

CATERING MENU

THE DELI

Baguettes, Sandwiches & Wraps *starting at \$125.00 per platter based on 10 people*

- Italian, prosciutto, mozzarella, vine ripen tomato, arugula reduced balsamic
- Turkey, cranberry chutney, brie cheese and lettuce
- French ham and brie, Dijon mayonnaise and spring mix
- Cucumber, black olives, beef steak tomato and spicy hummus
- Mediterranean tuna salad, lettuce cheese tomato
- Roast beef , horseradish mayo red onion and a sweet pepper relish
- Rock shrimp, lemon caper remoulade, greens
- Caprese, fresh mozzarella, sweet basil, vine ripe tomatoes, balsamic glaze
- Curry chicken, organic chicken, raisins, carrots, peppers
- Rosemary chicken salad
- Celery egg salad, parsley, dressed with an in-house mayonnaise
- Scottish smoked salmon, alfalfa sprouts, cucumber, dill spread
- Veggie, grilled vegetables medley, in-house pesto
- Butter poached lobster, celery, tarragon, lemon, garlic

****Choice of Bread: French baguette, whole grain, ciabatta, challah rolls, lettuce wraps

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Salads

Starting at \$80.00 based on 10 people

- Creamy traditional American potato salad
- Asian wakame, seaweed salad
- Caesar, baby romaine, rosemary crouttes, crisp Serrano, shaved parmesan
- Frisee salad with grilled pear, Roquefort cheese and roasted walnuts
- Confetti of heirloom cherry tomato, with hydro arugula and mixed herb
- Southwestern sweet corn and black bean, cilantro and lime salsa
- Curry chicken salad, raisins, red onion, celery and pepper, on baby iceberg
- Nicoise Salad, green beans, white albacore tuna, egg, carrot and lemon wasabi
- Tomato, buffalo mozzarella, basil, aged balsamic evoo
- Spicy orzo and vegetable salad, red pepper tapenard and feta cheese
- Mixed green salad, julienne of carrot, cucumber and balsamic vinaigrette
- Field greens, sun dried cranberries, & goats cheese, cremini mushroom
- Tuna tataki on asparagus with a citrus sorrel dressing, parmesan garnish
- Mesclun greens, cranberries, gorgonzola cheese, walnuts
- Thai Beef salad, sliced NY strip, udon noodles, crispy vegetables, soy ginger dressing
- Israeli Couscous, lemon, cucumber, tomato, fresh herbs
- Asian Calamari Salad

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Prepared Assortments

Starting at \$150.00 based on 10 people

- Decorated gulf shrimp, seasoned and poached, spicy cocktail sauce
- Crudités selection of organic vegetables, spinach & basil , roasted red pepper dip
- Charcuterie of cured imported meats, smoked duck & chicken, smoked salmon served with antipasto of vegetables, relish's and toast points
- Hand formed sushi, shrimp, ahi tuna, avocado and vegetable rolls, pickled ginger, wasabi and soy
- Premium Scottish smoked salmon lox, caper berries, red onion
- Artisanal platter of worldly cheeses
- Assortment of baby and root Chef's Garden vegetables with choice of dips roasted red pepper aioli, basil aioli, curry aioli
- Caviar and Blinis
- Shucked natural oysters, sauce, choice of east or west coast
- Mini lump crab cakes, basil aioli
- Mini beef wellingtons topped with a spicy ketchup
- Spinach and feta spanakopita with balsamic glaze
- Quesadilla cornucopia topped with crème fraiche
- Caprese skewers, fresh mozzarella, tomatoes, sweet basil, aged balsamic
- Tuna sashimi lollipops, dusted with white and black sesame seeds, curry aioli and thai ginger dipping sauces
- Watermelon and feta lollipops, aged balsamic, micro herb
- Mini cheese calzones
- Salmon and asparagus soufflé in a phyllo cup

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Prepared Assortments cont...

- Vegetable Sam oases
- Mediterranean salad skewer
- Vodka and mint infused trio of melon brochette
- Sicilian caponatta, antipasto vegetables, feta cheese
- Mini jumbo lump crab cakes, lemon aioli
- Vegetarian pizzetta of red peppers and shitake mushroom
- Petit spinach and goats croquette
- Tuscan shrimp wrapped in pancetta
- Spinach and ricotta spanakopita

Dessert Platters

Starting at \$80.00 based on 10 people

- Valhrona chocolate brownies
- Jaffa chocolate mousse cake
- White chocolate cheesecakes with assorted berries
- Seasonal fruit and mixed berry presentation
- Seasonal fruit tart
- Petite fours
- Assorted truffles
- In house sorbet and ice cream selections
- Bread, bagel, and pastries
- Assorted in-house cookies

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Prepared Proteins
Market Price

- Mix grill of d'artagnan sausage, venison, chicken and wild boar
- Double frenched 12oz pork chop
- 14oz thick cut strip steak
- Parmesan and mixed herb crusted veal Milanese
- Center cut beef filet
- Tataki of sesame crusted tuna steak
- Pressed crispy duck confit, seared Hudson valley duck breast
- 8oz. snake river farms Kobe beef burger
- Lemon, parsley crusted sea bass fillet
- Serrano wrapped veal chop
- Tandoori basted chicken breast
- Grilled and roasted domestic lamb rack
- Charred Maine lobster tail
- Whole roasted Puylet Rouge chicken

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Pasta Preparations

Starting at \$100.00 based on 10 people (includes pasta & chosen sauce)

- In house potato parmesan gnocchi
- Fiocchi cheese and pear
- Lunette black truffle
- Spaghetti bolognaise
- Pumpkin ameretti tortelli
- Cheese and beef lasagna

Pasta Sauces

- Marinara (Tomato & Basil)
- Pesto Cream
- Buerre Noisette (Sage & Pine Nuts)
- Vodka
- Carbonara

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Vegetables and Sides

Starting at \$80.00 based on 10 people

- Steamed or grilled jumbo asparagus
- Roasted root vegetables
- Glazed baby carrots
- Haricot vert and red onion compote
- Potato, porcini and black truffle puree
- Sautéed zucchini and sunburst squash, mixed herbs
- Grilled balsamic infused portabella mushroom
- Potato au gratin
- Truffle mushroom risotto
- Grilled assortment of baby and root vegetables, carrots, peppers, jumbo asparagus and beets

Children

Starting at \$80.00 based on 10 people

- Chicken tenders
- Wagyu hotdogs
- Wagyu burgers
- Mac and cheese

All beverages are available upon request

Wine and beer selections from around the world

All catering requests must have a minimum of 48 hour notice

******Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.***