



Banquets • Catering • Livery Services

*Creating the Events of a Lifetime*

## Off-Premise Catering Menu

### **EUROPEAN**

This is only a portion of our Off-Premise Catering Menus.

Please call us and speak to an Event Specialist.

We will be happy to help customize your menu.

Condiments, Deluxe Plastic ware, Plates and Serving Utensils,  
Substitutions Are Available at an Additional Charge.

Reusable Sterno Warming Units Provided for a Nominal Fee.

A Professional Serving Attendant is Available at an Additional Charge.

Minimum 30 People

Please order in Multiples of Ten

Cold Hor's Douerves

- Assorted Canapés - \$2.50
- Steak Tartar - \$2.95
- Liver Pate with Cocktail Rye and Grated Eggs - \$2.25
- Artichoke Pate - \$2.50
- Beef Tenderloin with Boursin Cheese - \$3.75
- Lox with Dill on Toast Rounds - \$3.40

Hot Hor's Douerves

- Mini Beef Wellington - \$3.00
- Stuffed Artichoke Hearts - \$2.25
- Swedish Meatballs - \$2.25
- Shrimp and Boursin Cheese Beggars Purse - \$3.25
- Mini Crab Quiche - \$2.95
- Crab Stuffed Mushroom - \$3.25
- Breaded Boursin Mushroom - \$2.60
- Mini Florentine Quiche - \$2.60
- Spanikopita - \$2.60

Lunch/Dinner Packages

**La Franchise**

- Caesar Salad
- Pasta Roletto with Marinara Sauce
- Roast Pork Napoleon with Roasted Peppers, Onions, Roma Tomatoes and Burgundy Wine
- Chicken Breast Franchise
- Roasted Potatoes
- \$18.95**

**The Warsaw**

- Beets with Sour Cream
- Polish Sausage with Sauerkraut
- Potato Latkes
- Breaded Pork Chops
- Kolachkies
- \$15.95**

Dinner Buffets

**Dinner Buffet Selection I**

*Guarantee of 100 Guests*

Prosciutto and Seasonal Melon  
Grilled Seasonal Vegetables with Extra Virgin Olive Oil  
Stuffed Mushrooms with Sausage and Cheese  
Grilled Polenta with Sausage

Hearts of Romaine a La Caesar  
Bowtie Pasta Salad with Seasonal Vegetables  
Green Bean Salad with Tuscan White Beans

Breadsticks, Variety of Rolls and Focaccia

Breast of Chicken Pignola, Prosciutto and Artichoke Hearts  
Seared Tilapia with Cucumber Basil Relish

Roast Prime Rib of Beef with Au Jus and Horseradish

Potato Lyonnaise  
Medley of Seasonal Vegetables

Sliced Seasonal Fruits  
Fresh Fruit Tarts  
Cheesecake with Strawberry Sauce  
Meyer Lemon Tart  
Mini Cannoli  
Chocolate Chip Cookies

Tuscan Bread Pudding with White Chocolate Chips and Rum Caramel Sauce

Fresh Brewed Coffee, Decaffeinated Coffee and International Teas

**\$45.00**

Dinner Buffets

**Dinner Buffet Selection III**

*Guarantee of 100 Guests*

Chilled Asparagus with Grilled Radicchio  
Pepper Seared Tuna Nicoise Salad

Baby Spinach Salad with Mushrooms and Warm Pancetta Dressing  
Pasta Salad with Rock Shrimp  
Tomato, Onion and Cucumber Salad

Breadsticks, Assorted Cracker, Assorted Rolls and Foccacia

Baked New England Cod, Lemon Herb Sauce  
Roasted Chicken  
Penne Pasta with Italian Sausage and Fennel  
Spinach Salad with Aglio Olio  
Gnocchi with Tomato, Basil and Ricotta Cheese

Sliced Seasonal Fruit  
Tuscan Bread Pudding with White Chocolate Chips and Rum Caramel Sauce  
Apple Slices  
Assorted Cookies

Fresh Brewed Coffee, Decaffeinated Coffee and International Teas  
**\$45.00**

Dinner Buffets

**Dinner Buffet Selection IV**

*Guarantee of 100 Guests*

Prosciutto and Seasonal Melon  
Vine Ripened Tomato, Fresh Mozzarella Cheese, Roasted Red Bell Peppers  
Basil Oil and Balsamic Dressing  
Grilled Seasonal Vegetables with Roasted Red Pepper Coulis  
Smoked Salmon Bruschetta with Dill Cream

Hearts of Romaine a La Caesar  
Baby Organic Greens with Mustard Vinaigrette  
Tuscan Bean Salad with Pesto Vinaigrette  
Seafood and Shrimp Pasta Salad

Corn Meal Crusted Salmon with Bell Pepper Sauce  
Breast of Chicken Filled with Spinach, Prosciutto and Artichoke Hearts  
Chateaubriand  
Penne Pasta, Smoked Chicken, Wild Mushrooms with Alfredo Sauce

Sliced Seasonal Fruits  
Tiramisu  
Homemade Chocolate Torte

Biscotti

Fresh Brewed Coffee, Decaffeinated Coffee and International Teas

**\$45.00**