

# Sample Catering Menu Options

## Hawaiian Luau

- BBQ Beef Kabobs and Pineapple over Rice Pilaf Sesame Glazed Chicken Breasts
- Coconut Shrimp
- Sabrett's Hot Dogs with Sauerkraut
- Chopped Hawaiian Salad
- Creamed Corn
- Sesame Noodle Salad
- Maui Onion Rings
- Almond Joys
- Key Lime Mousse Tarts
- Chocolate Dipped Pineapples
- Frozen Chocolate Dipped Bananas

## Coney Island Picnic

- 1/3 pound Hamburgers and Cheeseburgers
- Sabrett's Hot Dog Stand
- Chicken Wings: Plain and Buffalo with Blue Cheese
- Chili with Cheese, Red Onions, Mustard, Sauerkraut and Salsa
- Corn Dogs
- French Fry Bar: Yukon and Waffle Fries
- Toppings: Ketchup, Bacon and Ranch Dressing
- Caesar Salad with Croutons and Shaved Parmesan Cheese
- Homemade Pretzels
- Old Fashioned Lemonade

## New England Clambake

- Garlic Bread
- Steamed Littleneck Clams with Butter and Lemon
- Griddle Hot Dogs with Sauerkraut and Mustard
- Manhattan or New England Clam Chowder
- Jersey Cheese Steaks
- Chicken Fingers with Honey Mustard and BBQ Sauce
- Sausage and Peppers
- Corn on The Cob
- Caesar Salad
- Red Potato Salad
- Chocolate Fudge and Salt Water Taffy

## Jersey Shore Picnic

- 1 ¼ pound Maine Lobsters with Drawn Butter and Lemon
- Steamed Littleneck Clams and PEI Mussels
- Roasted Chorizo Sausage
- New England Clam Chowder
- Corn on the Cob
- Steamed New Potatoes
- Classic Cole Slaw
- Tomato and Mozzarella Salad with Basil
- Classic Caesar salad Cornbread and Biscuits
- Sliced watermelon

## Down South BBQ

- Mini Potato Rolls and Cornbread
- Southern Bell Chopped Salad
- Mixed Greens, Sweet & Spicy Pecans, Dried Cranberries
- Shredded Cheddar Cheese, Corn, Black Beans and Strawberry Dressing
- Pulled BBQ Pork
- BBQ Sliced Brisket
- BBQ or Jerk Chicken Breasts
- Traditional Mac and Cheese
- Corn on the Cob
- Baked Beans
- Cole Slaw
- Watermelon Slices

## Pasta Station: Select Two Pasta Dishes :

- **Mezzo Rigatoni Mediterranean**  
Grape Tomatoes, Eggplant, Basil, Roasted Garlic, Tomato Broth
- **Gemelli and Wild Mushrooms**  
Roasted Wild Mushrooms, Radicchio, Kale and Rosemary, Truffled Parmesan Broth
- **Gnocchi & Meatballs**  
Potato Gnocchi, Ricotta Meatballs, Tomato Ragu
- **Lisa's Sunday Gravy**  
Gemelli Pasta with Sausage, Meatballs and Pork Belly
- **Cavatelli Portobello Bolognese**  
Torn Basil Leaves & Herbed Ricotta, Mushroom, Bolognese Sauce
- **Cheese Ravioli Provencal**  
Asparagus, Fennel, Spinach, Pesto Parmesan Cream Sauce
- **Orecchiette Toscano**  
Fennel Scented Sausage, Broccoli Rabe, White Beans & Roasted Red Peppers, Crushed Red Pepper and Pesto Broth
- **Penne a la Vodka**  
Pink Tomato Vodka Sauce

## **Dinner Buffet**

- Bread Display of Olive Bread, Herbed Focaccia, and Tomato Pizetta
- Herb Infused Olive Oil, Farm Style Butter, Marinated Olives
- Frissee, Radicchio, and Baby Arugula with Beets, Goat Cheese, Caramelized Walnuts with Balsamic Vinaigrette
- Caesar Salad with Homemade Croutons and Shaved Parmesan
- Stuffed Chicken with Roasted Artichokes, Spinach, Truffled Mushroom, Fresh Mozzarella and Roasted Garlic White Wine
- Pan Seared Cod on a Bed of Sautéed Pancetta, Pearl Onions, and Escarole
- Braised Short Ribs Topped with Frizzled Onions
- Risotto Cakes on a Bed of Pink Vodka Sauce
- Smashed Potatoes in Parmesan Crisp
- Julienne Mixed Vegetables

## **Dessert**

- Cookies
- Brownies
- Ice Cream Sundae Bar with two Flavors of Ice Cream and 10 Toppings
- Coffee, Tea & Decaf