

# Corinne's Concepts In Catering

*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 ◆

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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 we'll 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	Newsday
ARAMARK	General Mills	Paine Webber
AXA Advisors	History Channel	St. Catherine of Siena Church
BJ's Wholesale Clubs	JP Morgan Chase	St. Joseph's College
CBS Sports	Keith Machinery	The Foundry Long Island City
CNBC	Land Rover	The Turner Foundation
Costco	Live Media	The Vanderbilt Museum
Electrolux	Macy's	TruTV
Estee Lauder	Merrill Lynch	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 Parmesan Skewers

Assorted Sushi  
Ginger, Wasabi

Coconut Fried Lobster Tails

Cold Canapes  
Rye or Pumpnickle 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 Sauce

# 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  
Pumpnickel, 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 Pumpnickel 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-borne 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 Pomodoro, 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

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

† 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

† 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-borne 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 Dijon 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-borne 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 Garlicky 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

## Rice

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

Basmati 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  
Sautéed 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 Chunk 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

Focaccia 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

3 foot Minimum. Each foot serves 3 persons.

Heros can be designed into letters, numbers, and other shapes for an additional charge

## 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**