



2723 Broadway, New York, NY 10025

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## **APPETIZERS**

### **VEGETARIAN**

Stuffed Goat Cheese mushroom with toasted panko and herbs

Potato Latkes with scallions sour cream, Apple confit

Caramelized Leek and Asparagus Gruyere Cheese Tartelettes

Mini Greek Skewers: Feta cube, tomato, Kalamate olive, cucumber

Ricotta, Roasted Plums, Fig Spread Crostini

Organic Vegetable Potsticker, Soy & Ginger Dipping

### **VEGAN**

Fresh Eggplant Caponata on Crostini

Kalamata Olive Tapenade on Crostini

Vegan Turmeric Pineapple Tofu Kabobs

Pesto thinly sliced Vegetable skewers

Ricotta, Roasted Plums, Fig Spread Crostini

Fresh Guacamole on Wonton crisps

## **FISH / SEAFOOD**

Seared Scallops with Lemon Butter Sauce

Classic Jumbo Shrimp Cocktail (add \$6)

Scottish Smoked Salmon on Puff Pastry, Dill Creme Fraiche

Chesapeake Jumbo Lump Crab Cakes (add \$6)

Lobster salad on Brioche (add \$6)

Fish Ceviche with citrus in Verrine cups

## **CHICKEN**

Organic Chicken Potsticker, Soy & Ginger Dipping

Smoked Turkey meatball with Harissa and Honey glaze

Grilled Chicken Skewers with Chili Lime Dip

Sticky Garlic Sesame Chicken balls

Jerk Chicken Mini Taco with Mango Pineapple Salsa

Moroccan Chicken Phyllo envelopes with Cardamom and Coriander

## **MEAT**

Teriyaki Beef Skewers, Ginger-Soy Dipping Sauce

Filet Mignon on Crostini with creamy horseradish dip

Lamb Meatballs w/tzatziki dip

Mini Italian Meatballs & Spicy Marinara, Shaved Parmesan, Chiffonade Basil

Ricotta and Imported Prosciutto Fig Spread Crostini

Braised Cabernet Short Ribs in Potato Cups

Lamb Chops lollipop (add \$10) Mint Chimichurri Dipping Sauce

Beef Franks in Puff Pastry Blankets, Dijon Mustard

Beef Triangles phyllo envelopes with Moroccan spices

Franks en Croute, Grain Dijon Mustard

## **BUFFET SALADS**

Beet and Goat Cheese with Slivered toasted Almonds, Organic Greens, Shallot Vinaigrette

Asian Cashew Crunch Shredded Brussels Sprouts and Red Cabbage Salad with Sesame Ginger Dressing

Organic Chicken Curry Salad With Organic Greens, Cranberries, Roasted Walnuts, Curry Mayo

Dill Golden Yukon Potato Egg Salad, Creme Fresh, Shallots, Fresh Dill

Mediterranean Couscous salad with cucumber, tomato, parsley, shallots, mint, jalapeño lemon dressing

Kale and Farro Salad with sliced green apples, toasted pecans, cranberries, toasted pepitas, shallot vinaigrette

Vibrant Vegetable Salad with Zucchini, Asparagus tips, cherry tomato, fresh herbs vinaigrette

Frisee au Lardons: Applewood smoked lardons, frisbee lettuce, poached egg, classic Bistro vinaigrette

## **PLATTERS**

Greek: Fresh Hummus, Imported Olives, Grilled Zucchini and Yellow Squash, Imported Feta Cheese, Marinated Artichoke Hearts, sun-dried tomatoes, Pita Chips

Grilled Mini Teriyaki Salmon bites with Hoisin glaze

Mini Quiches Selection - Quiches Lorraines and/or Vegetariennes

Cheese and Charcuterie: Imported Cheeses, Charcuterie, Cornichons, Assorted olives, marinated artichokes, Fresh and Dried Fruit, Assorted nuts and Artisan crackers

Simple Grilled Shrimp Skewers with lemon and garlic

## **MINI SIGNATURE SANDWICHES**

(All on baguettes)

Grilled Chicken Breast, Gruyere Cheese, Garlic Confit Aioli, Vine Ripe Tomatoes, Baby Arugula

Prosciutto di Parma sandwich, Buffalo Mozzarella, Tomato, Arugula, Pesto, drizzle olive oil

Vegetarian Sandwich with Roasted Provencal Sliced Vegetables, Olive Oil, Balsamic Dressing

Buffalo Mozzarella with heirloom tomato, fresh basil, olive oil, balsamic vinegar

### **SLIDERS ON MINI BUNS**

Shredded Beef roast with spicy Cole slaw

Mini burgers with pickle and tomato on bun

Asian Chicken with slaw

Slow Cooker Buffalo Chicken Sliders

Mini Lamb Burgers with Dill Greek Yogurt

### **ENTREES**

#### **BEEF**

Grilled Filet Mignon Sautéed Baby Spinach, Garlic Mashed Potatoes, Classic Béarnaise Sauce (add \$15)

Oven Baked Premium Short Ribs Mixed With Yukon Mashed Potatoes In A Cabernet Red Wine Sauce  
(French shepherd pie)

Boeuf Bourguignon: Braised Grass Fed Premium Beef In A Bordelaise Red Wine Sauce With Sautéed  
Mushrooms, Pearl Onions And Lardons Bacon

#### **CHICKEN**

Coq au Vin: Organic Braised Chicken In A red Cabernet wine sauce, Pearl Onions, Mushrooms And  
Carrots, gold Yukon mashed potatoes

Roasted Balsamic Glazed Chicken Thighs With Provençal Herbs, roasted gold Yukon potato with herbes  
de Provence

Sautéed Organic Chicken Breast In a Creamy Porcini and cremini Mushrooms Sauce, Farfalle pasta

#### **FISH**

Pan seared Wild Hawaiian Mahi-mahi Sautéed Carrots, Mushrooms, Red Peppers In A lemon Capers  
Sauce Provençal

Seafood Stew of Shrimp, Scallops, Calamari In A Saffron Sauce, Carrots, Fennel And Celery (Add \$10),  
Basmati toasted vermicelli rice

Simply Roasted Atlantic Salmon In A Buttery Lemon Sauce

Grilled Teriyaki Salmon with Hoisin glaze

## **SIDES**

Roasted Gold Yukon Potatoes

Sautéed Haricots Verts

Mashed Potato

Grilled Asparagus

Creamy Spinach

Grilled Seasonal Vegetables

Lentil Salad

Sautéed Broccoli with toasted sliced almonds, garlic olive oil

## **PASTAS**

Pasta Pesto Salad with Green Peas, Asparagus, Shaved Parmesan, Basil Pesto

Bow Pasta with grilled Corn, Avocado, Cherry Tomato, Red Onion, Cilantro Jalapeño dressing

Penne Primavera with organic seasonal vegetables, garlic olive oil

Seafood Fettuccine Fresh Fettuccine, Atlantic Salmon, Baby Shrimps, Mussels, Chablis white wine Shallots Sauce (add \$6)

Farfalle au Champignons Sauvages: Farfalle pasta tossed with Shiitake, Portobello mushrooms in a creamy Cognac sauce

## **DESSERTS**

Mini Cremes Brûlées

Mini Mousses au Chocolat

Assorted French Cookies

Exotic Fruit Salad with Mint and Citrus

Roasted plums with Creme Fraiche

