



MENU OFFSITE

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OFFSITE EVENTS

AT A GLANCE

HORS D'OUERVES PACKAGE

CHOOSE 6 ASSORTED

\$26.99 PER PERSON

2 ENTREE BUFFET

2 ENTREES, 3 HOT SIDES, 1
SALAD, DINNER ROLLS &
DESSERTS

\$36.95 PER PERSON

FULLY OPEN BAR

PREMIUM LIQUOR, BEER, WINE,
MIXERS & SOFT CRINKS

\$28.99 PER PERSON

BEER & WINE OPEN BAR

BEER & WINE , MIXER & SOFT
DRINKS

\$24.99 PER PERSON

STAFFING

EVENT CAPTAINS, WAITERS,
BARTENDERS

\$55.00 PER HOUR (5 HOURS
MINIMUM)

RENTALS

GLASSES, PLATES, SILVERWARE,
TABLES, CHAIRS, TRANSPORTABLE
BAR, ETC.

PRICE VARIES PER ITEM



Stationary BOARDS AND BASKETS

ANTIPASTO

\$14.95 PER PERSON

GENOA SALAMI, PROSCIUTTO,
PEPPERONI, HAM, HERBED
SMOKED TURKEY, MARINATED
ARTICHOKE HEARTS, MARINATED
MUSHROOMS, ROASTED PEPPERS,
OLIVES, FRESH MOZZARELLA &
BASIL

ARTISINAL CHEESE

\$12.95 PER PERSON

SELECTION OF IMPORTED AND
DOMESTIC CHEESES.
GARNISHED WITH FRESH GRAPES,
STRAWBERRIES, NUTS,
& DRIED FRUITS. SERVED WITH
FRESH BREADS,
FLATBREADS & "CARR'S"
CRACKERS

SLICED FRUIT

\$8.95 PER PERSON

SELECTION OF OUR SEASONAL
AND TROPICAL FRUITS CARVED
AND ARRANGED ON A PLATTER

CROSTINI

\$11.95 PER PERSON

TOMATO & BASIL CROSTINI,
ROASTED EGGPLANT CROSTINI,
SHRIMP & AVOCADO CROSTINI,
GOAT CHEESE & RED PEPPER
CROSTINI, SEARED HANGER STEAK
JALAPEÑO AIOLI CROSTINI

CRUDITE

\$8.95 PER PERSON

SELECTION OF SEASONAL
VEGETABLES SERVED WITH
SWEET & SAVORY SAUCES

SWEETS

\$8.95 PER PERSON

ASSORTED GOURMET
COOKIES, BROWNIES, AND
MINI DESSERTS BITES

Stationary BOARDS AND BASKETS

The Latin Flavor Basket

Skewers of Argentinean Beef, Skewers of Cilantro Shrimp, Salt Cod and Red Pepper Fritters, Black Bean Empanadas, Plantain Chips, Classic Chimichurri, Tomato Chimichurri

The Bangkok Basket

Skewers of Grilled Chicken & Beef Satay, Skewers of Lemongrass Shrimp, Vegetable Spring Rolls, Sweet Corn Patties, Crisp Wonton Strips, Spicy Peanut Dip & Ginger Scallion Dip

The Aloha Basket

Skewers of Grilled Pork, Skewers of Grilled Shrimp, Steamed Vegetable Rolls, Tropical Fruit Slices with Apricot Dipping Sauce & Mango Cilantro Salsa

The Provencal Basket

Skewers of Fired Grilled Shrimp & Rosemary Garlic Chicken, Grilled Zucchini & Sun-dried Tomatoes, Belgian Endive, Sun dried Tomatoes, Olives & Fresh Herb Aioli

The Caribbean Basket

Skewers of Jamaican Jerk Chicken, Coconut Shrimp & Gilled Pineapple, Fried Plantains, Mango Avocado Salsa & Caribbean Cocktail Sauce

The American Basket

Mini Crab Ca Mini Crab Cakes, Skewered Southern Fried Chicken, Skewered Sirloin Steak with a Horseradish Dip, Sweet Potato Sticks, Grilled Asparagus, Jack Daniel B.B.Q Sauce, Roasted Red Pepper Remoulade

The Mediterranean Basket

Skewers of Marinated Moroccan Grilled Sirloin, S Grilled Sirloin, Skewers of Provencal Herb Chicken, Tunisian Red Snapper Cakes, Spanakopita, Falafel Balls, Hummus, Babaganoush, Chermoula and Pita Breads

The Greek Basket-

Skewers of Lamb Souvlaki, Skewers of Garlic Lemon Shrimp, Spanakopita, Marinated Feta Kalamata Olives, Pita Breads with Tzatziki and Walnut, Garlic & Yogurt Dipping Sauces

The Mexican Basket

Beef Taquitos, Chicken Taquitos, Beef Empanadas, Miniature Chicken Tacos Blue and Yellow Corn Tortillas with Salsa and Guacamole

The Tapas Basket

Garlic Chicken Wings, Tapas Style Shrimp Skewers with Smoked Paprika, Grilled Chorizo, Garlic and Parsley Potato Wedges, Fried Mushrooms, Serrano Ham, Tomato Toasts

The Tuscan Basket

Skewers of Grilled Italian Sausage, Skewered Lemon Garlic Shrimp, Skewers of Prosciutto and Melon, Sliced Italian Salami, Skewers of Fresh Mozzarella and Tomato, Roasted Red Peppers, Sicilian Olives, Olive Tapenade, Eggplant Bruschetta

The Indian Basket

Skewers of Tandoori Style Chicken, Skewers of Spicy Ginger Coconut Shrimp, Curried Vegetable Samosas, Fried Cauliflower, Vegetable Patties with Mango Chutney, Crisp Indian Pappadums, Lentil Dip

The Charcuterie Basket

A Selection of Pate Campagna, Foie Gras Mousse, Fennel Sausage, Pepper Salami, Smoked Ham, Balsamic Roast Chicken, Marinated Olives, Cornichons, Roasted Peppers, Assorted Mustards and Sliced Baguettes

HORS D'OEUVRES SELECTION

CHOOSE 6: \$26.99 PER PERSON

VEGETARIAN

- Endive Topped with Camembert, Figs & Toasted Pecans
- Sicilian Arancini Topped with a Tomato Pipette
- Goat Cheese & Onion Tartlets
- Macaroni & Cheese Tartlets
- Pear & Brie in a Puff Pastry
- Wild Mushroom Risotto on a Toasted Crostini
- Strawberry & Whipped Brie on a Toasted Crostini
- Tomato & Basil Bruschetta on a Crostini
- Spanakopita with a Yogurt Dill Dipping Sauce
- Lettuce Wraps with Marinated Julienned Vegetables
- Vietnamese Vegetable Summer Rolls with Thai Chili Sauce
- Mini Avocado, Roasted Red Pepper & Gouda Frittata
- Veggie Burger Sliders Topped with a Gherkin
- Pear & Gorgonzola in Phyllo Dough
- Deviled Eggs
- Fried Vegetable Spring Rolls with dipping sauce

LAMB

- Lamb Slider with Feta and Kalamata Mousse
- Sundried Tomato Pesto
- Lamb Croquettes with Herb and Garlic Aioli

SEAFOOD

- Bacon-Wrapped Sea Scallops
- Mini Sweet Potato Pancakes with Sour Cream & Lox
- Mini Maryland Crab Cakes
- Coconut Shrimp with Mango Salsa
- Firecracker Roasted Shrimp
- Portuguese Salt Cod Fritters with Peri Peri Sauce
- Sesame Crusted Rare Tuna on Crackers with Wasabi Mayonnaise
- Asparagus Wrapped in Smoked Salmon
- Shrimp, Avocado, Cilantro & Tomato Crostini
- Shrimp Cocktail
- Paella Croquettes with Chorizo and Octopus
- Halibut in Phyllo Dough with Harissa Mayonnaise
- Mini Fish Tacos with Horseradish & Avocado
- Lox, Dill Cream Cheese on Sliced Cucumber
- Shrimp Skewers Wrapped in Pancetta with Korean BBQ Sauce
- Bang Bang Shrimp Taquitos with Spicy Salsa

HORS D' OEUVRES SELECTION

CHOOSE 6: \$26.99 PER PERSON

POULTRY DELIGHTS

- Mini Chicken Tostadas with Sour Cream & Avocado
- Chicken Parmigiana & Pesto Sliders Skewered with Broccolini
- Coconut Chicken Tenders served with Pineapple Dip
- Thai Chicken Skewers paired with Peanut Dipping Sauce
- Turkey, Brie & Cranberry Beggar's Purses
- Asian Chicken Lollipops
- Teriyaki Chicken Skewers
- Mini Chicken Bacon Ranch Roll
- Chicken Wings: General Tso, Lemon Pepper, BBQ, Buffalo, Garlic Parmesan
- Tostones with Jerk Chicken & Mango
- Mini Chicken Empanadas
- Mini Chicken Quesadillas
- Mini Paninis

PORK

- Prosciutto, Whipped Brie & Balsamic Crostini
- Pigs in a Blanket
- Pork Dumplings
- Chorizo-Stuffed Mushrooms
- Pulled Pork Sliders with Three Veggie Slaw
- Glazed Ham, Brie & Onion Jam Tartlet

SHOOTERS

- Tomato Soup with Mini Grilled Cheese
- Shrimp Ceviche
- Tuna Tartare & Avocado
- Gazpacho with Serrano Ham and Croutons
- French Onion Soup

SEAFOOD

- Bacon-Wrapped Sea Scallops
- Mini Sweet Potato Pancakes with Sour Cream & Lox
- Mini Maryland Crab Cakes
- Coconut Shrimp with Mango Salsa
- Firecracker Roasted Shrimp
- Portuguese Salt Cod Fritters with Peri Peri Sauce
- Sesame Crusted Rare Tuna on Crackers with Wasabi Mayonnaise
- Asparagus Wrapped in Smoked Salmon
- Shrimp, Avocado, Cilantro & Tomato Crostini
- Shrimp Cocktail
- Paella Croquettes with Chorizo and Octopus
- Halibut in Phyllo Dough with Harissa Mayonnaise
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- Lox, Dill Cream Cheese on Sliced Cucumber
- Shrimp Skewers Wrapped in Pancetta with Korean BBQ Sauce
- Bang Bang Shrimp Taquitos with Spicy Salsa

Carving Station

Carving Station

\$21.95 per pound

-Filet Mignon-

Served with:

Horseradish cream sauce, Gravy, Mustard

-Golden Roasted Turkey-

Served with:

Gravy, Shallot mustard sauce, Cranberry sauce, Apricot dipping
sauce

PASTA STATION

\$19.99 per person

-Penne alla vodka -

with Pecorino Romano cheese and a creamy pink vodka sauce.

-Rigatoni mezzipae-

with sweet & hot sausage, roasted tomatoes, Parmesan cheese, and a hint of
cream.

-Orecchiette-

with fennel sausage, roasted peppers, and Marsala mushroom sauce.

Toppings available on the side:

Grilled chicken, Bacon bits, Portobello mushrooms
Basil, Grilled tomatoes, Grated Parmesan and Reggiano

Carving Station

SUSHI STATION

Inquire About Prices

Enjoy a delightful assortment of sushi platters, including:

- California Rolls
- Spicy Tuna Rolls
- Vegetarian Rolls
- Salmon Rolls
- Shrimp Tempura

Sashimi accompanied by pickled ginger, wasabi, and scallion soy sauce.

DESSERT STATION

Inquire About Prices

- Cake Pops
- Assorted Fruit
- Nut & Chocolate Tarts
- Gourmet Cookies & Brownies
- Assorted Dessert Shooters
- Macarons
- Italian Desserts

Buffet DINNER

2 ENTREES, 2 HOT SIDES, SALAD, DINNER ROLLS & DESSERT
\$34.99 PER PERSON

POULTRY

BOURBON CHICKEN
WALNUT-CRUSTED CHICKEN
CHICKEN CORDON BLEU
TOMATO & MOZZARELLA-STUFFED CHICKEN
MEDITERRANEAN STUFFED CHICKEN LEMON-
HERB CHICKEN
COCONUT & ALMOND CRUSTED CHICKEN CHILI-
GINGER CHICKEN

RED MEAT & PORK

SEARED HANGER STEAK
CHIMI CHURRI SLICED SKIRT STEAK SHORT RIB
BRAISED WITH TOMATO APRICOT GLAZED PORK
CHOPS STEAK PORTOBELLO
RACK OF LAMB

SEAFOOD

PAN SEARED SALMON
PARMESEAN CRUSTED SALMON
ASIAN GLAZED SALMON
SHRIMP SCAMPI
SHRIMP DI PARMA
PAN-SEARED GROUPER
SUN-DRIED TOMATO CHILEAN SEA BASS

Buffet DINNER

2 ENTREES, 2 HOT SIDES, SALAD, DINNER ROLLS & DESSERT
\$34.99 PER PERSON

VEGETARIAN & VEGAN

EGGPLANT ROLLATINI
SPINACH & MOZARELLA STUFFED PORTOBELLO
TOFU LASAGANA
VEGETABLE RISOTTO
RICE & MIXED VEGETABLE STUFFED PEPPERS
CAULIFLOWER STEAKS

SIDES

POTATOES:

ROASTED YUKON POTATOES, POTATOES AU
GRATIN, MASHED POTATOES, MASHED SWEET
POTATOES, ROASTED YAMS, BAKED POTATOES

RICE & GRAINS:

YELLOW RICE WITH VEGETABLES, WILD RICE,
BASMATI RICE, RICE PILAF, ARROZ CON GANDULES,
QUINOA WITH VEGETABLES, MEDITERRANEAN
COUSCOUS, BLACK BEAN SALAD

VEGETABLES:

SATUEED STRING BEANS, ROASTED ASPARGUS,
SAUTEED SNOW PEAS & BUTTON MUSHROOMS,
GINGER GLAZED CARROTS, SAUTEED SPINACH,
ROASTED BRUSSEL SPROUTS, SAUTEED BROCCOLI
RABE, STEAMED BROCCOLI

-MORE ENTREE OPTIONS UPON REQUEST -

Bar PACKAGE

FULLY OPEN BAR

(\$28.99 PER PERSON)

HARD LIQUOR

VODKA, SCOTCH, GIN, RUM, TEQUILA (GOLD & SILVER),
BOURBON & WHISKEY

BEER & WINE

2 OPTIONS OF RED WINE, 2 OPTIONS OF WHITE WINE,
PROSECCO, ASSORTED IMPORTED & DOMESTIC BEER

SOFT DRINKS & WATER

COKE, DIET COKE, SPRITE, SELTZER, GINGER ALE,
BOTTLED SPRING, SPARKLING

MIXERS

DRY VERMOUTH, TRIPLE SEC, TONIC WATER,
ORANGE JUICE, CRANBERRY JUICE, PINEAPPLE JUICE,
ETC.

LIMITED OPEN BAR

(\$24.99 PER PERSON)

BEER & WINE

2 OPTIONS OF RED WINE, 2 OPTIONS OF WHITE WINE,
PROSECCO, ASSORTED IMPORTED & DOMESTIC BEER

SOFT DRINKS & WATER

COKE, DIET COKE, SPRITE, SELTZER, GINGER ALE,
BOTTLED SPRING, SPARKLING

Desserts

DESSERT OPTIONS:

FROM \$7.99 PER PERSON - \$10.99 PER PERSON

ITALIAN DESSERT PLATTER

CITY'S ASSORTED GOURMET COOKIE, BAR & TART PLATTER

SPECIALITY DESSERT SHOOTERS

HOMEMADE COOKIE & BROWNIE PLATTER

CUPCAKES (MINI OR FULL SIZED)

CAKE POPS

HOMEMADE BANANA BREAD PUDDING

SPECIALTY CAKES, CHEESECAKES & PIES

(PRICE VARIES)

Staffing

\$55.00 PER HOUR (5 HOUR MINIMUM)

EVENT CAPTIAN, SERVER, BARTENDER, BARBACK

Rentals

INQUIRE ABOUT PRICING:

- DISHWARE
- CLOTH NAPKINS
- UTENSILS
- WINE GLASSES
- ROCKS GLASSES
- MARTINI GLASSES
- WATER GLASSES
- BEER GLASSES
- LINENS.HIGH-TOP TABLES
- 6 FT. TABLES
- TRANSPORTABLE BAR