



STATIONARY ANTIPASTI

Per Person

Selection of Hand Picked Farmstead & Artisanal Cheeses, Preserves and/or Dried Fruits & Nuts Served with a Selection of Breads and Crackers (\$5)

Selection of Charcuterie, Baguette, French Cornichon, House Marinated Olives & Duo of Mustards (\$5)

Crudité Platter A Changing Array of Garden Fresh Seasonal Vegetables, Garlic Hummus, Olive Tapenade, and Red Pepper Feta Dips (\$2)

Assorted Spring Rolls with Dipping Sauce (\$2.5)

Hot Pepper Jelly Kielbasa (\$1.5)

Chilled Gulf Shrimp with Spicy Cocktail Sauce (\$5)

Homemade Black Bean Salsa and Chips (\$2.5)



HORS D'OEUVRES

COLD CANAPÉS (per piece)

- Caprese Skewers (\$1.5)
- Smoky White Bean & Bacon Crostini (\$1)
- Goat Cheese and Pesto Torta (\$1.5)
- Garlic Hummus & Crispy Pita Triangles (\$1)
- Smoked Salmon with dill crème fraiche (\$2.5)

HOT CANAPÉS (per piece)

- Mushroom Risotto Cakes with Garlic Aioli (\$1.5)
- Beef Wellington Minis (\$2)
- Crostini, Goat Cheese, Nodine's Bacon and Maple Syrup (\$2)
- Chicken Satay with Thai Dipping Sauce (\$1.50)
- Mimi cheese quesadillas with guacamole and chorizo (\$2)
- Mac n Cheese Minis (\$2)
- Crab Cakes with Red Pepper Cream (\$3)



SALAD SELECTIONS

Organic Seasonal Mixed Green Salad - Goat Cheese, Candied Walnuts, Olive Oil and Balsamico (\$3)

Classic Caesar Salad – Homemade Garlic Croutons, Parmesan Cheese and Caesar Dressing (\$3)

Add Grilled Chicken (+\$3)

Tomato Caprese Salad - Fresh Mozzarella, Heirloom Tomatoes & Basil Balsamic Vinaigrette (\$4)

Cous Cous Salad with Dried Apricots & Mint Lemon Vinaigrette (\$3)

Bosc Pear, Blue Cheese and Walnut (\$5)

Mixed Berry Fruit Salad (\$5)

SANDWICHES

Per Person

Assorted Wraps w/ Side Salad (\$10)



PASTA SELECTIONS

Not Your Mother's Baked Ziti – Homemade Pesto and Marinara Sauces, Sweet and Spicy Sopressata, Fresh Spinach, and a Crust of Ricotta on Top (\$4)

Penne with Wild Mushrooms Rosemary Cream Sauce (\$5)

Mac & Cheese – Comte and Irish Cheddar topped with breadcrumbs (\$4)

Vegetarian Cherry Tomato, Basil and Garlic (\$4)

STATIONARY ENTREES

Baked Swedish Ham served with Brioche rolls and mustards (\$6)

Chicken Marsala (\$6)

Curry Chicken (\$6)

SIDE DISHES

Asparagus with breadcrumbs and parmesan (\$3)

Roasted Garlic Mashed Potatoes (\$2.5)

Basmati Rice with Seasonal Sweet Peppers (\$2)

DESSERTS

Dessert Assortment – Brownie Bites, Cookies, Cream Puffs, Lemon Bars, Eclairs, Tiramisu (\$6)

Chocolate Tasting (\$4)

Arethusa Ice Cream in a Waffle Cone (\$)

Make Your Own Sundae Bar (\$6)