

# Menu Selection

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This menu is just a sampling of the many items that we offer. The items can be prepared according to your taste and individual preference. We offer you the finest in homemade cuisine. If your favorite is not listed on our menus, please ask and we will be more than happy to prepare it for you.

Prices are according to the number of people in your party and your menu selections. This allows you the choice to plan your event and customize your menu rather than locking you into "packages".

We offer a full catering service including setup and clean up for any of your needs- breakfast, luncheons, intimate dinners for two, dinner parties, weddings, bridal showers, baby showers, anniversary parties.

As one of the Southern Tier's premier caterers, we take taste and presentation very seriously. We create meals that are as appealing to the eye as they are to the palate.

[\(CLICK HERE FOR A QUOTE\)](#)

## Beef/Pork/Poultry/Seafood

### **Roast Baron of Beef-**

Slow Roasted to perfection, served with natural Au Jus and a horseradish cream sauce.

### **Slow Roasted Prime Rib of Beef-**

Roasted to perfection, served with natural Au Jus and a horseradish cream sauce.

### **Marinated London Broil-**

Marinated flank steak, cooked to perfection.

### **Herbed Crusted Roast Tenderloin of Beef-**

Whole tenderloin encrusted with fresh herbs, seared and slow roasted to perfection. Served with a red wine reduction sauce.

### **Grilled Filet Mignon-**

Cooked to perfection, served with a red wine reduction sauce.

### **Grilled NY Strip Steaks-**

Grilled to perfection.

### **Roasted Strip Loin-**

Whole strip loin, roasted to perfection.

### **Beef Wellington-**

Filet of beef wrapped in puff pastry cooked golden brown, served with a red wine reduction sauce.

### **Marinated Tri-Tip**

### **Roasted Loin of Pork-**

Slow roasted boneless center cut pork loin.

### **Swedish Meatballs**

### **Marinated Spiedies**

### **Marinated Sonoma Chicken Breast-**

Boneless chicken breast, marinated and grilled

### **Cornell Chicken BBQ**

### **Chicken Marsala-**

Boneless chicken breast, cooked in a delicate marsala wine sauce, topped with sautéed mushrooms.

### **Chicken Picatta-**

Boneless chicken breast sautéed in a delicate lemon butter wine sauce with capers.

### **Roast Turkey-**

Whole roasted turkey, hand carved.

### **Baked Virginia Ham**

### **Beef Lasagna**

### **Homemade Pierogi**

### **Seafood Newburg**

### **Stuffed Flounder with Crab Meat with Champagne Beurre Blanc**

### **Broiled Lobster Tails**

### **Fresh Baked Fish Filets**

### **Steamed Clams**

## Vegetarian Entrée's

Vegetable Lasagna  
Spinach Lasagna  
Fettucini Alfredo  
Pasta Primavera  
Penne Ala vodka  
Fresh Tortellini with Marinara Sauce  
Fettucini with Pesto Sauce  
Bow Tie Pasta with Pesto Sauce

## Side Dishes

Roasted Herb Garlic New Potatoes  
Twice Baked Potatoes  
Baked Potatoes with Sour Cream & Toppings  
Mashed Potatoes  
Garlic Mashed Potatoes  
Parsley Boiled Potatoes  
Rice Pilaf  
Wild Rice Pilaf  
Scalloped Potatoes  
Au Gratin Potatoes

## Vegetables

Fresh Green Beans Amandine  
Fresh Baby Carrots  
Fresh Broccoli  
Mixed Vegetables  
Fresh Cauliflower  
Fresh Corn  
Fresh Corn on the Cob (**seasonal**)  
Sautéed Mushrooms  
Sautéed or Steamed Zucchini  
Sautéed Asparagus with Cherry Tomatoes

## Salads

Spinach Salad with Fresh Strawberries & Sweet Poppy Seed Dressing (**seasonal**)  
Spinach Salad with Mandarine Oranges & Sweet Poppy Seed Dressing  
Caesar Salad  
Organic Baby Green Salad  
Pasta Pesto Salad  
Tuna Salad  
Seafood Salad  
Mozzarella, Tomato & Basil Salad  
Potato Salad  
Fruit Salad  
Tossed Salad

## Fresh Breads

Fresh Artisan French Bread  
Fresh Herb Focaccia  
Fresh Dinner Rolls  
Fresh Hard Rolls  
(**All breads are made from scratch**)

## **Hors D'oeuvres**

**Seared Scallops Wrapped in Smoked Bacon**

**Stuffed Mushrooms with Dungeness Crab**

**Stuffed Mushrooms with Italian Sausage**

**House Cured Gravlax with Crackers**

**Baked Brie in Puff Pastry**

**Crab Salad in Pate Choux Dough**

**Sausage Roll Puffs**

**Grilled Tiger Shrimp with Fresh Dill**

**Shrimp Cocktail**

**Focaccia with Fresh Herbs and Tomatoes with Infused Oil**

**Sonoma Valley Marinated Olives**

**Grilled Spiedies Skewers with Vegetables**

**Assorted Selection of Cheeses with Fresh Seasonal Fruit**

**Vegetable Crudite**

**Smoked Salmon with Assorted Crackers with Cream Cheese & Capers**

**Fresh Bruschetta on Toasted Crostini**

**Spanakopita Triangles**

**Miniature Quiche**

**Deviled Eggs**

**Smoked Salmon Mousse in Cherry Tomatoes & Cucumber Rounds**

**Fruit Kabobs**