

Our catering menu includes some of our most requested items. It's a starting point for planning your event...no matter how large or small, we personally customize your menu so your event is a complete success!

SIT DOWN / BUFFET

SALADS

Watercress with Anjou Pears and Gorgonzola
Jersey tomatoes and fresh Mozzarella, micro arugula
Golden Beet and Goat cheese, candied walnuts
Baby market greens, local vegetables
Wild arugula, cherry tomatoes, shaved red onion and Parmesan

SUMMER SALAD OPTIONS

Dijon potato salad
Mixed bean salad
Wild rice salad
Watercress and corn salad
Cucumber and mint with summer peppers
Orzo with Feta and crisp spinach
French beans with charred tomatoes and pine nuts
Penne with Mozzarella, tomato and basil
Fried green tomatoes
Marinated wild mushrooms
Grilled eggplant with mint and garlic

PASTAS

Grilled Italian sausage, rabe, tomato sauce and orrechiette
Veal meatballs, rigatoni, capers, pinenuts, tomato sauce
Wild mushroom & Garganelli, Prosciutto, herbs, cream and Pecorino
Pasta Calabrese, pea greens, shrimp, chorizo, chili, mint
Porcini tortellini, prosciutto, English peas, cream pecorino
Penne with peas and Vodka sauce

ENTREE OPTIONS

Grilled Prawns, White Bean and Kale
Homemade Crab Cakes, Lemon -Caper Aioli
Grilled Hanger Steak, Avocado Salsa
BBQ Pork Tenderloin, Moroccan Spices
Grilled Lamb Sausage, truffle bliss potatoes, market greens
Grilled Sea Scallops with Creamed Corn and Chorizo

STATIONS

Soho slider bar
Pasta station
Carving station

ADDITIONAL OPTIONS

Atlantic raw bar
L.A. sushi bar

FARM TABLE DISPLAY

Artisan cheese with seasonal berries, grapes and olives
Seasonal Crudités, assorted aioli
Shrimp cocktail, traditional cocktail sauce
Homemade herb Focaccia and crackers

HOR D'OEUVRES

Petit crab cakes lemon aioli
Grilled hanger steak with roasted shallots on a crostini
Coriander crusted Ahi tuna with tomato chili salsa
Roasted tomato, basil and aged goat cheese bruschetta
Moroccan BBQ duck on crispy tortilla
Salmon tartar, ricotta, basil, chili orange marmalade
Grilled artichokes, ricotta, oven dried tomato, arugula

Roasted eggplant, currants and Parmesan
Tuna tartar, jalapeno, basil, scallions
Lobster club, crispy Prosciutto, avocado, micro arugula
Wild mushroom, Pecorino with truffle essence
Crushed olives on garlic crostini
Chicken liver mousse
Vegetable spring rolls
Spicy lamb empanadas

Crushed figs with ricotta on crostini
Beef tartar with truffles
Shrimp in Phyllo with a coconut thai sauce
Sweet plantain empanadas
Blue cheese empanadas
Roasted Sicilian eggplant with currants
Crab and scallion spring rolls
Roasted pork spring rolls