



Catering and Event Services

Delicious Food...Impeccable Service

Our mission is simple – provide our customers with fresh, tasty meals and great service, ensuring your event is a special one. We'll take care to make sure everything goes smoothly, allowing you to relax and enjoy the occasion. Depending on your preferences, we'll provide services ranging from delivery to full service event planning, including menu development and equipment rental. Let us help you plan the perfect event!

Grab & Go/Delivered Trays

Not every event requires full service - sometimes you just need someone to take a little of the pressure off. Why not order some of our prepared trays? You can pick them off or we'll drop them off, letting you focus on all the other elements that make the party a success.

Please call 267-625-6900 for a complete listing, minimums and pricing.

Main Course

Tenderloin of Beef with Demi-glace, Merlot and Herb Jus
Medallions of Beef with Mushroom and Cream Sauce
Chicken Breast with Marsala and Mushrooms Sauce
Chicken Piccata with Capers and White Wine
Carved Ham with Honey and Dijon Mustard Sauce
Roasted Loin of Pork with Rosemary Demi-glace Sauce
Grilled Pork Tenderloin with Mango Pineapple Sauce
Stuffed Flounder with Crab Buerre Blanc
Grilled Salmon with Spicy Soy Glaze
Sautéed Shrimp with Cherry Tomato Puttanesca Sauce
Traditional Mixed Seafood and Sausage Paella

Pasta

Cavatelli Pasta with Sweet Italian Sausage and Broccoli Rabe
Seasonal Pasta Primavera with Light Tomato Cream Sauce
Baked Stuffed Crepes with Ricotta, Mozzarella and Marinara

Sides

Potatoes au Gratin with Gruyere and Caramelized Onions
Roasted Fingerling Potatoes with Olive Oil and Herbs
Rice Pilaf with Dried Fruit and Sliced Almonds
Bread Pudding with Leeks and Fontina Cheese
Cuban Style Black Beans with Smoked Bacon and Cilantro
Grilled Seasonal Vegetable Platter with Sun-dried Tomato Vinaigrette
Roasted Vegetable Ratatouille

Salads

Mixed Green, Tomato and Cucumber Salad with Balsamic Vinaigrette
Romaine Salad with Roasted Garlic Buttermilk Dressing
Baby Spinach, Egg, Red Onion and Bacon Salad with Peppercorn Ranch
Classic Caesar Salad with Shaved Parmesan and Garlic Croutons
Roasted Vegetable Salad with Chick Peas, Feta and Herbed Dressing
Grilled Vegetable Salad with Artichokes and Sundried Tomatoes
Roasted Beet Salad with Shaved Fennel, Hazelnuts and Orange Vinaigrette
Thai Salad with Chopped Cabbage, Edamame and Peanut Dressing
Corn Salad with Potato, Avocado and Garlic Aioli
Ramen Salad with Pickled Cabbage, Peanuts and Sesame Vinaigrette