

Special Events Menu

Hors d'oeuvre served Buffet Style

Dips and Things

Tri Color Tortilla Chips with Three Types of Salsa and Guacamole
Baba Ghanoush & Hummus with Warm Pita Chips
Assorted Cheese Platter and Crackers
Baked Brie En Croute w/ our Special Mango-Cranberry-Ginger Chutney
Vegetable Crudités with Dips
Fresh Sliced Seasonal Fruit Platter
Brochette Bar w/ Tapenade, Fresh Tomato-Basil Relish, Roasted Pepper-Anchovy-Capers, & Artichoke Pesto
Medley of Marinated Olives

Salads

Penne Pasta Salad with Artichokes, Kalamata Olives tossed in Basil Vinaigrette
Penne Pasta Salad with Artichokes, Sun Dried Tomatoes, and Black Olives
Bowtie Pasta Salad with Roasted Vegetables
Bowtie Pasta Salad with Tomatoes, Fresh Mozzarella, Black Olives, Basil, Olive Oil, and Balsamic Vinegar
Greek Salad with Ripe Roma Tomatoes, Cucumber, Red Onions & Feta Cheese, tossed with a Light Vinaigrette
Marinated Garden Vegetable Salad
Roasted Vegetable Salad with Fennel and Balsamic Vinaigrette
Chinese Napa Cabbage Chopped Salad with Bean Sprouts, Julienne Carrot and Tossed with a Asian Soy Vinaigrette
Jicama Salad with Mandarin Oranges, Cucumber, and Chopped Tomato tossed with a Citrus Cilantro Vinaigrette
Caesar Salad with Fresh Parmesan & Pumpernickel Croutons

Seasonal Soup Selections also Available

Tray Passed Hors d'oeuvre

(Can be served Buffet Style as well)

Minimum 100 Pieces per Selection

Potato or Mushroom Bourikas
Wild Mushroom Tarts
Parmesan Artichoke Hearts
Spinach and Feta Cheese Spanakopita
Brie and Pear in Filo
Mini Spinach Quiches
Cheddar Cheese Jalapeno Poppers
Vegetable Quesadillas with Guacamole Dipping Sauce

Mini Tostadas Topped with Avocado, Tomato, and Red Onion Salsa
Stuffed Mushrooms with Fresh Herbs, Bread Crumbs, and Three Cheeses
Warm Ratatouille Stuffed Mushrooms
Grilled Portabella Mushrooms with Herbs and Provolone on French Baguette
Phyllo Stuffed with Spinach and Feta or Mushrooms and Asiago Cheese
Mini Potato Pancakes with Nonfat Sour Cream and Apple Slice
Tomato Concasse with Garlic & Basil on Toasted Brochette
Vegetable Dolmas with Yogurt Dressing
Belgian Endive stuffed Curry Chicken Salad, Walnuts & Apples
Cashew Chicken Spring Rolls
Chicken Taquitos with Guacamole Dipping Sauce
Chicken Empanadas with Roasted Tomato Salsa
Skewers of Chicken, Marinated and Glazed in Teriyaki
Skewers of Chicken Glazed with Apricot and Rolled in Sesame Seeds
Coconut Chicken Skewers
Skewers of Thai Chicken or Beef Satay with Thai Peanut Sauce
Vegetable or Chicken Pot Stickers with Dipping Sauce
Chicken Pot Stickers with Dipping Sauce
Vegetable, Chicken or Beef Spring Rolls with Dipping Sauce
“Pigs in a Blanket”
Lamb Chops with Mint Dipping Sauce
Smoked Salmon on Toast Points with a Dill Cream Cheese
Tuna Tartar on Rice Paper Cups with Wasabi & Ginger

Dinner Salads

Mixed Green Salad with Granny Smith Apples, Gorgonzola Cheese, Pine Nuts, Tossed in a Light Vinaigrette
Seasonal Baby Greens Accompanied with Mandarin Oranges, Jicama, and Avocado, Drizzled with Light Sherry Vinaigrette
Israeli Salad with Cucumbers, Fresh Roma Tomatoes, Red Onions Tossed with Vinaigrette
Ripe Red and Yellow Roma Tomatoes, Fresh Buffalo Mozzarella on a bed of Seasonal Baby Greens and Drizzled with a Balsamic Vinaigrette
Mixed Baby Greens tossed in Stilton Blue Cheese Dressing and topped with Caramelized Walnuts
Grilled Portabella Mushrooms stacked with Tomato, Zucchini, and Provolone
Drizzled with a Lemon Vinaigrette
Caprese Salad: Fresh Mozzarella, Tomatoes, Fresh Basil with Olive Oil and Balsamic Vinegar
Fresh Spinach Salad tossed with Light Citrus Vinaigrette

Entrees

Mesquite Grilled Atlantic Salmon, Accented in Lemon Beurre Blanc Sauce, Steamed Spinach and Roasted Red Potatoes
Seared Filet of Atlantic Salmon Accented with Mango Chutney
Seared Filet of Salmon with Tomato Caper Relish with Confetti Orzo Pasta and Marinated Green Beans
Baked Salmon in Phyllo Accented with a Lemon Beurre Blanc served with Roasted Red Potatoes and Steamed Garden Vegetables

Entrees, cont....

Seared Sesame Atlantic Salmon accented with a Ginger Beurre Blanc Sauce
Served with Steamed Baby Bok Choy & Wasabi Mashed Potatoes

Seared Chilean Seabass Vera Cruz with Steamed Asparagus Spears
Roasted Japanese Eggplant with Garlic and Basil
Steamed Basmati Rice with Green Peas

Potato Crusted Northern Halibut Accented with a Beurre Rouge Sauce,
Celery Root Whipped Potatoes, Steamed Vegetables

Warm Tortilla Soup, Baja Fish Taco Bar with Broiled Halibut Filet and Warm Flour and Corn
Tortillas, an Assortment of Chips, Fresh Salsas and Guacamole, Shredded Cabbage, Diced
Tomatoes, Green Onions, and Spanish Rice

Broiled Halibut with Lime – Tequila Vinaigrette
Spanish Rice and Steamed Garden Vegetables

Seared Filet of Halibut and Mesquite Grilled Breast of Chicken accompanied by a Trio of Salsas
and Relishes, Roasted Red Potatoes, Steamed Mixed Vegetables

Half Roasted Chicken with Garlic and Rosemary served with Wild Mushrooms
Wild Rice Pilaf & Steamed Garden Vegetables

Braised Chicken Breast with Dried Cranberries, Orange Zest
in a Light Lemon Beurre Blanc Sauce

Stuffed Cornish Game Hens with Pan Glaze, Steamed Vegetables &
Wild Rice Pilaf

Marinated and Mesquite Grilled Chicken or Beef and Lamb Kabobs
Served with Basmati Rice, Baba Ghanoush, Hummus & Pita Bread
Grilled Lamb Chops with Mint Dipping Sauce

Matzo Ball Soup & Roast Brisket of Beef Aujus
Roasted Red Potatoes & Medley of Steamed Vegetables

Marinated and Grilled and Sliced Flank Steaks
Roasted Red Potato & Fresh Corn on the Cob

Grilled Assorted Italian Beef Sausages with Grilled Peppers and Onions
Fettuccine with Fresh Marinara

Warm Tortilla Soup, Tamale Pie, Spinach Empanadas, Cheese Enchiladas, an Assortment of
Chips, Fresh Salsas and Guacamole, Chopped Jicama Salad, Spanish Rice and Beans

Mushroom Raviolis tossed with a Parmesan Cream Sauce
Roasted Vegetable Lasagna with Fresh Marinara
Sautéed Medley of Squash, Garlic Bread and Italian Rolls

Desserts

Raspberry and Mango Sorbet

Cheesecakes of all Sorts

Lemon Bars

Assorted Cookies

Chocolate Marble or Carrot Cake

Pecan Pie with Whipped Cream

Apple Cinnamon Bread Pudding

Fruit Strudel with Apples, Walnuts & Raisins, Served with Ice Cream or Crème Anglaise

Our Executive Chef would be happy to customize a menu for your event.

All food is prepared with your health in mind.

A vegetarian selection will be available at all meals.

Please contact John J. Bard to discuss your event & menu.

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