



VOTED BEST CATERER – READER’S CHOICE 2010

North Shore Magazine

HOT ENTREES

*Baked Chicken in Lemon & White Wine and Rosemary
Ham and Mushroom Stuffed Chicken Roulade
Pecan-Crusted Chicken with Honey Mustard Sauce
Orange and Ginger Chicken with Asian Vegetables
Chicken Marsala
Sticky-Garlicky Asian Chicken
Chicken Limone with Artichokes Lemons and Capers
Herb Encrusted Cornish Hens (serves 1-2)
Spicy Thai Chicken with Curry and Ginger (Vindaloo)
Tuscan Chicken with Artichokes, Roasted Red Peppers in White Wine and Garlic
Deep Dish Chicken Parmigiana*

*Beef Bourguignon
Filet Mignon Medallions in Burgundy Reduction
Beef and Mushrooms in Sherry Wine
Herb Encrusted Prime Rib
Asian Marinated/Seared Flank Steak with Asian Vegetables
Herb Infused Roast of Lamb
Teriyaki Steak Tips with Ginger Scallion Glaze
Filet of Beef Braciolo with Prosciutto and Provolone
Ol' Fashioned Roast Beef and Gravy
Traditional Beef Stew*

*Spice Rubbed Pork Tenderloin with a Pomegranate Glaze
Pork Tenderloin w/Apples & Plums
Pork Tenderloin with Caramelized Pears
Honey Mustard-Rubbed Pork Loin with Tarragon Cream Sauce
Pistachio-Crusted Pork Tenderloin with Plum Sauce
Pulled Pork with Tangy BBQ
Hickory Smoked Baby Back Ribs*

*Baked Stuffed Shrimp
Seafood Paella
Seafood Fra Diavolo
Seafood Stuffed Filet of Sole
Crawfish Etouffee (based on availability)
Tuscan Shrimp and Scallop Scampi
Thai Style Spicy Shrimp and Noodles*

Baked Salmon Stuffed with Spinach & Mascarpone
Lobster Mac and Cheese
Linguini with White Clam Sauce
Creamy Scallop and Shrimp Risotto with Vegetables
Seared Salmon with Pineapple Chile Chili Compote

Beef and Cheese Lasagna
Vegetable Lasagna with Three Cheeses, Broccoli, Carrots and Spinach
Canadian Bacon, Spinach, Onion and Mushroom Strata
Layered Eggplant with Ricotta, Spinach
Traditional Eggplant Parmigiana

Butternut Squash Ravioli with Mushrooms, Spinach & Caramelized Onions
Tortellini in Pesto Cream
Risotto Primavera with Artichokes, Tomatoes, Fennel and Fresh Basil
Baked Stuffed Shells
Pasta Primavera in White Wine and Garlic or Basic Cream Sauce
Pasta ala Puttanesca (Kalamata Olives and Capers)
Traditional Pasta w/ Sausage and Peppers
Portabello Mushroom and Eggplant Moussaka
Vegetarian Pouches with Eggplant, Zucchini and Fresh Herbs (with or without Cheese)

COLD

Chilled Seafood Antipasto with Shrimp Scallops and Calamari
Grilled Salmon Salad with Capers and Chives and Raspberry Vinegar
Poached Salmon with Asian Avocado Salsa and Spicy Lemon Aioli
Chilled Tenderloin of Beef with Tarragon Mayonnaise and Romesco Sauce
Blackened Steak Salad with Mixed Greens, Grape Tomatoes, Onions and Blue Cheese
Sesame Pasta with Chicken and Chinese Vegetables
Caesar Salad with Grilled Chicken
Tuna Salad with Scallions, Celery and Dill
Tarragon Chicken Salad with Bermuda Onions and Celery

***** For a list of sandwiches, quiches, tarts and gourmet pizzas perfect for lighter fare, please see Corporate Catering and Brunch Menu *****

SUMMER BBQ OFFERINGS

By the Tray

Jambalaya Spiced Andouille Planks with Peppers – Sm Tray \$55

Pulled Pork with Tangy BBQ - \$55

Teryaki Steak Tips with Ginger Scallion Glaze - \$58

Chilled Marinated Shrimp and Sno Pea Skewers \$2.00 each

Sesame Seared Tuna with Ginger Scallion Glaze – Sm Platter \$36

Hickory Smoked Baby Back Ribs – (Feeds 8-10) \$58

Tuscan Stuffed (XL) Portabello Mushrooms \$6/each

Grilled Vegetable Medley \$38

Hoisin and Garlic Chicken Wings \$55

Beef Teryaki Skewers \$1.75 each

Curry and Ginger Chicken (Vindaloo) \$55

FULL SERVICE BBQ

Traditional BBQ Combo - \$12.50 / person

Steamed Foot Long Franks with traditional condiments

Charbroiled Beef and Vegetarian Burgers with all the fixin's

Your Choice of three side dishes: Ol' Fashioned Cole Slaw, Potato Salad, Boston Baked Beans, Steamed Buttered Corn on the Cob, Watermelon Wedges, Garden Salad, Pasta Salad, Chips and Cookies,

Hot Diggity Dog Combo - \$14/ person

The HOT DOG BAR featuring Steamed Foot Long Franks and a variety of speciality fixin's:

Kraut, Coney Island Sauce, Cheddar Sauce, Chili Dog

Charbroiled Beef and Vegetarian Burgers with all the fixin's

Your Choice of three side dishes: Ol' Fashioned Cole Slaw, Potato Salad, Boston Baked Beans, Steamed Buttered Corn on the Cob, Watermelon Wedges, Garden Salad, Pasta Salad, Chips and Cookies,

SMOKIN' Combo - \$17/ person

Pulled Pork, Rolls and an assortment of Tangy BBQ sauces

Grilled Marinated Chicken Breast

Charbroiled Beef and Vegetarian Burgers with all the fixin's

Your Choice of three side dishes: Ol' Fashioned Cole Slaw, Potato Salad, Boston Baked Beans, Steamed Buttered Corn on the Cob, Watermelon Wedges, Corn Bread, Garden Salad, Pasta Salad, Chips and Cookies

Baby's Got Back BBQ - \$20 / person

Pulled Pork, Rolls and an assortment of Tangy BBQ sauces

Hickory Baby Back Ribs

Charbroiled Beef and Vegetarian Burgers with all the fixin's

Your Choice of three side dishes: Ol' Fashioned Cole Slaw, Potato Salad, Boston Baked Beans, Steamed Buttered Corn on the Cob, Watermelon Wedges, Corn Bread, Garden Salad, Pasta Salad, Chips and Cookies