

A LA CARTE MENU

HORS D'OEUVRES

HOT

Mini Beef Wellington	\$21.00/dozen
Spanakopita	\$18.00/dozen
Spring Rolls	\$18.00/dozen
Sausage Rolls	\$19.00/dozen
Samosa	\$18.00/dozen
Cream Cheese Jalapenos	\$19.00/dozen
Shrimp & Vegetable Purses	\$20.00/dozen
Cauliflower Bites	\$19.00/dozen
Breaded Avocado Slices	\$19.00/dozen
Broccoli Cheddar Bites	\$18.00/dozen
Bacon wrapped Scallops	\$21.00/dozen
Mushroom Caps	\$18.00/dozen
Coconut Shrimp	\$21.00/dozen
Buffalo Chicken Roll-ups	\$20.00/dozen

COLD

Smoked Salmon Blini	\$21.00/dozen
Antipasto Skewer	\$19.00/dozen
Duck & Onion Chutney Pancake	\$19.00/dozen
Shrimp & Red Pepper Canape	\$20.00/dozen
Curried Cauliflower w/ Mango	\$18.00/dozen
Parma Ham, Arugula, Asiago Roll	\$20.00/dozen
“Veggie & Dip” Roll	\$18.00/dozen
Shrimp Tortilla “Sushi”	\$20.00/dozen
Frittata Canape	\$18.00/dozen
Chicken Salad Phyllo	\$20.00/dozen
Cold Mussel Shirazi	\$20.00/dozen
Goat Cheese Puff	\$18.00/dozen

PLATTERS - CHILLED

Mini Tortilla Roll Ups

Roast Beef/Swiss, Ham/Cheddar, Turkey/Havarti, Salami/Provolone
Regular (10-12 people) \$35 Large (15-18 people) \$49

Tortilla Wraps

Tuna, Egg, Roast Beef, Corned Beef, Turkey, Ham
Regular (10-12 people) \$45 Large (15-18 people) \$65

Classic Sandwich

Tuna, Egg, Roast Beef, Corned Beef, Turkey, Ham
Regular (10-12 people) \$40 Large (15-18 people) \$58

Hearty Sandwich

Tuna, Egg, Roast Beef, Corned Beef, Turkey, Ham
Regular (10-12 people) \$48 Large (15-18 people) \$69

Antipasto Platter

Prosciutto, Salami, Sausage, Pesto Bocconcini, Mushrooms, Eggplant, Artichokes and Olives
Regular (10-12 people) \$60 Large (15-18 people) \$88

Deli Assortment

Thinly Sliced and Rolled Roast Beef, Ham, Turkey, Corned Beef and Salami with Buns
Regular (10-12 people) \$54 Large (15-18 people) \$78

Deli Meat and Cheese

Slices of Roast Beef, Ham, Turkey, Corned Beef, Cheddar, Provolone and Havarti with Buns
Regular (10-12 people) \$61 Large (15-18 people) \$89

Domestic Cheese and Fruit

Cheddar, Havarti, Swiss, Strawberries, Grapes and Pineapple with Crackers
Regular (10-12 people) \$43 Large (15-18 people) \$62

Cubed Cheese

Cheddar, Havarti, Swiss, Provolone and Gouda with Crackers
Regular (10-12 people) \$61 Large (15-18 people) \$89

Shrimp Cocktail

Tiger Shrimps served with Seafood Sauce and Lemon Wedges
Regular (10-12 people) \$55 Large (15-18 people) \$80

PLATTERS - CHILLED CONTINUED

Smoked Salmon

Thinly sliced Smoked Salmon with Grated Egg, Diced Red Onions, Cream Cheese and Bread Rounds
Regular (10-12 people) \$55 Large (15-18 people) \$80

Mezze Platter

Dolmades, Marinated Feta, Hummus, Tabouli, Kalamata Olives, Grilled Artichokes, Mini Naan Bread, Tzatziki and Falafel
Regular (10-12 people) \$45 Large (15-18 people) \$65

Vegetable and Dip

Fresh cut Raw Vegetables with a Garden Ranch Dip
Regular (10-12 people) \$25 Large (15-18 people) \$35

Relish Tray

Sweet pickles, dill pickle spears, black & green olives, cherry tomatoes, pepperoncini, sweet gherkins, and roasted peppers
Regular (10-12 people) \$28 Large (15-18 people) \$40

Diced Fruit

Fresh cut Cantaloupe, Honeydew, Watermelon, Pineapple, Grapes and Strawberries (some items may be substituted seasonally)
Regular (10-12 people) \$28 Large (15-18 people) \$40

Sweet Adeline Cookies

Homemade Chocolate Chip, Double Chocolate, Oatmeal Raisin, Ginger Snap and Shortbread Cookies
Regular (10-12 people) \$24 Large (15-18 people) \$34

Sweet Adeline Dessert Combo

An assortment of Homemade squares, tarts and bars
Regular (10-12 people) \$24 Large (15-18 people) \$34

Breakfast Platter

An arrangement of Muffins, Danishes, Croissants, Donut Holes and Biscuits
Regular (10-12 people) \$28 Large (15-18 people) \$40

PLATTERS - HOT

Chicken Wing Combo

Combination of BBQ, Honey Garlic & Jerk Chicken with a Smokey BBQ Sauce
Regular (10-12 people) \$55 Large (15-18 people) \$80

Pull Apart-Chicken Parm

Pull Apart Chicken Parm Sliders with Mozzarella & Tomato Sauce
Regular (10-12 people) \$36 Large (15-18 people) \$52

Chicken Strips

Tender Seasoned Chicken Filets w/ a Honey Mustard Sauce and Tangy Plum Sauce
Regular (10-12 people) \$55 Large (15-18 people) \$80

Pull Apart-Philly Steak

Pull Apart Philly Steak Sliders w/ Cheese, Onions & Mushrooms
Regular (10-12 people) \$36 Large (15-18 people) \$52

Rice Balls

Classic Italian Risotto Balls w/ a Mozzarella-Marinara Filling
Regular (10-12 people) \$32 Large (15-18 people) \$45

Mini Meatball Combo

Teriyaki Beef and BBQ Beef Meatballs
Regular (10-12 people) \$31 Large (15-18 people) \$44

Breaded Seafood

Breaded Scallop, Shrimp and Calamari with Lemons, Limes and Cocktail Sauce
Regular (10-12 people) \$65 Large (15-18 people) \$94

Pulled Pork

Tender Pulled Pork in a Tangy BBQ Sauce with Mini Pretzel Buns
Regular (10-12 people) \$48 Large (15-18 people) \$83

PASTA TRAYS

Meat Lasagna

Fresh Lasagna sheets layered with Meat Sauce, Fine Diced Carrots, Onions, Celery and Italian Cheese Medley

Regular (7-9 people) \$35 Large (15-18 people) \$68

Vegetable Lasagna

Fresh Lasagna sheets layered with Chunky Vegetables and Italian Cheese Medley in a Bechamel Sauce

Regular (7-9 people) \$40 Large (15-18 people) \$77

Cheese Tortellini

Egg Pasta dough filled with Ricotta Cheese and tossed in a light Rose Sauce

Regular (10-12 people) \$36 Large (20-25 people) \$70

Penne a la Vodka

Penne Pasta tossed in a Vodka infused Rose Sauce with Bacon, Onions and Parmesan

Regular (10-12 people) \$36 Large (20-25 people) \$70

Fusilli Marinara

Fusilli Pasta tossed in a Tomato-Basil Sauce and Topped with Parmesan

Regular (10-12 people) \$28 Large (20-25 people) \$54

Rigatoni Alfredo

Rigatoni Pasta tossed with a Parmesan Alfredo, Cremini Mushrooms and Chicken Breast Strips

Regular (10-12 people) \$42 Large (20-25 people) \$78

Mac & Cheese

Elbow Macaroni in a Cheesy Bechamel Sauce and Topped with Seasoned Bread Crumbs

Regular (10-12 people) \$32 Large (20-25 people) \$60

Lobster al Forno

Scoobi Doo Pasta with Lobster Meat, Gruyere and Cheddar, topped with Garlic Panko Crust

Regular (10-12 people) \$61 Large (20-25 people) \$118

ENTREES – 10 PORTION MINIMUM

Chicken Parmesan

Panko crusted Chicken Breast baked in a Marinara Sauce and topped with Mozzarella
\$6.50 each

Herb Roasted Chicken

White and Dark Chicken Morsels tossed with a Blend of Herbs and Spices and topped with a Light Pan Gravy

\$5.75 each

Chicken Makhani

Butter Chicken in a Creamy Tomato Curry Sauce

\$6.25 each

Chicken Vesuvio

Bone-in Chicken Pieces in a White Wine Gravy with Artichoke Hearts, Mini Potatoes and Green Peas

\$6.00 each

Breaded Chicken

Home-style Breaded Dark and White Chicken Morsels, Fried and then Baked to Perfection and served with Creamy Gravy

\$6.25 each

Chicken Marsala

Pan-fried Chicken Breasts served with Mushrooms, Onions and Creamy Marsala Wine Sauce

\$6.25 each

Chicken Souvlaki

Pan-fried Chicken Breasts served with Mushrooms, Onions and Creamy Marsala Wine Sauce
\$6.50 each

Cremini Mushroom Pork

Medallions of pork loin with a Cremini Mushroom Wine Sauce
\$6.25 each

Baby Back Ribs

Pork Back Ribs in a Smokey BBQ Sauce
\$9.00 each

Italian Sausage

Roasted Italian Sausage with Peppers, Onions and Garlic
\$5.75 each

Bacon wrapped Pork Kebab

Slow roasted Pulled Pork tossed in a Tangy BBQ Sauce and Served with Pretzel Buns
\$6.00 each

Veal Parmesan

Panko crusted Veal baked in a Marinara Sauce and topped with Mozzarella
\$6.50 each

Veal Marsala

Pan-fried Veal served with Mushrooms, Onions and Creamy Marsala Wine Sauce
\$6.75 each

Pot Roast

Slow Roasted Beef Top Sirloin in a Pearl Onion Demi-Glace Sauce
\$7.75 each

Meatballs

Beef Meatballs braised in a Tomato-Basil Sauce
\$5.50 each

Beef Tenderloin

Sliced Beef Tenderloin with a Horseradish infused Demi-Glace, Cremini Mushrooms and Caramelized Onions
\$12.75 each

Oven-Baked Salmon

Salmon filets served with a Lemon-Caper-Dill Cream Sauce
\$9.75 each

Lobster Cakes

Pan-seared and served with a Roasted Red Pepper Sauce
\$9.50 each

Shrimp Skewers

Grilled Shrimp Skewer with a Sweet Chipotle and Lime Glaze
\$4.75 each

Red Thai Tofu Stirfry

Fried Tofu and Crunchy Vegetables sautéed in a Red Thai Coconut Cream Sauce
\$4.25 each

Eggplant Parmesan

Fried Breaded Eggplant served with Marinara and Mozzarella
\$4.25 each

Stuffed Peppers

Peppers filled with Brown Rice, Mushrooms, Onions, Spinach and Goat Cheese
\$4.50 each

SIDE DISHES

Grilled Vegetables

Peppers, Zucchini, Eggplant, Mushrooms, Carrots, Onions and Squash tossed in Lemon-Herb Oil

Regular (10-12 people) \$36 Large (20-25 people) \$70

Vegetable Medley

Broccoli, Cauliflower, Peppers, Carrots and Beans tossed in Garlic Butter

Regular (10-12 people) \$28 Large (20-25 people) \$54

Broccoli Casserole

Tender pieces of Broccoli baked in a White Cheddar Sauce and topped with seasoned Panko Crumbs

Regular (10-12 people) \$29 Large (20-25 people) \$56

Roasted Cauliflower

Cauliflower florets tossed in Parmesan and Truffle Oil and roasted to perfection

Regular (10-12 people) \$26 Large (20-25 people) \$50

Mashed Potatoes

Yukon Gold Potatoes mashed with Whipped Cream, Butter and a Hint of Garlic

Regular (10-12 people) \$28 Large (20-25 people) \$54

Roasted Potatoes

Roasted Red Skin Potatoes tossed in a Blend of Herbs and Spices

Regular (10-12 people) \$ 26 Large (20-25 people) \$50

Scalloped Potatoes

Thinly sliced Potatoes baked in a Heavy Cream Sauce

Regular (10-12 people) \$28 Large (20-25 people) \$54

Rice Pilaf

Oven-Baked White and Wild Rice mixed with a Diced Vegetable Medley

Regular (10-12 people) \$24 Large (20-25 people) \$46

SALADS

Greek Salad

Romaine topped with Feta, Peppers, Olives, Tomato, Cucumbers, Onions and Greek Dressing

Regular (10-12 people) \$28 Large (20-25 people) \$54

Garden Salad

Mixed Greens served with Tomatoes, Cucumbers, Peppers, Carrots and Chef's Choice of Two Dressings

Regular (10-12 people) \$22 Large (20-25 people) \$40

Caesar Salad

Traditional Salad served with Garlic Croutons, Real Bacon Bits and Caesar Dressing

Regular (10-12 people) \$23 Large (20-25 people) \$44

Greek Pasta Salad

Pennette Pasta tossed with Feta, Peppers, Olives, Tomato, Cucumbers, Onions and Greek Dressing

Regular (10-12 people) \$29 Large (20-25 people) \$56

Potato Salad

Red Skin Potatoes tossed with Celery, Peppers, Onions, Gherkins, Dill and Light Citrus Dressing

Regular (10-12 people) \$27 Large (20-25 people) \$52

Coleslaw

Shredded Cabbage and Carrots served with a Creamy Dressing

Regular (10-12 people) \$ 22 Large (20-25 people) \$40

Kale Salad

Shredded Kale served with Cranberries, Sunflower Seeds, Apples and Poppy Seed Dressing

Regular (10-12 people) \$25 Large (20-25 people) \$48