

*RENATO'S CATERING*

**2009**

**HOLIDAY MENU**

## HOLIDAY PARTY TRAY PACKAGES

For pick up at our store or delivered (\$200.00 minimum order for delivery)

### BONELESS STUFFED ROAST TURKEY

Stuffed de-boned, sliced and ready to serve:

Includes:

- Choice of traditional apple-raisin or sausage stuffing
- Gravy and cranberry sauce
- Choice of vegetable medley, creamed corn, Or mashed candied yams
- Choice of mashed potatoes, scalloped potatoes, or rice pilaf
- Fresh baked rolls and butter

**\$11.95 per person + tax**

### ADD A SALAD:

\$1.00-\$1.50 per person

- Mixed Green Salad
- Caesar's Salad
- Baby Field Greens with Apples, Candied Walnuts, and Cranberries with champagne vinaigrette
- Mixed Baby Field Greens with Fresh Pomegranate Seeds, Sugared Pecans, and balsamic vinaigrette
- Baby Field Greens with pears, gorgonzola cheese, and candied walnuts
- Bibb Lettuce with Oranges, Avocado, and roasted walnuts in a citrus vinaigrette

### HONEY GLAZED HAM

Sliced, Ready to serve

Includes:

- Gravy and cranberry sauce
- Choice of vegetable medley, creamed corn, or mashed candied yams
- Choice of mashed potatoes, scalloped potatoes, or rice pilaf
- Fresh baked rolls and butter

**\$10.95 per person plus tax**

### ADD A DESSERT:

\$1.00—4.00 per person

- Pumpkin-, Pecan-, or Apple Pie
- Assorted Holiday Cookies
- Cheesecake—regular, chocolate, pumpkin, or pineapple
- Holiday Bread Pudding with caramel sauce
- Mini Cream Puffs
- Tiramisu
- Mini Cannoli
- Chocolate Fudge Brownies
- Assorted Mini Pastries
- Assorted Mini Cheesecakes

All party tray packages come in disposable trays sealed inside Styrofoam insulated containers. or high grade plastic trays

Serveware (Serving spoons, tongs, etc) included

Add plasticware (plate, fork, knife, and paper napkin) for \$1.50 per person additional charge)

**Prices subject to change without further notice**

## A LA CARTE PARTY TRAYS

For pick up at our store or delivered to your home or office (\$200.00 minimum order for delivery)  
One Tray feeds approximately 25 guests-

### HORS D'OEUVRES TRAYS

- **Fresh Vegetable Crudités Tray with Dip** 45.00
- **Deluxe Fruit Tray** 45.00
- **International Cheese Tray**  
with fruits and gourmet crackers 65.00
- **Antipasto Tray with Selected Cold Cuts and Cheeses** 60.00
- **Italian Gourmet Antipasto Tray** with Imported Cold Cuts and Cheeses, Grilled and Marinated Vegetables, Gourmet Olives, and Toasted Crostini 95.00
- **Stuffed Mushrooms w/shrimp** 35.00
- **Smoked Salmon Crostini** with cream cheese, capers and red onions 45.00
- **Walnut, Arugula, and Gorgonzola Crostini** 45.00
- **Prosciutto, Arugula, and Shaved Parmesan Crostini** 45.00
- **Holiday Puffs w Brie and Apples** 60.00
- **Bruschetta**  
w/tomato/basil and roasted red pepper topping 35.00
- **Grilled Vegetable Tray** 35.00
- **Ham and Basil Tortilla Spirals** 50.00
- **Endive Spears stuffed with gorgonzola cheese and walnuts** 50.00
- **Coconut Shrimp** w/ Island Dipping sauce  
2 pc. ea. 55.00
- **Premium Shrimp Cocktail Platter 2 pc. ea.** 55.00
- **Bay shrimp salad in mini puff pastry cups** 55.00
- **Mozzarella Caprese Skewers** 45.00
- **Mini Phyllo Kisses** stuffed with portabella mushrooms, pancetta, and a touch of wine 50.00
- **Phyllo Triangles with Goat cheese, figs and Prosciutto** \$50.00
- **Assorted Mini Sandwiches** 40.00
- **Assorted Gourmet Foccaccia Sandwiches** 50.00
- **Mini Meatballs** 1/2 tray \$37.50—1 Tray \$70.00
- **Mini Pizza Bites** 25.00
- **Mini Foccacia Caprese Sandwiches filled w/ fresh tomatoes, mozzarella, and basil** 35.00
- **Mini Filet Wellingtons** w/ Bernaise Sauce 2 ea./ 75.00
- **Asparagus Wraps** 50.00
- **Stuffed Mini Red Potatoes** w/Bel Paese Cheese 50.00
- **Assorted Mini Quiche** 50.00

## A LA CARTE PARTY TRAYS

Pick up at our store or delivered to your home or place of work (\$200.00 minimum order for delivery)  
Priced per tray

### TURKEY, MEATS AND FISH

serves 15-20 people (except turkey)

**STUFFED ROAST TURKEY** serves 25 people, with choice of stuffing (sausage, traditional apple raisin, or pancetta and roasted corn stuffing) \$95.00

**HONEY ROASTED HAM** \$80.00

**STUFFED PORK LOIN ROAST**

With cranberry apple stuffing \$80.00

**OSSO BUCO**

Braised veal shank in a light tomato-vegetable sauce instead of mashed potatoes \$235.00

**SALMON MEDITERRANEO**

Fresh, tender fillet of salmon sautéed with artichokes, capers, and tomatoes \$170.00

**PASTA TRAYS**-one tray serves 15-20 people  
SEE OUR STANDARD PARTY TRAY MENU FOR ALL SELECTIONS

**BOWTIE PASTA PINK SAUCE**

In a blended tomato cream sauce with sun-dried tomatoes \$75.00

**BOWTIE PASTA PRIMAVERA**

With vegetables and cream \$75.00

**RIGATONI RENATO W/ CHICKEN**

With cream sauce and chicken 95.00

**TORTELLINI PESTO** \$85.00

**PENNE ARRABIATA**

With tomato sauce and mushrooms- mildly spicy \$75.00

**CHICKEN** one tray serves 15-20 people

**STUFFED CHICKEN GENOVESE**

Rolls of chicken fillets, stuffed with Italian ham and Fontina cheese \$110.00

**FESTIVE CHICKEN CHAMPAGNE**

\$110.00

**CRANBERRY- WALNUT STUFFED**

**CHICKEN BREAST**

With port wine sauce \$110.00

**HERB ROASTED CHICKEN** \$95.00

**CITRUS ROASTED CHICKEN** \$95.00

**CHICKEN MARSALA**

Chicken Breast with mushrooms in a Marsala wine sauce \$95.00

**CHICKEN PICCATA**

Chicken Breast in a lemon caper sauce \$95.00

**CHICKEN PARMIGIANA**

Breaded and layered with cheese and tomato sauce \$95.00

**CHICKEN CACCIATORE**

With bell pepper and onions in tomato sauce \$95.00

## A LA CARTE PARTY TRAYS

For pick up at our store or delivered \$200.00 minimum order for delivery)

### SALAD

- **MIXED GREEN SALAD:**  
Bowl (feeds 45-50) \$45.00 Tray (feeds 20-25) \$25.00
- **CAESAR'S SALAD:**  
Bowl (feeds 45-50) \$ 55.00, Tray (feeds 20-25) \$30.00
- **BABY FIELD GREENS WITH APPLES, CANDIED WALNUTS, AND CRANBERRIES**  
with champagne vinaigrette:  
Bowl (feeds 45-50) \$ 60.00, Tray (feeds 20-25)\$35.00
- **MIXED BABY FIELD GREENS WITH FRESH POMEGRANATE SEEDS, SUGARED PECANS,** and balsamic vinaigrette:  
Bowl (feeds 45-50)\$60.00, Tray (feeds 20-25) \$35.00
- **BABY FIELD GREENS WITH PEARS, GORGONZOLA CHEESE, AND CANDIED WALNUTS**  
Bowl (feeds 45-50) \$60.00, Tray (feeds 20-25)\$35.00
- **BIBB LETTUCE WITH ORANGES, AVOCADO, AND ROASTED WALNUTS**  
in a citrus vinaigrette  
Bowl (feeds 45-50)\$ 60.00, Tray (feeds 20-25)\$35.00
- **ANTIPASTO SALAD**  
mixed greens with cold cuts and cheese:  
Bowl (feeds 45-50) \$ 60.00, Tray (feeds 20-25)\$35.00
- **HOLIDAY PASTA SALAD** \$45.00
- **WINTER FRUIT SALAD** \$55.00

### SIDES

Priced per tray– one tray serves 20-25 people

- Mashed Potatoes– Garlic, Horseradish, Gorgonzola, or Plain \$30.00
- Rice Almandine, or Wild Rice \$40.00
- Scalloped Potatoes \$35.00
- Kentucky Bourbon Sweet Potato Puree \$30.00
- Creamed Corn \$30.00
- Vegetable Medley \$30.00
- Grilled Vegetables \$35.00
- Green Beans \$30.00
- Peas and Corn Almandine \$30.00
- Glazed Carrots \$30.00

### DESSERTS:

- **PUMPKIN PIE,** feeds 8-10 people \$10.00
- **PECAN-, OR APPLE PIE:**  
feeds 8-10 people \$12.00
- **ASSORTED COOKIES** (Chocolate Chip, White Chocolate-Macadamia Nut, Oatmeal Raisin) 2 dozen \$24.00
- **ASSORTED HOLIDAY COOKIES**
- **CHEESECAKE**– homemade—feeds 12-15 people \$22.00  
Regular, Chocolate, pumpkin, or pineapple \$25.00
- **HOLIDAY BREAD PUDDING** with caramel sauce \$25.00 serves 15-20
- **CREAM PUFFS** 2 dozen \$36.00
- **TIRAMISU:** Round cake style- feeds 12-15: \$42.00  
1/2 Sheet pan – feeds 10-12: \$30.00  
Full Sheet Pan— feeds 15-20: \$50.00
- **CANNOLI** 2 dozen \$36.00

## HOLIDAY LUNCHEON BUFFET

Served Mondays through Fridays from 10:00 AM to 3:00 PM

All of our Holiday Buffets include delivery, buffet set-up and cleanup, chafing dishes and serveware, buffet linens and buffet décor according to your type and style of event if applicable, disposable plasticware as well as uniformed station attendants.

Prices based on 100 guests and up - For smaller guest counts please contact us

### MAIN DISHES—

#### CHOOSE ONE MAIN DISH- see choices below

For Two -Entrée combinations, -add \$2.00 p.p to the higher priced entree

#### Includes :

- Mixed Green Salad
- 2 Side Dishes (see below) or One Side dish plus one Pasta (w/Marinara, Alfredo, or Pink sauce)
- Fresh baked rolls and butter

#### BONELESS STUFFED ROAST TURKEY

with choice of stuffing (sausage, traditional apple raisin, or pancetta and roasted corn stuffing) cranberry sauce, and gravy. \$11.95 p.p.

#### HERB ROASTED CHICKEN

\$11.95 per person

#### CHICKEN MARSALA

w/ mushrooms in a marsala wine sauce  
\$11.95 per person

#### CHICKEN PICCATA

In a lemon -caper sauce \$11.95 per person

#### CITRUS ROAST CHICKEN

#### HONEY ROASTED HAM

\$10.95 per person

#### RIGATONI RENATO WITH CHICKEN

\$9.95 per person

#### TORTELLINI PESTO

\$9.95 per person

#### PASTA PRIMAVERA W/ VEGETABLES

\$9.95 per person

#### SALMON MEDITERRANEO

Fresh fillet of salmon sautéed with artichokes, capers, and tomatoes \$13.95 per person

### SIDES

CHOOSE TWO-

- Vegetable Medley
- Creamed Corn
- Glazed Carrots
- Candied Yams
- Mashed Potatoes
- Rice Almandine
- Scalloped Potatoes
- Pasta Marinara or Alfredo

### ADD A DRINK:

• Unlimited soft drink station w/assorted sodas and bottled Water \$2.00 per person

• Holiday Punch \$.95 per person

**PLEASE SEE PAGE 13 FOR ALCOHOLIC DRINKS AND BAR PACKAGES**

### ADD A DESSERT:

\$1.00—4.50 per person

- Pumpkin-, Pecan-, or Apple Pie
- Assorted Holiday Cookies
- Cheesecake—regular, chocolate, pumpkin, or pineapple
- Holiday Bread Pudding with caramel sauce
- Mini Cream Puffs
- Tiramisu
- Mini Cannoli
- Chocolate Fudge Brownies
- Assorted Mini Pastries
- Assorted Mini Cheesecakes

## HOLIDAY DINNER BUFFET

### All of our Holiday Buffets include:

- Delivery, Buffet set-up and Cleanup,
    - Chafing dishes and Serveware
  - Buffet décor according to your type and style of event if applicable
  - Disposable plasticware (china package upgrade available at extra charge)
- Dinner Prices based on 75 guests minimum. For smaller guest counts please contact us

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### Includes:- SEE NEXT PAGES FOR SELECTIONS:

- **One Main dish** ( for 2 Entrée Combination, add \$3.00 p.p. to the higher priced entrée)
- **2 Side dishes** -choose from: vegetable medley, creamed corn, glazed carrots, candied yams, garlic mashed potatoes, rice almandine, scalloped potatoes, or pasta (marinara, alfredo, or pink sauce)
- **Choice of Soup or Salad**
- **Fresh baked Rolls and Butter**
- **Choice of Pie** (pumpkin, pecan, or apple) , Tiramisu, or Cheesecake
- **Holiday Punch**

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### HORS D'OEUVRES TO START OFF YOUR EVENT: ADDITION \$ 1.50 TO \$ 4.00 P.P.

- Stuffed Mushrooms
- Smoked Salmon Crostini
- Walnut, Arugula, and Gorgonzola Crostini
- Holiday Puffs w Brie and Apples
- Pumpkin Soup Shooters
- Endive Spears stuffed with gorgonzola and walnuts
- Mini Filet Wellingtons w/ Bernaise Sauce
- Phyllo Triangle with Goat Cheese, Fig, and Prosciutto
- Assorted Puff Pastries
- Won Ton Baskets w/ mushrooms and brie
- Baked Brie en Croute with Cranberry Orange Chutney
- Martini Shrimp Cocktail
- Display of International Cheeses with fruits and gourmet crackers
- Shrimp Shooters- Shrimp cocktail or Tequila Lime
- Mozzarella Caprese Skewers
- Bruschetta
- Assorted Mini Quiche
- Hot Spinach/Artichoke dip w/pita chips and crackers
- Mini Phyllo Kisses with Portobello Mushrooms, Pancetta, and goat cheese

## HOLIDAY DINNER BUFFET – CONT.

### SOUP OR SALAD SELECTIONS -CHOOSE ONE:

- Butternut Squash Bisque
- Minestrone Vegetable Soup
- Lobster Bisque with sherry cream and garlic croutons\*
- Mixed Green Salad
- Caesar's Salad
- Holiday Pasta Salad
- Winter Fruit Salad
- Baby Field Greens with Apples, Candied Walnuts, and Cranberries with champagne vinaigrette
- Mixed Baby Field Greens with Fresh Pomegranate Seeds, Sugared Pecans, and balsamic vinaigrette
- Bibb Lettuce with oranges, avocado, and roasted walnuts in a citrus vinaigrette

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## MAIN DISHES—

**CHOOSE ONE-** For Two -Entrée combinations, -add \$3.00 p.p to the higher priced entree

### BONELESS STUFFED ROAST TURKEY

with choice of stuffing (sausage, traditional apple raisin, or pancetta and roasted corn stuffing) cranberry sauce, and gravy. \$16.95 p.p.

### HERB ROASTED CHICKEN

\$16.95 per person

### CHICKEN MARSALA

With mushrooms in a Marsala wine sauce  
\$16.95 per person

### CITRUS ROAST CHICKEN

\$16.95 per person

### SALMON MEDITERRANEO

Fresh fillet of salmon sautéed with artichokes, capers, and tomatoes \$18.95 per person

### PASTA PRIMAVERA W/ VEGETABLES

\$15.95 per person

### TORTELLINI PESTO

\$16.95 per person

### HONEY ROASTED HAM

\$15.95 per person

### STUFFED PORK LOIN ROAST

With cranberry apple stuffing  
\$16.95 per person

### STUFFED CHICKEN GENOVESE

Rolls of chicken fillets, stuffed with Italian ham and Fontina cheese , \$16.95 per person

### WALNUT-CRANBERRY

### STUFFED CHICKEN BREAST

\$17.95 per person

### OSO BUCO

Braised veal shank in a light tomato-vegetable sauce served with polenta instead of mashed potatoes  
\$21.95 per person

### RIGATONI RENATO WITH CHICKEN

Short pasta w/cream sauce, mushrooms, tomatoes, and diced chicken \$16.95 per person

## HOLIDAY BUFFET –CONT.

### CARVERY SPECIALTIES \*chef required

#### STUFFED ROAST TURKEY

with gravy, dressing, and cranberry sauce  
Main dish \$16.95 per person / Add-on \$3.00 p.p.

#### HONEY GLAZED HAM

Main Dish \$16.95 per person/ Add-On \$3.00 p.p.

#### ROAST BARON OF BEEF

With creamed horseradish  
Main Dish \$19.95 per person /Add-On \$4.00 p.p.

#### PEPPERCORN CRUSTED NEW YORK STEAK

Main Dish \$24.95 per person / Add-On \$7.00 p.p.

#### ROAST PRIME RIB AU JUS

With creamed horseradish  
Main Dish \$25.95 / Add-On \$8.00 p.p.

#### FILET MIGNON

In a Barolo Wine Reduction  
Main Dish \$28.95 /Add-On \$4.00 p.p.

#### RACK OF LAMB

With rosemary and mint jelly  
Main Dish \$19.95 / Add-On \$4.00 p.p.

#### ANGUS BEEF TRI TIP

marinated and grilled to perfection with port wine  
reduction—Main Dish \$19.95 Add-On \$4.00 p.p.

#### MASHED POTATO MARTINI BAR— \* MAY REQUIRE ATTENDANT—\$4.00 P.P. ADD-ON

##### A stunning display and great complement to any meat carving station

Fluffy Garlic Mashed Potatoes with the following accompaniments and toppings:

- Chardonnay gravy
  - Basil pesto
- Lobster champagne sauce
- Bacon bits, Cheddar cheese, Sour Cream, Mascarpone Cheese, Chives, Broccoli, Butter

### DESSERTS

- Pumpkin, Pecan, or Apple Pie
- Tiramisú
- Assorted Holiday Cookies
- Spiced Pumpkin or Cranberry-nut Mini Muffins
- Assorted Cheesecake
- Cannoli
- Assorted Mini Pastries
- Decadent Brownie Tray
- Chocolate Fountain with assorted dipping items and fruit\* additional charge

### HOLIDAY DRINKS

- Eggnog
- Spiced Red Wine
- Hot Spiced Apple Cider served with cinnamon sticks
- Holiday Punch
- Gourmet Hot Chocolate Station with marshmallows, cinnamon sticks, candy canes, chocolate syrup, mini chocolate chips and whipped cream
- Deluxe Coffee Station with dark roast and decaf coffees, flavored creamers and syrups, and shaved chocolate
- Selection of Hot Teas

PLEASE SEE PAGE 13 FOR ALCOHOLIC DRINKS AND BAR PACKAGES

Prices subject to change without further notice

## ADD-ON SPECIAL STATIONS AND DISPLAYS

- **BRUSCHETTA BAR:**

*Toasted Rustic Bread with a selection of toppings:*

*Tomato-Basil  
Fire-Roasted Red Bell pepper  
Portabella Mushroom  
Cannelini Bean  
Olive Tapenade  
Sicilian Caponata*

- **ANTIPASTO STATION**

*Rustic Italian Breads Surrounded by a colorful display of Imported Italian cold cuts and cheeses, grilled and marinated vegetables*

- **ITALIAN PANINI SANDWICH STATION**

**grilled to order onsite with your choice of fillings - choose 8:**

*Roasted Bell Peppers, Ham, Turkey, Italian Sausage, Salami, Black Olives, Provolone Cheese, Swiss Cheese, Baby Mozzarella, Capers, Onions, Red Onions, Tomatoes, Artichokes, grilled vegetables, Dijon mustard and olive oil. Gourmet Additions: Shrimp, Smoked Salmon, Sun-dried tomatoes, Capocollo, Prosciutto*

- **INTERNATIONAL FOOD STATIONS**

*Choose from: Italian, Mexican, American, Hawaiian, Mediterranean/Greek, or Asian*

- **CARVING STATION-**

*enhance your buffet or cocktail reception with tender meats carved presentation style, served with au jus, creamed horseradish, and fresh baked rolls  
- choose from Roast Beef, Sirloin, or Tri-tip*

- **MASHED POTATO MARTINI BAR- a stunning display and great complement to a meat carving station**

*Fluffy Garlic Mashed Potatoes with the following accompaniments: chardonnay gravy, basil pesto, lobster champagne sauce, bacon bits, cheddar cheese, Sour Cream, Mascarpone Cheese, Chives, Broccoli, Butter*

- **CRÉPE STATION w/ FRUIT**

*with Grand Marnier and Orange Liqueur Flambé*

- **CHOCOLATE FOUNTAIN**

*with assorted dipping items*

- **DESSERT STATION**

*Fruit cascade surrounded by assorted cookies and mini pastries*

- **SEAFOOD STATIONS**

*Your favorite Seafoods displayed Presentation Style*

All of our Holiday Buffets include delivery, buffet set-up with chafing dishes and serveware, buffet décor according to your type and style of event if applicable, disposable plasticware .

## SIT-DOWN DINNERS—

**CALL FOR PRICING\* CHEF REQUIRED**

Served with choice of soup or salad, rolls and butter, and dessert

### STUFFED ROAST TURKEY

Boneless stuffed roast turkey with gravy, apple raisin, pancetta and roasted corn, or sausage dressing, garlic whipped mashed potatoes, choice of side dish, and cranberry sauce

### HONEY ROASTED HAM

Served with garlic whipped mashed potatoes and choice of side dish

### OSSO BUCO

Braised veal shank in a light tomato-vegetable sauce, served over polenta

### CHILEAN SEBASS

Fresh fillet of Chilean Seabass pan seared and topped with Tomato-Basil gremolata served w/Garlic Risotto and Fresh Vegetable Medley

### HALIBUT

Fresh fillet of Halibut in a light Lemon-butter-caper sauce, served with your choice of side dishes

### STUFFED CORNISH GAME HENS

Sausage Stuffed Cornish Hens w/ apricot-Currant Demi Glaze, Fingerling Potatoes, Fresh Squash

### FILET MIGNON

In a Barolo wine reduction, served with mashed potato rose, grilled asparagus, and Honey-tarragon glazed carrots

### PRIME RIB

Spiced Rubbed Prime Rib au Jus with, Horseradish whipped Mashed Potatoes, Grilled Asparagus and Honey-Tarragon Glazed Carrots

### RACK OF LAMB

With rosemary roast potatoes and snap peas with lemon zest

### APPLE CRANBERRY STUFFED PORK

### LOIN ROAST

With brandy-apple cider sauce

### BALSAMIC GLAZED SALMON

w/ wild rice pilaf and fresh asparagus

### PEPPER CRUSTED OR BOURBON

### MARINATED TENDERLOIN OF BEEF

w/ wild mushrooms, caramelized onions, and wild rice

### SHRIMP SCAMPI BROCHETTE

With rice pilaf and steamed broccoli w/garlic

## SOUP OR SALAD

(INCLUDED- CHOOSE ONE)

- Pumpkin Soup
- Lobster Bisque with sherry cream and garlic croutons
- Caesar's Salad
- Baby Field Greens with Apples, Candied Walnuts, and Cranberries with champagne vinaigrette
- Mixed Baby Field Greens with Fresh Pomegranate Seeds, Sugared Pecans, and balsamic vinaigrette
- Bibb Lettuce with oranges, avocado, and roasted walnuts in a citrus vinaigrette

## APPETIZERS - ADDITION

- Stuffed Mushrooms
- Martini Shrimp Cocktail
- Smoked Salmon Crostini
- Holiday Puffs w Brie and Apples
- Hot Artichoke/Spinach Dip
- Shrimp Shooters -  
-shrimp cocktail or Tequila-Lime
- Mozzarella Caprese Skewers
- Pecan Crusted Baked Brie with Cranberry Orange Chutney
- Bay shrimp salad in mini puff pastry cups
- Endive Spears stuffed with gorgonzola cheese and walnuts
- Mini Filet Wellingtons
- Bruschetta-tomato-roasted bell pepper

## DESSERT (INCLUDED-CHOOSE

ONE:

- Pumpkin, Pecan, or Apple Pie
- Tiramisú
- Warm Eggnog Bread Pudding
- Cheesecake -chocolate, pumpkin, or pineapple
- Cannoli
- Chocolate Fudge Dream Cake
- Crème Caramel

## HOLIDAY COCKTAIL RECEPTION

Elegant Hors d'Oeuvres hand passed or stationary-  
Pricing based on guest count, number and type of items as well as length of event- please call for quote  
Combine with a bar/drink package or special station- see pages 10 and 13

- *Display of International Cheeses with fruits and gourmet crackers*
  - *Stuffed Mushrooms*
  - *Smoked Salmon Crostini*
  - *Walnut, Arugula, and Gorgonzola Crostini*
- *Prosciutto, Arugula, and Shaved Parmesan Crostini*
  - *Holiday Puffs w Brie and Apples*
- *Hot Artichoke/Spinach Dip w/pita chips and crackers*
  - *Soup Shooters*
  - *Endive Spears stuffed with gorgonzola & walnuts*
- *Bruschetta w/ tomato basil and roasted red bell pepper topping*
  - *Mini Filet Wellingtons*
- *Grilled Baby Lamb Chops w/ Rosemary Barolo Sauce*  
*Barolo Reduction*
  - *Baked Brie en Croute*  
*with Cranberry Orange Chutney*
  - *Martini Shrimp Cocktail*
- *Shrimp Shooters /Tequila Lime or Shrimp cocktail*
  - *Coconut Shrimp w/ Island Dipping sauce*
  - *Bay shrimp salad in mini puff pastry cups*
    - *Mozzarella Caprese Skewers*
    - *Assorted Mini Quiche*
- *Phyllo Triangle with Goat Cheese, Fig, and Prosciutto*
  - *Assorted Mini Sandwiches*
- *Baci di Portobello al Vino- (mini phyllo kisses stuffed with*  
*Portobello mushrooms, pancetta, herbs, and a touch of wine)*
  - *Mini Meatballs*
  - *Asparagus Wraps*
- *Stuffed Mini Red Potatoes with Bel Paese Cheese*

## HOSTED BAR PACKAGES \*

### UNLIMITED BEER AND WINE BAR

Includes:

- complete bar set-up,
- Bartender and 4- hr. bar service
- Cups, ice, napkins, lemon, lime etc...
- 2 selections of Domestic Beers (Bud/ Bud Lite- additional selections as well as imported beers available at your request
- A variety of Medium to upper quality wines selected by our chef to accompany your menu.
- Soft drinks (Coke, Diet Coke , and 7-Up) as well as bottled and mineral water, orange, and cranberry juice)

**CHAMPAGNE TOAST PACKAGE** includes champagne as well as glass Rental. This champagne package is also available as an "add-on" to our full beer and wine package

### FROZEN DRINK MACHINE RENTAL includes:

- Delivery & set-up,
- drink mix, cups and straws etc. for the following Choices of Drinks:
- Margarita (lemon Lime)
- Margarita (gold),
- Strawberry Margarita,
- Strawberry Daiquiri
- Mai Tai
- Pina Colada
- Hurricane
- Mixes are non-alcoholic- If Alcohol is desired, we will mix with alcohol (Customer must provide)