



*Bringing your events to life*

**The Garden Room**



**& Arches Garden**

WINNETKA  
COMMUNITY HOUSE  
*where community happens*

**Progressive Hors d'oeuvre**

**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**

### **Included with Rental Fee**

**Tables, Chairs, Dance Floor and Sound System**

# **Progressive Hors d'oeuvre Menu**

*Designed for 50 Guests or More*

## **Includes**

**Multi Level Stationed Platters**

**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.

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

We rotate your selection of passed hors d'oeuvre during the first hour. This ensures that all your guests will have the opportunity to experience the assortment you've chosen. We serve Stationed platter selections the second hour and Sweet Finale Third Hour.

*You're Choice of*

### **Six Passed Hors d'oeuvres**

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



### **Three Stationed Hors d'oeuvre Platters & Sweet Finale**

*Artistically Presented at Varying Elevations*

#### **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

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

### **Grilled Vegetable**

Asparagus Spears, Carrots, Zucchini, Yellow Squash, Red Peppers and Mushrooms Finished with Balsamic Vinaigrette

### **Mediterranean Spreads**

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

Served with Pita Triangles and Crostini

### **Antipasto**

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

Roasted Red Peppers and Sliced Casa Nostra Bread

### **Cheese Board**

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

Red Grapes Served with Assorted Crackers and Flatbread

### **Garden Fresh Crudité**

Broccoli and Cauliflower Floretes, Carrots, Celery, Zucchini and Radishes

Served with your Choice of Creamy Herb or Cucumber Dill Dip

### **Chilled Whole Poached Salmon**

With a Seafood Stuffing, served with Sliced Cucumber, Diced Red Onions,

Lemon Wedges, Dill Sauce, Gourmet Wafers and Flat Bread

### **Petite Sandwiches**

Breast of Turkey with Cranberry Chutney, Smoked Ham with Honey Mustard, Albacore Tuna

and Roast Beef with Horseradish Mayo on Petite Fresh Baked Rolls

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

### **Baked Brie with Raspberry En Croute**

Raspberry Preserves and Toasted Almonds tucked into Puff Pastry  
displayed on a Silver Tray with Biscuits for Cheese

### **Smoked Salmon Platter**

Thin Sliced Smoked Salmon, Finely Diced Red Onion, Sieved Hard Cooked Eggs, Capers,  
Chiffonade of Dill Dijon Crème, Dill Sauce, Brioche Toast Points and Pumpnickel Triangles to the side

### **Wrap It Up**

*Please Choose Three Wraps*

- Grilled Chicken Caesar** - Crisp Romaine, Grilled Chicken, Tomato, Caesar Dressing
- Orchard Tuna Salad** – Albacore, Granny Smith Apples, Dried Cranberries, Lettuce and Tomato
- Grilled Chicken and Spinach** - with Mango Salsa
- Turkey Club** -Bacon, Lettuce and Tomato, Sun Dried Tomato Mayonnaise
- Caprese** - Tomato, Fresh Mozzarella, Red Onions and Basil Oil
- Vegetarian Hummus** - Grilled Zucchini, Red Peppers, Carrots and Asparagus

## **Sweet Finale**

*Please Choose Three*

**Cheesecake Brownies**

**Old Fashion Lemon Bar**

**Double Chocolate Brownie**

**Snickerdoodle Brownies** Chocolate Chips, Caramel and Peanuts

**Rocky Road Brownies** Pecans, Chocolate Chips and Marshmallows

**English Toffee Brownies** with Toffee, Walnuts and Chocolate Chips

**Seven Layer Bar** Graham Cracker Crust, Coconut, Chocolate Chips, Butterscotch Chips and Walnuts

**Taffy Apple Bar** Taffy Apple Topping on a Butter Crumb Crust

**Cannoli Shooters**

Layers of Homemade Cannoli Crème, Chocolate and Pistachio Chips Topped with a Crisp Cannoli Shell  
Served in a Shooter Glass

&

**Housebaked Cookies**

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

## **Progressive Hors d'oeuvre Menu**

*Designed for 50 Guests or More*

**Please contact us for Pricing**

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

Signature Sweeteners, Lemon and Cream  
(Served Buffet Style)

# **Vignettes**

*(Designed for 50 Guests or More)*

**Attended by Uniformed Chef**

## **Smashed Potato Bar**

**Classic Mashed Red Skin Potatoes and Ruby Red Sweet Potatoes**

**Served in a Coup Glass**

**Guests to Select Their Toppings From**

Parmesan, Cheddar, Crumbled Bacon, Butter, Sour Cream, Pico de Gallo, Sautéed Mushrooms, Scallions  
Miniature Marshmallows, Brown Sugar and Toasted Pecans

**Attended by Uniformed Chef**

## **Peppadew Shrimp Margaritas**

Steamed and Chilled Shrimp, House Made Peppadew Salsa, Avocado and Lime Juice

**Presented in a Margarita Glass with a bed of Crisp Greens**

**Garnished with Homemade Tortilla Crisp**

## **Cheese and Savories**

**Fine Domestic and Imported Cheeses presented on our Granite Slabs**

Brie, Saint Andre, Three Year Old Gouda, Morbier and Gorgonzola

Red Grapes and Berries

Served with Assorted Crackers, Flatbread and Fig Jam

&

**Mediterranean Spreads**

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

Served With Pita Triangles and Crostini

**Attended by Uniformed Chef**

## **Chopped – Tini Salads**

**Presented in a Martini Glass**

**Suspended from our Custom Wrought Iron Tree**

Salad Greens, Grilled Chicken Breast, Feta Cheese, Bacon, Scallions and Homemade Croutons  
finished with Champagne Vinaigrette

Accompanied by a Bamboo Skewer of Fresh Mozzarella, Cherry Tomato and Black Olive  
served with a Long Slim Garlic Crostini

Attended by Uniformed Chef

## **Chicago's Back of the Yards**

Please Select One of the Below

### **Tender Roast Top Sirloin of Beef**

Whipped Horseradish and Stone Ground Mustard

### **Slow Roasted Breast of Turkey**

With Cranberry Chutney and Stone Ground Mustard

### **Herb Encrusted Pork Loin**

Apricot and Apple Chutney and Stone Ground Mustard

**Served with Freshly Baked Rolls**

Optional

### **Grilled & Chilled Beef Tenderloin**

or

### **Peppercorn Crusted Roasted Beef Tenderloin**

Served with Whipped Horseradish, Dijon Mustard and Roasted Garlic Crème

**Freshly Baked Rolls**

### **Petit Lamb Chops**

Dijon Gremolata Crust with Cumberland Sauce to the Side (Four Chops Per Guest)

## **Bucktown**

*Please Choose Four from the following*

### **Spicy Fresh Tuna**

Sushi Rice Rolled with Spicy Mayo and Cucumber

### **Shitake Cucumber**

Sushi Rice Rolled with Sweet Shitake Mushrooms and Cucumber

### **Shrimp Tempura**

Sushi Rice Rolled in Nori with Shrimp, Avocado, Cucumber & Mayo

### **California Maki Rolls**

Sushi Rice, Cucumber, Avocado, Crabmeat and Sesame

### **Futomaki Rolls**

Sushi Rice Rolled in Nori with Egg, Cucumber Avocado, Shitake Mushrooms and Kampyo

### **Fresh Salmon**

Sushi Rice Rolled with Salmon, Spicy Mayo and Avocado

### **Vegetarian California Rolls**

Sushi Rice, Cucumber, Carrots and Avocado

### **Spicy Shrimp**

Sushi Rice Rolled in Nori with Shrimp, Ebi, Avocado, Cucumber & Spicy Sauce

**Wasabi, Pickled Ginger and Soy Sauce to the side**

## **Pilsen**

### **Chicken, Beef or Shrimp Fajitas**

**Please Select One of the Above**

Our Fajitas are Marinated in Lime, Garlic and Herbs  
accompanied by Fresh Tomato, Onions, Green Bell Peppers,  
Sliced Jalapeño Peppers, Sour Cream and Flour Tortillas

### **South of the Border Roulade**

Flour Tortillas Rolled with Sour Cream, Red Bell Peppers, Jalapeno Cheese,  
Fresh Cilantro and Sliced Scallions

### **Housemade Tortilla Chips**

With Housemade Guacamole, Salsa Rojo

## **Tuscan Pasta Bar**

Each of Our Pastas is Prepared in Our Kitchens using the Finest Semolina and Durum Wheat Flours

### **Please Choose Three Homemade Pastas**

Rigatoni, Rotini, Shells  
Tri Colored Cheese Tortellini and Mini Ravioli

### **Please Choose Three Homemade Sauces**

Pomodoro – Marinara – Tomato Basil - Pesto Ala Crèma – Bolognese - Absolute Vodka Sauce  
Alfredo – Portobello Mushroom Marinara - Broccoli Aglio Olio or  
Saffron Cream Sauce with Sweet Peas and Capers

### **Grated Romano Cheese**

### **Casa Nostra Bread**

A Brick Oven Baked Italian Loaf

## **Create Your Own Salad**

### **Greens Include Romaine, Baby Spinach, Mesclun, Arugula**

Sliced Strawberries and Homemade Croutons Cherry Tomatoes, Hearts of Palm, Cucumbers,  
Crumbled Feta Cheese, Caramelized Walnuts, Dried Cranberries, Sweet Red Onions,  
Crumbled Bacon, Mandarin Oranges, Scallions, Toasted Almonds

### **Dressings**

Roasted Sesame, Champagne Vinaigrette and Creamy Caesar

### **Warm Pita Bread**

Brushed with Extra Virgin Olive Oil and Herbs

### **Optional**

Grilled Chicken Breast – 1.00 per Guest  
Grilled Shrimp - 2.00 per Guest

## **Station**

### **Toppings Presented at Varying Elevations**

*Please Choose Three from The Selections Below*

Chopped tomato and Basil Relish with extra Virgin Olive Oil  
White bean and roasted Garlic Puree  
Fire Roasted Vegetables, Pesto and Mild Jalapenos  
Arugula, Artichoke Pesto with Roasted Garlic  
Smoked Salmon Cream Cheese and a spoonful of horseradish  
Roasted Red Peppers, Capers and Olives  
Mascarpone Cheese, Fig Preserve and Sprig of Fresh Chive  
Goat Cheese, Carrots, Parsley

**Served to the Side**

**Pita Triangles & Crostini's**

**Chef Attended**

## **Classic Risotto Vignette**

Our Chef Serving Perfectly Seasoned Freshly Made Risotto  
to a Stem Glass

**Guests can select from the following Toppings  
to Enhance their Creation**

Chopped Scallions, Sautéed Wild Mushrooms, Grated Romano Cheese, Crisp Pancetta,  
Sweet Peas, and Caramelized Onions

## **Cheese Fondue Station**

**A QUINTESSENTIAL WARM SWISS DISH OF  
ARLSBERG AND GRUYERE CHEESES, GARLIC, WHITE WINE AND KIRSCH  
For Dipping**

Blanched Baby Carrots, Broccoli & Cauliflower Floretts,  
Baby New Potatoes, Peeled Sliced Apples and Crusty Bread

**Chef Attended**

## **Spätzle Bar**

Our Chef serving freshly made Spätzle  
To Martini Glass

**Guests can select from the following Toppings  
to Embellish Their Creation**

Crumbled Bacon, Chopped Scallions, Sautéed Mushrooms, Grated Emmenthaler Cheese,  
Caramelized Onions, Brown Butter, Sour Cream and Brown Gravy  
Martini Glasses hanging from Our Tree

## ***Antipasto Presentation***

***Presented at various elevations on Italian Marble & Granite Slabs***

### ***Meats***

Paper Thin Prosciutto, Rolled Capicollo, Ruffled Genoa Salami, Mortadella & Pepperoni

### ***International & Domestic Cheese***

Provolone, Fontinella & Pecorino

### ***Cornucopia of Accompaniments***

Marinated Artichoke Hearts & Roasted Red Peppers

Cracked Olive Salad, Giardiniera & Pepperoncini

### ***Hearth Baked***

Crisp Parmesan Lavosh, Sun-Dried Tomato Focaccia and Sliced Casa Nostra

## ***Spectacular Chilled Seafood Bar***

### ***Shrimp Cocktail & Snow Crab Claws***

***Presented in a Silver Conch Shell surrounded by Ice***

Steamed and Chilled Snow Crab Claws & Fantail Shrimp (Combination of Five Pieces per Guest)

### ***To The Side***

Zesty Tequila Cocktail & Horseradish Mustard Sauce

Garnished with Fresh Lemon & Lime Wedges

### ***Available***

***Custom Ice Sculptures***

***&***

***Chef Attended Raw Bar***

***Please contact us for Pricing***