



## Catering Menu

### Passed Hors D'oeuvres (Select 8)

- Chicken Satay with Chimichurri Sauce
- Beef Negamaki
- Spicy Meat Stuffed Mushrooms
- Franks in Blankets with Dijon Mustard
- Meatballs with BBQ Sauce
- Crispy Corn Bread with Spiced Chicken and Guacamole
- Mini Spicy Koobideh (Ground Beef Kebab) Wraps
- Chicken Empanadas
- Beef Empanadas
- Baked Spinach Parcel Drizzled with a Balsamic Reduction
- Mushroom and Thyme Puff
- Spicy Moroccan Cigar with Tahini Sauce
- Mushroom Kubeh with Tahini Sauce
- Vegetable Spring Roll with Asian Dipping Sauce
- Roasted Eggplant with Pepper Bruschetta
- Tomato Bruschetta
- Baby New Potatoes with Sour Cream and Caviar
- Mini Salmon Cakes with Remoulade
- Tuna Tar-Tar in a Cucumber Cup

### Captain Stations

#### Garden Salad Table and Chef's Antipasto Station

Create Your Own Salad  
Mixed Green, Romaine, Baby Arugula  
Accompanied By Carrots, Tomatoes, Cranberries, Walnuts  
Cucumbers, Peppers, Cherry Tomatoes, Celery, Croutons  
With Your Choice Of Dressings  
Balsamic, Red Wine Vinaigrette & Caesar

#### Antipasto Station

Hummus and Tahini, Roasted Beet Salad,  
Wheat Berry & Edamame Black Bean Salad  
Grilled Vegetables, Olives and Mushrooms  
Asian Pasta Salad, Israeli Pickles  
String Bean Salad, Babaganoush, Mango Salad  
Sliced Spanish Eggplant, Marinated Vegetables

#### Little Italy (Select Two Sauces)

- Ala Vodka
- Marinara

- Bolognese
- Pesto

**Pastas (pick 2)**

- Cavatappi
- Penne
- Spaghetti
- Eggplant Rollatini
- House Baked Specialty Breads

**Fire and Ice**

Pan Seared Pepper Crusted & Herb Crusted Tuna  
Served with Wasabi Mashed Potatoes, Sweet Sauce & Asian Cucumber Slaw

**Pacific Rim**

Teriyaki Chicken with Walnuts and Steamed Vegetables  
Sautéed Gingered Beef with Snow Peas  
Lo Mein Noodles  
Vegetable Fried Rice  
Served with Salted Edamame

**Live Shawarma**

*Lamb Shawarma accompanied with Freshly Baked Pita Bread, Greek Salad, Israeli Salad, Grape Leaves, Tomatoes, Onions and Tzatziki Sauce*

**Dim Sum Station**

*Several Varieties of Dim Sum*  
Including Turkey Pot sticker and Vegetarian Dumpling

*All Steamed & Served with Dipping Sauces*  
Creamy Ginger Dressing,  
Chinese Scallion Dip  
Soy-Sesame Sauce

*Served with Chopsticks, Wasabi & Fortune Cookies*

**Peeking Duck**

Julienne Breast of Duck  
Rolled with Threads of Cucumbers and Scallions  
With a Sweet Hoisin Sauce in a Moo Shu Pancake

**Mini Meals Station (Choose two)**

- Seared Ahi tuna served over Japanese salad
- Braised short ribs in a merlot reduction served over garlic mashed potato
- Marinated Chicken with tomato and cilantro sauce placed on saffron rice
- Striped seabass over fresh corn Pico de Gallo topped with chipotle aioli

**From The Sea**

Moroccan Spiced Salmon  
Pan Seared Striped Bass with a Corn Pico De Gallo  
Sesame Seared Ahi Tuna  
Smoked Whole White Fish

**Mediterranean Shakshuka**

Brown Eggs Slow Poached in a Tomato Salsa  
Paired with Toasted Pita, Grilled Chicken, Non-Dairy Sour Cream and Cilantro

**Taste of Mexico**

Grilled Chicken  
Grilled Steak  
Spicy Ground Beef  
Accompanied by Tortilla Chips, Guacamole,  
Non-Dairy Sour Cream, Pico de Gallo & Shredded Iceberg Lettuce

**Wok 'N' Roll**

Beef Teriyaki  
Sweet and Sour Sesame Chicken  
Vegetable Lo Mein  
Stir Fried Vegetables

**Smoked Fish Display**

Lemon Sole Roulade  
Persian Spiced Baked Salmon  
Smoked White Fish  
Sesame Tuna cooked to Temperature in Asian Sauce  
Caviar with Complimenting Garnishes

**Lower East Side**

Reuben Sandwiches made to order (Pastrami & Corned Beef)  
Sides to Include: Sauerkraut, Thousand Island dressing, Pickles,  
Mustards & Cocktail Breads

**Chef's Carving Board (Select Two)**

- Apricot Glazed Corn Beef
- Herb Roasted Prime Rib Au Jus
- Herb Roasted Turkey Breast
- Rosemary and Thyme Potatoes
- Accompanied by Apricot Chutney, Small Rye Rolls, Dijon Mustard

**Simply Sliders (Select Two)**

- Hamburger Sliders
- Chicken Pomodoro Sliders
- Pulled BBQ Chicken Sliders
- Vegetable Sliders
- Accompanied by Curly Fries, Ripper Sauce, Ketchup, Mushrooms and Sauteed Onions

**Exotic Fruit Table**

Whole and Sliced Tropical Fruits  
Including Melons, Papaya, Mango, Kiwi, Pineapple, Strawberries and Blueberries

**Sizzling Fajitas**

Grilled Marinated Chicken or Flank Steak with Warm Tortillas  
Grilled Onions, Peppers and Mushrooms. Served with a Fresh Garden Salsa and Guacamole

**Mashed Potato Bar**

Garlic Mashed Potato and Sweet Potatoes

Served with Assorted Toppings:

Mushroom Sauce, Sauteed Mushrooms, Crispy Fried Onions, House Made Gaufrettes and Homemade Chili

### **Persian Station**

Barg - Steak Kebab

Joujeh - Chicken Kebab

Koobideh - Ground Beef Kebab

Bademjoun - Eggplant Stew

Gohormeh Sabzi

Fesenjoun

White Rice, Green Dill Rice, Orange, Almond & Carrot Rice

Grilled Vegetables and Pita Bread

### **Sushi Station\* Extra Charge**

California Rolls

Yellowfin Tuna Nigiri

Spicy Tuna Rolls

Salmon Nigiri

Cucumber and Avocado Rolls

Tuna Sashimi

Crunchy Spicy Tuna Rolls

Dragon Roll

Rainbow Roll

Accompanied by Pickled Ginger, Wasabi & Soy Sauce

### **Persian Tea Station**

Persian Spiced Tea & Flavored Coffee

Dates, Sugar Sticks, Mediterranean Cookies,

Dried Fruit & Assorted Sweeteners

## **Ballroom Dining**

### **Salad Course**

(Select One)

### **Grilled Vegetable Plate**

Mélange of Grilled Vegetables

Served under a Balsamic Glaze

### **Tuscan Bistro**

Tri-Colored Greens,

Yellow Tomatoes, Avocados, Roasted Peppers

Over Grilled Ciabatta Bread and Smoked Salmon Pinwheel

### **Thai Salad**

Mizzuna & Frisee tossed with Daikon Radish, Carrots & Shiitake Mushrooms

With Sesame Vinaigrette & Fried Rice Noodles

Served with Black & White Sesame Seared Tuna or Raspberry Glazed Duck Breast

### **Citrus Tuna Ceviche**

Tuna Ceviche with Crispy Plantain Chips Served in a Martini Glass  
Paired With: A Watermelon Arugula Salad

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*House Baked Roll*

## Entrees

### Meat Entrée

(Select One Meat & One Sauce)

Oven Roasted Beef Chateaubriand Style

(Select One Sauce)

Merlot Reduction\*

Sauce Au Poivre\*

Rosemary Jus\*

Five Mushroom

Boneless Rib Eye Steak

(Select One Sauce)

Merlot Reduction\*

Sauce Au Poivre\*

Rosemary Jus\*

Five Mushroom

### Poultry Entrée

(Select One)

French Breast of Chicken  
With Spinach and Sun-dried Tomatoes

Mediterranean French Breast of Chicken  
With Lemon, Capers & Diced Tomatoes Brunoise

### Fish Entrée

(Select One)

Pan Seared Red Snapper  
With Livornaise Sauce

Sesame Crusted Salmon  
With an Asian Ginger Sauce

### Dessert

Elaborate Viennese Table with French & Mediterranean Pastries  
Assorted Cakes & Pies  
Dried Fruits  
Exotic Fresh Fruit Platter

