



Sample Menus

The following menus are examples of past events that we have catered. Please use these as a guide for ideas and inspiration. We will work with you to customize a menu for your theme and style of service.

Please also see the menus on our website:

Full Service Menu

Pick Up / Delivery Menu



Engagement Hors d'oeuvres Party

Thinly Sliced Beef

And Horseradish Cream on Toasted Crostini Rounds

Caprese Skewers

Grape Tomatoes, Bocconcini Mozzarella & Fresh Basil

Grilled Thai Marinated Chicken Skewers

Served with Spicy Peanut Sauce

Garlic and Rosemary Grilled Flank Steak Skewers

Served with Chimichurri Sauce

Miniature Twice Baked Potatoes

With Bacon, Cheddar and Chives

Blue Cheese Stuffed Figs

Wrapped in Bacon with Balsamic Glaze

Shrimp Cocktail

Served in a Shooter with Zesty Cocktail Sauce

Fruit & Cheese Platter

Domestic & Imported Cheeses Served with Seasonal Fruits, Fig Spread, Nuts,
Assorted Breads and Crackers

Tuscan Antipasto Platter

Sliced Italian Meats, Provolone Cheese, Fresh Mozzarella, Olives, Roasted Artichoke Hearts,
And Balsamic Mushrooms Served with Toasted Pita and Crostini

Seasonal Fruit Platter

Fresh Seasonal Fruit Artfully Displayed

Crisp Vegetable Platter

Seasonal Selection of Raw Vegetables Served with Buttermilk Ranch Dressing

Cupcakes

Vanilla Bean Cake with Vanilla Bean Icing
Valrhona Chocolate Cake with Coffee Icing



Gift Opening Sunday Brunch

Deep Dish Quiche

Flaky puff pastry surrounding your choice of fillings:

Ham & Gruyere Cheese with Fresh Tomato
Seasonal Vegetable with Sun-dried Tomato & Goat Cheese

Garlic & Herb Roasted Fingerling Potatoes

Creamy Potato Halves Roasted with Fresh Garlic & Rosemary

Rosemary Roasted Maple Bacon

Thick Cut Bacon Roasted with Maple Syrup and Fresh Rosemary

Banana Bread Pudding French Toast

Served with Maple Syrup and Whipped Butter

Fresh Fruit Display

Fresh Seasonal Fruit Artfully Displayed

Cream Cheese Brioche

Tender Brioche Dough Piped with our Signature Cream Cheese Filling

Custom Cake

Vanilla Bean Cake with Lemon Buttercream & Fresh Raspberries



Rehearsal Dinner Hors d'oeuvres

Barbequed Pulled Chicken

And Coleslaw on Cheddar Chive Biscuits

Fresh Salmon Cakes

Served with Crunchy Corn Relish

Mini Turkey Burgers

Spicy Mustard, Lettuce, Tomato & Baby Cornichon

Coconut Shrimp Skewers

Served with Sweet Chili Sauce

Mixed Greens Salad

With Pears, Blue Cheese, Dried Cherries & Candied Walnuts
Balsamic Vinaigrette

Cornbread Panzanella Salad

With Heirloom Tomatoes and Avocado

Miniature Dessert Buffet

Peanut Butter Cupcake Pops

Enrobed in Chocolate & Decorate Like a Cupcake

Key Lime Pie Dessert Shooters

Key Lime Mousse, Graham Cracker, Fresh Whipped Cream

Chocolate Bouchons

Decadent Cork Shaped Brownies



Saturday Afternoon Bridal Shower

Herb Grilled Shrimp Skewers

Served with Pineapple Salsa

Pesto Chicken Salad

With Arugula on Toasted Crostini Rounds

Waldorf Chicken Salad

Served in Crunchy Phyllo Cups

Mini Bagels and Fixings

Sliced Mini Bagels Served with Smoked Salmon, Egg Salad,
Red Onion, Tomato, Cucumbers & Cream Cheese

Roasted New Potato Salad

Roasted Potatoes, Peppers, Onions, Pickles & Dijon Vinaigrette

Mixed Greens Salad

Organic Mixed Greens, Sliced Pears, Sweet Dried Cherries,
Caramelized Walnuts & Balsamic Vinaigrette

Baby Cakes

Vanilla Bean Cake & Valrhona Chocolate Cake with Blue Buttercream Icing

Guest Favors

Chocolate Macarons in Favor Boxes

Parisian Sandwich Cookies Filled with Espresso Ganache