

Sample Lunch or Dinner Menu One

Tomato Avocado Salad
with a Cilantro Lime Vinaigrette

Tenderloin Platter
with Rosemary Dijon sauce & Horseradish Sauce
Served with Fresh Baked Herb Rolls

Cuban Sandwich
with Sorano Ham, Roast Pork & Swiss Cheese
served on Cuban bread

Ropa Vieja
Shredded Flank Steak
in a Tomato Sauce Base

Yellow Rice with Black Beans

Chicken Brochettes
Served with extra Tai Peanut Sauce

Shrimp Mojito's
with a Lime, Rum Mint Sauce

Black Bean Jalapeno Corn Cakes
with Salsa & Guacamole

Roasted Vegetable Platter

Fruit Platter

Sample Lunch or Dinner Menu Two

Jumbo Lump Crab Cakes
with a Tangy Remoulade Sauce

Wild Mushroom Crostini

Blue Cheese Tarts
with Sun-Dried Tomatoes

Elegant Buffet

Pear Pecan Salad
Tossed with a Apple Cider Vinaigrette

Stuffed Chicken Breast
with a Dried Cherry Compote

Grilled Salmon
with Roasted Tomatoes & Balsamic Glaze

Vegetable Cassoulet

Grilled Asparagus

Rosemary Roasted
Fingerling Potatoes

Fresh Baked Herb Rolls

Sample Lunch or Dinner Menu Three

Baby Green Salad

with Grape Tomatoes, Red Onions
& Parmesan Cheese

Tossed in an Apple Cider Vinaigrette

Chicken Florentine

with a Garlic Shallot Pan Sauce

Beef Tenderloin Medallions

Roasted Beef Tenderloin Medallions
Served with a Wild Mushroom Reduction Sauce

Rosemary Roasted Baby Potatoes

Fresh Green Beans

Fresh Baked Herb Rolls

with Whipped Butter

Hors d'oeuvres Hot

Chicken Brochettes grilled Chicken Skewers with Tai Peanut Sauce

Pastrami Cured Beef Tenderloin Sandwiches

Tender Medallions on Fresh Baked Herb Rolls & Rosemary Dijon Mustard Sauce

Jumbo Lump Crab Cakes served with Tangy Remoulade Sauce

Baked Brie En Croute served with Warm Apple Chutney

New Orleans Baked Chicken Wings rolled in Herb Bread Crumbs & Served with our Special Ranch Dressing

Flat Bread Pizza with Artichokes, Sun-Dried Tomatoes & Feta Cheese

Pan Seared Scallops served with Citrus Butter & Fresh Zest

Wild Mushroom Crostini served on Toasted Garlic Bread Rounds

Goat Cheese & Chive Puffs with Roasted Vegetables

Grilled Citrus Shrimp with Fresh Zest & Tangy Aioli

Corn Cakes served with Salsa, Sour Cream & Guacamole

Goat Cheese & Sun-dried Tomato Quiche

Blue Cheese Tarts

Baked Tomato & Cheese Tart

Spinach Artichoke Dip with Toasted Garlic Bread Rounds

Spanakopita Filled with Spinach & Feta Cheese

Lamb Chop Lollipops with Chimichurri Sauce

Tomato Basil Soup Shooters with Mini Grilled Cheese Sandwiches

Mini Pigs-N-Blanket

Garlic Sherry Mushroom

Spinach & Three Cheese Ravioli in a Garlic Tomato Cream Sauce

Four Cheese & Chicken Ravioli in a Tomato Garlic Cream Sauce

Flat Bread Pizza with Pesto & Fontina Cheese

Spinach and Cheese Square

Bake Brie served with Kahlua Walnut Topping

Hors d'oeuvres Cold

Shrimp Mojito with Rum Mint Lime Sauce

Atlantic Smoked Salmon with Tomatoes, Capers & Fresh Dill

Crostini Platter

Toasted Garlic Rounds Served with an Assortment of Toppings Including Fresh Tomato Basil Chutney, Red Pepper Hummus & Olive Tapenade

Fruit Platter Freshest Fruit in Season

Fruit Skewers Bite Size Fruit on Skewers Drizzled with Chocolate Sauce

Antipasto Platter

Prosciutto, Salami, Goat Cheese, Marinated Mushrooms, Roasted Peppers, Artichokes, Asparagus & Imported Olives

Smoked Salmon served on Buckwheat Pancakes & Topped with Crème Fraîche & Fresh Dill

Honey Pecan Chicken Salad Tartlets

Cucumber Slices served with Whitefish Mousse

Prosciutto Wrapped Asparagus

Gorgonzola Stuffed Cherry Tomatoes

Tuna Tartar served on Wonton Crisps with Wasabi Vinaigrette

Cheese Flight

A Tasting of Fine Cheeses with Flavors Ranging from Smooth & Creamy to Delightfully Pungent, Presented with a Fruit Garnish & Fresh Bread.

Grilled Vegetable Crudités

Carrots, Asparagus, Green Beans, Celery, Portobello Mushrooms, Red & Yellow Peppers, Squash, Zucchini, Cherry Tomatoes & Ranch Dip

Medjool Dates filled with Goat Cheese, Chives & Toasted Sesame Seeds

Deviled Eggs garnished with Fresh Tarragon

Tenderloin Medallions stuffed with Blue Cheese & Arugula

Melon Cubes with a Balsamic Syrup

Grilled Dates with Goat Cheese & Honey

Late Night Snacks

Corn Tortilla Chips with Salsa

Assorted Pastries, Scones & Mini Muffins

Soft German Pretzels with Spicy Mustard Dipping Sauce

Served 2 Hours After Dinner:

Mini Cheeseburgers & Fries served with all the Toppings

Gourmet Flat Bread Pizza

Sample Cocktail Menu One

Jumbo Lump Crab Cakes
with Tangy Aioli

Honey Pecan Chicken Salad
Tartlets

Gorgonzola Stuffed Cherry Tomatoes

Mejool Dates
with Goat Cheese, Chives &
Toasted Sesame Seeds

Smoked Salmon
Served on Buckwheat Pancakes &
Topped with Crème Fraîche.

Shrimp Mojitos
Grilled Shrimp with a Rum Lime Mint Sauce

Baked Brie
with Apple Chutney

Wild Mushroom Crostini

Sample Cocktail Menu Two

New Orleans Baked Chicken Wings
Rolled in Herb Bread Crumbs & Baked until Crispy
Served with our Special Ranch Dressing

Tenderloin Platter

Tenderloin Medallions Layered with
Roasted Peppers & Grilled Asparagus

Grilled Shrimp

with a Remoulade Sauce

Buckwheat Pancakes with Smoked Salmon
with Crème Fraîche & Fresh Dill

Crab Cakes

with a Tangy Remoulade Sauce

Crostini Platter

Toasted Garlic Bread Rounds served with an
Assortment of Toppings
including Olive Tapenade, Fresh Tomato Basil Chutney &
Salmon Mousse

Flat-Bread Pizza's

with Artichokes, Sun-Dried Tomatoes & Feta Cheese

Antipasto Platter

Prosciutto, Salamí, Goat Cheese, Marinated Mushrooms,
Roasted Peppers, Artichokes, Asparagus & Imported Olives

The Perfect Ending

Cornucopia of Mini Cupcakes

Chocolate, Marble, Lemon & Strawberry Cupcakes \$20.00 per dozen
minimum 3 dozen

Fresh Berry & Lemon Curd Trifle

Chocolate covered Strawberries

Chocolate Plantain Bread Pudding with Mango Coulis

Chocolate Croissant Bread Pudding with Cinnamon Crème Anglaise

Crème Brûlée with Fresh Berries

Pumpkin Roll with Cream Cheese Filling & Caramel Sauce

Seasonal Berry Cobbler with Whipped Cream

Berry Zabaglione

Seasonal Gelato with Biscotti

Strawberry Shortcake with Lemon Curd & Whipped Cream

Buttermilk Lemon Pudding Cake with a Blackberry Sauce

Chocolate Molten Cake with Raspberry Sauce

Grilled Peaches & Pound Cake Served with a Peach Brandy Sauce

Lemon Sorbet

Mini Canollis

Lemon Bars

Pecan Nut Tarts

Decadent Chocolate Brownies

Three Berry Trifle with Lemon Cream

White Chocolate Cheesecake with Sliced Strawberries

Strawberry Bread Pudding with Rum Whipped Cream

Assorted Gourmet Cookies

Dark Chocolate Mousse Cups

Fruit Tarts

Chocolate Fountain

Served with Strawberries, Pineapples, Pretzels, Pirouette Wafers & Marshmallows

Custom Sheet Cakes requires 3 day notice

Choose from French Vanilla, Chocolate Fudge or Marble

Frosted with Buttercream Icing, Writing & Flowers Includes

Full Sheet (96 servings) \$125.00 Half Sheet (49 servings) \$90.00

Salads

Pear Pecan Salad

Baby Greens, Caramelized Pears, Parmesan Cheese & Candied Pecans with Apple Cider Vinaigrette Dressing

Traditional Caesar Salad

Romaine Lettuce, Parmesan Cheese & Croutons tossed in Caesar Dressing

Caprese Salad

Roma Tomatoes, Red Onions & Fresh Mozzarella topped with Sweet Basil & Balsamic Vinaigrette

Black Bean Salad

Black Beans, Red Onions, Yellow Peppers & chopped Tomatoes with a Lime Vinaigrette

Harvest Salad

Baby Romaine, Red Onion, Tomato & Gorgonzola tossed in a Walnut Vinaigrette

Tomato, Avocado, & Sweet Onion Salad

Plum Tomatoes, Sliced Avocados & Sweet Onions topped with Jalapeno & Lime Vinaigrette

Mediterranean Chicken Pasta

Multi-Colored Pasta with Grilled Chicken, Sun-Dried Tomatoes, Calamata Olives & tossed Pine Nuts tossed in a Balsamic Vinaigrette Dressing with Fresh Basil

Harvest Chicken Salad

Grilled Chicken on a bed of Spinach & Romaine Lettuce with Red Onion, Cranberries, Candied Walnuts & Gorgonzola Cheese tossed in Raspberry Vinaigrette

Garden Salad

Baby Greens with Plum Tomatoes, Red Onions, Carrots & Croutons with Light Vinaigrette or Buttermilk Ranch.

New Wave Niçoise Salad

Beef Tenderloin Medallions, Baby Potatoes, Red Peppers, Green Beans, Red Onions, Capers and Hard Boiled Eggs tossed in a Pommery Dressing

or

Soups

Cream of Asparagus
Tomato Florentine

Gazpacho
Crab Bisque

Entrees

Grilled Beef Tenderloin

Rubbed with Roasted Peppercorns, Kosher Salt & Olive Oil served with a Merlot Reduction Sauce

Salmon Filet

Brushed with Olive Oil, Garlic & Fresh Herbs, Grilled to perfection & topped with a Mango Salsa

Pan Seared Ahi Tuna

Marinated in a Jalapeno, Lime, Soy & Ginger Vinaigrette topped with Cilantro & Fresh Avocado Slices

Tilapia

Pan Seared Tilapia coated with Panko Breadcrumbs & drizzled with Lemon Caper Sauce

Grilled Swordfish

Topped with Fresh Herbs & Lemon Juice

Lamb Chops

Served with a Rosemary Reduction Sauce

Grilled Flank Steak

with a Basil Chimichurri Sauce

Chicken Florentine

Served with White Wine Sauce

Walnut Crusted Pork Tenderloin

Served with Cherry Plum Chutney

Grilled Chicken Breast

Herb Marinated and topped with Seasonal
Fruit Chutney

Baby Back Ribs

Memphis Style Ribs are Slow Cooked all day with
Special Seasonings & brushed with Tangy BBQ Sauce

Beef Tenderloin Medallion

Served with a Wild Mushroom Reduction Sauce

Diver Sea Scallops

Topped with a Ginger Citrus Sauce

Grilled Tuna

with a Soy Sesame Sauce

Chicken Marsala

with Wild Mushrooms

Cajun Stuffed Chicken Breast

with a Dried Sherry Compote

Vegetarian

Egg Plant Rollatini

with Roasted Tomato Sauce

Vegetable Fritta

Asiago Cheese

Black Bean Cake

with Toasted Corn & Jalapeno Cream

Vegetarian Cassoulet

Ratatouille

Sample BBQ's Tailgate Menu One

Southwestern Chicken Skewers
with Tangy Barbeque Sauce

Black Angus Cheese Burgers

Italian Sausage
with Roasted Peppers & Onions

Chicago Style Hot Dogs
with all the Trimmings

Pesto Pasta Salad
with Sun-Dried Tomatoes

Baby Green Salad

Homemade Herb Rolls
with Whipped Butter

Fruit Platter
with the Freshest Fruit in Season

Sample BBQ's Tailgate Menu Two

Baby Back Ribs

Slow Cooked to Perfection &
Sauced on the Grill

Southwestern Chicken Skewers

Served with a Tequila Lime Sauce

Michigan White Bean Salad

with Fresh Sage, Roasted Peppers, Tomatoes
Tossed with a Lemon Vinaigrette & Shaved Parmesan

French Beans & Tomato Salad

Drizzled with a Balsamic Glaze & Fresh Basil

Penne Pesto Salad

with Vidallia Onions & Sun-Dried Tomatoes

Metropolitan Cole Slaw

with Walnuts, Blue Cheese & Golden Raisins

Fresh Baked Herb Rolls

with Whipped Butter

Baby Green Salad

Sample BBQ's Tailgate Menu Three

Grilled Swordfish Skewers
with Fresh Herbs & Lemon Juice

Grilled Flank Steak
with a Rosemary Chimichurri

Grilled Chicken Satay
with Thai Peanut Sauce

Spinach Salad
with a Citrus Vinaigrette

Asian Cole Slaw

Summer Orzo Salad
with a Lemon Vinaigrette

Fresh Fruit Platter

Fresh Baked Herb Rolls
with Whipped Butter

Sample BBQ's Tailgate Menu Four

Beef Tenderloin
with a Chimichurri Sauce

Grilled Swordfish Steaks
with a Lemons & Fresh Herbs

Grilled Chicken Skewers

Grilled Asparagus

Roasted Potato Salad

Penne Pasta Salad

Caprese Salad

Garden Green Salad

Fresh Baked Herb Rolls
with Whipped Butter

Sample BBQ's Tailgate Menu Five

Grilled Chicken Breasts

Served with a Spicy Apple Chutney

Pulled Pork Sandwiches

Served on Fresh Baked Herb Rolls

Tofu & Pineapple Kabobs

Brushed with Teriyaki Sauce

Grilled Vegetables

Portabella Mushrooms, Zucchini & Peppers

Homemade Macaroni & Cheese

Southern Style Cole Slaw

Fresh Michigan Sweet Corn

Baby Green Salad

with an Apple Cider Vinaigrette

Fresh Baked Herb Rolls

with Whipped Butter

Sample Breakfast or Brunch Menu One

French Toast Crème Brûlée

Served with Warm Maple Syrup

Strata

(Choose 1)

Southwestern

Ham & Sharp English Cheese

Sausage & Spinach

Quiche

(Choose 1)

Quiche Lorraine

Shrimp & Asparagus

Blue Cheese & Caramelized onion

Roasted Redskin Potato Hash Browns

with Bacon & Red peppers

Thick Cut Bacon or Maple Sausage

Smoked Salmon

Fresh Baked Rolls & Pastries

Cheese Flight

Fruit Platter

Various Fresh Fruit Juices & Coffee Service

Sample Breakfast or Brunch Menu Two

Grilled Tenderloin Platter

with Roasted Peppers, Dijon and Horseradish
Served with Baked Herb Rolls

Grilled Apple Chicken Sausages

Served with Fresh Baked Buns

French Toast Crème Brûlée

Served with Warm Maple Syrup

Roasted Redskin Potato Hash

with Peppers & Onions

Spinach and Strawberry Salad

with a Sweet Balsamic Vinaigrette
& Toasted Almonds

Fruit Kabobs

Freshest Fruit in Season

Assorted Danish & Muffins

Beverage Stations

Orange and Cranberry Juice,
Bottled Water, Coffee and Hot Tea, Cider
Coke and Pepsi Products (Cans)

Dessert Stand

