

## 2024 Menu

Let Mike work with you in selecting the perfect menu for you and your guests to enjoy.

A written estimate\* of menu and services is always provided in planning your party along with a written contract.

\*Costs are based on selections and attendee amounts as well as seasonal availability.

### Hosting Service Fee\*\*

My party hosting service fee of \$450\*\* includes: the procurement of food; set up and preparation of menu items; buffet, family style or plated serving; replenishments; boxing up of leftovers; full clean up of dinner and kitchen area.

\*\*Includes up to 6 hours of time on site of home/event space up to 25 people

\*\* Parties of 2 to 8 people, the service charge will be \$375

\*\* Parties over 25, the service charge will be \$500

\*\* Maximum service of 40 people

\*\* Parties over 30 people may require an additional server and \$150 charge

\*\* 3-3.5 hours of food prep required prior to dinner service

### APPETIZERS

Charcuterie Platter *assorted cheeses, crackers, fresh vegetables and dip; fresh & dried fruits, smoked sausage w/ mustard, gherkins & olives*

Tomato Bruschetta Bread Bowl *w/ crostini, olives, marinated mozzarella & Italian meats*

Caprese Salad Skewers *w/ olives & tortellini and balsamic dip*

Warm Puff Pastry Bites of Pimento Cheese

Warm Puff Pastry Bites of Spinach Artichoke

Chili Lime & Avocado Shrimp Bites

Bloody Mary Shrimp Shooters *served virgin w/ bacon, olives, gherkins & lemons*

Crab Cake Phyllo Cup Bites *w/ remoulade sauce*

Sweet & Savory Cocktail Meatballs - *Mike's famous!*

Buffalo Chicken Dip *w/ celery, carrots, corn chips & blue cheese dressing*

Caprese Crostinis *topped w/ or w/o prosciutto*

Steak Crostinis *topped w/ horseradish or basil mayonnaise sauce*

Chorizo Stuffed Mushroom Caps

## SLIDERS

BBQ Pulled Pork  
Flank Steak *w/ horseradish of basil mayonnaise dressing*  
Caprese  
Savory Chicken or Tuna Salad  
Cheeseburger *w/ lettuce, pickles & burger sauce*

## SALADS

Mixed Greens *w/ Mike's basil vinaigrette or assorted dressings*  
Caesar  
Salad Fixings Platter *mixed greens, fresh veggies, croutons, cheese & toppings w/ assorted dressings*  
Arugula & Seasonal Fruit Salad *w/ goat cheese*  
Caprese  
Italian Antipasti *w/ peppers, artichokes, hearts of palms, provolone, salami & olives*  
Israeli Salad *w/ chick peas, tomatoes, onions, cucumbers, feta, fresh herbs & lemon*  
Southwestern *w/ mixed greens, peppers, roasted corn, avocado & tortilla strips w/ avocado vinaigrette*  
Pasta Salad *farfalle, penne, rotini or tortellini*  
Fresh Berry Fruit Salad *w/ watermelon, grapes, strawberries, blueberries & blackberries*

## CHICKEN ENTREÉS

Grilled Herbed Chicken Breast Filets  
Caprese *w/ tomatoes, mozzarella, basil & balsamic drizzle*  
Piccata *w/ lemon & butter wine sauce & capers*  
Marsala *w/ mushrooms & marsala wine sauce*  
Spinach & Artichoke  
Chicken Vinny *w/ olives, capers, peppers & onions (can be made spicy!)*

## **BEEF ENTREÉS**

Sliced London Broil *w/ or w/o mushrooms*

Sliced Marinated Flank Steak

Beef Tenderloin Medallions *in port wine sauce*

Beef Tenderloin Medallions *w/ side bleu cheese, horseradish, bernaise sauces*

## **PORK ENTREÉS**

Sausage & Peppers

Pork Tenderloin Medallions *in a mustard moscato sauce*

Pork Tenderloin Medallions *in a fig & onion sauce*

## **SEAFOOD ENTREÉS**

Crab Cakes *w/ remoulade sauce (avg 2/person)*

Citrus Shrimp & Rice *w/ cilantro*

Shrimp Scampi *w/ bread crumb topping*

Salmon Filet *served in butter/lemon sauce, creamy dill, or honey orange glaze*

Seared Local Catch *in moscato wine sauce (Grouper, Snapper, Trigger or Flounder)*

Lobster Tails *w/ herbed butter & moscato wine sauce*

Crab Stuffed Lobster Tail

Steamed Mussels *in marinara or garlic & white wine sauce*

Seafood Oscar *local catch topped w/ lump crab in a bernaise sauce*

## **VEGETARIAN ENTREÉS**

Stuffed Peppers *w/ rice & vegetable mix in tomato sauce*

Field Roast Sausage & Pasta Primavera

Pasta Primavera *in pesto sauce (can be made vegan)*

Stir Fry Vegetables *over rice in Thai chili or tahini sauce w/ peanuts*

Vegetable Lasagna *(can be made vegan)*

Vegetable Quiche - *customized to your preferences*

## **VEGETABLES & SIDES**

Herbed Roasted Potatoes

Fondant Potatoes

Mashed Red Potatoes

Loaded Mashed Potatoes *topped w/ cheese, sour cream, chives & bacon crumbles*

Herbed Rice Pilaf

Baked Ziti *aka Italian Mac n cheese*

Macaroni & Cheese *topped w/ Cheez Its crumbles*

Smoked Gouda Macaroni & Cheese

Rigatoni Pasta with Roasted Artichokes & Peppers

## **VEGETABLES**

Asparagus *w/ balsamic glaze\**

Roasted Brussel Sprouts *w/ balsamic glaze\**

Sautéed Green Beans\*

Sautéed Mixed Vegetables *of zucchini, carrots & green beans*

Honey Butter Carrots

Roasted Broccoli *w/ olive oil & lemon zest*

Sautéed Spinach *w/ garlic & olive oil*

Corn on the Cob *w/ herbed butter sauce*

*\* bacon or prosciutto crumbles topping option*

## **THEMED DINNERS**

Low Country Boil *of seasoned local shrimp, potatoes, corn on the cob & smoked sausage w/ lemons, cocktail & hot sauces & herbed butter served family style*

Taco Bar *seasoned choices of beef/chicken/shrimp w/ tortillas, veggies, rice, Mexican street corn and fixings*

Pasta Bar *assorted pastas with marinara, pesto & Alfredo sauces, meatballs & sausage, mixed vegetables & garlic bread*

BBQ *of pulled pork, chicken & ribs w/ slider buns, pickles, sauces, mac n cheese, cole slaw & green beans*

Cocktail *a selection of finger foods & appetizers*

Thinking about a Brunch? Discuss w/ Mike in planning the perfect morning event!

## **DESSERTS**

Ice Cream Sundae Bar *of vanilla, chocolate & strawberry ice cream w/ syrups, whipped cream, sprinkles, toppings, fresh strawberries & bananas*

Peaches & Cream Ice Box Cake *a refreshing dessert topped with peaches & caramel sauce*

Chocolate & Raspberry Ganache Cake *w/ black raspberry chip ice cream*

Trifles or Parfaits *Chocolate & Oreo Cream / Tiramisu / Key Lime / Banana Pudding*

Flourless Chocolate Torte

## **DIETARY RESTRICTIONS**

Should you or any of your guests have dietary allergies such as gluten, milk, nuts, sodium restrictions or any other food concerns, Mike will work to prepare alternate versions or substitute ingredients to meet those concerns.