



# PAUL EVANS CATERERS

EVENTS AND CATERING

gourmet gifts



Tibbles  
Gourmet  
Food  
Delivery!

**PARTY  
PACKAGE  
MENUS  
and Platters**

**Table of Contents:**

Pg. 2	Basic Breakfast, Deluxe Breakfast, Classic Brunch English Tea Party, Breakfast & Brunch Items
Pg. 3	Gourmet Sandwich & Salad, Wrap & Salad
Pg. 4	Summer Salad Days
Pg. 5	Mexican Fajita Fiesta, Ella's Down Home Country Cookin', Mama Mia...That's Italian, The Serious Hot Buffet, Our Deluxe Room Temperature Buffet
Pg. 6	Traditional Turkey Dinner, Elegant Classic Hot Buffet, Tuscan Family Feast, Italian Specialties
Pg. 7	Texas Fire Flavor Festival, Mambo Paella Party, "All That Jazz" New Orleans's Jambalaya Buffet, Napa Valley Wine Country Buffet
Pg. 8	Gourmet Epicurean Buffet
Pg. 9	The Paris Bistro Party, The Ultimate Extravagance, Pan-Asian Cocktail Party
Pg. 10	Wine and Cheese Party, Gourmet Do-It-Yourself Cocktail Party, Gourmet Hors D'Oeuvres Platters
Pg. 11	Gourmet Hors D'Oeuvres Platters
Pg. 12	Gourmet Hors D'Oeuvres Platters

## The Art Of The Party @ Paul Evans Caterers

Long Island Branch  
46B. Saratoga Blvd.  
Island Park, NY 11558  
516 889 4101

525 Northern Blvd.  
Great Neck, NY  
11021  
516 487 5440



The Hamptons  
Full Service Events  
Delivered Gourmet Food  
631 288 5992

Manhattan Office  
27 West 24th Street  
New York, NY 10010  
212 321 1822

[www.tibblesgourmet.com](http://www.tibblesgourmet.com)

**BASIC GOURMET BREAKFAST Room Temperature Buffet**

Includes All Of The Following:

Fresh baked muffins, Buttery Danish, Homemade apple crumb and chocolate crumb cake  
 Miniature bagels with assort. cream cheese, butter & jam PLUS Sliced country breads - Banana, zucchini & pumpkin  
 Fresh squeezed orange juice and cranberry juice  
 Fresh sliced fruit and berry platter

(early deliveries are subject to availability!)

10 - 19 people \$11.95 per person

20 person minimum \$ 8.95 per person

**DELUXE BREAKFAST BUFFET A Delicious Hot Breakfast:**

Includes All Of The Following:

Fresh baked muffins, Buttery Danish, Homemade apple crumb and chocolate crumb cake  
 Miniature bagels with assort. cream cheese, butter & jam PLUS Sliced country breads - Banana, zucchini & pumpkin  
 Smoked Nova Scotia Salmon with Capers, Lemon and Dill AND Platter of tomato, cucumber red onion and olives  
 Fresh sliced melon, pineapple, kiwi and berry platter PLUS Fresh squeezed orange juice and cranberry juice  
 Flaky homemade frittatas \* Your choice of filling...Zucchini and wild mushroom - Tomato and sautéed leek - Bacon, onion and bliss potatoes - Spinach and roasted pepper

Miniature Brioche French Toast...served with vanilla yogurt & fruit sauce

(early deliveries are subject to availability!)

10 - 19 people \$20.95 per person

20 person minimum \$17.95 per person

**CLASSIC BRUNCH BUFFET: Includes All Of The Following**

Fresh baked muffins, Buttery Danish and Croissants PLUS Miniature bagels with assorted cream cheese, butter & Jam  
 Flaky homemade frittatas \* Your choice of filling...Zucchini and wild mushroom - Tomato and sautéed leek - Bacon, onion and bliss potatoes - Spinach and roasted pepper

**OR** Grilled Honey-Lemon Chicken Platter with Poached Asparagus

**PLUS** Smoked Nova Scotia Salmon with Capers, Lemon and Dill **AND** Platter of tomato, cucumber, red onion & olives

Poached Halibut Salad **AND** Whole Whitefish Display

Fresh sliced melon, pineapple, kiwi and berry platter

Basket of chocolate chip cookies, raspberry linzer hearts and rugelach

(early deliveries are subject to availability!)

15 - 24 people \$25.95 per person

25 person minimum \$21.95 per person

**ENGLISH TEA PARTY: Your choice of three (3) tea sandwiches**

Radish and sprouts \* Cream cheese with sundried cherries and pecans \* Smoked salmon \* Tuna salad w/ vegetables

Smoked turkey with bacon and sprouts \* Egg salad with fresh herbs \* Montrachet with watercress \* Poached salmon

Chicken salad with walnuts \* Grilled lemon chicken with arugala \* Shrimp salad \* Roast turkey with dried cranberries

Also Included: Fresh cut crudité vegetable basket with poached asparagus and mustard sauce

A country basket of assorted miniature scones and almond croissants

**PLUS** Sweet butter, strawberry jam & orange marmalade

A selection of our homemade cookies, caramel pecan tarts, raspberry linzer heart cookies and rich fudge brownies

A platter of ripe strawberries presented with vanilla custard sauce

(early deliveries are subject to availability!)

10 - 19 people \$19.95 per person

20 person minimum \$16.95 per person

**BREAKFAST & BRUNCH MENU ITEMS**

Country Breakfast Basket - Miniature muffins, Danish, Sliced breads, Croissants and Bagels (15 person min.)	2.25 pp
Poached Halibut Salad or Poached salmon salad with capers (2lb minimum)	20.95lb.
Poached Salmon Platter with Cucumbers and Dill (2lb minimum)	22.95lb.
Tuna Salad with Diced Vegetables (2lb minimum)	8.95 lb.
Egg Salad with Celery OR Egg Salad with Sautéed Mushrooms and Onions (2lb minimum)	7.95 lb.
Smoked Salmon Platter - Lemon, Onion, Capers and Dill (2lb minimum) includes plain cream cheese	24.95lb.
Scallion or Mixed Vegetable Cream Cheese (2lb minimum)	2.95 lb.
Quiches - spinach, broccoli, mushroom OR ham (10")	9.95 ea
Frittatas - Zucchini/wild mushroom - Tomato/sautéed leek - Bacon, onion/bliss potatoes - Spinach & roast pepper	
In tins (serves 6) 18.95 each	In our oven dishes (serves up to 15) 35.95 each
LEO Frittatas - Eggs, lox and sautéed onion	
In tins (serves 6) 27.95 each	In our oven dishes (serves up to 15) 46.95 each
Sweet Noodle Pudding - Mom's secret recipe (serves 6-8)	15.95ea
Apple or Chocolate Sour Cream Coffee Cake (serves 6-8)	15.95ea
Brie Baked in Puff Pastry Dough OR Brie with Sliced Strawberries, Caramel and Walnuts (one kilo)	39.95ea
Endive Filled with Smoked Salmon and Montrachet (2dz minimum)	21.95dz
Smoked Salmon and Fresh Dill Quesadillas (2dz minimum)	16.95dz

**GOURMET SANDWICH AND SALAD BUFFET: Choose three (3) sandwiches or wraps**

Lemon basil chicken salad  
 Tuna salad with diced veggies  
 Egg salad with sauté mushrooms  
 Grilled honey Dijon chicken  
 Cajun chicken with salsa  
 Filet mignon with eggplant  
 Grill flank steak w/marinated tomato  
 Roast turkey with grilled tomato  
 Prosciutto, smoked mozz. & eggplant  
 Black forest ham and brie  
**SPECIAL SANDWICHES** Add \$2.25 pp Shrimp salad, Salmon salad, Seared salmon, Nova w/ capers, Grilled swordfish

Chicken with peapods and cashews  
 Tuna salad with Italian olives and onions  
 Egg salad with celery  
 Seared chicken w/eggplant and montrachet  
 Grilled chicken w/escarole and mushrooms  
 Filet mignon with mushrooms  
 Smoked turkey with brie  
 Roast turkey with avocado and sprouts  
 Havarti with grilled vegetables  
 Watercress, cucumber and goat cheese

Chicken salad w/zucchini and dill  
 Tuna salad with broccoli  
 Lemon chicken with mushrooms  
 Mexican chicken with salsa  
 Filet mignon with roasted peppers  
 Filet mignon w/pepperoncini  
 Smoked turkey-cheddar and bacon  
 Smoked mozzarella with eggplant  
 Italian-meat and cheese combo  
 Fresh mozzarella & sundried tomato

**Choose one (1) pasta or rice salad**

Penne with grilled vegetables  
 Orzo with feta and tomato  
 Mexican pasta salad  
 Pasta primavera  
 Tortellini with pesto and snow peapods

Penne with spinach and artichoke hearts  
 Cous cous - sundried tomato and eggplant  
 Wild rice salad with pecans  
 Basmati rice - asparagus and toast almonds  
 Fussilli - tomato, basil and fresh mozzarella  
 Pasta Milano - broccoli & pine nuts

Bowties with wild mushrooms  
 Cous cous - dried fruit & pine nuts  
 Orecchiette with peas and romano  
 Antipasto pasta salad  
 Pasta with sundried tomato  
 Pasta with summer vegetables

**Choose one (1) vegetable salad**

Tri color salad with honey vinaigrette  
 Tossed greens w/balsamic vinaigrette  
 Roast potato salad w/artichoke hearts  
 Sassy or Buttermilk cole slaw  
 Poached vegetables w/mustard sauce

Mesclun greens with marinated tomato  
 Green beans vinaigrette with red onion  
 Red potato salad Dijon  
 Greek salad with romaine  
 Cucumber, carrot and tomato salad

Caesar salad with croutons  
 Smashed potato and corn salad  
 Roast potato salad with mushrooms  
 Grilled garden vegetables  
 Diced vegetable salad

**PLUS** Fresh sliced fruit platter **AND** Assorted cookies, brownies and pecan bars  
 10 - 14 people \$20.95 per person      15 person minimum \$17.95 per person

**Wrap and Salad Buffet: Choose three (3) wraps**

Turkey with brie, avocado and radish sprouts  
 Grill honey chicken with julienne vegetables  
 Grilled mushrooms and sundried tomato  
 Seared tuna nicoise with French beans  
 Smoked salmon with watercress

Smoked turkey with caramelized apple  
 Grilled chicken Caesar  
 Smoked mozz. w/sundried tomato  
 Brown chili salmon - julienne veggies  
 Grilled flank steak with roasted corn

Artichoke, asparagus and hummus  
 Grilled vegetables with sprouts  
 Grilled shrimp Caesar  
 Tuna salad with broccoli and carrots  
 Filet mignon with wild mushrooms

*Choose one (1) pasta or rice salad: From the "Sandwich and salad buffet" menu*  
*Choose one (1) vegetable salad: From the "Sandwich and salad buffet" menu*

**PLUS** Fresh sliced fruit platter **AND** Assorted cookies, brownies and pecan bars  
 10 - 19 people \$20.95 per person      20 person minimum \$17.95 per person

**Wrap Platters:**

Lunch Size Wraps: Grilled chicken Caesar  
 Turkey with brie, avocado and radish sprouts  
 Smoked turkey with caramelized apple  
 Grilled honey chicken with julienne vegetables  
 Sm. 40.00<sup>7</sup>    Med 65.00<sup>12</sup>    Lg. 100.00<sup>18</sup>

Lunch Size Wraps: Grilled vegetables with sprouts  
 Seared artichoke, asparagus and hummus  
 Grilled mushrooms and sundried tomato  
 Smoked mozzarella with sundried tomato  
 Sm. 40.00<sup>7</sup>    Med 65.00<sup>12</sup>    Lg. 100.00<sup>18</sup>

Lunch Size Wraps: Grilled flank steak with roasted corn  
 Filet mignon with wild mushrooms  
 Brown chili salmon and julienne vegetables  
 Seared tuna nicoise with French beans  
 Sm. 65.00<sup>7</sup>    Med 90.00<sup>12</sup>    Lg. 140.00<sup>18</sup>

**Baguette Sandwich Platters (cut into 1/8ths):**

Filet mignon baguette with roast peppers and horseradish  
 Filet mignon baguette with wild mushrooms and garlic  
 Filet mignon baguette with garlic and pepperoncini peppers  
 Sm. 75.00<sup>2</sup>    Med 105.00<sup>3</sup>    Lg. 145.00<sup>4½</sup>

Fresh mozzarella baguette with sun dried tomato and basil  
 Black forest ham and brie baguette with pommery mustard  
 Authentic Italian hero style baguette - marinated tomatoes  
 Prosciutto, provolone baguette w/eggplant + roasted pepper  
 Grilled flank steak baguette with marinated tomato  
 Sm. 65.00<sup>2</sup>    Med 90.00<sup>3</sup>    Lg. 125.00<sup>4½</sup>

Lemon pepper chicken baguette with grilled portobellos  
 Turkey and jarslsberg baguette - lettuce and tomato  
 Smoked turkey baguette with brie and honeycup mustard  
 Garlic chicken baguette with zucchini and roasted peppers  
 Sm. 65.00<sup>2</sup>    Med 90.00<sup>3</sup>    Lg. 125.00<sup>4½</sup>

**To Begin:** Tomato gazpacho with diced cucumber  
White bean-roasted garlic puree and olive tapenade with sourdough croustades  
Quesadillas with fire roasted tri-pepper OR Smoked salmon and fresh dill

**Choose Any Three (3) Salads From The Following List:**

Cobb salad with grilled chicken, bacon, avocado, romaine and watercress  
Tossed greens with grilled lemon-honey chicken, goat cheese & sun dried cherries  
Grilled chicken and mango salad with caramelized onion, French green bean  
Poached chicken salad with snow pea pods and toasted cashews  
Caesar salad with grilled garlic & herb chicken, roast yellow pepper and romano  
Broccoli rabe, sun dried tomato, fresh herb grilled chicken and baby greens  
Mesclun with grilled raspberry duck breast, goat cheese and toasted pecans  
Seared duck breast salad with wild mushrooms, white beans and roasted peppers  
Wild rice salad with grilled duck breast, cranberries, scallions and walnuts  
Asparagus, roasted beet and arugula salad with fresh sliced turkey breast  
Oven roasted turkey breast sliced and served with steamed garden vegetables

Mesclun with chick peas, prosciutto, feta, smoked chicken and sun dried tomatoes  
Butter lettuce with prosciutto di parma, fresh figs, smoked turkey and roasted garlic  
Our Chef's salad with turkey, black forest ham, cheddar and eggs  
Sliced filet mignon, romaine, mini potatoes, Vidalia onions & cremini mushrooms  
Grilled flank steak with frisee, French green beans, sundry tomato & red onions  
Japanese ginger flank steak with bok choy, basmati rice and toasted almonds

Belgian endive salad, asparagus, oven roasted tomatoes & gorgonzola  
Simple greens with tomato, red cabbage and grilled mushrooms with tarragon  
Fresh mozzarella and tomato salad with roasted eggplant and fresh basil  
Our Greek salad with nicoise olives, chunks of feta, chunks of pepper and romaine  
Endive salad with roasted sweet potato, French green beans and roasted walnuts  
Baby spinach salad with portobello mushrooms, smoked bacon and toasted pecans  
Tri-color salad with roasted fennel and peppers, brie and pine nuts  
Farfalle with wild mushrooms, June peas and roasted peppers  
Penne with sautéed spinach, pan seared artichoke hearts & browned garlic  
Cous cous with sun dried fruit and toasted pine nuts  
Orzo with asparagus, tomato and wild mushrooms

Nicoise salad - seared fresh tuna, olives, capers, tomato, eggs and red onion  
Arugula with grilled ginger salmon, roasted apples, pine nuts and roasted pepper tahini  
Summer mesclun and poached salmon salad with cucumbers, capers and fresh dill  
Grilled jumbo gulf shrimp with frisee, Israeli cous cous and lemon-ginger chutney  
Italian style Fruitta Di Mare salad with lemon, scallions, olive oil and roasted peppers  
Frisee salad with fresh crab meat and shrimp, beefsteak tomatoes and roasted endive  
Tequila lime grilled swordfish with jicama, frisee, roasted corn and papaya salsa  
Grilled swordfish with oregano, rosemary and tarragon - arugula, sliced tomato and capers  
Spicy Oriental style red chili sea scallops with sugar snap peas, baby corn and sesame seeds

**Choose Any Three (3) Dressings:**

Honey vinaigrette \* Balsamic vinaigrette \* Caesar \* Pear vinaigrette \* Raspberry vinaigrette Creamy vinaigrette  
Yogurt dill dressing \* Buttermilk ranch dressing \* Olive oil and balsamic vinegar \* Low fat honey mustard \* Low fat  
lemon poppy seed

**PLUS** Fresh rosemary foccaccia, Currant walnut bread and eight grain rolls

**For Dessert:**

Homemade checkerboard cookies, ginger nut cookies, Chocolate dipped chocolate biscotti, miniature oatmeal  
cookies & Triple chocolate-chocolate-chocolate brownies

**PLUS** Fresh mixed berry bowl with creme anglaise OR Sliced fresh fruit platter

15 - 29 people \$ 21.95 per person

30 person minimum \$ 20.95 per person

**MEXICAN FAJITA FIESTA:** You get all of the following!

Spicy marinated grilled Mexican chicken breast **AND** Unbelievably tender sliced flank steak  
 Guacamole, salsa, nachos, shredded lettuce **AND** Grilled garden vegetable platter  
**PLUS** all the fixins' ... Tortillas, sour cream, hot sauce, cheddar, refried beans, diced onions  
 Mexican rice with diced garden vegetables and red beans Mini homemade vegetarian burritos  
**PLUS** warm apple cobbler with vanilla cream **AND** and Jumbo chocolate chip cookies  
 10-19 people \$20.95 per person / 20 person min. \$17.95 per person

**ELLA'S DOWN HOME COUNTRY COOKIN':** *Choose (1)chicken (1)beef & (3)sides*

Smokey BBQ chicken, Texas BBQ chicken breast OR Southern fried chicken  
 Smokey BBQ baby back ribs OR BBQ boneless brisket of beef

**SIDES:** Homemade potato salad Sassy cole slaw OR Buttermilk cole slaw  
 Rice with red beans Three bean salad Tomato and cucumber salad w/pesto ranch  
 Grilled corn on the cob Old fashioned bread stuffing Smashed potato salad with roasted corn  
 Green beans with red onions Wild rice with pecans Garlic mashed potatoes  
 Baked beans with bacon Butternut squash with sautéed leeks Country roasted vegetables  
 Tossed green salad **AND** Homemade sliced corn bread and banana bread  
**PLUS** Fresh sliced fruit platter, Old fashioned Pecan pie **AND** Jumbo peanut butter cookies  
 10 - 19 people \$20.95 per person 20 person minimum \$17.95 per person

**MAMA MIA...THAT'S ITALIAN:** *Choose (1) appetizer, (2-3) hot dishes PLUS confetti or wild rice*

To begin ... Italian antipasto platter with grilled garden vegetables, Fresh mozzarella and tomato with basil  
 OR Chicken pinwheels filled with prosciutto, wild mushrooms and sundried tomato

**Hot Dishes ...** Rotini with primavera vegetables Penne with roasted eggplant, tomato and garlic  
 Rotini with fresh tomato and basil sauce Penne with pink vodka sauce  
 Penne with sautéed spinach and wild mushrooms Rigatoni Bolognese with meat sauce  
 Rigatoni with broccoli rabe & sweet Italian sausage Baked ziti with cheese OR Baked ziti with meatballs  
 Lasagna Bolognese OR Vegetarian lasagna Pasta with shrimp, browned garlic, broccoli rabe  
 Veal with peppers and onions Sausage and peppers with fresh tomato  
 Pasta w/shrimp, clams and mussels Fra Diabolo Stuffed loin of pork with spinach and wild mushrooms  
 Chicken OR Veal parmigiana Chicken Marsala, Chicken with Tuscan pepper sauce  
 Chicken francese OR Balsamic chicken Eggplant rollatine OR Eggplant parmigiana  
 Green beans and baby carrots with shallots Green beans with browned garlic and toasted almonds  
 Steamed OR roasted vegetable medley Oven browned potatoes OR Garlic mashed potatoes

**PLUS** Caesar salad with homemade croutons OR Tri color salad with balsamic vinaigrette

Crisp garlic parmesan toast and Italian country rolls with sweet butter

**PLUS** Strawberries dipped in rich dark chocolate OR Fresh fruit kebobs with raspberry dipping sauce

**AND** Hazelnut biscotti and cheesecake brownies OR An assortment of homemade cookies and brownies

10 - 19 people \$20.95 per person 20 person minimum \$17.95 per person

**THE SERIOUS HOT BUFFET:** You get all of the following!

**Choose One (1):** Boneless Chicken - Francese, Veronique, Mirabella, Chardonnay OR Balsamic vinegar

**Choose One (1):** Tender Veal - Marsala, Francese, Roasted eggplant and spinach OR Sliced roast Filet Mignon w/horseradish sauce OR Dijon Salmon with Julienne Vegetables, Brown Sugar Salmon, Poached Salmon with Cucumber

**Choose Three (3):** Side Dishes- Oven browned potato, Garlic mashed potato, Wild rice, Confetti rice, Pasta with tomato, basil sauce, Penne alla vodka, Stuffed shells, Steamed vegetables OR Green beans and baby carrots with shallots

**Choose One (1):** Salad - Caesar, Tossed OR Tri color with honey vinaigrette

**Also Included:** Fresh sliced fruit platter, Assorted cookie and brownie platter **AND** Basket of French rolls

10 - 19 people \$25.95 per person 20 person minimum \$22.95 per person

**OUR DELUXE LUNCHEON BUFFET:** You get all of the following!

**Appetizer-**Garlic and fresh herb jumbo shrimp, Roasted pepper and basil quessadillas, Eggplant caponata with toasted pitas

**Choose One (1):** Poached salmon, Pan seared Dijon salmon, Balsamic glazed sea bass OR Roast Filet Mignon w/horseradish

**Choose One (1):** Grilled honey-lemon chicken, Seared chicken layered w/goat cheese, basil & grilled tomato, Lemon pepper chicken with wild mushrooms and sautéed spinach, Balsamic chicken with pearl onions OR Grilled chicken with grill veggies

**Choose One (1):** Salad - Baby arugala with sundried cherries and pecans, Caesar, Tossed OR Tri color with honey vinaigrette

**Choose One (1):** Pasta with tomato, basil and fresh mozzarella, Penne with sautéed spinach and artichoke hearts, Pasta with grilled vegetables, Cous cous with dried fruit and pine nuts OR Roast new potato salad with wild mushrooms and lemon vin.

**Also Included:** Fresh sliced fruit platter, Assorted cookie and cheese cake brownie platter **AND** Basket of French rolls

10 - 19 people \$26.95 per person 20 person minimum \$23.95 per person

**TRADITIONAL TURKEY DINNER:** Includes all of the following!

Roast whole turkey OR boneless turkey breast with giblet gravy  
 Traditional savory bread stuffing with mushrooms, onion and celery  
 Sweet potato casserole with melted marshmallows  
 Steamed vegetables - broccoli, cauliflower, carrots and snap peas  
 OR Green beans with toasted almonds and garlic  
 Cranberry-walnut relish with pineapple AND Chunky homemade applesauce  
 Tossed green salad with honey vinaigrette PLUS Homemade corn bread  
 Juicy apple crumb pie AND Old fashioned pecan pie PLUS Jumbo chocolate chip cookies  
 15 - 19 people \$ 22.95 per person                      20 person minimum \$ 19.95 per person

**Elegant Classic Hot Buffet:** Includes all of the following!

**Hors D'Oeuvres:** Jumbo pan seared shrimp with garlic and herbs - yellow pepper coulis  
 Jumbo sea scallops wrapped in bacon - brown sugar teriyaki dipping sauce  
 Eggplant napoleon layered with fresh mozzarella, Montrachet, roast zucchini, carrots and peppers

**Dinner:** Breast of chicken filled with wild mushroom mousse, lemon-chardonnay sauce  
 Tender veal prepared with fresh herbs, caramelized pearl onions and port wine  
 Roasted melon ball potato noisettes with garlic and rosemary  
 Poached asparagus with roasted: carrots, shallots and Italian plum tomatoes  
 Soft butter lettuce salad with watercress, endive and radicchio - toasted pine nuts,  
 Gorgonzola and pear vinaigrette  
 Olive rolls, raisin-walnut rolls and French rolls with sweet butter

**Dessert:** French apple tart with crème anglaise AND Chocolate dipped jumbo strawberries  
 Ginger-pistachio cookies, toasted coconut cookies and raspberry linzer hearts  
 15 - 19 people \$ 33.95 per person                      20 person minimum \$ 28.95 per person

**TUSCAN FAMILY FEAST:** Includes all of the following!

Imported olives & Sweet roasted peppers  
 Boccchino mozzarella with sun dried tomato and fresh basil  
 Grilled jumbo shrimp with rosemary and roasted garlic  
 Poached asparagus wrapped with prosciutto di parma  
 White bean, roasted eggplant and tomato bruschetta with toasted foccaccia  
 Tender sautéed veal with roasted tomato and wild mushrooms  
 Chicken with roasted potatoes and peppers  
 Baked manicotti filled with spinach and ricotta  
 Arugala caesar salad with toasted pine nuts, parmesan and homemade croutons  
 Tuscan bread and Ciabatta with extra virgin olive oil

Miniature Italian pastries & Chocolate dipped biscotti  
 Jumbo strawberries w/amaretto cream  
 15 - 19 people \$ 33.95 per person                      20 person minimum \$28.95 per person

**Italian Specialties and Pasta: *By The ½ Pan!***

Lasagne Bolognese (with meat)	\$ 35.95 pan
Vegetarian Lasagne (zucchini, red pepper, sautéed spinach and mushrooms)	\$ 35.95 pan
Baked Ziti with Ricotta and Mozzarella	\$ 35.95 pan
Penne with Sautéed Spinach, Escarole and Artichoke Hearts	\$ 35.95 pan
Penne with Fresh Tomato and basil Sauce	\$ 35.95 pan
Stuffed Shells with Ricotta	\$ 29.50 pan
Eggplant Parmigiana	\$ 35.95 pan
Eggplant Rollatine	\$ 35.95 pan
Sausage and Peppers with Onion and Tomato	\$ 45.50 pan
Chicken Parmigiana	\$ 49.50 pan
Stuffed Loin of Pork with Spinach and Mushrooms	\$ 59.50 pan
Veal Parmigiana	\$ 59.50 pan
Veal Layered with Grilled Eggplant, Sun Dried Tomato and Fresh Mozzarella	\$ 59.50 pan



**GOURMET EPICUREAN BUFFET:** Includes selections from each category

choose one poultry entree:

Grilled herb marinated chicken breast with Montrachet, grilled tomatoes & pine nuts  
 Honey mustard glazed chicken with roasted carrots and snap peas  
 Roasted chicken breast with garlic and paper thin sliced bliss potatoes  
 Grilled Asian chicken with grilled asparagus and ginger aioli  
 Olive crusted chicken breast with oven roasted fennel and tomato  
 Fresh roast turkey breast filled with wild mushrooms, sliced and served with asparagus  
 Fresh roast turkey breast filled with apples and raisins, served with glazed sweet potato  
 Fresh roast turkey breast, sliced and served with steamed garden vegetables  
 Seared duck breast with wheat berry, chives and sun dried cherries  
 Chinese duck breast with arugula, Oriental vegetables and toasted sesame seeds

choose one seafood entree:

Salmon and leek reoulade with gazpacho sauce  
 Pan seared salmon filet with Dijon sauce and julienne vegetables  
 Brown chili glazed salmon with enoki mushrooms and sugar snap peas  
 Salmon stuffed with spinach and wild mushrooms  
 Roasted sea bass and scallops presented with bouillabaisse sauce  
 Grilled tuna Nicoise platter with French green beans, bliss potatoes, tomatoes and olives  
 Grilled fresh tuna stuffed with mesclun salad, served with sun dried cherry vinaigrette  
 Tuna with wasabi encrusted with sesame seeds served with orange shallot vinaigrette  
 Roasted halibut with braised fennel and baby carrots, mustard peppercorn sauce  
 Grilled swordfish with caramelized pearl onions, roasted tomatoes and capers  
 Tequila lime grilled swordfish with papaya-cilantro salsa  
 Roasted Italian swordfish with garlic, balsamic vinegar and tri color peppers  
 Chilled half lobsters with horseradish-roasted tomato sauce  
 Pan seared garlic shrimp presented on sautéed spinach with white bean puree  
 Brown chili glazed shrimp with spring vegetables, enoki mushrooms and sesame seeds

choose one beef, veal or lamb entree:

Roasted filet mignon of beef served with horseradish sauce  
 Roasted filet mignon stuffed with leeks and wild mushrooms  
 Roasted filet mignon stuffed with arugula and roasted pepper  
 Roasted veal top round presented with roasted tomato and eggplant  
 Roasted veal top round stuffed with dried cherries, glazed with a port wine reduction  
 Roasted veal top round stuffed with wild mushrooms with a balsamic-garlic reduction  
 Grilled boneless lamb loin with roasted eggplant and onion and ginger berry sauce  
 Grilled boneless lamb loin presented with chive-citrus brown rice

choose any three side dishes:

Oven Browned Roast Potatoes OR Garlic Mashed Potatoes  
 Wild Rice with Almonds and Scallions OR Rice With Sautéed Spinach  
 Confetti Rice with Diced Vegetables OR Wheat berry & Brown Rice with Lemon & Chives  
 Rotini with Fresh Tomato and basil Sauce OR Penne with Pink Vodka Sauce  
 Farfalle with Wild Mushroom Sauce OR Cavatelli Alfredo  
 Green Beans Almondine OR Steamed Vegetable Medley  
 Baby Carrots and French Beans with Shallots  
 Tossed Green Salad with Honey Dijon Dressing  
 Tri-Color Salad with Balsamic Vinaigrette  
 Caesar Salad with Homemade Croutons and Grated Cheese  
 PLUS A Basket of Fresh Baked French Rolls with Sweet Butter

for dessert:

Rich Chocolate Ganache Cake  
 Berry-misu Layered with Mascarpone, Fresh Berries and Sponge Cake  
 Miniature Cookies, Pecan Tarts, Linzer Hearts and Lemon Bars

15 - 24 people \$ 32.95 per person

**THE PARIS BISTRO PARTY:** You get all of the following!

Camembert with roasted walnuts, figs, grapes and table water crackers

Lobster filled crepe bundles tied with chives

Wild mushroom pissaladiere

Seared chicken with coq au vin glaze

Napoleon of smoked salmon and roasted vegetables

Chilean sea bass with basil Israeli cous cous and black truffle oil

Pan roasted sirloin of beef au poivre - roasted turned potatoes and carrots

Steamed asparagus spears

Frissee with Roquefort croustades, caramelized green apple and roasted walnut-sherry vinaigrette

An assortment of miniature chocolate ganache and praline cakes

Apple galette miniatures, fresh fruit tartlettes, miniature eclairs

And pistachio butter cookies dipped in dark chocolate

Fresh fruit salad with berries and Kirsch

15 - 24 people \$ 37.95 per person

25 person minimum \$ 34.95 per person

**THE ULTIMATE EXTRAVAGANCE:** You get all of the following!

Jumbo Shrimp Cocktail

Lobster Pate a Choix with Montrachet

Seared Duck Breast and Oyster Mushroom filled Crepes

Miniature Asparagus & Wild Rice Pancakes with Caviar and Creme fraiche

Sliced Oven Roasted Filet Mignon with Haricots Verte

Fava Bean Puree . Roasted Garlic Puree . Sweet Potato Puree

Seared Valencia Orange Glazed Chicken with Golden Beets - Sobe Noodle with Peach-Onion Conserve

Baby Arugala Salad with Jicama, Chevre, Toasted Almonds & Fresh Raspberries

Champagne-Honey Vinaigrette

Country Grain and Walnut Bread with Shallot-Parsley Butter

Rich Caramel Cheese Cake with Caramel Sauce

Fresh berry tartlettes and Chocolate Dipped Chocolate Biscotti

Poached Peaches in Sauvignon Blanc & Jumbo California Strawberries

15 - 24 people \$ 42.95 per person

25 person minimum \$ 39.95 per person

**COCKTAIL PARTIES****PAN-ASIAN COCKTAIL PARTY:** You get all of the following!

Japanese style crudites vegetable platter with cilantro- mustard dipping sauce

Ginger scented pecans and Spicy cashews with Asian 5-spice

California rolls with avocado and cucumber

Steamed Szechwan dumplings with ginger soy sauce

Peking duck filled crepes with peanut dipping sauce

Spicy jumbo Thai style shrimp

Cantonese style baby back ribs

Sesame encrusted Ahi tuna skewers papaya-lychee salsa

Firecracker scallops with wasabi dipping sauce

Shrimp filled miniature spring rolls with sweet and sour dipping sauce

Sesame tahini grilled chicken satay

Korean grilled beef sirloin skewers with spicy ginger-chili sauce

Almond cookies, Coconut-fudge brownie squares and Fortune cookies

Jumbo strawberries and orange slices dipped in rich dark chocolate

15 - 24 people \$ 29.95 per person

25 person minimum \$ 26.95 per person

**WINE AND CHEESE PARTY:** Includes all of the following:

Fresh cut crudites vegetable basket with poached asparagus  
 Bleu cheese and mustard dip  
 International cheese display with fresh fruit  
 Brie, havarti, jalsberg, smoked gouda, cheddar, huntsman, Montrachet  
 Carr's table water, whole wheat and croissant crackers  
 Toasted foccaccia with grilled portobello mushrooms and sun dried tomato  
 Savory cheddar, chive and parmesan cheese twists  
 Smoked Nova Scotia salmon and fresh dill quesadillas  
 Roasted pepper and seared artichoke mini wraps  
 Chicken pinwheels filled with spinach and wild mushrooms

Miniature cookies and rich fudge brownies OR Jumbo chocolate dipped strawberries

15 - 24 people \$ 18.95 per person

25 person minimum \$ 15.95 per person

**GOURMET DO-IT YOURSELF COCKTAIL PARTY:** You get all of the following:

Fresh cut crudites basket with bleu cheese dip  
**choose one** - Italian antipasto, Fresh mozzarella and tomato, Fresh mozzarella skewers with artichoke hearts  
 OR International cheese display  
**choose one** - Jumbo shrimp wrapped in pea pods, Jumbo garlic and fresh herb shrimp OR Jumbo Thai style shrimp  
**choose one** - Chicken pinwheels filled with spinach and mushrooms, Chicken pinwheels filled with prosciutto and sun dried tomato OR Chicken pinwheels filled with cornbread & sausage  
**choose two** - Miniature potato pancakes, Crab cakes with Cajun mayo, Buffalo chicken wings, Steamed Szechwan dumplings, Miniature beef burritos OR California spa style pizza  
**choose one** - Sesame tuna skewers with papaya salsa, Grilled tequila lime swordfish skewers, Dijon peppercorn salmon skewers, Mango glazed salmon skewers OR Endive filled with lobster and Montrachet  
**choose one** - Filet mignon panini with roasted peppers, Smoked turkey panini with brie, Black forest ham and brie panini OR Prosciutto, smoked mozzarella & roasted pepper panini

**PLUS** Fresh fruit kebobs with raspberry dipping sauce

**AND** An assortment of homemade cookies, brownies and bars

15 - 24 people \$ 26.95 per person

25 person minimum \$ 23.95 per person

**GOURMET HORS D'OEUVRES PLATTERS**

Fancy crudite vegetable basket with bleu cheese dip **OR** Grilled vegetable kebobs with fresh basil pesto  
 sm. serves up to 15 \$ 42.50 <sup>25</sup> med. serves 15-25 \$ 55.00 <sup>40</sup> lg. serves 25-40 \$ 75.00 <sup>60</sup>

Poached baby vegetable platter with asparagus, snap peas and finger carrots

**OR** Japanese style crudite with sesame noodle bundles

med. serves 12-20 \$ 50.00 <sup>4</sup> lg. serves 20-35 \$ 80.00 <sup>7</sup>

Guacamole and salsa with nacho chips **OR** Eggplant caponata and hummus with toasted garlic pita triangles  
 sm. serves 8-12 \$ 30.00 <sup>1+1</sup> med. serves 12-20 \$ 50.00 <sup>2+2</sup> lg. serves 20-40 \$ 75.00 <sup>3+3</sup>

International cheese and fruit platter with crackers, Fresh mozzarella and tomato platter with garlic rusks

**OR** Fresh mozzarella and tomato skewers with artichoke hearts

sm. serves 8-12 \$ 40.00 <sup>3/25</sup> med. serves 12-20 \$ 65.00 <sup>4.5/45</sup> lg. serves 20-35 \$ 85.00 <sup>6/65</sup>

Italian antipasto platter w/garlic rusks **OR** Eggplant Napoleon with Montrachet and basil and black bread rounds

med. serves 12-20 \$ 65.00 <sup>4</sup> lg. serves 20-30 \$ 85.00 <sup>6</sup>

Focaccia topped w/grilled portobello mushrooms & asparagus and roast peppers **PLUS** cheddar/parmesan twists

sm. serves 8-12 \$ 45.00 <sup>25+</sup> med. serves 12-20 \$ 65.00 <sup>35+</sup> lg. serves 20-35 \$ 85.00 <sup>45+</sup>

Smoked salmon and roasted vegetable napoleon with Montrachet and basil **AND** black bread rounds

med. serves 12-20 \$ 85.00 <sup>4</sup> lg. serves 20-30 \$ 105.00 <sup>6</sup>

Jumbo shrimp wrapped in snow pea pods, Jumbo shrimp cocktail, Jumbo brown chili glazed shrimp, Jumbo garlic and herb shrimp, Jumbo spicy Louisiana shrimp **OR** Jumbo Thai style shrimp  
sm. serves 8-12 \$ 65.00<sup>25</sup> med. serves 12-20 \$ 95.00<sup>40</sup> lg. serves 20-35 \$ 160.00<sup>70</sup>

Shrimp skewers with peanut sauce and toasted sesame seeds, Shrimp skewers with papaya-cilantro glaze  
Shrimp skewers with garlic and fresh herbs **OR** Shrimp skewers with tangy Asian BBQ sauce  
sm. serves 8-12 \$ 45.00<sup>25</sup> med. serves 12-20 \$ 65.00<sup>40</sup> lg. serves 20-30 \$ 95.00<sup>60</sup>

Sesame encrusted tuna skewers with wasabi, Tequila lime grilled swordfish with fruit salsa, Mango glazed salmon skewers **OR** Dijon peppercorn salmon skewers  
sm. serves 8-12 \$ 55.00<sup>25</sup> med. serves 12-20 \$ 85.00<sup>40</sup> lg. serves 20-30 \$ 115.00<sup>60</sup>

Grilled lamb skewers with Vidalia onion marmalade **OR** Moroccan style lamb skewers with rosemary and nicoise olives  
sm. serves 8-12 \$ 55.00<sup>25</sup> med. serves 12-20 \$ 85.00<sup>40</sup> lg. serves 20-30 \$ 115.00<sup>60</sup>

Crepes filled with sun dried cranberries, pecans and Montrachet, Crepes filled with smoked turkey and caramelized apple **OR** Crepes filled with grilled chicken and sun dried tomato  
sm. serves 8-12 \$ 45.00<sup>25</sup> med. serves 12-20 \$ 65.00<sup>40</sup> lg. serves 20-35 \$ 90.00<sup>60</sup>

Eggplant and roasted pepper quesadillas, Cheddar-cilantro and jalapeno quesadillas, Grilled zucchini and roasted corn quesadillas **OR** Jack cheese, red onion and chicken quesadillas  
sm. serves 8-12 \$ 40.00<sup>25</sup> med. serves 12-20 \$ 60.00<sup>40</sup> lg. serves 20-30 \$ 85.00<sup>70</sup>

Smoked salmon quesadillas with fresh dill **OR** Shrimp cheddar and cilantro quesadillas  
sm. serves 8-12 \$ 45.00<sup>25</sup> med. serves 12-20 \$ 65.00<sup>40</sup> lg. serves 20-30 \$ 95.00<sup>60</sup>

Peking duck pancake wraps with spring vegetables and peanut sauce  
**OR** BBQ duck tostitos with wild mushrooms and cheddar  
sm. serves 8-12 \$ 50.00<sup>25</sup> med. serves 12-20 \$ 70.00<sup>40</sup> lg. serves 20-30 \$ 95.00<sup>60</sup>

Sesame tahini chicken skewers, Tequila lime marinated grilled chicken skewers, Brown sugar glazed chicken skewers **OR** Honey pecan grilled chicken skewers  
sm. serves 8-12 \$ 40.00<sup>25</sup> med. serves 12-20 \$ 60.00<sup>40</sup> lg. serves 20-30 \$ 90.00<sup>60</sup>

Chicken pinwheels with spinach and wild mushrooms, Chicken pinwheels with prosciutto, sun dried tomato and basil pesto **OR** Chicken pinwheels with broccoli rabe, yellow pepper and pine nuts roasted yellow pepper and pine nuts  
sm. serves 8-12 \$ 45.00<sup>3</sup> med. serves 12-20 \$ 65.00<sup>4.5</sup> lg. serves 20-35 \$ 90.00<sup>6</sup>

Boneless chicken fingers with honey mustard, Boneless Japanese chicken fingers with spicy peanut sauce  
**OR** Buffalo chicken wings with "hot" sauce and bleu cheese  
sm. serves 8-12 \$ 40.00<sup>3</sup> med. serves 12-20 \$ 60.00<sup>4.5</sup> lg. serves 20-35 \$ 80.00<sup>6</sup>

Miniature smoked turkey wraps with avocado and radish sprouts, Grilled garlic chicken mini wraps with yellow tomato and honey mustard **OR** Grilled artichoke and zucchini mini wraps with hummus  
sm. serves 8-12 \$ 40.00<sup>3</sup> med. serves 12-20 \$ 60.00<sup>4.5</sup> lg. serves 20-30 \$ 85.00<sup>70</sup>

Miniature brown chili salmon wraps with julienne of spring vegetables, Smoked salmon mini wraps with capers, watercress and Montrachet **OR** Garlic shrimp mini wraps with roasted peppers and sun dried tomato  
sm. serves 8-12 \$ 50.00<sup>3</sup> med. serves 12-20 \$ 70.00<sup>4.5</sup> lg. serves 20-30 \$ 95.00<sup>70</sup>

Grilled ginger flank steak skewers with cranberry cilantro dipping sauce, Spicy chili rubbed flank steak with Texas BBQ dip, Blackened flank steak with buttermilk dipping sauce **OR** Peppercorn sirloin skewer w/cognac sauce  
sm. serves 8-12 \$ 45.00<sup>25</sup> med. serves 12-20 \$ 65.00<sup>40</sup> lg. serves 20-30 \$ 90.00<sup>60</sup>

Crepes filled with sun dried cranberries, pecans and montrachet, Crepes filled with smoked turkey and caramelized apple  
**OR** Crepes filled with grilled chicken and sun dried tomato  
 sm. serves 8-12 \$ 45.00<sup>25</sup> med. serves 12-20 \$ 65.00<sup>40</sup> lg. serves 20-35 \$ 90.00<sup>60</sup>

Lobster filled chive crepes with montrachet and spring vegetables **OR** Salmon and wild mushroom filled chive crepes  
 sm. serves 8-12 \$ 60.00<sup>25</sup> med. serves 12-20 \$ 90.00<sup>40</sup> lg. serves 20-35 \$ 125.00<sup>60</sup>

Belgian endive filled with lobster, crab **OR** poached halibut  
 sm. serves 8-12 \$ 60.00<sup>25</sup> med. serves 12-20 \$ 90.00<sup>40</sup> lg. serves 20-35 \$ 125.00<sup>60</sup>

Salmon pinwheels filled with shrimp mousse **OR** Salmon pinwheels filled with sauteed leeks and wild mushrooms  
 sm. serves 8-12 \$ 55.00<sup>2.5</sup> med. serves 12-20 \$ 75.00<sup>4.5</sup> lg. serves 20-35 \$ 100.00<sup>6</sup>

Elegant English tea sandwiches **choose (3) varieties:** Grilled chicken with brie, Smoked turkey with bacon and arugala, Sun dried cherries and pecans, Cucumber and watercress, Tuna **OR** Egg salad  
 Sm. \$ 40.00<sup>35</sup> Med 60.00<sup>55</sup> Lg. 80.00<sup>75</sup>

Elegant English tea sandwiches **choose (3) varieties:** Smoked salmon with watercress and capers, Nicoise tuna with chopped olives and mache, Shrimp salad **OR** Crab salad  
 Sm. \$ 55.00<sup>35</sup> Med 85.00<sup>55</sup> Lg. 115.00<sup>75</sup>

Lemon peppercorn chicken panini on French baguettes with grilled Portobello mushrooms, Fresh mozzarella with sun dried tomato and basil **OR** Proscuitto and brie panini with pommery mustard (cut into 14 pieces each)  
 Sm. \$ 65.00<sup>2</sup> Med 90.00<sup>3</sup> Lg. 130.00<sup>4.5</sup>

Black forest ham and jarlsberg on mini brioche, Grilled honey Dijon chicken and brie on mini brioche  
**OR** Fresh mozzarella, tomato, basil on mini brioche  
 Sm. \$ 60.00<sup>30 pc.</sup> Med 90.00<sup>45 pc.</sup> Lg. 130.00<sup>65 pc.</sup>

Filet mignon panini on French baguettes with roasted peppers and horseradish sauce **OR** Filet mignon panini with wild mushrooms and roasted garlic  
 Sm. \$ 65.00<sup>2</sup> Med 90.00<sup>3</sup> Lg. 130.00<sup>4.5</sup>

Filet mignon mini brioche with peppers and horseradish **OR** Filet mignon mini brioche with wild mushrooms  
 Sm. \$ 75.00<sup>30 pc.</sup> Med 115.00<sup>45 pc.</sup> Lg. 165.00<sup>65 pc.</sup>

Seared tuna mini brioche w/papaya salsa, Grilled swordfish w/grilled tomato **OR** Seared salmon w/julienne vegetables  
 Sm. \$ 75.00<sup>30 pc.</sup> Med 115.00<sup>45 pc.</sup> Lg. 165.00<sup>65 pc.</sup>

**French Provencal Platter** with jumbo garlic shrimp, chicken pinwheels with spinach and mushrooms, cabernet-gorgonzola filled crepes, steamed baby vegetables, seared artichoke hearts & nicoise olives  
 10 Person Minimum 6.95 per person <sup>2/2/1++</sup>

**Italian Tuscan Platter** with Fresh mozzarella, tomato and artichoke skewers, jumbo lemon-herb shrimp, broccoli rabe and pine nut filled chicken pinwheels, poached asparagus wrapped with proscuitto  
 10 Person Minimum 6.95 per person <sup>1/2/2/2</sup>

**Pacific Rim Platter** with tangy BBQ shrimp skewers, sesame chicken skewers, Peking duck wraps, miniature spring rolls, California rolls & Japanese Style vegetables  
 10 Person Minimum 7.95 per person <sup>1/1/1/1/2+</sup>