

Hors d'Oeuvres and Canapes

Cold Canapés

Boucher Stuffed with Zesty Creamed Cheddar Cheese and Horseradish

Canapés Spread with Creamy Smoked Salmon Mousse

Boucher of Caviar and \herbed Cream

Cheese Creamy Pesto and Havarti Cheese

Canapés Ham and Cheese Spirals

Salami Cornucopia

Cold Seafood Canapés

Mini Scallop on a Zucchini Round

Shrimp on Seafood Cocktail Mousse

Shrimp on Shrimp Mousse

Smoked Salmon Mousse

Surimi Crab

Hors d'Oeuvres and Canapés

Hot Selections

Caramelized Onion Mini Crepe

Tuscany Spirals

Crab Cakes

Cranberry Pecan Swirls

Ricotta Pesto Crescents

Spanakopitas

Feta and Sundries Tomatoes in Filo Pastry

Mushroom and Leek Crescents

Mediterranean Mix in Pastry Shells

Crab and Brie in Filo Pastry

Lobster Filo Rolls

Smoked Trout in Pastry Shells

Shrimp Puffs

Ratatouille in Pastry Shells

Mixed Seafood Bundles

Moroccan Chicken

Mini Quiche Loraine

Tarragon Chicken Filo Bundles

Bacon Cheese Twists

Mini Spring Rolls

Mike's Own Hot/Cold Selections

Breaded Scallops
Spicy Meatballs
Breaded Mushrooms
Sausage Rolls
Angels on Horseback
Bacon Wrapped Scallops
Chicken Kiev Bites
Mini Egg Rolls
Breaded Shrimps
Breaded Zucchini
Cheddar Cheese Bites
Pizza Bites
Assorted Mini Quiches

Platters and Snacks

Vegetables and Dip
Fresh Fruit Platter
Assorted Cheese and Crackers
Mixed Nuts
Shrimp on Ice with Cocktail Sauce
Assorted Meat Platter
Chips and Pretzels
Assorted Finger Sandwiches
Pate and Crackers
Relish Trays
Pumpnickel Round with Spinach Dip

Alcoholic or Non-Alcoholic Punch
Served in Pedestal Punch Bowl

Design Your Own Menu

Breads

White Dinner Rolls
Whole Wheat Dinner Rolls
Poppy Seed, Sesame and
Pumpernickel Rolls

Soups

Cream of Broccoli
Cream of Cauliflower
Cream of Celery
Minestrone
Clam Chowder
French Onion

Salads

Tossed Garden Salad
Potato Salad
Rotini Pasta Salad
Caesar Salad
Greek Salad
Spinach Salad
Waldorf Salad
Cole Slaw
Seafood salad
California Tossed
Broccoli Salad
Marcy's Salad
Baby Cocktail Shrimp

Beef

Prime Rib of Beef au Jus
Filet Mignon
Beef Stroganoff
New York Strip loin
Roast Sirloin Tip
Hip of Beef au Jus
Roast Rib Eye of Beef

Chicken

Chicken Chasseur
Chicken Cordon Bleu
Chicken Kiev
BBQ Chicken Breast
Roast 1/4 Chicken
Chicken Teriyaki
Chicken Stir Fry
Lemon Chicken
Chicken Breast Stuffed
(onion, feta, spinach)

Pork

Breaded Pork Cutlet
Roast Stuffed Pork loin
BBQ Back Ribs
Glazed Bone in Ham
Black Forest Ham with
Dijon

Design Your Own Menu

Veal

Veal Parmigiana
Hunter Schnitzel
Rack of Veal

Fish

Fillet of Sole Almandine
Red Snapper Parmesan
BBQ Whole Salmon
Salmon Showpiece

Seafood

Lobster Thermador
Lobster Tails
Sautéed Shrimp with Lemon
Fried Shrimp
Breaded Shrimp with Tartar Sauce
Breaded Scallops
Scallops San Francisco

Potatoes

Baby Roast Potatoes
Chateau Potatoes
Scalloped Potatoes
Parisienne Potatoes
Baked with Sour Cream
Stuffed Baked Potatoes
Mashed Potatoes
Parmesan Wedge Fries

Vegetables

Glazed Baby Carrots
Green Beans Almandine
Cauliflower Mornay
Broccoli w/cheese Sauce
Fresh Mixed Vegetables
Peas and Carrots
Broiled Tomatoes
Mexican Style Corn
Corn of the Cob

Vegetarian Meals

Vegetarian Lasagne
Stuffed Manicotti
Spinach and Cheese
Rotollo
Ratatouille in Seven
Grain Pastry
Spiced Middle Eastern
Pinwheels
Wild Rice and Vegetable
Wrap

BBQ Selection

New York Steaks
Top Sirloin
Filet Mignon
Pork Steaks
BBQ Back Ribs
BBQ Chicken Breast

Be sure to try Mike's homemade BBQ Sauce on your Ribs and Chicken

Design Your Own Menu

Desserts

Black Forest Cake
Carrot Cake
Deep Dish Apple Pie
Assorted Fruit Pies
Chocolate Mousse
Strawberry Shortcake
Homemade Butter tarts
Trippleberry Crumble
Chocolate Crepes
Lemons and Cream Shortcake
Lemon Pie
Coconut Cream Pie
Trifle

Dessert Tortes

Assorted Cheese Cakes
Grand Marnier Torte
Triple Chocolate Raspberry Torte
Wild berry Torte
Chocolate Mousse Torte
Blueberry Yogurt Torte
Tiramisu

Buffet Menu

*Roast Beef au Jus with Horseradish
Chicken Dish (your choice)
Choice of Potato
Choice of Vegetable
Assorted Rolls and Butter
Choice of Three Salads
Assorted Pickles
Choice of Dessert
Fresh Fruit Platter
Tea and Coffee
(available all evening)
After Dinner Mint*

*Price: \$26.00 per person plus 15% gratuity and tax
\$18.00 per hr for Bartenders
\$20.00 per hr for late staff*

*Includes: All staff
Serving of meal
Clearing of tables
Cleanup of dishes*

****Tasting available at an added cost***