



**Catering Menu**  
**Cocktail Hour**  
(Priced per 50 Pieces)

**Vegetarian Hors d' oeuvres**

Spinach, Feta and Mint in Phyllo	\$70
Thai Vegetable Spring Roll	\$70
Cheese Puffs	\$95
Mushrooms Stuffed with Broccoli, Onion and Cheddar Cheese	\$120
Asiago and Asparagus wrapped in Puffed Pastry	\$110
Bold Jalapeño Peppers stuffed with Cream Cheese	\$60

**Meat Hors d' oeuvres**

Beef Franks in Puff Pastry	\$70
Mini Beef Wellingtons	\$130
Stuffed Mushrooms with Ham or Sausages	\$125
Chicken Teriyaki Pot Stickers w/Dipping Sauce	\$75
Italian Grape Leaves with Feta, Garlic and Lemon	\$165
Thai Chicken coated with Sweet Chili glaze and Sesame Seed	\$80
Stuffed Potato Boats with Cheddar, Bacon and Sour Cream	\$100
Mini Chicken Cordon Bleu	\$70

Please add 15% service charge, 6% sales tax applied.  
All prices are subject to change.





**Catering Menu**  
**Cocktail Hour**  
(Priced per 50 Pieces)

Crab Rangoon with Sweet Chili Sauce	\$120
Shrimp Pot Stickers with Ginger Sauce	\$75
Oriental Style Fried Shrimp with Cocktail Sauce	\$75
Bacon Wrapped Scallops	\$160
Mini Crab Cakes with Sauce	\$175
Shrimp Cocktail served with Lemon Wedges and Cocktail Sauce	Market Price
Chilled Filet Mignon served with Silver Dollar and Horseradish Sauce	Market Price

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## Catering Menu Local Favors

### Fresh Fruit

Assortment of Melons, Pineapples, Berries, Oranges and Grapes	24 Portions	\$25
	40 Portions	\$50

### Spreads and Toasties

Spinach and Artichoke Spread with Toasties	24 Portions	\$25
Buffalo Chicken Dip with Toasties	24 Portions	\$25
Hummus, Red Peppers and Pita Chips	24 Portions	\$32

### All About the Cheese and Crackers

<i>Domestic Cheese and Assorted Crackers</i> Cheddar, Swiss, Pepper Jack and Mozzarella	24 Portions	\$145
<i>Gourmet Cheese Board</i> Chefs choice of Imported and Farmstead Cheeses accompanied by Crackers and Baguettes	24 Portions	\$190
<i>Crudités</i> Seasonal Garden Vegetables with assorted Sauces	24 Portions	\$125
<i>Antipasto Platter</i> Sliced Sopprasata, Capicola, Fontina Cheese, Mixed Olives, two Antipasto Salads served with house Crackers	24 Portions	\$245





## Catering Menu

Penne Pasta with Jimmy's Italian Red Sauce	24 Portions	\$40
	40 Portion	\$50
Penna Pasta with Alfredo Sauce and Broccoli	24 Portions	\$50
	40 Portions	\$60
Penna Pasta with Basil Pesto and Seasonal Vegetables	24 Portions	\$50
	40 Portions	\$60
Added Chicken, Sausage or Meatballs to any of the above	24 Portions	\$60
	40 Portions	\$70
House made Lasagna	15 Pieces	\$75
Vegetable Lasagna	15 Pieces	\$80
Cajun Pasta Mac, Green Pepper, Onion, Andoli Sausage Diced Chicken, Tomatoes and Peas	24 Portion	\$60
	40 Portion	\$70

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## Catering Menu

House Season Turkey Breast with Orange Cranberry Sauce	\$4.00 per Person
Applewood Seasoned Hams	\$5.00 per Person
Porketta Pork Loin	\$5.00 per Person

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## Catering Menu Buffet by Design

### Salad Selections

*Tossed House Salads* 24 Portions \$35

Choice of Ranch or Balsamic Vinaigrette 40 Portions \$55

*Greek Salad* 24 Portions \$75

Mixed Greens, Feta, Imported Olives, Cucumbers  
and served with a Lemon Vinaigrette

*Steak House Salad* 24 Portion \$75

Iceburg, Tomatoes, Cucumbers, Olives, Bacon and Bleu Cheese  
served with Ranch or Balsamic Dressing





## Catering Menu Buffet by Design

### Poultry Choices

24 Pieces per tray \$78.00

Mediterranean - Artichokes, Tomatoes and Feta Cheese

Florentine – Spinach, Bacon, Onion, and Parmesan Cheese

Picatta – Lemon, White Wine and Capers

Bruschetta – Tomatoes, Basil, Parsley, Garlic, Onion, Olive Oil and Balsamic Glaze

Diane – Mushrooms, Shallots, Dijon Mustard and Cognac Cream

New Orleans – Green Peppers and Onions in a Cajun Cream Sauce

Chicken Parm – Homemade Jimmy Italian Sauce topped with Mozzarella Cheese

House Stuffed Chicken Breast – Stuffed with house made Bread Stuffing

### Beef or Pork Choices

24 Pieces per tray \$85.00

Prime sliced Sirloin of Beef with Cabernet Sauce

Sirloin of Beef Hunter Style – Mushrooms, Onions, Peppers, Tomatoes and  
Julianne Ham in a Brown Sauce

Pot Roast – Slow Roasted with Carrots, Onions, Celery in a Demi Glaze Sauce

Stuffed Pork Chop – Stuffed with house made Bread Stuffing    \$4.75 per piece





## Catering Menu Buffet by Design

### Seafood Choice

24 Portion per Tray \$78.00

Almond Crusted with Sweet Butter Sauce

Spinach, Bacon, Onions and Parmesan

Maryland Old Bay Crab Mornay

White Wine Orange Butter Sauce

Lemon, Capers and White Wine Sauce

### Starch Choice

Buttery Yukon Smashed Potatoes

24 Portions \$28

40 Portions \$45

Classic Twice Baked Potatoes

24 Portions \$35

40 Portions \$55

Garlic Roasted Yukon Gold

24 Portions \$28

40 Portions \$45

Rice Pilaf

24 Portions \$25

40 Portions \$50

Scalloped Potatoes

24 Portions \$35

40 Portions \$55

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## Catering Menu Buffet by Design

### Vegetable Choice

Sautéed Green Bean with Bacon and Onion	24 Portions \$27 40 Portions \$39
Chef's Medley of Vegetables – Seasonal Fresh	24 Portions \$32 40 Portions \$44
Haricot Verts	24 Portions \$29.50 40 Portions \$41.50
Buttered Steamed Broccoli with Lemon Zest	24 Portions \$32 40 Portions \$44
Peaches and Cream Buttered Corn	24 Portions \$27 40 Portions \$39

