

WALDORF CATERING

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WALDORF CONTINENTAL BREAKFAST

Chilled Orange Juice and Cranberry Juice

* * *

Platters of Sliced Fresh Seasonal Fruit and Berries

* * *

**Linen Lined Baskets to include,
Assorted Muffins, Bagels, Croissants,
Danish and Pain au Chocolate
Butter and Cream Cheese, Assorted Preserves**

* * *

**Assorted Individual Stonyfield Non-Fat Yogurts
Served with Bowls of Crunchy Granola and Honey**

* * *

Assorted Dry Cereals with Whole and Skim Milk

* * *

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

SEATED WALDORF CONTINENTAL BREAKFAST

PRE-SET Glass of Orange Juice at EACH placesetting

* * *

PRE-PLATED for EACH Guest on HALF of a Dinner plate:

Sliced Fresh Seasonal Fruit and Berries

* * *

PRE-SET at EACH placesetting:

Yogurt and Granola Parfaits Served in a Dessert Glass

* * *

**PRE-SET Linen-lined Silver Baskets of the following:
Assorted Muffins, Bagels, Croissants, Danish and Pain au Chocolate**

****Butter, Cream Cheese, Assorted Jams and Preserves to be PRE-SET
in (2) locations on each table for easier self-service.****

* * *

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

TRADITIONAL CONTINENTAL BREAKFAST

Chilled Orange and Cranberry Juice

* * *

**Linen Lined Baskets to include,
Assorted Muffins, Bagels, Croissants and Danish
Butter and Cream Cheese**

* * *

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

FULL AMERICAN BREAKFAST

Chilled Orange Juice, and Cranberry Juice

* * *

Platters of Sliced Fresh Seasonal Fruit and Berries

* * *

**Linen Lined Baskets to include,
Assorted Muffins, Bagels, Croissants, Danish and Pain au Chocolate
Butter and Cream Cheese, Assorted Preserves**

* * *

**Assorted Individual Stonyfield Non-Fat Yogurts
Served with Bowls of Granola and Honey**

* * *

Assorted Dry Cereals with Whole and Skim Milk

* * *

**Scrambled Eggs with Chives*
and
Buttermilk Pancakes with Traditional Maple Syrup***

* * *

Golden Breakfast Potatoes

Crispy Smoked Bacon

* * *

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

***Or Choose Alternates from “Breakfast Egg Selections”
or “From the Griddle” menus to follow.**

ADDITIONAL SELECTIONS

BREAKFAST EGG SELECTIONS

**Poached Eggs with Artichoke Bottoms,
Sautéed Spinach and Choron Sauce**

Scrambled Eggs with Chorizo, Roasted Pepper and Fresh Herbs

**Eggs Florentine
Shirred Eggs with Spinach
and Fontina d'Valle Cheese Sauce**

**Boniata and Cod Fish Brandade, Poached Egg,
Parsley, Onion, Tomato and Black Bean Salsa**

Whole Egg, Prosciutto and Cheese in Crispy Crepe Shell

Egg Casserole with Sausage, Mushrooms and Cheddar Cheese

**Traditional Eggs Benedict
Poached Eggs with Canadian Bacon,
Toasted English Muffins, and Hollandaise Sauce**

**Eggs Copenhagen
Poached Eggs with Toasted English Muffin,
Smoked Salmon Mousse and Hollandaise Sauce**

**Crab Cakes "Oscar"
Lump Crab Cakes with Poached Eggs, Asparagus and Hollandaise Sauce**

**Steak and Eggs
Medallions of Beef with Tomato Provencal
Poached Eggs and Béarnaise Sauce**

“FROM THE GRIDDLE”

**Roasted Butternut Squash Pancakes
Toasted Walnuts and Pure Maple Butter**

Blueberry Pancakes with Lemon Mascarpone Cheese

**Almond and Banana Pancakes
Vanilla Bean Whipped Cream**

Warm Crepes with Fresh Fruit Compote and Whipped Cream

“FROM THE GRIDDLE” CONT’D

Cheese Blintzes with Fresh Berry Confit

Rhode Island Hot Johnny Cakes with Pure Maple Syrup

Golden Brioche French Toast, Green Apple Syrup

OMELETTE STATION

Choice of:

**Peppers, Onions, Scallions, Mushrooms, Asparagus
Gruyere, Cheddar Cheese, Swiss Cheese
Spanish, Western, Herb
Smoked Salmon and Chives**

FRITTATA STATION

Choice of:

**Feta, Spinach and Oven Dried Tomatoes Frittata
Spinach and Wild Mushroom Frittata or
Asparagus, Roasted Pepper and Red Onion Frittata**

* * *

BREAKFAST ADDITIONS

Crispy Smoked Bacon
Country Sausage
Chicken Sausage
Lean Canadian Bacon
Breakfast Ham
Corned Beef Hash
O'Brien Potatoes
Potatoes Lyonnaise
Caramelized Fingerling Potatoes
Roesti Potatoes
Broiled Tomatoes
Fresh Asparagus

CEREALS

Assorted Dry Breakfast Cereals with Skim and Whole Milk

Cream of Wheat or Irish Oatmeal
With Cinnamon Roasted Apple

ACCOMPANIMENTS

Sides of Sliced Waldorf=Astoria Smoked Salmon
with Sliced Tomato, Red Onion, Capes and Lemon Wedges

Sliced Prosciutto di Parma with Fresh Figs,
Strawberries Marinated in Galleano and Mint
Fontina and Crusty Rolls

AM & PM COFFEE BREAK SELECTIONS

Coffee, Tea and Decaffeinated Coffee

Chilled Orange Juice and Cranberry Juice

Freshly Baked Danish Pastries, Muffins and Croissants

Assorted Bagels and Cream Cheese

**Assorted Individual Stonyfield Non-Fat Yogurts
Individual Bowls of Seasonal Berries and Crunchy Granola**

Waldorf=Astoria Scones with Currants

Waldorf=Astoria Almond-Pecan Coffee Cake

Russian Chocolate Chip Coffee Loaf

**Assorted Breakfast Loaf Breads to include Carrot,
Banana Crunch, Lemon Poppy, Blueberry Crumb
and Orange Cranberry Loaves**

Assorted Miniature Cookies

**Jumbo Chocolate Chip, Oatmeal Raisin,
Peanut Butter and Double Chocolate Chip
Cookies or Brownies and Blondies**

Whole Fresh Fruit

Assorted Seasonal Fruit Kebabs

**Assorted Ice Cream, Frozen Yogurt and Sorbet
Bars served from a Tabletop Ice Cream Freezer**

Stone Ground Tortilla Chips with Spicy Salsa

Warm New York-Style Pretzels with Yellow Mustard

Bowls of Dry Snacks (Chips, Pretzels & Popcorn)

Bowls of Fancy Mixed Nuts

Bags of M&M's, Nutrigrain Bars, Granola Bars and Protein Bars

WALDORF=ASTORIA
SEASONAL COFFEE BREAK SERVICE

WINTER IN THE PARK
Ginger and Butter Cookies, Apple Caramel Squares
Hot Mulled Cider, Hot Chocolate with Mini Marshmallows
Freshly Brewed Coffee, Decaffeinated Coffee
and a Selection of Fine Teas

AUTUMN IN NEW YORK
Apple Turnovers, Cinnamon Raisin Cookies and Macaroons
Hot Apple Cider with Cinnamon Sticks
Freshly Brewed Coffee, Decaffeinated Coffee
and a Selection of Fine Teas

SPRING HAS SPRUNG
Raspberry Triangles, Elephant Ears,
Half and Halves of Lemonade and Iced Tea
Freshly Brewed Coffee, Decaffeinated Coffee
and a Selection of Fine Teas

SUMMER IN THE CITY
Lemon Pastry Squares and Petite Peach Tarts
Fresh Watermelon Wedges
Fresh Squeezed Lemonade and Mint Iced Tea
Freshly Brewed Coffee, Decaffeinated Coffee
and a Selection of Fine Teas

BRUNCH MENU # 1

**Sliced Fresh Fruits and Berries
Yogurt, Fruit and Granola Parfait**

**Assorted Breakfast Pastries to Include:
Fruit Scones, Raisin Scones, Mini Croissants, Pain au Chocolate
Raspberry Croissants, Assorted Mini Muffins, Cinnamon Twists
Preserves, Honey, Butter and Marmalade**

**Assorted Bagels and Bialys
Whipped Cream Cheese, Vegetable Cream Cheese
and Strawberry Cream Cheese**

**Thick Sliced Mozzarella
with Nicoise Olives, Beefsteak Tomato,
Basil Vinaigrette**

**Silver Trays of Smoked Salmon
Red Onions, Capers and Lemon Wedges**

**Scrambled Eggs with Chives
Crispy Bacon and Country Sausage
Breakfast Potatoes**

**Pan-Roasted Chicken
With Salsify, Portobello Mushrooms, Red Lentils
and Foie Gras Ragout**

**Fruit Juice Bar
Cranberry, Apple, Carrot, Orange and Grapefruit**

**Coffee Station
Coffee, Tea and Decaffeinated Coffee
Hazelnut Flavored Coffee
2% Milk and Skim Milk**

BRUNCH MENU #2

**Fresh Fruit and Vegetable Juice Bar
Orange, Carrots and Ginger, Apple and Beet and Grapefruit Juices**

Sliced Fresh Fruits and Berries, Yogurt, Fruit and Granola Parfait

**Assorted Breakfast Pastries to include:
Fruit Scones, Raisin Scones,
Mini Croissants, Pain au Chocolate, Russian Coffee Cake,
Assorted Mini Muffins, Cinnamon Twists
Preserves, Honey, Butter and Marmalade**

**Sides of Smoked Salmon, with Garniture of Chopped Onion,
Egg, Capers and Lemon, Pumpernickel Tartines**

**Uniformed Waldorf=Astoria Chef to Prepare Omelet Station
to include: Ham, Peppers, Onions, Cheddar Cheese, Swiss Cheese,
Mushrooms, Goat Cheese, Asparagus and Scallions**

**Uniformed Waldorf=Astoria Chef to Prepare:
Boniata and Codfish Brandade, Poached Egg, Parsley, Onion,
Tomato and Black Bean Salsa**

**Dollar Pancakes and Cheese Blintzes,
Berry Compote, Mascarpone Cheese**

**Thick Sliced Mozzarella with Nicoise Olives
Beefsteak Tomato, Basil Vinaigrette**

White Bean Salad

Orrechiette, Broccoli Rabe and Wild Mushroom Pasta Salad

PAN-ROASTED Parmesan Crusted Chicken with Pomodoro Sauce

**Coffee Station:
Coffee, Tea and Decaffeinated Coffee
Hazelnut and French Vanilla Flavored Coffees
2% Milk and Skim Milk**

BRUNCH MENU #3

SERVED FROM AN ATTRACTIVELY DISPLAYED BUFFET TABLE:

Glass Pitchers of Juices to include:

Chilled Orange Juice and Cranberry Juice

* * *

Platters of Sliced Fresh Fruit and Berries

* * *

Baskets of Breakfast Pastries to include:

Danish, Muffins, Croissants and Waldorf=Astoria Coffee Cake

* * *

**Imported and Domestic Cheeseboard with Bunch of
Fresh Grapes, Whole Fruits, Assorted Biscuits and Crackers**

* * *

**Sides of Smoked Salmon, Served with a Variety of Fresh Bagels
Cream Cheese, Chopped Onion, Egg, Capers and Lemon**

* * *

**Thick Sliced Mozzarella, Nicoise Olives, Beefsteak Tomato
Basil Vinaigrette**

* * *

Bowls of Traditional Caesar Salad

* * *

Uniformed Chef to Prepare:

Eggs Benedict, Sauce Hollandaise

****AND****

Scrambled Eggs with Mushrooms and Cheddar Cheese

* * *

Breakfast Potatoes

* * *

Link Sausage and Crisp Strips of Bacon

* * *

Cheese Blintzes with Strawberry Compote

UNIFORMED WALDORF=ASTORIA CHEF TO CARVE:

Beef Wellington, served with Madeira Sauce

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PAN-ROASTED Chicken

**With White Beans, Artichokes, Red Peppers and Asparagus
Port Wine Sauce**

* * *

Penne Pasta with Tomato Broth, Fresh Basil and Ricotta Cheese

* * *

Jumbo Chilled Cocktail Shrimp, Sauce Oscar and Fresh Lemon

* * *

Coffee, Tea and Freshly Brewed Decaffeinated Coffee

BUFFET LUNCHEON MENU #1

DELI PLATTER MENU

FROM AN ATTRACTIVELY DECORATED BUFFET TABLE:

Seasonal Green Salad with Dijon Vinaigrette

Red Bliss Potatoes with Fresh Chives

Bowls of Artichoke Hearts and Mushrooms a la Grecque

Bowls of Cole Slaw

**Silver Trays of Sliced Roast Beef,
Smoked Turkey, Baked Ham, Corned Beef and Genoa Salami**

Silver Trays of Sliced Swiss, Muenster and Provolone Cheese

**Silver Trays of Rye, Pumpernickel, White and Whole Wheat Breads
Selection of Assorted Rolls to include Triangle Foccacia, Onion Brioche and Whole Wheat
Kaiser**

Silver Trays of Sliced Red Onions, Tomatoes and New York Deli Pickles

Assorted Pastries and Tarts

Platters of Sliced Seasonal Fruit

Coffee, Tea and Decaffeinated Coffee

BUFFET LUNCHEON MENU #2

**SERVED FROM AN ATTRACTIVELY DECORATED
BUFFET TABLE:**

Petit Marmites of Soup du Jour

Roasted Pepper Salad

Jicama Slaw

Basket of Assorted Breadsticks and Flat Breads

**SILVER TRAYS OF PRE-MADE SANDWICHES
TO INCLUDE THE FOLLOWING:***

Smoked Salmon

Flavored Crème Fraiche, Mizuna Greens

Herb Focaccia

Fresh Mozzarella, Basil, Prosciutto

European Baguette

Wrap of Grilled Chicken

with Orzo Pasta, Cucumber

Feta Cheese, Lemon Zest and Sprouts

Spicy Eggplant Caviar

with Grilled Shrimp and Sprouts

on Focaccia Verde

Assorted French Pastries, Lace Cookies, and Truffles

Coffee, Tea, and Freshly Brewed Decaffeinated Coffee

***OR SELECT ALTERNATIVE SANDWICHES FROM THE ATTACHED MENU**

ALTERNATIVE SANDWICH MENU

The Following Sandwiches May Be Selected:

**Italian Sandwich with Ham, Genoa Salami, Cappacola and Provolone
Cheese with Lettuce, Tomato, Mayonnaise, Oil and Vinegar**

* * *

**Baked Ham and Swiss Cheese Sandwich on Seeded Baguette with
Mayonnaise, Mustard, Lettuce and Tomato**

* * *

**Turkey Club with Country Bacon, Lettuce, Tomato and Mayonnaise
On Focaccia**

* * *

Roast Beef Sandwich on Onion Roll with Lettuce, Tomato and Mayonnaise

* * *

**Grilled Vegetable Wrap with Eggplant, Zucchini and Yellow Squash with
Sprouts and Pesto Flavored Cream Cheese**

* * *

**Tuna Salad Sandwich with Lettuce, Tomato and Sliced Red Onion
with Chopped Eggs on Baguette**

* * *

**Grilled Chicken Wrap with Sprouts, Romaine Hearts,
Garlic Mayonnaise and Havarti Cheese**

* * *

Egg Salad on Buttered Whole Grain Bread with Lettuce

BUFFET LUNCHEON MENU #3

FROM AN ATTRACTIVELY DECORATED BUFFET TABLE:

Seasonal Green Salad with Dijon Vinaigrette

Mediterranean Potato Salad

Asian Vegetable Slaw

**SILVER TRAYS OF PRE-MADE SANDWICHES
TO INCLUDE THE FOLLOWING:***

**Roast Beef with Arugula, Cheddar Cheese,
Apple Horseradish Cream, Rosemary Loaf**

**Goat Cheese Flavored with Basil, Oregano and Parsley
Roasted Eggplant, Yellow Squash, Red Peppers and Zucchini
Focaccia Rosso**

**Wrap of Smoked Turkey
Cranberry Mustard, Carrot Salad and Havarti Cheese**

**Santa Fe Wrap of
Grilled Chicken Rubbed with Chili-Cumin Powder,
Avocado, Black Beans, Tomato, Sour Cream
and Monterey Jack Cheese**

**Silver Trays of Sliced Red Onions,
Tomatoes and New York Deli Pickles**

Assorted Pastries and Tarts

* * *

Sliced Seasonal Fresh Fruits

Coffee, Tea, and Decaffeinated Coffee

***OR SELECT ALTERNATIVE SANDWICHES FROM THE ATTACHED MENU**

ALTERNATIVE SANDWICH MENU

The Following Sandwiches May Be Selected:

**Italian Sandwich with Ham, Genoa Salami, Cappacola and Provolone
Cheese with Lettuce, Tomato, Mayonnaise, Oil and Vinegar**

* * *

**Baked Ham and Swiss Cheese Sandwich on Seeded Baguette with
Mayonnaise, Mustard, Lettuce and Tomato**

* * *

**Turkey Club with Country Bacon, Lettuce, Tomato and Mayonnaise
On Focaccia**

* * *

Roast Beef Sandwich on Onion Roll with Lettuce, Tomato and Mayonnaise

* * *

**Grilled Vegetable Wrap with Eggplant, Zucchini and Yellow Squash with
Sprouts and Pesto Flavored Cream Cheese**

* * *

**Tuna Salad Sandwich with Lettuce, Tomato and Sliced Red Onion with
Chopped Eggs on Baguette**

* * *

**Grilled Chicken Wrap with Sprouts, Romaine Hearts, Garlic Mayonnaise
and Havarti Cheese**

* * *

Egg Salad on Buttered Whole Grain Bread with Lettuce

BUFFET MENU #4

**SERVED FROM AN ATTRACTIVELY DECORATED
BUFFET TABLE:**

**The following items are a sample menu and may be selected or replaced.
PLEASE CHOOSE (1) CHILLED ITEM AND (3) ENTREES FROM THE FOLLOWING
(3) PAGES
TO COMPLETE YOUR BUFFET**

CHILLED BUFFET MENU*

ITALIAN BUFFET

**Roasted Plum Tomato and Grilled Vegetables with Mixed Marinated Olives
Tubetini Pasta Salad with Ricotta Cheese and Confit of Pepper
Roasted Plum Tomato with Boconccini Mozzarella
Carved Melon with Prosciutto di Parma**

SILVER CHAFING DISHES OF: (SELECTION OF (3) HOT ENTREES)

Maine Salmon*

Confit Fingerling Potatoes

Baby Spinach and Seasonal Wild Mushrooms

Buttermilk Truffle Emulsion

Parmesan Crusted Chicken*

Morel Risotto

Asparagus and Oven Roasted Tomato

Cavatelli and Chanterelles*

Broccoli Rabe and Sweet Garlic Sauce and Basil Oil

Platters of Sliced Fresh Seasonal Fruit

Assorted French and Italian Pastries,

Lace Cookies, and Truffles

Coffee, Tea, and Decaffeinated Coffee

*** OR SELECT ALTERNATIVE ENTREES LISTED FROM THE ATTACHED MENU**

***ALTERNATIVE CHILLED BUFFET ITEMS**

MEDITERRANEAN BUFFET

**Tabbouleh
Babaganoush
Hummus
Cucumber and Dill Salad, Yogurt and Crumble Feta Cheese**

SCANDINAVIAN BUFFET

**Cured Atlantic Salmon with Fingerling Potatoes,
Mixed Herbs and Capers
Roasted Beet Root Salad with Scallop and Cilantro
Diced Celery Root and Granny Smith Apple Salad
with Smoked Trout and Dill
Cauliflower Blossom Salad
with Pickled Red Onions and Mixed Herbs**

AMERICAN BUFFET

**Angus Beef Filet Mignon
Marinated with Pickles, Red Onions and Mixed Herbs
Maryland Crab Meat Salad with Avocado and Sour Cream
Cobb Salad
Sweet Potato Salad with Pecans, Onions and Grilled Chicken**

FRENCH BUFFET

**Classic Nicoise Salad
Poached Salmon with Gribiche Sauce
Green Jumbo Asparagus Display with Truffle Emulsion
“Monte-Cristo” Salad with Lobster,
Fingerling Potatoes and Hardboiled Eggs**

ITALIAN BUFFET

**Roasted Plum Tomato and Grilled Vegetables with Mixed Marinated Olives
Tubetini Pasta Salad with Ricotta Cheese and Confit Pepper
Roasted Plum Tomato with Boconccini Mozzarella
Carved Melon with Prosciutto di Parma**

ASIAN BUFFET

**Asian Cole Slaw
Lo Mein Noodles and Smoked Scallop, Teriyaki Sauce and Scallions
Grilled and Marinated Japanese Eggplant with Teriyaki Sauce
Barbecued Eel with Wakame Seaweed and Basmati Rice**

***ALTERNATIVE BUFFET HOT ENTREES**

SERVED IN SILVER CHAFING DISHES:

**Parmesan Chicken
Morel Risotto, Asparagus, Roasted Plum Tomato
Chicken Jus**

**Roast Amish Free Range Chicken
Figs and Cardamom, Shallots,
Fennel and Tomato Confit**

**Pan-Roasted Organic Chicken
Artichokes, White Beans, Confit of Shallots
Red Pepper and Asparagus
Roasted Garlic Sauce**

**Maine Salmon
Confit Fingerling Potatoes
Baby Spinach and Seasonal Wild Mushrooms
Buttermilk Truffle Emulsion**

**Halibut and Cockles
Braised in Sake with Fresh Bay Leaves,
Roasted Fennel and Tomato Confit**

**Pan-Seared Red Snapper
Saffron Mussel Risotto with Fennel, Zucchini and Tomato
Bouillabaisse Sauce**

**Tournedo of Beef Teriyaki and Shrimp Dumplings
Asian Stir-Fried Vegetables**

**Penne Pasta
Scallops, Shrimp, Mussels and Calamari
with Spicy Tomato Broth**

**Cavatelli and Chanterelles
Broccoli Rabe and Sweet Garlic Sauce and Basil Oil**

**Orecchiette and Mussels
Leeks, Tomatoes and Basil Oil**

***ALTERNATIVE BUFFET HOT ENTREES – Cont’d**

**Roasted Butternut Squash Ravioli
Sage, Brown Butter and Walnuts**

**Grilled Hanger Steak
Salt Baked Young Potatoes, French Green Beans
Olive Gastrique**

**Beef Tenderloin Mignonettes
Warm Plum Tomato Relish, Crisp Onions
Ricotta Gnocchi
Red Wine Sauce**

**Sirloin of Beef “Pot Roast Style”
Braised Pearl Onions, Paysanne Carrots,
Celery and Cepes, Noisette Potatoes**

**Beef Sirloin Tips and Herb Rice
Red Wine with Seasonal Wild Mushrooms
Smoked Bacon and Pearl Onions**

SELECTIONS FOR SERVED LUNCH/DINNER MENUS

Dinner menu prices are based on the entrée selection for a 3-course menu plus any additional charge for any premium first course or dessert selections.

SOUPS

Gazpacho

Classic Vegetable Garnish, Cumin Oil and Cilantro

Butternut Squash Soup

Blue Cheese, Walnuts, Watercress Salad
(Seasonal)

Thai Lobster Bisque with Mango and Basil

SALADS

Caesar Salad

Traditional Dressing

Organic Greens

Caramelized Endive, Oven Roasted Tomato

Goat Cheese Brulee

Honey Lemon Dressing

Bibb Lettuce, Caramelized Endive and Radicchio

Goat Cheese Brulee and Focaccia Crisp

Balsamic Vinaigrette

Asian Salad

Mesclun Greens, Napa Cabbage, Manchego Cheese and Orange Sections

Fried Wontons

Spicy Soy Ginger Dressing

Served in a Soup Plate

Greek Salad

Cucumber, Red Onion, Yellow and Red Peppers

Calamata Olives and Feta Cheese

Olive Straws

Red Wine Vinaigrette

Spinach Salad

Pancetta, Fingerling Potatoes and Hon Shemijji Mushrooms

Polenta Croutons

Sherry Vinaigrette

Crab and Edamame Salad

Jumbo Crab, Edamame, Baby Bok Choy and Shiitake Mushrooms

Miso Dressing

TAPAS MENU

A Selection of (3) of the following Tapas items:

Grilled Baby Artichoke with Fire Roasted Pepper
Spicy Grilled Shrimp Salad with Plantain Chip and Cilantro Emulsion
Orange Glazed Fennel with Balsamic Reduction
Caramelized Goat Cheese on Parmesan Crisp
*Grilled Shrimp with White Bean Salad
Caramelized Endive with Toasted Walnuts
*Lobster with White Gazpacho
Tabouleh Salad with Flat Bread Crisp
*Sea Bass Ceviche with Red Beet Gelee

*Indicates premium item

APPETIZERS

Roasted Vegetable Timbale
Eggplant, Yellow Squash, Zucchini
Israeli Couscous, Tomato Basil Oil, Balsamic Reduction

Roasted Beet and Goat Cheese Timbale
Waldorf Salad
Walnut Vinaigrette

Tomato and Mozzarella Napoleon
Crisp of Pizza Bianco
Chiffonade of Basil, Maldon Sea Salt
Aged Balsamic Reduction

Foie Gras and Mission Fig Napoleon
Tri-Color Salad
Caramelized Pears
Port Wine Reduction

Roasted Mediterranean Vegetable Tart
Tuscan Salad
Balsamic Vinegar
(Square Tart presentation)

Marinated Baby Artichoke Tart
Grilled Yellow Pepper, Tomato Confit and Calamata Olives
Parmesan Herb Salad and Boursin Cheese
Fire Roasted Red Pepper Coulis

Wild Mushroom and Truffle Stuffed Artichoke

**Goat Cheese Fried Leeks
Crispy Tyroline Onions
Herb Emulsion
Appetizers Cont'd**

**Almond and Panko-Crusted Brie
Mesclun Greens and Dried Cranberries
Tomato Gastrique**

**Asian Trio
Asian Summer Roll
Peanut Chicken Sate
Cilantro-Lime Cabbage Salad**

**Crab Spring Roll with Snow Peas, Carrots, Savoy Cabbage and Curry
Peanut Rice Noodle Salad**

**Peking Duck Spring Roll
Asian Glass Noodles, Julienne Peppers and Snow Peas
Ginger Soy Emulsion**

**Sea Bass Ceviche
Served in a Martini Glass
Spanish Olives, Sweet Peppers, Pickled Red Onions and Beet Gelee**

**Lemongrass and Scallion Spiked Tuna
Buckwheat Soba Noodle Salad**

**Smoked Trout and Salmon Terrine with Saffron Potatoes
Apple Salad and Chive Emulsion**

**Smoked Salmon Galette
Fennel and Sweet Onion Salad
Garnish of Micro Greens, Horseradish Crème Fraîche and Chive Oil**

**Smoked Salmon Rouleaux with Potato Apple Salad
Potato Gaufrette and Horseradish Dill Cream**

**Smoked Salmon Carpaccio
Quenelles of Caviar and Crème Fraiche
Brioche Toast Points
Pickled Cucumber Salad**

**Grilled Salmon with Truffled Lentil Salad
Grape Tomatoes and Asparagus Tips
White Truffle Emulsion and Herb Oil**

**Citrus Marinated Salmon
Herbed Tabbouleh
Phyllo Crisp with Olive Tapenade
Mint Yogurt**

Appetizers Cont'd

**Grilled Citrus Marinated Shrimp
Orange Segments, Shaved Fennel and Chives
Blood Orange Sauce**

**Spicy Grilled Shrimp with Tabbouleh Salad
Pequillo Minted Yogurt and Hummus Sauce
Garnished with a Grilled Flatbread Triangle**

**Grilled Shrimp
Avocado, Red Onion, and Haricots Vert Salad
Red Pepper Coulis
(Lobster or Crab May Be Substituted)**

**Grilled Shrimp
White Bean, Tomato and Chorizo Salad
Fresh Herbs and Smoked Pepper Aioli (Parsnip Chip)**

**Grilled Shrimp
Celery Root Puree
Julienne of Leeks and Tasso Ham
Smoked Pepper Emulsion**

**Grilled Lobster Salad
Lobster-Basil Roll
Tangerine Wasabi Aioli**

Poached Lobster with Chilled White Gazpacho

**Butter Poached Maine Lobster
Parsley Risotto and Blood Orange Sauce**

**Lobster Tail with Cilantro Mango Salad
Micro Basil and Crispy Ginger
Coconut Lobster Sauce**

**Lemon and Thyme Scented Poached Tiger Prawns (2) and Sea Scallops (2)
Caramelized Endive, Haricots Vert and Truffles
Lobster Vinaigrette
(Lobster and Shrimp may be substituted)**

Appetizers Cont'd

**Mushroom Ravioli
Sweet Garlic Broth, Duck Confit and Arugula**

**Pumpkin Ravioli with Brown Butter Sauce
Balsamic Glazed Mushrooms
Basil Coulis**

**Orecchiette with Broccoli Rabe
Sweet Sausage and Roasted Red Peppers
(French Service Only)**

**Cheese Tortellini
Roasted Garlic Broth, Sundried Tomatoes and Zucchini**

**Rigatoni
Braised Veal Shank
Garlic Parmesan Broth**

**Penne Pasta Limoncello
Zucchini and Peppers
Lemon Garlic Broth**

ENTRÉES

COLD ENTREES - (2) COURSES ONLY (Lunch)

ASIAN CHICKEN SALAD

**Orange Segments, Manchego Cheese, Wonton Croutons
Napa Cabbage and Watercress
Ginger Chive Dressing
(This is a Pre-plated 2- course Lunch Entrée selection)**

GRILLED CHICKEN COBB SALAD

**Mesclun Greens, Sliced Avocado, Tomato, Bacon and Egg
(This is a Pre-plated 2- course Lunch Entrée selection)**

GRILLED CHICKEN SALAD

**Asian Noodles, Carrots, Peppers, Sugar Snap Peas and Moo Shu Crisps
Sesame Miso Vinaigrette
(This is a Pre-plated 2- course Lunch Entrée selection)**

GRILLED AND SLICED BREAST OF CHICKEN

**Mesclun Greens
Salad of Portobello, Sun-Dried Tomatoes and Bocconcini Mozzarella
Emulsified Balsamic Vinaigrette
(This is a Pre-plated 2- course Lunch Entrée selection)**

POACHED SALMON

**Sliced Greek Vegetable Salad
Yogurt Mint Sauce
(This is a Pre-plated 2- course Lunch Entrée selection)**

GRILLED MAINE SALMON SPINACH SALAD

**Hen of the Woods Mushrooms, Pancetta and Polenta Croutons
(This is a Pre-plated 2- course Lunch Entrée selection)**

GRILLED SHRIMP SALAD

**Avocado, Haricots Verts, Red Onion and Mesclun Greens
Sherry Vinaigrette
(This is a Pre-plated 2- course Lunch Entrée selection)**

ENTREES

CRISPY ORANGE CHICKEN

Baby Bok Choy with Pickled Ginger and Steamed Shrimp Dumplings
Orange Soy Sauce

GINGER-CRUSTED CHICKEN

Thai Fingerling Potato Stew with Spicy Bok Choy

SPINACH, FETA AND ARTICHOKE STUFFED CHICKEN BREAST

Potato Ecresse
Garlic Chicken Jus

CHINESE FIVE SPICE CHICKEN BREAST

(French Cut)

Ginger Whipped Potatoes and Chinese Long Beans
With Shiitake Mushrooms and Sesame Seeds

SPICY BARBEQUE CHICKEN BREAST

Sweet Potato, Celery and Pecan Hash
Maytag Blue-Cheese Fondue

HERB-ROASTED CHICKEN

Ricotta Gnocchi with Smoked Bacon
Roasted Root Vegetables
Sweet Garlic Rosemary Sauce

CHICKEN BOURGUIGNONNE

Parsnip Puree
Melange of Autumn Vegetables
Chicken Jus

MOROCCAN SPICED CHICKEN

Tortilla Espanola
Sauteed Asparagus
Chili Chicken Jus

SPICE-RUBBED CHICKEN

Creamy Aged-Manchego Polenta
Chipotle-Poppy Slaw
Chimichurri Sauce

Entrees Cont'd

HERB-MARINATED CHICKEN AND PANEER ALOO TIKKI

Pakora Fritters

**Grilled Marinated Vegetables
Tamarind Chutney**

**SPICY FIG-GLAZED CHICKEN BREAST
Tomato, Eggplant and Goat Cheese Tart
Sautéed Asparagus
Star Anise and Cinnamon Jus**

**GARLIC AND HERB STUFFED BREAST OF CHICKEN
Red Wine Sausage Risotto
Broccoli Rabe
Chicken Jus**

**PARMESAN-CRUSTED CHICKEN
Morel Risotto
Asparagus and Oven Roasted Tomato**

**FOIE GRAS AND DRIED CHERRY STUFFED CHICKEN
Braised in Reisling Wine
Mélange of Root Vegetables, Apples, Chestnuts and Parsley
Foie Gras Sauce**

**PAN-ROASTED ORGANIC CHICKEN
Sweet Potato Ravioli, Spicy Cashews, Red Swiss Chard
(French Cut)
Chicken Jus**

**LEMON-THYME ORGANIC CHICKEN
Artichokes, White Beans, Confit of Shallots, Tomato
Red Pepper and Asparagus
Roasted Garlic Sauce**

**FILET OF WARM SMOKED SALMON
Lentil and Tomato Concasse
Asparagus Tips**

**GINGER-CRUSTED SALMON
Sautéed Enoki Mushrooms, Daikon, Tomato and Bok Choy
Miso Reduction**

**SAUTEED SALMON
Mélange of Asparagus and Seasonal Mushrooms
Entrees Cont'd**

**Ricotta Gnocchi
Parsley Sauce and Garlic Chips**

**SLOW-ROASTED SALMON
Confit Fingerling Potatoes
Haricots Vert and Pickled Radish Salad
Roasted Fennel Sauce**

PAN-SEARED RED SNAPPER
Mediterranean Mussel Risotto with Fennel, Zucchini and Tomato
Bouillabaisse Sauce

SEARED BASS
Fingerling Potatoes
Salad of Arugula with Mushroom Confit and Pancetta
Sherry-Shallot Vinaigrette

SEARED STRIPED BASS
Fingerling Potatoes
Mélange of Asparagus and Morels
Choron Sauce

PAN-SEARED SEA BASS WITH CELERY ROOT PUREE
Red Swiss Chard
Fried Leek and Serrano Ham Hay
Pequillo Pepper Emulsion

MISO-GLAZED COD
Spicy Soba Noodles
Miso Reduction

PROSCIUTTO-WRAPPED BLACK COD
Corn and Chanterelle Risotto
Arugula Salad
Pequillo Pepper Sauce

RICE-CRUSTED HALIBUT
Long Beans and Shiitake Mushrooms
Coconut Sticky Rice
Ginger Passionfruit Sauce

Entrees Cont'd

HERB-CRUSTED HALIBUT
Savoy Cabbage, Porcini and Haricots Vert
Rock Shrimp Risotto Cake
Beurre Rouge

PAN-SEARED HALIBUT
Spiced Shrimp and Scallion Mashed Potatoes
Jumbo Asparagus
Beurre Rouge

LEMON AND PISTACHIO CRUSTED HALIBUT
Black Truffle Risotto

**Red Grapes, Haricots Vert, Parsley Salad
Black Truffle Sauce**

**SLICED CORIANDER CRUSTED FILET
Risotto-Style Mediterranean Couscous and Ratatouille Vegetables
Topped with Apricots, Figs, Dates, Olives, Cilantro and Parsley Leaves
Red Wine Sauce**

**SLICED TENDERLOIN OF BEEF AU POIVRE
Gorgonzola Potato Gratin
Asparagus, Grape Tomato and Basil Salad
Brandy Sauce**

**SLICED TENDERLOIN OF BEEF AU POIVRE
Wild Mushroom Risotto Timbale
Sugar Snap Peas and Baby Carrots
Cabernet Sauce**

**SLICED TENDERLOIN OF BEEF
Gorgonzola Potato Gratin
Seasonal Asparagus and Yellow Foot Chanterelles
Teardrop Tomatoes and Watercress
Red Wine Sauce**

**SLICED TENDERLOIN OF BEEF
Roasted Sweet Garlic-Whipped Potatoes
Grilled Asparagus and Red Onion Marmalade
Sauce Poivrade**

Entrees Cont'd

SLICED TENDERLOIN OF BEEF
Saffron Potato Ecresse
Candied Eggplant and Braised Leeks
Red Wine Sauce

SLICED TENDERLOIN OF BEEF
Braised Leek Souffle
Melange of Baby Carrots, Parsnip, Cremini Mushrooms and Fines Herbs Salad
Cabernet Natural

SLICED TENDERLOIN OF BEEF
Yellow Tomato and Artichoke Tart
Asparagus
Sauce Choron

SLICED TENDERLOIN OF BEEF
Asparagus Tart
Sauce au Poivre

SLICED TENDERLOIN OF BEEF
Wild Mushroom and Truffle Polenta Cake
Asparagus and Cippolini Onions
Cabernet Natural

**SLICED TENDERLOIN OF BEEF WITH ROASTED GARLIC
AND CHILI PEPPER RUB**
Roasted Butternut Squash and Barley Risotto with Hazelnuts and Gorgonzola
Haricots Vert

CHILI-RUBBED BEEF WITH ORANGE CHUTNEY GLAZE
Creamy Coconut Rice
Haricots Vert
Mole Sauce

THAI-BRAISED SHORT RIBS WITH PLUM CHUTNEY
Rice Noodles
Sugar Snap Peas

BRAISED SHORT RIBS
Creamy White Polenta
Root-Vegetable Ragout
Gremolata

Entrees Cont'd

CHIPOTLE BRAISED SHORT RIBS
Cheddar-Chive Mashed Potatoes
Braised Greens with Charred Tomatillo Relish

BLUE-CHEESE-CRUSTED Tournedo of Beef
Confit Fingerling Potato
Haricots Vert
Watercress Salad and Port Wine Sauce

BLACKSTICKS BLUE-CHEESE-CRUSTED FILET OF BEEF
Caramelized Onion and Toasted Caraway-Whipped Potatoes
Sautéed Baby Zucchini
Red Wine Sauce

HAZELNUT AND COFFEE CRUSTED Tournedo of Beef
Sweet Potato Gratin
Swiss Chard
Red Wine Chocolate Sauce

Tournedo of Beef with Roasted Garlic Confit
Spinach and Gruyere Cheese Potato Souffle
Fricassee of Seasonal Vegetables
Red Wine Sauce

Tournedo of Beef
Vol au Vent with Seasonal Vegetables, Mushrooms and Basil Cream
Sautéed Asparagus
Bordelaise Sauce

Tournedo of Beef Teriyaki and Shrimp Dumplings
Asian Stir-Fried Vegetables

Tournedo of Beef and Blue Crab Cake
Pineapple Salsa, Jicama and Black Bean Salad
Crab Bordelaise

Tournedo Rossini
Savoyarde Potatoes
Braised Endive, Haricots Vert and Red Onion Marmalade
Port Wine Currant Sauce

Entrees Cont'd

RACK OF LAMB PERSILLADE
Boulangere Potatoes and Ratatouille
Thyme Garlic Jus

RACK OF LAMB
Saffron Potato Ecresse
Candied Eggplant and Braised Leeks
Lamb Jus

SPICY RACK OF LAMB AND MOROCCAN OSSO BUCO
Mediterranean Couscous
Chilled Haricots Vert and Tomato Salad

HERB-CRUSTED RACK OF LAMB
Eggplant and Goat Cheese Tart
Sautéed Asparagus
Star Anise and Cinnamon Jus

MUSTARD-RUBBED RACK OF LAMB
White Bean Cassoulet
Asparagus and Pequillo Peppers
Thyme Jus

RACK OF VEAL STUFFED WITH DAUBE OF BEEF
Fingerling Potato Boulangere
Braised Chicory
Veal Jus

ROAST RACK OF VEAL
Stuffed with Wild Mushrooms and Swiss Chard
Cavatelli, Tomato, and Arugula with Roasted Garlic
Grilled Zucchini
Veal Jus

LOIN OF VEAL
Red Wine and Sausage Risotto
Broccoli Rabe
Veal Jus

OLIVE-STUDED RACK OF VEAL
Artichokes, Broccoli Rabe and Grape Tomatoes
Ricotta Gnocchi in Parmesan Cream
Veal Jus

Additional Sides Available:

Corn and Black Truffle Souffle with Asparagus Tips

Goat Cheese Polenta Crescents

Gorgonzola Potato Gratin

Gruyère Vidalia Onion and Bacon Gratin

Potato and Leek Savoyarde

Potato and Wild Mushroom Gratin

Roquefort Cheese Risotto Cake

Scalloped Potatoes in Individual Square Dish

Wild Mushroom Risotto Cake

DESSERTS

Apple Cranberry Crumb Tart
Cinnamon or Vanilla Ice Cream or Cinnamon Crème Anglaise

Apple Tarte Tatin
Puff Pastry and Caramelized Apples
Cinnamon or Vanilla Ice Cream or Crème Anglaise

Tart Amandine
Puff Pastry with Fuji Apples and Apple Compote
Caramelized Hazelnuts, Almonds and Walnuts
Dried Cranberries
Crème Anglaise

Passion Banana Dacquoise
Coconut Dacquoise, Pabana Gelee and White Chocolate Mousse
Passionfruit Sauce

Pineapple Dacquoise
Pineapple Compote
Vanilla Bavarois
Coconut Dacquoise

Blueberry Crumb Tart
Crème Anglaise

Cherry Tart
Toasted Brioche with Morello Cherries and Crumb Topping

Fresh Fruit Tartlette
Seasonal Fruit with Homemade Jam and Whipped Cream
Waldorf=Astoria Sable Breton

Coconut Passion Macao
Pyramid of White Chocolate, Passion Curd and Coconut Mousse
Fresh Fruit Sauce and Assorted Berries
(Plated Only)

Lemon Drop
Lemon Broth with Diced Exotic Fruit
Passion Sorbet
(Maximum of 200 Guests)

Lemon Napoleon
Raspberry Sauce

Key Lime Tart

Crème Chantilly and Lime Zest

**Passionfruit Savarin
Rum Soaked BaBa
Passion Curd and Whipped Cream
Toasted Almonds and Crème Anglaise**

**Cherry Ice Cream Sandwich
Vanilla Ice Cream
Thin Layers of Brownie and Homemade Cherry Confit
Chocolate Sauce**

**Peach Feuillette
Puff Pastry, Caramelized Peaches, Almond Cream**

**Peach Strudel
Peaches and Passion Guava
Peach Mascarpone Gelato**

**Pear Bourdaloue
Britany Crust, topped with Poached Pears and Almond Cream
Whipped Cream and a Pear Chip**

**Spiced Poached Pear
Vanilla-Bean Blancmange
Hazelnut Chocolate Flourless Cake with Julienne Fuji Apple**

**Pineapple Upside-Down Cake
Caramelized Pineapple with Flaky Butter Crust
Coconut Ice Cream**

**Framboisine
White Chocolate Mousse
Raspberry Marmalade and Fresh Raspberries
Sable Breton
Raspberry Sauce**

**Raspberry Yogurt Feuillantine
Layers of White Chocolate, Fresh Raspberries,
Yogurt Mousse and Raspberry Gelee
(Plated Only)**

Desserts Cont'd

**Strawberry Napoleon
Caramelized Puff Pastry with Fresh Strawberries
Strawberry Basil Sauce**

**Citrus Medley
Orange and Lemon Cream with Lemon Cake, Lemon Gelee and Orange Segments
Garnished with Kumquat Confit
White Chocolate Diamonds, Gold Leaf Garnish
Chocolate and Passionfruit Sauces**

**Classic Waldorf Red Velvet Cake
Cream Cheese Mascarpone Icing**

**Tropical Indulgence
Banana Cake
Coconut Nutmeg Mousse
Passion Fruit or Raspberry Gelee**

**Café au Lait
Espresso Chocolate Mousse and Tiramisu Cream with a Chocolate Liquid Center
Caramel Sauce
(Plated Only)**

**Biscuit Glace
Brownie Ice Cream Terrine with Milk Chocolate Feuilletine
Coffee and Chocolate Ice Cream**

**Black Forest Cake
Cherry Sauce**

**Chocolate Blackout
Layers of Chocolate Pudding (with or without Crunch)
Raspberry or Passionfruit Sauces
(Plated Only)**

**Chocolate Griottines
Chocolate Blackout Cake
Mascarpone Mousse
Sour Cherry Gelee
Rice Crispy Pistachio Crunch**

**Trio of Desserts
Chocolate Praline Crunch
Apple Cobbler
(Choice of Flavor) Ice Cream Shot**

**Chocolate Guanaja
Light Chocolate Mousse Pyramid
Caramelized Almonds and Triple Chocolate Triangles
(Plated Only)**

**Chocolate Praline Crunch
Milk Chocolate Mousse and Hazelnut Cream
Chocolate Cake and Caramelized Rice Crispies
(Plated Only)**

**Chocolate Raspberry Cadeau
Flourless Chocolate Cake, Raspberry Gelee, Chocolate Mousse
Garnished with Fresh Raspberries
Muroise Sauce
(Plated Only)**

**Chocolate Feuillantine
(3) Quenelles of Chocolate Ganache
Thin Layers of Chocolate and Praline Crunch
Passionfruit and Chocolate Sauces
(Plated Only)**

**Gianduja Mousse Dome
Chocolate Hazelnut Mousse with Crème Brulee Center
Gold Leaf Accent
(Plated Only)**

**Warm Chocolate Cake with Brandied Cherries
Vanilla Ice Cream and Chocolate Sauce**

**Chocolate Diplomat
Individual Chocolate Bread Pudding
Vanilla Ice Cream or Crème Anglaise**

**Chocolate Savarin
Cremeux Chocolate and Chocolate Gateau Breton
Hazelnut Mousse Crunch, Chocolate Mirroir
Cocoa Nibs and Nougat Tuile
Caramel Sauce**

Desserts Cont'd

**S'more Please
Dark Chocolate Mousse topped with Toasted Maple Sugar Meringue
Graham Cookie Crunch
Fudge Sauce**

**Peanut Butter and Caramel Mousse
Tres-Leches Center
White Chocolate and Peanut Butter Cookie Crunch**

Topped with a Quenelle of Whipped Ganache

**Pistachio Dacquoise
Yogurt Mousse
Mixed Berries and Lemon-Verbena Gelee Trifle
Sabayon Sauce**

**Tartelette au Fromage de Chevre
Lightened Goat Cheesecake
Sweet Dough Crust
Sourcream Rosette and Caramelized Phyllo Tuile**

**Warm Brioche Bread Pudding
Cinnamon Ice Cream and Caramel Sauce**

**Baked Alaska
Individual Domes of Vanilla Ice Cream with Toasted Meringue
Cherry Confit and Chocolate Chips**

**New York Cheesecake
Chocolate or Raspberry Sauce**

**GOBLET DESSERTS
Vanilla Exotic Parfait
Coconut Dacquoise, Pabana Gelee
Vanilla Bavarian Cream
Toasted Macadamia
Served in a Dessert Glass**

**Key Lime Parfait
Lime Mousse, Lemon Cake and Fresh Raspberries
Graham Cracker Crust Crumble
Served in a Dessert Glass**

**Pecan Crunch Sundae
Butter Pecan and Vanilla Ice Creams
Desserts Cont'd**

**Chocolate Covered Pecans
Chocolate Shell
Salted Caramel Sauce
Served in a Dessert Glass**

**Peanut Butter Sundae
Peanut Butter Ice Cream, Vanilla Tapioca
Salted Caramel Sauce
Caramelized Rice Crispies
Served in a Dessert Glass**

**Peach Melba
Warm Toasted Peaches, Caramelized Almonds and Red Currant Gelee**

Vanilla Ice Cream
Served in a Dessert Glass

Strawberry Parfait
Mascarpone Strawberry Gelato, Strawberry Gelee and Fresh Strawberries with Streusel
Crumbs
Served in a Parfait or Martini Glass

Apple Pie Parfait
Cinnamon Spiced Apple Compote
Spiced Apple Gelee
Vanilla Bean Ice Cream with Streusel Topping
Served in a Pilsner Glass

Black Forest Parfait
Milk Chocolate Mousse, Brandied Cherries and Vanilla Panacotta

Dulce de Leche
Vanilla Ice Cream Swirled with Dulce de Leche
With Maple Glazed Walnuts
Served in a Martini Glass and Apple Cake with Sliced Almonds

Tiramisu
Served in a Dessert Glass

- **There is an additional charge to any item you wish to have pre-plated.**

RECEPTION SELECTIONS

HOT HORS D'OEUVRES

Baby Leaf Spinach, Prosciutto di Parma and Boursin en Robe with Phyllo
Citrus Lump-Crab Tartlette in an Herb Scone Crust
Crispy Tiger Shrimp Spring Roll, Miso-Spinach Sauce
Curried Lobster and Mango Tartlette
Grilled Lamb, Flat Bread with Minted Tatziki Sauce
Ham and Gruyere Croissant
Korean Style Beef Brochette, Nuocnam Sauce
Miniature Lump Crab Cakes, Roasted Red Pepper Aioli
Nekamaki of Black Angus Sirloin with Teriyaki Sauce with Bamboo Shoot Skewer
New Zealand French Lamb Chops, Thyme Jus d' Lie
Peking Duck Spring Roll, Black Plum and Sesame Sauce
Salmon Croque, Pommery Mustard Sauce
Shrimp and Mousseline with Cassava Crust and Mango Ketchup
Spicy Thai Cozy Shrimp wrapped in a Spring Roll
Steamed Assorted Dumplings, Ponzu Dipping Sauce

Steamed Shrimp and Broccoli Dumplings
Tandoori Spiced Chicken, Chilled Cucumber and Yogurt Sauce
Tuscan Beef Roulade with Parmesan and Black Pepper Crust

VEGETARIAN HORS D'OEUVRES

Baby Eggplant Toast with Roasted Vegetables and Fresh Mozzarella
Bartlett Pear and Roquefort Cheese Phyllo Purse
Caramelized Strawberry with Cracked Black Pepper and Gorgonzola Cheese
Creamy Cheese Souffle in an Herbed Shell
Dried Fruit, Pecan and Brie Cheese wrapped in Feuille de Bric
Four-Cheese and Roasted Garlic Puff
Mushroom Truffle Risotto in a Crispy Phyllo Flower
Spicy Vegetable Samosa, Cucumber Yogurt Sauce
Spicy Vegetarian Spring Roll, Teriyaki Sauce
Steamed Vegetable Dumpling, Miso Dipping Sauce
Vegetable Spring Roll, Ginger Soy Dipping Sauce

COLD CANAPES

Asparagus Mousse and Asiago Cheese Polenta Terrine
Asparagus Tips rolled in Westphalia Ham
Barbecued Eel Sushi with Nori Seaweed
Beef Carpaccio with Daikon, Scallions and Black Olive Tapenade
California Rolls with Wasabi and Pickled Ginger
Carpaccio of Black Angus Sirloin with Daikon Radish
Celery Remoulade with Lobster Medallion on a Silver Spoon
Cherry Tomatoes with Chicken and Mustard Salad
Chilled Shrimp, Corn and Cucumber Salad Canape
Confit Duck Beggars Purse
Cucumber with Smoked Salmon Mousse
Deviled Quail Egg, Crème Fraiche, Caviar and Chive
Egg Flower with Smoked Trout, Trout Caviar and Raifort Sauce
Foie Gras Mousse and Mango on Raisin Nut Bread
Ginger Crusted Tuna Maki, Pickled Scallion
Grilled Shrimp and Cucumber Salsa, Herbed Focaccia Crisp
Herbed Crabmeat Salad with Avocado and Pastry Spoon
Mango Foie Gras and Black Truffle
Mini Galantine of Vermont Goat Cheese, with Portobello Mushroom and Duck Confit
Poached Quail Eggs wrapped with Smoked Salmon
Prosciutto di Parma with Seasonal Melon
Radish Flower with Tuna Tartare
Roulade of Smoked Turkey and Mango Wrapped in Fresh Crepes

Smoked Chicken on Rye Toast with Hazelnut Mayonnaise
Smoked Ham and Brie Crostini
Smoked Salmon Cucumber Mousse on Seeded Flatbread
Smoked Sturgeon Napoleons
Smoked Turkey Breast with Hazelnuts on Seven Grain Bread
Spicy Black Mission Figs with Goat Cheese and Mascarpone
Tri Color Canape with Smoked Salmon, Sturgeon and Smoked Caviar
Tuna Tartare with Sesame Seeds on a Silver Spoon

VEGETARIAN CANAPES

Baby Marinated Artichoke Bottoms with Ratatouille Salad
Cherry Tomato with Goat Cheese and Calamata Olives
Chestnut Sandwich with Boursin Cheese and Shaved Cucumber
Fresh Mozzarella with Basil and Sundried Tomato
Goat Cheese and Portobello Roulade
Lychee Stuffed with Mango Salsa
Marinated Tomato Concasse and Black Caviar and Crab Remoulade on a Silver Spoon
Roasted Sweet Potato, Brandied Dried Fruit
Roquefort Crusted Celery with Spicy Walnuts
Summer Roll of Cellophane Noodles and Pickled Vegetables
Vegetable Tartare on Endive Leaves

ADDITIONAL RECEPTION ITEMS

CRUDITÉS

Assorted Crudités and Whole Fresh Vegetables
Served With Curry, Dill, Tarragon and Tomato Dips

FROMAGE

A Selection of Fine Imported and Domestic
Seasonal Farmstead Cheeses
with Strawberries in Galleano and Green Peppercorns,
Marinated and Cured Olives, Fresh Fruit
Sliced Focaccia, Ficelles and Herb Crostini

TUSCAN TABLE

Confit Spring Vegetables with Calamata Olives
Savory and Mache Lettuce
Oven Baked Fennel Salad Drizzle with Balsamic and Virgin Olive Oil
Display of Marinated Prime Olives with Parmesan Cheese
Cauliflower Salad with Pickled Onions
Cheese Tortellini Salad with Ricotta Cheese and Tomato Marmalade
Carved Melon with Prosciutto di Parma

Tubetini Pasta Salad with Pesto and Grilled Shrimps

PATE

**Trays of Assorted Gourmet Pates and Terrines
With Assorted Breads and Baguettes**

SHRIMP DISPLAY

**Jumbo Chilled Cocktail Shrimp
Sauce Oscar and Fresh Lemon**

CRAB CLAWS

**Jumbo Chilled Crab Claws
Cocktail Sauce and Fresh Lemon**

CHEF STATIONS

BLINI STATION

**Domestic or Imported Caviar
Served with Buckwheat Blinis and Creme Fraiche**

CEVICHE STATION

**Marinated Baby Scallops with Smoked Peppers, Cilantro and Fresh Lime Juice
Coconut Tuna Tartare with Avocado Mousse
Marinated Sea Bass with Green Olives, Sweet Peppers and Fine Herbs**

GRILL STATION

**Mini Grilled Sandwiches to include
Reuben, 3-Cheese Grilled Cheese
and Tomato, Mozzarella and Pesto**

HIBACHI STATION

**Spicy Grilled Shrimp with Ginger Chive Sauce
Sesame Crusted Tuna with Spicy Ponzu
Marinated Asian Vegetable Skewer
Sesame Peanut Chicken Satay**

PAD THAI STATION

**Stir Fried Pad Thai Noodles
Asian Vegetables, Soy Bean Salad
Peking Duck with Scallion Pancakes**

PAELLA STATION
Lobster, Shrimp, Clams, Mussels
Saffron-Infused Rice

PASTA STATION
Fusilli and Penne Pastas and Sauces of your Choice
Served With Freshly Grated Parmesan Cheese and Black Pepper

RACLETTE STATION
Salt Baked Potato, Raclette Cheese
Pickled Onions and Cornichons

CHEF STATIONS Cont'd

RISOTTO STATION
(Select Two)
Butternut Squash Risotto with Fresh Savory
Chestnut Risotto with Roasted Duck and Figs
Corn Risotto with Maine Lobster and Dill
Fresh Herb Risotto with Roasted Chicken and Garlic Cloves
Porcini Risotto with Fresh Marjoram and Brown Chicken Jus
Tomato Risotto with English Peas and Parma Cotto Ham and Basil Jus

FONDUE STATION to include SMOKED CHEDDAR AND GUINNESS
Toasted Country Bread
Grilled Chorizo and Wild Mushrooms

STEAMED DIM SUM AND PEKING DUCK STATION
Sumptuous Peking Duck with Pancakes
A Variety of Steamed Dumplings
Maki Rolls, Steamed Pork Buns,
Teriyaki Sauce

SUSHI STATION
A Deluxe Assortment of Sushi Rolls to include:
Broiled Eel Rolls, California Rolls, Avocado and Lime Reverse Rolls
Smoked Salmon Rolls, Tuna Maki Rolls and Shrimp Maki Rolls
Traditional Accompaniments of Soy Sauce, Wasabi and Ginger

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CARVING STATIONS

SALMON STATION

Sides of Smoked Salmon
Garniture of Chopped Onion, Egg, Capers and Lemon
Pumpernickel Tartines

BEEF STATION

Roasted Tenderloins of Beef
Served with Madeira Sauce, Fresh Horseradish
Soft Split Rolls

DESSERT STATION

A VARIETY OF DESSERTS TO INCLUDE:

Apple Cranberry Crumb Tart
Assorted French and Italian Miniature Pastries
Bowls of Fresh Fruit Salad
Chocolate Banana Tart
Chocolate Cake with Chocolate Sauce and Brandied Cherries
Chocolate Espresso Dacquoise
Crème Brulee
Fresh Berries with Crème Fraiche
Fresh Fruit Tartlette
Giant Cookies and Brownies
Goblets of Tiramisu
Key Lime Pie
Martini glasses of White and Milk Chocolate Mousse
New York Style Cheesecake
Peach Feuillette
Peach Melba
Pecan Pie (Seasonal)
Pineapple Upside-Down Cake
Pumpkin Pie (Seasonal)
Strawberry Cake with Lemon Crème
Waldorf=Astoria Rice Pudding
Warm Bread Pudding with Whiskey Sauce

Waldorf=Astoria Petits Fours

Coffee, Tea and Decaffeinated Coffee

*For groups of 25 guests or fewer, please select (2) items from the list above

*For groups of 26-75 guests, please select (3) items from the list above

*For groups of greater than 75 guests, please select (4) items from the list above.

