



*Bringing your events to life*

**The Garden Room**



**& Arches Garden**

## **Design your own Buffet Menu**



620 Lincoln Ave.

Winnetka, IL 60093

847.965.4094

[www.cateredbydesign.com](http://www.cateredbydesign.com)

**Historic Winnetka**



**Community House**

**Rental Fees for the**

**Garden Rooms & Breathtaking Arches Garden**

This magnificent setting is perfect for your events outdoor ceremony or dining.

**Monday – Thursday Evening \$1000.00**

**Friday Evening \$1850.00**

**Saturday Afternoon \$1250.00 – Saturday Evening \$2500.00**

**Sunday Afternoon \$1000.00 – Sunday Evening \$1500.00**

**Sunday all Day \$2000.00**

**Bridal Room Rental Fee**

**\$150.00**

**Tyrell Room or Room 211 - for Back-Up indoor ceremony**

**\$350.00**

# **Design Your Own Buffet Menu**

*Designed for 75 Guests or More*

## **Includes**

### **Multi Level Buffet**

**Artistically displayed with Fresh Floral accents**

**White Floor Length Linens, Silk Floral Arrangements with Votive Candles, Custom China, Glass & Flatware, Serving Pieces & Equipment**

***We are Happy to Provide One Complimentary Tasting***

## **Pricing Information**

Catered by Design requires a signed contract and non-refundable \$1000.00 deposit in order to secure a date.

### ***All prices are subject to 20% Service (Staff) Charge***

**Our Servers, Bartenders, Chefs and Support Staff are all professionals who take a great deal of pride in their work. Always appropriately attired, they execute each event with style, panache and professionalism. The Catered by Design Team will handle all set up and break down of your event as well as all food and beverage preparation and service.**

### **Ceremony Pricing Information**

Ceremony Set-up Fee \$3.00 per guest based upon guaranteed Guest Count

## **Discounts**

Afternoon Packages ending by 4pm will be discounted \$3.00 per person  
Friday and Sunday Dinners will be discounted \$2.00 per person  
**(Above Discounts do not apply to Holiday Week Ends and New Years Eve)**

### **Recommended Vendors**

A List of Preferred Vendors is Available upon Request

### **Prices Do Not Include Sales Tax**

Prices Subject to Change based upon Market and Seasonal Availability  
In the event of a significant market price change, Client will be notified and offered alternative options.

# **Design Your Own Buffet**

Spectacular Multi Level Buffet Decorated with Fresh Floral

## **Garden Fresh Salads and Homemade Soups**

Please Select a Soup or Salad

### **Hot Soups**

**Tomato Bisque ~ Vegetarian Roasted Corn Chowder ~ Chicken Tortilla ~ Wild Mushroom Bisque  
Butternut Squash in Season ~ Cream Of Chicken and Wild Rice ~ Vegetarian Minestrone  
Homemade Chicken Noodle**

### **Garden Fresh**

#### **Sweet and Savory Salad**

Field Greens, Strawberries, Wafer Thin Sliced Red Onion  
Mild Cayenne Candied Pecans, Crumbled Goat Cheese and White Balsamic Vinaigrette

#### **Mediterranean Salad**

Romaine Lettuce, Red Onion, Tomato, Cucumber, Red Cabbage, Shredded Carrots, Kalamata Olive  
Red Wine Vinaigrette and Romano Cheese

#### **Spinach Salad**

Spinach and Mixed Greens, Sliced Strawberries, Mandarin Oranges, Scallions, Toasted Almonds  
Toasted Sesame Vinaigrette to the side

#### **Greek Salad**

Romaine, Cucumbers, Tomatoes, Kalamata Olives and Feta Cheese with Red Wine Garlic Vinaigrette

#### **Wintry Salad**

Chopped Crisp Romaine, Spinach, Chopped Pears, Candied Walnuts, Dried Cranberries and a touch of Gorgonzola  
with Raspberry Champagne Vinaigrette

#### **Chopped Salad**

Chopped Greens Crumbled Feta, Bacon and Scallions  
accented with Pear Tomato & Black Olive Finished with Champagne Vinaigrette

#### **Caesar Salad**

Romaine, Cherry Tomato, Grated Parmesan and Homemade Croutons  
Classic Caesar Dressing

#### **Tossed Salad**

Crisp Greens, Red Onions, Tomatoes, Cucumbers and Carrots

#### **Please Select Two Dressings**

Raspberry Vinaigrette, Creamy Herb, 1000 Island, French or Italian

#### **Insalata Caprese**

#### **Sliced Tomato, Fresh Mozzarella and Chiffonade of Basil**

Accented with Black Olives and finished with Balsamic Vinaigrette Please Add \$2.00 Per Guest

## **Hearth Baked**

*Please Select One of the Following*

### **Artisan Rolls**

Gourmet Knot, Multi Grain and Pretzel Rolls  
Whipped Butter to the side

### **Sliced Artisanal Bread Basket**

Crusty French & Multi Grain Honey Wheat Bread  
Whipped Butter to the side

## **Boneless Chicken Breast Entrées**

*Please select one from the Following*

### **Pollo Puebla**

Boneless Breast Stuffed with Roasted Poblano Peppers, Fresh Tomato, Cilantro, Onion and Queso Fresco  
Finished with Roasted Tomatillo, Poblano and Cilantro Salsa

### **Mediterranean Chicken**

Roasted with Fresh Mushrooms, Tomatoes & Sweet Onions with a White Wine & Roasted Lemon Sauce

### **Tropical Grilled Chicken**

Sweet and Savory Relish of Grilled Pineapple, Red Bell Peppers and Lime

### **Chicken Mascarpone Di Lombardy**

Parmesan Crusted Stuffed with Mascarpone Cheese, Artichokes Hearts and Roasted Red Peppers

### **Chicken Queso**

Parmesan Cheese Crust Finished with Sliced Avocado and Mango Salsa

### **Parthenon**

Fresh Spinach, Onions, Cream Cheese and Feta Cheese in a Phyllo Pocket with a White Wine Reduction

### **Chicken Lemone**

Extra Virgin Olive Oil, Lemon, Butter and White Wine Baked with Provolone Cheese and Lemon

### **Chicken Portobello**

Sautéed Sweet Red Onions and Portobello Mushrooms finished with White Wine Reduction

### **Chicken Marsala**

Sautéed with Fresh Mushrooms and Marsala Wine

### **Chicken Vesuvio**

Oven Roasted with Red Onions & White Wine, dusted with Italian Spices

### **Chicken Provencal**

Sautéed with Fresh Tomato, Garlic, Black Olives, Basil and Dry White Wine

### **Chicken Fontinella Bruschetta**

Fresh Tomatoes, Basil and Extra Virgin Olive Oil

## **Meat Entrées**

*Please select one from the Following*

### **Sirloin of Beef**

**Please Select a Sauce**

**Bordelaise** Red Wine, Mushrooms, Fresh Herbs and a touch of Cream

**Port Wine** Reduction with Fresh Herbs

**Gremolata** with Pepper Berry Red Wine Reduction

### **London Broil**

Center Cut Sirloin Sliced and served with your choice of Sauce

### **Pepper Steak**

Pan Seared Sirloin Tips, Green Peppers, Onions, Mushrooms and Merlot Sauce

### **Herb Encrusted Pork Loin with Parsley Shallot Sauce**

Center Cut Pork Loin Finished with a Sauce of Parsley Shallot & Dijon

## **Seafood Entrées**

*Please select one from the Following*

### **Orange Roughy Limone**

Lemon Butter and White Wine finished with Lemon Caper Sauce

### **Orange Roughy Acapulco**

Citrus Marinated and topped with Sweet and Savory Mango Salsa

### **Whitefish with Brown Butter and Almonds**

### **Whitefish with Chimichurri**

Chopped Parsley, Garlic and Herbs with Extra Virgin Olive Oil

*Please Add 2.50 Per Guest For The Following*

### **Oven Roasted Salmon Fillet**

*With a Lemon Pepper Sauce*

### **Grilled Salmon**

Pomegranate Gastrique, Lemon Zest and Fresh Chives

### **Teriyaki Glazed Salmon Fillet**

Teriyaki Glaze and Snipped Scallions

### **Salmon Fillet Dijon**

Fresh Dill and Whole Grain Mustard Encrusted

## **Vegetarian Entrées**

*Please select one from the Following*

### **Homemade Pastas**

*Please Choose One*

Rigatoni, Rotini, Shells

Tri Colored Cheese Tortellini and Mini Raviolis

### **Sauces**

*Please Choose One*

Pomodoro – Marinara – Pesto Ala Crème – Bolognese - Absolute Vodka Sauce - Alfredo – Broccoli Aglio Olio

### **Grated Romano Cheese**

### **Spinach Lasagna**

Homemade Lasagna Noodle Layered with Fresh Spinach, Ricotta Cheese,  
Topped with Mozzarella Cheese and Marinara Sauce

### **Eggplant and Spinach Rollatini**

Eggplant Rolled with Spinach, Ricotta and Parmesan Cheeses  
Finished with Mozzarella Cheese and Marinara Sauce

### **Butternut Squash Ravioli**

Tossed with Brown Butter and Sage

### **Tortilla Espanola**

Spanish Style Omelet with Potatoes and Onions

### **Red Curry Tofu**

Thai Red Curry with Coconut Milk, Bamboo Shoots, Cauliflower, Carrots,  
Thai Eggplant, Green Beans, Kaffir Lime Leaves, Lemongrass and Thai Basil

## **Vegetables**

*Please select one from the Following*

### **Green Beans Almondine**

Brown Butter and Toasted Sliced Almonds

### **Mélange of Summer Vegetables**

Carrots, Squash and Broccoli Sautéed in Chive-Shallot Butter

### **Haricot Verts**

With Roasted Red Peppers

### **Broccoli Floretes with Bias Cut Carrots**

### **Green Beans and Yellow Squash**

Parsley Herb Butter

### **Asparagus**

**Roasted or Grilled**

Olive Oil and Kosher Salt Please add \$1.50 per Guest

## **Sides**

*Please select one from the Following*

### ***Mediterranean Potatoes***

Oven Roasted with Red Onion, Oregano and a touch of Olive Oil

### ***Redskin Mashed Potatoes***

Choice of Classic, Roasted Garlic or Horseradish  
Add a Crispy Potato Basket Presentation for \$2.00 per Guest

### ***Vertical Double Stuffed Potato***

Baked Potato Stuffed with Cheddar Mashed Potato and a sprinkle of Paprika

### ***Brown Rice***

With Roasted Butternut Squash Wine Infused Leeks and Dried Cranberries

### ***Whipped Sweet Potatoes***

With Maple Brown Sugar

### ***Rice Pilaf***

Onions, White Wine and Vegetable Stock

### ***Savory Wild Rice Blend***

White and Wild Rice with Herbs and Vegetable Stock

### ***Ruby Red Sweet Potatoes***

Roasted with Red Onion and Olive Oil  
Fresh Spinach and Herbs

### ***Pilaf Mandarin***

White and Wild Rice, Toasted Almonds, Mandarin Oranges and Yellow Peppers

## **Sweets**

*Please select one from the Following*

### ***Mélange of Fresh Fruit***

A Selection of Melons, Tropical's and Berries presented with a Carved Melon Centerpiece

### ***Housebaked Cookies***

Biscotti, Ruggalah, Double Chocolate Chip, Oatmeal Raisin and Melt in Your Mouth Fancy Butter Cookies

**OR**

### ***Wedding or Specialty Cake***

Plated with Raspberry Coulis  
Please Inquire about our Many Styles, Flavors and Designs  
Served Ala Mode 1.50 per guest additional

### ***Dark Roast Regular & Decaffeinated Coffee and Assorted Tazo Teas***

Signature Sweeteners, Lemon and Cream  
(Served Buffet Style)

# **Design Your Own Buffet**

*Designed for 50 Guests or More*

## **Pricing Information**

*With or Without Passed Progressive Hors D'oeuvres*

### **Classic**

*Select- one Salad, one Chicken Breast Entrée, one Vegetarian Entree, one Vegetable, one Side  
One Hearth Baked Breads, Mélange of Fresh Fruit, Housebaked Cookies, Coffee & Tea Service*

### **Premium**

*Select- one Salad, one Chicken Breast Entrée, one Meat, one Vegetarian Entree, one Vegetable, one Side  
One Hearth Baked Breads, Mélange of Fresh Fruit, Housebaked Cookies, Coffee & Tea Service*

### **Prestige**

*Select- one Salad, one Chicken Breast Entrée, one Seafood Entrée, one Vegetarian Entree, one Vegetable,  
One Hearth Baked Breads, Mélange of Fresh Fruit, Housebaked Cookies, Coffee & Tea Service*

### **Platinum**

*Select- one Salad, one Chicken Breast Entrée, one Meat, one Seafood Entrée, one Vegetarian Entree,  
one Vegetable, one Side Dish, One Hearth Baked Breads  
Mélange of Fresh Fruit & Housebaked Cookies  
Coffee & Tea Service*

### **Afternoon Events**

*Ending By 4pm Discounted \$4.00 Per Guest*

### **Friday & Sunday Dinners**

*Discounted \$3.00 Per Guest (Except Holiday Weekends)*

### **Children 11 and Under**

*Half the Adult Price*

**Please contact us for Pricing**

# ***Passed Progressive Hors d'oeuvres***



Attractively arranged on designer trays with fresh floral accents  
and served butler style by our staff in formal attire.

## **How the Progressive Hors d'oeuvre Works**

We rotate your selection of passed hors d'oeuvre during the cocktail hour.  
This ensures that all your guests will have the opportunity to experience the assortment you've chosen.

You're Choice of any **Four** of the following Hors d'oeuvres

### **Hot**

#### ***Seafood***

##### ***Chesapeake Bay Crab Cakes***

Fresh Jumbo Lump Crabmeat, Herbs and Spices  
Housemade Chipotle Mayo Sauce to the side

##### ***Coconut Shrimp***

Sweet and Spicy Apricot Dipping Sauce to the side

##### ***Sea Scallops Wrapped In Bacon***

Finished with Herbed Bread Crumbs

##### ***Gulf Coast Stuffed Mushrooms***

Shrimp, Crab and Herbed Breadcrumbs

##### ***Smoked Salmon Rosette***

Atop a Crisp Potato Pancake with Lemon Crème Fraîche and a Sprig of Dill

##### ***Coconut Lobster Skewer***

Sweet Lobster Meat encrusted in Semi Sweet Coconut Flakes  
Housemade Sweet and Sour Dipping Sauce to the side (please add \$1.75 per guest)

##### ***Nola Shrimp Skewers***

Shrimp and Veggies on a Bamboo Skewer Grilled with Cajun Butter

##### ***Lobster Mac and Cheese***

White Cheddar, Gruyere Cheese and Sweet Lobster Meat  
Topped with Herbed Panko Served in a Crisp Phyllo Cup (please add \$1.50 per guest)

### ***Soup Shots***

##### ***Tomato Basil Soup Shooter***

Accented with Basil Chiffonade

##### ***Butternut Squash Soup Shooter***

Swirl of Apple Cider Crème Fraîche (Seasonal)

##### ***Wild Mushroom Bisque Shooter***

Garnished with Flat Leaf Parsley

##### ***Surf and Turf Shooter***

Lobster Bisque accompanied by a Mini Beef Brochette (please add 1.50 per guest)

## **Vegetarian**

### **Brie and Apricot Tartlets**

Topped with Brown Sugared Almonds

### **Bruschetta**

Crostini of Casa Nostra Bread topped with Fresh Tomatoes, Fontinella Cheese, Fresh Basil and Herb Extra Virgin Olive Oil

### **Phyllo Tartlets Filled With Cheddar Cheese**

Granny Smith Apples and Toasted Walnuts

### **Artichoke Hearts Au Gratin**

Filled with Savory Mascarpone Cheese and finished with Parmesan Cheese

### **Spanakopita**

Onions, Cream Cheese and Feta in Flaky Phyllo Pastry

### **Thai Tofu Satay**

Firm Tofu grilled with Classic Thai Marinade

Peanut Dipping Sauce to the side

### **Vegetable Egg Rolls**

Classic Filling of Bok Choy, Bean Sprouts, Carrots and Celery

With Sweet and Sour Sauce for Dipping

### **Pear Jam and Brie Beggars Purse**

In Flaky Phyllo with Slivered Almonds

### **Stuffed Mushroom Caps**

Stuffed with Red Bell Peppers, Dijon Bread Crumbs and a hint of Sherry Wine

### **Phyllo Cups with Portobello Mushrooms**

Topped with Creamy Brie

### **Asparagus with Asiago**

With Fontina Cheeses baked into Puff Pastry

### **Quiche Florentine**

Spinach and Swiss Cheese baked in a Flaky Pastry Shell

### **Shitake and Cremini Mushroom Tapenade**

In a Phyllo Cup with Brie and Snipped Chives (please add \$1.00 per guest)

### **Bocconcini D'napoli**

Fresh Baby Mozzarella in a Pool of Housemade Vodka Sauce

Chiffonade of Fresh Basil and a Drizzle of Aged Balsamico

Served on a Flair Plate (add \$1.50 per guest)

### **Baked Brie**

Raspberry Preserves in Phyllo with Toasted Almonds

### **Veggie and Jalapeno Cheese Quesadillas**

Scallions, Poblano Peppers, Zucchini, Red Bell Peppers, Jalapeno Cheese and Cilantro tucked into Flour Tortillas with Salsa Rojo to the Side

### **Classic Potato Pancakes**

Served with Green Apple Relish and Sour Cream

### **Cheese Quesadillas with Caramelized Onions**

With Salsa Rojo to the side

### **Mushroom and Walnut Tartlets**

Accented with Goat Cheese and Truffle Oil (Please add \$1.00 per guest)

### **Grilled Cheese Triangles**

Always a Crowd Pleaser

# **Meat**

## **Chicken Wellington**

With Mushroom Duxelle wrapped in Puff Pastry and baked to a Golden Brown

## **Tinga Tacos**

Pulled Chicken, Onions, Monterey Jack Cheese garnished with a dollop of Sour Cream and Sliced Black Olive

## **Chorizo Empanadas**

Filled With Potatoes & Cheese Mild Green Salsa for dipping

## **Thai Chicken Satay**

Thai Style Marinated Chicken Skewers with Peanut Dipping Sauce

## **Chicken and Pineapple Brochettes**

Sweet and Sour Sauce Dipping Sauce

## **Chicken Potstickers**

Garlic Soy Dipping Sauce to the Side

## **Beef and Fire Roasted Teriyaki Vegetable Brochette**

## **Crispy Focaccia Bianco**

Focaccia Crust Brushed with Roasted Garlic Olive Oil topped with Fresh Herbs,  
Tomato, Broccoli and Grilled Chicken

## **Bacon Wrapped Dates Filled With Chorizo**

## **Thai Beef Satay**

Thai Style Marinated Skewers with Peanut Dipping Sauce

## **Pups in Sleeping Bags**

Baked into Puff Pastry with Ketchup and Mustard to the side

## **Crisp Baked Potato Cup**

Filled with Sour Cream, Bacon and Scallions

## **Teriyaki Chicken and Vegetable Brochette**

## **Petite Beef Wellington**

Tenderloin of Beef and Mushroom Duxelle Wrapped in Puff Pastry and Baked to a Golden Brown

## **Cherubs on Horseback**

Sun Dried Apricots Stuffed with Chorizo Wrapped in Bacon, Baked to a Golden Brown

## **Sausage Stuffed Mushrooms**

Mild Italian Sausage, Seasoned Bread Crumbs and Parmesan Cheese

## **Bacon Wrapped Water Chestnuts**

Soy Sauce Glaze and Herb Bread Crumbs

## **Petite Lamb Chops**

Encrusted with Dijon Gremolata (please add \$3.50 per chop)

## **Carne Asada Quesadilla**

Grilled Beef, Tri Colored Bell Peppers, Red Onions and Chihuahua Cheese  
Accompanied Salsa Rojo for dipping

## **Mini BBQ Meatballs**

Glazed with Our Tangy BBQ Sauce served on a Pretzel Stick

## **Petite Cheesy Beef Slider**

With Red Onion on a Bakery Bun

## **Sausage and Pepper Skewer**

Mild Italian Sausage with Tri Color Bell Peppers

## **Petite Chili Bowl**

Hollowed Multi Grain Roll filed with Beef Chili Topped with Cheddar Cheese & a Dollop of Sour Cream

# Passed Hors d'oeuvre

## Cold

### **Seafood**

#### **Futomaki Rolls**

Sushi Rice Rolled in Nori with Egg, Cucumber Avocado, Shitake Mushrooms and Kampyo  
Served with Wasabi, Pickled Ginger and Soy Sauce

#### **Petit Crostini Topped with Seared Tuna Carpaccio**

With Chili Mayonnaise and a Cilantro Leaf

#### **Shrimp Shooter**

Steamed and Chilled Shrimp perched in a Shot Glass filled with Tequila Cocktail Sauce  
Lemon and Chive Accent (**2.00 per guest additional**)

#### **Smoked Salmon Mousse Filling a Petite Cucumber Cup**

Topped with a Smoked Salmon Rosette

#### **Shrimp Ceviche Tortilla Cup**

With Sour Cream and Lime Zest

#### **Shrimp, Peppadew and Avocado Ceviche**

Presented in a Flat Bottomed Asian Spoon (**1.00 per guest additional**)

#### **Pumpnickel with Fresh Shrimp Canapé**

Chive Cream Cheese and Fresh Dill Sprig

#### **Teriyaki Shrimp Wrapped in a Snow Pea Pod**

Finished with Black and White Sesame Seeds

#### **Smoked Salmon Crostini**

Smoked Salmon Rosette atop with Lemon Scented Crème Fraîche

#### **Sushi Grade Ahi Tuna**

Lightly Marinated in Soy and Sesame Seeds

Filling a Petit Hollowed Cucumber Cup

Accented with Wasabi Crème

#### **California Maki Rolls**

Sushi Rice, Cucumber, Avocado, Crabmeat and Sesame Served with Wasabi, Pickled Ginger and Soy Sauce

#### **Wrapped Asparagus**

Asparagus Wrapped with Smoked Salmon and Chive Cream Cheese

#### **Grilled and Chilled Shrimp Skewer**

Lightly Marinated in Garlic and Sweet Red Pepper

Pesto Sauce to the side

#### **Smoked Salmon Mousse Filling Savory Cones**

Topped with a Smoked Salmon Rosette and a Sprinkle of Dill

#### **Shrimp Stuffed Potatoes**

Baby Red Potato hollowed and filled with Scallion Sour Cream and Shrimp

Snipped Chive Accent

#### **Hollowed Potatoes Filled with Crème Fraîche**

and Domestic Black Caviar

#### **Lime Marinated Shrimp and Scallop Ceviche**

Served in Cucumber Cup

## **Soup Shots**

### ***Gazpacho Shooter***

Spanish Summer Classic of Tomato and Garlic with Olive Oil  
Garlic Toasted Flatbread

### ***Watermelon Lime Shooter***

Lime Wedge Accent

### ***Cucumber Shooter***

With Vegetable Stock and Yogurt  
Fresh Mint Leaf

## **Vegetarian**

### ***Stuffed Cherry Tomatoes***

Herb Mascarpone Cheese

### ***Hollowed Globe Grapes***

Filled With Madeira Roquefort Cheese

### ***Vegetarian California Rolls***

Sushi Rice, Cucumber, Carrots and Avocado with Wasabi, Pickled Ginger and Soy Sauce to the side

### ***Mediterranean Pita Bread Triangles***

Artichoke and Sundried Tomato with Herb Infused Olive Oil

### ***Caprese Bite***

Cherry Tomato, Baby Mozzarella Ball and Red Onion and Fresh Basil Vinaigrette  
filling a Baby Brioche Buns

### ***Belgian Endive Leaf***

Filled with Herbed Cheese and a Sliver of Roasted Red Pepper

### ***South of the Border Wraps***

Flour Tortillas Rolled with Crema Ranchero, Red Bell Peppers, Jalapeno Cheese, Fresh Cilantro and Sliced Scallions

### ***Caprese Skewer***

Grape Tomato, Baby Mozzarella Ball and Black Olive on a Knot Skewer Drizzled with a Fresh Basil Pesto

### ***Guacamole***

Filling a Petite Tortilla Cup, accented with Crema Ranchero

### ***Stuffed Peapods***

Herbed Cheese and Walnuts

### ***Asian Vegetable and Noodle Salad***

***Presented in a Chinese "To Go" Container with Chopsticks***

Tossed with Ginger Soy Dressing

### ***Crudité Nests***

Jicama Basket filled Allumettes of Fresh Veggies and Fresh Herb Dip  
Served on a Mini Fork

### ***Mushroom Caps Cordon Bleu***

Cold, Raw Caps Filled with Creamy, Herbed Cheese and a Leaf of Flat Leaf Parsley

### ***Fig & Saint Andre Cheese***

Served on a Mini Fork

### ***Fresh Summer Rolls***

Allumettes of Carrot, Scallion, Cucumber and Red Pepper with Crystal Noodles Rolled into Rice Paper Wrappers  
with Sweet and Spicy Dipping Sauce

## **Meat**

### **Grilled Asparagus Spears Wrapped With Smoked Turkey**

Dijon Mustard

### **Cantaloupe Balls**

With a Prosciutto Ruffle Center

### **Antipasto Skewer**

Genoa, Capicola, Mortadella and Fresh Mozzarella and Pepperoncini

Red Wine Vinaigrette Marinade

### **Peppercorn Seared Tenderloin Crostini**

Cherry Tomato, Basil Horseradish Aioli (please add \$1.00 per guest)

### **Harvest Chopped Chicken Salad**

With Apples, Raisins and Pecans served on Mini Brioche Bun

### **Grilled Chicken Roulade**

Grilled Chicken, Red Bell Pepper, Jalapeno Cheese, Chiffonade of Cilantro, Chopped Scallions and a touch of Crema Ranchero rolled into a Soft Flour Tortilla

### **Herb Encrusted Sirloin of Beef Crostini**

Horseradish Aioli and Flat Leaf Parsley Accent

## **Great Additions to any Event**

### **Stationed Hors D'oeuvre Platters**

#### **Grilled Vegetable**

Asparagus Spears, Carrots, Zucchini, Yellow Squash, Red Peppers and Mushrooms

Finished with Balsamic Vinaigrette

**Minimum of 50 Guests**

#### **Mediterranean Spreads**

House Made Hummus, Tomato Basil Relish and Roasted Red Pepper Garlic Spread

Served with Pita Triangles and Crostini

**50 Guest Minimum**

#### **Antipasto**

Italian Cold Cuts and Cheeses, Cracked Olive Salad, Pepperoncini,

Roasted Red Peppers and Sliced Casa Nostra Bread

**Minimum of 50 Guests**

#### **Cheese Board**

Array of Imported and Domestic Cheeses, Provolone, Fontinella, Mild Cheddar, Swiss, Jalapeno

Red Grapes Served with Assorted Crackers and Flatbread

**Minimum of 50 Guests**

#### **Shrimp Cocktail Display**

Steamed and Chilled Fantail Shrimp, Zesty Cocktail Sauce and Fresh Lemon

**Three Pieces per Guest Minimum of 50 Guests**

### **Custom Ice Sculptures Available**