

Hors D'oeuvres

Cold Hors D'oeuvres

Roasted Tenderloin Canapés

Topped with Béarnaise Dollops and Dill

Whipped Red Pepper and Cream Cheese Bruschetta

With Sun Dried Tomatoes and Pine Nuts

Vietnamese Summer Rolls

With Sweet Chili Sauce

Endive and Goat Cheese Boats

With Mango Salsa

Antipasti Skewers

With Tomato-Balsamic Vinaigrette

Mini Mozzarella and Tomato Skewers

With Fresh Basil

Smoked Salmon Pinwheels

With Herbed Cream Cheese, Tomatoes and Scallions

Brie and Toasted Walnut Crostini

On Herbed Baguette Crisps

Country Pate Maison

On Sliced Baguette with Preserved Lingonberries

Hot Hors D'oeuvres

Roasted Vegetable Bruschetta

with Pesto and Fresh Mozzarella

Coconut Shrimp

With Orange Chili Sauce

Coconut Chicken

With Orange Chili Sauce

Brie and Toasted Walnut Crostini

on Herbed Baguette Crisps

Thai Flank Steak Skewers

with Peanut Sauce

Nantucket Crab Cakes

With Citrus Remoulade

Spanikopita

Spinach and Feta Cheese in Phyllo

Coconut Poached Scallops

with Curry Cream Sauce

Mini Chicken Cordon Bleu

with Honey Dijon Mustard

Sausage Stuffed Mushrooms

Italian Sausage, Spinach and Pine Nuts

Tuna Tartar Crowns

With Sesame Soy Vinaigrette

Prosciutto Wrapped Asparagus

Imported Prosciutto and Green Asparagus

Crab and Avocado Sushi Rolls

With Wasabi Cream Dipping Sauce

Goat Cheese and Caramelized Onion

On Toast Points

Prosciutto wrapped Cantaloupe

Imported Prosciutto and Fresh Cantaloupe

Norwegian Smoked Salmon

Canapés

With Herbed Crème Fraiche, Capers and Dill

Brie with marinated Cranberries

On Toast Points

Seafood Stuffed Mushrooms

Garlic Shrimp or Lump Crab and Swiss Cheese

Scallop Rumaki

Scallops and Water Chestnuts wrapped in Bacon

Shrimp Rumaki

Rosemary Shrimp wrapped in Bacon

Mini Quiches

Three Cheese, Lorraine or Spinach and Chevre

Swedish or Stroganoff Meatballs

A Classic Party Favorite!

Chicken Quesadillas

Roasted Chicken, Tomato and Jack Cheese

Vegetarian Quesadillas

Black Bean and Cheddar

Roasted Vegetable and Swiss Cheese

Whipped Chevre Bruschetta

with Sun Dried Tomatoes and Pine Nuts

Arizona Crab Cakes

Chorizo and Roasted Corn with Chili Aioli

Platters and Displays

Jumbo Shrimp Cocktail

Jumbo Shrimp served with Cocktail Sauce and Lemon

Cheese and Fruit Platter

Imported and Domestic Cheese served with Fresh Fruit and Crackers

Hot Shrimp, Crab and Parmesan Dip

with toasted Italian Baguette

Sautéed Vegetable Medley

Seasonal Vegetables sautéed with Olive Oil

Vietnamese Summer Rolls

Served with Sweet Chili and Peanut Sauces

Swedish or Stroganoff

Meatballs

A Classic Party Favorite!

Seasonal Fresh Fruit Platter

A Colorful Arrangement of Sliced Fresh Fruit served with Cinnamon Peach Sour Cream

Mini Chicken Cordon Bleu

Filled with Ham and Swiss Cheese and served with Honey-Dijon Mustard

Crisp Vegetable Crudité Platter

Freshly Cut Crudité with Choice of Chipotle Cream, Blue Cheese, Creamy Dill or Ranch Dressing

Fresh Tuna Tataki Platter

Pan-seared with Sesame Soy Vinaigrette, Pickled Ginger, Wasabi and Wonton Crisps

Mixed Relish Tray

A Selection of Pickles, Olives, Banana Peppers and Pearl Onions

Country Pate Maison

Presented with Cornichons, Pearl Onions and Crackers

Classical Caviar Service

Capers, Diced Red Onion, Hard Boiled Eggs, Lemon Wedges and Toasts

Caprese Salad Presentation

Sliced Mozzarella, Ripe Tomatoes, Basil and Balsamic Reduction

Santa Fe Dip Basket

Multicolor Tortilla Chips with Pico de Gallo, Queso and Black Bean Dip

Norwegian Smoked Salmon Display

Capers, Diced Red Onion, Hard Boiled Eggs, Lemon Wedges and Toasts

Baked Brie en Croute

Baked with Apricot Preserves, served with Crackers

Antipasto Skewers

Sliced Italian Meats, Cheeses, Grilled Vegetables and Olives with Balsamic Marinade

Mediterranean Dip Basket

Hummus, Baba Ganouch, Imported Olives & Tzaziki served with Toasted Pita Points

Cocktail Sandwich Assortment

An Assortment of our Signature Sandwiches in Miniature

Pinwheels (choose two per platter)

- Smoked Salmon Pinwheels with Dill Cream Cheese
- Roasted Turkey and Swiss with Red Pepper Aioli
- Brie Cheese and Raspberry Preserves
- Herbed Goat Cheese and Roasted Eggplant

Finger Sandwiches

- Curried Chicken with Raisins
- Cucumber with Dill Cream Cheese
- Eli's House Chicken Salad
- Smoked Turkey with Apple and Brie
- Ritz Egg Salad
- Goat Cheese and Watercress
- Smoked Salmon
- Roquefort, Walnut and Cranberry
- Smoked Ham and Gouda
- Tuna with Chive Mayonnaise

Salads

Bayberry Salad

Mozzarella, Dried Cranberries, Dried Cherries and Toasted Walnuts over Mixed Greens with Raspberry Vinaigrette

Classic Caesar Salad

Shaved Parmesan, Croutons, Tomatoes over Romaine Lettuce with Creamy Caesar Dressing

Garden Salad

Mixed Greens with Tomatoes, Cucumbers, Carrots and Shredded Cheddar Cheese with Choice of Dressing

Michael's Seasonal Salad

Grapes, Apples, Gorgonzola, and Toasted Walnuts with Pear-Poppy Seed Vinaigrette

Columbian Salad

Tomato, Smoked Ham, Swiss Cheese, Spanish Olives and Romano cheese over Romaine Lettuce with House Garlic and Onion Vinaigrette

Cobb Salad

Tomato, Avocado, Bacon, Blue Cheese, Turkey and Shredded Cheddar over Mixed Greens with Choice of Dressing

Create Your Own Buffet

- Choice of One Entrée and Three Compliments \$16.95**
Choice of Two Entrees and Three Compliments \$19.95
Choice of Three Entrees and Three Compliments \$22.95

All Buffets Include Dinner Rolls and Butter

CHICKEN

Stuffed Chicken Ballotine Roll

with your choice of:

- Spinach, Peppers, Pine Nuts and Blue Cheese Stuffing
- Apricot and Cranberry Stuffing
- Cranberries and Sage Stuffing

Roma Chicken

Pesto Rubbed Chicken Breast with Roasted Peppers and Olives in a light tomato cream Sauce

Florentine Chicken

Spinach, Fontina and Marinara

Cayman Chicken

Lightly Breaded Chicken with Grapes, Pineapple and Raisins in Demiglaze

Chicken Francaise

Sautéed Mushrooms with Lemon-Caper-Butter Sauce

Chicken Saltimbocca

With Prosciutto, Sage, Garlic and White Wine Sauce

Chicken Marsala

Sautéed Chicken with Mushrooms, Garlic and Marsala Wine

Chicken Provencale

Fresh Herbs, Tomatoes, Olives, Onions, Garlic and Red Wine

BEEF

Sirloin Stroganoff

Mushrooms, Garlic and Sour Cream Sherry Sauce

Roasted Tenderloin

With Pinot Noir Demiglace and Béarnaise or Wild Mushroom Cream Sauce
(add \$7 pp)

Beef Brisket

Slow Roasted until tender with Carrots and Onions in a rich Broth

Beef Burgundy

Sautéed with Leeks, Carrots and Mushrooms in Red Wine Demiglace

Pepper Steak

Sirloin Strips sautéed with Peppers and Onions in an Italian Brown Sauce

Texas Red Chili

Our Rich and Meaty Chili made from Scratch

Roast Beef au Jus

Classic Roasted Sirloin Slices in a Rich Roast Sauce

PORK

Hickory Smoked Ham

With Pineapple-Apricot Glaze

Saltimbocca Roast Pork Loin

Oven Roasted with Prosciutto and Sage

Roasted Pork Tenderloin

with a Wild Mushroom Cream Sauce (add \$2 pp)

Meatball Stroganoff

Served in Sherry Sour Cream Sauce

Oven Roasted Pork Loin

Oven Roasted with Apples, Raisins and Cider Gravy

Italian Sausage and Peppers

With sautéed Onions and Spicy Marinara

Pulled Pork

Slow Roasted and served with BBQ sauce

GROUPER

Coconut Crusted Grouper

with Mango Rum Cream Sauce *(M)*

Venice Style Grouper

Lightly Battered with sautéed Mushrooms and Lemon Cream Sauce *(M)*

Grouper Provencale

with Tomatoes, Olives, Capers, White Wine and Herbs *(M)*

Pecan Crusted Grouper

with Mango Mojito Sauce *(M)*

SALMON

Grilled Atlantic Salmon Filets

with choice of Tarragon Buerre Blanc, Blood Orange Reduction or Mustard
Cream Sauce

Poached Atlantic Salmon Filets

with choice of Hollandaise or Cucumber-Dill-Watercress Sauce

TUNA

Sesame Crusted Tuna Loin

with Orange Tamarind Sauce *(M)*

SHRIMP

Colossal Shrimp Stuffed with Crabmeat

Shrimp "Al Pesto" with Bowtie Pasta

CRAB

Giant Nantucket Crab cakes with Cajun Remoulade

FRA DIAVOLO

Fra Diavolo of Calamari, Shrimp, Scallops and
Whitefish in a spicy Marinara over Rotini Pasta

PAELLA

Paella Valenciana

Scallops, Shrimp, Mussels, Sausage,
Chicken with Peppers, Tomatoes and Onions over Spanish Rice

DUCK

Roasted Duckling

With Blackberry Reduction (add \$2 pp)

VEAL

Veal Piccata

with Mushrooms, Capers and Lemon Butter Sauce (add \$2 pp)

LAMB

Roasted New Zealand Lamb Rack

with Mint Demiglace (add \$7 pp)

PASTA

Chicken Tetrazini

Mushrooms and Peppers in Parmesan, Sherry Cream Sauce over Linguine

House Lasagna

Oven Baked with Mozzarella, Ricotta, Ground Beef and our Marinara Sauce

Vegetarian Lasagne

Baked with Spinach, Mushrooms and Eggplant

Eggplant Parmesan

Oven-baked Casserole of Eggplant layered with Cheese and Marinara Sauce

Chicken Penne a la Vodka

Sautéed Chicken tossed with Penne in Creamy Tomato-Vodka Sauce

Tortellini Alfredo

Tender Chicken Breast with Tortellini in house made Alfredo Sauce

Pumpkin Raviolis

in Sage Cream Sauce

SALADS

Bayberry Salad
Classic Caesar Salad
Garden Salad
Michael's Salad
Columbian Salad
Cobb Salad

VEGETABLES

Green Beans Almondine
Honey-Butter Glazed Carrots
Sautéed Seasonal Vegetables
Sautéed Mushrooms and
Peas in Herb Butter
Broccoli with Garlic and
Olive Oil
Brussels sprouts Polonaise
Roasted Root Vegetables
Creamed Spinach

SIDE DISHES

Herb-Butter Tossed Farfalle
Pasta
Colorful Pasta Primavera
Roasted Red Potatoes with
Rosemary and Garlic
Scalloped Potatoes
Garlic Mashed Potatoes
Mashed Sweet Potatoes
Twice Baked Potatoes
Cape Cod Rice Medley
Herbed Rice Pilaf
Jeweled Coconut Rice
Toasted Almond and
Vegetable Rice Pilaf

Buffet Entrée Platters

Mixed Grill Platter

Roasted Chicken, Sliced Roasted Sirloin, Grilled Chorizo and Grilled Kielbasa with Dijonaise and Bali BBQ Sauce

Roasted Tenderloin Platter

with Roasted Shallots, Roasted Tomatoes, Creamy Horseradish, Mayonnaise, and Silver Dollar Rolls

Honey Baked Ham Platter

served with Dijonaise, Honey Mustard and Silver Dollar Rolls

Roasted Turkey Breast

served with Cranberry-Orange Relish, Dijonaise and Dinner Rolls

Whole Poached Salmon

with Hollandaise and Cucumber-Dill-Watercress Sauce

Sweets and Bakery

Assorted Cookies and Double Fudge Brownies

Mini Key Lime Tarts

Strawberry Cheese Cake Tarts

Chocolate Mousse Tarts with Strawberries

Fresh Fruit Tarts with Custard Cream

Mini Chocolate-Rum Muffins

Chocolate Dipped Strawberries

Individual Strawberry Shortcakes

Macaroons – Coconut and Chocolate

Party Sheet Cakes

Half Sheet (serves 40)

Full Sheet (serves 80)