

Hors D'oeuvres

14.95\$/dozen

Hot

- Assorted mini quiche
- Mini spring rolls
- Mini spanikopita
- Sausage rolls
- Vegetable samosas
- Crispy cheddar perogies
- Meatballs
- Deep fried ravioli with marinara sauce

Cold

- Smoked salmon on rye
- Devilled eggs
- Shrimp cocktail
- Assorted rolled cold cuts

Platters:

Cheese platter: \$6.95/person

Smoked Gouda, brie, havarti and goat cheese spread served with an assortment of dried and fresh fruits.

Crudités platter: \$5.95/person

Baby carrots, cauliflower, broccoli, celery, grape tomatoes served with roasted red pepper and artichoke dips.

Fruit platter: \$5.95/person

Pineapple, cantaloupe, honeydew melon, grapes and berries.

Antipasto platter: \$7.95/person

Artichoke hearts, peperoncini peppers, marinated olives, bocconcini, provolone, salami and prosciutto, grape tomatoes garnished with breadsticks and crackers.

Salads:

Caesar: Crisp romaine tossed in creamy Caesar dressing topped with fresh parmesan, crispy bacon bits and crunchy croutons. Garnished with lemon wedges.

Mixed green and garden vegetables: Leaf and spring mix topped with cucumbers, tomatoes, and red onions with Italian, Ranch and Caesar dressing.

Greek: Chunks of cucumber, red and green peppers, red onion, tomatoes with black olives and feta tossed in vinaigrette.

Spinach and Berry: Baby spinach, sliced strawberries and walnuts drizzled with raspberry vinaigrette.

Mains: Choice of 3

- Stuffed herb chicken breast
 - Beef wellington
- Stuffed turkey breast
- Pork tenderloin with roasted apples and onions
 - Traditional lasagna
 - Baked eggplant parmesan
- Roast beef buffet *minimum 40 people*

Sides (starch & vegetables)

- Roasted seasonal roots
 - Glazed cut carrots
 - Roasted asparagus
- Broccoli & carrots with tops
 - Rice pilaf
- Roasted parisienne potatoes
- Buttermilk mashed potatoes
 - Sweet potato mash

Soups

- Garden vegetable
- Autumn butternut squash
- Old fashioned chicken noodle
 - Broccoli cheddar

Desserts

- Carrot cake
- Lemon crème cake
- Black forest cake
- Triple fudge brownie
- New York style cheesecake

\$19.95 per person – Main (choice of 3), soup or salad, roll, tea & coffee

\$22.95 per person – includes all of the above plus a choice of 2 desserts