



PLEASE TAKE NOTE AS YOUR REVIEW OUR CHOICES THE ITEMS THAT ARE MARKED WITH AN ^S AS THEY ARE OUR CHEF'S SPECIALTIES.

HORS D' OEUVRES SERVED COLD

FILET MIGNON WRAPPED ASPARAGUS WITH
A COMPLIMENTED BY A BALSAMIC
REDUCTION DRIZZLE

PUFF PASTRIES STUFFED WITH BLUE CRAB
SALAD OR A CHICKEN-APPLE-WALNUT
SALAD

CRU DE TET WITH CONFETTI DILLY DIP

^S FRESH ROASTED VEGETABLE TUREEN
WITH FETA CHEESE AND A TARRAGON
CREAM SPREAD

PRE-CRACKED BLUE CRAB CLAW WITH
ZESTY COCKTAIL SAUCE

FRESH SEASONAL FRUIT DISPLAY SERVED
WITH A CHOICE OF: CRÈME FRAISE,
CHOCOLATE MOUSSE, OR LEMON YOGURT
CREAM

IMPORTED AND DOMESTIC CHEESE
DISPLAY ACCOMPANIED BY COLD ITALIAN
MEATS AND SERVED WITH ASSORTED
GOURMET CRACKERS

MEDITERRANEAN STYLE STUFFED
GRAPE LEAVES

HOME-STYLE PICO DE GALLO, FRESH
GUACAMOLE, AND RESTAURANT STYLE
TORTILLA CHIPS

TRADITIONAL BRUSCHETTA SERVED ON
TOASTED BREAD ROUNDS FEATURE
COARSELY CHOPPED TOMATOES, GARDEN
FRESH BASIL AND GARLIC, AND FRESHLY
SHAVED PARMESAN CHEESE
(SELF-ASSEMBLED OR HAND PASSED)

MARINATED ANTIPASTO SKEWERS WITH
CHERRY TOMATOES, CHEESE TORTELLINI,
FRESH MOZZARELLA AND BASIL

HORS D' OEUVRES SERVED COLD (CONTINUED)

CHOCOLATE COVERED STRAWBERRIES
CHOICES INCLUDE: MILK, WHITE OR
DARK CHOCOLATE

MARINATED ANTIPASTO DISPLAY WITH AN
ASSORTMENT OF: FRESH MOZZARELLA,
KALAMATA OLIVES, CHERRY TOMATOES,
MUSHROOMS, ARTICHOKE HEARTS AND
CHEESE TORTELLINI

TWO-BITE PINWHEEL WRAPS VARIETIES
INCLUDE:

LITTLE GOBBLERS, WHICH FEATURE
TURKEY, STUFFING, CRANBERRY SAUCE
AND MASHED POTATOES,
ROAST BEEF WITH CRISP ROMAINE AND
CREAMY HORSERADISH SAUCE
VEGETARIAN WITH ROASTED VEGETABLES
AND FETA CHEESE

ASSORTED BEGINNER SUSHI TRAYS
(VEGETARIAN AND CALIFORNIA ROLLS
COMPLIMENTED BY WASABI, SOY, AND
PICKLED GINGER)

TRADITIONAL RELISH PLATTER
(A COMBINATION OF SWEET AND DILL
PICKLES, OLIVES, AND FRESH
VEGETABLES.)

MULTI-LAYERED MEXICAN SPREAD
SERVED WITH BLUE CORN AND FLOUR
TORTILLA CHIPS

COUNTRY PATE DISPLAY WITH MINCED
ONION, CAPERS, CRUSHED PISTACHIOS
AND DIJONAISE

FISH SHAPED SMOKED SALMON PATE
WITH CRACKED PEPPER AND SLIVERED
ALMONDS

POACHED SALMON COMPLIMENTED WITH
CAPERS, ONIONS AND THINLY SLICED
CUCUMBER
FEATURING DILL CREAM CHEESE
CANAPÉS ON PUMPERNICKEL SQUARES

PEELED AND DEVEINED JUMBO SHRIMP
WITH MILD AND ZESTY COCKTAIL SAUCES

FIRE ROASTED RED PEPPER HUMMUS
WITH PITA CRISPS

FRESH SHUCKED OYSTERS ON THE HALF
SHELL WITH TRADITIONAL COCKTAIL
SAUCE.

(SERVED FROM AN ICE SCULPTURE
UPON CONSULTATION)

HORS D' OEUVRES SERVED WARM

^S BAKED BRIE FEATURING A CHOICE OF SAVORY OR SWEET INFUSIONS: CHOICES INCLUDE BUT AREN'T LIMITED TO: BERRY WITH LEMON CURD, ROSEMARY AND GARLIC, AND LEMON AND THYME. SERVED WITH GOURMET BREAD ROUNDS AND GOURMET CRACKERS

ASSORTED TOPPED FOCACCIA BREADS WITH ROASTED PEPPERS, ONIONS AND TOMATOES

BAKED SPINACH ARTICHOKE FONDUE SERVED WITH EURO-GRAIN BREAD ROUNDS

HORSERADISH CHEESE & ONION FONDUE

TRADITIONAL RUEBEN DIP WITH RYE BREAD ROUNDS

^S LOBSTER AND BLUE CRAB FONDUE WITH TOASTED FRENCH BAGUETTES FOR DIPPING

SELF-ASSEMBLE PULLED PORK LOIN IN "BROOKS" BROWN SAUCE SERVED WITH

PIGS-IN-A-BLANKET
(MINI HOT DOGS WRAPPED IN BAGEL BREADING WITH SIDE OF KETCHUP AND MUSTARD FOR DIPPING)

STEAMED DUMPLINGS WITH TRADITIONAL SOY SAUCE (VEGETARIAN AVAILABLE)

SPRING ROLLS WITH SWEET AND SOUR DUCK SAUCE

AUTHENTIC SWEDISH MEATBALLS WITH SLICED MUSHROOMS

INDIVIDUAL QUICHE ROUNDS
(INCLUDE: LORRAINE, SPINACH, BACON AND CHEDDAR)

TRADITIONAL MUSSELS MARINARA OR JAMBALAYA STYLE WITH SWEET & HOT SAUSAGE

OVER STUFFED MUSHROOMS
(INCLUDE: OSTRICH SAUSAGE OR ROSEMARY, GARLIC AND CHEESE)

ITALIAN STYLE MEATBALLS SERVED IN A TRADITIONAL MARINARA SAUCE

SESAME TERIYAKI CHICKEN SPEEDIES

^S MARINATED BEEF SPEEDIES
ACCOMPANIED BY OUR CREAMY
HORSERADISH SAUCE

SEARED PORK TENDERLOIN BITES WITH APPLE CHUTNEY

HORS D' OEUVRES SERVED WARM (CONTINUED)

BRIE AND PEAR PUFF PASTRY PURSES

TWO-BITE MARYLAND STYLE CRAB CAKES
WITH OLD BAY COMPLIMENTED BY
REMOULADE DIPPING SAUCE

TRADITIONAL SPANIKOPITA

INDIVIDUAL LAMB LOLLIPOPS
WITH MINT CHUTNEY

SLIDERS

SERVED MANY WAYS: TRADITIONAL WITH
AMERICAN CHEESE AND PICKLES, SMOKED

APPLE WOOD BACON AND CHEDDAR
CHEESE, CARAMELIZED ONIONS WITH
GORGONZOLA CHEESE.

GRILLED SALMON CROQUETTES WITH
CUCUMBER DILL SAUCE

SMOKED BACON WRAPPED SCALLOPS
ACCOMPANIED BY BARBEQUE SAUCE

GARLIC INFUSED SHRIMP ON A SKEWER
WITH OR WITHOUT GIANT SEA SCALLOP
CENTER



HAND PASSED SHOOTERS

HEIRLOOM LOBSTER BISQUE TOPPED
WITH SEARED SEA SCALLOP

CHILLED STRAWBERRY SOUP
TOPPED WITH MINT LEAF

CREAMY TOMATO BASIL GARNISHED WITH
A GRILLED CHEESE TRIANGLE

GAZPACHO WITH PUMPERNICKEL
GARLIC CROUTONS

SIGNATURE SPOONS & MARTINIS

LIL' GOBBLER
(COMPLETE TURKEY DINNER ON A
SPOON OR IN A MARTINI GLASS)

FRESH FRUIT CUP GARNISHED WITH A
MINT SPRIG

CAJUN SHRIMP MARTINIS OVER
TEQUILA LIME SALSA

LEMON SORBET (PALETTE CLEANSER)

SAVORY SOUPS

VELVETY LOBSTER BISQUE

NEW ENGLAND CLAM
AND CORN CHOWDER

^S CREAMY TOMATO-BASIL WITH
SWEET VIDALIA ONION

ZUCCHINI AND GINGER

CREAM OF BROCCOLI

WINTER DAY BEAN

TRADITIONAL GAZPACHO

TURKEY, NOODLE AND
GARDEN VEGETABLE

SPLIT PEA WITH SLOW COOKED HAM

^S CREAM OF POTATO WITH BACON



DELECTABLE SALADS

(OR CREATE YOUR OWN FAVORITES BY ADDING CHICKEN, SHRIMP, OR VEGETABLES)

ORANGE FENNEL CABBAGE SALAD

MESCALINE MIXED SALAD WITH FRESH
SEASONAL GARDEN VEGETABLES AND
YOUR CHOICE OF DRESSING

MIXED FIELD GREEN SALAD WITH PEARS,
GORGONZOLA CHEESE AND WALNUTS
SERVED WITH BALSAMIC VINAIGRETTE
DRESSING

SPINACH MANDARIN SALAD WITH
SUNFLOWER SEEDS GARNISHED WITH AN
EDIBLE FLOWER

^S STRAWBERRY SPINACH SALAD WITH
SWEET POPPY SEED DRESSING

SESAME NOODLE SALAD
WITH CHOPPED PEANUTS

ORZO SALAD WITH GRILLED
VEGETABLES AND LEMON ZEST

PASTA SALAD WITH RAINBOW ROTINI
SERVED WITH OR WITHOUT ITALIAN
MEATS AND CHEESE

SPINACH SALAD WITH A WARM BACON,
TOMATO, AND ONION DRESSING

^S CREAMY CUCUMBER DILL SALAD WITH
BERMUDA ONIONS IN A SOUR CREAM
DRESSING

DELECTABLE SALADS CONTINUED

WINTER GREENS WITH DRIED
CRANBERRIES AND WALNUTS IN MAPLE
VINAIGRETTE

SUN-DRIED TOMATO COUSCOUS AND
GREEN BEAN SALAD

TRADITIONAL CREAMY COLESLAW

AUTHENTIC CAESAR SALAD WITH HERBED
CROUTONS, FRESHLY SHAVED PARMESAN
CHEESE AND CREAMY DRESSING
^S TOMATO, CUCUMBER AND ONION
MARINADE WITH FRESH BASIL AND
MOZZARELLA

^S BLACK BEAN SALAD WITH CORN,
AVOCADOS IN CILANTRO VINAIGRETTE

^S BROCCOLI SUNFLOWER SALAD

^S CHIC PEA AND TUBULE SALAD

TRADITIONAL POTATO EGG SALAD

^S PEA AND BACON SALAD WITH CELERY IN
CREAMY VINAIGRETTE

PENNE PESTO PASTA SALAD

TRADITIONAL MACARONI SALAD
(WITH OR WITHOUT TUNA)

SICILIAN SPINACH SALAD- FRESH BABY
SPINACH, RED ONION, PARMESAN
CHEESE, SUN DRIED TOMATO, ROASTED
RED PEPPERS, TOASTED PINE NUTS, AND
FRESH MOZZARELLA IN A BASIL
VINAIGRETTE DRESSING

GREEK SALAD- CRISP ROMAINE LETTUCE,
KALAMATA OLIVES, FETA CHEESE,
PEPPERONCHINI'S, AND TOMATO IN A
CREAMY GREEK DRESSING

AUTHENTIC CHEF SALAD FEATURING:
MEATS, CHEESES, AND HARD BOILED
EGGS

SPICY MEDITERRANEAN ORZO SALAD

'OLD BAY' SEAFOOD SALAD- BABY
SHRIMP, LUMP BLUE CRAB MEAT AND
CELERY

CRUMBLY BLUE AND BACON SALAD-
FRESH ROMAINE LETTUCE IN RASPBERRY
WALNUT VINAIGRETTE

SUCCULENT ACCOMPANIMENTS

CHEDDAR BACON MASHED POTATOES
LAYERED ROASTED VEGETABLE TUREEN
WITH TRI-COLORED PEPPERS, EGGPLANT,
SQUASH, BERMUDA ONIONS AND
CAMELIZED BABY CARROTS SERVED
WARM

ROASTED ROOT VEGETABLES
WITH FETA CHEESE

WILD RICE WITH SUGAR SNAP PEAS AND
PINE NUTS SERVED WITH
WHIPPED MAPLE BUTTER

YELLOW RICE WITH BLACK BEANS, CORN
AND CONFETTI PEPPERS

WILD RICE PILAF

TWICE BAKED POTATOES WITH
SOUR CREAM & CHIVES

ROSEMARY ROASTED RED DILL
POTATOES BAKED POTATOES

STEAMED BROCCOLI WITH LEMON THYME
BUTTER AND PINE NUTS

RISOTTO WITH FRESHLY SHAVED
PARMESAN CHEESE

CREAMY DIJON SNOW PEA
AND RICE MEDLEY

CANDIED YAMS TOPPED WITH BROWN
SUGAR AND CAMELIZED PECANS

SPINACH SOUFFLÉ WITH OR
WITHOUT BACON

SWEET POTATO PIE

BROCCOLI CHEESE SOUFFLÉ WITH
CRACKER CRUMB TOPPING

STUFFED CABBAGE VEGETABLES WITH
RICE OR TRADITIONAL MEAT SAUCE

STUFFED PEPPERS WITH COUSCOUS

CALIFORNIA MEDLEY IN CHEESE SAUCE

SUMMER SQUASH SAUTÉ IN
LEMON THYME BUTTER

ASPARAGUS SPEARS WITH ROASTED RED
PEPPERS IN LEMON ZEST

STEAMED GREEN BEANS SERVED WITH
DRAWN BUTTER AND SLIVERED ALMONDS

BABY CARROTS IN AN ORANGE GLAZE

TWICE BAKED GARLIC MASHED POTATOES

SALT POTATOES

SMASHED POTATOES WITH SUN-DRIED
TOMATOES AND PARMESAN CHEESE

ACORN SQUASH WITH
BROWN SUGAR AND NUTMEG

'HALF-EAR' SERVINGS OF CORN ON THE
COB WITH DRAWN BUTTER AND SEA SALT

CORN AND ONION CASSEROLE WITH
RICOTTA CHEESE

SUCCULENT ACCOMPANIMENTS (CONTINUED)

GREEN BEAN, MUSHROOM,
AND ONION CASSEROLE

CREAMY SAFFRON RISOTTO WITH
GARLIC, ONION, TOMATO, AND
ARTICHOKE HEARTS

^S LOADED POTATOES- SEASONED NEW
ENGLAND POTATO WEDGES WITH BACON,
CHEDDAR CHEESE, AND SOUR CREAM.

SELF-ASSEMBLE: BAKED OR MASHED
POTATO BAR: FEATURING
GRAVY, CHILI, SOUR CREAM, CHIVES,
SHREDDED CHEDDAR CHEESE, CRUMBLER
BACON

ROASTED FINGERLING POTATOES WITH
OLIVE OIL AND FRESH HERBS

^S ROSEMARY ROASTED
RED POTATOES



MAGNIFICENT ENTRÉES

HAWAIIAN CHICKEN OR HAM IN A
PINEAPPLE TERIYAKI GLAZE

CHICKEN AMARETTO

GEORGIA PEACH CHICKEN WITH GLAZE

SANTA FE CHICKEN- FEATURING HOME-
STYLE PICO DE GALLO, BLACK BEANS &
CORN WITH MONTERREY JACK CHEESE

TRADITIONAL CHICKEN & BISCUITS WITH
OR WITHOUT CRANBERRY-ORANGE
RELISH

CHICKEN CACCIATORE- FRESH PLUM
TOMATOES WITH GARLIC AND HERBS

SWISS CHICKEN ALMANDINE

TURKEY PIE- COMPLETE TURKEY
DINNER CASSEROLE STYLE

CHICKEN PARMESAN OVER PENNE PASTA

CHICKEN FLORENTINE SERVED OVER
WILTED SPINACH WITH PINE NUTS,
LEMON AND GARLIC

MAGNIFICENT ENTRÉES (CONTINUED)

HERB INFUSED CHICKEN BREAST SERVED
OVER TRADITIONAL STUFFING

^S TRADITIONAL CHICKEN MARSALA
SERVED OVER LONG GRAIN AND WILD
RICE

CHICKEN FRANCESE SEASONED WITH
LEMON AND GARLIC OVER ORZO

CHICKEN SALTIMBOCCA SEASONED WITH
SAGE AND WITH A WHITE WINE

CHICKEN CORDON BLUE OVER LONG
GRAIN AND WILD RICE WITH
HOLLANDAISE SAUCE

CORNISH GAME HENS WITH RASPBERRY-
PEACH GLAZE

LEMON PEPPER CHICKEN OVER RISOTTO

CHICKEN DIVAN WITH BROCCOLI
MUSHROOM SAUCE

BOURBON & BROWN SUGAR GLAZED
SALMON OVER WHITE RICE

GRILLED SWORDFISH STEAKS WITH NUT
RUM BUTTER

GRILLED SALMON IN LEMON WINE
BUTTER DILL SAUCE

^S CRAB STUFFED FILET OF SOLE SERVED
OVER LONG GRAIN AND WILD RICE
SERVED WITH A BÉARNAISE SAUCE

PENNE WITH SEAFOOD CREAM SAUCE-
SHRIMP, LOBSTER, BLUE CRAB, AND
SCALLOPS

PASTA TRIO WITH SUN DRIED TOMATO
ALFREDO SAUCE

^S ROASTED VEGETARIAN LASAGNA WITH
WHITE OR RED SAUCE OR TRADITIONAL
MEAT LASAGNA

PENNE ALA VODKA

MACARONI AND CHEESE WITH A CRACKER
CRUMB TOPPING

BROILED LOBSTER TAILS WITH DRAWN
BUTTER AND LEMON

ALASKAN KING CRAB LEGS-
PRE-CRACKED WITH DRAWN BUTTER

SHRIMP AND SCALLOP SCAMPI OVER YOUR
CHOICE OF PASTA

DRY-RUBBED CHARCOAL GRILLED RIB
EYE OR SIRLOIN STEAK SLICES BRUSHED
WITH HERB COMPOUND BUTTER OR WITH
A CABERNET REDUCTION

MAGNIFICENT ENTRÉES (CONTINUED)

BEEF AND BEAN ENCHILADAS

BEEF STROGANOFF OVER EGG NOODLES
WITH CREAMY MUSHROOM GRAVY

TRADITIONAL CORNED BEEF AND
CABBAGE MEAL- SALT POTATOES, CELERY,
CARROTS, AND YELLOW MUSTARD SERVED
WITH A FRESH ROLL

SELF-ASSEMBLE SAUSAGE, PEPPERS, AND
ONIONS WITH GOURMET MUSTARDS AND
SERVED WITH SWEET FENNEL PEPPER
ROLL

EGGPLANT FLORENTINE WITH WILTED
SPINACH AND GARLIC CREAM SAUCE

MEAT OR CHEESE TORTELLINI WITH
PROSCIUTTO AND PEAS IN AN ASIAGO
CREAM SAUCE

CHEESE MANICOTTI OR STUFFED SHELLS
IN A MARINARA SAUCE

LOBSTER RAVIOLI SERVED IN A LIGHT
TOMATO CREAM SAUCE

BAKED ZITI WITH MEAT OR MARINARA
SAUCE- TOPPED WITH CREAMY RICOTTA
AND MOZZARELLA CHEESE

VEGETARIAN STIR FRY IN A TANGY
SESAME TERIYAKI GLAZE

EGGPLANT 'ROLATINI' WITH CREAMY
RICOTTA CHEESE PUFFS AND
TRADITIONAL MEAT SAUCE

VEGETARIAN OR BREAKFAST
MEAT STRATA

ASSORTED BEEF AND BEAN BURRITO
DISPLAY ACCOMPANIED BY SOUR CREAM
AND SALSA

MEMPHIS STYLE PULLED PORK
BARBEQUE SERVED WITH ROLLS FOR
SANDWICH MAKING

EGGPLANT PARMESAN WITH MARINARA
AND MELTED MOZZARELLA

BLACKENED RED SNAPPER WITH A
CREAMY WHITE GARLIC SAUCE

CHICKEN AND CHEESE TORTELLINI
ALFREDO

SALMON CANOPY-
(NOVA SCOTIA LOX)

SEA BASS WITH FRESH TARRAGON AND A
LEMON BEURRE BLANC

MAGNIFICENT ENTRÉES (CONTINUED)

STEAK AU POIVRE- SLICED LONDON
BROIL IN BRANDY CREAM SAUCE WITH
GREEN PEPPERCORN

MARYLAND CRAB TOPPED WITH ROASTED
RED PEPPER AND AIOLI

BROILED LEMON DILL TILAPIA WITH OR
WITHOUT TROPICAL FRUIT SALSA

BRUSCHETTA CHICKEN- TOMATO, BASIL,
GARLIC, OLIVE OIL AND MELTED CHEESE

SELF-ASSEMBLE PHILLY CHEESE STEAK-
HOME ROASTED TOP ROUND OF BEEF,
THINLY SLICED WITH SAUTÉED ONIONS
AND MUSHROOMS WITH MELTED CHEDDAR
CHEESE AND ITALIAN MINI SUB ROLLS

CHICKEN PORTOFOINO WITH ARTICHOKE,
SUN DRIED TOMATOES, AND SAUTÉED
MUSHROOMS IN A PORT WINE SAUCE
WITH MELTED MOZZARELLA CHEESE

^S PISTACHIO ENCRUSTED PORK
TENDERLOIN

GERMAN KIELBASA AND SAUERKRAUT

GRILLED ANGUS BEEF BURGERS AND/OR
TURKEY BURGERS- WITH CHEESE,
LETTUCE, TOMATO, AND ONIONS

BUILD YOUR OWN BEEF HOT DOG
STATION SERVED WITH TRADITIONAL
CONDIMENTS AND FRESH ROLLS

MEDALLIONS OF VEAL IN A RASPBERRY
CURRENT GLAZE

UNIFORM CHEF HAND CARVING STATIONS

^S LONDON BROIL PREPARED A MULTITUDE
OF WAYS: GARLIC ENCRUSTED,
MARINATED OR CAJUN RUBBED, OR
YOUR FAVORITES

^S HERB ENCRUSTED CHARCOAL
GRILLED PORK LOIN

SLOW ROASTED TOP ROUND OF BEEF
SERVED MEDIUM RARE TO WELL-DONE

^S WHOLE TENDERLOIN OF BEEF
(FILET MIGNON SERVED MEDIUM RARE)
SPIRAL HAM DISPLAY WITH
WATERMELON-MANGO CHUTNEY OR A
VARIETY OF GOURMET MUSTARDS

PRIME RIB — SLOW ROASTED AND
SERVED WITH HERB INFUSED AUJUS

WHOLE ROSEMARY INFUSED TURKEY
DISPLAY SURROUNDED BY SLICED AND
FANNED BREAST

GOURMET WRAPS

ROASTED VEGETABLE WITH FETA CHEESE

LITTLE GOBBLERS, WHICH FEATURE
TURKEY, STUFFING, CRANBERRY SAUCE
AND MASHED POTATOES

HAM AND SWISS WITH
STONE GROUND MUSTARD

HOME ROASTED BEEF WITH ROMAINE
LETTUCE AND HORSERADISH SAUCE

TARRAGON CHICKEN SALAD WITH
WALNUT AND APPLES

TRADITIONAL EGG SALAD
AND TUNA SALAD



MIDNIGHT MUNCHIES

DEEP FRIED TURKEY AND CHICKEN
DRUMSTICKS WITH HOT WING AND BBQ
SAUCE, BLEU CHEESE, AND CELERY

DELI BOARD BUFFET WITH PRE-SLICED
CIABATTA SANDWICHES:

ROAST BEEF WITH HORSERADISH SAUCE
AND HAM & SWISS WITH GOURMET
MUSTARDS

TURKEY CLUB WRAP WEDGES

CHICAGO STYLE HOT DOG BAR

FRESHLY BAKED PIZZA SQUARES WITH
CHOICE OF TOPPINGS

SLIDERS

CHOICES ARE: TRADITIONAL WITH
AMERICAN CHEESE AND PICKLES, SMOKED
APPLE WOOD BACON AND CHEDDAR
CHEESE, CARAMELIZED ONIONS WITH
GORGONZOLA CHEESE.

SPECIALTY DESSERTS

NEW YORK STYLE CHEESECAKE SQUARES
SERVED WITH YOUR CHOICE OF TOPPINGS:
FRESH BERRIES, CHOCOLATE OR CARMEL
SAUCE, OR RASPBERRY PUREE

TIERED WEDDING-CUP-CAKE DISPLAY

SPECIALTY CHEESECAKES:
CARMEL AND CHOCOLATE

AUTHENTIC TIRAMISU

CUSTARD FILLED CREAM PUFF BITES
WITH CONFECTIONARY SUGAR

ASSORTED COOKIE AND
BROWNIE PLATTERS

BROWN SUGAR APPLE CRISP SERVED
WARM AND COMPLIMENTED WITH A SIDE OF
CRÈME FRAISE

PEACH AND PECAN COBBLER SERVED
WARM WITH A SIDE OF CRÈME FRAISE

TRADITIONAL CARROT CAKE WITH
CREAM CHEESE FROSTING
SOUR CREAM COFFEECAKE

HOMEMADE PUMPKIN OR
APPLE PIE A LA MODE

LEMON MERINGUE PIE
TWO-BITE CANNOLIS
MOCHA MUD CAKE

KEY LIME PIE

SELF-ASSEMBLE SUNDAE BAR

SELF-ASSEMBLE STRAWBERRY
SHORTCAKE STATION

CHOCOLATE MOUSSE- FRESH CREAM AND
SHAVED CHOCOLATE TOPPING

CRANBERRY CORN BREAD SQUARES
TOPPED WITH RASPBERRY PUREE AND
SWEET CREAM

INDIVIDUAL SERVINGS OF PETITE FOURS

CHOCOLATE FOUNTAIN
ACCOMPANIED BY:

PRETZEL RODS, ANGEL FOOD CAKE
SQUARES, VANILLA WAFERS, STRAWBERRIES,
PINEAPPLES, AND OTHER SEASONAL FRESH
FRUITS

FRESH SEASONAL FRUIT DISPLAY WITH
CHOCOLATE MOUSSE, CRÈME FRAISE OR
CARMEL CREAM

WEDDING CAKES
(ALL FLAVORS AND DESIGNS AVAILABLE
WITH CONSULTATION)

BREAKFAST AND BRUNCH

BREAKFAST MEAT STRATA-
BREAD AND EGG CASSEROLE

^S VEGETABLE STRATA WITH GRUYERE
CHEESE, SPINACH, MUSHROOMS,
TOMATOES, AND ONIONS

HAM AND ASPARAGUS
BENEDICT CANOPIES

^S STUFFED FRENCH TOAST WITH
RASPBERRY PECAN GLAZE

PENNSYLVANIA DUTCH SAUSAGE GRAVY
WITH FRESHLY BAKED BISCUITS

BELGIUM WAFFLE STATION WITH
VERMONT MAPLE SYRUP, HONEY-APPLE
BUTTER, WHIPPED CREAM AND
STRAWBERRY COMPOTE

SAGE INFUSED SAUSAGE PATTIES

VARIETY BAGEL STATION WITH ASSORTED
FLAVORED CREAM CHEESES FEATURING
MAPLE SMOKED SLICED BACON

SAUSAGE, ZUCCHINI AND CHEESE
SOUFFLÉ

HOME FRIED POTATOES WITH
CARAMELIZED ONIONS

VARIETY OF QUICHES

HEART-HEALTHY GRANOLA WITH DRIED
CRANBERRIES AND SKIM MILK

NOVA SCOTIA SALMON, VEGETABLE AND
FRUIT VARIETIES

ASSORTED PASTRY DISPLAY TO INCLUDE
MUFFINS, DANISHES, CROISSANTS, AND
DONUTS



SUNRISE SPECIALTY CATERING

PO BOX 121

WEST ONEONTA, NY 13861