



Menu Details

Duet Entrees for Plated Weddings & Events

Surf & Turf - Filet Mignon & Crab Cake or Butter Poached Lobster Tail

Filet Mignon & Jumbo Lump Crab Cake Duet

Braised Beef Short Ribs & Miso Salmon Duet

Carved Kona Rubbed Beef Tenderloin Filet Cabernet Demi Glace, Béarnaise

Hand Carved Menu Items

Carved Slow Roasted Prime Rib Béarnaise and Horseradish sauces

Carved Mustard Peppercorn Crusted Prime Rib Béarnaise, Horseradish, Petite Rolls

Carved Petite Chateaubriand Tender Béarnaise, Horseradish and Petite Rolls

Beef Wellington Port Wine, Wild Mushroom & Andouille Duxelle, Sauce Bearnaise

Beef Entrees

NY Strip Steaks Bourbon Shallot Chive Sauce

Filet Mignon with Béarnaise

Malaysian Braised Beef Short Ribs

Slow Roasted Prime Rib Béarnaise and Horseradish Sauce

Veal Chops Balsamic Cippolini Onions

Tender Beef Brisket Tomato Onion Gastrique

Teres Major Beef Medallions in a Mushroom Demi Glace

Chef's Beef Pot Roast with Caramelized Onions, Carrots & Potatoes

Belgian Beef Carbonnade Caramelized Onions & Cider Demi Glace

Tender Beef Stroganoff with Onions & Mushrooms

Milanese Braised Beef in Red Wine

Tender Veal Stew Tomatoes, Carrots, Celery and Herbs

Swiss Steak Demi Glace, Carrots, Onions

Moroccan Beef Tagine Flavorful Dish

Veal & Pistachio Meatloaf with a Bacon, Tomato and Onion Gastrique

Mom's Meatloaf & Mashed Potatoes

Meatballs Marinara Parmesan cheese

Corned Beef & Cabbage for St. Patrick's day

Poultry Entrees

Chicken Piccata Lemon White Wine Sauce

Chicken Marsala Roasted Mushrooms, Marsala Wine Sauce

Pecan Crusted Chicken Port Wine Red Onion Compote

Chicken Saltimbocca Prosciutto, Provolone, Mushroom Sage Sauce

Classic Chicken Parmigiana

Chicken Breast Guinness Ale Mushroom Gravy

Maple Pecan Glazed Chicken Breast

Sautéed Chicken Breast, Artichoke, Carrot & Tomato

Lavender Honey Lacquered Chicken

Herb Roasted Chicken

Coq au Vin - Classic French Braised Chicken in Red Wine Sauce

Tender Chicken Medallions in Jerez Sherry Cream Sauce w/ Mushrooms, Peppers and Carrots

Basil Pesto Chicken Breast (GF)

Chicken Fricassee, Tarragon, White Wine, Baby Peas, White Sauce

Wine Braised Chicken Cacciatore Tomato, Mushroom, Onion, Carrot and Herbs

Asiago & Herb Crusted Chicken Breast

Moroccan Tagine Spiced Chicken

Chicken Mustard Herb Cream Sauce

Winter Cassoulet Duck Legs, Andouille Sausage, White Beans and Vegetables

Beer Braised Chicken Medallions Lager Sauce, Candied Pumpkin Seeds

Fajitas with Peppers & Onions, Salsa, Sour Cream and Warm Flour Tortillas on the side

Chicken and Asparagus filled Crepes topped with a Champagne Sauce

Whole Smoked Turkey Sage Gravy, Cranberry Sauce

Whole Roast Turkey Sage Gravy, Cranberry Orange Relish

Sliced Roast Turkey & Stuffing Giblet Gravy, Cranberry Sauce

Turkey & Poblano Enchiladas Chocolate Mole Sauce

Griggstown Quail in Puff Pastry Foie Gras & Truffles "Quail en Sarcophage"

Cornish Game Hen Hen of the Woods Mushrooms, Wild Rice, Cranberry, Walnut Stuffing

Lamb & Pork Entrees

Nine Spiced Lamb Loin Cucumber Mint Relish

Carved Leg of Lamb Served with a Mint Yogurt Sauce and Pita Wedges

Tuscan Pork Loin stuffed with Spinach, Sun Dried Tomatoes, Provolone & Prosciutto

Andouille Stuffed Pork Loin Spinach, and Bacon Shallot Sauce

Berkshire Pork Porterhouse Apple Thyme Compote

Philadelphia Roast Pork Broccoli Rabe, Aged Provolone, Italian Rolls

Hawaiian Roast Pork Sweet & Spicy Plum BBQ Sauce (GF/DF) and Rolls

Honey Glazed Ham Parkerhouse Rolls, Dijon, Mayonnaise

Sweet & Hot Sausage Peppers and Onions

Seafood Entrees

Maryland Style Jumbo Lump Crab Cakes Creole Remoulade

Maryland Style Lump Crab Cakes Cocktail & Tartar Sauce

Crab stuffed Shrimp Lemon Buerre Blanc

Jumbo Lump Crab Cake Fried Green Tomato "Sandwich" - Summertime Plated Favorite

Lobster Thermidor Cognac & Gruyere Sauce

Lobster & Jumbo Lump Crab Thermidor

Chilled Maine Lobster, Meyer Lemon Caviar Vinaigrette (GF)

Chilled Maine Lobster, Meyer Lemon Caviar Vinaigrette

Butter Poached Maine Lobster Melted Butter, Lemon

Whole Maine Lobsters Melted Butter, Lemon

Creole Shrimp & Chicken Red Jambalaya Andouille, Tomato, Rice

New Orleans Shrimp & Crawfish Étouffée

Salmon Orange Basil Relish GF

Lemon Tarragon Roasted Salmon Shaved Fennel Salad (GF)

Roasted Salmon Roasted Pepper Coulis GF

Roast Salmon, Cucumber dill sauce GF

Salmon Teriyaki

Roast Salmon Lemon Dill Sauce (GF)

Miso Glazed Faroe Island Salmon

Bronzino, Roasted Tomatoes, Capers

Bronzino Orange White Wine Butter Sauce

Pacific Cod Lemon White Wine Sauce

Mahi Mahi Pineapple Citrus Salsa

Halibut Hazelnut Brown Butter

Crab stuffed Flounder White Wine Lemon butter

Flounder Lemon Sauce

Herb Crusted Haddock Orange Chive Butter

Catfish Cajun Remoulade

Fish Tacos shredded Cabbage, Carrots, Chipotle Lime Drizzle

Herb Crusted Haddock, Orange Butter

Bocourti Fish Lemon Pepper Sauce

Paellas served from our Jumbo Paella Pans, Must be Cooked on Site

Paella Mixta Shrimp, Chicken, Clams, Mussels, Chorizo, Smoked Paprika & Saffron Rice served from our 40" Paella Pans

Spanish Shrimp Paella Shrimp, Clams, Mussels, Chorizo with Smoked Paprika & Saffron Rice

Paella Valenciana with Poussin, Duck, Chorizo, Artichokes, Peas

Paella Barroca with Lobster, Shrimp, Clams, and Mussels

Paella Verduras (Vegetarian) Wild Mushrooms, Saffron, Sofrito, Artichokes & Fennel with Saffron Rice
