

\*indicates higher priced menu item

## Meat Selection Menu:

- Roast Beef**-Slices of sirloin roast in *aus jus*. May be served with a mushroom sauce on the side. **Variation:** Slices of roast beef served with a Horseradish Sauce and Harry Bain Sauce on the side.
- Beef Brisket**-This brisket is cooked to perfection. It is roasted twice, creating a very tender entree. May be served with a Honey Barbecue Sauce, Harry Bain or Mushroom Sauce on the side.
- Californai Tri Tip Beef:** This new piece of beef is very versatile. It can be roasted and sliced.....grilled and pre sliced or used on a carving station. Or marinated for fajita meat. Excellent cut of beef with rave reviews..
- Smoked Beef Brisket**-Brisket smoked to perfection. Served with a Honey Barbecue Sauce or Harry Bain Sauce on the side.
- \*Peppered Beef Tenderloin**-Slices of juicy tenderloin seasoned to perfection. May be served with a Harry Bain Sauce, or Bernaise
- Corn Cob Smoked Ham**-Fabulous Flavor or a different smoked ham. Worthy of your most elegant events on a carving station.
- \*Grilled Kebabs**-Chicken, sirloin steak and or shrimp, marinated overnight then grilled on skewers with pineapple, green peppers and fresh mushrooms. These may also be presented for your guests off of the kebabs for easier serving and less mess.
- Italian Chicken**-Chicken breasts, pounded thin with a rolled center of provolone cheese and pastrami. All are baked in a seasoned bread crumb and cheese mixture.
- Prom Chicken**-Chicken breasts sautéed in olive oil and seasonings. This really changes the flavor and appearance of plain chicken into an elegant presentation. A favorite of everyone!
- Chicken Parmesan**-Boneless chicken breasts lightly breaded. Baked with an Italian Marinara with mozzarella and parmesan cheese topping.
- Moroccan Chicken**- Boneless Skinless Chicken baked with a wonderful combination of seasoning and Saffron to give it a wonderful flavor for a very tender piece of Chicken.
- \*Herb Stuffed Grilled Chicken Breasts**-A special stuffing made with dill bread crumbs is pocketed inside chicken breasts and grilled to perfection.
- \*Flat Iron Steak Slices with Bleu Cheese Butter**-Tender seared flat iron steaks finished with a homemade bleu cheese butter. The ultimate in "Umami"!
- Maple Mustard Glazed Pork Loin**-Boneless pork loin is baked with a seasoned glaze.
- Apple Almond Stuffed Chicken:** Tender pieces of chicken are roasted with a flavorful stuffing.
- Herb Stuffed Pork Loin**-A seasoned stuffing rolled inside a pork roast. Stuffing variations: Traditional Herb.....Apricot, Cherry & Pecan.....Apricot and Pistachio
- Chicken or \*Shrimp Scampi**-Slices of chicken breast or shrimp, sautéed in olive oil, garlic and basil. May be served over angel hair pasta or spaghetti.
- \*Blueberry Chicken**-Sautéed chicken breasts served with a homemade blueberry salsa. This compliments the chicken giving it an outstanding flavor & presentation.
- \*Beef Tips in a port wine sauce**-Tender seasoned beef tips served with a port wine reduction.
- Braised Beef Short Ribs:** Meaty Short Ribs are Braised to Perfection. Full Beef Flavor!!
- Flank Steak Roll Ups:** Thin Sliced Flank Steak with Flavors of Smokey Cheese, Mushrooms, Peppers & Spinach.
- \*Shrimp Almondine**-Shrimp is sautéed in olive oil, seasonings, slivered almonds and grapes.
- Rosemary Chicken**-Tender chicken breasts served in a wonderfully flavorful rosemary sauce.
- \*Prime Rib or Prime Rib Carving Station**-Tender seasoned Prime Rib of beef served with traditional *Aus Jus* or with Horseradish Spread or Harry Bain Sauce.
- Smoked Pork Loin:** Tender pork loin is smoked to perfection. Very lean. Can be served with a smoky pork gravy or Honey Barbecue Sauce
- \*Sautéed Bay Scallops:** Large scallops are sautéed in butter and garlic. Served with a pepper jelly on the side.
- Roasted Turkey:** Traditional Roasted Turkey (white and dark meat). Roasted to perfection. Can be served with a Turkey Gravy on the side.
- Chicken or Steak Fajita Meat:** This is a fun, "Create your own Fajita" buffet. Guests enjoy adding fun fillings to warm flour Tortillas. Comes with Salsa, Sour Cream, Guacamole and shredded cheese on the side.
- \*Sautéed Cod Loins:** Beautifully seasoned ocean Cod, served with Pepper Jelly on the side.
- \*Baked Tilapia Filets:** Seasoned with garlic and herb.
- Smokey Mountain Chicken:** Grilled Chicken Topped with a Traditional Barbecue Sauce, Smoked Provolone Cheese and Chopped Green onions. Wonderful flavor combination!!
- Traditional Lasagna:** Homemade Lasagna is a fun addition to any buffet. We make ours from scratch using fresh ingredients. **VARIATION:** Can be made vegetarian
- Stuffed Manicotti:** Three cheese stuffed manicotti adds a wonderful Italian flair to any buffet, dinner or appetizer. **Sauces: Sicilian Sauce**-Cubed ham sautéed in a seasoned white cheese sauce, served over the pasta of choice. **Traditional Tomato Sauce**-With or without Italian sausage and served over your favorite pasta.
- Italian Noodle Casserole**-Italian sausage in a traditional tomato sauce is baked with egg noodles and parmesan and mozzarella.
- Sicilian Casserole**-Creamy Ham based white sauce with Italian seasonings and cheeses baked over noodles. Delicious alternative to the traditional tomato sauce.
- Meatball Sub Casserole**-Homemade meatballs are baked on top of French bread with an Italian tomato sauce and layers of mozzarella. Everyone loves this casserole.
- Chicken and Biscuit Casserole**-A twist to everyone's favorite chicken pot pie. Homemade parsley biscuits are baked atop a chicken, vegetable and gravy base. Reminds you of Grandma's!
- Hearty Pasta Alfredo**-Creamy Alfredo Sauce and cheeses cradle a delicious array of vegetables and noodles. Delicious alternative to the traditional tomato sauce **MAY ALSO BE SERVED WITH GRILLED CHICKEN AND VEGETABLES.**

### Potatoes and More Selection Menu:

**Italian Potatoes**-Italian seasonings in a mozzarella cheese white sauce adds a spice to regular scalloped potatoes.

**Ranch Potatoes**-Whipped potatoes with ranch dressing seasoning. Similar to twice baked potatoes.

**Baked Potatoes**-Served with butter and sour cream on the side.

**Cheesy Hash Browns**-Traditional fresh hash browns in a seasoned Cheddar cheese sauce.

**Oven Potatoes**-Diced potatoes baked in butter and light seasonings. These are a favorite of adults and children alike.

**Scalloped Potatoes**-A light cheese sauce, onions and cubed potatoes baked together.

**Parsley Red Roasted Potatoes**-Cubed new red potatoes, roasted in butter and light seasonings. Makes a beautiful presentation.

**\*Twice Baked New Red Potatoes**-Hollowed baked potatoes, filled with a mixture of potato, cheeses, scallions, crumbled bacon and seasonings for an exceptionally delicious presentation.

**\*Twice Baked Cheddar Potatoes**-Hollowed baked potato halves will with a potato, cheese and fresh seasoning mixture.

**Parmesan Potatoes**-Halved potatoes baked with a Parmesan topping until tender and golden brown. Served with sour cream on the side.

**Seasoned Oven Potatoes**-Cubed potatoes baked with butter, Parmesan cheese, garlic and spices.

**Baked Potato Casserole**-Mashed potatoes are baked with a mixture of cheeses, seasonings and bacon for this mouthwatering side dish.

**Basmati Rice with Vegetables**-Basmati rice with seasonal vegetables and fresh mushrooms, garlic and butter.

**Kansas Rice Blend**-Long grain rice with fresh mushrooms and vegetables.

**Steamed Rice, Fried Rice, Garden Rice, Garlic Infused Rise, Spanish Rice or Rice Pilaf**

**Cappellini**-Angel hair pasta infused with a light sauce of olive oil sautéed with other seasonings and diced tomatoes.



### Vegetable Selection Menu:

**Green Beans Almondine**-Green Beans sautéed in butter and garlic, garnished with slivered almonds

**Sautéed Green Beans**-Green beans sautéed in butter with crisp crumbled bacon. A favorite of all ages.

**Cashew Green Beans**-Seasoned green beans sautéed with cashews for a special nutty, sweet flavor.

**Stir Fried Vegetables**-Carrots, broccoli, squash and other seasonal vegetables sautéed in a seasoned olive oil.

**Pasta Primavera**-Spiral garden pasta with steamed broccoli and carrots covered with a light sauce of green peppers and mushrooms sautéed in olive oil and garlic.

**Buttered Corn**-Sweet buttery corn with that fresh out of the garden taste.

**Roasted Vegetables**-An array of roasted vegetables that have a beautiful flavor and color. Seasoned and drizzled with Olive Oil.

**Seasonal Grilled Vegetables**-Fresh grilled vegetables drizzled with olive oil and Balsamic vinegar.

**Corn O'Brien**-Bright yellow corn, cooked with red pimento and green peppers for a very colorful side dish.

**Oven Baked Beans**-Brown sugar baked beans (no barbecue sauce)

**Steamed Broccoli and Carrots:** Fresh Broccoli florets and baby carrots are steamed and tossed with butter.

**Steamed Vegetables:** Broccoli, cauliflower, carrots and snow peas served with a lemon butter.

**Basmati Rice with Vegetables**-Basmati rice with seasonal vegetables and fresh mushrooms, garlic and butter.

**Kansas Rice Blend**-Long grain rice and other grains with fresh mushrooms and vegetables.

**Spanish Rice, Garlic and Butter Infused Rice**

**Cuban Black Beans and Rice:** Spicy, seasoned Black Beans are served over a bed of steamed Rice.



### Sandwich Menu:

**(Not your typical Deli Tray) Pastrami-Turkey-Roast Beef with Buns-Deli Platter:** Roast Beef, Smoked Turkey, Pastrami, served with assorted Buns and Breads on the side. Additional Trays accompany the meats with lettuce, Tomatoes, Onions and Cheese on the Side. Sauces to choose from are Sundried Tomato Mayo, Garlic and Herb Mayo, Reg Mayo, Honey Mustard and Butter on the Side

**Warm Honey Ham Sandwiches**-Baked honey ham, thin sliced and kept warm. Served with buns and condiments.

**Warm Roast Beef Sandwiches**-Thin slices of seasoned roast beef, kept warm. Served with buns, condiments of Harry Bain sauce, & horseradish spread.

**Roast Beef and Smoked Turkey Combo Platter**-Thin sliced Deli Roast, Swiss cheese, lettuce and mayo served on homemade dill bread. Thin sliced smoked Turkey, mayo, lettuce and American cheese on Italian herb bread. All of these sandwiches are pre-made.

**Thin Sliced Beef Brisket Sandwiches**-Very tender seasoned brisket is served warm, with buns with barbecue sauce on the side.

**\*Thin Sliced Prime Rib Sandwiches:** Very tender, thin sliced prime rib is served warm, with buns and Harry Bain and Horseradish Spread on the side. A fun way to serve prime rib without needing a fork or knife.

**Shredded Beef or Pork Sandwiches or Turkey**-Tender beef, pork or turkey is shredded and served warm with buns for sandwiches. Each type is served with a barbecue sauce and a pineapple mustard sauce or honey mustard on the side.

**Croissant Sandwiches**-Choice of deli roast beef, smoked turkey and ham (or combination) on green leaf lettuce, with cheese served on fresh croissants. **Variation:** These sandwiches may be filled with chicken salad, ham or crab salad.

**Assort. Puff Sandwiches**-Ham, Crab, & Chicken Salad in a French puff pastry.

**Wrap Sandwiches**- Seasoned Tortillas wrapped with fresh lettuce, cream cheese, deli meats, cheese and fresh vegetables. Wonderful flavor combinations. Can be served with dipping sauces on the side.

**Italian Sandwiches**-A homemade herbed bread filled with mozzarella and pepperoni or Italian Sausage. Served Warm.



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**Meat and Cheese Tray**-Slices of Cheeses, Colby-Jack, Cheddar, Pepper Jack & summer sausage with crackers

**\*Fresh Fruit Display**- Beautiful Display with Glass Blocks, and large square clear displays which feature, watermelon, cantaloupe, honeydew, strawberries, fresh pineapple and grapes. Topped with a beautiful floral centerpiece (SEASONAL).

### **Chips and Crackers Menu:**

**Mexican Dip with Tortilla Chips**-Large tray with vegetarian refried beans, salsa, cream cheese, black olives and shredded cheese garnish, served with tortilla chips. A favorite at all parties.

**Warm Artichoke and Crab Dip**-This savory dip is served with crackers or tortilla chips. It features the richness of artichokes and crab with slivered almonds.

**Buffalo Chicken Dip**- Takes the taste of Buffalo Chicken to new heights. Served with Tortilla chips.

**Jalapeno Popper Spread**-All of the taste of a jalapeno popper in a dip. Served with Tortilla Chips or Crackers. Your choice!

**Warm Spinach Artichoke Dip**-May be served with crackers, tortilla Chips or pita chips.

**Warm Asparagus & Ham Dip**-Served warm, this dip combines the wonderful flavors of asparagus with small cubes of ham complimented with different cheeses, for a fabulous spread. Served with crackers and/or deli breads.

**Layered Shrimp Dip**-Tray with a delicious seasoned cream cheese spread covered with a sauce and tiny shrimp, black olives, shredded cheese and sliced scallions. Served with tortilla chips or crackers-

**New Mexican Fresh Corn Salsa w/Tortilla Chips**- Vibrant looking and tasting fresh corn salsa served with tortilla chips.

**Homemade Guacamole with Tortilla Chips**-A homemade seasoned fresh guacamole served with tortilla chips.

**\*Smoked Salmon Spread** -Deliciously seasoned smoked salmon, decoratively molded on a tray of greens. Served with crackers.

**Salad Spreads**-Fresh salads, such as Apricot Turkey Salad in a Ginger Dressing, Corned Beef Salad, Crab Salad, Salmon Salad or Chicken Salad served in beautiful compote dishes surrounded by crackers

**Spinach Dip**-This favorite dip is served cold with either tortilla chips or crackers.

**Strawberry-Cheddar Spread**-A big WOW on this flavor combination which features Cheddar cheese, pecans and strawberry sauce. Served with crackers.

**Cinnamon Tortilla Crisps with a Fresh Fruit Salsa**-A twist to an old favorite. Baked cinnamon sugar tortilla chips are served with a fresh fruit salsa of either fresh raspberries and Kiwi OR fresh apple and pear. Fat free.

**Boursein Cheese Spread**-This buttery seasoned cheese spread is light and favorable. Served with crackers.

**Belgian Pate**-Beef liver and bacon base, are created into a wonderful molded display. Full of seasonings and great flavor. Served molded with crackers



### **Cold Hors d`Oeuvres Selection Menu:**

**Confetti Bites**-Colorful vegetables atop seasoned creamed cheese served on a baked croissant crust. A colorfully delicious menu item.

**Ham Pinwheel**-Thin sliced ham spread with seasoned cream cheese a dill pickle in the center. Rolled and sliced into tasty pinwheels.

**\*Elegant Cheese Tray**-Special variety cheeses and spreads with Gouda, Edam, Brie, etc. arranged gorgeously on a tray with crackers and deli breads to compliment the flavors. Or it may be served cubed with bunches of fresh colorful grapes to compliment the flavors of the cheeses.

**\*Spinach Bacon Deviled Eggs**-Deviled eggs stuffed with a spinach and bacon filling. Rave reviews on this one!

**\*Traditional Deviled Eggs**-Favorite of deviled egg lovers!

**Stuffed Mushroom Crowns**-Mushroom crowns stuffed with a cream cheese and chicken filling. Lightly dusted with paprika.

**Stuffed Cherry Tomatoes**-Seasoned cream cheese filling in hollowed out cherry tomatoes

**\*Smoked Salmon Spread**-Deliciously seasoned smoked salmon, molded and presented in the shape of a fish with scales of thin sliced almonds. Served with regular and wheat crackers. These may be served already spread on the crackers.

**Tortilla Pinwheels**-Refreshing flavor of seasoned cream cheese and crisp colorful vegetables rolled up and sliced to resemble pinwheels. Delicious and very attractive.

**Assorted Puff Pastries**-Ham salad, Chicken salad and Crab salad sandwiched between mini puff pastry shapes.

**Bruschetta with Toasts**-Mixture of roasted red pepper, fresh parmesan and seasoning you serve on toasted bread which has been brushed with olive oil and fresh garlic.

**Crab Puffs**-Small cream puffs filled with a delicious crab salad. You may substitute a ham salad or chicken salad filling if you wish.

**Pistachio Spinach Crepe Appetizers** Homemade crepes are wrapped around and seasoned cheese and spinach center. This cold appetizer has a pleasing texture and flavor combination

**\*Smoked Salmon Pinwheels**-Smoked salmon, fresh spinach leaves, seasoned cream cheese rolled up in flour tortillas and sliced to make an unforgettable hors d`oeuvre.

**Corned Beef in Rye Puffs**-Miniature rye puffs filled with a corned beef salad.

**\*Shrimp Cocktail**- Traditional. Cold shrimp, decoratively piled on an iced platter with a goblet of cocktail sauce in the center for dipping.

**Cinnamon Tortilla Crisps with a Fresh Fruit Salsa**-A twist to an old favorite. Baked cinnamon sugar tortilla chips are served with a fresh fruit salsa of either fresh raspberries and Kiwi OR fresh apple and pear. Fat free.

**Boursein Cheese Spread**-This buttery seasoned cheese spread is light and favorable. Served with crackers.

**Belgian Pate**-Beef liver and bacon base full of seasonings and great flavor. Served molded with crackers

**Spinach Dip**-This favorite dip is served cold with either tortilla chips or crackers.

**Strawberry-Cheddar Spread**-A big WOW on this flavor combination which features Cheddar cheese, pecans and strawberry sauce. Served with crackers.

**Salad Spreads**-Fresh salads, such as Apricot Turkey Salad in a Ginger Dressing, Corned Beef Salad, Crab Salad, Salmon Salad or Chicken

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*Salad served in beautiful compote dishes surrounded by crackers*

**Marinated Cheese and Peppers**-Cubed cheeses, chunks of red roasted peppers and whole black olives in a special Italian marinade.

**\*Whole Smoked Salmon:** Served with capers and whipped cream cheese on the side. Served with toasts and/or crackers.

**\*Baked Parmesan Cups topped with Smoked Salmon Mousse** Fresh Parmesan Cheese is baked until golden, then cooled into the shape of a small cup. Filled with a piped Salmon mousse and garnished with crème Fraiche and capers.

**\*Coriander Encrusted Tuna in Edible Spoons:** Thin slices of medium rare tuna steak is served in an edible savory spoon topped with a fresh mango salsa garnish.

**Caponata on Sourdough Toasts:** A Sicilian specialty dish featuring chopped eggplant, peppers, kalamata olives and fresh herbs. Cooked in olive oil just until the flavors marry. Served Room temperature on grilled toasts.

**\*Grilled Duck Breast on Brioche:** Thin sliced succulent duck breast is presented on a buttery grilled brioche served with a flavorful orange seasoned sauce. Garnished with fresh Thyme sprigs and orange zest.

**Southwest Chicken Tomatillo Triangles:** Fresh ingredients combine on top of homemade baked flour tortilla triangles. With roasted Duck, Tomatillos, fresh vegetables and spices for an unforgettably delicious Mexican flavor combination.

**Wrap Sandwich Pinwheel Platter-** Seasoned Tortillas wrapped with fresh lettuce, cream cheese, deli meats, cheese and fresh vegetables, sliced into pinwheels on this beautiful sandwich alternative platter. Served with dipping sauces on the side.



## **Hot Hors d'Oeuvres Selection Menu:**

**Tortilla Chip Bar** with sides of Warm Con Queso Dip.... Warm Spinach Artichoke Dip..... Fresh Salsa.....

Chili Cheese Dip..... Avocado Hummus

**Bacon-Spinach Appetizer Squares**-Squares of bacon, spinach, seasonings and melted cheese on a light crust.

**Honey-Mustard Turkey Meatballs**-Tangy meatballs made with ground turkey and a unique blend of flavors. Served with a pineapple dipping sauce.

**Chicken Wing Appetizers**-A popular menu item. You may choose from the following serving suggestions. **Hot Wings.....Barbecue Wings.....Honey Mustard Wings.....Apricot Wings** (all are fabulous!)

**Meatball Appetizers**-Homemade beef meatballs in a sweet and spicy sauce

**variations: Swedish Meatballs**-served in a creamy white sauce

**Italian Meatballs**-served in an Italian tomato sauce

**Mexican Meatballs**-served in a mild Mexican salsa.

**Barbecue Meatballs**-served in a barbecue sauce

**Bacon Croissant Bites**-Bacon and seasoned creamed cheese are rolled and baked into a homemade croissant dough.

**Chili Cheese Appetizers**-Chili beans, black olives, cheeses and spices on a light pastry crust. Served as bite size squares.

**\*Bacon Apricot Wraps**-A unique appetizer. Apricot and a whole almond are rolled together with crisp bacon on the outside. A side of plum dipping sauce compliments this taste sensation.

**Italian Bread Appetizers**-Homemade herb seasoned bread is topped with chopped ham, black olives, peppers, onion, fresh Parmesan cheese and olive oil.

**\*Baked Stuffed Mushrooms**-Mushrooms stuffed with seasoned cheeses, coated with seasoned bread crumbs and baked. Served with a blueberry sauce on the side for a memorably delicious appetizer.

**Gouda & Pecan Tartlets** Nutty flavored gouda cheese is baked with a combination of pecans and roasted red peppers in a flaky crust. Served warm.

**\*Portabella Mushroom and Brie Tarts**-A fabulous mushroom filling is baked inside a flaky tart shell, topped with sweet Brie cheese.

**Mini Chicken Cordon Bleu:** Small breaded, traditional chicken cordon bleu accompany any appetizer buffet.

**Warm Artichoke and Crab Dip**-This savory dip is served with crackers or tortilla chips. It features the richness of artichokes and crab with slivered almonds.

**Italian Sausage Jalapeno Popper Dip** with Tortilla Chips

**Buffalo Chicken Dip** with Tortilla Chips

**Warm Asparagus & Ham Dip**-Served warm, this dip combines the wonderful flavors of asparagus with small cubes of ham complimented with different cheeses, for a fabulous spread. Served with crackers and/or deli breads.

**Warm Spinach and Artichoke Dip** w/Tortilla Chips or Pita Chips on the Side

**Three Cheese Mini Macs**-Macaroni and Cheese in appetizer form. Ready to pick up and eat!!

**Assorted Mini Quiche Cups**- Featuring Ham, Bacon and Spinach incorporated in small quiches.

**Bacon Wrapped Water Chestnuts**-The Best of all world Salty, Sweet and crunch!

**Lasagna Cheese Rollups:** Rolled Cheese filled Lasagna noodles infused with Olive Oil.

**Stuffed Manicotti:** Three cheese stuffed manicotti adds a wonderful Italian flair to any buffet, dinner or appetizer. **Sauces: Sicilian Sauce**-Cubed ham sautéed in a seasoned white cheese sauce, served over the pasta of choice. **Traditional Tomato Sauce**-With or without Italian sausage and served over your favorite pasta.

**Reuben Sandwich Sliders:** Mini Reuben Sandwiches baked to perfection!

**Hawaiian Ham Sliders**-Sweet Hawaiian rolls featuring Ham and melted cheese glazed with a sweet mustard and poppy seed sauce.

**Spring Rolls:** Vegetable Spring rolls served with a Thai Peanut Sauce and Sweet and Sour Sauce on the Side.