

\$7-\$12 Per Person

Crudites with Pesto Dip
Homemade tortilla Chips, pico, & guacamole
Cheese and charcuterie board
Dumplings - chicken, shrimp, or veggie
Mini lobster rolls
Spicy Tuna over Crispy Rice
Assorted Flatbreads
Chicken Satay Skewers
Veggie Skewers
Mojo Shrimp with a Mango Salsa
Mini French Fry Cones
Assorted Sliders (burger, cheeseburger, chicken)
Buffalo Chicken Skewers
Tuna Ceviche in mini tortilla cups
Shaved Steak Crostinis
Mini Philly Cheesesteak Sandwiches
Sweet Pepper Poppers
Lo-mein or sesame noodles in mini chinese containers
Chicken Lettuce Wraps
Boneless Chicken Wings (BBQ, Buffalo, or Sweet Chili)
Caprese Skewers
Assorted Tacos (premade -easy to serve) - chicken, shrimp, steak, carnitas
Quesadillas, Plain, Mushroom, Truffled Mushrooms
Homemade Truffle Parmesan Potato Chips
Pigs in a blanket
Mac & Cheese Bites
Sesame Cocktail Meatballs
Extra Jumbo Shrimp Cocktail
Mini Chicken & Waffles
Mini Cuban Sandwiches
Empanadas
Bao Buns
Pulled Pork Sliders

HORS D'OEUVRES

- *Crudités and whipped pesto dip*
 - Assorted Sushi
 - Jumbo Shrimp cocktail
 - Spicy Tuna on Crispy rice
 - Cheese & charcuterie board
 - Chicken or Veggie Dumplings
- *Chips, guacamole, pico de gallo*
 - Assorted Flatbreads
 - Bruschetta
 - Pigs in a Blanket

ENTREE PROTEINS

- *Homemade rotisserie chicken with au jus and an aji verde sauce*
- *Grilled NY Strip Steaks with mushrooms, onions and a homemade steak sauce*
 - Korean Braised short ribs
 - Red Wine Braised Brisket
- *Pan Seared Halibut with a lemon herb vinaigrette or lemon caper butter sauce*
 - Classic Crab Cakes with an aoli dip
 - Halibut Cakes with sweet chili tarter sauce
 - Roasted Salmon with panko & parmesan
- *Lemon Garlic Roasted Salmon with an herb dressing* • *Shrimp Scampi with linguini*

SALAD + SOUPS

- *Shaved Brussel sprout salad with parmesan & pomegranate seeds with a lemon dressing*
- *Farro Salad with roasted veggies in an avocado vinaigrette*
- *Kale Miso Salad with sugar snap peas, dried apricots, & feta Cheese*
 - Greek Salad
- *Arugula Salad with pear, candied pecans & goat cheese*
 - *Kale with roasted butternut squash, beets, dried cranberries, goat or feta cheese, & pine nuts*
 - Chopped Vegetable Salad
 - Classic Caesar Salad
 - Caesar Kale Salad
- *Arugula Salad with Shaved Parmesan, Artichokes, & Pine Nuts*
 - Classic Caprese Salad
- *Roasted Vegetable Caprese Salad*
 - Butternut Squash Soup
 - Minestrone Soup
 - Carrot & Ginger Soup
 - Lentil Soup

ENTREE STARCHES

- *Hasselback baked potatoes*
- *Garlic Roasted New Potatoes*
- *Light & Fluffy Mashed Potatoes*
- *Classic French fries (parmesan & herb, regular, or truffle salted)*
 - Sweet Potato French Fries
- *Risotto (parmesan or butternut squash)*
 - Pesto Rigatoni with sweet peas
 - Eggplant Parmesan
 - Roasted Sweet Potatoes
- *Sesame Roasted Sweet Potato Discs*
 - Steamed Rice
 - Lemon Herb Orzo
 - Mac & Cheese
 - Sesame Noodles
 - Primavera Pasta
 - Pasta ala Norma
 - Baked Ziti
- *Roasted Vegetable Lasagna*

ENTREE VEGETABLES

- *Grilled Asparagus with a shallot vinaigrette*
- *Sautéed garlic string beans with crispy shallots*
 - Lemon Roasted Broccoli
 - Oven Roasted Broccoli
 - Sautéed spinach
 - Creamed Spinach
 - Cauliflower/parsnip puree
- *Maple Roasted Brussel Sprouts (with or without bacon)*
 - Sweet Chili Roasted Brussel Sprouts
- *Honey Roasted Delicata Squash with pomegranate seeds and ricotta salata cheese*
 - Honey & Thyme Roasted Carrots
- *Balsamic & Wine Sautéed mushrooms & onions* • *Roasted Cauliflower*
 - Roasted Root Vegetables
 - Sautéed Garlic Broccoli
- *Asian Sautéed bok choy, sugar snap peas, snow peas*
 - Maple Roasted Butternut Squash
- *Grilled Zucchini with an herb vinaigrette and feta cheese*

Price Per Person: \$80+

(includes 2 stationed Hors d'Oeuvres, 3 Passed Hors d'Oeuvres, 3 Proteins, 3 Side Dishes)

Server: \$35/Hour

Bartender: \$35/Hour

Chef onsite: \$40/Hour

STATIONARY HORS D'OUEVRES

Spicy Crab Dip with homemade tortilla
chips (extra \$5/per person)
Assorted Sushi
Crudités & Dip
Shrimp Cocktail (extra \$5/per person)

PASSED HORS D'OUEVRES

Assorted Flatbreads
Sweet Chili Boneless chicken wings
Dumplings - chicken, shrimp, or veggie
Spicy Tuna over Crispy Rice
Veggie Spring Rolls with a peanut dipping
sauce
Cocktail Meatballs

BAO BAR

Short Ribs
Chicken Yakitori
Shrimp Ssam
Pork Butt
Veggies
All served with Bao Buns & Bib Lettuce

Sauces

Ginger Scallion Sauce, Ssam Sauce, Korean
BBQ Sauce, Guacamole + Pico de Gallo

SIDES DISHES

Steamed Rice
Sesame Noodle Salad
Ginger Soy Herb Salad

DESSERT

Mixed Fruit Bowl
Churros with a chocolate
sauce
Cupcakes
Brownies
Rice Crispy Treats

Price Per Person: \$75+

(includes a Charcuterie Board, Guacamole, Chips + Pico, 2 Passed Hors d'Oeuvres, 3 Proteins, and 4 Side Dishes)

Server: \$35/Hour

Bartender: \$35/Hour

Chef onsite: \$40/Hour

PASSED HORS D'OEUVRES

*Assorted Flatbreads
Boneless Wings
Mini Meatballs
Bacon Wrapped Dates
Mini Lobster Rolls
Pigs in a Blanket
Mac + Cheese Bites*

PROTEINS

*Pulled Pork
Phili Cheese Steak Filling
Marinated Shrimp
Pulled Chicken
Shaved Brisket*

Includes: BBQ sauces, rolls/buns

SIDES DISHES/STATIONARY

*Watermelon, Feta + Mint Salad
Corn Succotash
Grilled Veggies with Pesto
Pasta Salad
Potato Salad
Corn Bread
Cole Slaw
Guacamole/Chips*

DESSERT

*Mixed Fruit Bowl
Churros with a chocolate
sauce
Cupcakes
Brownies
Rice Crispy Treats*

Price Per Person: \$75+

(includes 2 stationed Hors d'Oeuvres, 3 Passed Hors d'Oeuvres,
3 taco Bar Proteins, & 4 Side Dishes)

Server: \$30/Hour

Bartender: \$30/Hour

Chef onsite: \$40/Hour

STATIONARY HORS D'OUEVRES

*Chips/Guacamole/Pico de Gallo
Crudités & Dip
Shrimp Cocktail (extra \$5/per person)*

PASSED HORS D'OUEVRES

*Summer Corn & Chicken Sausage Flatbread
Gazpacho Shooters
Cheese & Mushroom/Cheese Quesadillas
Mojo Shrimp Skewers
Mini Pepper Poppers
Stuffed Mushrooms
Tuna Ceviche Bites*

SALAD

*Large Green Salad (Romaine, Shredded
Carrots, Radish, Cucumbers, & Tomatoes)
with a lemon vinaigrette*

TACO BAR

*Chicken
Steak
Mahi Mahi
Shrimp
Seared Tuna (extra \$5/person)
Carnitas
Corn Tortillas*

Toppings

*Shredded Cheese, Cilantro, Onions, Radish,
Salsa Verde, Siracha Crema, Cabbage Slaw*

SIDES DISHES

*Mexican Rice
Refried Beans
Firecracker Mexican Corn Salad
Grilled Zucchini with Queso Fresca
Fajita Vegetables
Summer Corn Salad*

DESSERT

Mixed Fruit Bowl, Churros with chocolate sauce, Cupcakes, Brownies, Rice Crispy Treats

Price Per Person: \$80+
(includes 2 stationed Hors d'Oeuvres, 3 Passed Hors d'Oeuvres,
3 Souvlaki Bar Proteins, & 4 Side Dishes)

Server: \$30/Hour
Bartender: \$30/Hour
Chef onsite: \$40/Hour

STATIONARY HORS D'OUEVRES

Mezze Platter
Crudites
Fried Zucchini/Eggplant/Potato Chips with Dip

PASSED HORS D'OUEVRES

Assorted Flatbreads
Puff Pastry with Feta, Sun-dried
Tomatoes + Mushrooms
Mini Meatballs
Spanakopita Bites
Halloumi Bites with Honey +
Pomegranate Seeds
Smoked Salmon on Cucumber
Zucchini Cakes with Tzatziki
Watermelon Skewers

SOUVLAKI BAR

Chicken Souvlaki Skewers
Beef Souvlaki Skewers
Beef Kofta Skewers
Shrimp Skewers
Grilled Veg. Skewers

Toppings

Served with Pita, Tzatziki, Red Pepper Feta
Dip, Hummus, Cucumber/Tomato Salad

SIDES DISHES

Greek Orzo Salad
Grilled Peach Salad with Feta + Honey
Rice
Garlic Roasted Potatoes
Greek Fries
Sweet Potato Fries
Greek Salad
Horataki Salad
Tabouli

DESSERT

Baklava, Almond Cake, Mini Brownies, Mini Rice Crispy Treats, Mixed Fruit