



FLAVOR
CATERING

Delivery Platters

Hors D'oeuvres

Cold

Filet Mignon

Wilted Spinach, Onion Confit & Roasted Garlic Aioli

Salmon Rillette

Cucumber Relish, Black Bread

Lamb Crostini

Herbed Goat Cheese, Olive Tapenade

Salvatore Ricotta Crostini

Roasted Tomato, Herbs, Sea Salt

Spice Roasted Pork Tenderloin

*Mustard Herb Aioli, Wilted Greens
Savory Apple Compote*

Deviled Eggs

Shaved Radish & Micro Greens

Smoked Chicken Canapé

Roasted Garlic Aioli, Arugula, Red Grapes & Candied Walnuts

Hot

Steamed or Pan Fried Dumplings

*Chicken & Lemongrass, Vegetable or Pork
Served with Asian Dim Sum Dipping Sauce*

Asian Style Chicken Satay

Peanut Sauce

Chicken Pouches

Creamy Chive

Vegetable or Chicken Empanadas

Chipotle Aioli

Goat Cheese Tart

Kalamata Olive

Baked Brie

Crisp Filo & Raspberry

Chicken Sage Meatballs

Fontina & Smoked Tomato Sauce

Risotto Croquette

Asparagus, Red Pepper & Fontina, Tomato Basil Puree

Shitake Leek Spring Roll

Sweet & Sour Sauce

Maryland Crab Cake

Remoulade

Cocktail Party Platters

Small Trays serve up to 12 guests

Large Trays serve up to 25

American Artisan Cheese Selection

*Penterman Marieke Aged Gouda, Crave Brothers Les Frères,
North Hendren Blue, Hudson Valley Camembert & Humboldt Fog Aged Goat
Tomato Jam, Apricots & Almonds
French Baguette, Olive Oil Crackers & Walnut Raisin Bread*

Salumi

*Serrano Ham, Petite Jesu, Dried Italian Sausage, Mortadella, Sopressatta
Roasted Pepper Salad, Olives, Grilled Artichoke Hearts
Focaccia & Semolina Breads*

Seasonal Farmer's Vegetable Crudité

*Fresh Seasonal Vegetables that may include
Haricots Verts, Yellow Snap Beans, Baby Carrots, Cucumber, Celery
Endive, Fennel, Scallion, Grape Tomatoes, Radish, Bell Peppers
Herbed Potato Crisps & Grissini
Creamy Herb Ranch, Garlic & Lemon Hummus, Creamy Blue Cheese*

French Charcuterie

*Saucisson Sec, Country Pate, Smoked Duck Breast, Truffle Mousse,
Whole Grain and Dijon Mustard
Cornichons, Pickled Onions, Marinated Artichoke Hearts, Olives
Fresh Baguette*

Bistro Cheese Selection

*Havarti, Aged Cheddar, Fresh Herbed Goat, Brie & Blue
Apricots, Walnuts, Grapes
Fresh Baguette & Flatbreads*

Antipasti

*Grilled Zucchini, Squash, Eggplant, Portobello Mushrooms
Roasted Peppers & Roasted Tomatoes
Asiago Presatto, Fresh Mozzarella
Dried Italian Salami & Prosciutto di Parma
Cedar Roasted Shrimp
Olives & Artichoke Hearts
Semolina Bread*

Jumbo Shrimp Cocktail

*Steamed in white wine court bouillon served with Cocktail Sauce
(Small: 3 dozen; Large 6 dozen)*

Sliders and Miniature Sandwiches

Sirloin Burger Sliders

*Fresh Brioche, Pickle, Caramelized Onions
Chipotle Aioli, Mustard, Ketchup on the side*

Salmon Burger Sliders

Remoulade, Pickles & Onion Confit

Buffalo Chicken Slider

Crisp Boneless Buffalo Chicken, Shredded Lettuce, Blue Cheese Dressing

Lobster Rolls

Fresh Brioche, Micro Greens

Roasted Chicken Salad

Seven Grain Roll, Micro Greens

Roasted Lamb

Country White, Goat Cheese, Ratatouille, Baby Arugula

Smoked Chicken Breast

Country Wheat, Havarti Cheese, Market Greens, Roasted Tomatoes

Roasted & Grilled Vegetable

*Spinach Wrap, Roasted Peppers, Grilled Zucchini, Squash and Eggplant with Herbed Goat
Cheese*

Roast Beef

Sour Dough, Horseradish Cream, Onion Confit & Wilted Spinach

Italian Salumi

*Capicola, Country Salami & Sopresatta
Fresh Mozzarella, Arugula & Roasted Tomato*

Sandwiches

Small Trays serve up to 12 guests

Large Trays serve up to 25

Create your own from our list of ingredients or choose from one of our specialty sandwiches

Create Your Own

Suggestions: Virginia Ham, Roast Beef, Turkey Breast, Tuna Fish, Egg Salad, Roasted Chicken Salad, Pastrami, Grilled Vegetable, Gruyere, Cheddar, Fresh Mozzarella, Brie, Goat Cheese

Fresh Breads: Spinach Wraps, French Baguette, Country White, Seven Grain

Accompaniments: Roasted Peppers, Herb Garlic Aioli, Mustard, Mayonnaise, Lettuce, Arugula, Tomato, Roasted Tomato, Onion Confit, Avocado

Specialty Sandwiches

Italian Hero

Prosciutto di Parma, Salami, Capicola, Mortadella, Extra Virgin Olive Oil, Aged Balsamic, Fresh Oregano, Roasted Peppers, Provalone & Shaved Romaine on a Semolina Hero

Roasted Vegetable Wrap

Spinach Wrap, Roasted Peppers, Grilled Zucchini, Squash and Eggplant with Herbed Goat Cheese

Fresh Mozzarella & Roma Tomatoes

Roasted Pepper Coulis & Fresh Basil

Roast Beef

Sour Dough Roll, Horseradish Cream, Onion Confit & Wilted Spinach

Cubano

Slow Roasted Pulled Pork, Virginia Ham, Gruyere, Pickles, Dijon Aioli on Grilled White Country Bread

Roasted Turkey BLT

Roasted Turkey, Applewood Bacon, Lettuce, Tomato, Garlic Herb Aioli on Ciabatta

Bistro Club

Virginia Ham, Roasted Turkey, Gruyere, Applewood Bacon, Garlic Herb Aioli, Bibb Lettuce & Tomato on White Hero Rolls

Buffalo Chicken

Semolina Roll, Buffalo Style Grilled Chicken Breast, Creamy Blue Cheese, Crisp Romaine, Shaved Red Onion & Tomato

Salads

Small Bowl serve up to 12 guests

Large Bowl serves up to 25

Roasted Beet Salad

Orange, Toasted Walnuts, Aged Goat Cheese, Red Wine Vinaigrette

Baby Arugula

Red Grapes, Toasted Pistachios, Blue Cheese, Red Wine Vinaigrette

Market Green Salad

Radish, Cucumber, Tomato, Dijon Vinaigrette

Caesar Salad

Crisp Romaine, Garlic Croutons, Shaved Parmesan & Creamy Caesar Dressing

Bistro Bibb Salad

Applewood Bacon, Creamy Blue Cheese, Tomato & Scallion

Country Style Potato Salad

Yukon Gold Potato, Organic Eggs & Herbs

Classic Macaroni Salad

Cole Slaw

Mayonnaise or Vinegar

Smoked Purple Potato Salad

Greek Salad

Crisp Romaine, Feta Cheese, Olives, Bell Peppers, Cucumbers, Tomato with Red Wine Vinaigrette

Cobb Salad

Romaine, Bell Pepper, Scallion, Tomato, Avocado, Celery, Applewood Bacon, Blue Cheese, Hard Boiled Egg

Fusilli Pasta Salad

Grilled Zucchini, Yellow Squash, Red Onion and Eggplant with Oregano, White Wine Vinaigrette, Crumbled Feta

Penne Pesto Pasta Salad

Fresh Basil Pesto, Grape Tomatoes, Haricots Verts & Yellow Snap Beans

Wild Rice Salad

White Wine Vinaigrette, Carrot, Scallion, Red & Yellow Bell Peppers

Add to any salad

Grilled Organic Chicken - Grilled Shrimp - Grilled Skirt Steak

Entrees

Small Platter serves up to 12 guests

Large Platter serves up to 25

Cider Glazed Roasted Pork loin

Marinated in Dijon mustard, white wine and herbs, roasted and sliced served with red onion marmalade

Pan Roasted Chicken Breast

Boneless chicken breast with roasted pepper oil and olive pepperonata

Mushroom Crusted Chatham Cod

Shitake, Cremini & Chanterelle Herb Crust, Sage White Wine Sauce

Cedar Roasted Salmon

White Wine Mustard Reduction & Olive Tapenade

Braised Beef Shortribs

Slow Braised Beef Shortribs with Red Wine Braising Liqueur & Pearl Onions

Chicken Cacciatore

Tender chicken with tomato, olive ragout

Blackened Tilapia

Boneless tilapia filets with Creole rub, blackened, served with lemon and remoulade

Lasagna

Tomato, Fresh Mozzarella, Parmesan and Salvatore Ricotta

Roasted Vegetable \$50/\$100

Bolognese \$75/\$140

Penne Pasta with Parmesan Cream

Spinach, Capers, Mushrooms, Prosciutto with Sage & Parsley

Fusilli Pasta with Pesto & Snap Beans

Fresh Basil Pesto, Haricots Verts, Yellow Snap Beans, Sautéed Grape Tomatoes & Pinenuts with Shaved Parmesan

Orrichiette with Pork Sausage Tomato Ragout

Salvatore Ricotta & Rosemary

Penne Pasta with Tomato Marinara \$50/\$85

Basil & Parmesan

Bistro Roasted Chicken Breast \$85 / \$160

Boneless breast, rubbed with herbs, pan roasted served with white wine pan jus

Stuffed Eggplant

Breaded eggplant, stuffed with Salvatore ricotta, parmesan and herbs served with tomato ragout

Sides

Braised Seasonal Greens
Haricots Verts with Garlic, Shallots & Olive Oil

Celeriac Puree

Roasted Garlic Mashed Yukon Gold Potatoes
Roasted Root Vegetables
Turnips, Rutabaga, Beets, Carrot, Shallot with Rosemary, Garlic & Olive Oil

Sautéed Julienne Vegetables
Carrot, Squash, Zucchini and Scallion with Garlic, Shallot & Herbs

Grilled Vegetables
Summer Squash, Zucchini, Eggplant & Red Onion

Mascarpone Polenta
Rosemary & Garlic

Wild Rice

Roasted Asparagus

Desserts

Cookies & Brownies
Chocolate Chip, Butter Walnut and Lemon Drop Cookies with Rich Chocolate Brownies

Brownies and Bars
Rich Chocolate Brownies, Turtle Bars, Raspberry Blackberry & Lemon Bars

Fresh Fruit
Sliced Cantaloupe, Honeydew, Pineapple with Fresh Basil
Salad of Pear, Apple, Plum, Orange, Red Grapes & Coconut
Grilled Peaches with Blueberries & Toasted Almonds
Strawberries

Custom Cakes and Pies available

Breakfast

Assorted Miniature Danish

Apricot, Apple & Cheese Danish

Miniature Croissants

Choice of Chocolate, Almond or Butter

Assorted Muffins

*Blueberry, Corn, Cranberry Orange, Banana Nut
Served with Butter & Assorted Jams*

Miniature Scones

*Blueberry, Chocolate Chip, Apricot
Served with Butter and Assorted Jams*

Fresh Fruit

Small Platter serves up to 12 guests

Large Platter serves up to 25

*Sliced Cantaloupe, Honeydew, Watermelon
Salad of Peach, Blueberries, Coconut & Mint
Strawberries*

Breakfast Wraps

Small Platter serves up to 12 guests

Large Platter serves up to 25

*Egg, Peppers, Spiced Potato in a Traditional Tortilla
Egg, Applewood Bacon & Aged Cheddar in a Red Pepper Tortilla
Egg, Ham & Gruyere in a Spinach Tortilla*

Beverages

Fresh Squeezed Orange Juice

Coffee & Tea

Small serves up to 12

Large serves up to 20

Coffee

Decaffeinated or Regular

Milk and sweeteners

Selection of Hot Teas

Earl Grey, English breakfast, Chamomile

Lemon, Milk & Sweeteners

Soft Drinks

Soft Drinks

Coke, Diet Coke, Sprite, Diet Sprite

Delivered Cold with Ice

Bottled Water

Poland Spring Still or Sparkling

Juices

Apple or Cranberry