



“Soup-to-Nuts”

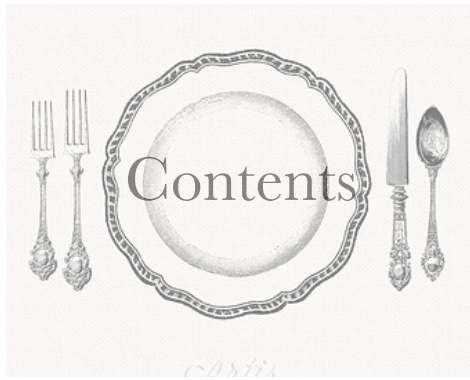
Gourmet Catering Brochure

Providing professional party planning services & in-home cooking for the convenience of those who enjoy vacationing and entertaining with style, elegance & ease.

~ BON APPETIT ~

954-826-8835

bookachef@yahoo.com



- * Breakfast & Brunch Menus
- * Luncheon Menus & Light Florida Fare
 - * Cocktail Party Fare:
 - Hot & Cold Hors D'oeuvres
 - Appetizer Platters
 - Festive Party Boards
 - First Course Specialties
 - * Buffet Dinner Menus
 - * Sit-Down Dinner Menus
 - * A La Carte Fare
 - * Specialty Desserts, Baked Goods
& Spiced Nuts

(\$250.00 minimum per catering order)

Breakfast Buffet Menus:

\$40/person plus Wait Staff Fees & 18% Gratuity
(6 person minimum, please)

Breakfast Menu #1:

Scrambled Eggs w/Cheddar
Skillet Country Ham
Oven Roasted Potatoes
Buttermilk Biscuits / Butter Chips
Honeydew Wedges w/Fresh Lime
Sour Cream Streusel Cake
Orange Juice / Coffee / Tea

Breakfast Menu #2:

Blueberry Pancakes w/Maple Syrup
Crispy Bacon Strips
Oven Roasted Potatoes
Fresh Strawberries w/Brown Sugar & Sour Cream
Homemade Breakfast Crumb Cake
Orange Juice / Coffee / Tea

Breakfast Menu #3:

Country French Toast w/Maple Syrup
Breakfast Sausage Links
Hash Brown Casserole
Assorted Berries w/Cantaloupe
Glazed Lemon Pound Cake
Orange Juice / Coffee / Tea

Breakfast Menu #4:

Eggs Benedict w/Canadian Bacon
& Hollandaise Sauce
Home Fries
Fresh Baked Scones
Citrus Fruit Platter w/Fresh Mint
Blueberry Coffee Cake
Orange Juice / Coffee / Tea



Breakfast Menu #5:

Homemade Waffles w/Maple Syrup
 Breakfast Sausage Patties
 Cheese Grits
 Curried Fruit Compote
 Fresh Apple Cake
 Orange Juice / Coffee / Tea

Breakfast Menu #6:

Baked Vegetable Frittata
 Breakfast Sausages
 Grilled Polenta Rounds
 Fresh Seasonal Fruit Bowl
 Sour Cream Coffee Cake
 Orange Juice / Coffee / Tea

Added Breakfast Fare:

\$45 / Half Pan (Serves 6)

\$90 / Full Pan (Serves 12)

Crispy Bacon
 Skillet Country Ham
 Sliced London Broil
 Breakfast Sausage Links
 Breakfast Sausage Patties
 Chicken Sausage Links
 Scrambled Eggs
 Shrimp & Grits

 Seasonal Fresh Fruit
 Mixed Fresh Berries
 Honeydew Melon
 Fresh Strawberries
 Mixed Citrus Fruit
 Florida Grapefruit Halves
 Curried Hot Fruit
 Yogurt, Granola & Berry
 Trifle

Sausage/Swiss Strata
 Tomato/Mushroom Strata
 Ham/Broccoli Strata
 Spinach Filled Crepes
 w/Sauce Maltese
 Cheese Blintzes
 w/Blueberry Syrup
 Mushroom Crepes
 w/Bechamel Sauce
 Eggs Benedict
 w/Hollandaise
 Baked Vegetable Omelette
 Cheese/Vegetable Frittata
 French Toast Casserole
 French Toast Triangles
 Buttermilk Pancakes
 Homemade Waffles
 Hash Brown Casserole
 Cinnamon Noodle Kugel

Brunch Buffet Menus:
\$45/person plus Wait Staff Fees & 18% Gratuity
(6 person minimum, please)

Brunch Menu #1:

(Choose One)

1. Sausage / Egg / Swiss Strata
 2. Tomato / Mushroom / Cheddar Strata
 3. Ham / Broccoli / Muenster Strata
- Oven Roasted Herbed Potatoes
Smoked Salmon / Bagels / Cream Cheese
Prosciutto Wrapped Honeydew Melon
Blueberry Crumble Cake
Orange Juice / Coffee / Tea

Brunch Menu #2:

(Choose One)

1. Stuffed French Toast Casserole
 2. Challah French Toast Triangles
 3. Pineapple Banana French Toast
- Apple-Mustard Glazed Ham
w/Buttermilk Biscuits
Oven Roasted Potatoes
Fresh Strawberries
Chocolate Coffee Cake
Orange Juice / Coffee / Tea

Brunch Menu #3:

- Homemade Waffles w/Maple Syrup
Crispy Bacon Strips
Country Hash
Fresh Fruit Salad
Toffee Coffee Cake
Orange Juice / Coffee / Tea

Brunch Menu #4:

(Choose One)

1. Spinach Filled Crepes w/Sauce Maltese
 2. Cheese Blintzes w/Fresh Berries & Syrup
 3. Eggs Benedict w/Hollandaise Sauce
- Herb Roasted New Potatoes
Breakfast Sausage Links
Fresh Fruit w/Mint Sprigs
Orange Poppy Seed Cake
Orange Juice / Coffee / Tea

Brunch Menu #5:

(Choose One)

1. Fajitas w/Assorted Fillings
 2. Breakfast Burrito Bar
w/Assorted Fillings
- Chipotle Oven Roasted Potatoes
Grilled Polenta Rounds
Broiled Grapefruit Halves
Lemon Blueberry Coffee Cake
Orange Juice / Coffee / Tea

Brunch Menu #6:

SHRIMP & GRITS:

- Sautéed Creole Style Jumbo Shrimp
& Slow-Cooked Stone-Ground Grits
- Green Salad w/Lemon Vinaigrette
Fresh Corn Fritters w/Maple Syrup
Fresh Berries
Cinnamon Coffee Cake
Orange Juice / Coffee / Tea

Added Brunch Fare:

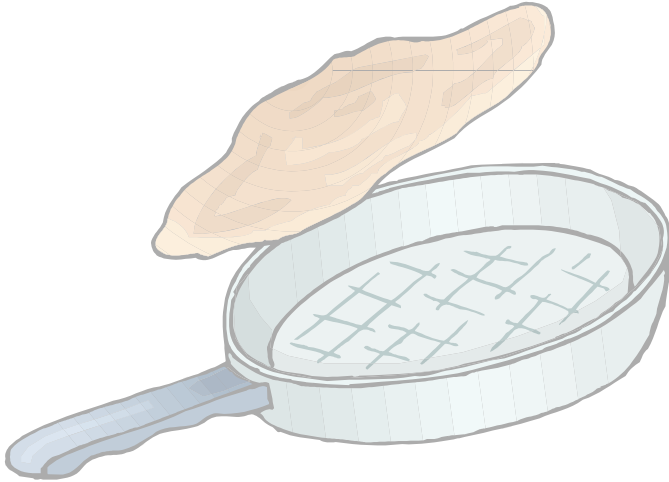
\$45 / Half Pan (Serves 6)

\$90 / Full Pan (Serves 12)

Skillet Country Ham
Thick Cut Bacon
Sliced London Broil
Breakfast Sausage Links
Breakfast Sausage Patties
Chicken Sausage Links
Scrambled Eggs
Shrimp & Grits

Seasonal Fresh Fruit
Mixed Fresh Berries
Honeydew Melon
Fresh Strawberries
Mixed Citrus Fruit
Florida Grapefruit Halves
Curried Hot Fruit
Yogurt, Granola
& Berry Trifle

Sausage/Swiss Strata
Tomato/Mushroom Strata
Ham/Broccoli Strata
Spinach Filled Crepes
w/Sauce Maltese
Cheese Blintzes
w/Blueberry Syrup
Mushroom Crepes
w/Bechamel Sauce
Eggs Benedict
w/Hollandaise
Baked Vegetable Omelette
Cheese/Vegetable Frittata
French Toast Casserole
French Toast Triangles
Buttermilk Pancakes
Homemade Waffles
Hash Brown Casserole
Cinnamon Noodle Kugel



Luncheon Buffet Menus:

\$45/person plus Wait Staff & 18% Gratuity
(6 person minimum, please)

Lunch Menu #1:

Corn & Bacon Chowder
Chef Joe's Shrimp Burger
 on a Fresh Potato Roll
 w/Lettuce, Tomato & Tartar Sauce
Old Bay Potato Wedges
Creamy Cole Slaw
Apple Pecan Crisp w/Vanilla Ice Cream

Lunch Menu #2:

Tomato Basil Bisque
Four-Cheese Grilled Cheese Triangles
Herbed Potato Wedges
Spinach Salad Supreme
 w/Bacon & Blue Cheese
Kahlua Brownies
Mixed Berries / Ice Cream

Lunch Menu #3:

New England Clam Chowder
Reuben Melts in Bagel Bowls
Dilled New Potato Salad
Bibb Salad w/Grape Tomatoes,
 Artichoke Hearts & Lemon Dressing
Pecan Bars - Chocolate Covered Strawberries

Lunch Menu #4:

Butternut Squash Bisque
 w/Ginger, Curry & Coconut Milk
Chicken Salad w/Apples, Craisins & Walnuts
Four Cheese Soufflé
Sliced Tomatoes w/Fresh Mozzarella & Basil
 Drizzled w/Olive Oil
Lemon Bars / Fresh Raspberries



Lunch Menu #5:

Chilled Cucumber Bisque

Turkey Club Sandwich or Hot Brown

Four-Cheese Tart on a bed of Arugula

Lemon Rum Cake w/Citrus Glaze

Fresh Berries

Lunch Menu #6:

Broccoli - Cheddar Soup

Caesar Salad topped w/Grilled Salmon,

Chicken, Flank Steak or Shrimp

Quiche Lorraine

Blueberry Oat Crisp w/Vanilla Ice Cream





“Light” Florida Fare

These beautiful, healthy & hearty salad entrees will satisfy and delight even the hungriest of appetites.

A great choice for lunch or supper!

\$45/person plus Wait Staff & 18% Gratuity
(6 person minimum, please)

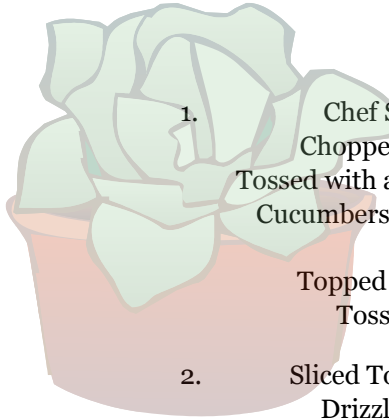
Menus also include:

Mini Quiches

Fresh Baked Carrot & Zucchini Breads

Homemade Heirloom Cookies

Sorbet & Fresh Berries



1. Chef Specialty “Confetti” Salad ~
Chopped Romaine & Iceberg Lettuce
Tossed with a colorful confetti of Diced Carrots,
Cucumbers, Red Onion, Peppers, Tomatoes,
Olives & Gorgonzola
Topped w/Grilled Chicken or Shrimp
Tossed in a Lemon Vinaigrette
2. Sliced Tomato, Burrata & RRP Salad ~
Drizzled w/Extra Virgin Olive Oil
& Balsamic Glaze
Topped w/Fresh Basil & Cracked Pepper
Served w/Grilled Chicken or Shrimp
3. Wild Rice & Barley Salad ~
Served w/Sliced Smoked Turkey Breast,
Dried Cranberries, Walnuts, Brie,
Sliced Red Onion & Orange Wedges
Drizzled w/Raspberry Vinaigrette
4. Classic Caesar Salad ~
w/Shaved Reggiano & Garlic Croutons
Tossed in our Specialty House Dressing
Topped w/Grilled Chicken or Shrimp
5. Grilled Chicken over Spinach Leaves
w/Baby Peas, Sliced Red Onion,
Sliced Mushrooms & Hard Boiled Eggs
Crumbled Blue Cheese ~ Dijon Vinaigrette
6. Cobb Salad ~ A CLASSIC delight!
Chopped Iceberg, Avocado, Tomatoes, Chicken,
Shrimp, Hard Boiled Eggs & Crispy Bacon
Tossed in a Specialty House Dressing



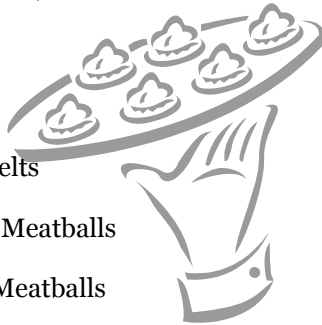
7. Chilled Sesame Crusted Tuna
or Herb Crusted Salmon
served over Yacht Club Salad
(Spring Mix, Mandarin Oranges, Coconut,
Almonds, Red Onion & Raisins)
Tossed w/Savory Balsamic Vinaigrette
8. Chef Salad ~
Rolled Honey Ham & Roasted Turkey Breast,
Swiss & American Cheese Slivers,
Sliced Hard Boiled Egg, Tomato Wedges,
Cucumbers & Red Onion
Served w/Thousand Island Dressing
9. Wolfgang Salad Supreme~
Salad Mix Topped w/Sliced Flank Steak,
Artichoke Hearts, Sun Dried Tomatoes, Red
Onion, Gorgonzola, Black & Green Olives &
Grape Tomatoes, Served with Balsamic Splash
10. Chefs' Specialty Chicken Salad
w/Apples, Craisins & Walnuts
Served in Half a Cantaloupe
11. Tuna Salad Served on a bed of Red leaf Lettuce
w/Red Potato Salad, Creamy Cole Slaw,
Tomatoes Wedges and Red Onion.
12. Vine-Ripe Tomato filled w/Orzo & Shrimp Salad
Served w/Baby Arugula, Old Bay Chips
& Creamy Cole Slaw

~ COCKTAIL PARTY FARE ~

Hot Hors D'oeuvres:

Per Dozen:

Bacon Rolls	\$18
Asparagus Gorgonzola Canapés	\$18
Bruschetta Toasts w/Fresh Mozzarella	\$24
Reuben Melts	\$36
Spinach Balls	\$18
Cheese-Bacon Melts	\$18
Creamy Cocktail Meatballs	\$18
Glazed Cocktail Meatballs	\$18
Specialty Cheese Straws	\$18
Bacon Wrapped Dates	\$18
Cheese-Shrimp Canapés	\$36
Bacon Wrapped Scallops	MP
Cheese-Pastry Hors d'oeuvres	\$24
Curried Brie & Black Olive Triangles	\$24
Mini Crab Cakes	\$42



Pigs in a Blanket w/Mustard	\$24
Coconut Shrimp	\$36
Caramelized Scallops	MP
Jalapeño Corn Fritters w/Dill Cream	\$24
Duck Crepes w/Hoisin Sauce & Scallions	\$36
Hot Artichoke Canapés	\$24
Sausage-Stuffed Mushrooms	\$36
Pepperoni-Stuffed Mushrooms	\$36
Grilled Mediterranean Wings	\$24
Potato Pancakes w/Applesauce	\$24
Gorgonzola-Filled Breaded Artichoke Hearts served w/Pink Vodka Sauce	\$36
Quesadilla Wedges w/Shredded Chicken, Cheddar, Caramelized Onion & Spinach	\$36
Jumbo Blackened Shrimp served w/Remoulade Sauce	\$36

Cold Hors D'oeuvres:

Per Dozen:

Whipped Feta & Bruschetta Croustades	\$24
Smoked Salmon Wrapped Asparagus Spears	\$36
Date & Goat Cheese Croustades	\$24
Prosciutto Wrapped Honey Dew	\$36
BLT Canapés w/Pesto Mayo	\$24
Chicken Salad in Mini Cream Puffs topped w/a Smoked Almond	\$36
Wild Mushroom Crostini w/Blue Cheese	\$24
Ham & Pineapple Pin Wheels	\$18
Roquefort Filled Salami Cones	\$18
Smoked Salmon Pumpnickel Rounds	\$24
Tri Colored Tortellini Skewers w/Pesto	\$36
Sesame Seared Tuna w/Orange Ginger Sauce	\$36
Shrimp-Butter French bread Rounds	\$24
Cucumber Canapés w/Boursin & Dill	\$24
Whipped Feta & Bruschetta Croustades	\$24
Sesame Seared Tuna w/Orange Ginger Sauce	\$36
Smoked Ham & Swiss Crostini's served w/ <u>Orange Honey Drizzle</u>	\$36

Specialty Appetizer Platters~

Cocktail Party Favorites!

Baked Brie in Puff Pastry w/Apricot Preserves
Served with Assorted Grapes, Dried Apricots & Crackers
Small....\$75
Large....\$125

Pineapple Chutney Canapé Platter
Served w/Fresh Fruit & Champagne Crackers.....\$125

Rolled Prosciutto & Mozzarella Medley
Topped with Tomato Balsamic Bruschetta
Served with Sliced Baguettes.....\$95

Dilled Shrimp Mousse~ a REAL Favorite!
Served with Rice Crackers.....\$85

Hot Crabmeat Dip with Cognac and Shallots
Served with Champagne Crackers.....\$125

Jumbo Shrimp Cocktail Platte
Served with Cocktail Sauce & Lemon Wedges.....MP


Caviar Stuffed Pumpernickel..... \$125

Specialty Charcuterie Board w/Dried Sausages
Served with Gourmet Crackers.....\$175

Spinach-Vegetable Dip in a Bread Basket
Served w/Raw Vegetables.....\$75

Hot Pizza Dip with Pepperoni
Served with Tortilla Chips..... \$75

Pizza Monkey Bread w/Marinara.....\$75



Smoked Salmon Cheesecake	
Served w/Pita Triangles.....	\$95
Mexican Cheesecake w/Cilantro Salsa	
Served w/Tortilla Chips.....	\$95
Italian Tart served w/Sliced Baguettes	
Small...\$75	
Large...\$125	
Hot Artichoke Dip	
Served with Pita Chips.....	\$75
Homemade Boursin in a Bread Basket	
Served with Assorted Crackers.....	\$75
Vodka Blue Cheese Dip w/Assorted Crackers.....	\$55
Elegant Shrimp Dip in Sour Dough.....	\$85
Raw Vegetable Tray	
w/Herbed Dip in a Cabbage Bowl.....	\$75.00
Calvados Pate w/Chicken Livers & Apples.....	\$75
Fondue Bread.....	\$85
Broccoli Bread.....	\$85
Festive Cheese Ball (creative variations).....	\$75
Holiday Tree of Mini Cheese Balls.....	\$75
Chilled Eggplant Medley w/Baby Spinach, Prosciutto, Roasted Red Peppers & Fresh Mozzarella Drizzled with Balsamic Vinaigrette	
Served with Sliced Italian Bread.....	\$125
Seasonal Stone Crab Claws w/Mustard Dipping Sauce....	MP

Cocktail Party Boards ~

(each serves approximately 20)

These beautifully presented cocktail party platters are served at room temperature. Perfect for a hearty appetizer party or as an addition to any buffet!

Whole Sliced Beef Tenderloin
Served w/Three Sauces
(Horseradish, Bearnaise & Chimichurri)
\$250

Brown Sugar-Bourbon Glazed Ham
Served w/Assorted Mustards & Buttermilk Biscuits
\$125

Chianti Roasted Turkey Breast
Served w/Curried Chutney Mayonnaise
\$125

Orange & Ginger Glazed Pork Loin
Served w/Sweet & Sour Marmalade Sauce
\$125

Roasted Stuffed Pork Loin
served w/Apple Brandy Sauce
\$125

Herb Crusted or Lemon-Pepper Salmon
Served w/Dilled Mustard Sauce
\$125

(40) Grilled Chicken Satay Skewers
Served w/Thai Peanut Sauce
\$125

Smoked Salmon
Served w/Lemon-Dill Sauce & Capers
\$150



Specialty Charcuterie Board
w/Assorted Breads & Crackers
\$175.00

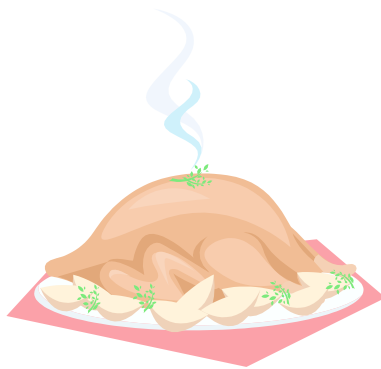
Peppercorn - Garlic Roast Beef
Served w/Lemon Horseradish Sauce
\$150

(2) Grilled Marinated Flank Steaks
Served w/Pico de Gallo & Soft Tortillas
\$125

(2) Grilled Marinated London Broils
Served w/Garlic-Olive Sauce
\$125

(4) Grilled Marinated Pork Tenderloins
Served w/Dijon Mustard Sauce
\$125

(4) Full Racks Chutney-Ginger
BBQ Baby Back Ribs
\$125



**Chefs' Mini Sliders &
Open Faced Specialties:**

**Mini Sliders ~
Platters of 12 ~ \$60 (one flavor per order)**

Shrimp Burgers

Sausage & Pepper Mini Subs

**Moo Shu Pork Burger
w/ Napa Cabbage**

**Caprice Chicken
w/ Basil**

Ham & Swiss Melt

Buffalo Chicken

Eggplant Parmesan

**Turkey Burgers
w/Feta, Spinach & Sun Dried Tomatoes**

Grass-Fed Cheeseburgers

**Roasted Turkey Breast & Savory Stuffing
on a Mini Croissant
Drizzled w/Cranberry Glaze**

Open Faced Specialties ~ Platters of 12 ~ \$60 (one flavor per order)

Sliced London Broil
on Blue Cheese Crusted Garlic Crostini
w/Creamy Horseradish Sauce

Smoked Salmon on Pumpernickel
w/Dill Cream Cheese, Cucumber & Capers

Grilled Kielbasa
on a Sauerkraut Pancake w/Polish Mustard

Grilled Fish Tortilla Round
w/Savoy Cabbage & Pico de Gallo

Sesame Seared Tuna
on Mu Shu Pancakes w/Wasabi Mayonnaise

Shrimp Scampi
on Garlic Croustades

Mini Kofta Lamb Kabobs
on Grilled Pita w/Tzatziki Sauce

Reuben Melt
w/Thousand Island Dressing

Grilled Pork Tenderloin on Sliced Italian Bread
w/Fresh Mango Sauce

Bourbon Brown Sugar Glazed Ham
on Buttermilk Biscuits

Duck Confit on Grilled Croustades
w/ Brie & Lingonberry Jam

Skirt Steak Fajita Rounds
w/Sautéed Peppers & Onions
Pico de Galo

Premiere First Course Appetizers: (Priced Per Person)

Grilled Portabella Mushroom Filled w/Sautéed Baby Spinach, Prosciutto, RRP & Fresh Mozzarella Drizzled with Balsamic Glaze	\$10
2 Mini Crab Cakes Served over Watercress Drizzled w/Picante Cream Sauce	\$10
Crabmeat Martinis Served w/Lemon Wedges & Cocktail Sauce	\$15
Jumbo Shrimp Martinis Served w/Lemon Wedges & Cocktail Sauce	\$12
Coquilles St. Jacques Served in Scallop Shells	\$12
Shrimp Stuffed Artichoke Hearts w/Mushrooms, Bacon & Gruyere Drizzled w/White Wine Hollandaise	\$14
Vidalia Onion Four Cheese Tart	\$8
Stuffed Zucchini Boat w/Mushrooms, Onions & Goat Cheese	\$8
Prosciutto Wrapped Honey Dew Wedge Served w/Lime Slices & Fresh Mint	\$6
Caramelized Scallops on a Scallion Pancake drizzled w/Chipotle Cream Sauce	MP

Buffet Dinner Menus:

(6 person minimum, please)

Buffet Menu #1: Surf & Turf

\$95/person Plus Wait Staff & 18% Gratuity

Broiled 4 oz. Lobster Tail (one per person)

w/Drawn Butter & Lemon

Sliced Beef Tenderloin

w/Roasted Shallots & Port Wine Sauce

Herbed Red Potatoes

Fresh Roasted Asparagus

Caesar Salad w/CROUTONS & Parmesan

Dinner Rolls ~ Butter Chips

Buffet Menu #2: Mediterranean Buffet

\$75/person Plus Wait Staff & 18% Gratuity

Grilled Marinated Beef Kebabs

Lemon Rosemary Chicken

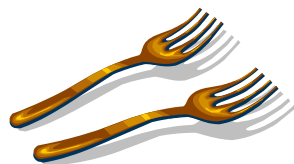
Grilled Lamb Kofta Skewers

Greek Roasted Potato Wedges

Assorted Grilled Vegetable Platter

Greek Salad w/Lemon Vinaigrette

Grilled Pita Triangles



Buffet Menu #3: Mexican Fiesta Night

\$75/person Plus Wait Staff & 18% Gratuity

Grilled Marinated Skirt Steaks

Grilled Tequila Chicken

Skewered Chorizo w/Sweet Peppers

Flour Tortillas - Sour Cream - Salsa - Guacamole

Sautéed Peppers & Onions

Mexican Rice

Santa Fe Salad w/Chipotle Ranch Dressing

Buffet Menu #4: Dinner Party Favorite

\$75/person Plus Wait Staff & 18% Gratuity

Chicken Marsala

w/Three Mushrooms

Herb Crusted Salmon

Rice Pilaf w/Almonds

Spinach Artichoke Soufflé

Spring Mix w/Tomatoes, Cucumber & Red Onion

Drizzled w/Champagne Vinaigrette

Dinner Rolls ~ Butter Chips

Buffet Menu #5: Hearty Supper Buffet

\$75/person Plus Wait Staff & 18% Gratuity

Beef Bourguignon

Cheesy Garlic Mashed Potatoes

Caramelized Brussels Sprouts

w/Frizzled Shallots

Caesar Salad

Buttermilk Biscuits ~ Butter



Buffet Menu #6: ITALIAN BUFFET

\$60/person Plus Wait Staff & 18% Gratuity

Lasagna or Spinach Stuffed Shells

Sausage & Meatballs Marinara

Chopped Romaine Salad

w/Garden Vegetables & Italian Dressing

Cheesy Garlic Bread



Buffet Menu #7: PIZZA NIGHT!

(Design Your Own Pizza)

\$45/person Plus Wait Staff & 18% Gratuity

Anti-Pasta Platter

Handmade 6" Pizza Rounds (2 per person)

Homemade Marinara & Grated Mozzarella

Choice of Toppings:

Italian Sausage, Pepperoni, Mushrooms,

Black Olives, Peppers & Onions

Buffet Menu #8: Backyard BBQ

\$75/person Plus Wait Staff & 18% Gratuity

Grilled Marinated Sliced London Broil

BBQ Baby Back Ribs

BBQ Chicken

Burgers - Hot Dogs - Rolls - Condiments

Hot Baked Bean Casserole

New Potato Salad / Creamy Cole Slaw

Mac & Cheese

Garden Salad

Buttermilk Biscuits / Whipped Butter

Buffet Menu #9:

\$85/person Plus Wait Staff & 18% Gratuity

Sliced Beef Tenderloin

w/Port Wine Demi Glace

Shrimp Scampi

Penne a la Parmesan

Spinach Soufflé-Filled Tomato Half

Chopped Confetti Salad

w/Gorgonzola & Lemon Vinaigrette

Dinner Rolls ~ Butter Chips

Buffet Menu #10:

PAELLA

\$95/person Plus Wait Staff & 18% Gratuity

Traditional Paella w/Saffron Rice:

Shrimp, Lobster, Chicken Thighs,

Chorizo, Clams & Mussels

Tossed Salad Greens

w/Orange Segments, Shaved Fennel & Olives

Drizzled w/Balsamic Vinaigrette

Sliced Baguettes & Butter



Sit-Down Dinner Menus:

(6 person minimum, please)

Sit-Down Dinner Menu #1: SURF & TURF

\$125/person plus Wait Staff Fees & 18% Gratuity

First Course ~

Two Lump Crab Cakes

Served on a bed of Watercress

Drizzled w/Picante Cream Sauce

Second Course ~

Wild Mushroom Soup

Third Course ~

Caesar Salad w/Croutons & Parmesan

Intermezzo ~

Lemon Sorbet

Entree ~

Roasted Sliced Beef Tenderloin

w/Roasted Shallots & Port Wine Sauce

Broiled 6 oz. Lobster Tail w/Lemon & Butter

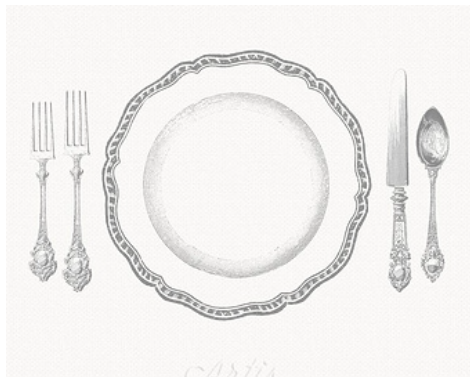
Rosemary Roasted New Potatoes

Fresh Asparagus w/Hollandaise

Dinner Rolls ~ Butter Chips

Dessert ~

Original Bread Pudding w/Bourbon Sauce



Sit-Down Dinner Menu #2: Company Favorite
\$95/person Plus Wait Staff Fees & 18% Gratuity

First Course ~

Prosciutto Wrapped Honeydew
w/Lime Slices

Second Course ~

Tomato Basil Bisque

Third Course ~

Baby Arugula Salad w/Pecans,
Goat Cheese & Dried Cranberries
Drizzled w/Lemon Vinaigrette

Intermezzo ~

Orange Sorbet

Entree ~

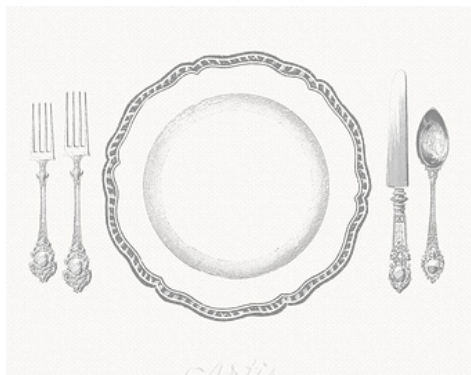
Chicken Marsala w/Three Mushrooms
Herb Crusted Salmon
Baked Egg Noodles
w/Sour Cream & Parmesan

Green Beans Almandine

Dinner Rolls ~ Butter Chips

Dessert ~

Apple Pecan Crisp w/Vanilla Ice Cream



Sit-Down Dinner Menu #3:

\$95/person Plus Wait Staff Fees & 18% Gratuity

First Course ~

Two Sausage Stuffed Mushrooms
w/Aoli Sauce

Second Course ~

Roasted Corn Chowder

Third Course ~

Spinach Salad w/Mushrooms, Baby Peas & Bacon
Maple Balsamic Vinaigrette

Intermezzo ~

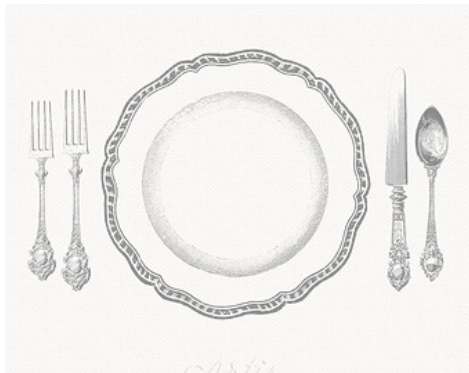
Lime Sorbet

Entree ~

Seared Duck Breast
w/Cherry Sauce
Skewered Grilled Shrimp
Brown & Wild Rice w/Pecans
Spinach Filled Tomatoes
Dinner Rolls ~ Butter Chips

Dessert ~

Creme Brûlée w/Whipped Cream



Sit-Down Dinner Menu #4:

\$95/person Plus Wait Staff fees & 18% Gratuity

First Course ~

Two Scallion Pancakes

 Topped w/Grilled Shrimp

 Drizzled w/Orange Ginger Sauce

Second Course ~

Broccoli Cheddar Soup

Third Course ~

Bibb Salad w/Grape Tomatoes,

 Red Onions, Spiced Pecans & Gorgonzola

 Tossed w/Balsamic Fig Dressing

Intermezzo ~

Lemon Sorbet

Entree ~

Chicken Cordon Bleu

 w/Mushroom Sauce



Herb Crusted Salmon

Rice Pilaf w/Ginger & Almonds

Caramelized Brussels Sprouts

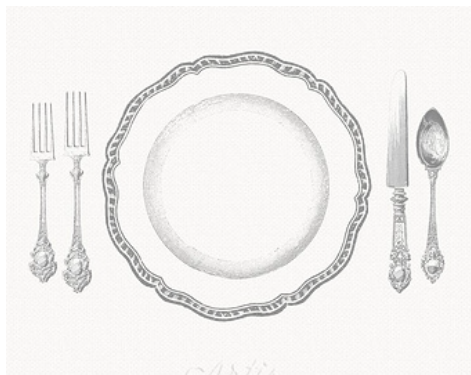
 w/Frizzled Shallots

Dinner Rolls ~ Butter Chips

Dessert ~

White Champagne Cake

 w/Whipped Cream & Fresh Berries



Sit-Down Dinner Menu #5:

\$115/person Plus Wait Staff fees & 18% Gratuity

First Course ~

Jumbo Shrimp Martinis

Served w/Cocktail Sauce & Lemon

Second Course ~

Crab Bisque

Third Course ~

Salad Greens w/Roasted Pears & Goat Cheese

Drizzled w/Champagne Vinaigrette

Intermezzo ~

Lemon Sorbet

Entree ~

Coquilles Saint Jacques

Sautéed Filet Tips

w/Wild Mushrooms & Port Demi Glace

Duchess Potatoes

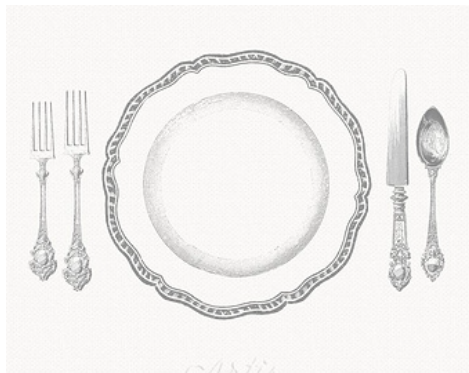
Glazed Carrots

Dinner Rolls ~ Butter Chips

Dessert ~

Chocolate Mousse

w/Whipped Cream & Fresh Berries



Sit-Down Dinner Menu #6: Banquet Dinner
\$125/person Plus Wait Staff Fees & 18% Gratuity

First Course ~

Two Crab Stuffed Mushrooms
on a Bed of Watercress

Second Course ~

Homemade Chicken Noodle Soup

Third Course ~

Caesar Salad
w/Croutons & Parmesan

Intermezzo ~

Lemon Sorbet

Entree ~

Peppercorn Garlic Tenderloin of Beef
w/Mushrooms & Port Wine Demi Glaze
Skewered Grilled Shrimp
w/Fresh Mango Salsa

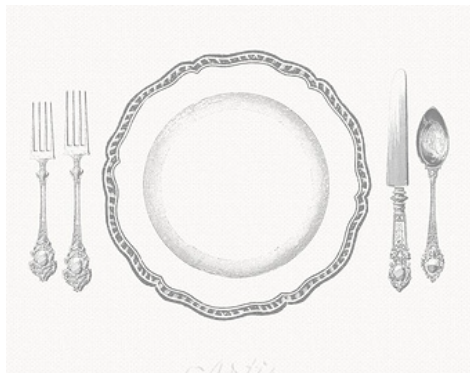
Whipped Potatoes

Broccoli Cheddar Bake

Dinner Rolls ~ Butter Chips

Dessert ~

Apple Pecan Crisp
w/Vanilla Ice Cream



Sit-Down Dinner Menu #7:

\$125/person Plus Wait Staff Fees & 18% Gratuity

First Course ~

Lump Crabmeat Martini
w/Cocktail Sauce & Lemon

Second Course ~

Canadian Cheddar & Beer Soup

Third Course ~

BLT Wedge Salad

Intermezzo ~

Raspberry Sorbet

Entrée ~

Maple-Rosemary Half Rack of Lamb

w/Traditional Mint Sauce

Lobster Cake w/Remoulade Sauce

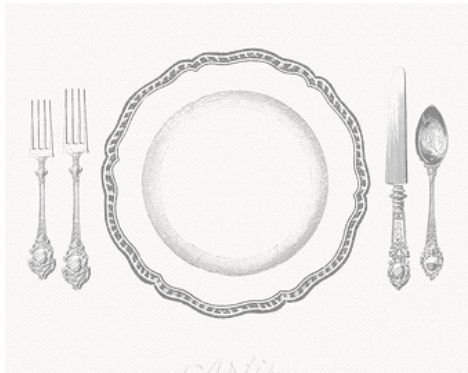
Herb-Roasted Red Potatoes

Fresh Asparagus w/Lemon Butter

Dinner Rolls ~ Butter Chips

Dessert ~

Mocha Mousse Roll w/Fresh Berries



Sit-Down Dinner Menu #8:

\$125/person Plus Wait Staff Fees & 18% Gratuity

First Course ~

Caramelized Scallops
w/Chipotle Cream Sauce
on a bed of Watercress

Second Course ~

Sherried Crab Bisque

Third Course ~

Caesar Salad w/CROUTONS & Parmesan

Intermezzo ~

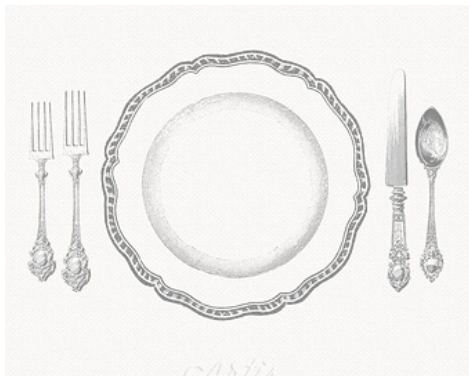
Lime Sorbet

Entree ~

Shrimp Scampi over Penne
Roasted Stuffed Pork Loin
w/Apple Brandy Sauce
Green Beans Almandine
Dinner Rolls ~ Butter Chips

Dessert ~

Lemon Blueberry Rum Cake
w/Citrus Glaze & Devonshire Cream



Menu #9: SEAFOOD EXTRAVAGANZA

\$125/person Plus Wait Staff fees & 18% Gratuity

First Course ~

Coconut Shrimp

w/ Grand Marnier Sauce

Second Course ~

New England Clam Chowder

Third Course ~

Two Mini Lobster Cakes over Baby Arugula

w/Shaved Fennel & Lemon Vinaigrette

Intermezzo ~

Raspberry Sorbet

Entree ~

Coquilles Saint Jacques

served in a Scallop Shell

Crab Stuffed Flounder

w/White Wine Hollandaise

Wild & White Rice Medley

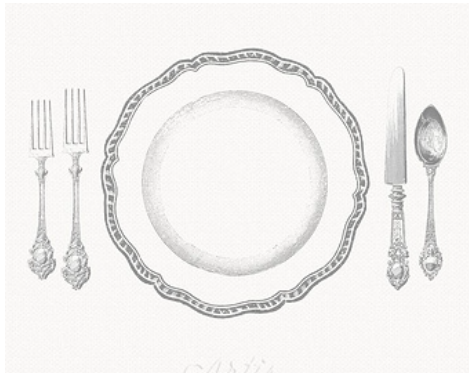
Spinach-Filled Tomato Half

Dinner Rolls ~ Butter Chips

Dessert ~

Glazed Whiskey Cake

w/Ice Cream & Berries



Menu #10: Vegetarian Dinner

\$75/person Plus Wait Staff & 18% Gratuity

First Course ~

Two Corn Fritters

w/Roasted Red Pepper Sauce

Second Course ~

Escarole & White Bean Soup

Third Course ~

Chopped Salad

w/Lemon Vinaigrette

Intermezzo ~

Raspberry Sorbet

Entree ~

Mushroom & Spinach Crepe

w/Goat Cheese & Balsamic Drizzle

Lentil-Filled Vidalia Onion

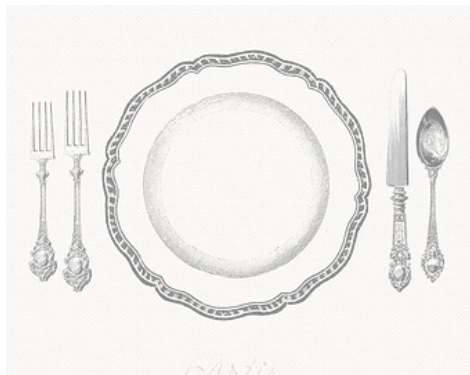
Green Beans Almandine

Tomato Risotto

Dessert ~

Raspberry Crisp

w/Vanilla Ice Cream



~ A LA CARTE FARE ~

These delicious a la carte selections can add great variety to any of our pre-designed menus. Or feel free to create your own menus from the selections below. Pricing includes shopping, preparation and kitchen clean up. (\$250 minimum if ordering strictly a la carte; no minimum of adding to pre-designed menus. 18% gratuity will be applied.)

A La Carte Soups, Chowders & Chili:

\$30 / Serves 6

\$60 / Serves 12

Tomato Basil Bisque

Cream of Broccoli

Chilled Gazpacho

Shrimp & Corn Chowder

Pumpkin Bisque

Butternut Squash Bisque

w/Apples & Coconut Milk

French Onion Soup

w/Toasted Croustade & Gruyere

Chilled Cucumber Soup

Canadian Beer & Cheese Soup

Hearty Vegetable Soup

New England Clam Chowder

Old Fashioned Corn Chowder

Carrot Ginger Soup

Black Bean Soup

Cream of Mushroom Soup

Southwest Chili w/Cheddar & Sour Cream

Buffalo Chicken Chili w/Celery & Blue Cheese

White Chicken Chili w/Monterey Jack Cheese



A La Carte Farm Fresh Side Salads

\$49 / Half Tray (serves 6)

\$98 / Full Tray (serves 12)

1. Chef's Chopped "Confetti" Salad:

Chopped Romaine tossed w/a colorful confetti of Diced Carrots, Cucumbers, Red Onion, Peppers, Tomatoes & Olives Tossed w/Lemon Vinaigrette Topped w/Crumbled Gorgonzola

2. Classic Caesar Salad

w/Shaved Reggiano & Garlic Croutons

3. Oriental Salad:

Finely Shredded Cabbage & Carrots w/Chinese Noodles Served w/Sunflower Kernels, Green Onion & Toasted Almonds Tossed in a Sweet & Sour Dressing

4. Fresh Caprice Tomato Platter:

Sliced Tomatoes, Roasted Red Peppers, Fresh Mozzarella & Basil Drizzled w/Olive Oil & Balsamic Glaze Topped w/Fresh Cracked Pepper

5. Blue Cheese Wedge Salad:

Iceberg Lettuce Wedges Topped w/Roquefort Dressing, Crumbled Bacon, Chopped Tomatoes, Red Onion & Blue Cheese Drizzled w/Balsamic Glaze

6. Layered BLT Salad:

Chopped Iceberg, Green Onion, Celery, Baby Peas, Water Chestnuts, Bacon, Eggs & Tomatoes Layered w/a Sweet Mayo Dressing Topped w/Fresh Parmesan & Parsley

7. Café Salad:

Assorted Salad Greens, Roasted Pears, Blue Cheese, Grapefruit Sections, Sliced Red Onions, Dried Cranberries & Walnuts Served w/Raspberry-Walnut Vinaigrette



8. Wolfgang Salad:

Spring Mix, Artichoke Hearts, Tomatoes,
Sun Dried Tomatoes, Red Onion,
Black & Green Olives
& Crumbled Gorgonzola
Drizzled w/Balsamic Vinaigrette

9. Seasonal Fresh Fruit Salad Platter:

Served on a Bed of Bibb Lettuce
w/Pineapple Cottage Cheese
& Homemade Poppy Seed Dressing

10. Gourmet Spinach Salad:

w/Sliced Mushrooms, Red Onion,
Chopped Eggs & Gorgonzola
w/a Light Dijonnaise Dressing

11. Greek Salad:

Chopped Romaine w/Feta Cheese,
Kalamata Olives, Tomatoes,
Cucumbers & Red Onions
Tossed w/Lemon Vinaigrette
Served w/Toasted Pita Triangles

12. Baby Arugula Salad:

w/Roasted Pears, Dried Cranberries,
Sliced Red Onion & Goat Cheese
Drizzled w/Lemon Vinaigrette

13. Chopped Romaine Salad

w/Apples, Blue Cheese & Spiced Pecans
Served w/a Light Vinaigrette

14. Specialty Yacht Club Salad:

Spring Mix, Mandarin Oranges, Coconut,
Almonds, Raisins & Sliced Red Onion
Tossed w/Balsamic Splash

15. Santa Fe Salad:

Mixed Greens, Roasted Corn, Black Beans,
Grape Tomatoes, Red Onion,
Pepper Jack Cheese & Tortilla Strips
Drizzled w/Chipotle Ranch Dressing

Gourmet Luncheon Salads:

Half Tray \$40 (Serves 6)

Full tray: \$80 (Serves 12)

Tuna Salad

Chicken Salad w/Apples, Craisins & Walnuts

Gourmet Egg Salad

Orzo & Shrimp Salad

Tri Colored Pasta Salad

Macaroni Salad

Quinoa & Brown Rice Salad
w/Craisins & Caramelized Onions

Fresh Corn Salad w/Cilantro & Cumin

Rice & Artichoke Salad

Tortellini Salad w/Chopped Vegetables,
Sun-dried Tomato Pesto & Fennel

A La Carte Entrees:

Half Pan (serves 6)

Full Pan (serves 12)

BEEF

Half Pan: \$99 / Full Pan: \$198

Beef Stroganoff

Beef Bourguignon

Hungarian Goulash

Swedish Meatballs

Apple Meatloaf

Maple Corned Beef Brisket

Mexican Enchiladas

Million Dollar Spaghetti

Stuffed Cabbage w/Raisins & Ginger Snaps

Brisket

w/ Onions & Cranberries

CHICKEN:

Half Pan:\$79 / Full Pan: \$149

Chicken Marsala

Lemon Poppy Seed Chicken

Chicken Piccata

Chicken Marbella

Hot Chicken Salad Casserole

Chicken Parmesan

Pesto Chicken with Roasted Red Peppers

Chicken w/Artichokes

Chicken Dijonnaise

Chicken Cordon Bleu

Chicken Hawaiian

Cilantro Citrus Chicken

Coq au Vin Chicken

Chicken Divan

Zesty Apricot Chicken



FISH & SEAFOOD:

Half Pan :\$99 / Full Pan: \$198

Shrimp Creole (Pictured above)

Shrimp Scampi

Shrimp Arrabbiata

Shrimp w/Artichokes

Crab Stuffed Shrimp

Herb - Crusted Salmon

Honey Glazed Salmon

Flounder Parmesan

Flounder stuffed w/Spinach & Feta

Sesame Seared Tuna

Salmon Wellington

Caramelized Scallops

Shrimp Marinade Grill

PORK:

Half Pan: \$79 / Full Pan: \$149

Porchetta (Roasted Pork Shoulder)
(Pictured Above)

Seared Pork Chops
w/Apples & Sauerkraut

Pork Loin
w/Rosemary & Cranberries

Rigatoni w/Sausage
& Fennel

Sausage Cream Sauce w/Penne

VEAL:

MP

Veal Marsala

Veal Cordon Bleu

Veal Marengo

Veal-Mushroom-Leek Cobbler

Veal Parmesan

Veal Piccata

LAMB:

MP

Dijon Crusted

1/2 Rack of Lamb

Rosemary - Maple 1/2 Rack of Lamb

Lamb Chops with Sambucca Cream Sauce

Roasted Marinated Leg o' Lamb with Mint Jelly

Vegetarian Entrees:

Half Pan: \$89 / Full Pan: \$178

Vegetable Lasagna

Spinach Stuffed Shells

Vidalia Onion and Cheese Pie

Eggplant Parmesan

Eggplant Rollatine

Baked Ziti

Italian Spinach Pie

Fettuccini Alfredo

Vegetable Sides:

Half Pan: \$49 / Full Pan: \$89

Green Beans Almandine

Broccoli-Cheddar Bake

Oven Roasted Fresh Asparagus

Sweet & Sour Carrots

Buttery Baked Tomato Slices
w/Oregano & Seasoned Bread Crumbs

Artichoke Bottoms Au Gratin

Hot Bean Casserole

Asparagus Soufflé

Sesame Green Beans

Vodka Carrots

Old Fashioned Corn Fritters

Savory Beets with Orange Zest

Spinach Artichoke Soufflé

Braised Red Cabbage w/Pine Nuts & Goat Cheese

White Corn Casserole w/Sour Cream & Bacon

Spinach - Stuffed Tomatoes

Specialty Baked Beans

Champignons a la Bourguignon

Pearl Onions w/Rosemary & Balsamic Vinegar



Potatoes, Rice & Pasta:

Half Pan: \$49 / Full Pan: \$89

Rosemary Roasted New Potatoes

Seasoned Greek Potato Wedges

Garlic-Cheddar Mashed Potatoes

Yam, Coconut & Orange Casserole

Mashed Sweet Potatoes

Wild Rice Casserole

Rice Pilaf with Almonds

Orange-Ginger Rice

Quinoa & Brown Rice w/Craisins

Basmati Rice w/Green Onions & Sage

Toasted Orzo Pilaf

Gourmet Noodle Casserole
w/Sour Cream & Parmesan

Pesto Spaghetti w/Parmesan

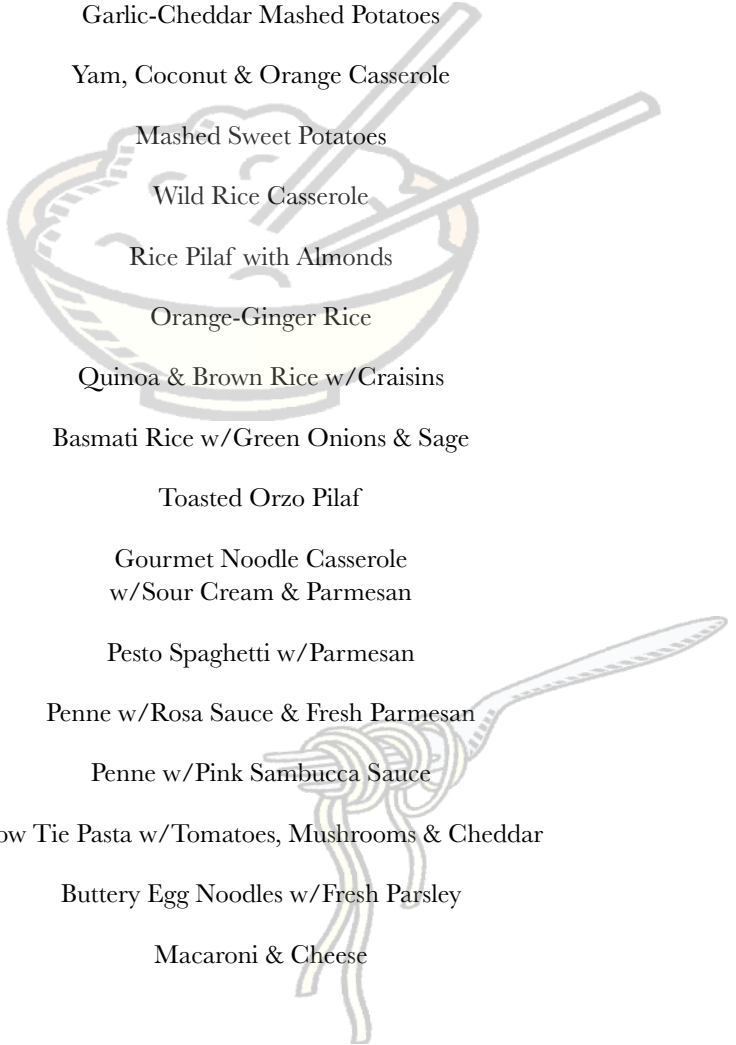
Penne w/Rosa Sauce & Fresh Parmesan

Penne w/Pink Sambucca Sauce

Bow Tie Pasta w/Tomatoes, Mushrooms & Cheddar

Buttery Egg Noodles w/Fresh Parsley

Macaroni & Cheese





A La Carte Kids' Favorites: (Priced Accordingly)

Raw Veggies & Ranch
Mac & Cheese
Chicken Nuggets
Cap't Crunch Chicken Fingers
Bagel or Pita Pizzas
Pizza Monkey Bread
Grilled Cheese Triangles
Hot Dogs
Buttered Noodles
Spaghetti & Meatballs
Cheesy Quesadillas
Tater Tots
Crinkle Cut Fries
Zucchini Fritters
Fruit Kabobs
Watermelon Wedges

~ Gourmet Desserts ~

Three-Layer Cakes:

8" ~ \$55

12" ~ \$85

Chefs' Specialty Carrot Cake
w/Cream Cheese Icing

Grandma Dot's Ice Box Cake
w/Mocha Frosting

Devil's Food Cake
w/Chocolate Ganache

Etta's Irish Cream Cake

Tiramisu Cake
w/Mascarpone Mocha Frosting

Butter Rum Cake
w/Pina Colada Frosting

Orange Creamsicle Cake

Red Velvet Cake
w/Cream Cheese Icing



“Extravaganzas” & Cheesecakes:

Triple Chocolate Extravaganza:

Chocolate Cake

White Chocolate Mousse Filling

Chocolate Ganache

Chocolate Candy Wafer Edge

Tied w/a Ribbon

\$85

Triple Key Lime Extravaganza:

Cinnamon-Brown Sugar Crust

Key Lime Filling

Key Lime Cheesecake

Key Lime Whipped Cream

\$85

Chocolate Mousse Pie

Served w/Whipped Cream

\$75

Grasshopper Mousse Pie

\$65

Mocha Mousse Roll

\$55

Strawberry Meringue Torte

\$55

Lemon Glazed Cheesecake
\$75

Waldorf Astoria Cheesecake
w/Cherries on Top
\$75

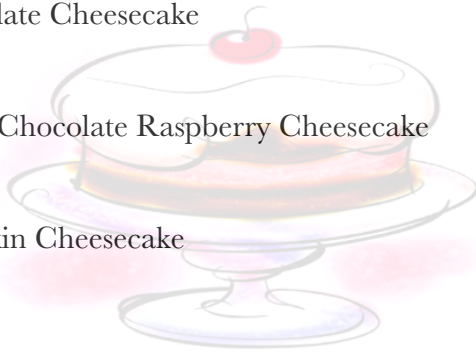
Chocolate Cheesecake
\$75

White Chocolate Raspberry Cheesecake
\$75

Pumpkin Cheesecake
\$75

Blueberry Cheesecake
\$75

Chocolate Turtle Cheesecake
\$75



Glazed Cordial Bundt Cakes:

\$45/each

Glazed Whiskey Cake

Chocolate Coconut Rum Cake

Coconut Pound Cake w/Chocolate Glaze

Butterscotch Bourbon Cake

Lemon Rum Cake

Chocolate Kahlua Cake

Amaretto Cake

Chocolate Frangelico Cake

Glazed Key Lime Tequila Cake

Pies & Rustic Tarts:

\$20/each

Apple

Blueberry

Cherry

Pecan

Peach

Pumpkin

Key Lime Pie

Banana Cream Pie

Lemon Dream Pie

Fruit Crisps & Cobblers:

Half Hotel Pan - \$45.00 (Serves 12)

Full Hotel Pan - \$90.00 (Serves 24)

Apple Pecan Crisp

Blueberry Oat Crisp

Cherry Almond Crisp

Raspberry White Chocolate Crisp

Peach Cobbler

Specialty Bread Pudding Menu:

Half Hotel Pan - \$45.00 (Serves 12)

Full Hotel Pan - \$90.00 (serves 24)

1. "Original" Bread Pudding
w/Kentucky Bourbon Sauce
2. Coconut Bread Pudding
w/Malibu Rum Sauce
3. Cranberry Orange Bread Pudding
w/Grand Marnier Sauce
4. Banana Chocolate Chip Toffee Bread Pudding
w/Coconut Rum Sauce
5. Fresh Blueberry Bread Pudding
w/Rum Sauce
6. Raspberry White Chocolate Bread Pudding
w/Chambord Sauce
7. Cranberry Pumpkin Bread Pudding
w/Bourbon Sauce
8. Lemon Poppyseed Bread Pudding
w/Rum Sauce
9. Tres Leches Bread Pudding
w/Kahlua Sauce
10. Nutella Bread Pudding
w/Frangelico Glaze

Gourmet Coffee Cakes:

\$45/each

Cinnamon Coffee Cake

Breakfast Crumb Cake

Fresh Apple Cake

Blueberry Crumb Cake

Chocolate Coffee Cake

Orange Poppy Seed Cake

Sour Cream Streusel Cake

Pumpkin Coffee Cake

w/Brown Sugar-Pecan Streusel

Cranberry Pecan Pumpkin Upside Down Cake

Lemon Blueberry Coffee Cake

Specialty Quick Breads:

\$10/Loaf

Carrot Bread w/Cream Cheese Glaze

Banana Nut Bread

Cranberry Orange Bread

Pumpkin & Chocolate Chip Bread

Glazed Lemon Loaf

Zucchini Bread

Blueberry Muffin Loaf

Glazed Key Lime Loaf

Chocolate Swirl Loaf

Glazed Coconut Loaf

Cinnamon Bread

Fresh Baked Scones:

\$24/Dozen

(1 dozen minimum per flavor, please)

Cranberry Orange

Fresh Blueberry

Chocolate Chip

Pumpkin

Lemon Poppy Seed

Raspberry White Chocolate

~Homemade Cookies, Bars & Brownies~

(1 dozen minimum per flavor, please)

Cookies:

\$24/Dozen

(1 dozen minimum per flavor, please)

Chocolate Chip

Grandma Dot's Gingersnaps

Oatmeal Raisin

Brown Sugar Cookies

White Chocolate Coconut Cookies

Old Fashioned Sugar Cookies

Chocolate Dipped Macaroons

Peanut Butter Cookies

Snickerdoodles

Thumb-Print Cookies

(Raspberry/Strawberry/Apricot)

Bars & Brownies:

\$24/dozen

(1 dozen minimum per flavor, please)

Raspberry Bars

Chocolate Kahlua Brownies

Brown Butter Toffee Blondies

Graham Cracker-Chocolate Chip Bars

Buttery Coconut Bars

Fudge Oatmeal Bars

Chocolate Peanut Butter Squares

Pecan Squares

Glazed Mini Muffins:

\$24/dozen

(1 dozen minimum per flavor, please)

Mini Mimosa Muffins

Fresh Blueberry Streusel

Lemon Poppyseed

Banana Nut

Cranberry Orange

Orange Corn Muffins

Zucchini Chocolate Chip

Ginger Pear

Apple Crunch

Apple Ginger

Specialty Cupcakes:

\$36/dozen

(1 dozen minimum per flavor, please)

Buttermilk Cupcakes
w/Vanilla Icing

Devil's Food Cupcakes
w/White Cloud Icing & Chocolate Ganache

White Champagne Cupcakes
w/Raspberry Cream Frosting

Carrot Cupcakes
w/Cream Cheese Icing

Caramelized Apple Cupcakes
w/Cinnamon Whipped Cream

Key Lime Cupcakes
w/Whipped Cream Frosting

Tres Leches Cupcakes
w/Mocha Cream Frosting

Glazed Cordial Cupcakes:

\$36/dozen

(1 dozen minimum per flavor, please)

Glazed Lemon Rum Cupcakes
Glazed Chocolate Kahlua Cupcakes
Glazed White Champagne Cupcakes
Glazed Whiskey Cupcakes
Glazed Butterscotch Bourbon Cupcakes
Glazed Chocolate Rum Cupcakes
Glazed Chocolate Frangelico Cupcakes

Specialty Spiced Nuts:

\$20/pint

Orange Glazed Pecans
Spiced Pecans
Honeyed Walnuts
Mixed Spiced Pub Nuts
Moroccan Almonds

