

WHO THOUGHT ENTERTAINING
COULD BE SO EASY AND AFFORDABLE?



~ elegant Affairs ~

GOURMET FOODS-TO-GO

FROM OUR KITCHEN TO YOURS

GOURMET FOODS-TO-GO

For more than a decade, Elegant Affairs, the premiere catering and event design firm, has been on the culinary cutting-edge, creating fabulous fare with exquisite flair for parties big and small. They now offer their tasty treats for pick-up or drop-off through a new division called Gourmet Foods-To-Go. This service makes entertaining easy offering beautifully prepared, heat-n-serve foods to suit any budget and taste.

ANYTIME, ANY PLACE

For Holiday dinners, intimate gatherings, casual pool parties, even office lunches that have suffered from deli sandwiches for just too long. Elegant Affairs' Gourmet Foods-To-Go has a team of award winning chefs to make you look like a star and help you enjoy the party you are planning.

TASTEFUL AND TASTY

From one-of-a-kind entrees like *Parmesan Crusted Chicken With Red Pepper Compote* to *Grilled Pacific Island Marinated Skirt Steak* to *Amaganset Lobster Rolls*, you will wow your guests and impress even the most sophisticated palates.

And for simpler gatherings, we also offer great sandwiches such as *Peppercorn Crusted Roast Beef Sandwiches* and salads including *Baby Arugula Salad with prosciutto, red grapes, Manchego and truffle vinaigrette*.

And don't forget dessert! Try our *creamy fudge brownies*, or *bourbon bread pudding with crème Anglaise* or just a great selection of fruits and berries.

Whatever your taste, Elegant Affairs' Gourmet Foods-To-Go has a menu that is ready to go from our kitchen to yours. Call us at 516.676.8500 or 212.991.0078, so that we can help you create a perfect gathering for you and your guests.

APPETIZERS



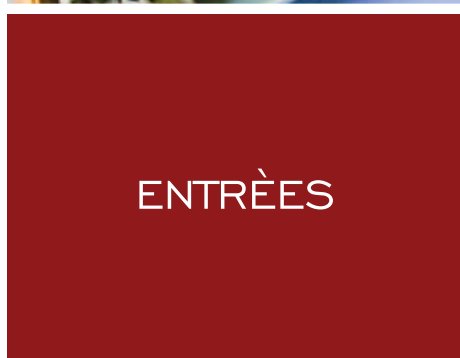
SALADS



VEGETABLES



WRAPS & SANDWICHES



ENTRÈES



DESSERTS

FOODS-TO-GO

ONE BITE PASSED HOT HORS D'OEUVRES

Sold by the Dozen

Sautéed Thai Chicken with toasted sesame	\$12
Coconut Chicken with apricot horseradish dip	\$12
Duck and Cashew Spring Rolls with walnut teriyaki dip	\$12
Peking Duck Quesadilla with scallion and hoisin sauce <i>(16 pieces)</i>	\$14
White Sesame Chicken Lollipops with miso sauce	\$14
Herbs de Provence Rack of Baby Lamb Chops with roasted garlic and chive aioli <i>(7 per rack)</i>	\$24
Mini Cheeseburgers brioche buns, ketchup and a pickle <i>(assembly required)</i>	\$21
Tuscan Frittata with prosciutto & Parmesan	\$12
Yukon Potato Tart with caramelized onions, bacon, Cheddar cheese and thyme	\$13
Focaccia Pizzette with fennel sausage, Mozzarella and fresh basil	\$10
Mini Franks in puffed pastry with spicy mustard	\$12
Barbequed Pulled Pork and green apple quesadilla with cilantro, tomato and Bermuda onion salsa <i>(16 pieces)</i>	\$14
Prosciutto Wrapped Shrimp with orange glaze	\$18
Sautéed Ginger Shrimp	\$16
Coconut Shrimp served with lime chili duck sauce	\$18
Baked Little Neck Clams Oreganata	\$24
Crab Cakes with basil remoulade	\$19
Truffle Pipettes filled with truffled mushroom Duxelle	\$14
Three Cheese Quesadilla with sautéed bell peppers, Bermuda onion and plum tomato salsa <i>(16 pieces)</i>	\$12
Vegetarian Spring Rolls with walnut teriyaki dip	\$12
Roasted Red Pepper Frittata with goat cheese and cilantro	\$12
Moroccan Cigars with yogurt-dill sauce	\$16
Miniature Arancini with fresh mint, peas and Parmesan	\$14
Mini Yukon Gold Potato Pancake with green apple and honey chutney	\$12
Mini Grilled Cheese with wild mushrooms, Asiago cheese and sliced gherkin	\$11

ROOM TEMPERATURE HORS D'OEUVRES

Sold by the Dozen

Assorted Sushi Rolls served with wasabi and pickled ginger	\$19
Jumbo Poached Shrimp with traditional cocktail sauce	\$24
Roulade of Smoked Salmon in a thyme crepe with crème fraiche, Dijon mustard and sautéed spinach	\$15
Crispy Vol-au-vent with Chevre pesto and sun-dried tomato salsa	\$14
Spinach Napoleon Triangles with roasted peppers, herb Boursin cheese and Balsamic grilled portobello mushrooms	\$12
Tomato Napoleon with yellow roasted peppers, sautéed spinach and Boursin	\$12
Asparagus Cigars with Brie and prosciutto	\$12
California Vegetable Salad wrapped in rice paper with a miso dipping sauce	\$12



Whatever your taste, Elegant Affairs' Gourmet Foods-To-Go has a menu that is ready to go from our kitchen to yours.

*For delivery or pick-up, call us at
516.676.8500 or 212.991.0078
so that we can help you create a perfect
gathering for you and your guests.*

elegantaffairscaterers.com



ELEGANT AFFAIRS GOURMET

STATIONARY APPETIZERS PLATTERS

Antipasti with shaved Pecorino Romano, sharp Provolone, fresh Mozzarella, fire roasted peppers, marinated artichokes, Balsamic infused mushrooms, Gorgonzola stuffed olives, pepperoni, prosciutto, hard salami, Mortadella, served with croustades	\$135 (serves 12-20)
Smoked Nova and Dill Cheese Torta 10" round served with pumpernickel crisps	\$75 (serves 18-30)
Colossal Shrimp Cocktail with lemon wedges and cocktail sauce	\$26 per dozen
Homemade Potato Crisps served with warm artichoke spinach dip	\$58 (serves 15-25)
Elegant Affairs Signature Spiced Nuts	\$18 per quart
Asiago Roasted Garlic Twists & Black Olive Twists	\$13 per dozen
Warm Baked Brie Encroute with dried cranberries and caramelized apple puree served with crostini	\$48 (serves 12-20)
Seasonal Crudit� with roasted leek and thyme dip	\$40 (serves 12-20)
Imported Cheese Platter with grapes and crostini	\$56 (serves 8-14)
Herb de Provence Toasted Croustades with roasted eggplant caviar, sweet tomato and artichoke ragout, white bean roast garlic pate, and portobello mushroom duxelle with rosemary	\$85 (serves 30)
Tri-Color Salted House-Made Tortilla Triangles served with guacamole, creamy picante and tomato and red onion salsa	\$68 (serves 15-20)
Roasted Red Pepper, Basil and Pignoli Nut Cheese Torta 10" round served with croustades	\$75 (serves 18-30)
Ancho Chili Cheddar and Salsa Torta 10" round served with guacamole and crispy tortilla chips	\$75 (serves 18-30)

BUFFET MENU 1/2 Pan (serves 8-12) / Full Pan (serves 16-20)

POULTRY

Roasted Garlic and Thyme Crusted Chicken Breast with Chianti reduction	\$70/\$135
Chicken Chasseur with mushrooms, shallots, and white wine in a hunter-style brown sauce	\$70/\$135
Chicken Forestiere served with saut�ed mushrooms in a truffle scented sauce	\$70/\$135
Braised Boneless Breast of Chicken saut�ed with peppers and roasted red potatoes in a Port wine demi	\$70/\$135
Stuffed Roulade of Chicken with sun-dried tomatoes, spinach, Mozzarella and herb goat cheese in a fire roasted tomato sauce	\$75/\$150
Sausage Stuffed Roulade of Chicken with sweet fennel sausage, roasted peppers and fresh Mozzarella in a roasted tomato demi	\$75/\$150
Chicken Diane with mushrooms and shallots in a Dijon cognac sauce	\$70/\$135
Chicken Francaise with lemon butter, Chardonnay sauce	\$70/\$135
Jerk Chicken with mango cilantro relish and barbecued red onions	\$70/\$135
Boneless Barbecued Chicken with chipotle bourbon barbecue sauce	\$70/\$135
Crispy Southern Fried Chicken made with our buttermilk batter and dusted with seven spices	\$55/\$125
Drunken Chicken marinated with Bourbon, soy, brown sugar, and black pepper	\$70/\$135
Pecan and Panko Chicken Breasts in a roast shallot veloute sauce	\$70/\$135
Buffalo Chicken Wings with Blue Cheese dressing and celery sticks	\$15 (per dozen)
Chicken Fingers with ketchup and honey mustard	\$16 (per dozen)
Buffalo Fried Chicken Fingers with Blue Cheese dressing and celery sticks	\$18 (per dozen)
French Cut Chicken Breast stuffed with wild mushrooms in a Merlot demi	\$11 per portion
Spinach and Goat Cheese stuffed Chicken Breast with roast shallot demi	\$11 per portion
Oven Roasted Turkey (whole) 20 lb. Includes 1 quart of delicious pan gravy \$110 (serves 8-12) / 28 lb. Includes 2 quarts of delicious pan gravy \$140 (serves 14-18)	
Oven Roasted Turkey Breast	\$10.00 per pound (2 lb min)

Turkeys may be ordered in the following way, please indicate your choice while placing order: 1. Whole, just reheat 2. Pre-carved in natural juice (chef's recommendation)

BEEF

Grilled Pacific Island Skirt Steak marinated with soy sauce, ginger, garlic and brown sugar	\$14 per 8 oz. portion (6 portion minimum)
Peppercorn rubbed Sirloin with crispy fried onions and horseradish cream	\$120 per loin (serves 12-15)
16 Hour Slow Smoked Brisket of Beef with dark amber barbecue demi	\$70 1/2 pan (serves 10-12) / \$135 full pan (serves 16-20)
Three Peppercorn Crusted Strip Loin Au Poivre	\$130 per loin (serves 12-15)
Pecan Crusted Filet Mignon with Port wine demi	\$190 (serves 8-12)
Oven Roasted Filet Mignon with Bordelaise sauce	\$190 (serves 8-12)

FOODS-TO-GO

Bourbon Whiskey Glazed Filet Mignon with Bourbon demi	\$190 (serves 8-12)
Whole Roasted Filet Mignon served room temperature with horseradish cream (pre-sliced)	\$190 (serves 8-12)
Filet Mignon Stuffed with Spinach & Gorgonzola with Port wine demi glace	\$195 (serves 8-12)
Filet Mignon Stuffed with Roasted Mushrooms and Shallots in Vidalia onion demi	\$195 (serves 8-12)
Beef Wellington Gorgonzola and roasted shallots encroute with Cognac demi	\$198 (serves 8-12)
Chianti Braised Boneless Short Ribs of Beef	\$14 per 7 oz. portion (6 portion minimum)

PORK & VEAL

Hawaiian Country Ribs soy sauce, garlic, and brown sugar marinade	\$28 per dozen
Honey and Brown Sugar Glazed Spiral Ham with Dijon mustard	\$80 (serves 8-12)
Saint Louis Smoked Pork Ribs with barbecue sauce (12 ribs per rack)	\$28 per rack
16 Hour Slow Smoked Barbecued Pulled Pork includes two dozen rolls	\$78 ½ (serves 10-16) / \$148 full (serves 16-20)
Pork Loin Stuffed with Dried Fruits with a caper currant sauce	\$125 (serves 12-16)
Tuscan Roasted Pork Loin with lemon basil pesto sauce	\$125 (serves 12-16)
Veal Saltimbocca topped with spinach, prosciutto and Fontina in a sage white wine sauce	\$175 (serves 12-16)

FISH Sold per portion (10 portion minimum)

Amaganset Lobster Rolls (assembly required)	\$18.00 per roll
Potato Crusted Tilapia Provencal	\$8.00 per 8 oz. portion
Ginger Orange Grilled Salmon with tropical fruit salsa	\$8.50 per 8 oz. portion
Pan Seared Salmon with mustard and brown sugar glaze	\$8.50 per 8 oz. portion
Shrimp Francaise with lemon, garlic, white wine sauce	\$14 (5 shrimp per portion)
Baked Halibut with sun-dried tomatoes, basil, pine nuts & beurre blanc	\$16 per 8 oz. portion
Herb Crusted Orange Roughy with Chardonnay beurre blanc	\$9 per 8 oz. portion
Chili Lime Jumbo Shrimp Skewers with tequila vinaigrette	\$17 per 8 oz. portion
Lemon and Basil Crusted Salmon with a citrus lemongrass sauce	\$8.50 per 8 oz. portion
Seafood Paella with clams, mussels, shrimp, spicy chorizo and chicken	\$75 1/2 pan (serves 8-12) / \$135 full pan (serves 16-20)
Herb Encrusted Chilean Sea Bass with citrus pan sauce	\$18 per 8 oz. portion
Chili Lime Grilled Grouper with sweet tomato confit	\$17 per 8 oz. portion
Jumbo Crab Cakes with spicy remoulade	\$9 per 6 oz. cake
Stuffed Baked Top Neck Clams seasoned with bread crumbs, garlic, herbs and extra virgin olive oil	\$24 per dozen
Whole Roasted Pesto Crusted Side of Salmon with basil aioli	\$85 (serves 10-15)
Whole Roasted Dijon & Caper Crusted Side of Salmon with remoulade	\$85 (serves 10-15)

BREAD

Whole Loaf of Stromboli	\$30 per loaf (serves 8-12)
Homemade Fennel Sausage Bread	\$25 per loaf (serves 8-12)
Dinner Rolls	\$12 per dozen
Whole loaf of garlic bread	\$9.95 per loaf (serves 8-12)
Rosemary Focaccia	\$6.00 per 1 lb. loaf (serves 8-12)



Whatever your taste, *Elegant Affairs' Gourmet Foods-To-Go* has a menu that is ready to go from our kitchen to yours.

For delivery or pick-up, call us at **516.676.8500 or 212.991.0078**

so that we can help you create a perfect gathering for you and your guests.

elegantaffairscaterers.com



ELEGANT AFFAIRS GOURMET

PASTA *½ Pan (serves 8-12) / Full Pan (serves 16-20) served with Parmesan*

Rotini Bolognese with ground veal, beef and pork seasoned with sharp Parmesan	\$65/\$120
Lasagna Bolognese (chef's specialty)	\$65/\$120
Pasta Carbonara with sautéed bacon and red onion in a cream sauce seasoned with black pepper and Parmesan	\$60/\$115
Fusilli with Spiced Fennel Sausage in a tomato mirepoix finished with callebout ricotta cheese	\$65/\$120
Penne sautéed with white wine, cannellini beans, tomatoes and pancetta	\$60/\$115
Rigatoni with broccoli rabe, sweet Italian sausage and truffled Romano	\$60/\$115
Penne A La Vodka with prosciutto and shards of Parmesan cheese	\$60/\$115
Farfalle with portobello mushrooms served in a Madeira wine sauce	\$60/\$115
Penne Pesto sautéed in a basil pesto sauce with toasted pine nuts	\$60/\$115
Baked Penne with fresh ricotta, Mozzarella and Parmesan cheese in a rich tomato sauce	\$55/\$110
Penne Basilico served in a light tomato basil sauce with shaved Parmesan	\$50/\$100
Farfalle Funghi with wild mushrooms in a light roasted garlic truffle scented cream sauce	\$60/\$115
Pennette Gratin with three cheeses	\$60/\$115
Vegetable Lasagna with tomato basil sauce	\$65/\$120
Extra Sauce	\$8 per pint / \$12 per quart

POTATO, RICE, STUFFING

½ Pan (serves 8-12) / Full Pan (serves 16-20)

Venetian Rice with prosciutto, peas and parsley	\$30/\$60
Country Potatoes , onions, leeks, pancetta & Parmesan	\$40/\$80
Golden Fingerlings with crispy bacon, Vidalia onions and thyme	\$40/\$80
Fennel Sausage Stuffing with pan gravy	\$40/\$80
Tuscan Smashed Potatoes prosciutto and Parmesan	\$35/\$65
Confetti Rice with corn, peas, peppers, celery and carrots	\$30/\$60
Roast Garlic Whipped Potatoes	\$30/\$60
Horseradish Whipped Potatoes	\$30/\$60
Basil Pesto Whipped Potatoes	\$30/\$60
Authentic Potatoes Au Gratin	\$40/\$80
Coconut Basmati Rice with toasted almonds	\$30/\$60
Long Grain Wild Rice Pilaf	\$35/\$70
Whipped Sweet Potatoes with cinnamon and maple	\$35/\$60
Roasted Red Potatoes lemon, garlic, parsley & Parmesan	\$35/\$60
Mediterranean Potatoes with fresh garlic, plum tomatoes and a bouquet of fresh herbs	\$30/\$60
Traditional Bread Stuffing celery, onions & pan gravy	\$40/\$80
Jumbo Potato Pancakes with apple chutney	\$2.50 per piece
Long Island Corn Cakes with scallions & chipotle	\$2.50 per piece

VEGETABLES *½ Pan (serves 8-12) / Full Pan (serves 16-20)*

Roasted Asparagus with bacon sherry dressing	\$55/\$110
Roasted Root Vegetables in rich demi glace	\$50/\$95
Eggplant Casserole with pomodoro sauce, fresh basil, and melted Mozzarella	\$50/\$95
Balsamic Infused Grilled Vegetables	\$55/\$110
Vegetables Julienne sautéed with herb butter	\$50/\$95
Sautéed Broccoli with lemon scented bechamel sauce	\$40/\$80
Green Beans with shallots and almonds	\$40/\$80
Roasted Asparagus with shaved Asiago cheese	\$55/\$110
Sautéed Broccolini with toasted garlic	\$55/\$110
Braised Carrots with Marsala and caramelized onions	\$35/\$70
Creamed Spinach (steakhouse style)	\$55/\$110
Garlic Infused Grilled portobello Mushrooms	\$55/\$110
Sautéed Baby Vegetables seasoned with butter & herbs	\$55/\$110
Asparagus, Wild Mushrooms and Red Pepper Sauté	\$55/\$110
Individual Grilled Vegetable Towers	\$4.50 each (6 minimum)

GREEN SALADS

Small (serves 4-8) / Large (serves 10-16) All dressings are served on the side

Baby Arugula Salad with prosciutto, Manchego cheese, red grapes and white truffle vinaigrette	\$35/\$70
Garden Salad with mixed greens, plum tomatoes, English cucumber, Romano in a light Balsamic vinaigrette	\$25/\$50
Classic Caesar Salad with herb focaccia croutons	\$25/\$50
Mesclun Greens served with candied walnuts and goat cheese drizzled with Balsamic vinaigrette	\$35/\$70
Mesclun Greens with candied walnuts, sliced pears, and Gorgonzola drizzled with Balsamic vinaigrette	\$35/\$70
Asian Salad with Napa cabbage, scallions, almonds, Mandarin oranges, and peppers in a soy vinaigrette	\$35/\$70
Organic Field Greens with toasted pine nuts, chopped plum tomatoes, roasted red peppers and shaved Parmesan dressed in a lemon herb vinaigrette	\$40/\$80
Spinach Salad with green apples, Gorgonzola and sautéed mushrooms, drizzled with sherry vinaigrette and topped with frizzled leeks	\$40/\$80
Grecian Style Salad with cucumber, Feta and calamata olives in red wine vinaigrette	\$40/\$80
Extra Dressing	\$6 per pint / \$9 per quart



DESSERT

Apple Crisp or Blueberry Crisp	\$40 ½ Pan (serves 8-12) / \$80 Full Pan (serves 18-24)
A Colorful Display of Fresh Fruits and Berries in Season	\$45 (serves 10-12) / \$90 (serves 18-24)
Chewy Fudge Brownies <i>(the best brownies ever made!)</i>	\$16 per dozen
Chocolate Chip Cookies	\$10 per dozen
White Chocolate Cookies, Macadamia Nut Cookies or Creamy Peanut Butter Cookies	\$12 per dozen
Vanilla Scented Cheese Cake topped with sweet cherries (10")	\$34 (serves 10-14)
Chocolate Dipped Strawberries	\$16 per dozen
Jumbo Chocolate Dipped Strawberries	\$34 per dozen
Occasion Cake <i>(variety of flavors)</i>	7" \$40 (serves 6-10) / 10" \$50 (serves 10-14) / 12" \$70 (serves 14-20)
Bourbon Bread Pudding with crème Anglaise	\$38 1/2 pan (serves 8-12) / \$75 full pan (serves 16-20)
Sweet Miniatures <i>(chef's creation of assorted one bite desserts)</i>	\$26 per dozen

COLD BUFFET

PLATTERS *Medium (serves 12-14) / Large (serves 18-22)*

Pan Seared Chicken served with a chopped tomato and arugula salad drizzled with aged Balsamic vinaigrette	\$70/\$135
Grilled Pesto Chicken Breast over caprese salad (tomatoes, Mozzarella, and basil)	\$70/\$135
Pan Seared Lemon and Rosemary Chicken served on a bed of lemon orzo	\$70/\$135
Teriyaki Glazed Chicken Breast presented on a bed of sesame peanut noodles	\$70/\$135
Parmesan Crusted Chicken Breast over angel hair pasta tossed with pesto and toasted pine nuts	\$80/\$160
Southwestern Chicken served on a bed of black bean, corn, tomato and cilantro salad	\$70/\$135
Parmesan Crusted Chicken Cutlet served with roasted red pepper compote	\$75/\$150
Oven Roasted Filet Mignon served room temperature with horseradish cream <i>(pre-sliced)</i>	\$190 (serves 8-12)
Honey and Brown Sugar Glazed Spiral Ham with Dijon mustard	\$80 (serves 8-12)
Seared Salmon served with a pineapple, mango rice salad	\$85/\$165
Whole Poached Side of Salmon served with a cucumber dill salsa	\$85 (serves 10-15)
Whole Roasted Side of Salmon served with remoulade <i>(choice of basil pesto crusted or Dijon and caper crusted)</i>	\$85 (serves 10-15)
Sesame Seared Tuna presented on a bed of Thai vegetable salad	\$95 (serves 10-15)

PROTEIN SALADS

Asian Chicken Salad macademia nuts, red peppers, scallions and ginger garlic sauce	\$75 (serves 12-14)
Waldorf Chicken Salad with grapes, walnuts, celery and mayonnaise	\$75 (serves 12-14)
White Fish Salad with onions and sour cream	\$55 (serves 12-14)
Albacore Tuna Salad with celery, mayonnaise and red onion	\$55 (serves 12-14)
Fresh Tuna Nicoise Salad with green beans, potatoes, tomatoes and white beans	\$75 (serves 12-14)
Deviled Egg Salad with Dijon and cayenne pepper	\$35 (serves 12-14)

GOURMET SANDWICHES

(5 of each sandwich minimum)	\$7.95 per sandwich
Turkey Croissant with Brie, sliced tomato and basil aioli	
Grilled Herb Chicken Wrap with mesclun greens, goat cheese and Balsamic vinaigrette	
Grilled Chicken Caesar Salad Wrap with Romaine lettuce and Parmesan	
Parmesan Crusted Chicken Breast with roasted red peppers, Parmesan, and Balsamic vinaigrette	
Oriental Chicken Salad Wrap with Macademia nuts, red peppers, scallion, ginger and garlic sauce	
Waldorf Chicken Salad on a croissant with grapes, walnuts, celery and mayonnaise	
Roast Beef Wrap with shaved red onion, Vermont Cheddar and horseradish cream	
Black Forest Ham and Swiss with apricot mustard on fresh pumpkinnickel	
Genoa Salami with roasted peppers, Provolone and Balsamic vinaigrette	
White Albacore Tuna on a whole wheat pita with alfalfa sprouts and Cheddar	

FOODS-TO-GO



Whatever your taste, *Elegant Affairs' Gourmet Foods-To-Go* has a menu that is ready to go from our kitchen to yours.

For delivery or pick-up, call us at

516.676.8500 or 212.991.0078

so that we can help you create a perfect gathering for you and your guests.

elegantaffairscaterers.com



SOPHISTICATED SANDWICHES minimum 5 of each \$8.75 per sandwich

- Macadamia Chicken Salad** with scallion and red bell peppers
- Lemon-Chervil Chicken Salad** with watercress, plum tomatoes and Cheddar cheese
- Pesto Chicken Sandwich** with sun-dried tomatoes, roasted peppers and Mozzarella
- Herb Grilled Chicken Sandwich** with Montrachet cheese, grilled portobello mushrooms and arugula
- Roasted Turkey Breast Sandwich** with bacon, tomato, and herb mayonnaise
- Peppercorn Crusted Roast Beef Sandwich** with grilled red onion, Vermont Cheddar, applewood smoked bacon and Blue Cheese-chive dressing
- Black Forest Ham Sandwich** with granny apples, Brie, and apricot mustard
- Focaccia Sandwich** with grilled portobello mushrooms, roasted peppers, sautéed spinach and Pecorino Romano with basil aioli
- Grilled Vegetable Wrap** with Montrachet, mesclun greens and Balsamic dressing
- Lemon-Basil Seafood Wrap** with scallions, celery and mayonnaise \$9.50 per sandwich

MINI SANDWICHES

- Mini-Croissant** with turkey, Brie, tomato and basil aioli \$3.50
- Chicken Waldorf Salad** on pumpernickel triangles \$3.50
- Smoked Salmon** with dill scented cream cheese \$4.00
- Mini Pita** with albacore tuna salad finished with sprouts \$3.50
- Traditional Cucumber Sandwiches** \$2.00
- 2" Deviled Egg Tarts** \$3.50

ROOM TEMPERATURE SIDES

Medium Bowl (serves 8-12) / Large Bowl (serves 18-22)

- Tuscan Fusilli Salad** with Mozzarella, garlic, prosciutto, roasted tomatoes, basil and Parmesan \$40/\$80
- Green Bean Potato Salad** with red onion and sherry bacon dressing \$27/\$54
- Penne** with prosciutto, onions, Italian herbs and extra virgin olive oil \$36/\$72
- Steakhouse Salad** with chopped shrimp, green beans, bacon and red onions tossed with red wine vinaigrette \$40/\$80
- Grecian Pasta** with sautéed spinach, Feta, lemon, pine nuts & fresh parsley \$38/\$75
- Fusilli** with grilled red onions, peppers, truffle Romano, oregano & thyme \$30/\$60
- Chilled Angel Hair Pasta** tossed with pesto, toasted pine nuts & Parmesan \$30/\$60
- Local Grown Tomato Salad** with Bermuda onions, crumbled Blue Cheese and fresh herbs \$25/\$50
- Lemon Pepper Rigatoni** with grilled peppers, wild mushrooms & chervil \$30/\$60
- Asian Noodle and Green Onion Salad** with orange sesame dressing \$25/\$45
- Grecian Orzo Salad** with olives, tomato, Feta, cucumber, lemon & parsley \$39/\$78
- Long Island Corn and Tomato Salad** with ribbons of basil \$25/\$50
- Orzo Salad** with roasted peppers, fresh tomatoes, artichokes and pine nuts \$39/\$78
- New Potato Salad** with lime and coriander \$25/\$50
- New Potato Salad** toasted pecans, grilled red onions & sage Dijon dressing \$35/\$70
- Mediterranean Potato Salad** with calamata olives, bell peppers, cucumber, red onion, and five herb vinaigrette \$38/\$75
- Gorgonzola Potato Salad** with walnuts, onions, celery, and black pepper \$40/\$80
- Fire Roasted Pepper and Mushroom Salad** with Balsamic, Dijon, olive oil and thyme \$40/\$80
- Farfalle Pasta Salad** with sun-dried tomatoes, fresh basil and Parmesan \$35/\$70
- Truffle Pasta Salad** with portobello mushrooms and peas \$39/\$78
- Individual Grilled Vegetable Towers** \$4.50 each (6 minimum)