

~Salad Platters~

Thai Noodle Salad - Our signature salad! Linguine noodles and tofu in a delicious sesame peanut sauce.

Japanese Salad - Red and green cabbage, carrots, edamame and mandarine oranges in an Oriental sauce.

Potato Salad - Our version of the traditional red potato salad.

Glazed Sweet Potato Salad - Roasted and glazed sweet potatoes.

Caprese Salad - Cherry tomatoes, fresh mozzarella, and chopped basil, topped with aged balsamic vinaigrette.

Endive & Trout Salad - Belgian endive and smoked trout, with lemon vinaigrette.

~Breads~

Assorted Rolls - Assorted homemade rolls served with herbed butter. by the dozen

French Bread - Crusty French bread, sliced and served with infused oil for dipping or with herbed butter.

Focaccia - Italian flatbread with various herbs and spices available.

~Soups~

A variety of creative service options are available.

Asparagus Leek Soup - A rich blend of asparagus and leeks, with a touch of coconut milk. Dairy-free!

Spring Vegetable Soup - A light and brothy soup that is thick with vegetables. May be served as a vegetarian soup, or with the addition of prosciutto.

Corn Chowder - A classic recipe with a gourmet twist. Creamy and chunky corn chowder made with tasso and bacon.

Gazpacho - Delicious chilled tomato and melon soup.

~Desserts~

Assorted Cookies

Chocolate Brownies

Crème Caramel

Pound Cake with fresh berries and berry sauce

Fruit Cobbler - serves 10, with fruit of your choice.

Cheesecake - New York, or specialty cheesecake. Serves 12.

Carrot Cake with cream cheese frosting - serves 12.

Marble Cake with cocoa fudge frosting - serves 24.

Lemon Tart - serves 8.

~Breakfast~

Whether you want a simple continental breakfast or a lavish brunch, we are prepared to serve up a delicious morning meal. Please contact us to discuss your needs and to receive a quote.

Customized Menus

Our chefs love to be challenged, and love the opportunity to be creative! This menu is just a sampling of the scrumptious delights that can be prepared for you. We have created custom menus for themes including Caribbean, Asian, Mediterranean, Creole, Low Country, Southwestern, and more. We are ready to assist you in designing a custom menu to fit any event, casual or elegant. Please call for a consultation.



CATERING MENU

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Hot Hors d'oeuvres

Rum Chicken Sate – Marinated grilled chicken cooked in a rum sauce, served on a 4” skewer.

Miniature Crab Cakes – Homemade crab cakes, served with smoked tomato and chipotle tartar sauce, or plain tartar sauce available upon request.

Ribeye Bites – Ribeye steak tips wrapped with smoked bacon. Served with Dijon or horseradish sauce.

Sicilian Meatballs – Homemade meatballs served in basil marinara sauce.

Feta-Zucchini Cakes - Herbed zucchini cakes with feta cheese, pan-fried and served with plain yogurt.

Miniature Bruschetta – Tomato and basil bruschetta with Boursin cheese and balsamic-soy reduction.

Bacon-wrapped Artichoke Hearts - Tender, marinated artichoke hearts wrapped in applewood smoked bacon.

Eggplant Fritters - Marinated, roasted eggplant with smoked mozzarella, rolled in breadcrumbs and fried.

Flat Rock Franks – Boar’s Head franks in a tangy barbeque sauce.

Stuffed Mushroom Caps – Mushroom caps stuffed with your choice of spinach, bleu cheese and chopped pecans; sun-dried tomato and gorgonzola cheese; or spicy sausage, red onion and spinach.

Tuna Flautas - Smoked tuna wrapped in corn tortilla, and served with sour cream and lime-avocado mousse.

Spanokopita – Spinach and feta stuffing baked in pastry triangles.

Potato Balls – Potato, with or without shrimp, fried and served with lime mayonnaise.

Skewered Teriyaki Beef – Beef sirloin and button mushrooms marinated in teriyaki sauce, served on a 4” skewer.

Stuffed Tomatoes – Fresh Roma tomatoes stuffed with herbs and shrimp salad, topped with mozzarella cheese and slow roasted to perfection.

Spring Rolls – Miniature spring rolls stuffed with cabbage, bokchoy, carrots, red pepper and sweet potato; served with Asian dipping sauce.

Spinach & Artichoke Dip - Creamy spinach and artichoke dip served with crostinis.

Roast Beef Carving Station – Londonport seasoned roast beef, served with soft rolls and horseradish, au jus sauce, or mustard variety.

Turkey Carving Station – Boar’s Head oven roasted turkey, served with soft rolls, cranberry relish and mustard variety.

Beef Tenderloin Carving Station - Seasoned whole beef tenderloin served with soft rolls and horseradish sauce. Serves 25 people.

Cold Hors d'oeuvres

Cranberry Chicken Cucumber Cups – Cranberry chicken salad served in miniature cucumber cups with tomato garnish.

Shrimp Cocktail – Peeled shrimp with homemade cocktail sauce.

Antipasto platter - Assorted Boar’s Head meats and cheeses, served with Mediterranean vegetables.

Fruit and Cheese Tray – Seasonal fresh fruits and berries served with Kahlua fruit dip, assorted fine cheeses, and herb and nut crusted goat cheese.

Cheese and Cracker Tray – Assorted fine cheeses served with a variety of crackers.

Grilled Brie Crostinis– Grilled Brie cheese served on crostinis with mango-apricot salsa.

Stuffed Chilies – Jalapeños stuffed with sun-dried tomatoes, herbs and cheese; served with ranch sauce for dipping.

Pork Medallions - Pork medallions served on a mini-tostada topped with maple-chili sauce.

Bell Pepper Trio Canapé - Crostini topped with feta-chile spread and roasted bell pepper trio.

Hummus Platter - Our signature cilantro-basil hummus, served with baby carrots and pita bread.

Deviled Eggs – Zesty, creamy deviled eggs topped with Hungarian paprika, with or without crab meat.

Polenta Bites – Baked polenta topped with mozzarella and pine nuts.

Shrimp Kabobs - Shrimp and pineapple, grilled, chilled, and served on a 4” skewer.

Roasted Eggplant – Marinated roasted eggplant rolled and filled with mozzarella and pesto sauce.

Smoked Trout Canapé – Trout served on a corn cake with sun-dried tomato salsa.

Grilled Asparagus Canapé – Grilled Asparagus served on a crostini with roasted pancetta, topped with sherry wine reduction and dijon vinaigrette.

Micro-greens Salad - Micro-greens in lime-avocado vinaigrette, with bacon and spiced nuts in phyllo cups.

Tropical Crab Salad Canapé - Crab salad with jicama, mango, and avocado served atop toasted brioche with cilantro-lime vinaigrette.

Finger Sandwiches – Bite sized sandwiches. Choose from turkey & Swiss, ham & cheddar, cranberry chicken salad, or cucumber & yogurt.

Entrées

Pork Barbeque – Pulled smoked pork served with buns and barbeque sauce on the side (your choice of ketchup based or vinegar based sauce), baked beans, coleslaw, and corn on the cob. *Barbecue Tempeh available for vegetarians.*

Chicken Marsala – Chicken medallions sautéed in a mushroom marsala sauce, served with roasted garlic mashed potatoes, and seasonal vegetables.

Boar’s Head Londonport – Roast beef with classic brown gravy, served with roasted garlic mashed potatoes, and seasonal vegetables.

Ginger Sesame Pork Loin – Pork loin rubbed with ginger, sesame, and garlic, and roasted with hoisin glaze; served with seasonal vegetable medley and roasted potato trio.

Pasta Bar – Three-flavor rotini pasta, served with guest’s choice of marinara or Alfredo sauce; served with marinated, and sliced grilled chicken breast.

Chicken Gorgonzola – Chicken cooked in a gorgonzola cream sauce, with sun-dried tomatoes and spinach; served with parsnip purée, and seasonal vegetable medley. *Tofu Gorgonzola available for vegetarians.*

Orange-Rum Chicken – Chicken cooked in an orange-rum sauce, served with wild rice pilaf, and seasonal vegetable medley.

Atlantic Salmon – Seared Atlantic salmon served with corn, potato, and arugula salad.

Bourbon-Mustard Pork Tenderloin – Pork tenderloin with a bourbon-mustard sauce, served with roasted potatoes and seasonal vegetables.

Stuffed Filet Mignon - Bacon-wrapped filet mignon, stuffed with bleu cheese. Served with cabernet sauvignon mashed potatoes and asparagus. *Market Price*

Pistachio Crusted Trout - Locally farmed trout topped with a dijon, honey, and pistachio crust; served with wild rice pilaf and seasonal vegetables.

Stuffed Chicken Breast – Baked chicken breast stuffed with your choice of bacon and cheddar, sun-dried tomatoes and pesto, or ham & Swiss cheese; served with orange jasmine rice, and a medley of zucchini, squash, and roasted red peppers.

Wild Mushroom Strudel - A mixture of crimini, shitake, and button mushrooms with goat cheese; wrapped in layers of phyllo dough and served with a vegan demi-glace. Accompanied by wild rice pilaf and seasonal vegetables.

Stir-Fried Vegetables with Tofu – Garden vegetables stir-fried with marinated tofu.

Parmesan Risotto Cakes - Creamy Parmesan risotto cakes, pan-seared and served with mushrooms and green beans.

Prime Rib - Herb-crusted prime rib, slow roasted to desired temperature. Served with red wine reduction sauce, mashed potatoes, and seasonal vegetables.

PLEASE ADVISE IF YOU OR YOUR GUESTS HAVE FOOD ALLERGIES