

# SPRING/SUMMER CATERING MENU

## APPETIZERS/TAPAS

1 DOZEN MINIMUM

VIETNAMESE SPRING ROLL. Baby Spinach, Shaved Carrot, Avocado, Miso, Rice Paper, Sweet & Sour Dipping. \$2 Add Tuna or Shrimp \$3

TOMATO BRUSCHETTA. Lemon Basil, Shaved Pecorino. \$1.5

GOLDEN BEET BRUSCHETTA. Herb Goat Cheese, Radish Sprouts. \$2.5

CLASSIC STUFFED MUSHROOMS. Vegetarian Stuffing. \$1.5

ZUCCHINI FRITTERS. Basil Pesto Aioli. \$2

SPRING ASPARAGUS. Frito Misto, Lemon-Mint Aioli. \$2.75

JUMBO LUMP CRAB BEIGNETS. Lemon Tartar. \$2.75

SHRIMP CEVICHE. Avocado, Mango, Crispy Tortilla. \$2.75

AHI TUNA CUCUMBER CRISP. Tomato Ginger Relish, Fried Shallot. \$3

CHICKEN OR SHRIMP & AVOCADO WONTON. Sweet & Sour Dipping. \$2

CHICKEN WALDORF SALAD. Endive Crisp, Alfalfa Sprouts, Pickled Carrots. \$2.5

LEMONGRASS CHICKEN SKEWERS. Citrus Ginger Glaze, Peanut Sauce. \$2

SOUTHERN FRIED CHICKEN SKEWERS. Peach Habanero Dipping Sauce. \$2.5

BRAISED SHORT RIB CROSTINI. Boursin Cheese, Tomato Marmalade. \$3

FILET OF BEEF CROSTINI. Crispy Shiitake's, Aged Cheddar, Horseradish Cream. \$3

PISTACHIO CRUSTED LAMB CHOP. Moroccan Mint Sweet Tea Dipping Sauce. MARKET PRICE

PIGS IN A BLANKET. Spicy Mustard. \$1.5

TRADITIONAL DEVILED EGG. \$2

# SLIDERS

MINI GOURMET  
SANDWICH PLATTERS

CLASSIC ANGUS BURGER. Tomato Marmalade, Onion Relish, Boursin Cheese, Horseradish Aioli, Brioche Bun. \$54 PER DOZEN

BBQ PULLED PORK. Pickled Red Onion, Cabot Cheddar. \$48 PER DOZEN

GARBANZO BEAN BURGER. Boursin Cheese, Lettuce, Tomato Marmalade, Balsamic Reduction. \$45 PER DOZEN

TUNA. Seared Ahi Tuna, Avocado, Baby Arugula, Tomato. \$60 PER DOZEN

CHICKEN SALAD. Apples, Walnuts, Dried Cranberry, Cabot Cheddar, Balsamic Reduction. \$48 PER DOZEN

“THE JOEY.” Crispy Chicken Cutlet, Melted Provolone, Arugula, Tomato, Balsamic. \$51 PER DOZEN

# STATIONARY PLATTERS

SMALL (UP TO 10 PEOPLE)    LARGE (UP TO 20 PEOPLE)

TROPICAL FRUIT PLATTER. Pineapple, Cantaloupe, Honeydew, Mango, Organic Grapes, Kiwi, Figs, Strawberries, Blueberries \$50 • \$100

GOURMET CHEESE PLATTER. Assorted Domestic & Imported Cheeses served with Crostini and Flat Breads. \$85 • \$140

ASSORTED GOURMET SANDWICH PLATTER. The Joey, The Grandpas, Chicken Salad Pita. \$80 • \$160

ASSORTED GOURMET SLIDER PLATTER. Hummus Slider, Chicken Salad Slider, Tomato, Mozzarella & Basil Slider. \$48 PER DOZEN

“THE JOEY” SANDWICH PLATTER. Crispy Chicken Cutlet, Arugula, Balsamic Vinegar, Provolone Cheese, Pesto Mayonnaise. \$88 • \$176

ASSORTED GRILLED VEGETABLE PLATTER. Seasonal Vegetables, Balsamic Glaze. \$65 • \$130

FRESH VEGETABLE CRUDITÉ. Seasonal Vegetables, White Bean Hummus, Horseradish Sauce. \$55 • \$110

THE ANTIPASTO PLATTER. Salami, Sopressata, Prosciutto, Fresh Mozzarella, Aged Provolone, Roasted Peppers, Artichoke Hearts, Olives, Sweet & Hot Cherry Peppers, Semolina Bread. \$90 • \$140

BAKED BRIE PLATTER. Nut Crusted Brie Wheel, Housemade Flatbreads, Fresh Seasonal Berries and Dried Fruit. \$58

POACHED JUMBO SHRIMP COCKTAIL. Fresh Horseradish Sauce, Lemon. (2.5 Lbs.) \$85 • (5 Lbs.) \$175

(STATIONARY PLATTERS CONTINUED)

WHITE BEAN HUMMUS. Grilled Flatbread, Vegetables, Olive Tapenade. \$38 • \$76

CHARCUTERIE PLATTER. Assorted Sausage Pate, Salumi, Baguettes, Pickled Vegetables, Mustard. \$74 • \$140

CHILLED SEAFOOD RAW BAR. Lobster, Oysters, King Crab Leg, Stone Crab Claws, Jumbo Lump Crab Salad, Shrimp, Clams, Muscles, Horseradish Cocktail, Minuette, Lemon Caper Aioli. MARKET PRICE

## SALADS

SMALL (UP TO 10 PEOPLE)      LARGE (UP TO 20 PEOPLE)

MARIA'S SALAD. Arugula, Mango, Avocado, Red Peppers, Apple, Red Onion, Cucumber, Celery, Parmesan, White Balsamic Vinaigrette. \$55 • \$110

SALAD OF THE HOUSE. Baby Greens, Seasonal Vegetables, Chickpeas, Choice of Vinaigrette. \$40 • \$80

CHOP-CHOP. Cucumber, Tomato, Avocado, Hearts of Palm, Pickled Carrot, Whole Wheat Croutons, Peppercorn Dressing. \$50 • \$100

BLACK BEAN AND ROASTED CORN SALAD. Peppers, Red Onion, Tomato, Avocado, Cilantro-Lime Vinaigrette. \$35 • \$70

SOBA NOODLE SALAD. Pickled Cabbage, Spiced Cashews, Mango, Avocado, Miso Vinaigrette. \$55 • \$110

"MOM'S" 7-LAYER SALAD. Organic Baby Greens, Peas, Bacon, Egg, Tomato, Vermont Cheddar, Whole Wheat Croutons, Creamy Avocado Dressing. \$50 • \$100

BASMATI WILD RICE SALAD. Orange Segments, Toasted Almonds, Peppers, Red Onion, Golden Raisins, Citrus Vinaigrette. \$40 • \$80

GEMELLE PASTA SALAD. Tomatoes, Roasted Peppers, Olives, Fresh Mozzarella, Pesto Vinaigrette. \$45 • \$90

BABY ARUGULA & PEACH SALAD. Toasted Cashews, Goat Cheese, Grilled Onion, Extra Virgin Olive Oil, Aged Balsamic Reduction. \$50 • \$100 \*SEASONAL AVAILABILITY

WATERMELON JICAMA SALAD. Red Onion, Feta Cheese, Organic Baby Greens, Toasted Cashews, Garden Herb Vinaigrette. \$40 • \$80

SPINACH STRAWBERRY SALAD. Spiced Pecans, Goat Cheese, Red Onion, Garden Herb Vinaigrette. \$48 • \$96

HEIRLOOM TOMATO SALAD. Fresh Herbs, Shaved Red Onion, Olives, Housemade Mozzarella, Organic Baby Greens, Garden Herb Vinaigrette. \$52 • \$105 \*SEASONAL AVAILABILITY

YUKON GOLD POTATO SALAD. Hard Boiled Egg, Celery, Onion, Creamy Dill Pickle Dressing. \$35 • \$70

## SIDES

1/2 Pan (UP TO 10 PEOPLE)

SEASONAL VEGETABLE RATATOUILLE. Light Tomato Sauce, Olive Oil, Basil. \$42

ROASTED BABY CARROTS. Ginger, Caraway. \$42

“MOM’S FAMOUS BROCCOLI CASSEROLE.” Fresh Baked Creamy Broccoli, Walnut Crust. \$48

UNCLE JOE’S BAKED WHIPPED POTATOES. Mozzarella & Parsley Crust. \$45

ROASTED RUSSET & SWEET POTATOES. Fennel, Lemon. \$42

ROASTED ASPARAGUS AND ZUCCHINI CASSEROLE. Parmesan Crust. \$48

STUFFED ARTICHOKEs. Fresh Breadcrumbs, Pine Nuts, Pecorino, Olive Oil, Lemon. MARKET PRICE

FORBIDDEN RICE PILAF. Basmati, Mango, Dried Cranberry, Fresh Herbs. \$42

## PASTA

1/2 PAN (UP TO 10 PEOPLE)

SPAGHETTI AGLIO E OLIO. Extra Virgin Olive Oil, Toasted Garlic Slivers, Olives, Walnuts, Parsley, Shaved Reggiano. \$35

PENNE VODKA AL FORNO. Fresh Mozzarella, Ricotta, Pecorino. \$38

ROMAN LASAGNA. Prosciutto, Peas, Hard Boiled Egg, Mozzarella, Bolognese. \$50

CAVATELLI. Roasted Broccoli, Forest Mushrooms, Pecorino Béchamel \$42

GRANDPA’S MACARONI PIE. Italian Cheese, Peas, Sopressata, Basil, Tomato Sauce. 10” Pie (8 PIECES) \$48

CHEESE TORTELLINI PESTO. Broccoli, Grape Tomatoes, Fresh Mozzarella. \$48

## CHICKEN

FREE BIRD

“ANNIE’S CHICKEN.” Braised Chicken, Artichoke Hearts, Sweet Cherry Peppers, Potatoes.  
\$20 PER ORDER (HALF CHICKEN)

CHICKEN PARMESAN. Chicken Cutlet, Marinara, Fresh Mozzarella, Pecorino, Fresh Basil. \$18 PER ORDER

CHICKEN FRANCESE. Sautéed Spinach or Broccoli Rabe, Oven-Dried Tomatoes, Lemon Butter Sauce.

\$20 PER ORDER

*(CHICKEN CONTINUED)*

STUFFED CHICKEN BREAST. Forest Mushrooms, Fontina, Marsala Wine Sauce. \$24 PER ORDER

JAMAICAN JERK CHICKEN. Sweet & Spicy Rasta Sauce. \$18 PER ORDER

## TURKEY

ORGANIC AVAILABLE

WHOLE ROASTED TURKEY. Gravy, Apple Cranberry Chutney. \$8 PER LB. (\$10 PER LB. FOR MURRAY'S)

SAGE ROASTED TURKEY BREAST. Gravy, Apple Cranberry Chutney. \$12 PER LB.  
(\$14 PER LB. FOR MURRAY'S)

## BEEF

GRASS FED, PRIME CUTS AVAILABLE

FILET OF BEEF ROAST. Green Peppercorn Demi Glace. MARKET PRICE

NY SIRLOIN ROAST. Natural Jus. MARKET PRICE

PRIME RIB ROAST. Natural Jus. MARKET PRICE

BRAISED BONELESS SHORT RIBS. Natural Jus. MARKET PRICE

GRILLED FLANK STEAK. Basil Pesto. MARKET PRICE

## PORK

ALL NATURAL, FREE-RANGE, NO ANTIBIOTICS OR HORMONES. PRIME PORK AVAILABLE

LALAVENDER HONEY GLAZED FRESH HAM. Creole Mustard. \$15 PER LB.

SHALLOT HERB ROASTED PORK LOIN. Onion Jus. MARKET PRICE

BBQ SPARE RIBS. MARKET PRICE

BACON AND SAGE WRAPPED PORK LOIN. Natural Jus. \$20 PER ORDER

## LAMB

IMPORTED OR DOMESTIC. PRICES BASED ON NEW ZEALAND LAMB

PISTACHIO CRUSTED LAMB CHOPS. Moroccan Mint Tea Sauce. 1/2 Rack. MARKET PRICE

BONELESS LEG OF LAMB ROAST. Fresh Rosemary, Garlic, Parsley, Anise, Extra Virgin Olive Oil, Rustic Gravy. MARKET PRICE

FENNEL DUSTED LAMB LOIN. Shallot Marsala Wine Sauce. MARKET PRICE

## PESCE

STUFFED SHRIMP SCAMPI. Jumbo Lump Crab, Toasted Garlic, Lemon-Butter Sauce. 5 PER ORDER \$25

FENNEL-DUSTED SEA SCALLOPS. Pinot Noir Reduction. MARKET PRICE

ORGANIC SCOTTISH SALMON. Lemon-Caper Crust, Citrus Beurre Blanc. \$20 PER ORDER

JUMBO LUMP CRAB CAKE. Lemon Tartar. \$12 EACH

## FOR THE KIDS

1/2 PAN (8-10 PEOPLE)

MAC 'N CHEESE. \$35

BAKED ZITI. \$35

CHICKY FINGERS WITH HONEY MUSTARD. \$40

CHICKEN PARMESAN. \$8 Per Order

## DESSERT PLATTERS

SMALL (35 PIECES), LARGE (70 PIECES). GLUTEN FREE AVAILABLE

ASSORTED DESSERT PLATTER. Assortment Of Our Seasonal Desserts. (Chocolate Chip Cookies, Oatmeal Cookies, Russian Tea Cookies, Seasonal Mini Cupcakes, Mini Chocolate Fudge Brownies, Seasonal Mini Bars) \$50 • \$100

(DESSERTS CONTINUED)

## COOKIES

CHOCOLATE CHIP. \$2 EACH

OATMEAL. \$2 EACH

LINZER. \$3 EACH

RUSSIAN TEA. \$2.75 EACH

FRENCH MACARONS. \$1.25 EACH

FLOURLESS CHOCOLATE WALNUT \$2.75 EACH

## BARs

RASPBERRY. \$3

BROWNIES. \$3

CHOCOLATE CHIP COCONUT ALMOND. \$3

## CUPCAKES

MINI CUPCAKES PER DOZEN • REGULAR SIZE PER 1/2 DOZEN

TRIPLE COCONUT. Coconut Cake, Coconut Buttercream,  
Toasted Coconut. \$3 REGULAR \$1.75 MINI

CHOCOLATE CHIP COOKIE. Vanilla Cake, Brown Sugar Buttercream, Mini Chocolate Chip Cookie.  
\$3 REGULAR \$1.75 MINI

VANILLA. Vanilla Cake, Vanilla Buttercream. \$3 REGULAR \$1.75 MINI

CHOCOLATE. Chocolate Cake, Chocolate Buttercream. \$3 REGULAR \$1.75 MINI