

Catering Dinner Menu

Dinners include choice of salad, rolls with butter, and choice of dessert

Grilled Argentine Sausage, Chicken, and Steak, Peppers, Mushrooms, Corn and Potatoes, Chimichurri
Chicken Florentine with Mashed Potatoes— pan seared chicken breast slow simmered in a spinach, sundried tomato and creamy pan sauce
Moorish Chicken with Raisins, Moscatel Wine, Sundried Tomatoes and Pine Nuts, Jasmine Rice
Herb Crusted Roasted Pork Tenderloin with Mashed Potatoes, Gravy and Green Beans
Smoked Pork Loin Stuffed with Dried Apples and Honey, w/ Apple Glaze, Rice Pilaf and Broccoli
Beef Tips with Mushroom Herb Sauce, Twice Baked Potatoes, Asparagus Spears
Herb Rubbed Beef Tenderloin with Cream Horseradish Sauce, Twice Baked Potato, Asparagus
Slow Braised Beef Short Ribs, Herbed Potatoes, Roasted Cauliflower
Southern BBQ: Ribs, Wings, Corn and Mac 'n' Cheese Served with Cole Slaw and BBQ Sauce
Chicken Marsala with Field Mushrooms and Israeli Couscous
Greek Lemon Chicken, Herbed Couscous, Sauteed Vegetables
Roasted Salmon with Dill and Lemon, Rice Pilaf, Sauteed Vegetables
Mahi-Mahi Vera Cruz with Basmati Rice
Eggplant Parmesan with Spaghetti Marinara
Vegetarian Stuffed Shells with Bechamel and Tomato Sauces

Choice of 1 Salad:

Tossed Salad with House Vinaigrette
Kale Salad with Walnuts, Dried Cranberries and Cranberry Vinaigrette
Traditional Cesar Salad with Garlic Croutons
Spinach Salad with Blue Cheese, Strawberries, Red Onion and Berry Vinaigrette

Choice of 1 Dessert:

Triple Berry Crumble with Fresh Whipped Cream
Guava Bread Pudding with Rum Sauce
Key Lime Pie with Whipped Cream (no meringue)
Double Chocolate Mocha Brownies
Apple Crumble

Buffet Dinner Menu

Entrees

Grilled Sirloin with Mushroom Sauce
Beef Tenderloin Carving Station with Red Wine Demi Glace and Creamy Horseradish Sauce
Brined Oven Roasted Heritage Turkey
Brined Smoked Heritage Turkey
Spiral Sliced Ham with Our Pineapple Glaze
Braised Beef Short Ribs
Roasted Rack of Lamb with Rosemary, Dijon Mustard and Garlic
Cuban Style Mojo Roasted Pork Loin
Pork Loin Stuffed with Dried Apples and Honey and Spicy Apple Glaze
Jambalaya Stuffed Double Pork Chop with Creole Sauce
Chicken Marsala with wild and button mushrooms in a Marsala wine sauce
Chicken Fricassee, braised chicken in a tomato, olive, caper sauce
Roasted Sockeye Salmon with Lemon and Herbed Butter
Mahi-Mahi Vera Cruz: Seared mahi in a white wine tomato broth with green olives, capers and onion
House Made Lasagna with Italian Bolognese, ricotta cheese, mozzarella cheese and parmesan cheese
Baked Ziti available with sausage or vegetarian
Cheese Stuffed Manicotti with marinara sauce

Side Dishes

Oven Roasted Mixed Vegetables (squash, red onion, zucchini, peppers)
Roasted Stuffed Roma Tomatoes
Steamed Broccoli
Roasted Cauliflower with Parmesan Cheese
Grilled Asparagus
Sautéed Sweet Corn
Minty Peas
Cuban Style Black Beans
WV Pinto Beans
BBQ Baked Beans
Rice Pilaf
Risotto Milanese
Risotto with Wild Mushrooms
Twice Baked Potatoes
Mashed Potatoes
Oven Roasted Sweet Potatoes with Rosemary and Balsamic Glaze
Sweet Potato Casserole with Praline Crumble
Salt Baked New Potatoes with Garlic and Olive Oil
Macaroni and Cheese with Bechamel Sauce and Seasoned Breadcrumbs
Creamy Polenta

Platters: To share at each table

Cheese and Charcuterie Platter:

Assortment of imported cheeses and cured meats, served with grapes, fig jam, nuts and bread.

Cheese and Fruit Platter:

Imported cheese selections (3-4) served with grapes, nuts, jam or chutney, and crackers

Antipesto Platter:

Marinated Vegetables, Italian Cheese Selection, Salumi, Olives, Bread and Grissini

Mezze Platter:

Hummus, Baba Ghanoush, Tabbouleh, Stuffed Grape Leaves, Olives, Spicy Feta Dip, Pita, Crisp Veggies

Hors D'oeuvres

Seafood Hors D'oeuvres:

Jumbo Shrimp Cocktail with House Cocktail Sauce

Asian Tuna Tartare served with Wonton Chips

Mini Delmarva Crabcakes with Creamy Dijon Sauce

Lobster Roll Crostini

Gravlox with Caraway, Coriander and Mustard-Dill Sauce

Meaty Hors D'oeuvres:

Seared Steak on Crostini with Bleu Cheese Sauce

Mini Duck Wraps with Scallion and Hoisin Sauce

Mini Biscuit with Country Ham and Apricot Jam

Prosciutto "Sushi Roll" with Arugula, Fig Jam and Goat Cheese

Vegetable Hors D'oeuvres

Crudite Display

Assortment of fresh vegetables served with cilantro-garlic dip and curry dip

Charred Sweet Pepper Stuffed Herbed Goat Cheese

Whipped Ricotta Crostini with Diced Jewel Tomatoes, Basil and Balsamic Glaze

Mini Dessert Selections:

Key Lime Pie Bites on Chocolate Graham Crust with Chocolate Drizzle

Mini Banana Pudding with Meringue

Chocolate Trifle (layers of chocolate cake, chocolate mousse and toffee crunch)

Berries with Sabayon Cream

Mini Fruit Tart

Mini Crème Brulee

Double Chocolate Mocha Brownies

Guava Bread Pudding Bites with Rum Sauce

Pecan Pie Tartlet

Pumpkin Mousse with Ginger Snaps