

WHO THOUGHT ENTERTAINING  
COULD BE SO EASY AND AFFORDABLE?



~ elegant Affairs ~

GOURMET FOODS-TO-GO

FROM OUR KITCHEN TO YOURS

## GOURMET FOODS-TO-GO

For more than a decade, Elegant Affairs, the premiere catering and event design firm, has been on the culinary cutting-edge, creating fabulous fare with exquisite flair for parties big and small. They now offer their tasty treats for pick-up or drop-off through a new division called Gourmet Foods-To-Go. This service makes entertaining easy offering beautifully prepared, heat-n-serve foods to suit any budget and taste.

## ANYTIME, ANY PLACE

For Holiday dinners, intimate gatherings, casual pool parties, even office lunches that have suffered from deli sandwiches for just too long. Elegant Affairs' Gourmet Foods-To-Go has a team of award winning chefs to make you look like a star and help you enjoy the party you are planning.

## TASTEFUL AND TASTY

From one-of-a-kind entrees like *Parmesan Crusted Chicken With Red Pepper Compote* to *Grilled Pacific Island Marinated Skirt Steak* to *Amaganset Lobster Rolls*, you will wow your guests and impress even the most sophisticated palates.

And for simpler gatherings, we also offer great sandwiches such as *Peppercorn Crusted Roast Beef Sandwiches* and salads including *Baby Arugula Salad with prosciutto, red grapes, Manchego and truffle vinaigrette*.

And don't forget dessert! Try our *creamy fudge brownies*, or *bourbon bread pudding with crème Anglaise* or just a great selection of fruits and berries.

*Whatever your taste, Elegant Affairs' Gourmet Foods-To-Go has a menu that is ready to go from our kitchen to yours. Call us at 516.676.8500 or 212.991.0078, so that we can help you create a perfect gathering for you and your guests.*

## APPETIZERS



## SALADS



## VEGETABLES



## WRAPS & SANDWICHES



## ENTRÈES



## DESSERTS

# FOODS-TO-GO

## ONE BITE PASSED HOT HORS D'OEUVRES

*Sold by the Dozen*

<b>Sautéed Thai Chicken</b> with toasted sesame	\$12
<b>Coconut Chicken</b> with apricot horseradish dip	\$12
<b>Duck and Cashew Spring Rolls</b> with walnut teriyaki dip	\$12
<b>Peking Duck Quesadilla</b> with scallion and hoisin sauce <i>(16 pieces)</i>	\$14
<b>White Sesame Chicken Lollipops</b> with miso sauce	\$14
<b>Herbs de Provence Rack of Baby Lamb Chops</b> with roasted garlic and chive aioli <i>(7 per rack)</i>	\$24
<b>Mini Cheeseburgers</b> brioche buns, ketchup and a pickle <i>(assembly required)</i>	\$21
<b>Tuscan Frittata</b> with prosciutto & Parmesan	\$12
<b>Yukon Potato Tart</b> with caramelized onions, bacon, Cheddar cheese and thyme	\$13
<b>Focaccia Pizzette</b> with fennel sausage, Mozzarella and fresh basil	\$10
<b>Mini Franks</b> in puffed pastry with spicy mustard	\$12
<b>Barbequed Pulled Pork</b> and green apple quesadilla with cilantro, tomato and Bermuda onion salsa <i>(16 pieces)</i>	\$14
<b>Prosciutto Wrapped Shrimp</b> with orange glaze	\$18
<b>Sautéed Ginger Shrimp</b>	\$16
<b>Coconut Shrimp</b> served with lime chili duck sauce	\$18
<b>Baked Little Neck Clams Oreganata</b>	\$24
<b>Crab Cakes</b> with basil remoulade	\$19
<b>Truffle Pipettes</b> filled with truffled mushroom Duxelle	\$14
<b>Three Cheese Quesadilla</b> with sautéed bell peppers, Bermuda onion and plum tomato salsa <i>(16 pieces)</i>	\$12
<b>Vegetarian Spring Rolls</b> with walnut teriyaki dip	\$12
<b>Roasted Red Pepper Frittata</b> with goat cheese and cilantro	\$12
<b>Moroccan Cigars</b> with yogurt-dill sauce	\$16
<b>Miniature Arancini</b> with fresh mint, peas and Parmesan	\$14
<b>Mini Yukon Gold Potato Pancake</b> with green apple and honey chutney	\$12
<b>Mini Grilled Cheese</b> with wild mushrooms, Asiago cheese and sliced gherkin	\$11

## ROOM TEMPERATURE HORS D'OEUVRES

*Sold by the Dozen*

<b>Assorted Sushi Rolls</b> served with wasabi and pickled ginger	\$19
<b>Jumbo Poached Shrimp</b> with traditional cocktail sauce	\$24
<b>Roulade of Smoked Salmon</b> in a thyme crepe with crème fraiche, Dijon mustard and sautéed spinach	\$15
<b>Crispy Vol-au-vent</b> with Chevre pesto and sun-dried tomato salsa	\$14
<b>Spinach Napoleon Triangles</b> with roasted peppers, herb Boursin cheese and Balsamic grilled portobello mushrooms	\$12
<b>Tomato Napoleon</b> with yellow roasted peppers, sautéed spinach and Boursin	\$12
<b>Asparagus Cigars</b> with Brie and prosciutto	\$12
<b>California Vegetable Salad</b> wrapped in rice paper with a miso dipping sauce	\$12



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# ELEGANT AFFAIRS GOURMET

## STATIONARY APPETIZERS PLATTERS

<b>Antipasti</b> with shaved Pecorino Romano, sharp Provolone, fresh Mozzarella, fire roasted peppers, marinated artichokes, Balsamic infused mushrooms, Gorgonzola stuffed olives, pepperoni, prosciutto, hard salami, Mortadella, served with croustades	\$135 (serves 12-20)
<b>Smoked Nova and Dill Cheese Torta</b> 10" round served with pumpernickel crisps	\$75 (serves 18-30)
<b>Colossal Shrimp Cocktail</b> with lemon wedges and cocktail sauce	\$26 per dozen
<b>Homemade Potato Crisps</b> served with warm artichoke spinach dip	\$58 (serves 15-25)
<b>Elegant Affairs Signature Spiced Nuts</b>	\$18 per quart
<b>Asiago Roasted Garlic Twists &amp; Black Olive Twists</b>	\$13 per dozen
<b>Warm Baked Brie Encroute</b> with dried cranberries and caramelized apple puree served with crostini	\$48 (serves 12-20)
<b>Seasonal Crudit�</b> with roasted leek and thyme dip	\$40 (serves 12-20)
<b>Imported Cheese Platter</b> with grapes and crostini	\$56 (serves 8-14)
<b>Herb de Provence Toasted Croustades</b> with roasted eggplant caviar, sweet tomato and artichoke ragout, white bean roast garlic pate, and portobello mushroom duxelle with rosemary	\$85 (serves 30)
<b>Tri-Color Salted House-Made Tortilla Triangles</b> served with guacamole, creamy picante and tomato and red onion salsa	\$68 (serves 15-20)
<b>Roasted Red Pepper, Basil and Pignoli Nut Cheese Torta</b> 10" round served with croustades	\$75 (serves 18-30)
<b>Ancho Chili Cheddar and Salsa Torta</b> 10" round served with guacamole and crispy tortilla chips	\$75 (serves 18-30)

## BUFFET MENU 1/2 Pan (serves 8-12) / Full Pan (serves 16-20)

### POULTRY

<b>Roasted Garlic and Thyme Crusted Chicken Breast</b> with Chianti reduction	\$70/\$135
<b>Chicken Chasseur</b> with mushrooms, shallots, and white wine in a hunter-style brown sauce	\$70/\$135
<b>Chicken Forestiere</b> served with saut�ed mushrooms in a truffle scented sauce	\$70/\$135
<b>Braised Boneless Breast of Chicken</b> saut�ed with peppers and roasted red potatoes in a Port wine demi	\$70/\$135
<b>Stuffed Roulade of Chicken</b> with sun-dried tomatoes, spinach, Mozzarella and herb goat cheese in a fire roasted tomato sauce	\$75/\$150
<b>Sausage Stuffed Roulade of Chicken</b> with sweet fennel sausage, roasted peppers and fresh Mozzarella in a roasted tomato demi	\$75/\$150
<b>Chicken Diane</b> with mushrooms and shallots in a Dijon cognac sauce	\$70/\$135
<b>Chicken Francaise</b> with lemon butter, Chardonnay sauce	\$70/\$135
<b>Jerk Chicken</b> with mango cilantro relish and barbecued red onions	\$70/\$135
<b>Boneless Barbecued Chicken</b> with chipotle bourbon barbecue sauce	\$70/\$135
<b>Crispy Southern Fried Chicken</b> made with our buttermilk batter and dusted with seven spices	\$55/\$125
<b>Drunken Chicken</b> marinated with Bourbon, soy, brown sugar, and black pepper	\$70/\$135
<b>Pecan and Panko Chicken Breasts</b> in a roast shallot veloute sauce	\$70/\$135
<b>Buffalo Chicken Wings</b> with Blue Cheese dressing and celery sticks	\$15 (per dozen)
<b>Chicken Fingers</b> with ketchup and honey mustard	\$16 (per dozen)
<b>Buffalo Fried Chicken Fingers</b> with Blue Cheese dressing and celery sticks	\$18 (per dozen)
<b>French Cut Chicken Breast</b> stuffed with wild mushrooms in a Merlot demi	\$11 per portion
<b>Spinach and Goat Cheese stuffed Chicken Breast</b> with roast shallot demi	\$11 per portion
<b>Oven Roasted Turkey (whole)</b> 20 lb. Includes 1 quart of delicious pan gravy \$110 (serves 8-12) / 28 lb. Includes 2 quarts of delicious pan gravy \$140 (serves 14-18)	
<b>Oven Roasted Turkey Breast</b>	\$10.00 per pound (2 lb min)

Turkeys may be ordered in the following way, please indicate your choice while placing order: 1. Whole, just reheat 2. Pre-carved in natural juice (chef's recommendation)

### BEEF

<b>Grilled Pacific Island Skirt Steak</b> marinated with soy sauce, ginger, garlic and brown sugar	\$14 per 8 oz. portion (6 portion minimum)
<b>Peppercorn rubbed Sirloin</b> with crispy fried onions and horseradish cream	\$120 per loin (serves 12-15)
<b>16 Hour Slow Smoked Brisket of Beef</b> with dark amber barbecue demi	\$70 1/2 pan (serves 10-12) / \$135 full pan (serves 16-20)
<b>Three Peppercorn Crusted Strip Loin Au Poivre</b>	\$130 per loin (serves 12-15)
<b>Pecan Crusted Filet Mignon</b> with Port wine demi	\$190 (serves 8-12)
<b>Oven Roasted Filet Mignon</b> with Bordelaise sauce	\$190 (serves 8-12)

# FOODS-TO-GO

<b>Bourbon Whiskey Glazed Filet Mignon</b> with Bourbon demi	\$190 (serves 8-12)
<b>Whole Roasted Filet Mignon</b> served room temperature with horseradish cream (pre-sliced)	\$190 (serves 8-12)
<b>Filet Mignon Stuffed with Spinach &amp; Gorgonzola</b> with Port wine demi glace	\$195 (serves 8-12)
<b>Filet Mignon Stuffed with Roasted Mushrooms and Shallots</b> in Vidalia onion demi	\$195 (serves 8-12)
<b>Beef Wellington</b> Gorgonzola and roasted shallots encroute with Cognac demi	\$198 (serves 8-12)
<b>Chianti Braised Boneless Short Ribs of Beef</b>	\$14 per 7 oz. portion (6 portion minimum)

## PORK & VEAL

<b>Hawaiian Country Ribs</b> soy sauce, garlic, and brown sugar marinade	\$28 per dozen
<b>Honey and Brown Sugar Glazed Spiral Ham</b> with Dijon mustard	\$80 (serves 8-12)
<b>Saint Louis Smoked Pork Ribs</b> with barbecue sauce (12 ribs per rack)	\$28 per rack
<b>16 Hour Slow Smoked Barbecued Pulled Pork</b> includes two dozen rolls	\$78 ½ (serves 10-16) / \$148 full (serves 16-20)
<b>Pork Loin Stuffed with Dried Fruits</b> with a caper currant sauce	\$125 (serves 12-16)
<b>Tuscan Roasted Pork Loin</b> with lemon basil pesto sauce	\$125 (serves 12-16)
<b>Veal Saltimbocca</b> topped with spinach, prosciutto and Fontina in a sage white wine sauce	\$175 (serves 12-16)

## FISH Sold per portion (10 portion minimum)

<b>Amaganset Lobster Rolls</b> (assembly required)	\$18.00 per roll
<b>Potato Crusted Tilapia Provencal</b>	\$8.00 per 8 oz. portion
<b>Ginger Orange Grilled Salmon</b> with tropical fruit salsa	\$8.50 per 8 oz. portion
<b>Pan Seared Salmon</b> with mustard and brown sugar glaze	\$8.50 per 8 oz. portion
<b>Shrimp Francaise</b> with lemon, garlic, white wine sauce	\$14 (5 shrimp per portion)
<b>Baked Halibut</b> with sun-dried tomatoes, basil, pine nuts & beurre blanc	\$16 per 8 oz. portion
<b>Herb Crusted Orange Roughy</b> with Chardonnay beurre blanc	\$9 per 8 oz. portion
<b>Chili Lime Jumbo Shrimp Skewers</b> with tequila vinaigrette	\$17 per 8 oz. portion
<b>Lemon and Basil Crusted Salmon</b> with a citrus lemongrass sauce	\$8.50 per 8 oz. portion
<b>Seafood Paella</b> with clams, mussels, shrimp, spicy chorizo and chicken	\$75 1/2 pan (serves 8-12) / \$135 full pan (serves 16-20)
<b>Herb Encrusted Chilean Sea Bass</b> with citrus pan sauce	\$18 per 8 oz. portion
<b>Chili Lime Grilled Grouper</b> with sweet tomato confit	\$17 per 8 oz. portion
<b>Jumbo Crab Cakes</b> with spicy remoulade	\$9 per 6 oz. cake
<b>Stuffed Baked Top Neck Clams</b> seasoned with bread crumbs, garlic, herbs and extra virgin olive oil	\$24 per dozen
<b>Whole Roasted Pesto Crusted Side of Salmon</b> with basil aioli	\$85 (serves 10-15)
<b>Whole Roasted Dijon &amp; Caper Crusted Side of Salmon</b> with remoulade	\$85 (serves 10-15)

## BREAD

<b>Whole Loaf of Stromboli</b>	\$30 per loaf (serves 8-12)
<b>Homemade Fennel Sausage Bread</b>	\$25 per loaf (serves 8-12)
<b>Dinner Rolls</b>	\$12 per dozen
<b>Whole loaf of garlic bread</b>	\$9.95 per loaf (serves 8-12)
<b>Rosemary Focaccia</b>	\$6.00 per 1 lb. loaf (serves 8-12)



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# ELEGANT AFFAIRS GOURMET

## PASTA *½ Pan (serves 8-12) / Full Pan (serves 16-20) served with Parmesan*

<b>Rotini Bolognese</b> with ground veal, beef and pork seasoned with sharp Parmesan	\$65/\$120
<b>Lasagna Bolognese</b> (chef's specialty)	\$65/\$120
<b>Pasta Carbonara</b> with sautéed bacon and red onion in a cream sauce seasoned with black pepper and Parmesan	\$60/\$115
<b>Fusilli with Spiced Fennel Sausage</b> in a tomato mirepoix finished with callebout ricotta cheese	\$65/\$120
<b>Penne</b> sautéed with white wine, cannellini beans, tomatoes and pancetta	\$60/\$115
<b>Rigatoni</b> with broccoli rabe, sweet Italian sausage and truffled Romano	\$60/\$115
<b>Penne A La Vodka</b> with prosciutto and shards of Parmesan cheese	\$60/\$115
<b>Farfalle</b> with portobello mushrooms served in a Madeira wine sauce	\$60/\$115
<b>Penne Pesto</b> sautéed in a basil pesto sauce with toasted pine nuts	\$60/\$115
<b>Baked Penne</b> with fresh ricotta, Mozzarella and Parmesan cheese in a rich tomato sauce	\$55/\$110
<b>Penne Basilico</b> served in a light tomato basil sauce with shaved Parmesan	\$50/\$100
<b>Farfalle Funghi</b> with wild mushrooms in a light roasted garlic truffle scented cream sauce	\$60/\$115
<b>Pennette Gratin</b> with three cheeses	\$60/\$115
<b>Vegetable Lasagna</b> with tomato basil sauce	\$65/\$120
<b>Extra Sauce</b>	\$8 per pint / \$12 per quart

## POTATO, RICE, STUFFING

*½ Pan (serves 8-12) / Full Pan (serves 16-20)*

<b>Venetian Rice</b> with prosciutto, peas and parsley	\$30/\$60
<b>Country Potatoes</b> , onions, leeks, pancetta & Parmesan	\$40/\$80
<b>Golden Fingerlings</b> with crispy bacon, Vidalia onions and thyme	\$40/\$80
<b>Fennel Sausage Stuffing</b> with pan gravy	\$40/\$80
<b>Tuscan Smashed Potatoes</b> prosciutto and Parmesan	\$35/\$65
<b>Confetti Rice</b> with corn, peas, peppers, celery and carrots	\$30/\$60
<b>Roast Garlic Whipped Potatoes</b>	\$30/\$60
<b>Horseradish Whipped Potatoes</b>	\$30/\$60
<b>Basil Pesto Whipped Potatoes</b>	\$30/\$60
<b>Authentic Potatoes Au Gratin</b>	\$40/\$80
<b>Coconut Basmati Rice</b> with toasted almonds	\$30/\$60
<b>Long Grain Wild Rice Pilaf</b>	\$35/\$70
<b>Whipped Sweet Potatoes</b> with cinnamon and maple	\$35/\$60
<b>Roasted Red Potatoes</b> lemon, garlic, parsley & Parmesan	\$35/\$60
<b>Mediterranean Potatoes</b> with fresh garlic, plum tomatoes and a bouquet of fresh herbs	\$30/\$60
<b>Traditional Bread Stuffing</b> celery, onions & pan gravy	\$40/\$80
<b>Jumbo Potato Pancakes</b> with apple chutney	\$2.50 per piece
<b>Long Island Corn Cakes</b> with scallions & chipotle	\$2.50 per piece

## VEGETABLES *½ Pan (serves 8-12) / Full Pan (serves 16-20)*

<b>Roasted Asparagus</b> with bacon sherry dressing	\$55/\$110
<b>Roasted Root Vegetables</b> in rich demi glace	\$50/\$95
<b>Eggplant Casserole</b> with pomodoro sauce, fresh basil, and melted Mozzarella	\$50/\$95
<b>Balsamic Infused Grilled Vegetables</b>	\$55/\$110
<b>Vegetables Julienne</b> sautéed with herb butter	\$50/\$95
<b>Sautéed Broccoli</b> with lemon scented bechamel sauce	\$40/\$80
<b>Green Beans</b> with shallots and almonds	\$40/\$80
<b>Roasted Asparagus</b> with shaved Asiago cheese	\$55/\$110
<b>Sautéed Broccolini</b> with toasted garlic	\$55/\$110
<b>Braised Carrots</b> with Marsala and caramelized onions	\$35/\$70
<b>Creamed Spinach</b> (steakhouse style)	\$55/\$110
<b>Garlic Infused Grilled portobello Mushrooms</b>	\$55/\$110
<b>Sautéed Baby Vegetables</b> seasoned with butter & herbs	\$55/\$110
<b>Asparagus, Wild Mushrooms and Red Pepper Sauté</b>	\$55/\$110
<b>Individual Grilled Vegetable Towers</b>	\$4.50 each (6 minimum)

## GREEN SALADS

*Small (serves 4-8) / Large (serves 10-16) All dressings are served on the side*

<b>Baby Arugula Salad</b> with prosciutto, Manchego cheese, red grapes and white truffle vinaigrette	\$35/\$70
<b>Garden Salad</b> with mixed greens, plum tomatoes, English cucumber, Romano in a light Balsamic vinaigrette	\$25/\$50
<b>Classic Caesar Salad</b> with herb focaccia croutons	\$25/\$50
<b>Mesclun Greens</b> served with candied walnuts and goat cheese drizzled with Balsamic vinaigrette	\$35/\$70
<b>Mesclun Greens</b> with candied walnuts, sliced pears, and Gorgonzola drizzled with Balsamic vinaigrette	\$35/\$70
<b>Asian Salad</b> with Napa cabbage, scallions, almonds, Mandarin oranges, and peppers in a soy vinaigrette	\$35/\$70
<b>Organic Field Greens</b> with toasted pine nuts, chopped plum tomatoes, roasted red peppers and shaved Parmesan dressed in a lemon herb vinaigrette	\$40/\$80
<b>Spinach Salad</b> with green apples, Gorgonzola and sautéed mushrooms, drizzled with sherry vinaigrette and topped with frizzled leeks	\$40/\$80
<b>Grecian Style Salad</b> with cucumber, Feta and calamata olives in red wine vinaigrette	\$40/\$80
<b>Extra Dressing</b>	\$6 per pint / \$9 per quart



## DESSERT

<b>Apple Crisp or Blueberry Crisp</b>	\$40 ½ Pan (serves 8-12) / \$80 Full Pan (serves 18-24)
<b>A Colorful Display of Fresh Fruits and Berries</b> in Season	\$45 (serves 10-12) / \$90 (serves 18-24)
<b>Chewy Fudge Brownies</b> <i>(the best brownies ever made!)</i>	\$16 per dozen
<b>Chocolate Chip Cookies</b>	\$10 per dozen
<b>White Chocolate Cookies, Macadamia Nut Cookies or Creamy Peanut Butter Cookies</b>	\$12 per dozen
<b>Vanilla Scented Cheese Cake</b> topped with sweet cherries (10")	\$34 (serves 10-14)
<b>Chocolate Dipped Strawberries</b>	\$16 per dozen
<b>Jumbo Chocolate Dipped Strawberries</b>	\$34 per dozen
<b>Occasion Cake</b> <i>(variety of flavors)</i>	7" \$40 (serves 6-10) / 10" \$50 (serves 10-14) / 12" \$70 (serves 14-20)
<b>Bourbon Bread Pudding</b> with crème Anglaise	\$38 1/2 pan (serves 8-12) / \$75 full pan (serves 16-20)
<b>Sweet Miniatures</b> <i>(chef's creation of assorted one bite desserts)</i>	\$26 per dozen

## COLD BUFFET

### PLATTERS *Medium (serves 12-14) / Large (serves 18-22)*

<b>Pan Seared Chicken</b> served with a chopped tomato and arugula salad drizzled with aged Balsamic vinaigrette	\$70/\$135
<b>Grilled Pesto Chicken Breast</b> over caprese salad (tomatoes, Mozzarella, and basil)	\$70/\$135
<b>Pan Seared Lemon and Rosemary Chicken</b> served on a bed of lemon orzo	\$70/\$135
<b>Teriyaki Glazed Chicken Breast</b> presented on a bed of sesame peanut noodles	\$70/\$135
<b>Parmesan Crusted Chicken Breast</b> over angel hair pasta tossed with pesto and toasted pine nuts	\$80/\$160
<b>Southwestern Chicken</b> served on a bed of black bean, corn, tomato and cilantro salad	\$70/\$135
<b>Parmesan Crusted Chicken Cutlet</b> served with roasted red pepper compote	\$75/\$150
<b>Oven Roasted Filet Mignon</b> served room temperature with horseradish cream <i>(pre-sliced)</i>	\$190 (serves 8-12)
<b>Honey and Brown Sugar Glazed Spiral Ham</b> with Dijon mustard	\$80 (serves 8-12)
<b>Seared Salmon</b> served with a pineapple, mango rice salad	\$85/\$165
<b>Whole Poached Side of Salmon</b> served with a cucumber dill salsa	\$85 (serves 10-15)
<b>Whole Roasted Side of Salmon</b> served with remoulade <i>(choice of basil pesto crusted or Dijon and caper crusted)</i>	\$85 (serves 10-15)
<b>Sesame Seared Tuna</b> presented on a bed of Thai vegetable salad	\$95 (serves 10-15)

### PROTEIN SALADS

<b>Asian Chicken Salad</b> macademia nuts, red peppers, scallions and ginger garlic sauce	\$75 (serves 12-14)
<b>Waldorf Chicken Salad</b> with grapes, walnuts, celery and mayonnaise	\$75 (serves 12-14)
<b>White Fish Salad</b> with onions and sour cream	\$55 (serves 12-14)
<b>Albacore Tuna Salad</b> with celery, mayonnaise and red onion	\$55 (serves 12-14)
<b>Fresh Tuna Nicoise Salad</b> with green beans, potatoes, tomatoes and white beans	\$75 (serves 12-14)
<b>Deviled Egg Salad</b> with Dijon and cayenne pepper	\$35 (serves 12-14)

### GOURMET SANDWICHES

<b>(5 of each sandwich minimum)</b>	\$7.95 per sandwich
<b>Turkey Croissant</b> with Brie, sliced tomato and basil aioli	
<b>Grilled Herb Chicken Wrap</b> with mesclun greens, goat cheese and Balsamic vinaigrette	
<b>Grilled Chicken Caesar Salad Wrap</b> with Romaine lettuce and Parmesan	
<b>Parmesan Crusted Chicken Breast</b> with roasted red peppers, Parmesan, and Balsamic vinaigrette	
<b>Oriental Chicken Salad Wrap</b> with Macademia nuts, red peppers, scallion, ginger and garlic sauce	
<b>Waldorf Chicken Salad</b> on a croissant with grapes, walnuts, celery and mayonnaise	
<b>Roast Beef Wrap</b> with shaved red onion, Vermont Cheddar and horseradish cream	
<b>Black Forest Ham and Swiss</b> with apricot mustard on fresh pumpnickel	
<b>Genoa Salami</b> with roasted peppers, Provolone and Balsamic vinaigrette	
<b>White Albacore Tuna</b> on a whole wheat pita with alfalfa sprouts and Cheddar	

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## SOPHISTICATED SANDWICHES minimum 5 of each \$8.75 per sandwich

- Macadamia Chicken Salad** with scallion and red bell peppers
- Lemon-Chervil Chicken Salad** with watercress, plum tomatoes and Cheddar cheese
- Pesto Chicken Sandwich** with sun-dried tomatoes, roasted peppers and Mozzarella
- Herb Grilled Chicken Sandwich** with Montrachet cheese, grilled portobello mushrooms and arugula
- Roasted Turkey Breast Sandwich** with bacon, tomato, and herb mayonnaise
- Peppercorn Crusted Roast Beef Sandwich** with grilled red onion, Vermont Cheddar, applewood smoked bacon and Blue Cheese-chive dressing
- Black Forest Ham Sandwich** with granny apples, Brie, and apricot mustard
- Focaccia Sandwich** with grilled portobello mushrooms, roasted peppers, sautéed spinach and Pecorino Romano with basil aioli
- Grilled Vegetable Wrap** with Montrachet, mesclun greens and Balsamic dressing
- Lemon-Basil Seafood Wrap** with scallions, celery and mayonnaise \$9.50 per sandwich

## MINI SANDWICHES

- Mini-Croissant** with turkey, Brie, tomato and basil aioli \$3.50
- Chicken Waldorf Salad** on pumpernickel triangles \$3.50
- Smoked Salmon** with dill scented cream cheese \$4.00
- Mini Pita** with albacore tuna salad finished with sprouts \$3.50
- Traditional Cucumber Sandwiches** \$2.00
- 2" Deviled Egg Tarts** \$3.50

## ROOM TEMPERATURE SIDES

*Medium Bowl (serves 8-12) / Large Bowl (serves 18-22)*

- Tuscan Fusilli Salad** with Mozzarella, garlic, prosciutto, roasted tomatoes, basil and Parmesan \$40/\$80
- Green Bean Potato Salad** with red onion and sherry bacon dressing \$27/\$54
- Penne** with prosciutto, onions, Italian herbs and extra virgin olive oil \$36/\$72
- Steakhouse Salad** with chopped shrimp, green beans, bacon and red onions tossed with red wine vinaigrette \$40/\$80
- Grecian Pasta** with sautéed spinach, Feta, lemon, pine nuts & fresh parsley \$38/\$75
- Fusilli** with grilled red onions, peppers, truffle Romano, oregano & thyme \$30/\$60
- Chilled Angel Hair Pasta** tossed with pesto, toasted pine nuts & Parmesan \$30/\$60
- Local Grown Tomato Salad** with Bermuda onions, crumbled Blue Cheese and fresh herbs \$25/\$50
- Lemon Pepper Rigatoni** with grilled peppers, wild mushrooms & chervil \$30/\$60
- Asian Noodle and Green Onion Salad** with orange sesame dressing \$25/\$45
- Grecian Orzo Salad** with olives, tomato, Feta, cucumber, lemon & parsley \$39/\$78
- Long Island Corn and Tomato Salad** with ribbons of basil \$25/\$50
- Orzo Salad** with roasted peppers, fresh tomatoes, artichokes and pine nuts \$39/\$78
- New Potato Salad** with lime and coriander \$25/\$50
- New Potato Salad** toasted pecans, grilled red onions & sage Dijon dressing \$35/\$70
- Mediterranean Potato Salad** with calamata olives, bell peppers, cucumber, red onion, and five herb vinaigrette \$38/\$75
- Gorgonzola Potato Salad** with walnuts, onions, celery, and black pepper \$40/\$80
- Fire Roasted Pepper and Mushroom Salad** with Balsamic, Dijon, olive oil and thyme \$40/\$80
- Farfalle Pasta Salad** with sun-dried tomatoes, fresh basil and Parmesan \$35/\$70
- Truffle Pasta Salad** with portobello mushrooms and peas \$39/\$78
- Individual Grilled Vegetable Towers** \$4.50 each (6 minimum)