

Weddings & Social Events

Cocktail Style Service

Passed & Stationary Hors D'oeuvres

Based on 6-8 pieces per guest. Choice of 6-10 menu items depending on guest count.

Yankee Stadium Slider

Prime Rib Burger. Sharp American Cheddar. Sautéed Mushroom. Siracha Mayo.

Open-Faced Reuben Slider

New York Style Corned Beef. Toasted Rye Bread. Swiss Cheese. Dill Pickle, Sauerkraut. Russian Dressing.

Thai Salad Rolls ●●●

Peppers. Cilantro. Cucumber. Rice Paper. Thai Dip.

Smoked Salmon Lollipops

Crostini Breadstick. Smoked Salmon. Capers. Red Onion. Cream Cheese.

Crudités Platter ●●● (stationary)

Cucumber. Carrots. Celery. Bell Peppers. Cauliflower. Broccoli. Cherry Tomatoes.

Antipasto Platter (stationary)

Assortment of Charcuterie, includes cheeses, meats, grilled vegetables, olives, and dried fruit. Rainforest Crackers.

Celebration Skewer ●●

Goats Cheese rolled in Candied Pecan Crumble. Fresh Mint Leaf. Roasted Beet.

Mini Beef Wellington

Beef Tenderloin. Sautéed Mushrooms. Pommery Dijon wrapped in sheets of puff pastry.

Jerk Chicken Skewers ●●

Boneless skinless chicken breast, marinated for 24 hrs in our spicy Caribbean Jerk Sauce.

Grilled Lamb ●●

Pommery Dijon. Fresh Herbs. Garlic Black Pepper. Mint Dip.

One-Bite Poutine ●●

Herb & garlic roasted mini-potatoes. Stuffed with goats cheese. Topped with mozzarella & mushroom gravy.

Grilled Shrimp Skewers ●●

Garlic. Lime Juice. Cocktail Sauce.

Phyllo Bundles ●

Sundried Tomato. Feta Filling.

Classic Bruschetta ●

Tomato Concassed. Fresh Basil. Pepper. Salt. Olive Oil. Red Onion. Parmesan Cheese.

Little Italy Meatballs ●

Beef/Pork Meatballs. From scratch, spicy marinara sauce. Parmesan Cheese.

Spring Rolls ●

Sweet and Spicy Thai Dip.

Caprese Skewers ●●

Bononcini Cheese. Cherry Tomato. Fresh Basil. Sea Salt. Black Pepper. Olive Oil. Balsamic Reduction.

Flank Steak Skewers ●

48-hr secret marinade flank steak sliced thin and rolled around goats cheese.

Mac N Cheese Martinis ●

From-scratch Mac N Cheese served in a cosmopolitan glass topped with bread crumbs.

Pork Dumplings ●●

Spicy Soy Sauce Dip,

Flat Breads

Chicken. Pesto. Sundried Tomatoes. Black Olives. Bacon. Mushroom. Mozzarella. Peppers. Red onion. Cherry Tomatoes. Goats Cheese. Eggplant.

Jackie Penner
EVENTS

Station Options

Please inquire for custom station options.

Oyster

Fresh Malpeque Oysters, shucked and served on Ice.
(Additional oyster types determined upon days catch.)
Lemon. Horseradish. Hot sauce variety.

Grilled Cheese

A variety of made-to-order grilled cheese options.
Brie and Bosc Pear. Old Cheddar and Bacon. Classic Singles on white bread. Goats' Cheese and Tomato on Rye.
Ketchup & Tomato Roasted Red Pepper Soup.

Sliders

Prime Rib Sliders. Sautéed Mushrooms. Caramelized Onions. Old Cheddar. Dijon. Siracha Mayo.
Jerk Chicken Sliders. Firecracker Coleslaw. Cilantro Yogurt.

Tenderloin Sandwich

Medium-Rare Tenderloin sliced to order.
Fresh-baked mini-Kaisers.
Sautéed Mushrooms. Caramelized Onions. Old Cheddar.
Horseradish Mayo. Dijon. Beef Gravy.

Noodle Bar

Build-Your-Own Noodle Box
Udon Noodles. Egg Noodles. Rice Noodles.
Chicken. Shrimp.
Bell Peppers. Broccoli. Fresh Basil. Green Onion. Bean Sprouts. Carrot. Chilies. Snap Peas.
Black Bean Sauce. Honey Teriyaki. General Tao. Sriracha. Soy Sauce.

Salad

Build-Your-Own
Field Greens. Arugula. Kale. Radicchio. Spinach. Romaine. Iceberg.
Chickpeas. Cherry Tomatoes. Cucumber. Strawberries. Goats' Cheese. Feta Cheese. Bell Peppers. Sunflower Seeds.
Slivered Almonds. Red Onion. Beats. Heirloom Carrot Ribbons. Avocado Radish.
Balsamic Vinaigrette. Citrus Vinaigrette. White Balsamic Vinaigrette.

Chicken & Waffle

From-scratch waffles, made to order.
Crispy Chicken Tenders.
Tabasco Maple Syrup.

Mac N' Cheese

Choose from a variety of our from-scratch Mac N' Cheese dishes.
Ingredient options include: bacon, hot peppers, sundried tomato, goats' cheese, spicy pancetta.

Seated Courses

All seated course meals are built custom.

Please inquire today to build your own unique dinner service.

On Table ●

Variety of Fresh Baked Bread.

Butter. Olive Oil. Balsamic.

1st Course

Celebration Kale Salad ●●

Green Kale. Radicchio. Green Apple. Pomegranate Seeds. Peppered Goats' Cheese. White Balsamic Vinaigrette.

2nd Course ●

Tri-Colour Butternut Squash Agnolotti

From-scratch Rose sauce.

Fresh Basil. Reggiano Cheese.

3rd Course

Served with oven roasted mini potatoes with garlic and fresh herbs, asparagus with lemon zest garlic butter.

Beef tenderloin with mushroom peppercorn sauce.

OR

Chicken Supreme stuffed with sundried tomato and goats' cheese.

OR

Grilled Vegetable Stack with bell peppers, eggplant, zucchini, asparagus, red onion, goats' cheese & tri-colored Quinoa.

Final Course

Black and White Mousse Cake.

Fresh Berries. Raspberry & Mango Coulis.

Fresh Mint.