



## SAVORY HORS D' OEUVRES AND APPETIZERS

**MALAYSIAN WHOLE SHRIMP ROLL** – “FARM RAISED MALAYSIAN SHRIMP”, MARINATED IN A SPICY GROUND RED CURRY PASTE, SAUTÉED LEEKS AND COCONUT CREAM, WITH CILANTRO; AND ROLLED INTO A CRISPY SPRING ROLL.

**MEDITERRANEAN SALAD ON A BAMBOO STICK** – COLORFUL MARINATED SALAD; COMPRISED OF A BLACK OLIVE, MINI MOZZARELLA BALL, HEART OF ARTICHOKE AND ROASTED TOMATO.

**BRIE WITH PEAR EN CROUTE AND BRIE AND RASPBERRY EN CROUTE** – BUTTERY SOFT BRIE CHEESE WITH PEAR OR FRESH RASPBERRIES; HAND WRAPPED IN PUFF PASTRY PURSES.

**CHICKEN PROVENCAL WITH FIG AND OLIVE** – MARINATED CHICKEN BREAST PIECES WITH 25 VARIOUS SPICES, LEMON AND ORANGE ZEST, AGED BALSAMIC WHITE VINEGAR, CAPERS, FRESH BASIL AND ROLLED AND FILLED WITH A GREEN OLIVE, DRIED FIG AND SUN-DRIED TOMATO.

**MUSHROOM PROFITEROLE** – A COMBINATION OF SHIITAKE, PORCINI, OYSTER AND BOLETE MUSHROOMS WITH CHOPPED WALNUTS IN A SMALL BITE SIZE PUFF PASTRY SHELL.

**ENGLISH CUCUMBER HEARTS** – WITH SMOKED SALMON; GARNISHED WITH A JULIENNE OF TRI-COLOR PEPPERS, RED ONION, A DABBLE OF DILL SAUCE AND A SPRIG OF FRESH DILL.

**THAI CHICKEN SATAY** – “CLASSIC THAI MARINADE” SPICES; - INCLUDING GINGER, LEMON GRASS, AND PEANUTS, INFUSED WITH BONELESS BREAST OF CHICKEN AND WOVEN ON TO A BAMBOO TIKI STICK.

**MOROCCAN LAMB** – MARINATED WITH HARISA; A TENDER STRIP OF LAMB WITH ZUCCHINI, RED PEPPERS AND MOROCCAN SPICES.

**SOUTHWEST SALMON** – A FRESH PORTION OF SALMON TOSSED WITH OUR SPECIAL SOUTHWESTERN SPICES AND SKEWERED ON A KNOTTED BAMBOO STICK.

**RED ENDIVES WITH HERB GOAT CHEESE** – RED ENDIVES SPEARS WITH PIPED GOATS CHEESE AND TOASTED PINE NUTS.

**GRILLED GINGER LIME SHRIMP** – CILANTRO, GREEN ONIONS, FRESH GINGER, FRESH LIME JUICE, DARK SESAME OIL, GARLIC, JALAPEÑO PEPPERS; ALL MARINATED AND GRILLED.

**BRUSCHETTA** – GARLIC CROSTINI, TOPPED WITH FRESH TOMATOES, BASIL, PURE VIRGIN OLIVE OIL, AGED BALSAMIC VINAIGRETTE, GARLIC, SEASONINGS, AND SHAVINGS OF PECORINO CHEESE.

**MEDITERRANEAN ARTICHOKE TARTLET** – SMALL TARTLET SHELL WITH ARTICHOKE HEARTS, TOMATOES, SPANISH ONION, WILD MUSHROOMS, OREGANO, GARLIC, AND TOPPED WITH FETA CHEESE.

**GRILLED POLENTA** – SERVED ON PITA CRACKERS WITH A SUN-DRIED TOMATO PESTO.

**LOBSTER MOUSSE BOUCHEE** – COMBINATION OF LOBSTER MEAT, FRESH TARRAGON, “CRÈME FRAICHE”, PAPRIKA AND LEMON JUICE; PIPED INTO A BLOSSOM TARTLET SHELL AND GARNISHED WITH FRESH DILL.

**SZECHUAN BEEF SATAY** – BEEF MARINATED IN A GINGER SOY SAUCE AND BAKED ON A BAMBOO STICK.

**PANKO CRUSTED CRAB CAKES** – WITH ROASTED RED PEPPER, CHIVE AIOLI, DIJON MUSTARD, LEMON JUICE, AND CHC SEASONINGS.

**INDIAN CHICKEN TANDORI** – CHICKEN MARINATED IN YOGURT AND INDIAN SPICES, CUMIN, CURRY, PAPRIKA, CILANTRO, ROASTED GARLIC, AND GARAM MARSALA – BAKED ON A TWISTED BAMBOO STICK.

**CARIBBEAN SHRIMP WITH COCONUT** – DIPPED IN COCONUT BATTER, WITH BREAD CRUMBS, SHREDDED COCONUT, FRIED ON A BAMBOO SKEWER.



**SEARED AHI TUNA** – SPICY TUNA, MARINATED IN A CHC CHEF PREPARED ASIAN MARINADE; SEARED ON A ROSEMARY AND SESAME CRACKER OR RICE CRACKER AND GARNISHED WITH A BIT OF ASIAN SLAW.

**DEEP SEA SCALLOPS ON PARMESAN CRISPS** – SEARED SEA SCALLOPS WITH A DRIZZLE OF LEMON JUICE AND TRUFFLE OIL; GARNISHED WITH A JULIENNE OF RED PEPPER.

**BAILESE PORK SATAY** – THINLY SLICED PORK TENDERLOIN STRIPS, IN SAMBAL, SOY SAUCE, GARLIC AND LIME.

**MANHATTAN MINI REUBEN** – SHAVED CORN BEEF, SAUERKRAUT, CUMIN, AND SWISS CHEESE IN PUFF PASTRY SHELL.

**ROASTED RED PEPPER AND KALAMATA OLIVE TAPENADE** – SERVED ON A SESAME SEED WAFER CRACKER THIN.

**SPANAKOPITA** – SPINACH PIE, IN PHYLLO DOUGH TRIANGLES, WITH FRESHLY STEAMED SPINACH, FETA CHEESE, DILL WEED, COTTAGE CHEESE AND SEASONINGS.

**GRAPEFRUIT AND AVOCADO CRABMEAT SPOONS** – AVOCADO AND MASCARPONE CHEESE; TOPPED WITH A QUARTERED SEGMENT OF GRAPEFRUIT AND SHREDDED CRABMEAT AND SERVED ON A HORS D' OEUVRE SPOON.

**BLOODY MARY SHRIMP COCKTAIL SHOOTER** – 2 CHILLED JUMBO SHRIMP; SERVED IN A SHOT GLASS; WITH A SPICY COCKTAIL SAUCE AND GARNISHED WITH A 1/2 LEMON WHEEL AND ENGLISH PARSLEY AND CELERY STICK.

**TEMPURA VEGETABLES** – AN ARRAY OF FRESH ORGANIC VEGETABLES – YAMS, CARROTS, MUSHROOMS, ZUCCHINI, AND EGGPLANT, IN A TEMPURA BATTER – LIGHTLY FRIED AND ACCOMPANIED WITH AN ORIENTAL DIPPING SAUCE.

**NEW ORLEANS CAJUN CHICKEN** – MARINATED IN CAJUN SPICES, COCOA POWDER AND BAKED GOLDEN BROWN.

**TUSCAN SHRIMP PANCETTA WITH A ORANGE MOSTARDA** – SHRIMP, MARINATED ITALIAN HERBS, ORANGE MOSTARDA AND WRAPPED IN PANCETTA.

**GOATS CHEESE AND FENNEL TARTS** – GOATS CHEESE SERVED IN AN HERB TARTLET SHELL AND GARNISHED WITH CARAMELIZED ONIONS AND FRESH THYME LEAVES.

**MINI QUICHE** – SUNDRIED TOMATOES AND ROASTED VEGETABLE, THREE CHEESE WITH MONETARY JACK, GRUYERE AND SHARP CHEDDAR OR BASIL AND PESTO WITH KALAMATA OLIVES AND ARTICHOKE.

**PEKING DUCK ROLL** – CRISPY ASSORTED VEGETABLES WITH SEASONINGS, SHREDDED ORIENTAL DUCK, COMBINED WITH A HOISIN SAUCE AND WRAPPED INTO A DELICATE SPRING ROLL WRAPPER.

**KAMPUR VEGETABLE SAMOSA** – MIXED VEGETABLES, TURMERIC AND CILANTRO AND INDIAN SPICES.

**ASPARAGUS AND PROSCIUTTO BUNDLES** – WITH ARUGULA, GRILLED ASPARAGUS WITH OLIVE OIL AND SEASONED WITH SEA SALT. COMBINED WITH ARUGULA LEAVES, AND A SLICE OF PECORINO CHEESE; ROLLED INTO A PROSCIUTTO SPIRAL.

**SHRIMP CEVICHE COCKTAIL** – SERVED IN A MARTINI GLASS AND PREPARED WITH LIME JUICE, CUCUMBER, CILANTRO, ONION AND GARLIC.

**THAI SPICY AHI TUNA ON CRISP WON TON** – TUNA IN A THAI LIME GINGER AND JALAPEÑO MARINADE, TOSSED WITH BLACK SESAME SEEDS, GRILLED AND SERVED ON A CRISPY WON TON.

**SHRIMP AND SALMON ROUND** – FRESHLY PEELED AND DEVEINED SHRIMP, POACHED SALMON, PARSLEY, CILANTRO, LEMON JUICE, GARLIC, RED ONION, CHC DRESSINGS, COMBINED AND MADE INTO DELICATE ROUNDS; SAUTÉED GOLDEN BROWN AND SERVED WITH A CHEFS PREPARED CHIPOTLE SAUCE.



**KOREAN BEEF BULGOGI** – SOY SAUCE, GREEN ONIONS, RICE VINEGAR, SESAME SEEDS, AND BROWN SUGAR. SERVED ON A BAMBOO STICK.

**SICILIAN CAPONATA** – FETA CHEESE, ROASTED GREEN PEPPER AND RED PEPPER, CAPERS AND ITALIAN SEASONINGS IN PUFF PASTRY.

**FRESH TOMATO AND ZUCCHINI TART** – WITH RICOTTA CHEESE AND FRESH MOZZARELLA.

**PEPPER CRUSTED PANCETTA AND SCALLOPS** – SEA SCALLOPS WRAPPED WITH PEPPERED PANCETTA ON A ROSEMARY TIKI SKEWER.

“CANAPÉ”

**SMOKED SALMON AND CUCUMBER** WITH HERB GARLIC AND CHEESE AND SOUR CREAM BASE.

**APRICOT – BOURSIN CHEESE** AND CRABMEAT ON A ROSEMARY CRACKER

**OLIVE TAPENADE AND PESTO** ON HOMEMADE TORTILLA CHIP

**SHRIMP AND AVOCADO** – ON MULTI-GRAIN TOASTED ARTESIAN BREAD ROUND.

**SWEET PEPPER BRUSCHETTA** - WITH CARAMELIZED ONION, DRIED FIG ON ROASTED GARLIC BREAD ROUND.

“**KING OF THE COCKTAIL HOUR**” – PIGS N’ BLANKETS (REVIEWED BY NY TIMES – THE HIT OF THE HAMPTONS AND NOW BACK AT THE FANCIEST OF MOST PARTIES) SO IT IS BACK BY POPULAR REQUEST AND SERVED WITH A CHEF PREPARED SPICY MUSTARD.

**MINI GOATS CHEESE PIZZA** – GOURMET PIZZA WITH BABY SPINACH, GOAT’S CHEESE, SHITAKE MUSHROOMS, SUNDRIED TOMATOES, AND SEASONINGS.

**LOBSTER AND AVOCADO COCKTAIL** – RED HORSERADISH, CHILLED TOMATOES, WORCHESTER SAUCE, HOT SAUCE, LIME AND AVOCADO.

(WE CAN CREATE ANY HORS D’ OEUVRE BY REQUEST OR REQUESTED INGREDIENTS)



## APPETIZER AND HORS D' OEUVRE STATIONS

**BISTRO MEDITERRANEAN TABLE** – A BOUNTIFUL DISPLAY OF FRESHLY CUT CHILLED ASSORTED VEGETABLES THAT HAVE BEEN ORGANICALLY GROWN (OR LOCALLY GROWN). ARTISANAL CHEESES, MEDITERRANEAN SALAD SKEWERS (MINI-MOZZARELLA BALLS, BLACK OLIVE, HEART OF ARTICHOKE, AND ROASTED TOMATO) STEM BERRIES, RED AND GREEN SEEDLESS GRAPES, ROASTED RED PEPPER DIP, A TRIO OF CHEF'S PREPARED DIPS, SUN-DRIED TOMATO AND GARLIC HUMUS, GOURMET AND HERB CRACKERS AND TOASTED ARTESIAN BREAD CROSTINIS

**RAW BAR:** FRESHLY PEELED AND DEVEINED CHILLED JUMBO SHRIMP, SHUCKED NEW ENGLAND LITTLENECK CLAMS AND OYSTERS. JUST A FEW HOURS OUT OF THE WATER ALL SERVED ON A SEA OF CRUSHED ICE AND ACCOMPANIED WITH MINI BOTTLES OF TABASCO, CHEF PREPARED SPICY COCKTAIL SAUCE , CHIPOTLE SAUCE AND ORGANIC HORSE RADISH SAUCE IN PEWTER CONCH SHELLS, LEMONS IN LEMON NETS AND GARNISHED WITH SEAWEED, FRESH PARSLEY, NAUTICAL NETTING AND SHELLS. ICE CARVING UPON REQUEST. (MERMAID, CLAM SHELL, SEA CAPTAIN AND MORE...).

**CHARCUTERIE TABLE** – MINI CHAMPAGNE AND GREEN PEPPERCORN PATE, MINI DUCK ALA ORANGE EN CROUTE PATE, ASSORTED CURED MEATS, ENGLISH CUCUMBER WHEELS, CORNICHON'S, CHEESE STICKS, FRENCH BAGUETTES, WHOLE GRAIN MUSTARD AND HONEY MUSTARD.

**SUSHI AND SASHIMI** – SPICY CALIFORNIA ROLLS WITH BROWN RICE AND WHITE RICE, VEGETARIAN ROLLS WITH VARIATIONS, SPRING ROLLS, EEL, TUNA ETC...

**SEASONAL SOUP AND BISQUE STATION** – VELVETY LOBSTER BISQUE WITH COGNAC AND CRÈME FRAICHE

ROASTED BUTTERNUT SQUASH SOUP

NEW ENGLAND CLAM CHOWDER

“CLASSIC GAZPACHO”

**SMOKED SALMON** – ACCOMPANIED WITH VARIATIONS OF CREAM CHEESE, RED ONION, CAPERS, LEMON WEDGES, BLACK BREAD, LOBSTER MOUSSE, FRESH DILL, BLACK BREAD AND ASSORTMENT OF FANCIFUL CRACKERS.

A FRESHLY PREPARED CUCUMBER AND DILL SALAD

**MULTI-COLORED OR GARLIC MASHED POTATOES IN MARTINI GLASSES** – B.B.Q. ORANGE, SPICY PINK WITH RED HORSE RADISH, GREEN WASABI, CARAMELIZED SHALLOT GOLD – ACCOMPANIMENTS OF LOBSTER CREAM SAUCE, BASIL AND PESTO TOPPING, CABERNET GRAVY, SOUR CREAM, CANADIAN BACON, SHREDDED CHEDDAR CHEESE, SCALLIONS, CAVIAR, SALSAS, CHIVES, BLACK SESAME SEEDS AND OTHER REQUESTED ADDITIONAL GARNISHES. GARNISHED WITH A HOMEMADE YUKON GOLD POTATO CHIP ON SKEWER.

(CAN ALSO BE ORCHESTRATED IN POTATO SHELLS AND POTATO BASKETS)

**CREATIVE AND IMAGINATIVE SLIDERS** - SALMON WITH LEMON AND CILANTRO; GRILLED CHICKEN WITH AN ASIAN SLAW; HICKORY SMOKED B.B.Q PULLED PORK; GRILLED TOMATO MOZZARELLA AND BASIL; RANCH BURGER; SHARP CHEDDAR CHEESE BURGER; AND VEGGIE BURGER; WITH BRIOCHE, WHOLE WHEAT, MULTI-GRAIN AND SESAME SEED BUNS.

(ALSO CAN BE ADDED TO YOUR PASSED HORS D' OEUVRES)



## ORGANIC AND SEASONAL SALADS

**CITRUS SALAD** WITH A VARIETY OF BABY GREENS, TOASTED MACADAMIA NUTS, MANDARIN ORANGES, STRAWBERRIES, ENGLISH CUCUMBERS, AND TOPPED WITH CRUMBLED GOAT CHEESE. CHEF'S PREPARED CITRUS DRESSING.

**SPINACH SALAD** – WITH SEARED SEA SCALLOPS; GRAPEFRUIT SEGMENTS AND TOASTED ALMONDS. CHEF'S PREPARED ASIAN DRESSING.

**FRESH MOZZARELLA , TOMATO AND BASIL** - "LOCALLY GROWN" OR ORGANICALLY GROWN TOMATOES, FRESH BASIL AND A WHITE AND DARK AGED BALSAMIC VINAIGRETTE.

**WATERCRESS AND SPINACH SALAD** – WATER CHESTNUTS AND ORANGE SEGMENTS TOSSED IN A CREAMY ORANGE VINAIGRETTE.

**LOBSTER AND BOWTIE PASTA SALAD** – WITH TRI-COLOR PEPPERS AND SCALLIONS IN A CREAMY TARRAGON DRESSING.

**WHEATBERRY AND ARUGULA SALAD** – CHEF'S FRESHEST INGREDIENTS.

**FRESH SEASONAL WILD BERRY SALAD** – BLACKBERRIES, RASPBERRIES, BLUEBERRIES, STRAWBERRIES; GARNISHED WITH KIWI WHEELS AND FRESH MINT.



## ENTRÉE SELECTIONS

**PEPPERED BEEF Tournedos** – WITH A TRIO OF SAUCES – PINK PEPPERCORN BORDELAISE, SUN-DRIED TOMATO HOLLANDAISE AND FRESH HORSE RADISH DILL SAUCES.

**GRILLED MEDITERRANEAN SWORDFISH** – WITH SIMMERED TOMATOES, BABY ARTICHOKE, BASIL, THYME, GARLIC, VIRGIN OLIVE OIL AND CHC SEASONINGS.

**WILD SALMON AND GULF STREAM SHRIMP CILANTRO CRAB CAKES** – LIGHTLY SAUTÉED GOLDEN BROWN AND SERVED ON A BED OF CHIPOTLE SAUCE.

**GRILLED CHICKEN ALA PEACH** - WITH A BRANDY PEACH SAUCE – AND GARNISHED WITH GRILLED PEACH HALVES.

**POMEGRANATE GLAZED CORNISH GAME HENS** – WITH HAZELNUTS AND A CHEF'S PREPARED POMEGRANATE GLAZE. GRILLED OR ROASTED.

**CRANBERRY AND APRICOT DUCK** – DEGLAZED WITH PORT WINE, APRICOT CHUTNEY AND CRANBERRIES.

**NEW ZEALAND FRENCH RACK OF LAMB** – WITH FRESH ROSEMARY, AND A FRESH MINT VINAIGRETTE.

**PAN SEARED SCALLOPS WITH PANCETTA AND ASPARAGUS** – DRY VERMOUTH, FRESHLY SQUEEZED ORANGES, CHIVES AND AGED ASIAGO CHEESE.

**CHICKEN ROULADE WITH PROSCIUTTO** -SUN-DRIED TOMATOES SPINACH AND TRIO OF CHEESES – WITH A PORT WINE AND DRIED FIG SAUCE.

**PECAN CRUSTED TILAPIA** – WITH A GOLDEN RUM BUTTER SAUCE.

**ROASTED CRANBERRY PORK TENDERLOIN** – WITH A CRIMSON CRANBERRY SAUCE – SERVED ON WILD APPLE RICE.

**SEARED RARE AHI TUNA** – CRUSTED WITH BLACK SESAME SEEDS AND SERVED WITH A SPICY GINGER AND JALAPEÑO SOY MARINADE.

**GRILLED LIME MAHI-MAHI** - LIME JUICE, HOT PEPPER SAUCE, SCALLIONS, HONEY, OLIVE OIL AND CELERY SALT.

**PANKO CRUSTED CHILEAN SEA BASS** – WITH A RED PEPPER COMPOTE AND CHEFS PREPARED SEASONINGS; GARNISHED WITH RED AND YELLOW PEPPERS AND MICRO GREENS TOSSED IN OLIVE OIL AND A SHERRY VINEGAR.

**POACHED SALMON WITH ALMONDS AND AN ORANGE THYME BUTTER** – LIGHTLY TOSSED WITH PANKO BREAD CRUMBS, GROUND ALMONDS AND SERVED WITH A CHEF'S PREPARED ORANGE CITRUS GLAZING.



## DINNER STATIONS

(FOLLOWING COCKTAILS AND APPETIZERS – HORS D' OEUUVRES)

**PAELLA** – RICE MADE WITH SAFFRON THREADS, QUARTERED BREAST OF CHICKEN, CHORIZO WHEELS, PORK TENDERLOIN, JUMBO SHRIMP, GREEN, YELLOW AND RED PEPPERS, ARTICHOKE HEARTS, SPANISH RED ONIONS, GRAPE TOMATOES, KOSHER SALT AND SEASONINGS AND GARNISHED WITH CULTIVATED MUSSELS AND CHERRYSTONE CLAMS. SERVED IN AN AUTHENTIC SPANISH CAST IRON PAN.

**VEGETARIAN PAELLA** – SAFFRON RICE OR BROWN RICE WITH TRI-COLOR PEPPERS, ARTICHOKE HEARTS, SPANISH ONION, WILD MUSHROOMS, THYME PARSLEY AND SEASONINGS.

**SEASONAL SOUPS AND BISQUE STATION** – AN ARRAY OF SOUPS AND BISQUE; TYPICALLY SERVED WITH GLASS MUGS AND ACCOMPANIED WITH SOUP SPOON, COCKTAIL NAPKINS AND HANDY PEPPER MILLS AVAILABLE. (TYPICALLY TWO SOUPS OR BISQUES TO A STATION).

### PASTA STATION:

**ROASTED EGGPLANT RAVIOLI** WITH A FRESH TOMATO-BASIL COILIS.

**THREE CHEESE SPINACH TAGLIATELLI** WITH A HAZELNUT PESTO

**PROVOLONE AND PROSCIUTTO TORTELLONI** – WITH A CREAM CHAMPAGNE SAUCE

**MULTI-GRAIN PENNE TUSCANY STYLE** – ALL FRESH INGREDIENTS...

**PUMPKIN AND SAGE RAVIOLI** WITH A CHC “HARVEST CREAM SAUCE.

(OTHER STATIONS SUGGESTIONS UPON REQUEST)



## **OUTER BANKS B.B.Q.**

**(SELECT FROM)**

**GRILLED BOURBON SHRIMP**

**SOUTHERN GRILLED B.B.Q. CHICKEN**

**APPLE SMOKED BABY BACK RIBS**

**HICKORY SMOKED PULLED PORK**

**BEEF BRISKET**

**RUM GLAZED CARROTS**

**DIRTY RICE**

**RASPBERRY RED AND GREEN COLESLAW**

**CORN BREAD AND BISCUITS**

**PEACH AND APPLE COBBLER WITH FRENCH VANILLA ICE CREAM**



## **NEW ENGLAND CLAMBAKE**

**(SELECT FROM)**

**RAW BAR – JUMBO SHRIMP, CLAMS AND OYSTERS ON THE 1/2 SHELL, COCKTAIL SAUCE, HORSERADISH SAUCE, WORCHESTER SAUCE ON A BED OF CRUSHED ICE.**

**AUTHENTIC NEW ENGLAND CLAM CHOWDER IN GLASS MUGS**

**1 1/2 STEAMED LOBSTERS WITH WARM DRAWN BUTTER AND LEMON WEDGES**

**LEMON AND HERB GRILLED CHICKEN**

**STEAMERS – WHITE WINE, GARLIC AND FRESHLY SQUEEZED LEMONS**

**STEAMED NANTUCKET MUSSELS WITH CHC SEASONINGS**

**CORN ON THE HUSK – ROASTED ON HUSK...**

**BOILED NEW POTATOES WITH PARSLEY AND SEASONINGS**

**BABY GREEN AND CITRUS SALAD**

**ARTESIAN DINNER ROLLS AND BREADS WITH BUTTER STARS**



## **EVENING UNDER THE STARS**

**(SELECT FROM)**

**GRILLED SWORDFISH WITH A TANGY CITRUS SALSA**

**GRILLED GINGER LIME SHRIMP**

**THAI STYLE SALMON AND VEGGIE BROCHETTES**

**CHICKEN BREAST SKEWERS WITH HONEY MUSTARD MARINADE**

**CHC MARINATED FILET Tournedos**

**ASSORTED GRILLED VEGETABLES**

**GRILLED ASPARAGUS**

**BAKED SWEET POTATOES**

**TOMATO, FRESH MOZZARELLA AND BASIL – AGED BALSAMIC VINAIGRETTE**

**BABY SPINACH SALAD – PANCETTA, PECANS, DRIED CRANBERRIES...**

**(MORE SUGGESTIONS UPON REQUEST.....)**



## TEXAS B.B.Q.

CHC MARINATED SOUTHWESTERN FLANK STEAK  
LONG HORN STYLE RIBS  
GRILLED B.B.Q. CHICKEN  
CALIFORNIA CHEF PREPARED VEGGIE BURGERS  
ALL BEEF HAMBURGERS AND SHARP CHEDDAR CHEESEBURGERS  
VEGGIE BURGERS  
RED BLISS POTATO SALAD  
CORN ON THE COB – BUTTER AND KOSHER SALT AND CRUSHED BLACK PEPPER  
LOCALLY GROWN GARDEN PREPARED SALAD WITH ASSORTED DRESSINGS  
BOWTIE PASTA AND PESTO SALAD  
FRESHLY BAKED HOT DOG AND HAMBURGER ROLLS AND DINNER ROLLS  
CARVED WATERMELON BASKET WITH FRESH FRUIT  
JUICY WATERMELON WEDGES

**We specialize in menu designing and we will customize the perfect menu to be exciting, creative and imaginative for your gathering and event.**

**All menu items are interchangeable. Please inquire for other suggestions or menu items you may prefer.**

**Culinary Arts Institute of Hyde Park, NY Graduate and Self-Trained Chefs are here to assist!**

**CARRIAGE HOUSE CATERERS**  
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