



**Hors D'Oeuvre**

Skewered Szechuan Beef  
with Satay Dipping Sauce

Petit Pan-Fried Crab Cakes Served  
with Celeriac Remoulade Sauce

Grilled Vegetable Quesadilla  
with Chipotle Cream and Salsa Verdé

Eggplant Caponata  
Served on Garlic Crostini

Lump Crab Salad with Mango and Spearmint  
Served in Belgium Endive Leaves

Wood Grilled Beef Tenderloin Wrapped Asparagus  
with Boursin Cheese

Coupelles  
with Wild Mushrooms, Lingonberries and Goat Cheese

Confit Duck Blini with Roquette Arugula  
and Spicy White Peach Purée

Thai Style Beggars Purses  
Served with Lemon-Grass Dipping Sauce

Yukon Gold and Smoke Salmon Roulade Drizzled  
with White Truffle Oil and Parsley

Apple Wood and Marjoram Grilled Shrimp  
with Hazelnut Frangelico Butter

Sicilian Bruschetta with Roma Tomato,  
Artichokes and Fresh Mozzarella

Traditional Chilled Jumbo Shrimp  
with Cocktail Dipping Sauce

Spicy Dynamite Tuna Nori Rolls



**Soups**

Cantaloupe Bisque with Vanilla Bean and Ginger Ale

Pasta Fagioli

Minestrone

Escarole and Bean

Italian Wedding

Summer Gazpacho

Seafood Chowder

Butternut Squash Purée

Potato and Leek

**Salads**

Baby Gourmet Blend of Greens  
with Balsamic Dressing and Cherry Tomatoes

Caesar Salad with Radicchio and Romaine

Spinach, Goat Cheese and Candied Walnuts  
with Bacon Dressing

Local Heirloom Tomato and Buffalo Mozzarella,  
Balsamic Vinegar and Genovese Basil

Tuscan Bread Panzanella Salad with Roquette Arugula,  
Hot House Tomato and Zucchini



**Pasta Salads**

Penne Pasta Tossed with Kalamata Olives, Artichokes, Roasted Red Peppers,  
Baby Spinach and Crumbled Gorgonzola Cheese

Oriental Buckwheat Noodle Salad with Julienne Snow Peas,  
Carrots, Shitake Mushrooms, Bean Sprouts

Pasta Fusilli Tossed with  
Traditional Basil Pesto or Sun-Dried Tomato Pesto

Seafood Farfalle "Butterflies" with Shrimp, Scallops, Asparagus Tips, Pear  
and Shredded Zucchini in a Pink Vodka Cream Sauce

Grilled Chicken Rotini... Pasta Salad with Italian Eggplant,  
Broccoli, Pine Nuts, Lemon Basil Vinegar and Grated Asiago Cheese

Cheese Tortellini with Grilled Summer Vegetables and Fresh Oregano

**Platters**

Whole Smoked Salmon Carpaccio  
with Roquette Arugula Greens, Faro and Dressed with Horseradish Cream

Marinated Wood Grilled Vegetable Antipasto  
with Italian Cheeses, Imported Olives and Artichokes

Artesian Cheeses....  
a Selection of the Finest Imported Cheeses  
Accompanied by Seasonal Fresh Fruit and Fresh Homemade Breads

Baked Brie en Croûte  
Filled with Wild Mushrooms and Fine Herbs Topped with Pecan Praline

Whole Poached Atlantic Salmon Fillet  
Served with Marinated Cucumber Salad and Summer Berry Dill Yogurt

**Tapas**

A Selection of Small Bites, Dips and Tapenades to Include  
Black Olive Tapenade, Roasted Garlic and Chickpea Spread, Tuscan White Bean Dip,  
Red Pepper and Walnut Tapenade, and Artichoke and Spinach  
Dip served with Flatbreads and Toast Points



**Grilled Pizzas**

***An Old World Dough Recipe Made Fresh Daily***

Fresh Tomato with Genovese Basil and Mozzarella

Roasted Portabella Mushroom, Wilted Spinach, Caramelized Onions  
and Mascarpone Cheese

Parma Prosciutto with Roquette Arugula, Roasted Red Peppers,  
Artichokes and Toasted Pine Nuts

Scottish Smoked Salmon with Herbed Goat Cheese,  
Yukon Gold Potato, Capers and Red Onion

**Tea Sandwiches**

***Choice of Focaccia, Wrap or Baguette***

Genoa Salami with Olive Cream Cheese Spread

Roast Beef with Chipotle Mayonnaise and Garden Spinach

Traditional Tuna Salad

Smoked Turkey with Red Leaf Lettuce,  
Provolone Cheese and Whole Grain Mustard

Grilled Eggplant and Roma Tomato with Basil Mayonnaise

Curried Chicken with Golden Raisins and Shredded Carrots

Caponata Picnic Sandwich

Grilled Portobello and Roasted Red Peppers

Ham and Dill Havarti Cheese

Mediterranean Roasted Vegetables



**Pasta Stations**

**Pasta Choices:**

Penne, Cheese Tortellini, Fettuccini, Angel Hair

**Pasta Sauce Choices:**

Marinara, Vegetable Fûme, Alfredo, Seafood Broth

**Land & Sea Choices:**

Tenderloin Tips, Black Tiger Shrimp, Herb Grilled Chicken,  
Italian Sausage, Sirloin Tips, Scallops, Pork Tenderloin, Mussels and Clams

**Vegetable Choices:**

Asparagus, Grilled Eggplant, Roasted Red Peppers, Zucchini,  
Summer Squash, Broccoli, Button Mushrooms, Wild Mushrooms,  
Roma Tomato, Fresh Spinach, Caramelized Onions, Artichokes,  
Black Olives, Portabella Mushrooms, Snow Peas, Pine Nuts,  
Basil Pesto, Sun Dried Tomatoes, Roasted Cauliflowers,  
Shaved Fennel, Green Beans, Green Peppers, Tofu, Napa Cabbage,  
Broccoli Rabe, Tomatillo, Jalapeño Peppers, Roasted Garlic,  
Grated Parmigiano-Reggiano, Green Peas



**Land**

Wood Grilled Sliced Beef Tenderloin with Sage Demi-Glace and Gorgonzola Cheese

Sliced Tuscan Style Pork Loin with Diavolo Sauce

Roast Leg of Lamb with Mint and Brown Butter

Chicken Marsala with Crimini Mushrooms with Veloute Sauce

Chicken Scaloppini Pizziola

Pork Tenderloin à la Carbonara

Beef Short Ribs Braised in Rustic Vegetable Stew

Semi Boneless Provençal Herbed Chicken

Grilled Beef Tenderloin with Marinated Shrimp

Chicken Cacciatore, "Hunter" Style with Mushrooms, Onions, Tomatoes and White Wine

Shepherds Pie with Ground Beef or Lamb  
with Whipped Potatoes, Carrots and Local Sweet Corn

Spanish Style Beef & Rice with Peppers, Tomatoes, Cumin and Cilantro

Pork Chops Alla Piccata Sauce with Lemon and Capers

Chicken and Shrimp Dijon Served in a Light Garlic Cream Sauce

**Sea**

Wood Grilled Atlantic Salmon with Spicy Black Bean Sauce

Herb Crusted Catfish with Tomato Fennel Vinaigrette

Yellowfin Tuna in Style Nicoise

Frutti Di Mare... Fresh Seafood with Mussels, Clams, and Shrimp  
in a Tomato, Fennel and Oregano Broth

Baked Tilapia with Tomatillos and Avocado

Citrus and Herb Marinated Swordfish with Sweet Corn Pepper Sauce

Traditional Stuffed Shrimp with Crabmeat, Lemon and Butter

Grilled Rainbow Trout with an Almond Watercress Rum Sauce

Squid and Clams Neapolitan Style



**Vegetables and Starches**

Roasted Cauliflower with Garlic and Extra Virgin Olive Oil

Grilled Zucchini and Summer Squash

Sautéed wild Mushrooms and Peas

Potato Salad with Summer Sausage

Four Bean Salad with Grilled Beets

Spaghetti Squash Pomodoro

Dried Cranberry and Sage Risotto Cake

Creamy Polenta with Gravy

Boiled Parsleyed New Potato

Vegetable Crudités with Yogurt Dip

Roast Sweet Potato with Lime and Chipotle

Lemon Cole Slaw with Asparagus

Grilled Vegetable Kabobs

Savory Melon Salad with Yogurt Dip

Sautéed Garden Spinach with Garlic and Extra Virgin Olive Oil

Roasted Baby Bliss Potato with Fresh Rosemary

Yukon Gold Mashed Potatoes



**Platinum Pastries**

Signature Grilled Dessert Pizza with Seasonal Berries,  
Mascarpone Cheese and Fresh Mint

Tiramisu

Almond Biscotti

Chocolate Dipped Strawberries

Mini Muffins

Espresso Brownies

Cookies... Chocolate Chip and Oatmeal Macadamia

