

Hors d' Oeuvres

(served with toasted baguettes and assorted crackers)

Antipasto Display

Assorted Olives, Roasted Red Peppers,
Imported Meats, Assorted Cheeses, Assorted
Mushrooms, Crackers and Breads, Olive Oil

Fresh Fruit and Cheese

sharp cheddar, pepper jack, Swiss, baked
brie in puffed pastry, assorted melons,
strawberries, pineapple, grapes, assorted
crackers, toasted baguette

Cruditie Display

carrots, celery, broccoli, mushrooms, red
peppers, cucumbers, onion dip, sharp
cheddar spread, garden vegetable spread

Pastry Puffs

Sausage and Cheddar
Goat Cheese and Apple
Chicken and Pesto
Mushroom and Swiss
Brie and Pear
Shrimp and Bleu Cheese

Quesadillas

Shrimp and Pepper Jack
Crab and Smoked Cheddar
Chicken and Cheddar

Spring Rolls

Duck
Pork
Chicken
Vegetable

Bruschetta

Smoked Salmon and Caper
Tomato Basil
White Bean and Spinach
Herbed Goat Cheese with Prosciutto
Caprese (tomato and mozzarella)
Tapenade (artichoke and olive)

Seafood

Shrimp Cocktail
Shrimp with Bacon
Scallops with Bacon
Clams on the Half Shell
Oysters on the Half Shell
Oyster Rockefeller
Clams Casino
Honey Habañero Shrimp
Mini Crab Cakes with Spicy Aioli

Skewers

Chicken Satay (peanut sauce)
Chicken with Tandoori Glaze
Citrus Rosemary Lamb
Cumin Coconut Chicken
Sesame Soy Beef
Shrimp with Pesto
Vegetable

Pizza Bites

Spinach, Sweet Onion and Goat Cheese
Chicken, Asiago and Fresh Herbs
Ham and Pineapple
Caramelized Mixed Vegetable
Fresh mozzarella, tomato and basil
Imported pepperoni and mozzarella

Other Items

Brie Fritters
Italian Stuffed Mushrooms
Beef Canapes with Bearnaise Sauce
Crispy Ginger Spare Ribs
Spicy Asian Chicken Wings
Pork Pot Stickers with Soy Citrus Glaze

Dips

Clam
Bleu Cheese and Shrimp
Crab
Smoked Salmon
Roasted Shallot and Garlic
Hummus
Artichoke, Spinach and Goat Cheese

Soups

Crab Bisque
Vichyssoise
Creamy Roasted Tomato with Shrimp
Chicken with Garlic and Saffron
Tomato and Basil
Hot and Spicy Thai Beef with Wonton
Grilled Chicken and Summer Vegetable

Salads

Caesar

hearts of romaine, shaved parmigiano, french bread tuille and garlicky white anchovy dressing

Chopped

chopped romaine, diced peppers, corn, candied pecans, red onion, carrots and cucumbers tossed with bleu cheese vinaigrette

Spinach

baby spinach, crumbled bacon and blue cheese with warm honey balsamic dressing

Salero House Salad

mixed baby greens, red onion, carrots, craisins, crumbled bleu cheese, cherry tomatoes and cucumbers with thyme sherry vinaigrette

Desserts

Assorted Cookies

(oatmeal, raisin, peanut butter, chocolate chip)

Assorted Fruit Pies

(apple, peach, cherry, blueberry)

fresh assorted berries with whipped cream

Crème Brulee

Chocolate Lava Torte

Key Lime Pie

Carrot Cake

Cheesecake with berries

Lemon Meringue Pie

Brownies (with/without nuts)

Sorbet (lemon, mango, raspberry)

Tuscan Baked Apples

(with ice cream and puffed pastry)

Chocolate Covered Strawberries

Mixed berry tart

Frozen honey cheese cake

Chocolate hazelnut bar

Buffet Selections

Carving Station

Prime Rib, Top Round, Pork Loin, Leg of Lamb, Pit Smoked Ham, Chicken Breast, Turkey Breast

Pork

Boneless pork loin stuffed with spinach, red peppers, roasted garlic and asiago cheese
Barbecued Spare Ribs
Grilled Marinated Pork Chops with apple walnut chutney and Orange Salad
Pork with Grilled Pineapple Salsa
Marinated Grilled Pork Tenderloin

Chicken

Thai Lime and Coconut Chicken
Chicken Cacciatore
Alsatian chicken with Sweet and Spicy Glaze
Stuffed chicken with Imported Ham and Gruyere Cheese
Herbed Balsamic Chicken Breasts
Chicken Parmesan

Seafood

Day Boat Halibut Seared with Goat Cheese
Crab Stuffed Flounder
Crab Cakes
Salmon, Tuna or Swordfish (grilled or blackend) with roasted tomato compote and citrus beurre blanc

Pasta

Chicken and Pesto
Mixed Seafood with Chardonnay Cream
Vegetarian with Garlic and Olive Oil
Shrimp and Mixed Vegetable
Grilled Chicken Alfredo

Vegetables

Grilled Portobellos
Steamed Broccoli
Brussel Sprouts with citrus dill butter
Orange Honey Glazed Carrots
Fresh Snapped Bean with Shallots and Toasted Almonds
Broccoli Rabe with Italian Sausage
Steamed Asparagus with hollandaise
Ratatouille
Sugar Snap Peas
Mixed Vegetables

Starch

Garlic Mashed Potatoes
Roasted Pepper and Artichoke Mashed Potatoes
Goat Cheese and Scallion Mashed Potatoes
Olive Oil and Chive Mashed Potatoes
Seasoned Roasted Red Potatoes
Roasted Corn and Garlic Mashed Potatoes
Bleu Cheese Mashed Potatoes
Sweet Potato Mashed with Maple Syrup
Artichoke and Spinach Risotto
Blended Rice Pilaf

Plated Entrées

Vegetarian Penne Pasta

extra virgin olive oil, garlic, mixed imported olives, plum tomatoes, crumbled Feta cheese, grilled portobello, zucchini, summer squash and fresh basil

Mixed Seafood with Linguine

Maine lobster, gulf shrimp, scallops and lump crab meat with mixed baby vegetables tossed with Chardonnay cream sauce

Prosciutto Wrapped Chicken

stuffed with spinach, roasted garlic, caramelized onion and Asiago cheese

Alsatian Chicken

sweet and spicy glazed breast of chicken

Stuffed Double Cut Pork

Chop

14oz chop stuffed with Serrano ham, sage and provolone cheese

Grilled Center Cut Veal Chop

with demi glace

New York Strip

12 oz Strip Steak with rosemary demi glace

Open fired filet Mignon

9 oz tenderloin of beef with broiled tomato, caramelized onion and bleu cheese stack, sautéed wild mushrooms with rosemary demi glace

Spice Crusted Cowboy Chop

14 oz bone in Delmonico steak and port wine demi glace

filet Mignon and Crab Cake

with citrus beurre blanc

Day Boat Halibut

lemon cured goat cheese and herb crusted halibut with aged balsamic drizzle

Grilled Wild Salmon

brushed with lemon butter

Lump Crab Cake

8 oz cake with citrus beurre blanc

Polenta Crusted Red Snapper

Swordfish Rollatini

stuffed with fried capers, gulf shrimp and manchego cheese