



CREATIVE CUISINE FOR EXTRAORDINARY EVENTS

Celebrate the Season

Minimum 50 Guests

Butler Passed Hors D'oeuvres

Pick any 12 Butler Passed Hors D'oeuvres

French Onion Soup w/Petite Bread Boule

Franks in a Down Quilt with Honey Mustard

Jumbo Shrimp Cocktail w/Cocktail Sauce

Buttermilk Chicken & Maple Acorn Squash Taco

Parmesan Encrusted Eggplant Lollipop w/ Tomato Basil Puree

Short Rib Pot Pie w/Chive Mashed Potato Crust

New England Lobster Roll

Pretzel Encrusted Chicken Stick w/Spicy Honey Mustard

Buffalo Chicken Lollipop w/Carrot, Celery, Bleu Cheese Slaw

Sweet Potato Muffin w/Braised BBQ Beef Brisket, Cranberry Chutney

Lump Crab Salad Taco

Margherita Pizzetta

Pesto Cone w/Pesto Buffalo Chicken, Fresh Mozzarella, Roasted Peppers, Artichoke & Basil

Truffled Mushroom Pizzetta w/Parmesan Cheese & Truffle Oil

Wild Mushroom Purse w/Warm Truffle Sauce

Truffle Bacon Cheeseburger w/Pickles, & Spicy Ranch Dip

On top of Spaghetti w/Italian Meatball, Tomato Basil

Sweet Potato Pot Pie w/Charred Marshmallows

Spinach & Gruyere Grilled Cheese

Sweet Potato & Rosemary Biscuit w/Rare Filet, Caramelized Onions, Micro Arugula, Maple Aioli

Masago Tuna on Crispy Rice Cake

Short Rib Mac & Cheese Ball

Savory Bread Pudding Truffle

Choice of "Two" Enhancements Stations

Fresh Guacamole and Taco Bar

Slider Bar

Macaroni and Cheese Tasting Station

Fresh Mozzarella and Pasta Bar

Short Ribs Station

Southern Comfort Station

Southwestern Station

Meatball Station

Philadelphia Station

Tomato Station

Grilled Cheese & Soup

Dessert

Variety of Housemade Desserts

Coffee, Tea & Decaf

Passed Dessert

Hot Fudge Brownie Sundae

price per person \$60.00

staff and rentals additional