

# ~ elegant Affairs ~

*catering and event design*

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*Thank you for considering Elegant Affairs as your caterer for your upcoming event.*

*Enclosed is the menu as requested. After you have had the opportunity to review the enclosed package, contact us so that we can schedule an appointment. During our meeting we will accomplish the following:*

- Finalize the menu
  - Discuss the logistics of the event
- Devise a floor plan to ensure a smooth flow
- Come up with a rain plan (if applicable)
- Determine an approximate time line
  - Choose colors and linens
- Discuss possible décor enhancements
- View kitchen and intended prep area
  - Discuss special requests
  - Determined rental needs
  - i.e. china, tables, chairs, tents, etc
- Decide if there is a need for any outside services
  - i.e. valet, flowers, entertainment, etc.

*Think of Elegant Affairs as your personal caterer/event planner.  
Whether you are planning an intimate gathering or gala, Elegant Affairs  
will service all of your party needs.  
Simply enjoy your guests, and we'll do the rest...*



PASSED HORS D'OEUVRES

White Sesame Chicken Lollipops <i>Miso dip in wheatgrass</i>	Mini Roasted Beet Tart Tartan <i>Aged goat cheese</i>	Almond Dusted Goat Cheese Truffles <i>Honey scented, fresh rosemary</i>
Cornucopia with Spicy Tuna Tartar <i>Wasabi crème fraîche</i>	Turkey Pot Pie Tart <i>Melted Vermont Cheddar</i>	Baby Lamb Chops <i>Zinfandel glaze</i>
Duck & Cashew Spring Rolls <i>Walnut teriyaki aioli</i>	Wild Mushroom Risotto Cake <i>Balsamic roasted tomato chutney</i>	Truffle Pipettes <i>Truffle mushroom duxelle</i>
Focaccia Pizzette <i>Fennel sausage, mozzarella, fresh basil</i>	Three Cheese Quesadilla <i>Sautéed peppers &amp; tomato salsa</i>	Brie & Green Apple Quesadillas <i>Apricot dipping sauce</i>
Herbs de Provence Baby Lamb Chops <i>Roasted garlic, chive aioli</i>	Maryland Crab Cakes <i>Spicy remoulade</i>	Rare Beef Tenderloin <i>Garlic rusks, arugula pesto</i>
Mini Grilled Cheese <i>Wild mushrooms, Asiago cheese, Gherkin garnish</i>	Slow Smoked BBQ Pulled Pork <i>Buttermilk biscuit, pink slaw</i>	Lobster Quesadillas <i>Coriander green sauce</i>
Mini Parmesan Cups <i>Chicken Caesar salad</i>	Mini "Amagansett" Lobster Rolls	Mini Baja Fish Tacos <i>Roasted corn salsa, chipotle aioli</i>
Mini Sirloin Sliders <i>American cheese, ketchup, pickle</i>	Sicilian Style Beef Spedini <i>Shredded Parmesan</i>	Coconut Shrimp Spring Rolls <i>Sriracha aioli</i>
Peking Duck & Scallion Quesadilla <i>Hoisin sauce</i>	Grilled & Chilled Shrimp <i>Mango salsa</i>	Tuna Tartar Lotus Cups <i>Yuzu avocado relish, red chili aioli</i>
Peppercorn Crusted Beef Tenderloin <i>Rosemary biscuit, creamy Gorgonzola, Crispy onions</i>	Crispy Vol-au-Vent <i>Chevre pesto, sundried tomato salsa</i>	Mini Croque Monsieur <i>Ham, Gruyere, Dijon</i>
Poached Jumbo Shrimp Cocktail <i>Cocktail sauce, lemon wedges</i>	California Vegetable Salad <i>Rice paper, miso</i>	Asian Barbecued Beef Lotus Cups <i>Sliced apples, crispy shallots</i>
Potato & Leek Soup Sip <i>Amaretto crème fraîche</i>	Smoked Salmon Roulade <i>Thyme crêpe, crème fraîche, Dijon mustard, sautéed spinach</i>	Tuscan Frittata <i>With prosciutto &amp; Parmesan</i>
Baby Artichoke Fritter <i>Tarragon crème</i>	Steamed Dumplings <i>Ginger scallion sauce</i>	Savory Beef Bites <i>Whipped potatoes, crispy onions</i>
	Sautéed Thai Chicken <i>Toasted sesame seeds</i>	

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## PASSED HORS D'OEUVRES

Traditional Mini Cuban Sandwich

*Serrano ham, pickle, Manchego cheese*

Chicken & Mango Lettuce Wraps

*Fresh cilantro, ginger*

Seared Filet Mignon

*Parmesan crisp, crispy onions, Dijon aioli*

Kobe Franks

*Cheddar buns, Dijon in wheatgrass*

Macaroni & Cheese Bites

*Lobster, black truffle essence*

Lamb Gyro Spring Rolls

*Cucumber yogurt dill sauce*

Ponzu Beef

*Soy sauce, lime, fresh cilantro*

Assorted Sushi Rolls

*Wasabi, pickled ginger, soy sauce*

Spinach Napoleon Triangles

*Roasted peppers, herb Boursin cheese,  
Balsamic grilled Portobello mushrooms*

Sautéed Ginger Shrimp

Mini BLT Cups

*Peppered bacon, Roma tomatoes,  
Chopped romaine, mayo*

Slow Smoked Pulled Pork

*Corn scallion cake*

Lotus Cups

*Spicy Asian chicken salad*

Caramelized Onion Pizzette

*Roasted pear, Gorgonzola*

Crab & Corn Fritters

*Savory cumin crème fraîche*

Hudson Valley Duck Confit

*Lingonberry essence, toasted filo cup*

Miniature Arancini

*Fresh mint, peas, Parmesan*

Philly Cheese Steak Spring Rolls

*Provolone fondue*

Mini Meatballs

*Smoked mozzarella, Parmesan*

Spiced Tomato Soup Sips

*Mini grilled cheese bars*

Grape & Manchego Bites

*Fig jam*

Buffalo Chicken Sliders

*Bleu cheese slaw*

Moroccan Cigars

*Yogurt dill sauce*

Tandori Chicken & Cucumber Lollipops

*Roasted garlic yogurt dip*

Coconut Shrimp

*Lime chili duck sauce*

Tomato & Fresh Mozzarella Forks

*Basil pesto*

Herb Dusted Pommes Frites

*Parmesan peppercorn aioli*

Sesame Seared Tuna

*Wonton crisp, Wakame*

Goat Cheese Pizzette

*Roasted winter vegetables*

Walnut & Brie Tart

*Grape salsa*

Grecian Filo Cup

*Kalamata olives, cucumber, tomato, Feta*

Butternut Squash Bisque

*Amaretto crème fraîche*

Chicken Pot Pie Poppers

*Autumn vegetables, fresh thyme,*

*Roasted chicken veloute*

Rock Shrimp Tempura

*Sriracha aioli*

Mini French Dip

*Prime roast beef, baguette, aioli, au jus*

Asian Teriyaki Sliders

*Ginger aioli*

Chicken N' Waffles

*Country fried chicken, aged Cheddar waffle, pink  
peppercorn honey glaze*

“French Onion Soup” Bite

*Brioche crouton, flambéed gruyere,  
Caramelized onions*

Fried Green Tomato

*Crab remoulade, bacon, lemon aioli*

Barbecued Pulled Pork Slider

*With Carolina pink slaw*

Braised Short Rib Quesadillas

*Avocado relish, picante crème*

Sesame Crusted Crab Cake

*Pickled ginger, wasabi aioli*

Spicy Buffalo Chicken Dumplings

*Maytag bleu dressing*

Edible Cranberry Spoon

*Tripe crème brie, cranberry orange relish, orange zest*

Spicy Salmon Tartar

*Savory sesame cone, avocado crème*

Granny Smith Apple Crisp

*Pulled chicken, fresh rosemary*

Butternut Squash Gnocchi Spoon

*Creamy sage sauce*

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## STATIONARY APPETIZERS

### Tuscan Table of Plenty

*Herb Toasted Croustades & Grilled Tuscan Bread*

*Black olive tapenade, eggplant caponata, duxelle of mushrooms, Parmesan, oven roasted artichokes, lemon paste, Smooth Gorgonzola, lime scented mascarpone, grilled zucchini, herb dusted eggplant*

### Tri-Color Salted House-Made Tortillas

*Fresh guacamole, creamy picante, tomato red onion salsa*

### Herb de Provence Croustades

*Roasted eggplant caviar, sweet tomato artichoke ragout, white bean roasted garlic pate, Portobello mushroom salad*

### Caviar

*An Exquisite Display of Oestra or Sevruga Caviar*

*With egg whites, egg yolks, crème fraiche, whipped butter, capers, diced Onions, lemon rind, toast points & frozen vodka*

### Warm Baked Brie en Croute

*Sun-dried cranberries, caramelized apple puree*

### Colossal Shrimp Cocktail

*Cold poached shrimp, cocktail sauce, lemon wedges*

### Seasonal Crudités Clusters

*Roasted leek and thyme dip*

### Long Island Clam Bar

*Little Neck clams on the half shell, cocktail sauce, Tabasco, horseradish, lemon wedges*

### Imported Cheese Board

*Pecorino Romano, Maytag Bleu, French Brie, Provolone, Manchego, Herb Rubbed Goat Cheese, Vermont Cheddar, Fresh Figs, Red Grapes, Water Crackers*

### Elegant Affairs' Signature Bar Snacks

*House-Made blend of spiced nuts, olives, cheddar twists*

### Homemade Yukon Gold Potato Crisps

*Warm artichoke spinach dip*

### Gruyere Fondue

*Caramelized shallots, baby potatoes, bread cubes*

### "Fruits de Mer"

*Chilled Poached Lobster, Jumbo Poached Shrimp, Little Neck Clams, Blue Point Oysters, Cracked Alaskan King Crab Claws  
Cocktail dipping sauces, lemon wedges*

### Antipasti

*Italian cured meats, fresh mozzarella, fire roasted peppers, marinated artichokes, Balsamic infused mushrooms, Gorgonzola stuffed olives, Provolone, Pecorino*

### Mediterranean Table of Plenty

*Grilled Pita Triangles, Herb Scented Ciabatta, Triangle Flat Breads*

*Roasted garlic hummus, tomato artichoke tapenade, aged Manchego cheese, Grecian spinach torte, calamata olives, olive oil*

### Bruschetta Bar (Choice of 4)

*Caramelized Onions, Balsamic Glazed Figs, Roquefort | Cherry Compote, Mascarpone | Double Smoked Bacon, Maytag Bleu Roasted Tomato, Green Olives, Garlic Oil | Warm Roasted Anjou Pear, Smoked Bacon, Goat Cheese, Toasted Walnuts  
Roasted Pumpkin, Fresh Sage Ragu | Roasted Beets, Gorgonzola, Balsamic Glaze Roasted Winter Squash, Honey, Fresh Thyme  
Prosciutto di Parma, Parmigiano Reggiano, Baby Arugula, Truffle Oil | Goat Cheese, Roasted Red Grapes, Walnuts*

### Polenta Crusted Fritto Misto

*Calamari, Shrimp, Zucchini, Artichoke  
Lemon garlic aioli, marinara sauce*

PASSED MINI MEALS

Sautéed Thai Chicken

*Sesame peanut noodles*

*Chinese takeout boxes with chop sticks*

Peppercorn Crusted Sirloin

*Whipped potatoes, crispy onions, Port wine demi*

Individual Potato Pear Croquette

*Beef tenderloin, roasted root vegetables*

New Orleans Seafood Paella

*Stuffed in a Holland pepper*

Truffle Wild Mushroom Risotto Torte

*Roasted tomatoes, red onion compote*

Pastry-Wrapped Chicken

*Roasted apple thyme stuffing, Champagne sauce*

Sushi Tasting Plate

*Soy sauce, wasabi, pickled ginger*

Jumbo Shrimp & Creamy Grits

*Bacon, green onions, garlic*

Homemade Ravioli Duo

*Wild mushroom truffle sauce*

Jumbo Lump Maryland Crab Cake

*Corn salad, basil remoulade*

Seared Tuna Spring Roll

*With crispy ginger & miso dressing*

18-Hour Slow Cooked Chili

*Jalapeno Cheddar cornbread, sour cream*

Sliced Pacific Rim Skirt Steak

*Green chili mashed potatoes, crispy onions*

Herb-Dijon Crusted Baby Lamb Chops

*Mint demi glace, vegetable couscous*

Coconut Crusted Chicken

*Coconut confetti rice, spicy apricot drizzle*

Chicken & Sausage Gumbo

*Cajun rice*

Fish & Chip Cones

*Deep-Fried fresh Chatham codfish*

*Malt vinegar, tartar sauce*

Dueling Sliders

*Lamb, Feta, tzatziki*

*Beef, Cheddar, bacon*

Trio of Tiny Tacos

*Asian Fish, sesame guacamole, tomato ginger*

*Pulled Pork Taco, BBQ sauce, spicy pink slaw*

*Ground Beef, shredded cheddar, chipotle aioli*

Individual Turkey Pot Pie

*Roasted winter vegetables*

Moules & Pommes Frites

*White wine, parsley, lemon aioli*

Buffalo Chicken Wings

*Maytag Bleu dressing, celery sticks*

Beer-Braised Short Ribs

*Charred corn, Manchego cheese*

Maple Glazed Scallop

*Apple watercress salad, Bacon vinaigrette*

Crispy Vegetable Spring Roll

*Chilled sesame noodles & miso sauce*

Skillet-Baked Macaroni & Cheese

*Gruyere, browned bread crumbs*

Shrimp Madras

*With coconut tomato coulis & basmati rice*

Gingered Chicken & Mango Kebob

*With toasted coconut scented rice*

Long Island Duck & Wild Rice Risotto

*Butternut squash, cranberries, walnuts,  
Parmesan Reggiano, port wine demi, savory  
edible cones*

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## STATIONS

### ASIAN SHORT PLATES

Rare Sesame Seared Tuna, Thai vegetable salad  
Grilled Teriyaki Ginger Glazed Chicken, sesame peanut noodles  
Individual Sushi Tasting Plates, soy sauce, wasabi & pickled ginger  
Chilled Cucumber & Scallion Salad, soy vinaigrette

### ASIAN SAUTE

Sautéed Thai Chicken & Ginger Garlic Shrimp  
Sesame peanut noodles, coconut rice, Thai vegetable salad, miso dressing  
Chinese takeout boxes with chopsticks

### SAVORY SOUP BAR

Butternut Squash Soup, toasted pumpkin seeds  
Potato & Leek Soup, amaretto crème fraîche  
New England Clam Chowder or Corn Chowder  
Sourdough bread & oysterettes

### GREEK ESTATORIA

Rotisserie Grilled Chicken & Lamb Gyro's  
Pita pockets, shredded lettuce, tomatoes, red onions, crumbled feta,  
Cucumber, tomato & dill salad, tzatziki sauce & lemon oregano vinaigrette

### RISOTTO CAKE TASTING PLATES

Individual Truffle Scented Risotto Cakes  
Presented to your guests with an assortment of toppings including  
Wild mushrooms & mascarpone, white beans with caramelized onions  
& rosemary, spinach & talegio cheese

### FONDUE BAR

This fun dipping station includes  
a choice of two fondues with skewered accompaniments  
Tomato Caper Fondue with skewered tortellini,  
Herb garlic focaccia & risotto cakes  
Creamy Seafood Fondue with mini crab cakes & grilled shrimp  
Thai Curry Fondue with grilled pitas & chicken sate  
Gruyere Fondue with crispy breads, battered broccoli & cauliflower

### DUCK RISOTTO STATION

Long Island Duck & Wild Rice Risotto  
With butternut squash, sundried cranberries, toasted pecans  
& Parmesan Reggiano finished with Port wine demi  
Presented in savory edible cones

### THE POTATO STATION

A variety of one bite appetizers featuring the "potato"  
Fingerling Potatoes with crème fraîche & caviar  
Crisp Russet Wedges with a basil onion dip  
All served on a bed of tri color whipped potatoes in martini glasses

### SUSHI BAR

Assorted specialty rolls manned by Authentic Sushi Chefs  
Served with wasabi, pickled ginger & soy sauce

### QUESADILLA STATION

Grilled to Order – Please Choose Three Varieties  
Lobster Quesadillas with Coriander Dip  
Confit of Duck & Green Apple with Apricot Dip  
Roasted Vegetable & Pepper Jack with Cumin Dip  
Grilled Chicken & Cilantro with Roasted Pepper Salsa  
Brie & Green Apple with Apricot Dip  
Peking Duck & Grilled Scallion with Hoisin Sauce  
Roasted Vegetables & Goat Cheese  
Carolina Pulled Pork & Coffee Barbecue Sauce  
Fajita-Style Beef, Peppers, Jack Cheese & Chipotle Aioli  
Spiced Lamb, Cilantro & Mashed Potatoes  
Camembert, Roasted Pear & Caramelized Shallots  
Baskets of tortilla chips & assorted salsas will fill the table

### ASIAN TASTES

Steamed Pork, Shrimp & Vegetarian Dumplings  
Steamed in authentic bamboo steamers with ginger scallion soy sauce  
Moo Shu Pancakes of Tender Shredded Pork rolled in a moo shu wrapped with  
julienned cool cucumbers, scallions and hoisin sauce  
Slow Cooked Asian Chicken Salad with Nappa Cabbage & Cashews

### PANINI GRILL

Heavenly Grilled Sandwiches Prepared to Order  
Beef, Cheddar & Bacon Panino  
Arugula, Asiago & Portobello Mushroom Panino  
Ham & Gruyere Panino, Turkey & Brie Panino  
Prosciutto, Provolone & Roasted Pepper Panino

### MINI SIRLOIN BURGER BAR

Presented with a multitude of toppings  
Allowing your guests to create their own "Burger Fantasy"  
Cheddar, blue cheese, crispy bacon, sautéed onions, pickles,  
Sliced tomato, ketchup & Thousand Island dressing

### POTATO PEAR PRESENTATION

Mini Pear-Shaped Potato Croquettes  
Presented on a warm slab of marble served with a choice of chicken with Portobello  
mushrooms, sundried tomatoes, and roasted peppers in a Cabernet demi, or slow  
braised beef with roasted root vegetables in a shallot demi

### NEW YORK, NEW YORK

New York Salted Pretzels, Mini Reuben's, Potato Knishes & Hot Dogs  
With mustard, ketchup, relish and sauerkraut

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## FIRE & ICE

*An Elegant Affair's chef will pan sear your guests' choice of  
Pepper Crusted Yellow Tail Tuna or Jumbo Shrimp  
Vegetable slaw, Hoisin or lemon caper aioli*

## A TASTE OF MEXICO

*Sizzling Chicken & Beef Fajitas  
Tequila Lime Shrimp Skewers, Tacos & Quesadillas  
With guacamole, tomato salsa, sour cream, chipotle aioli & fresh lime wedges*

## STEAK HOUSE GRILL

*Grilled Porterhouse Steaks Carved to Order  
Creamed spinach, crispy fried onions, whipped potatoes*

## BARBECUED PIZZA GRILL

*Margherita  
Prosciutto, Arugula, Ricotta & Parmesan  
Tomato, Pesto, Mozzarella & Fennel Sausage  
Fire-Roasted Peppers, Grilled Red Onion & Goat Cheese  
Pancetta, Sautéed Mushrooms, Robiola & Truffle Oil*

## PASTA BAR

*Penne, Farfalle or Rotini  
Sautéed to order with your choice of sauce & toppings  
Pomodoro, truffle cream, ala vodka, Alfredo, pesto, Bolognese, Ricotta,  
Crispy pancetta, broccoli, sausage, shrimp, toasted breadcrumbs,  
Grilled chicken, prosciutto, peas, Parmesan*

## HOMESTYLE POTATO STATION

*Homemade Whipped Potatoes cooked to a creamy perfection  
Cheddar, bacon, warm country gravy, sour cream, chives, broccoli  
& creamed spinach*

## CHOPPED SALAD BAR

*Create Your Own Delicious Salads  
Grilled chicken, hickory smoked bacon, Feta,  
Gorgonzola, Cheddar, roasted red peppers, walnuts,  
Red onion, tomatoes, carrots, chickpeas,  
Cucumbers, dried cranberries, Kalamata olives  
Parmesan peppercorn dressing & herb vinaigrette*

## RISOTTO BAR

*Cooked to order with your choice of toppings  
Truffle Scented Sautéed Mushrooms  
Farmer's Market Vegetables & Robiola Cheese  
Deep Fried Artichokes  
Creamy Spinach & Talegio  
Pulled Veal Shank with Tomatoes & Capers  
Free-Range Pulled Lemon Chicken*

## MINI SLIDER BAR

*Classic Sirloin, American Cheese, Caramelized Onions, Ketchup  
Pulled Pork, Barbecue Sauce, Spicy Pink Slaw  
Jumbo Lump Crab Cake, Sliced Tomato, Spicy Remoulade  
Buffalo Chicken, Monterey Jack Cheddar, Ranch Dressing  
Lamb, Feta, Tomato, Harissa, Tzatziki*

## THE "BONES" BAR

*Grilled Chicken Wings, Baby Lamb Chops & Spare Ribs  
With a choice of sauces: bleu cheese, hot sauce, teriyaki, ranch, barbecue,  
honey mango chipotle, Thai ginger & garlic, ancho chili lime*

## FARM TO TABLE MACARONI & CHEESE BAR

*Pulled Chicken, Hickory Smoked Bacon, Baby Arugula, Roasted Butternut Squash, Fresh Sage, Crispy Yams,  
Caramelized Onion & St. Andre Cheese, Black Truffle, Porcini,  
Mascarpone, Parmesan, Slow Smoked Beef, Diced Tomato & Organic Cheddar*

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## FALL COMFORT TABLE

*Pastry Wrapped Chicken with Roasted Apples & Fresh Thyme Stuffing in a Champagne Sauce*  
*Roasted Root Vegetables in a Rich Demi Glace, Whipped Sweet Potatoes with Maple Syrup & Brown Sugar*  
*Young Red Romaine Salad with Roasted Beets, Candied Walnuts & Montrachet Drizzled with Roasted Shallot Vinaigrette*  
*Hot Mulled Apple Cider with Cinnamon Sticks*

## SOUTHERN COMFORT

*Crispy Buttermilk Fried Chicken*  
*Cheddar & Black Pepper Biscuits*  
*Macaroni & Cheese, browned bread crumbs*  
*Sautéed Collard Greens, crispy bacon*

## MEMPHIS BBQ

*16 Hour Slow Smoked Barbecued Pulled Pork & Ribs*  
*Jalapeño Corn Bread, Fresh Homemade Rolls*  
*House Made Cole Slaw & Char-Grilled Corn on the Cob*

## FRENCH BISTRO

*French Onion Soup, jumbo Gruyere crouton*  
*Herb Dusted Pommes Frites, pink peppercorn aioli*  
*Croque Monsieur, Gruyere, ham & Dijon*  
*Roasted Beet & Goat Cheese Tart Tartan*

## ITALIAN TRATTORIA

*Fritto Misto, crispy fried calamari, shrimp, artichokes, zucchini*  
*Lemon aioli & Fra diavolo dipping sauces*  
*White Truffle Robiola & Margherita Pizza*  
*Imported Prosciutto & Buffalo Mozzarella*  
*Fresh basil, extra virgin olive oil and aged balsamic vinegar*  
*Pesto Angel Hair Pasta, shards of Parmesan*

## BANGERS & BEER

*Grilled Bangers, Horseradish Scented Pretzel Cubes & Skewers Breads*  
*Chili scented Dijon or stone ground Pommery*  
*Dark Ale Scented Fondue, Smoked, Sharp or Jalapeno Cheddar*  
*Shots of Ice Cold Beer*

## SALMON THREE WAYS

*Lemon Pesto Crusted, smoked tomato aioli*  
*Dijon Caper Crusted, Dijon aioli*  
*Horseradish Crusted, Cucumber dill aioli*  
*Lemon orzo salad, herb crepes, Crème fraiche*

## FALL/WINTER BUFFET MENU

### POULTRY

Wild Mushroom & Goat Cheese  
Stuffed Chicken Breast  
*Roasted shallot demi*

Savory Brioche Chicken Breast  
*Butternut squash tasso sauce*

Roasted Garlic & Lemon Thyme  
Crusted Chicken Breast  
*Chianti reduction*

Crispy Buttermilk Fried Chicken  
*Dusted with seven spices*

Chicken Roulade  
*Sweet fennel sausage, roasted peppers, Mozzarella*

Oven Roasted Turkey Breast  
*Carved to order, country pan gravy*

Parmesan Crusted Chicken Breast  
*Spicy remoulade*

Chicken Diane  
*Mushrooms, shallots, mustard cognac sauce*

Chicken Forestiere  
*Sautéed mushrooms, brown truffle sauce*

Pastry Wrapped Chicken  
*Roasted apple & thyme stuffing, Champagne sauce*

Pecan & Panko Crusted Chicken Breast  
*Roasted shallot veloute sauce*

Jumbo Crab Stuffed Shrimp  
*Lemon white wine sauce*

Nobu Style Black Codd  
*Miso sauce, frizzled pickled ginger*

Maryland Jumbo Lump Crab Cakes  
*Spicy remoulade*

Black Olive Tapenade Crusted Chilean Sea Bass  
*Warm tomato coulis*

Potato Crusted Tilapia  
*Provencal sauce*

### BEEF

Peppercorn Rubbed Strip Loin  
*Crispy fried onions, red wine demi*

Grilled 42 Oz. Porterhouse Steaks  
*Carved to order, Peter Luger Steak Sauce*

Petit Filet Mignon  
*Carved to order, Bleu cheese cabernet sauce*

Grilled Pacific Island Skirt Steaks  
*Soy sauce, ginger, garlic, brown sugar*

Peppercorn & Fennel Crusted Sirloin  
*Three peppercorn demi*

Pecan Crusted Filet Mignon  
*Carved to order, Port wine demi*

Traditional Beef Wellington  
*Cognac demi glaze*

Garlic Rubbed Hanger Steak  
*Gorgonzola, roasted shallot aioli*

Slow Roasted Beef Tenderloin  
*Cabernet demi, crispy fried onions*

16 Hr. Slow Smoked Brisket of Beef  
*Dark amber demi, fresh baked sourdough rolls*

Bourbon Glazed Sirloin  
*Carved to order, Pommery mustard, fresh onion rolls*

Boneless Short Ribs  
*Braised in Chianti vegetable mirepoix*

### FISH & SEAFOOD

Pan Seared Salmon  
*Mustard & brown sugar glaze*

Walnut Crusted Grouper  
*Champagne Buerre blanc*

Herb Crusted Sea Bass  
*Lemon Chardonnay sauce*

Baked Halibut  
*Sun-dried tomatoes, basil, pine nuts,  
Pinot Grigio sauce*

Herb Crusted Orange Roughy  
*Chardonnay Buerre blanc*

### PORK, LAMB, VEAL

Barbecued Italian Cheese  
& Parsley Spiral Sausage  
*Carved to order, roasted red pepper,  
Potato, sautéed onion compote*

Roasted Mustard Seed Pork Loin  
*Dried fruits, currant sauce*

Slow Smoked Barbecued Pulled Pork  
*Cooked 16 hours in our smokehouse, fresh baked rolls*

Breaded Veal Paillard  
*Wild mushroom fricassee*

German Kielbasa  
*Carved to order, sauerkraut, spicy Dijon*

Majestic Veal Crown Roast  
*Homemade pan gravy*

Honey Dijon & Brown Sugar  
Crusted Spiral Ham  
*Apricot spiked mustard, mini pumpernickel rolls*

Horseradish Crusted Lamb Chops  
*Carved to order, rosemary aioli*

Veal Saltimbocca  
*Prosciutto, spinach fontina, fresh sage*

Pork Crown Roast  
*Focaccia, sausage stuffing*

Seafood Paella Stuffed Peppers  
*Shrimp, mussels, chicken, chorizo*

Rare Seared Tuna  
*Sesame scented green bean salad*

Chilean Sea Bass  
*Shallots, garlic, Marsala wine*

Lobster Thermidor  
*Individual baked vol au vent*

Horseradish Crusted Salmon  
*Dill cucumber Buerre blanc*

## FALL/WINTER BUFFET MENU

### MIXED GREEN SALADS

Mixed Garden Greens

*Plum tomatoes, chopped English cucumber  
Shaved Romano, balsamic vinaigrette*

Baby Arugula Salad

*Prosciutto, grapes, Manchego cheese, white truffle vinaigrette*

Classic Caesar Salad

*Herb Focaccia croutons, shards of Parmesan*

Organic Field Greens

*Roasted pine nuts, chopped tomatoes, roasted red peppers, shaved Parmesan, lemon herb vinaigrette*

Mesclun Greens

*With candied walnuts, Anjou pears, goat cheese, champagne vinaigrette*

California Salad

*Poached pears, toasted pistachios, pepato, sun-dried cranberries, roasted shallot vinaigrette*

Chopped Salad

*Mixed greens, cucumber, carrots, red onion, crispy croutons, roasted shallot vinaigrette*

Spinach Salad

*Green apples, Gorgonzola, sautéed mushrooms, Sherry vinaigrette, fried leeks*

Hudson Valley Salad

*Sliced apples, watercress, hickory smoked bacon, bleu cheese, apple cider vinaigrette*

Grecian Style Salad

*With cucumber, feta & kalamata olives in a red wine vinaigrette*

Winter Salad

*Young red romaine, roasted beets, red onion, candied walnuts, Montrachet, honey cider vinaigrette*

Arugula and Orange Salad

*With toasted pignoli nuts, pickled red onion & crumbled feta cheese*

## FALL/WINTER BUFFET MENU

### VEGETABLES AND SIDES

Harvest Vegetables Julienne <i>Herb butter</i>	Eggplant Gratin <i>Basil, Parmesan cheese</i>	4 Cheese Baked Bombolini <i>Fresh chives</i>
Creamed Spinach <i>Steakhouse style</i>	Braised Carrots <i>Marsala, caramelized onions</i>	Baked Fusilli Bolognese <i>Fresh mozzarella, ricotta cheese</i>
Roasted Asparagus <i>Sherry bacon dressing</i>	Sautéed Green Beans <i>Toasted garlic, almonds</i>	Farfalle with Portobello Mushrooms <i>Roasted garlic brown sauce, touch of cream</i>
Baked Cauliflower Oreganata	Spinach Goat Cheese Torta	Penne Pomodoro <i>Shards of Parmesan</i>
Sautéed Spaghetti Squash <i>Maple butter</i>	Sautéed Young Carrots <i>Tarragon butter</i>	Penne ala Vodka <i>Prosciutto, Parmesan</i>
Roasted Winter Asparagus <i>Shaved Asiago</i>	Asparagus Crepes <i>Parmesan gratinee</i>	Fennel Sausage Stuffing <i>Pan gravy</i>
Roasted Root Vegetables <i>Rich demi glace</i>	Spinach Malfatti Gnocchi <i>Parmesan crème</i>	Wild Rice Pilaf <i>Butternut squash, sun-dried cranberries, Celeriac crème</i>
Sautéed Broccolini <i>Toasted garlic</i>	Penette Gratin <i>Black truffle, cheddar, imported Parmesan</i>	Truffle Scented Risotto <i>Wild mushrooms, crème</i>
Oven Baked Creamy Corn Pudding <i>Made from sweet Long Island corn</i>	Sweet Potato Gnocchi <i>Brown butter, sage</i>	Butternut Squash Risotto <i>Fresh sage, walnuts, Parmesan</i>

### POTATOES

Whipped or Smashed Potatoes <i>Infused options: horseradish, wasabi, truffle, gorgonzola, roasted garlic</i>	Whipped Sweet Potatoes <i>Maple syrup, brown sugar</i>
Golden Fingerlings <i>Crispy bacon, Vidalia onions, fresh thyme</i>	Oven Roasted Potatoes <i>Garlic, lemon, fresh oregano</i>
Potatoes au Gratin <i>Gruyere</i>	Purple Potatoes <i>Beet galette</i>
Jumbo Scallion Potato Pancakes <i>Sour cream, apple chutney</i>	Parmesan & Pancetta Potatoes Gratin

### SIDE SALADS

Truffle Pasta Salad <i>Portobello mushrooms, peas</i>	Tuscan Fusilli Salad <i>With Mozzarella, garlic, prosciutto, roasted tomatoes, basil &amp; Parmesan</i>
Penne Caprese <i>Chopped tomatoes, mozzarella, basil, Roasted tomato vinaigrette</i>	Steak House Salad <i>With shrimp, green beans, red onion &amp; bacon</i>

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SWEET INDULGENCES

Fresh Fruits & Berries

*Beautifully displayed*

A Taste of Mousse

*White Chocolate Mousse, pistachio tuilles*

*Chocolate Mousse, fresh raspberries*

*Cappuccino Mousse, chocolate covered espresso beans*

A Taste of Vermont

*Mini Homemade blueberry & peach cobbler, apple crisp, chocolate pecan pie, fresh whipped cream*

American Custard Bar

*Jasmine rice custard, raisins & cinnamon*

*Bourbon bread pudding, crème Anglaise*

*Dark chocolate custard, caramel swirl & Chocolate spikes*

Sweet Miniatures

*A variety of our pastry chef's whims & treats du jour*

Crème Brulee Trio

*Vanilla crème, Chocolate crème, Espresso Crème,*

*Lemon Raspberry Crème, Chocolate Chip Cookie Crème,*

*Candied Ginger Almond Crème, Bourbon Pumpkin Crème*

Cupcake Tree

*Decorated moist cupcakes, choice of flavors*

Pots de Crème

*Miniature ceramic pots filled with crèmes*

*Pumpkin, bourbon, chocolate, vanilla bean*

Cookies & Milk

*Warm homemade cookies, ice cold shots of milk*

Chocolate Fondue Bar

*Bananas, strawberries, graham crackers, pretzels, marshmallows*

Ice Cream Sundae Bar

*Vanilla & chocolate ice cream, chocolate brownies, sliced bananas, wet walnuts, whipped cream, chocolate sauce, Caramel sauce, Oreo crumbles,*

*Fresh strawberries, colored sprinkles, cherries*

Berry Parfaits

*Strawberry, blueberry, raspberry, vanilla crème*

The Flaming Skillet

*Sautéed bananas, brown sugar, brandy, Vanilla bean ice cream*

Warm Cherries Jubilee

*Genoise disc topped with vanilla ice cream, shaved Belgium chocolate*

Gelato Bar

*Tahitian Vanilla, Chocolate, Pistachio Gelato*

*Ice cream cones, brownies bites, fresh sliced fruit, sprinkles, cheesecake bites,*

*Fresh whipped cream, chocolate sauce, Oreo crumbles, Maraschino cherries*

Bourbon Bread Pudding

*Warm bananas foster, crème Anglaise*

Fresh Berry Martini

*Zabaglione or fresh whipped cream*

S'more Spoons

*Edible chocolate spoons, toasted marshmallow, graham cracker dust*

Brownies & Shakes

*Mini vanilla milk shakes, warm fudge brownies*

Individual Strawberry Shortcakes

The Donut Bar

*Donuts deep fried to order, shaken in a brown bag with your choice of flavored sugars*

*Blueberry, Cinnamon, Hazelnut, Lemon, Raspberry, Chocolate, Peanut Butter*

Cheese Cake Lollipops

*White chocolate, graham cracker dust*

Death By Chocolate Boxes

*Devil's food cake*

Pumpkin Bar

*Pumpkin caramel crème brule, pumpkin crème parfaits,*

*Mini pumpkin pies, pumpkin seed brittle*

Apple Pie Pops

*Cinnamon whipped cream*

Hot Chocolate Sips

*Homemade marshmallow*

Shortcake Bar

*Pound cake discs, fresh strawberries, sautéed peaches, bananas flambé*

*Homemade whipped cream, vanilla & chocolate ice cream*

Coffee & Tea

*Gourmet Regular & Decaffeinated Coffee Regular & Herbal Teas*

*Milk, sugar, low calorie sweeteners*

*& All coffee condiments*

## SEATED DINNER

### APPETIZERS

Baby Greens, Ground Pistachios & Sliced Beets

*Beggars purse of herb Boursin cheese, tomato basil vinaigrette*

Carpaccio of Red & Yellow Beets

*Frisee, ground pistachios, herb citrus Zinfandel vinaigrette*

Bay Breeze Sea Scallops

*Micro greens, cranberry & orange syrup*

Roasted Vegetable Terrine *lemon thyme aioli, baby frisee*

Wild Mushroom & Crab Beggars Purse

*Sun-dried tomato pine nut sauce*

Mesclun Greens Salad

*Candied walnuts, sliced Anjou pears, goat cheese, balsamic vinaigrette*

Caramelized Onion & Gruyere Tart *diced tomato & basil*

Butternut Squash Soup *toasted pumpkin seeds*

Warm Herbed Goat Cheese Soufflé

*Mint scented grilled zucchini*

Potato & Leek Soup

*Amaretto crème fraiche, caviar crouton*

Tuna & Vegetable Spring Roll

*Wakame, miso sauce*

Roasted Beet & Goat Cheese Tart Tartan

Arugula & Orange Salad

*With toasted pignoli nuts, pickled red onion & crumbled Feta*

Maple Glazed Sea Scallops

*Apple watercress salad, bacon vinaigrette*

Jumbo Maryland Crab Cake

*Dijon remoulade sauce, seasonal vegetable slaw, honey vinaigrette*

Grand Marnier Glazed Shrimp *prosciutto, tri-color orange salad*

Stuffed Ripe Plum Tomato

*Baby greens, herb & goat cheese terrine, Parmesan croustade,*

*Fettuccini beets, balsamic vinaigrette*

Sweet Corn & Crab Soufflé

*Mixed green salad dressed, Champagne vinaigrette*

### PASTA

Homemade Macaroni & Cheese

*Bacon, Gruyere, Parmesan*

Oversized Tortelloni *with slow cooked Bolognese sauce*

Classic Cannelloni Gratinée *with Parmesan scented béchamel*

Wild Mushroom & Red Wine Risotto

*Finished with Robiola cheese*

Crespelle with Asparagus

*Thin Italian style crepes filled with asparagus & mascarpone cheese*

*Baked under a veil of Parmesan topped with asparagus*

Oversized Lobster Ravioli

*Lobster tomato broth topped with tomato lobster salsa*

Truffle Scented Risotto

*With mushroom crème & shaved black truffles*

Butternut Squash, Sage & Walnut Risotto

*Shredded Parmesan*

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SEATED DINNER

ENTRÉES

Nobu Style Black Cod <i>Miso sauce, frizzled pickled ginger</i>	Sautéed Medallions of Veal <i>Fontina cheese, white wine, fresh sage</i>
Boneless Short Ribs of Beef <i>braised in Chianti mirepoix</i>	Rare Seared Yellow Fin Tuna <i>Lemon caper butter</i>
Pastry Wrapped Chicken <i>Roasted apples, fresh thyme, Champagne sauce</i>	Pecan Crusted Filet Mignon <i>with bordelaise</i>
Veal Chop Milanese <i>wild mushroom Bolognese</i>	Potato Crusted Tilapia Provençal
Pan Seared Filet Mignon <i>sweet balsamic glaze</i>	Mustard Crusted Young Lamb Chops <i>mint demi glaze</i>
Herb Crusted Chilean Sea Bass <i>citrus Buerre blanc</i>	Horseradish Crusted West Coast Salmon <i>Smoked on a cedar plank, dry vermouth dill sauce</i>
Stuffed Roulade of Chicken <i>Sundried tomatoes, spinach, Mozzarella, herb goat cheese, roasted tomato demi</i>	French Boneless Breast of Chicken <i>Wild rice, apricots, chestnuts, Madeira sauce</i>
Spinach & Dijon Crusted Salmon <i>caper butter</i>	Almond Crusted Wild King Salmon <i>buerre rouge</i>
Wild Mushroom Chicken Breast <i>Goat cheese, roasted shallot demi</i>	Hand Carved Vegetable Stuffed Filet Mignon <i>Port wine sauce</i>
Roasted Garlic & Thyme Crusted Chicken <i>Chianti reduction</i>	Rosemary & Garlic Crusted Lamb Chops <i>Zinfandel glaze</i>
Peppercorn Crusted Beef Tenderloin au Poivre <i>Three peppercorn demi</i>	French Breast of Chicken <i>Seasonal greens, lemon Buerre blanc</i>
Traditional Beef Wellington <i>cognac demi glaze</i>	Lemon Basil Crusted Salmon <i>with lemon butter sauce</i>
Branzino en Papillote <i>lemons, pignoli nuts, fresh herbs</i>	Macadamia Nut Chilean Sea Bass <i>sautéed autumn greens, Thai salsa</i>

POTATOES AND RICE

Purple Potato & Beet Galette
Whipped Potatoes <i>roasted garlic</i>
Roasted Potatoes <i>lemon, oregano &amp; thyme</i>
Potato Pear Croquette
Potato Dauphinoise
Potato, Parmesan & Pancetta Torte
Truffle Scented Risotto Cake
Rosemary Scented Polenta Triangles
Chive & Vermont Cheddar Mac & Cheese <i>black truffles</i>
Golden Fingerlings <i>Vidalia onions, lemon &amp; thyme</i>
Tuscan Smashed Torta

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## SEATED DINNER

### VEGETABLES

Thyme Grilled Vegetable Tower  
Sautéed Young Vegetables  
Julienne of Seasonal Vegetables  
Spinach, Mushroom, Bell Pepper Sauté  
Pan Roasted Asparagus Bundles  
Savory Roasted Corn Timbale  
Spinach & Ricotta Torte  
Seasonal Vegetable Succotash  
Green Bean Bundles  
Sautéed Baby Carrots

### BREADS

Classic Dinner Rolls *with butter rosettes*  
Assorted Focaccia *with herb infused extra virgin olive oil*  
Toasted Baguette Croustades  
*With roasted garlic white bean pate & eggplant tapenade*  
Assorted Rolls, Flatbreads & Focaccia  
*Served with salted butter & olive oil*

### ELEGANT AFFAIRS COFFEE & TEA SERVICE

Gourmet Regular & Decaffeinated Coffee  
Regular & Herbal Teas  
*Milk, sugar, low calorie sweeteners & all coffee condiments*

### DESSERTS

Raspberry Napoleon  
*Free form Napoleon, layers of puff pastry, vanilla custard,  
Fresh whipped cream, raspberries*

Chocolate Bourbon Pots de Crème  
*Caramelized bananas, whipped cream*

Hazelnut Tuilles & White Chocolate Napoleon  
*Scented with Godiva cappuccino*

Fresh Seasonal Berries  
*Espresso zabaglione, honey biscotti*

Chocolate Beggars Purse  
*Presented on a bed of raspberry sauce garnished with fresh raspberries*

Pear Frangipani Tart *crème Anglaise*

Toasted Pignoli Nut Tart *Frangelica scented crème Anglaise*

Tiramisu

Bourbon Banana Bread Pudding  
*Warm sautéed bananas, whiskey vanilla sauce*

Individual Chocolate Molten Cake *raspberry coulis*

Individual Fresh Fruit Tart *crème Anglaise*

Apple Tart Tartan  
*Caramelized apples rose simple syrup, vanilla ice cream*

Traditional Cheesecake  
*Macerated berries*

Chocolate Duo  
*Flourless Chocolate Torta with chocolate bark & vanilla scented panna cotta*