

Tia's Signature Brunch Buffet

(Minimum 25 Guests)

- *Freshly Squeezed Orange Juice **OR** Premium Juice Assortment
- *Seasonal Fresh Fruit Salad with Berries
- *Low Fat Yogurt, Granola & Dried Fruit Parfait
- *Miniature Freshly Baked Bagels, Danish, Croissants, Scones & Muffins
- *Butter, Cream Cheese & Jam

Choice of 1:

- Homemade Frittata of Your Choice **OR** Fluffy Cheddar Cheese & Herb Scrambled Eggs **OR** "Sherry's
Homemade Quiche" of Your Choice **OR**
Tia's Eggs Benedict with Asparagus, Grilled Proscuitto & Bearnais Sauce
***\$2pp supplemental charge**
*Red Skinned Rosemary Home Fries

Choice of 2:

- Thick Cut Applewood Bacon & Maple Glazed Italian Sausages **OR** Turkey Sausages **OR** Chicken &
Apple Sausage **OR** Dijon-Rum Glazed Spiral Ham

Choice of 1:

- Cinnamon French Toast Baguettes **OR** Belgian Waffles with Vanilla Bean Syrup
(Bananas Foster Style OR Fresh Berries please add \$1.50pp)

Choice of 1:

- Poached Side of Pacific Salmon with Cucumber Mango-Slaw **OR** Sliced, Norwegian Smoked Salmon
Display including Platter of Sliced Vine Ripened Tomatoes, Sweet Red Onion & Hard Boiled Egg **(add
Nova \$4)**

Plus:

Choice of Chicken, Pasta & Salad

\$39

Quiche & Frittata Options

- *Quiche Lorraine~ Bacon, Onion, Gruyere & Chives*
- *Asparagus, Smoked Salmon & Brie*
- *Broccoli, Scallion & Vermont Cheddar*
- *Sweet Fennel Sausage, Pepperonata, & Provolone*
- *Roasted Eggplant, Tomato, Fontina & Basil*
- *Wild Mushrooms, Sauteed Leeks and Gruyere*
- *Honey Ham, Vermont Cheddar & Herbes Fines*
- *Baby Spinach, Feta Cheese, Roasted Tomato & Marjoram*
- *Yukon Gold Potato, Scallions, Thyme & Chevre*
- *Summer Vegetable*

Ala Carte Enhancements

- Yogurt Granola Parfaits with Dried Fruits & Honey
- Nova Smoked Salmon Display
 - Poached Pacific Salmon(with choice of sauces & accoutrements)
- Homemade Quiches & Frittatas
 - Tenderloins of Beef
 - Miniature Sandwiches
 - Tea Sandwiches
- Turkey Breakfast Sausage with Sage
- Pastries, Cookies & Celebration Cakes

Lunch

Tia's Signature Miniature Panini

(24 piece/ Four Choice Minimum)

Choose from Our Extensive List of Sandwich Selections and we'll assort your choices on Miniature Artisan Rolls and present them on decorative disposable trays with our signature fresh flower garnish

\$42 per dozen

Tia's Tortilla Wrap Sandwiches

(16 Cuts/ 4 Choices/ Serves 10-12 Guests)

Choose from Our Extensive List of Sandwich Selections and we'll assort your choices on a Variety of Tortilla Wraps and present them on decorative disposable trays with our signature fresh flower garnish

\$80 platter

-Chef's Special Selection Wraps-

Minimum 6 Cuts Per Choice, Please add \$1.50 per cut supplemental charge

- Sesame Crusted Ahi Tuna Wrap with Cucumber-Mango Slaw, Organic Greens and Wasabi Aioli
- BBQ Chicken Wrap with Pepperjack Cheese, Applewood Bacon, Caramelized Red Onion Jam, Avocado, Tomato, Greens & Peppercorn Ranch Dressing
- Louisiana Blackened Shrimp Wrap with Sautéed Crunchy Veggies and Red Pepper Crème
- Italian Tuna Wrap with extra Virgin Olive Oil, Lemon, House Made Roasted Peppers, Provolone, and Aged Balsamic
- Niscoise Salmon Wrap with Sliced Potato, House Made Roasted Peppers, Sliced Tomato & Cucumbers, Three Olive Tapenade and Organic Greens, Lemon Herb Vinaigrette
- Italian Chicken PLT~ with herbed chicken, crispy prosciutto, arugula, and roasted tomatoes & Aioli
- Mediterranean~ with grilled eggplant, roasted garlic hummus, cucumbers, tomato, house made roasted peppers, red bermuda onions, feta cheese, fresh mint & oregano

Triple Decker Sandwiches

(24 piece Minimum/ feeds 10-12)

Your Choice of House Roasted Beef, Roasted Turkey, Corned Beef Brisket or Pastrami layered on Sliced Rye, Marble Rye and Italian Panella with Finlandia Swiss™, Homemade Herbed Cole Slaw and Russian Dressing, festively picked and presented on decorative disposable trays with pickles & olives.

\$84 platter

(additional sandwiches~ \$36 per dozen)

Neighborhood Heroes

(30 piece Minimum/ feeds 10-12)

A Tribute to the Classic Italian Sub that we all grew up with! Sandwiches are garnished with Shaved Iceberg Lettuce, Sliced Tomatoes, Red Onions, & Oregano. Olive Oil & Vinegar, Mustard & Hellmann's Mayonnaise™ to be enjoyed on the side.

- Imported Ham, Genoa Salami, Pepperoni & Provolone
- Roasted Turkey, Roast Beef and American Cheese
- Imported Ham, Roasted Turkey and Swiss

New Orleans Muffaletta

Italian Meats & Cheeses piled high on a Whole Round of Crusty Italian Panella Bread and topped with House Roasted Peppers, Artichoke Salad, Olive Spread, Sundried Tomatoes, Olive Oil and Vinegar. This "King" Sandwich is ready to slice in 8-10 Monster Wedges.

\$36

Traditional English Tea Sandwiches

(60 piece Minimum/ feeds 15-20)

Perfect for a Shower or Ladies' Luncheon, crusts removed, served on Assorted Breads

-Choose 5-

- Smoked Salmon with Dilled Goat Cheese, Arugula & Lemon
- Curried Egg Salad with Currants
- Waldorf Chicken Salad with Apples, Grapes, Walnuts & Tarragon
- Smoked Turkey with Cranberry Cream Cheese and Watercress
- Black Forest Ham, with Brie, Apples and Maple Dijon
- Garlic-Herb Cheese, Radish, Cucumber & Sprouts
- Charcuterie, Fontina, Red Pepper & Pesto
- English Stilton, Vanilla Bean Honey and Anjou Pear
- Egg Salad with Herbes Fines
- Fillet of Beef, Horseradish Mayonnaise, Watercress
- Ham, Cheddar, and Chutney
- Prosciutto, Parmigiano, Ripe Tomato, Arugula
- Herb Grilled Chicken, Gouda, Mango and Curry Mayonnaise
- Serrano, Manchego, Quince & Almond

\$150 (additional sandwiches- \$50 per dozen)

Sandwich Selections

♥ All served on a variety of miniature artisan rolls, Minimum 2 dozen.
♥ Please choose a minimum of six of each type, some options require a minimum of 12.

Chicken & Poultry

#1 Balsamic Grilled Chicken- fresh mozzarella, homemade roasted peppers, homemade balsamic vinaigrette, ciabatta

#2 Parmesan Crusted Chicken- provolone cheese, sundried tomatoes, sautéed broccoli rabe, roasted garlic olive oil, semolina ♥

#3 California Chicken- cheddar cheese, greens, vine ripetomato, avocado & herb mayonnaise, sourdough

#4 Chicken Caprese- balsamic grilled chicken, smoked mozzarella, vine ripe tomato, sundried tomatoes, basil mayonnaise, semolina

#5 Chicken Bruschetta- with fresh mozzarella, basil tomatoes, parmesan, roasted garlic balsamic, olive roll ♥

#6 BBO Chicken- with pepper jack cheese, honey bbq sauce, caramelized red onion jam, sliced tomato & avocado, greens, scallion ranch dressing ♥

#7 Caesar Chicken- with shredded parmesan, romaine leaves, sundried tomatoes, Caesar dressing, semolina ♥

#8 Pecan Chicken- baby swiss, apple, watercress, maple dijon, brioche ♥

#9 BBQ Chicken- with pepper jack cheese, honey bbq sauce, caramelized red onion jam, sliced tomato & avocado, greens, scallion ranch dressing, onion brioche ♥

#10 Buffalo Chicken- parmesan crusted chicken, buffalo hot sauce, shredded iceberg, sliced tomato & bleu cheese dressing, sourdough ♥

#11 Country Chicken Salad- all white breast meat, Hellmann's™ mayo, crunchy fresh veggies, baby greens, tomato, brioche ♥

#12 Waldorf Chicken Salad- white meat chicken salad with grapes, apples, walnuts, celery & tarragon, baby greens, croissant ♥

#13 Mulligatawny Curried Chicken Salad- all white breast meat, Hellmann's™ mayo, honey, toasted almonds, currants, apples, pumpernickel ♥

#14 Turkey & Brie- sliced cucumbers, greens & cranberry mayonnaise, raisin roll

#15 Turkey & Dilled Havarti- greens, vine ripened tomato & maple Dijon, pumpernickel ♥

#16 Turkey Club- Cheddar, Bacon, Lettuce, Tomato, Avocado, Herb Mayonnaise, croissant

Cheese & Vegetable

#17 Grilled Seasonal Vegetables- chevre goat cheese, Pesto Olive Oil, Baby Greens, seven grain

#18 Grilled Portabella Mushroom- grilled red onions, roasted red peppers, boursin cheese, garlic aioli, arugula, rosemary ficelle ♥

#19 Caprese- fresh mozzarella, vine ripe tomato, sun dried tomato, cracked pepper olive oil basil leaves, balsamic drizzle, semolina

#20 Tuscany- fresh mozzarella, *TRULY homemade* red roasted peppers, arugula, tomato, aged balsamic vinaigrette, ciabatta

#21 Deviled Egg Salad- baby greens & vine tomato ♥

Beef & Salumeria

#22 Fillet of Beef & Cheddar Cheese- Red Onion Jam, Baby Greens, Horseradish Crème

#21 Fillet of Beef & Brie- Homemade Roasted Peppers, Tomato, Greens, Herbal Mayonnaise, mini croissant

#22 Black & Bleu- peppercorn crusted fillet of beef, caramelized onions, bleu cheese, arugula, aged balsamic, crusty baguette ♥

#23 Mini Sloppy JOE- roast beef and roasted turkey, swiss cheese, homemade classic coleslaw, russian dressing, pumpernickel ♥

#24 Honey Ham & Gruyere Cheese- sliced apple, baby greens, maple Dijon, raisin roll

#25 Neopolitan- genoa salami, ham, provolone, pepperoni, shredded lettuce, tomato, red onion, oregano, red wine vinaigrette, semolina

#26 Proscuitto & Fresh Mozzarella- broccoli rabe, roasted peppers, ciabatta ♥

#27 Newark Special- Sopressata, Imported Provolone, Italian Fryer Peppers, Roasted Garlic Olive Oil, semolina ♥

#28- Mini BLT- thick cut applewood bacon, avocado, tomato, greens, herb mayo, croissant

Seafood

#29 White Albacore Tuna Salad- baby greens, roma tomato ♥

#30 Italian Tuna- provolone, roasted peppers, baby greens, tomato, balsamic vinaigrette ♥

#31 Smoked Salmon- dilled goat cheese, vine tomato, red onion, cucumber, lemon

#32 Tuna Niscoise- grilled tuna, boiled egg, tomato, roasted peppers, sliced cucumber, olive tapenade, lemon-caper remoulade ♥

#33 Asian Tuna- sesame seared ahi tuna, mango slaw, baby greens, cusabi crème ♥

Entree Salads & Entree Presentations

These selections are perfect for any lunch buffet and elegant enough to serve as the main attraction for a impromptu dinner gathering. These options require no heating and are ready to serve in attractive caterware.
Small serves 10-12, Medium serves 14-20, Large serves 20 and up

Classic

Caesar Salad

House Made Croutons, Shaved Parmigiano Reggiano, Radicchio
-Choice of Blackened or Grilled Chicken-

\$35/55/75

With Chicken~ \$60/75/95

Cobb Salad

Baby greens, grilled chicken, applewood bacon, tomatoes, cucumbers, scallions, crumbled bleu cheese,
boiled egg, avocado, house balsamic vinaigrette

\$60/80/100

Chopped Antipasto

Italian cured meats & imported cheeses, artichokes, *only homemade* roasted red & yellow peppers,
mushrooms vinaigrette, sundried tomatoes, olives, fresh vegetables, hearts of palm, balsamic & extra
virgin olive oil

\$60/80/100

Ahi Tuna Niscoise

Baby greens, grilled peppercorn seared Ahi Tuna, fresh stringbeans, tomatoes, cucumbers, baby
potatoes, scallions, boiled egg, roasted peppers, niscoise olives, capers, tarragon, dijon mustard
vinaigrette

\$135/ serves 10-12

Grilled Chicken Waldorf

Baby spinach, grilled balsamic chicken, apples, grapes, walnuts, bleu cheese, tarragon, scallions,
honey vinaigrette

\$80/150

Classic Poached Salmon

classic court bouillion,
english cucumber, radishes, red onion & dill salad, green goddess aioli

\$115/ side

Modern

Southwest Cobb Salad

baby greens, blackened chicken, applewood bacon, tomatoes, bell peppers, pan roasted corn & black beans, scallions, cheddar-jack cheese, avocado, chipotle ranch dressing

\$65/95/120

Valley Steak Salad

baby arugula, seared & sliced flank steak, caramelized red onions, bleu cheese, sherry vinegar reduction

\$80/150

Pan Asian Chicken

poached & pulled lemongrass chicken, napa cabbage, carrots, red peppers, snow peas, scallions, sesame-ginger dressing, toasted peanuts

\$80/145

Chopped Greek Chicken Salad

romaine, grilled lemon chicken, tomatoes, cucumbers, red onions, scallions, radishes, bell peppers, feta cheese, olives, dill & mint, lemon-oregano vinaigrette

\$65/95/120

Black & White Ahi Tuna

black & white sesame crusted Ahi tuna, tropical fruit salsa, soy jus, red chili crème, wonton shoestrings

\$135/ serves 10-12

Grilled Rosemary Chicken

broccolini, garlic confit, cannellini beans, golden raisins, pignoli & lemon zest

\$95/ serves 10-12

Grilled Chicken Fresca

seasonal fresh vegetables, balsamic pan sauce, basil leaves

\$75/ serves 10-12

Our Poached Salmon

lemon-ginger court bouillion, cucumber-mango slaw, red peppers, scallions, honey & lime

\$115/ side

Accompaniments & Cold Side Dishes

~serve cold or at room temperature

Pasta

- ♥ **Crudo**- farfalle, fresh raw tomatoes, seared garlic, extra virgin olive oil & basil
- ♥ **Signature**- penne, broccoli (or asparagus), roasted cherry tomatoes, pecorino-garlic broth
- ♥ **Green Pasta**- gemelli, broccoli, asparagus, peas, spinach, lemon zest
- ♥ **Springtime**- spaghetti, asparagus, wild mushrooms & sundried tomatoes, garlic-basil broth
- ♥ **Mediterranean**- orzo, cucumbers, tomatoes, feta, olives, peppers, lemon, dill & mint
- ♥ **Asian Peanut**- noodles, napa cabbage, carrots, julienne peppers, scallions, ginger peanut sauce
- ♥ **Balsamic**- gemelli, broccoli, roasted red peppers, grilled onions, creamy balsamic, parmesan
- ♥ **Valentina**- orrechiette, peas, shallots, sun dried tomatoes, fresh ricotta, mint
- ♥ **Sicilian**- cavatappi, grilled eggplant, radicchio, pignoli, olives, fresh herbs, roasted tomatoes, ricotta salata
- ♥ **Primavera**- campanelle, fresh vegetables, roasted garlic vinaigrette, fresh herbs
- ♥ **Antipasto**- cheese tortellini, meats & cheeses, peppers, tomatoes, artichokes
- ♥ **Raviolini**- baby cheese ravioli, zucchini, tomato, lemon oil
- ♥ **Tuscan**- pipette, *only homemade* roasted peppers, mozzarella, arugula
- ♥ **Classic Ditalini**- classic macaroni salad with our twist- "*ditalini*"!
- ♥ **Martha's Mac & Potato Salad**- elbows, potatoes, crunchy veggies, french cut stringbeans, bacon, chives & mayonnaise

Potatoes

- ♥ **Classic**- potatoes, crunchy veggies, egg, sour cream & mayonnaise
- ♥ **Country** - yukon gold, crunchy veggies, french cut stringbeans, bacon, chives, sour cream & mayonnaise
- ♥ **BLT**- yukon gold, crunchy veggies, applewood bacon, grape tomatoes, arugula, basil, chives, sour cream & mayonnaise
- ♥ **French**- heirloom potatoes, haricot verts, fennel, tarragon, Dijon vinaigrette
- ♥ **Italian**- new potatoes, tomatoes, red onions, stringbeans, chick peas, red wine vinaigrette, flat parsley
- ♥ **Dill**- grainy dijon, scallions, dill & mayonnaise

Garden

- ♥ **Cucumber & Tomato**- bermuda onion, fresh basil, olive oil & red wine vinegar
- ♥ **Tuscan White Bean**- cannellini, ceci, celery, lemon, spinach, cucumbers
- ♥ **Panzanella**- toasted bread, fresh tomatoes, cucumbers, red onion, olives, mozzarella, herbs & red wine vinaigrette
- ♥ **Beet**- freshly roasted beets, haricot verts, fennel, grapes, tarragon, mustard
- ♥ **Heirloom Tomato**- freshly shucked corn, sherry vinegar & chives
- ♥ **Watermelon**- feta, calamata olives, mint, cracked pepper & fruity olive oil
- ♥ **Roasted Ratatouille**- roasted eggplant, zucchini, peppers, mushrooms, red onions & tomatoes, extra virgin olive oil, aged balsamic, basil
- ♥ **Caprese**- ciligiene mozzarella, varietal tomatoes, virgin olive oil, basil leaves
- ♥ **Southwest Black Bean**- corn, avocado, peppers, tomatoes, cilantro, scallions, Cumin- Lime vinaigrette
- ♥ **Thai Cole Slaw**- napa cabbage, snow peas, broccoli, peppers, mint, cilantro, peanuts, spicy peanut dressing
- ♥ **Pink Lady Coleslaw**- red cabbage, fresh raspberries, raspberry-poppy dressing
- ♥ **Classic Slaw**- cabbage, carrots, Hellmann's™ mayonnaise, fresh herbs
- ♥ **Woodland Rice**- wild rice, apples, celery, pecans, dried apricots & cranberries
- ♥ **Fresh Fruit**- seasonal fruit with berries & mint

Greens

- ♥ **Caesar**- house made croutons, shaved parmigiano reggiano, radicchio, handmade dressing
- ♥ **Tuscan Caesar**- house made croutons, shaved parmigiano reggiano, radicchio, mozzarella, *TRULY homemade roasted peppers*, olives, handmade dressing
- ♥ **House**- romaine & mesclun with tomatoes, cucumbers, carrots, red onions & shaved parmesan, choice of dressing
- ♥ **Angela**- mesclun greens, apples, walnuts, dried cranberries, goat cheese, endive, honey vinaigrette
- ♥ **Gina**- mesclun greens, pears, *homemade* spiced candied pecans, bleu cheese, dried apricots, honey vinaigrette
- ♥ **Vienna**- mesclun greens, orange supremes, bleu cheese, sliced almonds, red onion & fennel, wild berry vinaigrette
- ♥ **Chopped Greek**- romaine, tomatoes, cucumbers, peppers, red onions, feta, calamata olives, radishes, mint & dill, lemon-oregano vinaigrette
- ♥ **Lorenzo's Steak House**- chopped iceberg & romaine lettuces, applewood bacon, mushrooms, chopped egg, haricot verts, bleu cheese, red onion, chives, tomato & frizzled shallots, buttermilk bleu cheese dressing
- ♥ **Amelia**- arugula, radicchio, endive, shaved parmigiano reggiano, pignoli nuts, grape tomatoes, aged balsamic vinaigrette
- ♥ **Fall Harvest**- mesclun greens, apples, pears, dried fruits, pomegranate, hazelnuts, pumpkin seeds, pomegranate vinaigrette
- ♥ **Baby Spinach**- applewood bacon, apple, hard boiled egg, mushrooms, red onions, *homemade* spiced candied pecans, bleu cheese, roasted garlic & white balsamic vinaigrette
- ♥ **Maria**- arugula & endive, baby greens, honeydew & cantaloupe melons, crispy proscuitto, Italian gorgonzola, pignoli, cracked black pepper, roasted garlic & white balsamic vinaigrette
- ♥ **Sante Fe Chopped**- romaine & iceberg lettuce, tomatoes, peppers, black beans, pan roasted corn, cheddar-jack cheese, pico di gallo, avocado, crispy tortilla shoestrings, cilantro & chipotle ranch dressing
- ♥ **Luau Salad**- greens, pineapple, mango & papaya, macadamia nuts, toasted coconut, peppers, cucumbers, scallions, goat cheese, wild berry vinaigrette

~plattered, garnished and/ or ready to serve with little or minimum effort, **separate plattering charges *may* apply to select offerings~

~ Hors D'oeuvres & Beginnings ~

Garden & Dairy

- ♥ **Fresh Vegetable Crudite Basket Display**- a wicker basket abundantly filled with fresh vegetables and a dip of your choice presented in a hollowed cabbage bowl. *Choice of:* Smokey Tomato Herb; Roasted Pepper-Goat Cheese; Curried Yogurt; Roasted Garlic Hummus or Scallion Bleu Cheese... **\$65/ \$85 (additional dips available/...\$15 each)**
- ♥ **International Cheese Board**- a fine selection of domestic & imported cheeses, artfully presented with seasonal fresh fruits, crackers, flats, breadsticks, herbs & fresh floral garnishes...**\$125 serves 15-20**
- ♥ **Artisan Cheese Board**- truly special cheeses from domestic & imported dairy artisans, specially selected crackers, fresh fruit...**\$165 serves 15-20**
- ♥ **Appellation Cheeses**- take a trip to your choice of Spain or Italy...hand selected & preferred for exceptional quality, each presented with appropriate accoutrements
\$165 serves 15-20 new!
- ♥ **Middle Eastern Dipping Display**- homemade pita chips, roasted garlic hummus, stuffed dolmades, herb marinated olives & feta cheese... **\$95 one size**
- ♥ **South of the Border**- tricolor tortilla chips, homemade salsa, roasted corn guacamole and black bean-mango pico di gallo, with fresh chiles, limes and palm leaves...**\$95**
- ♥ **Fantastic French Onion Dip**- premium potato & veggie chips presented in a wicker basket, surround this decadent take on a beloved classic. Fresh Sour Cream blended with caramelized red & vidalia onions, enriched with aged balsamic vinegar...**\$75**
- ♥ **Bruschetta of Love**- parmesan-garlic crostini served with basil cured tomatoes AND zucchini, rosemary & white bean bruschetta...**\$70/ \$90**
- ♥ **Bread Boule**- a hollowed bread boule filled with your choice of dip, served with chunks of bread, crackers & crisps. *Choice of:* Spinach, Artichoke & Parmesan; Cheddar-Ale Fondue; Applejack-Bleu Cheese Fondue; Horseradish, Bacon & Boursin OR Brie, Cranberry & Port...**\$35/55 new!**
- ♥ **Warm Caramel Brie**- wheel of premium brie cheese topped with our homemade Pecan Caramel, served with varietal apple & pear slices and crackers... **\$50/ \$65 new!**
- ♥ **Brie En Croute**- enrobed in puff pastry and served with the filling of your choice: Wild Raspberry & Apricot; Apple, Caramel & Pecan; Pear, Vanilla Honey & Walnut OR Herb & Roasted Garlic... **\$50/ \$65**
- ♥ **Artichoke Fritto**- parmesan crusted artichoke hearts, pan fried and served in a wicker basket with Truffled White Bean & Roasted Garlic Dip...**\$65/ 85**
- ♥ **Crostini Tasting**- an assorted, seasonal selection of our most popular crostini
48 pieces / \$95 (\$21 per each additional dozen) **
Options Include: Goat Cheese, Olive & Caramelized Onion; Eggplant Caponata; Caprese; Wild Mushroom & Boursin; Broccoli Rabe with Pancetta & Provolone; Artichoke-Parmigiano & Scallion; Butternut Squash with Sage and Brie; Gorgonzola, Pear & Pecan with Vanilla Bean Honey; Zucchini, Lemon & Ricotta

- ♥ **Stuffed Stromboli-** assorted stuffed breads, your choice: *Spinach & Provolone, *Pepperoni & Mozzarella, *Sausage, Pepper & Onion, *Eggplant Parmigiana, *Prosciutto, Roasted Pepper & Provolone, * Philly Cheesesteak...**\$25 each ****
- ♥ **Sicilian Ficellini-** small Italian baguettes, called ficelles, are sliced and topped with one or a combination of both of our Sicilian Bruschettas: Honey Roasted Cherry Tomatoes with Golden Raisins, Pignoli and Ricotta *AND* Goat Cheese with Fig Jam, Fresh Fig, Pecan Praline and Balsamic Syrup... **\$21 per dozen, 2 dozen min. new! ****
- ♥ **Tuscan Grilled Pizzas-** sweet fennel sausage & pepperonata; margherita caprese; prosciutto, fig, caramelized onion & gorgonzola; wild mushroom, truffle & chevre; eggplant, ricotta & roasted peppers... **choose 3- \$120 serves 15 new! ****
- ♥ **Caprese Platter-** sliced fresh mozzarella with vine ripened tomatoes, roasted peppers, basil, extra virgin olive oil & balsamic drizzle... **\$45/75/95**
- ♥ **Grilled Vegetable Platter-** eggplant, zucchini, squash, red & yellow peppers, portabella mushrooms, red onions, plum tomatoes, carrots & endive, marinated in white balsamic vinegar & grilled to perfection, perfect as a side dish or part of an antipasto or tapas table...**\$45/75/95**
- ♥ **Deviled Eggs-** choose one of your favorite varieties or combine flavors & serve a sampler...**2 dozen minimum per each type/ \$15-18 per dozen ****
Options Include: Classic with Herbes Fines; BLT; Maryland Crab (**\$21/ dz.**); Caesar; Curried with Currants & Almonds; Smoked Salmon with Dill & Poppy Seeds; Basque with Garlic Chips, Anchovy & Smoked Paprika
- ♥ **Vegetable Maki-** vegetable sushi presented with soy sauce, wasabi, pickled ginger & red chili crème, garnished with palm leaves & orchids... **\$85/125/160 new! ****
- ♥ **Grilled Veggie Mozzarella Skewers-** balsamic-rosemary roasted veggies with ciligene mozzarella & drizzled with pesto olive oil... **\$27 per dozen, 2 dozen min. new! ****
- ♥ **Caprese Skewers-** grape tomatoes skewered with basil leaves & ciligene mozzarella, drizzled with pesto olive oil... **\$24 per dozen, 2 dozen min. new! ****
- ♥ **Fresh Fruit Platter-** seasonal fresh cut fruit beautifully arranged... **\$60/85**
- ♥ **Melanzane Fresca-** fresh mozzarella, grilled eggplant, roasted peppers, parmigiano reggiano, basil, extra virgin olive oil, balsamic drizzle...**\$45/75/95**
- ♥ **Pomodoro Fresca-** fresh mozzarella, vine tomatoes, sundried tomatoes, basil, extra virgin olive oil and basil...**\$45/75/95**
- ♥ **Fresh Fruit Skewers-** seasonal fresh fruit skewers with Honey Lime Yogurt Dip...**\$24 per dozen, 2 dozen min. new! ****

Land & Sea

chicken

- ♥ **Caribbean Coconut Crusted Chicken**- served with Curried Mango Aioli Dipping Sauce...**\$24 dozen, 2 dozen min. ****
- ♥ **Black & White Sesame Crusted Chicken Skewers**- served with Ginger Apricot Soy Dipping Sauce...**\$24 dozen, 2 dozen min. ****
- ♥ **Tropical Chicken Combination**- our famous coconut & sesame chicken skewers, plattered with both of our exotic dipping sauces...**\$24 dozen, 2 dz min. ****
- ♥ **Louisiana Blackened Chicken**- creole magic remoulade sauce...**\$24 dz/2 dz min. new! ****
- ♥ **Pecan Chicken Tenders**- molasses mustard dipping sauce...**\$24 dz/2 dz min. new! ****
- ♥ **Parmesan Crusted Chicken**- pink vodka sauce with basil & parmesan **\$24 dz/2 dz min****
- ♥ **Jamaican Jerk Chicken**- mango-scotch bonnet dipping sauce...**\$24 dz/ 2 dz min. new! ****
- ♥ **Moroccan Chicken Skewers**- warm Moroccan spices, creamy cucumber-feta raita dipping sauce...**\$24 dozen, 2 dozen min. ****
- ♥ **Thai Chicken Skewers**- marinated in coconut milk & lime, served with Spicy Cashew Dipping Sauce...**\$24 dozen, 2 dozen min. ****
- ♥ **Honey Balsamic Wings**- roasted with rosemary & garlic...**\$60- ½ pan...\$110- full new!**
- ♥ **Pan Asian Hoisin BBQ Wings**- sweet, salty & sticky...**\$60- ½ pan...\$110- full new!**
- ♥ **Buffalo Wings**- scallion bleu cheese and celery...**\$60- ½ pan...\$110- full new!**

seafood

- ♥ **Smoked Salmon Boule**- smoked salmon & boursin cheese with lemon & dill, served with Pita chips, bagel chips, crisps and dark bread... **\$95 one size new!**
- ♥ **Warm Crab Dip**- lump crabmeat, artichokes, spinach, scallions & Tabasco create a terrific alternative to the classic crudite. Served with crudités, pita, crisps & flatbread. ... **\$95**
- ♥ **Smoked Salmon Canapes**- Scotch Salmon served on pumpernickel ficelle with radishes, boursin, and caviar...**\$24 dozen, 2 dozen min.**
- ♥ **Colossal Shrimp Cocktail**- poached jumbo U10 shrimp served with Lemon Scented Old Bay Cocktail Sauce *and* Caper-Cayenne Tartar Sauce...**\$42 dozen, 2 dozen min. ****
- ♥ **Lemon Basil Shrimp**- lemon-arugula & caper pesto...**\$39 dozen, 2 dz. min. ****
- ♥ **Honey Blackened Shrimp**- lemon chive ranch dipping sauce... **\$39 dozen, 2 dz. min. ****
- ♥ **Jamaican Jerk Shrimp**- mango-scotch bonnet dipping sauce...**\$39 dz/ 2 dz. min. new! ****
- ♥ **Proscuitto Wrapped Shrimp**- lemon parsley chimichurri...**\$42 dz/2 dz. min. new! ****

- ♥ **Lemongrass Shrimp**- clean & light, wrapped in peapod, served with sesame-ginger dipping sauce...**\$39 dozen, 2 dz. min. new! ****
- ♥ **5 Spice Sesame Seared Ahi Tuna Skewers**- tropical fruit salsa, wasabi aioli, red chili crème...**\$30 dozen/ 3 dozen min. new! ****

meat

- ♥ **Fillet of Beef Crostini**- medium rare fillet mignon, caramelized red onion jam, horseradish crème, chive...**\$33 dozen/ 3 dozen min. ****
- ♥ **Beefsteak Fillet**- medium rare fillet mignon sliced atop crusty garlic baguettes, warm scampi sauce...**\$33 dozen/ 3 dozen min. new! ****
- ♥ **Carpaccio Ficelle**- rare fillet of beef, shaved parmesan, raw mushroom, truffle aioli...**\$33 dozen/ 3 dozen min. new! ****
- ♥ **Red Curry Beef Satays**- pineapple habanero salsa...**\$30 dozen/ 3 dozen min. new! ****
- ♥ **Mini Fillet of Beef Cocktail Sandwiches**- served on cocktail brioche with Saga Bleu cheese, peppery arugula, onion jam & horseradish crème...**\$42 dozen/ 3 dozen min. new! ****
- ♥ **Mini Pork Tenderloin Cocktail Sandwiches**- served on mini raisin boules, cranberry-apple chutney, maple mustard...**\$39 dozen/ 2 dozen min. new! ****
- ♥ **Prosciutto Melon Skewers**- cantaloupe, honeydew, prosciutto, mint, fruity olive oil & cracked pepper... **\$24 dozen/ 2 dz min. ****
- ♥ **Antipasto Speciale**- assorted Italian cheeses, salumeria, *truly homemade* roasted peppers, marinated sundried tomatoes, olives, roasted eggplant, balsamic wild mushroom salad, artichokes, fried zucchini, stromboli, caprese skewers & prosciutto-melon skewers, broccoli rabe, long hot peppers & stuffed vinegar peppers. Seasonal substitutions may apply....**small serves 15/ \$150...large serves 20 and up...\$240**

Special Bites

~handmade bite sized hors d'oeuvres, meant to be passed. **2 dozen minimum.**
May require additional heating & plating. Please call for additional pricing.~

Cold

- Assorted Crostini
- New Potatoes with Boursin Mousse, Caviar & Dill
- Caprese Skewers
- Deviled Eggs (assorted varieties)
- Smoked Salmon "Negimaki" with Asparagus & Chive
- Chicken or Beef Satays
- Asparagus Wrapped with Boursin & Prosciutto, drizzled with Truffle Essence
- Strawberries stuffed with Brie, Wrapped with Prosciutto, drizzled with Aged Balsamic
- Smoked Salmon Tartar on Cucumber Rounds
- Bocconcini Mozzarella & Roasted Peppers on Picks
- Fresh Figs stuffed with Gorgonzola Dolce wrapped with Prosciutto, drizzled with Honey & Walnut Dust
- Herbed Cheese Mousse on Endive with Grape & Pecan Praline
- Garden Vegetables stuffed with Tarragon Salmon Shrimp Mousse

Hot

- Mini Turkey, Corned Beef & Swiss Cheese Riebens
- Mini Cuban Sandwiches
- All Beef Sliders with Fried Vidalia Onions & Chipotle Mayonnaise
- Petite Maryland Crabcakes~ Roasted Red Pepper Remoulade Dip
- Scallops Wrapped in Applewood Smoked Bacon with Grande Marnier Orange-Ginger Glaze
- Clams Oreganata or Casino
- Thai Chicken Springrolls with Two Dips: Sweet-Hot Mustard & 5-Spice Pineapple Duck Sauce
- Coconut Crusted Shrimp~ Curied Mango Aioli
- Sesame Crusted Shrimp~ Apricot Soy Dipping Sauce
- NY Style fried Shrimp~ Spicy Arrabiata Sauce
- Frankfurters Encroute with Grainy Dijon & Maple Dijon
- Moroccan Kefte Meatballs~ Cucumber Feta Raita Dip
- Brie in Filo with Raspberry
- Herb Rubbed & Cranberry Glazed Baby Lamb Chops~ Mint Pesto
- Mini Black Bean & Roasted Corn Quesadillas~ Avocado Crema & Salsa Roja
- Roasted Zucchini Cups~ asiago cheese, roasted cherry tomato, thyme
- Stuffed Mushrooms~ spinach, roasted peppers, 4 cheeses (**can be made with addition of sausage*)
- Stuffed Mushrooms with Sausage, Prosciutto & Mozzarella
- Maryland Crab Stuffed Mushrooms~ Champagne Cream Sauce
- Homemade Potato Skins with Boursin, Bacon & Cheddar
- Yukon Gold Potato Latkes~ Pink Applesauce & Chive Crème
- Spiedini Skewers, *fried & skewered mozzarella with sage leaves*~ lemon anchovy sauce
- Mini Beef Wellingtons in Puffed Pastry
- Mini Chicken Wellingtons in Puffed Pastry
- Sicilian Meatballs, *with raisins & pigoli*~ chianti marinara sauce
- Assorted Miniature Quiches
- Swedish Meatballs~ sour cream & onion brown gravy
- Sweet & Sour Pan Asian Meatballs
- Mini Deep Dish Pizzas
- Tia's Jalapeno Poppers, *monterey jack, bacon & boursin*~ breaded and deep fried, served with Salsa Roj

Elegant Buffets

~perfect for serving at room temperature~

♥ **Dijon & Rum Glazed Spiral Smoked Ham**

Garnished with pineapple, seasonal fruit, & herbs and served with assorted mustards

\$80 (serves 10-12) / **\$150** (serves 20+)

♥ **Whole Roasted Turkey Breast**

brined, herb roasted, and sliced, presented with homemade turkey gravy, cranberry-mandarin chutney, pink applesauce & artisan rolls

\$95 (serves 10-12)

♥ **Whole Roasted Loin of Pork**

roasted with apples & onions, sliced and served with cranberry-mandarin chutney, pink applesauce & artisan rolls

\$90 (serves 10-12) / **\$160** (serves 20+)

♥ **Whole Roasted Eye Round of Beef**

Eye round of beef, perfectly roasted, sliced and served with brioche rolls & choice of sauce~ horseradish-dijon gorgonzola crème, herb aioli or Warm Brandy Peppercorn Sauce

\$95 (serves 15+)

♥ **Fillet of Beef**

Lean and tender, this roast is, sliced & served with horseradish-dijon with brioche rolls & choice of sauce~ horseradish-dijon gorgonzola crème, herb aioli or Warm Brandy Peppercorn Sauce

\$185 (serves 10-12)

♥ **Smoked Nova Salmon**

sliced smoked salmon, premium cream cheese, sliced tomato, sliced Bermuda onion, fresh arugula, lemon slices, dill and bagels

\$95 (serves 10-12) / **\$180** (serves 20+)