimp, Mussels, Chorizo, Chicken in savory garlic broth with saffron risotto

Shrimp & Vegetable Curry: with rice

PASTA ENTREES

Spinach and Ricotta Ravioli: with sautéed garlic buttered spinach

Grilled Vegetable Ravioli: with roasted garlic olive oil and roasted peppers

Red and White Manicotti: with alfredo and marinara

Crab Linguine: with garlic-wine butter sauce

Fettucine Carbonara: with bacon, peas and white sauce

Pasta Bolognese: your choice of pasta with robust meat and vegetable sauce

Broccolini and Italian Sausage Ravioli: with roasted peppers, spinach and garlic butter

Pasta ala Vodka: your choice of pasta with creamy tomato vodka sauce

Pasta ala Pesto: your choice of pasta with pesto cream sauce

Pasta Alfredo: your choice of pasta with creamy alfredo sauce

Sausage and Pepper Pasta: your choice of pasta with sweet and spicy Italian sausage, onions, peppers and marinara

Pasta Primavera: your choice of pasta tossed with sautéed julienned vegetables and garlic wine sauce

Pasta Meatball: traditional Italian meatballs and sauce

Grilled Vegetable Lasagna: vegetarian

Traditional Lasagna: with beef and sausage

OTHER VEGETARIAN ENTREES (See Pasta Entrees)

Stuffed Pepper: with grilled vegetables, couscous, mozzarella, herbs and tomato demi

Eggplant Parmesan: served with marinara, mozzarella and pasta

Roasted Vegetable Napoleon: grilled vegetables layered vertically with fresh mozzarella and basil pesto