

Taste the Gourmet Difference™

FULL SERVICE CATERING AND PARTY COORDINATING



ALL SPECIAL OCCASIONS

- ◆ Weddings ◆ Tent/Garden Parties ◆Bar/Bat Mitzvahs ◆ Corporate Events ◆
- ▶ Bridal/Baby Showers
 ◆ Bris/Baby Namings
 ◆ Communions/Confirmations
 - Graduations ◆ Office Parties ◆ Bereavements/Shiva ◆

WWW.CORINNESCATERING.COM

T: 631 . 351 . 6030 F: 631 . 351 . 1587 E: INFO@CORINNESCATERING.COM 845 East Jericho Turnpike • Huntington Station, New York 11746 HOURS: Tuesday to Saturday: 10:00am to 6:00pm . Sunday: 10:00am to 3:00pm . Monday: Closed

Welcome to Corinne's.

We are pleased to offer you this menu package to assist you in planning your private party or corporate event. To maximize the services we have to offer, you should begin by reading through the menus and checking the items that excite or interest you most. Decide whether buffet style or a seated table service is appropriate. Then give us a call.

Our catering sales staff would be delighted to describe any of the menu items, and help you make choices that will ensure the success of your occasion. We can advise you on the proper quantities, whether hors d'oeuvres should be served on fancy trays and circulated among your guests, or presented on a table as finger foods. If you desire, our creative kitchen staff can make your event come to life with beautifully decorated platters and displays. All of our dishes are prepared with the finest ingredients and the attention to detail that our customers expect. We make foods that you would be proud to share with your guests. We can also help you decide the style of bar and beverage service most suitable for your party.

As a full-service caterer, we have a wonderful wait staff available to pamper your guests. We can assist you in all phases of party planning including locations, tents, rentals, linens, flowers, entertainment, themes and more. Let us know the date you have in mind and how many guests you expect and let Corinne's do the rest.

Company Profile

Corinne's Concepts in Catering began in the home of Corinne and Stewart Futerman more than 30 years ago. Corinne's love of food and hospitality has taken her on a journey that has touched the lives of so many of her clients and their guests. Specializing in full-service, off-premise catering we have successfully catered all types of special occasions and events. Everything from small in home gatherings, to simple or extravagant weddings, to grand openings and large corporate events with thousands of guests. Making the important moments in your life exceptional through great food and impeccable service is what Corinne's Concepts In Catering is all about. Our reputation and impressive client list is a reflection of this mission. Our dedication and personalized service sets us apart from everyone else. We truly care about our customers. Today, Corinne's Concepts in Catering has grown to occupy a commissary, offices, and gourmet shop located in Huntington Station, New York. Stop by and well make you feel at home. Caution: you may gain a couple of pounds before you leave...

Some of our corporate accounts include:

A&E Fox News ARAMARK General Mills History Channel **AXA Advisors** BJ's Wholesale Clubs JP Morgan Chase **CBS Sports** Keith Machinery **CNBC** Land Rover Costco Live Media Electrolux Macy's Merrill Lynch Estee Lauder

Paine Webber St. Catherine of Siena Church St. Jospeh's College

The Foundry Long Island City
The Turner Foundation

The Turner Foundation
The Vanderbilt Museum

TruTV

Newsday

Weight Watchers

Hors d'oeuvres

Choose From Our Wide Selection Of Hot and Cold Bite Size Hors D'oeuvres.

Assorted Miniature Quiche

Baby Lamb Chops Mint Jelly and Dijon Mustard

Bagel Pizzarettes

Baked Clams Casino or Oreganata

Beef Sliders American Cheese, Pickles, Ketchup

Beggar's Purses filled with Caviar and Sour Cream Dip or Sautéed Mushrooms, Shallots, Marsala Sauce

Bruschetta

Chopped Plum Tomatoes, Basil, Garlic, Onion or with Chunks or Fresh Mozzarella on Crispy Tuscan Toast

> Cheese Blintzes Sour Cream, Cherry or Blueberry Toppings

Chicken and Apple Sausage en Croute In Puff Pastry, Dijon Mustard

†Fresh Caviar Import Only the Finest Beluga, Servuga Caviars on the Market

> Fried Calamari Zesty Marinara, or Spicy Fra Diavolo Sauce

> > Fried Chicken Drummettes

Fried Wontons Beef, Chicken or Vegetable, Duck Sauce, Hot Mustard

> Frittata Squares Assorted Crustless Quiche

Gourmet Franks in Filo Pastry

Grape Roulades Seedless Grapes Rolled in Cheese, Chopped Nuts

> Grilled Chicken or Beef Satay Creamy Peanut Sauce

Baby Gingered Barbecued Ribs Orange Ginger Sauce

Grilled Swordfish Skewers

Meatball Parmeasan Skewers

Assorted Sushi Ginger, Wasabi

Coconut Fried Lobster Tails

Cold Canapes
Rye or Pumpernickle Bread, Choice of Gourmet Spreads or Salads

Crabmeat Stuffed Mushrooms
Lump Meat

Egg Rolls Hot Mustard, Duck Sauce

Eggplant Pizzarettes Delicately Fried, Fresh Marinara, Melted Mozzarella

Eggplant Rollatini

Empanadas Beef, Chicken, Vegetable, or Seafood

Escargot in Mushroom Caps

French Kiss Prusciutto Wrapped Gorgonzola Stuffed Date

Honey Nut Chicken Pinwheels
With Fruited Stuffing

Hot and Spicy Buffalo Wings Bleu Cheese, Celery Sticks

Individual Stuffed Vegetables
Cucumbers, Cherry Tomatoes, Peapods, Zucchini Boats, Artichoke
Bottoms, Or Endive Boats With Choice Of Herb Cheese, Salmon
Mousse, Chopped Liver, Ratatouille, Chicken Salad, Whitefish Salad,
Egg Salad, Or Sliced Nova

Individual Tea Sandwiches
Filled With Your Choice Of Sliced Meats Or Gourmet Salads

Jalapeno Corn Fritters

Jumbo Coconut Fried Shrimp Sweet Chili Sauce

Jumbo Grilled Shrimp Cocktail Zesty Cocktail Sauce

> Jumbo Shrimp Cocktail Zesty Cocktail Sauce

Louisiana Crab Fritters

Micro Chicken Pot Pies

Hors d'oeuvres continued

Marinated Jumbo Shrimp or Scallop Wrapped in Bacon or Peapods

Maryland Crab Cakes Lump Crab Meat, Remoulade Sauce

Mini Bamboo Skewers of Grape Tomato, Fresh Mozzarella, Fresh Basil Balsamic Glaze

> Mini Hot Dogs Mustard, Sauerkraut

Mini Reubens Corned beef, Sauerkraut, Melted Swiss on Rye

Mini Shepherds Pie Petite Puff Pastry, Meat Filling, Mashed Potato Crust

Miniature Fajitas Beef, Chicken, or Vegetable, Sour Cream, Salsa

Montauk Lobster Rolls

Mozzarella Sticks

Oysters Rockefeller Creamy Spinach, Poncetta

Peking Duck Pancakes Hoisin Sauce

Pesto Melts Garlic Toasts, Pesto, Plum Tomatoes, Genoa Salami, Provolone

> Petite Chicken Cordon Bleu Marsala Sauce

Petite Falafel In Pita Pockets, Tahini Sauce, Chopped Salad

Petite Monte Cristo Fresh Turkey, Melted Swiss on Challah, Maple Syrup Topping

Petite Wellingtons

Poached Salmon Medallions Verté Sauce

Potato or Sweet Potato Pancakes Applesauce

Quesadillas Beef, Chicken or Shrimp, Sour Cream, Salsa

Ramaki Chicken Liver Wrapped in Pastrami or Bacon Mini Chili Bowls Cheddar Topping, Beef, Turkey or Vegetarian

> Mini Gyros Chopped Salad, Tzatziki Sauce

Red Jacket Potato Skins Bacon, Cheddar, Sour Cream & Caviar, or Sour Cream & Chive

> Roast Pork Tenderloin on Garlic Toast

Salmon Mousse Display with Pumpernickel Hearts

Seafood Stuffed Mushrooms

†Seared Tuna Ronnie Encrusted With Black, White Sesame on a Heart Shaped Wonton

> Seasonal Fresh Melon Wrapped With Prosciutto

Sesame or Italian Chicken Bites Barbecue, Honey Mustard, Fresh Marinara or Duck Sauce

> Shish Kebobs Chicken or Beef Teriyaki

Skewered Spinach & Egg Tortellini Pesto Sauce

> Sliced Nova on Mini Bagels Cream Cheese, Capers and Dill

†Sliced Steak wrapped in Asparagus Tips Creamy Horseradish Sauce

> † Sliced Steak on Garlic Toasts Horseradish Sauce, Gerkin Pickles

†Sliced Chateaubriand French bread, Creamy Béarnaise sauce

Spanikopita Herbed Spinach, Feta, Filo Pastry

Stuffed Mushrooms

Sweet and Sour Meatballs Beef or Turkey

Tempura on Skewers Chicken, Beef, or Vegetable

Zucchini Fritters or Sticks Raspberry Sauce or Marinara Sauc

Dazzling Displays

Cheese Basket

Cubed Jarlsberg, Muenster, Havarti, and Vermont Cheddar Garnished and Decorated with Seedless Red Grapes, Fresh Fruits. Served with Crackers

Fresh Fruit Display

Heart Shaped, Fresh Fruits Including: Watermelon, Cantaloupe, Honeydew, Seedless Red Grapes, Strawberries, Pineapple, Kiwi And Oranges.*Substitutions Maybe Made Depending Upon Season

Antipasto Display

Genoa Salami, Pepperoni, Fresh Mozzarella, Provolone, Marinated Mushrooms, Sicilian Olives, Marinated Artichokes, Roasted Red Peppers, Pasta Primavera Salad, Crunchy Breadsticks, Tuscan Toasts

Whole Poached Salmon Display

Northern Atlantic Salmon with Deviled Eggs or Cherry Tomatoes stuffed with Seafood, Asparagus Bundles and Lemon Wedges. Served with Sauce Verté

Roasted and Carved Turkey Display

Decorated With Fresh Fruits. Served With Mandarin Cranberry Compote, Russian Dressing

Honey Baked Ham Display

Sliced, arranged and decorated with pineapples, cherries, grapes. Served with Honey Cup Mustard

† Sliced Steak Display

Marinated Charbroiled Steak, Thinly Sliced Arranged With Fresh Radish Bunches, Watercress Garnish, Creamy Horseradish Sauce

Nine Layered Mexican Bean Dip Display

Refried Beans, Sour Cream, Guacamole, Salsa, Cheddar Cheese, Shredded Lettuce, Black Olives, Chopped Tomatoes, and Jalapeno Peppers with Crispy Tortilla Chips.

Grilled Chicken Nicoise Salad Display

Sliced Grilled Chicken Breast, Red Jacket Potato Salad, Marinated Stringbean Salad, Pasta Primavera, Marinated Mushrooms, Sliced Hard Boiled Eggs, And Imported Nicoise Olives. Accompanied By Crusty Breads And Rolls.

Chopped Liver Display

Sauteed Sweet Onions, Chopped Hard Boiled Eggs Molded Into A Beautiful Heart Shape. Accompanied With Choice Of Cocktail Rye, Cocktail Pumpernickel, or Crackers

Bruschetta Display

Chopped Plum Tomatoes, Fresh Basil, Garlic, Onion, Tuscan Toasts.

Crudite Basket

Assortment Of Fresh Vegetables, Carrots, Celery, Cherry Tomatoes, Red Peppers, Black Olives, Baby Corn, Broccoli, And Cauliflower. Artfully Arranged Around A Carved Cabbage Filled With One Of Our Gourmet Dips.

Paté Display

Mousse Truffee or Vegetable Paté. Elegantly decorated with French Cornichons, Sliced French Baguettes, Cocktail Breads, Crackers

† Caviar Pie

Delicately layered with Cream Cheese, Egg Salad, Black and Red Caviars.

Accompanied by Pumpernickel Hearts

Mediterranean Display

Traditional Hummus with Fresh Vegetables, Pita Triangles, Feta Cheese, Greek Olives, Pepperoncini Peppers, Stuffed Grape Leaves.

New York Deli Display

Your choice of traditional New York Delicatessen cold cuts. Sliced Corned Beef, Pastrami, Roast Beef, Turkey Breast and Salami made into finger tip sandwiches and delightfully arranged. Accompanied by Deli-Style Cole Slaw, Potato Salad, Sliced Pickles, Sour Tomatoes, Olives, Sweet Peppers, and Assorted Condiments.

† Chilled Seafood Display

A generous assortment of Jumbo Shrimps, Lump Crab Meat, and Clams, Oysters on the half shell. Served with our Zesty Cocktail and Spicy Rémoulade Sauce, and Mignonette

Baked Brie Display

Baked French Brie en Croute, Filled with Brown Sugar and Almonds or Cranberries or Sugar Free Apricot Glaze

Charcuterie Board

Assorted Cured Meats And Parmesan Reggiano Wedge, Assorted Olives, Tuscan Flat Bread. Speciality Items Are Available

Fresh Mozzarella And Tomato

Sliced Tomato and Fresh Mozzarella, sprinkled with Fresh Basil. Served with Balsamic Vinaigrette Dressing.

† Assorted Sushi Display

Choices include California Rolls, Tuna Rolls, Yellowtail and Scallion Rolls, Salmon Rolls, Shrimp, Crab, and Avocado Rolls. Served with Wasabi, Pickled Ginger, and Soy Sauce.

[†] These menu items are served raw or can be cooked to your liking. Consuming raw or undercooked meat, fish, shellfish, or fresh shell eggs may increase your risk of food-bourne illness, especially if you have certain medical conditions.

Super Stations

Add some flare to your event with one or more of the following

Bananas Flambé Station
Carving Stations
Cotton Candy and Popcorn
Machines
Crepe Stations
Decadent Chocolate Fountain
Hot Dog Cart

Mashed Potato Bar Mexican Fajita Station Mini Hot Dog Carts Old Fashioned Sundae Bar Omelette, Waffle, and Pancake Stations Pasta Station Seafood and Raw Bar Stations Slider Bar Slushie Machine Snow Cone Machine Sushi Display Wok Station

A La Carte Catering Menu

Soups

Black Bean Butternut Squash Chunky Chicken Noodle Chunky Potato Chunky Seafood Bisque Corn Chowder Cream of Broccoli French Onion Gazpacho Hearty Vegetable Manhattan Clam Chowder New England Clam Chowder Split Pea with Ham

Salads

Gourmet Tossed Romaine, Red Leaf, And Iceberg Lettuces, Cucumbers, Peppers, Black Olives, Shaved Carrots, Red Onion, Sliced Radish, And Cherry Tomatoes

Traditional Greek Salad

Corinne's Caesar Cherry Tomatoes, Red Onion, Capers, Croutons And Fresh Parmesan Baby Spinach Salad Fresh Mushrooms, Crisp Bacon, Sliced Hard Boiled Eggs, And Croutons

Strawberry Spinach Salad Fresh Strawberries, Orange Poppy Seed Dressing

Mesclin Salad Baby Field Greens, Gorgonzola or Goat Cheese, Julienne Pears, Sugar Toasted Walnuts, Mandarins and Cranberries, Raspberry Vinaigrette Hearts of Romaine Gorgonzola, Black Olives, and Vine Ripened Tomatoes

Chef Salad Gourmet Sliced Meats, Swiss Cheese, Sliced Hard Boiled Eggs, Black Olives Over Tossed Salad

Kale Salad

Cold Salads

Chicken Salad Cranberries and Apples

Chunky Chicken Salad Broccoli and Walnuts Oriental

White Albacore Tuna Salad

Shrimp Salad with Fresh Dill

Whitefish Salad

Creamy Red Jacket Potato String Beans, and Fresh Tomato

Seafood Salad

Calamari Salad

Egg Salad

Homemade Potato Salad, Macaroni Salad, Cole Slaw

Red Jacket Potato Salad Bacon and Red Onion

Israeli Salad Chopped Tomatoes, Onions, Cucumbers, Fresh Lemon Juice, Garlic

Pasta Primavera

Tortellini Sundried Tomato, Mozzarella or Pesto

Vegetable Coleslaw Broccoli, Yellow & Green Squash, Red Onion, Peppers

Three Bean Salad

Marinated Artichoke Salad with Balsamic Vinaigrette

Asparagus Vinaigrette

Black Bean and Corn Salad

Carrot Salad Raisins and Pineapple

Cucumber Plum Tomato, Onion and Dill

Marinated Vegetable Salad

Tabbouleh Salad with Fresh Mint

Red Cabbage Coleslaw

Marinated Mussels in Vinaigrette

Pastas

Your Choice of Pasta:

Linguine, Penne, Fettucini, Tri-Color Fussilli, Rigatoni, Or Bowties

Your Choice of Sauce:

Alfredo Sauce Bolognese Sauce Broccoli, Garlic, And Oil Crushed Tomato and Basil Sauce Fresh Marinara Sauce Pesto Sauce Red or White Clam Sauce Seafood Fra Diavolo Sundried Tomatoes And Basil Fresh Pomadoro, Plum Tomato, Fresh Garlic and Basil Imported Olives, Fresh Mozzarella, Garlic And Oil

Penne A La Vodka

With Grilled Chicken, Grilled Chicken Sausage, or Grilled Shrimp

Penne With Sundried

Tomatoes, Portabella Mushrooms In A Pink Sauce With Grilled Chicken Sausage

Fresh Pomadora Pasta

Penne Pasta With Fresh Mozzarella, Plum Tomatoes, Fresh Garlic And Basil

Baked Ziti

Baked Ziti Bolognese

Assorted Ravioli

Spinach And Ricotta, Homemade Meat, Lobster, or Porcini Mushroom

Lasagna Bolognese

Lasagna Roll-Ups

Lasagna Noodles Stuffed With Three Cheeses, Topped With Our Fresh Marinara Fillings Include Your Choice Of Vegetables, Spinach, Or A Combination Cheese or Vegetable Lasagna

Pastitsio

Penne Pasta, Ground Beef Delicately Baked With A Bechamel Sauce

Tri Color Rotelli Primavera With Alfredo Sauce

Stuffed Shells

Filled With Choice Of Cheese, Spinach, Or A Combination Orzo With Mushrooms And Onio

Poultry

Oven Roasted Chicken

Honey Barbecue Chicken

Southern Fried Chicken

Whole Roasted Lemon Chicken

Lemon Roasted Chicken Breast

Chicken Isabella with Roasted Potatoes, Onions, and Tomatoes

Chicken Marsala Lightly Breaded Boneless Breasts Of Chicken In A Mushroom, Marsala Wine Sauce

Chicken Kabobs

Chicken Marbella Chicken On The Bone, Marinated In Wine With Prunes, Olives, Capers, Fresh Herbs

Chicken Marla Boneless Breasts Of Chicken With Artichoke Hearts, Herbs In A Lemon Wine Sauce

Chicken Chops Frenched Chicken Breasts Prepared Any Style

Santa Fe Chicken Chicken Breasts Topped With A Fresh Tomato Salsa

† Marinated Sliced Steak with Horseradish Sauce or Chimchurri Sauce

† Fillet of Beef Tenderloin Creamy Béarnaise Sauce

† Beef Wellington Wrapped In Puff Pastry, Layered With Truffle Mousse Paté, Béarnaise Sauce

Chili Con Carne

Chicken Santa with Sundried Tomatoes, Olives and Portabella Mushrooms

Mango Chutney Chicken Glazed With Mango, Chutney, And Sliced Peaches

Duck a l'Orange

Glazed Duck Breast

Cornish Game Hens with Vegetable Fruit Stuffing or Wild Rice and Sautéed Mushrooms and Onions

Jerk Chicken

Chicken Cordon Bleu

Chicken Piccata Lightly Breaded Boneless Breasts Of Chicken In A Caper, Lemon Butter, White Wine Sauce

Chicken or Turkey Pot Pie

Chicken Wellington with a Wild Rice Stuffing

Stuffed Breast of Capon

Honey Nut Chicken Breast Of Chicken Rolled, Filled With Fruited Stuffing And Baked With Honey And Chopped Nuts Chicken Francaise

Lightly Breaded Boneless Breasts Of Chicken In A Mushroom, Lemon Butter And Wine Sauce

Arroz con Pollo Spanish Style Chicken With Saffron Rice

Boneless Chicken Cacciatore

Breaded Chicken Cutlet

Grilled Chicken Breast with Mango Salsa

Chicken Rollatini With Herbed Spinach, Parmesan Cheese or stuffed with Asparagus, Proscuitto and Provolone or with Asparagus

Oriental Chicken

Sweet and Sour Chicken Tempura

Sweet and Sour Turkey Meatballs

Whole Roasted Turkey

Oven Roasted Turkey Breast

Turkey Chili

Turkey Meatloaf

Turkey Meatballs

Beef

† Beef Shish Kabobs

Beef Bourguignon Cubed Beef Filet, Carmelized Pearl Onions, Fresh Mushrooms, Baby Carrots In A Burgundy Wine Sauce

† Prime Rib Roast

† Aged Black Angus Porterhouse Steak Stir-Fry Teriyaki Beef Broccoli Or Snow Peas, Mushrooms, Onions

Stuffed Cabbage

Sweet And Sour Meatballs

Italian Meatballs

Tri Color Pepper Steak With Red, Yellow, And Green Peppers

[†] This menu item can be cooked to your liking. Consuming raw or undercooked meat, fish, shellfish, or fresh shell eggs may increase your risk of food-bourne illness, especially if you have certain medical conditions.

Veal

Veal Chop Parmesan

Crown Roast Of Veal

Grilled Veal Chops With Sautéed Red Peppers And Onions, Bruschetta Or Mesclin Topped Stuffed Shoulder Of Veal

Veal Chop Stuffed With Spinach, Topped With Portabella Mushrooms Roasted Red Pepper, Onions

Veal Francaise

Lightly Breaded in A Mushroom, Lemon Butter And Wine Sauce

Veal Marsala Mushroom, Wine Sauce

Veal Piccata
Caper Lemon Butter And Wine Sauce

Pork

Gingered or Honey Barbecue Ribs

Crown Roast of Pork Fruit Glazed

Stuffed Pork Chops

Loin of Pork

Roast Pork Tenderloin with Apricot Marinade

Roast Suckling Pig

Fresh Country Ham

Honey Baked Ham

Honey Baked Ham en Croute

Lamb

Grilled Rack of Lamb

Stuffed Crown Roast of Lamb

Baby Lamb Chops served with Dijion and Mint Jelly

Butterflied Roast Lamb

Marinated Lamb Kabobs

Seafood

Chilean Sea Bass

Filet of Sole Florentine

Flounder Stuffed with Seafood

Poached Salmon with Sauce Verté

Salmon en Croute Salmon Filet Wrapped In Artfully Designed Puff Pastry

Salmon en Papillote Salmon Filet Baked In Parchment Paper

Grilled Seafood Kabobs

Cedar Plank Salmon or Tilapia Delicately Seasoned, Encrusted Salmon Baked On A Cedar Plank. Served With Sauce Verté or Mango Salsa

Salmon Wellington Served With Sauce Verté (SERVES 8-10 PEOPLE) Stuffed With Fresh Asparagus Or Stuffed With Spinach And Herbs Or stuffed with sautéed Mushrooms, Onions, Wild Rice

Jumbo Shrimp Scampi

Seafood Paella

Lobster Tails

Seafood Fra Diavolo Lobster, Shrimp, Scungilli, Calamari, Scallops, Clams, And Mussels In A Spicy Plum Tomato Sauce

Seafood Jambalaya

†Daily Fresh Fish Selection Tuna Steak, Sword Fish, Salmon, Mahi Mahi, Tilapia, Red Snapper

Steamed Lobster

Lobster and Clam Bakes Lobsters, Steamers, Corn On The Cob, And Many Other Items Available

[†] This menu item can be cooked to your liking. Consuming raw or undercooked meat, fish, shellfish, or fresh shell eggs may increase your risk of food-bourne illness, especially if you have certain medical conditions.

Potato

Baby Roasted Potatoes

Red Jacket Mushroom
Shaped Roasted Potatoes with Rosemary

Restuffed Baked Potato

Restuffed Sweet Potato

Restuffed Yukon Gold Potato

Seasoned Mashed Potatoes

Red Jacket Garliky Mashed

Potatoes

Curly Cut Fries

Waffle Fries

Sweet Potato Fries

Hash Brown Potatoes with sautéed Onions.

Potato Pancakes

Potato Pudding

Candied Sweet Potato

Sweet Potato Pie with Mini Marshmallows

Ríce

Rice Pilaf

with sautéed Mushrooms and Onions, White Raisins or Peas

Oriental Fried Rice

Spanish Rice

Saffron Rice

Wild Rice Primavera

Wild Rice

with Gourmet Mushrooms and Shallots

Basmatti Rice

Brown Rice

Cous cous

Vegetables

Zucchini and Carrots Julienne

Grilled Vegetables

Zucchini, Eggplant, Carrots, Onions, And Peppers with Portabella Mushrooms

String Bean Almondine

Broccoli Almondine

Fresh Vegetable Bundles Broccoli, Stringbeans, Asparagus, And Carrots Tied With A Leek Ribbon

Vegetable Medley (Steamed Or Sautéed) Honey Glazed Baby Belgian Carrots with Pineapple

Ratatouille

Sauteed Zucchini, Eggplant, Cauliflower, Onions, Peppers in a Light Red Sauce

Eggplant Rollatini

filled with choice of Cheese, Spinach, or a

Combination

Eggplant Parmesan

String Bean Provencale
Plum Tomatoes and Dill

Fresh Artichokes

stuffed with Seasoned Breadcrumbs

Sugar Snap Peas and Carrots

Julienne of Yellow and Green

Squash

Fresh Asparagus

Sautéed Gourmet Mushrooms and

Shallots in Wine

Vegetarian Chili

Creamy Corn Pudding

Sauces and Gravies

Béarnaise Sauce Bing Cherry Sauce Fresh Mushroom Gravy Giblet Gravy Homemade Apple Sauce (Sugarfree Or Regular) Mandarin Cranberry Compote Raspberry Sauce Remoulade Sauce Sauce Verté

Sweet Temptations

Ambrosia

Assorted French, Italian Miniature Pastries, Pickup Cakes Napoleons, Eclairs, Canolis, Cream Puffs, Brownies, Blondies, Etc.

Assorted Homemade Chocolate Chuck Cookies and Rugelach

Assorted Specialty Cakes, Pies, and Tarts

Speciality Cup Cake Tower

Cheesecakes Plain or Topped with Fruit

Chocolate Dipped Biscotti

Chocolate Dipped Strawberries

Fresh Fruit Displays

Customized Occasion Cakes Outrageously Delicious Cakes Made With Your Choice Of Designs, Fillings, Inscriptions, Shapes, Tiers, Etc.

Dried Fruits and Nuts

Fresh Fruit Salad

Fruit Filled Noodle Pudding

English Trifle

With Fresh Strawberries, Pound Cake, Whipped Cream, Chocolate Mousse, Or

Vanilla Custard

Sliced Fruit Platters

Tiramisu

Tuxedo Ice Cream Pops

Tropical Fruit Kabobs

Gourmet Extras

Assorted Chips, Crisps, and Crackers

Bagel Chips

Foccacia Bread layered with Onions, Peppers, Olives, and Sundried Tomatoes (1/2 Sheet)

Fresh Bagels and Bialys

Fresh Baked Breads, Rolls, Croissants, Muffins, and Scones

Fresh Salsas Hot or Mild

Garlic Bread

Gourmet Dips: Spinach Dip, Low Fat Spinach Dip, Roasted Pepper and Garlic Dip, Sundried Tomato and Pesto, Artichoke and Parmesan, Onion, Kalameta Olive or Cucumber Dill

Guacamole

Spinach Stuffed Garlic Bread

If you have a particular food item in mind that you do not see on our menu please let us know so that we may cater to your needs.

PLEASE CALL FOR PRICING

Gourmet Sandwiches and Salads

Specialty Sandwiches (10 person min)

Cajun Blackened Chicken Breast with Crisp Romaine, Plum Tomato and Creamy Vinaigrette

Chunky Chicken Salad with Broccoli, Walnuts topped with Red Leaf Lettuce

Corned Beef or Pastrami topped with Coleslaw, Russian Dressing

Fresh Sliced Mozzarella, Tomato, and Basil topped off with our Balsamic Vinaigrette Dressing

Grilled Chicken Breast with Grilled Peppers, Dijonaise Dressing

Grilled Lemon Chicken Breast layered with Roasted Peppers, Portabella Mushrooms

Grilled Vegetables topped with Fresh Mozzarella, Basil

Honey Baked Ham with Swiss Cheese, Honey Cup Mustard

Hummus with Plum Tomato, Cucumber, Feta Cheese, Black Olives, Lettuce in a Pita Pocket

Roast Beef, Romaine Lettuce, Bermuda Onion with Horseradish Sauce Seafood Salad with Romaine Lettuce, Plum Tomatoes

Sliced Steak with a Creamy Horseradish Sauce

Smoked Turkey Breast with Red Leaf Lettuce, Tomatoes, Russian Dressing

Smoked Turkey with French Brie, Red Leaf Lettuce, Honey Mustard

Chicken Salad with Cranberries and Apples

All sandwiches made with your choice of Freshly Baked Assorted Baguettes, Sliced Breads, or Rolls.

Choose 3 Sensational Salads (See Page 14)

There is a minimum of 3 sandwiches per type

All sandwiches are garnished unless specified otherwise

Assorted Finger Tip Sandwiches

(Create Your Own)

Choice of Gourmet Cold Cuts: Corned Beef, Ham, Pastrami Roast Beef, and Turkey

Choice of Gourmet Salads: Chicken Salad, Chunky Chicken Salad with Broccoli and Walnuts, Seafood Salad or Tuna

> Includes: Potato Salad, Cole Slaw, and Macaroni Salad

Accompanied by Sliced Pickles, Sour Tomatoes, Olives, and Sweet Peppers Mustard & Russian Dressing

There is a Minimum of 3 Sandwiches Per Type

Wrap Sandwiches

(Design your own)

Choice of Wrap Breads: Tomato, Spinach or Garlic and Herb

Accompanied by Deli-Style Cole Slaw, Potato Salad, Sliced Pickles, Sour Tomatoes, Olives, Sweet Peppers, and Assorted Condiments

Gourmet Cold Cuts:

Roast Beef, Turkey Breast, Corned Beef, Pastrami, Ham, Genoa Salami.

Gourmet Salads:

Tuna, Chicken Salad, Chunky Chicken Salad with Broccoli and Walnuts, Seafood Salad.

Toppings:

Shredded Lettuce, Tomatoes, Bermuda Onion, Roasted Red Peppers, Sliced Olives, Swiss, and Provolone

(For An Upgrade: Choice of 3 Sensational Salads)

Assorted Cold Cut Platters

Choice of Gourmet Cold Cuts: Roast Beef, Turkey, Ham, Corned Beef, Pastrami, Salami, Bologna, and Tongue

> Potato Salad and Cole Slaw Sliced Pickles, Olives, and Sweet Peppers Mustard and Russian Dressing Assorted Freshly Baked Rolls and Sliced Bread

Super Heros

American Style Roast Beef, Turkey, Ham and American Cheese

Italian Style

Ham, Genoa Salami, Pepperoni, Provolone, Roasted Red Peppers, Shredded Lettuce, and Tomatoes

Mustard, Russian & Vinaigrette Dressing Potato Salad and Cole Slaw Sliced Pickles, Sour Tomatoes, Olives, and Sweet Peppers

Senstational Salads

Black Bean and Corn Salad with a touch of Cilantro

Bowtie Pasta with Sundried Tomatoes and Basil

Corinne's Caesar

Cucumber with Onion and Dill Salad

Gourmet Tossed

Greek Salad

Homemade Potato Salad, Macaroni Salad or Coleslaw

Israeli Salad

Marinated Vegetable Salad

Pasta Primavera Salad

Red Cabbage Coleslaw

Red Jacket Potato Salad

Red Jacket Potato, Tomato, and

String Bean Salad

Three Bean Salad

Tortellini

with Mozzarella, Sundried Tomatoes, Basil

Vegetable Coleslaw

Breakfast

Hot Breakfast

† Scrambled Eggs, Bacon, Breakfast Sausage, Home Fries, Choice of : Heart Shaped Waffles or Challah French Toast with Maple Syrup Bagels and Bialys Assorted Cream Cheeses and Butter Assorted Fresh Muffins Orange Juice and Grapefruit Juice Fresh Fruit Salad Coffee and Tea Service

Continental Breakfast

Bagels and Bialys Assorted Cream Cheeses and Butter Assorted Fresh Muffins Croissant Rugelach Orange Juice and Grapefruit Juice Coffee and Tea Service

Includes: Papergoods and Plasticware

Smoked Fish

ASSORTED SMOKED FISH (15 person min)

Beautifully garnished, to include: Nova Scotia, Baked Salmon, Restuffed White Fish Salad or Boned Only WhiteFish

Assorted Cookies & Rugelach Assorted Cream Cheeses- Plain, Vegetable, and Scallion Bagels & Bialys Butter Egg Salad Herring and Onions in Cream Sauce Sliced Tomatoes, Cucumbers, Onions, and Olives Tuna Salad

[†] This menu item can be cooked to your liking. Consuming raw or undercooked meat, fish, shellfish, or fresh shell eggs may increase your risk of food-bourne illness, especially if you have certain medical conditions.

Great Additional Breakfast Options

Crustless Quiche Assorted Fillings

Fresh Fruit Platter

Miniature Cheese Blintzes w/ Sour Cream, Blueberry and Cherry Toppings Noodle Pudding

Sliced Cheeses

Sturgeon

Poached Salmon Deviled Eggs, Asparagus Bundles, Lemon Wedges and Verté Sauce Heart Shaped Waffles with Maple Syrup

Challah French Toast with Maple Syrup

Omelette Station Choice of 8 Gourmet Fillings

Gourmet Filling Selection:

Mushrooms, Onions, Peppers, Spinach, Tomato, Ham, Bacon, Sausage, Cheeses, Sour Cream, Caviar, Ratatouille, Smoked Salmon, and Salsa. (Egg White Omelettes also available) Also includes Home Fried Potatoes

All The Extras

We take great pride in providing our clients with exceptional service

Professional Chefs, Maitre'd, Serving Staff, and Bartenders French Service Coffee and Tea Service

Full Service Bar and Beverage Option Top Shelf Liquor, Wines & Beer Tents, Tables, Chairs, Linens, Chaffing Dishes, Serving Pieces, China, and Flatware Barbecues, Mobile Kitchen, and all Cooking Equipment Coordination of Locations, Entertainment, Ice Sculptures, Gift Baskets, Valet Parking and More!

Please Give Us Advance Notice - All Food Items are Made to Order
Delivery Service Available
Corporate Accounts Welcome
Most Major Credit Cards Gladly Accepted