



Seated/ Plated dinner menu selections

~ Please note that these menus are just a sampling of what we can prepare as we normally customize all of our seated/plated events ~

We suggest at least 3 choices:

Pork Tenderloin Crostini

Ciabatta Bread Round with
Pork Tenderloin and topped with
Bernaise Sauce

Spanikopita

Phyllo dough stuffed with garlic
spinach spread and feta cheese

Mini Crab Cakes

Miniature Maryland Crab Cakes
Topped with dollop of Remoulade sauce

Smoked Chicken Quesadillas

Miniature quesadillas stuffed with spicy
chicken and served with a dollop of sour
cream and guacamole

Mushroom Vol-au-Vent

Fontaina Cheese and Mushroom
Sauce encased in a miniature
Puff pastry

Bruschetta

Grilled slices of ciabatta bread
brushed with garlic olive oil, diced
roma tomatoes and fresh basil

A "Touch" of Comfort

Our homemade Tomato Soup
topped with a mini Grilled Cheese

Mini Shrimp Sandwiches

Fresh Shrimp on an
open faced bread round topped
With homemade cocktail sauce

Teriyaki Beef or Chicken Kabobs

Petite Kabobs which would include
Beef, Pineapples and Peppers
grilled and served on a skewer

Fried Macaroni and Cheese Balls

Our Famous Macaroni and Cheese
rolled in buttery crumbs, fried and
topped with a tasty dollop of sauce



A Delightful
BITEFULL CATERING
Salad Choices

Boston and romaine lettuces, sliced cucumbers, Bermuda or Vidalia onions,
Sliced fresh strawberries with our very own poppy seed dressing

Mixed field greens, including assorted lettuces, shaved carrots, cucumber slices,
Bermuda onions and assorted bell peppers with balsamic vinaigrette and creamy herb dressings

Fresh savory spinach, mushrooms, sliced sweet bell peppers,
Crumbled bleu cheese with roasted shallot dressing

Greek traditional with romaine, cucumbers, tomatoes, onions, feta cheese,
Kalamata olives, solanika peppers and a pungent fresh oregano, olive oil and lemon dressing

Pear, Endive and Gorgonzola Salad which includes romaine and endive lettuces, red grapes, toasted
walnuts, fresh sliced pears, and topped with gorgonzola cheese and served with a pear walnut oil
dressing

Entrée

All our entrees come with fresh bread, butter and a vegetable of your choice

Chicken Champignons Boneless, pan sautéed breast with forest mushrooms and Madeira
And served with our Garlic Mashed Potatoes

Chicken Chasseur. . . Boneless grilled breast, marinated in extra virgin olive oil and fresh
herbs, prepared with a plum tomato, mushroom and white wine sauce served with parmesan
risotto

Chicken Piccata . . . Boneless, pan sautéed breast with fresh lemon juice and sherry sauce,
topped with capers, served with basmati rice pilaf



Seated dinner menu selections
Continued

Entrée: (continued)

Pecan Crusted Chicken . . . Boneless breast coated with pecans, served with a honey mustard glaze and garlic mashed potatoes

Chicken and Shrimp Orientale . . . Garlic sesame oil marinated breast and large gulf shrimp, char-grilled, served with ginger –soy sauce and basmati rice pilaf

Filet of Atlantic salmon. . Sautéed in butter, shallots, parsley and white wine, served with roasted red potatoes with Rosemary and Garlic

Petite Filet Mignon and Grilled Salmon
Served with garlic mashed potatoes

Marinated Beef Tenderloin and Herbed Roasted Chicken Breast . . .
Served with horseradish sauce and twice baked potatoes bites

Marinated Beef Tenderloin and Jumbo Stuffed Shrimp Scampi. . .
Served with our basmati rice pilaf



Seated dinner menu selections
Continued

Entrée: (continued)

Marinated Beef Tenderloin served with Horseradish Sauce
Served with Garlic Mashed Potatoes, Grilled Veggies

Vegetarian entrée selection

Grilled Portabella Mushrooms . . . Stuffed with fresh spinach and ricotta, topped with sauce, herbed bread crumbs and parmesan cheese

Eggplant Parmesan.....our eggplant parmesan is like no other. We have that secret ingredient that makes it so buttery and crispy and topped with fresh parmesan and mozzarella cheese

To Name a few – we love to customize your menu to suit your tastes!