



Bite Size Hors D'oeuvres

Filet Mignon with Caramelized Onion
Served on a Pita Toast with Horseradish sauce

Prosciutto, Asparagus and Herbed Cheese
Wrapped and Baked in Puff Pastry

Tuna Tartar with Capers
Served on French Toast sprinkled with Sesame Seeds

Shrimp Tangerine and Red Caviar
Served on cracker with herb cheese

Mini Crab Rangoon
Filled with crab meat and cream cheese

Veggies and Herb Cream Cheese
Served on grain cracker

Gorgonzola Crusted Filet Mignon
with roasted peppers, served on French Toast
On toast point with roasted tricolor peppers

Atlantic Salmon
With orange marmalade on Canape

French Brie with Walnuts
Served with garlic cream cheese tomatoes and grapes

Herbal Goat Cheese with Pesto
Served on French Toast with Sun Dried Tomatoes a
Served on French toast with sun dried tomatoes and walnuts

Country Liver Pate
Served on French toast with Chanterelle mushroom

Hot Hors D'oeuvres

Mini Spicy Crab Cakes
with massago sauce

Bacon Wrapped Scallops
Grilled

Tuna Wraps
Seared tuna rolled with cilantro and veggies
in flour tortillas served with panzu sauce

Beef Kabobs
Marinated beef kabobs with onions, peppers

Chicken Kabobs
Marinated chicken with onion, mushroom, tomatoes

Shrimp Kabobs
Grilled shrimp with pineapple

Fried Shrimp
Fried shrimp in panko breading with spicy cocktail
sauce

Quesadillas
with Grilled Chicken, Veggies and cheese
Or Veggies and cheese

Veggie Egg Rolls
with orange sauce

Crab Rangoon
Filled with cream cheese, crab meat
served with orange sauce

Mini Angus Sliders
Grilled Mini Angus burgers with Wisconsin sharp
cheddar, sweet baby pickles and heirloom tomato
ketchup

Mini Turkey Sliders
House made Mini Turkey Burgers with American
cheese, grilled onions, Dejuan sauce

Pulled Pork BBQ Sliders
Mini BBQ Pork Sliders with grilled Granny Smith Apples

Cold Hors D'oeuvres

Scallop Ceviche with Tortilla Chips

Fish ceviche with Tortilla Chips

Shrimp Cocktail on Ice
with Hot Horseradish Cocktail sauce

Shrimp and Avocado Wraps
with cilantro and veggies wrapped in flour
tortillas

Bruschettas

Platters

Traditional Antipasti
-Prosciutto, Salami, Cured olives, Marinated
Artichoke Hearts, Tomatoes, Mozzarella,
Shaved Parmesan, Cherry Peppers &
Pepperoncini Peppers

Veggie Platter
Freshly cut seasonal veggies
Served with assorted dips

Fruit and Cheese
Assortment of fresh fruit and cheese

Fruit Platter
Fresh Seasonal Fruit Tray with Berries

Fruit and Cheese Kabobs
Assorted Cheese and Fruit

Carving Stations

Prime Sirloin of Beef

With wild Mushrooms and onion rings

Grilled Filet Mignon

With horseradish cream sauce and Hollandaise sauce

Roast Beef

Set on caramelized onions with Merlot au jus sauce

Rum Glazed Roast Pork

Slow roasted and sliced thin served with gravy

Roasted Leg of Lamb

Rosemary Au Jus, apple Mint jelly

Grilled Salmon

Topped with tropical fruit salsa, cilantro and mint leaves

Roasted Turkey Breast

Pineapple Cranberry Relish, traditional Gravy

Roasted Whole Turkey

Pineapple Cranberry Relish, Traditional Gravy
Honey Glazed Ham

Roasted Glazed Ham

Spicy Teriyaki Pineapple sauce

Entrees (Buffet)

Tenderloin of Beef

Set on caramelized onions with Merlot reduction natural au jus

Roast Beef

Goulash

Baked beef stew with mushrooms and onions
Served with house made dumplings

Grilled Veal Chops *

Veal Medallions
Veal Roll Ups

Rack of Lamb

Rosemary, Au Jus, Apple Mint Jelly

Grilled Pork Chops

BBQ Ribs *

BBQ Short Ribs

Entrees (Buffet)

Italian Sausage and Peppers

Mild Italian sausage, Charbroiled, then oven roasted with onions, peppers.

German Veal Brats

Traditional Veal Brats, Charbroiled served with mustard and buns.

Polish Smoked Sausage

Smoked Polish Sausage, Charbroiled served with grilled onions and French buns.

Chicken Marsala

With wild mushrooms and Marsala Demi glaze.

Chicken Delight

French Style chicken breast medallions lightly floured and sautéed, served with light vegetable sauce

Grilled Breast of Chicken

With Colored Peppers and Caramelized Onions

Chicken Breast Baked

With light seasoning and white Sage sauce

Chicken Spinach and Feta

Chicken Breast stuffed with spinach and feta light seasoning, served with white sauce

Turkey Meat Balls

House made turkey meat balls baked , served with Linguini and tomato sauce

Roasted Duck Breast

Marinated then Roasted with Orange sauce

Roasted Almond White Fish

Lightly pan seared then baked, topped with almond fondue

Citrus Glazed Salmon

Broiled Atlantic Salmon, finished with citron sauce and nipped chives

Pan Seared Halibut

Lightly dusted with crushed herbs, served with lemon , garlic , butter

Tilapia Hunter Style

Baked Tilapia Topped with mushrooms, tomato and herbs

Pastas (Buffet)

Penne A La Vodka

Prosciutto, tomato, sweet peas and mushrooms in a light cream sauce

Penne Chicken Pasta

Fresh Chicken Breasts sauteed in olive oil with mushrooms basil, sun dried tomatoes
In a cream sauce

Mezzaluna Cipriani

Home made half moon pasta filled with chicken and herbs napped with a classic tomato sauce infused with brandy, shallots and cream

Penne Pomodoro

Penne Pasta lightly tossed in our house made tomato sauce finished with fresh basil leaves, grated Parmigiano, and hint of crushed garlic

Stuffed Pasta Shells

Baked Large Pasta Shells stuffed with Veggies or Spinach, Seafood or Ricotta

Pierogi

Traditional Polish Pierogis house made filled with Meat, Potato, Russian, Sour Kraut and Cheese

Lasagna

House made lasagna with Veggies or meat

Salads (Buffet)

Chopped Salad

Crisp Romaine, iceberg lettuce leaves, tomatoes, cucumbers, peppers, onions with house buttermilk ranch dressing

Caesar Salad

Crisp Romaine leaves a dusting of Parmesan cheese, house made multi-grain croutons and Caesar dressing

Pear Salad

Sliced pears, toasted walnuts, crumbled blue cheese, herb croutons crisp salad leaves, with splash of honey Balsamic

The Classic Chef Salad

Garden greens, julienne ham, house roast turkey, Cheddar and Monterey Jack Cheese, sliced egg, tomato wages and fresh vegetable garnish; Your choice of dressing

Caprese Salad

Sliced Vine Ripened Tomatoes, Fresh Mozzarella and Basil, olive oil and aged balsamic syrup

German Potato Salad

Vegetarian Entrees

Eggplant Parmigiana

Sliced and grilled eggplant layered with ricotta and parmigiano cheese and pomodoro sauce

Portobello Steak

Sage and garlic marinated char-broiled mushroom napped with vegetable stock & white wine reduction

Mezzalune Cipriani

Half moon shaped pasta filled with cheese with a light tomato cognac cream sauce

Veggies

Vegetable Crudités

Freshly cut seasonal vegetables with assorted dips

Seasonal Vegetables

Chefs Choice of Fresh Market seasonal vegetables Grilled or sautéed

Grilled Vegetable Display

Drizzled with rosemary olive oil and Aged Balsamic Vinegar

Asparagus

Served with Butter

Green Beens and Peppers

Fresh Farm Market green beens gently poached and lightly sauteed with red pepper slivers, garlic seasonings and olive oil

Fresh Corn on the Cob

Grilled with husk and basted with chili/lime butter

Starch Options

Roasted Garlic Mashed Potatoes

Red sin potatoes gently simmered in liquid, crushed with skin on, seasoned with garlic salt and black pepper

Oven Roasted Red Potatoes

With Rosemary

Parmesan Mashed Potatoes

Idaho potatoes peeled gently poached in liquid, mashed, infused with sour cream butter and Parmesan cheese

Golden Glow Sweet Potato

Roasted with brown sugar and honey

Sweet Mash Potato

Sweet potatoes peeled and gently poached in liquid mashed, infused with pineapple butter, honey, cinnamon then baked

Baked Potato Bar

Toppings to include sour cream, bacon bits, sliced green onions, and cheddar cheese

Brown Rice

Roasted Fried rice with onion, carrots, green peas and soy sauce

Rice Pilaf

Long grain rice gently simmered in vegetable stock, Accompanied by diced vegetables

Desserts (Buffet)

Tiramisu

Black Forest Chocolate Cake

Mini Pasty Assortment

White Chocolate Mousse Cake

Mini Cheese Cakes

Fresh Strawberries and Chocolate fountain

Carrot Cake

Fresh Fruit Tart

Christmas Cookies

Paczki