

FRESH CATERING

SERVED FAMILY STYLE

SALADS

Haricot Vert & Bibb Lettuce with Anchovy, Capers & Lemon Oil
Chopped Caesar Salad with Crumbled Pancetta and Stilton Cheese
Radicchio & Arugula with Beets, Pistachio, Pear & Goat's Cheese
Frisee Arugula & Endive with Marcona Almonds & Aged Manchego, Lemon Vinaigrette
Panzanella - Mozzarella, Cucumber, Tomato, Pepper, Olives & Semolina Bread

VEGETABLES & SIDE DISHES

Fingerling Potatoes, Roasted Shallots & Shiitake Mushrooms
Cous Cous with Moroccan Spices Red & Yellow Peppers
Chips & Dip Platter with Hummus, Baba Ganoush & Kalamata Tapenade with Grilled Pita
Black Thai Rice with Sesame & Crispy Shallots
Roasted & Grilled Seasonal Vegetable Display
Broccoli Rabe with Roasted Garlic & Cannellini Beans
Crab Cake Poppers
Pan Braised Baby Artichokes & Oven Roasted Tomatoes

PASTA

Orecchiette Pasta with Lobster & Truffle Butter
Elbow Macaroni, Shallots, Fresh Peas & Gruyere
Fettuccine with Lamb Ragu, Shaved Parmesan
Orzo Pasta with Fines Herbes, Mirepoix, Ricotta Salata & Italian Sausage
Potato Gnocchi with Sage & Brown Butter
Mini Penne with Tomato Cream Sauce
Traditional Lasagne
Sunday Pasta with Plum Tomato Gravy, Sweet Sausage, Beef Short Ribs & Meat Balls
Pappardelle with Exotic Mushrooms & Porcini Cream
Crab & Asparagus Risotto

ENTREES

Grilled Marinated Chicken with Olive & Tomato Relish
Seared Halibut & Lobster Potatoes
Italian Sausage with Sweet Peppers, Pearl Onions & Grape Tomatoes
Petite Sirloin Steaks with Garlic Butter & Herbs
Seared Filet Mignon Steaks with Port Wine Demi-Glace
Roasted Chicken on the Bone with Thyme & Cipollini
Pan Seared Salmon with Sautéed Greens and Lemon Herb Butter
Braised Oxtail with Red Beans & Rice
Braised Giant Beef Short Ribs
Whole Roasted Organic Turkey, Natural Gravy
Shrimp & Scallops with Spinach & White Beans
Veal Osso Buco with its' Braising Vegetables
Whole Roasted Suckling Pig, Apricot Compote