



CREATIVE CUISINE FOR EXTRAORDINARY EVENTS

Encore's Stations Menu

Butlered Hors D'oeuvres

Selection of 12 Butler Passed Hors D'oeuvres
See Chef's Hors D'oeuvres Menu

Dinner Stations

Choice of Dinner Stations
Selection of 2 Stations – 75 to 109 Guests
Selection of 3 Stations – 110 Guests or More
See Attached List

Dessert

Chef's Selection of Four Petite Desserts

Coffee, Tea, & Decaf

Wedding Cake Available at Additional Cost
Staff, China, Flatware & Glassware Additional

please call for price
minimum 75 guests

Encore's Dinner Stations

Classic Little Italy

Antipasta Display
Eggplant Caponata, Warm Marinated Olives, Bruschetta,
Fresh Parmesan Cheese Wedges, Marinated Mozzarella Cheese,
Tuscan Flat Breads

Chopped Caesar Salad
Shaved Parmesan, Roasted Peppers, Chick Peas,
and Focaccia Croutons with Creamy Caesar Dressing

Chicken Cutlet Milanese
Yellow and Red Pear Tomato Bruschetta,
Arugula, Basil and Pesto Drizzle

Eggplant Rollatini
Tomato Basil Sauce, Shaved Parmesan

Pasta Stations

Select Two Pasta Dishes

- o Fresh Ricotta Gnocchi
Grape Tomatoes, Eggplant, Basil, Roasted
Garlic, Tomato Broth
- o **Penne a la Vodka
Pink Tomato Vodka Sauce
- o Mezzo Rigatoni and Meatballs
Ricotta Meatballs, and Tomato Ragu
- o **Lisa's Sunday Gravy
(\$3.00 Supplementary Charge Per Person)
Gemelli Pasta With Sausage, Meatballs,
and Pork Belly
- o Fresh Cavatelli
Pulled Short Ribs and Truffle Essence
- o Wild Mushroom Ravioli
Truffle Sauce
- o **Orecchiette Toscano
Fennel Scented Sausage, Broccoli Rabe,
White Beans & Roasted Red Peppers
Crushed Red Pepper and Pesto Broth
- o Cheese Ravioli Provencal Asparagus,
Fennel, Spinach Pesto Parmesan Cream
Sauce
- o **Gemelli and Wild Mushrooms
Roasted Wild Mushrooms, Radicchio, Kale,
and Rosemary, Truffled Parmesan Broth
- o Lobster Ravioli
(\$4.00 Supplementary Charge Per Person)
Tender Chunks Of Lobster, Spinach and
Leeks, Saffron Cream Sauce
- o Housemade Herb Gnocchi
(\$3.00 Supplementary Charge Per Person)
Seasonal Vegetables and Brown Butter

Southern Comfort

Cheddar, Chive, and Bacon Biscuits
New Orleans Shrimp and Grits
Green Tomato Chutney
BBQ Beef Brisket
Sweet Onion Jam
Macaroni and Cheese
Ritz Cracker with Butter Crust
Candied Sweet Potatoes
Brown Sugar Glaze
Green Beans with Fried Onions

Tuscan

Garlic Knots, Tomato Pizetta, and Herbed Foccacia
Mediterranean Chopped Salad
Kalamata Olives, Sun Dried Tomatoes, Celery, Cucumbers,
Sweet Peppers, and White Wine Italian Vinaigrette
Warm Marinated Olives
Rosemary and Cracked Pepper
Tuscan Roast Chicken
Artichoke, Fennel, Oven Dried Tomato and Basil Ragout
Wild Mushroom Pizzetta
Roasted Portobello Mushrooms,
Ricotta Cheese, Rosemary and Garlic Oil
Gemelli Pasta
Pink Vodka Sauce, Sweet Peas,
Shiitake Mushrooms and Basil
Broccoli Rabe
Crushed Red Pepper, Garlic, and EVOO

Indian

Naan Bread and Pappadams
Mango Chutney
Tandoori Chicken with Raita
Crispy Potato Samosas
Green Chutney
Saag Paneer
Spinach and Paneer Cheese
Spicy Lentil Stew
Cilantro and Crispy Onions
Steamed Basmati Rice
Green Peas

Spanish Tapas

Portuguese Style Soft Rolls
 Manila Clams and Jumbo Gulf Shrimp
 in a Green Sauce
 Sliced Chorizo with Spicy Grain Mustard
 Roasted Fingerling Potatoes
 Garlic Aioli
 Traditional Paella
 Sweet Peas, Fennel, Tomatoes, and Cremini Mushrooms
 Marinated Hearts of Palm
 and Artichokes with a Sherry Vinaigrette
 Marinated Piquillo Peppers
 Sea Salt and Parsley

Comfort Station

Individual Green Bean Casserole

Select 2 Grilled Cheeses:

- Sautéed Mushroom & Asiago w/Truffle Essence
- Three Cheese: Cheddar, Swiss & Smoked Provolone on Herbed Bread
- Jalapeno Popper: Cream Cheese, Sliced Jalapenos, Tropical Fruit Salsa on Asiago Bread
- French Onion: Gruyere & Parmesan on French Baguette
- BBQ Pulled Pork w/Coleslaw on Texas Toast
- Brie, Fig Spread & Prosciutto on a Rustic Bread
- Short Ribs, Cheddar & Caramelized Onion on Brioche
- Spinach, Feta & Gruyere on Buttery White Loaf
- Bacon, Cheddar & Roasted Tomato on Pumpernickle
- Smoked BBQ Brisket with Jalapeno Jack Cheese on Brioche Roll

Select 2 Mac & Cheeses:

- All American – American & Cheddar Cheeses, Brown Butter, Ritz Crackers
- Short Rib and Truffle with Mozzarella, Parmesan and Ricotta
- Five Cheese – Cheddar, Swiss, Mozzarella Parmesan and Ricotta
- Mediterranean – Kale, Spinach, Parmesan, Fresh Mozzarella and Provolone
- Chicken, Fennel, Smoked Mozzarella, Fresh Mozzarella
- Tuscany – Pancetta, Roasted Pepper, Parmesan and Ricotta
- Cheeseburger – Cheddar Cheese, American Cheese & Seasoned Ground Beef Panko Crust
- Lorraine – Gruyere, Slab Bacon and Parmesan

Brazilian Rodizio

Selection of Grilled Meats:
Bacon Wrapped Tenderloin Tips,
Andouille Sausage,
Mango Glazed Chicken Breast,
Pork Tenderloin with Rosemary Garlic Crust

Accompanied with
Whole Pineapple Studded with Spit Roasted Cloves, Spicy Black Beans, Sweet Plantains,
Traditional Vegetarian Empanadas, and Glazed Sweet Potato Steak Fries

Dipping Sauces
Chimichurri, Cilantro Pesto, Mango Salsa, and Ancho Pepper Coulis

Thai Station

Traditional Thai Salad
Romaine, Iceberg, Green Onions, Cucumber, Cilantro, Basil,
Thai Dressing and Potato Crisps

Spring Rolls with Spicy Duck Sauce

Sesame-Encrusted Salmon with Mango Salsa

Green Curry Chicken
Japanese Eggplant, Green Beans,
Mushrooms, Onions, and Peppers

Rice Noodles Sautéed to Order
Bean Sprouts, Julienne Carrots, Napa Cabbage, Zucchini, Yellow Squash,
Sesame Seeds, Cilantro, Basil, Red and Green Peppers, Scallions,
Soy Sauce and Sriracha

Hawaiian Station

Pina Colada and Spicy Maraschino Cherry Muffins topped with Toasted Coconut

Hawaiian Chopped Salad
Frisee, Baby Kale & Radicchio w/Strawberry, Mango, Macadamia Nuts,
Banana Bread Croutons & White Strawberry Balsamic Vinaigrette

Smoked Black Pepper & Sesame Seared Loin of Ahi Tuna, Wasabi Drizzle

Korean Style Braised Short Ribs over Crispy Rice Cakes

Cornbread Pudding & Sweet Plantain Stuffed Chicken
with Sweet Corn Drizzle, Micro Cilantro

Baby Bok Choy w/ Shiitake Mushrooms

Middle Eastern Mezze

Warm Pitas
Zatar Infused Olive Oil
Citrus Salad
Hearts Of Romaine, Orange Segments,
Mint, Spiced Almonds, Citrus Vinaigrette
Tabbouleh
Tomato, Cucumber, Parsley, Mint, and Lemon Juice
Trio Of Dips:
Hummus, Baba Ghanoush, and Harissa Aioli
Lamb Meatballs
Mint Yogurt Sauce
Crispy Falafel Fritters
Sweet Pepper and Tahini Puree
Moroccan Cous Cous
Chick Pea, Mint, and Preserved Lemons

Risotto Bar

Artisanal Bread Basket
Asiago Cheese Bread, Kalamata Flatbread, Tomato Pizzetta
Herb Infused Olive Oil
Spring Vegetable Chopped Salad
Seasonal Field Greens, Roasted Beets, Chick Peas, Tomatoes,
Cucumbers, Crumbled Goat Cheese and Shallot Vinaigrette
Short Rib Risotto
Arborio Rice Simmered with a rich Red Wine Beef Stock
Shredded Short Ribs mir poivre
Saffron Risotto
Arborio Rice Simmered with a light Tomato Saffron Broth
Crab, Seared Scallops, Shrimp and Mussels, Basil, and Spinach
Wild Mushroom Risotto
Arborio Rice Simmered with A Light Vegetable Broth
Forest Mushrooms, Thyme, Truffle Essence

Craft Taco Station

Soft Corn Tortillas • Flour Tortillas
Rok Shrimp
Tempura, Buffalo Aioli, Mango Salsa, Cilantro
Adobe Crispy Shredded Pork
Cotija Cheese, Charred Pineapple, Salsa Verde
Blackened Baja Fish
Cilantro Slaw, Chipotle Cream
Short Ribs
Cheddar, Caramelized Onion, Avocado Cream
Rotisserie Adobe Chicken
Queso Fresco, Roasted Tomato Salsa, Mexican Corn
Chorizo
Jack Jalapeno Cheese, Cilantro, Mexican Corn, Pico de Gallo
Gringo
Lettuce, Tomato, Cheddar, Sour Cream
Kale, Black Beans, Potato Hash
Avocado, Radishes, Cilantro Lime Cream
Chopped Arugula & Baby Kale with Grilled Pineapple, Watermelon,
Corn Bread Croutons with Lime Watermelon & Jalapeno Vinaigrette Salad
served in Mason Jars
Toasted Farro with Smoked Tomato, Mexican Corn, Black Beans,
Peppers & Cilantro with Cojito Cheese

Lower East Side Deli

Sliced Breads and Rolls
Rye, Pumpernickel and Challah Rolls
Israeli Chopped Salad
Red Wine Vinaigrette, Parsley, and Seasonal Vegetables
Assorted Pickle Bar
Encore's Housemade Variety of 5 Pickles
Table Carved Corned Beef
Russian Dressing
Stuffed Cabbage with Sweet Tomato Sauce
Mini Potato Knishes with Guldens Mustard
Zucchini Pancakes with Sour Cream and Chives

Southwestern Grill

Crispy Tortilla Chips
 Roasted Tomato Salsa, Pico De Gallo, Guacamole
 Chipotle Pulled Chicken Soft Tacos
 Pico De Gallo, Fresh Cilantro, Lime Wedges,
 Fire Roasted Poblano Peppers, Soft Corn and Flour Tortillas
 Chimichurri Grilled Flat Iron Steaks
 Salsa Verde
 Grilled Vegetable Quesadillas
 Smoked Tomato Sour Cream
 Smokey Black Bean Chili with Cilantro
 Mexican Rice
 Ancho Chili Butter

Farm to Market Table

Artisanal Bread Display
 Semolina Baguettes, Olive Crackers,
 Pita Crisps, Grissini, Infused Olive Oil
 Trio Of Salads:
 Classic Caesar, Mediterranean Chopped, and Cobb
 Topped with Grilled Chicken, Poached Shrimp Cocktail,
 Marinated Italian Style Tuna
 Marinated Vegetables
 Roasted Beets, Grilled Eggplant, Asparagus, Roasted Cauliflower
 Grilled Portobello Mushrooms, White Bean Salad
 Local Farm Cheese Display
 Herb Encrusted Goat Cheese, Aged Cheddar, Humboldt Fog
 Spiced Almonds, Marinated Olives and Roasted Pears

French Brasserie

Classic French Bread and Rolls
 Croissants, Baguettes with Melted Brie, Honey, and Black Pepper
 Field Greens with Crumbled Goat Cheese, Marinated Asparagus,
 Roasted Cremini Mushrooms, and Lemon Vinaigrette
 Steak au Poivre
 Filet Mignon with a Sea Salt and Cracked Pepper Crust,
 served with Brandy Peppercorn Sauce
 Moules
 White Wine, Sliced Garlic, Fresh Tomatoes, and Herbs
 Roasted Fingerling Potatoes, Caramelized Onions, Fennel,
 and Parsley with Truffle Butter
 Haricot Verts
 Herb Butter

New York Steak House

Artisan Breads

Olive Bread, Asiago Cheese Bread, Pretzel Rolls
Whipped European Butter

Steak House Salad

Wedges of Iceberg Lettuce, Beefsteak Tomatoes, Crispy Onion Rings,
Crumbled Bleu Cheese, and White Wine Shallot Dressing

Herb Crusted Filet of Beef

Horseradish Cream, Red Wine Demi Glace,
and Frizzled Onions

Creamed Spinach

Tender Baby Leaves of Spinach
with a Rich Cream Sauce

Homemade French Fries

Sea Salt, Ketchup

The Jersey Classic Diner Party

Three New Jersey
Diner Inspired Stations

The Grill

Jersey Chicken Cheese Steaks
Caramelized Onions,
Pepper, Mushrooms,
Provolone Cheese and
Soft Italian Rolls

Sliced Steak Sandwiches
Garlic Butter, Crispy Onion Rings
Semolina Bread

French Fries and Onion Rings
Spicy Horseradish Ketchup

Grilled Burger Sliders
Tomato, Shredded Lettuce, Sautéed Onions
American Cheese, Soft Brioche Rolls

Grilled Cheese
Sour Dough and American Cheese

Two Potato Hash
Fennel, Sage, and Sweet Peppers

Seven-Vegetable Slaw
Honey Poppy Dressing

The Soup and Salad Bar

Bread Display
Garlic Knots, Tomato Foccacia,
Multi Grain Rolls and Pita Crisps,
Herb Infused Olive Oil,
Farm Style Butter, Marinated Olives

Chopped Italian Salad
Roasted Peppers, Fresh Mozzarella,
Sun Dried Tomatoes, Black Olives,
and Balsamic Vinaigrette

Caesar Salad
Winter Field Greens with Roasted Butternut
Squash, Dried Cranberries, and
Crumbled Blue Cheese,
with a Shallot Vinaigrette

Soup Selection
Carrot Dill Bisque,
Wild Mushroom Cappuccino,
Butternut Squash Puree

The Diner Classics

Greek Salad
Kalamata Olives, Cucumbers, Tomatoes,
Crumbled Feta Cheese, Lemon Herb
Dressing
Served with Hummus and Pita

French Fries
with Gravy and Mozzarella
Ketchup, Salt & Pepper

Pickle Display
Encore's Housemade
Variety of 5 Pickles

Table-Carved Roast Turkey
and Corned Beef Brisket
Accompanied with Classic Bread Stuffing,
Gravy, Cranberry Relish, Swiss Cheese,
Sauerkraut, Spicy Deli Mustard, Russian
Dressing, and Rye Bread

Chicken Pot Pie
Individual Tasting Vessel
with a Creamy Chicken Ragout,
Pearl Onions, and Carrots in an
Herbed Puff Pastry Croustade