

## ***Cold Appetizers***

### ***Fresh Fruit & Cheese Board***

#### ***Stationery Display***

*Steve spices up the traditional fruit and cheese board! In addition to an abundance of semi-soft & hard cheeses & fresh fruits in season, Steve features Mediterranean favorites, such as stuffed grape leaves, Humus, garnished with crackers and fresh breads.*

#### ***Stationery Display***

*An assortment of semi-soft and hard cheeses, fresh fruits in season and crackers and fresh breads*

### ***Vegetable Crudités***

#### ***Tuscan Canapes***

*Tomato Bruschetta and Olive Tapenade on fresh crisps*

#### ***Fresh Thai Spring Rolls***

*Assorted greens and herbs rolled with a shrimp served with a sweet & spicy dipping sauce*

#### ***Pate Canapes***

*Creamy liver pate served on toast points garnished with capers & red onion*

#### ***Chicken Roulade***

*Spinach and sun dried tomatoes rolled in chicken breast served with pesto*

#### ***Cilantro & Black Bean Rolls***

*Cilantro, chipotle & black beans rolled in a flour tortilla & Served with guacamole*

#### ***Seared Ahi***

*Served on a cuke garnished with seaweed salad*

#### ***Smoked Salmon Canapes***

*Lox and a dollop of cream cheese, garnished with chive on a cucumber round*

#### ***Mouhammara***

*Spicy dip of walnuts and bell pepper served on pita crisps*

#### ***Hummus & Baba Ganoush***

*The classics sides served with pita*

#### ***Guacamole & Salsa***

*Made fresh and chunky and served with white & blue corn chips*

***Shrimp Cocktail***

*Jumbo shrimp cooked to perfection and served with Steve's spicy cocktail sauce*

***Ceviche***

*Fresh bay scallops marinated in lime juice and served with avocado slices  
(on corn chips or in glass)*

***Shrimp Canapes***

*Crisp jumbo shrimp and avocado seasoned with cilantro*

***Finger Sandwiches***

*Assorted salads and deli meats presented in wraps, rolls & or breads, & cut into bite sized pieces; we can go gourmet—as in roast beef, boursin cheese & horseradish; fresh mozz, pesto and roasted red peppers; curried chicken salad; smoked turkey, prov & honey mustard; or more standard fare such as ham & cheese, tuna fish, etc.*

***Finger Sandwiches***

*Assorted salads and deli meats presented in wraps, rolls & or breads, & cut into bite sized pieces: roast turkey, ham and cheese, chicken cutlet, veggie combo. Lettuce and tomato on sandwiches, mustard, mayo and oil and vinegar on the side*

***Pinwheel Sandwiches***

*Fresh wraps layered with two fillings: roast beef, boursin cheese & horseradish; fresh mozz, pesto and roasted red peppers.*

***Antipasta Platter***

*Dried cured meats and Italian cheeses, garnished w/giardiniera style vegetables*

***Sandwiches by the Foot***

*Three feet each of Italian and American combos, condiments on the side*

***Hot Appetizers***

***Mini Ham and Swiss Croquettes***

*Ham and cheese puffs seasoned with fresh scallions and fried to crisp*

***Fried Yuca with Garlic Sauce***

*A kind of French fry with a light garlic sauce sprinkled with cilantro*

***Pina Asada***

*Marinated pineapple and chicken, grilled and served brochette style*

***Mini Burgers & Dogs***

*Sliders on buns and pigs in a blanket*

***Pulled Pork Sliders***

*Little buns, lightly sauced, lots of slow roasted pork flavor!*

***Double Cream Baked French Brie***

*Served on water crackers, garnished with fresh berries*

***Thai Peanut Chicken Skewers***

*White meat chicken roasted & drizzled with peanut sauce*

***Dijon Chicken Skewers***

*White meat chicken marinated & grilled*

***Memphis Skewers***

*Your choice of skewered sirloin or pork loin strips dry rubbed Memphis style & grilled*

***Ginger Beef Skewers***

*Grilled sirloin marinated in our own ginger garlic sauce*

***Grilled Chicken Quesadilla***

*Served with salsa & a dollop of sour cream*

***Assorted Flatbreads***

*Olive & artichoke; Tomato, gorgonzola & olive; Sun dried tomato, pignoli & mozz;*

***Thai Fish Cakes***

*Tender white fish spice with red curry, fried and served with a cucumber relish*

***Albondigas***

*Southwestern meatballs in a chipotle sauce*

***Sesame Chicken Fingers***

*White meat chicken strips, fried to a crisp & served with honey mustard*

***Stuffed Mushrooms***

*White caps stuffed with ham & cheese & herbs & spices*

***Crab Cakes***

*Real crab chunks served with remoulade sauce*

***Pigs in a Blanket***

*The classic favorite!*

***Swedish Meatballs***

*Tiny, tender meatballs, seasoned to perfection and served in the classic creamy sauce*

***Steve's Chicken Wings***

*Steve's award winning take on a cocktail hour favorite*

***Shrimp Brochettes***

*Jumbo shrimp glazed with a pineapple ginger marinade and grilled*

***Bacon Wrapped Scallops***

*Tender sea scallops seared in applewood smoked bacon*

***Clams Casino***

*Tender little necks broiled with a dollop of scampi butter and crisp bacon*

***Shrimp Scampi Skewers***

*Jumbo shrimp, scampi style, skewered with a snow pea pod*

***Filet Canapes***

*Roasted tenderloin of beef, thinly sliced and served on a crostini with boursin cheese*

***From the Grill***

***Burgers & Dogs***

*Fresh off the grill with all the trimmings*

***Grilled Tuna or Swordfish***

*Tender fish served in a choice of ginger soy or a spicy-sweet marinade*

***Sea Bass Marechiara***

*Grilled fish served with a light tomato-caper sauce*

***Filet Mignon***

*Served with choice of preparations:*

***Dry Rub--***Paprika, spicy; ***Balsamic Marinade--***Aged balsamic, olive oil, garlic;

***Hawaiian--***Pineapple, honey

***Filet Mignon***

*Tender, beef filet roasted to perfection and served with horseradish sauce*

***Filet Mignon***

*Roasted to perfection and carved tableside, served with horseradish sauce and mini Portuguese rolls*

***Mojo Chicken***

*White and dark meat pieces in a citrus marinade, seasoned with herbs and grilled to perfection*

***Grilled Chicken Breast***

*Either teriyaki or classic barbeque style*

***Sausage & Peppers***

*Choose 2: Italian rope, brats, kielbasa*

***Sausage & Peppers***

*Italian rope sausage garnished with fresh peppers and carmelized onions*

***Grilled Chicken***

*Boneless, skinless chicken thighs in a Dijon marinade*

***Grilled Chicken***

*Bone-in thighs in traditional barbecue sauce*

***Barbequed Spare Ribs***

*Tender, slow cooked ribs basted with tangy barbecue sauce*

***Pulled Pork***

*Slow roasted, sauced and served with rolls*

***Carne Asada***

*Flank steak marinated in spicy citrus and grilled*

***Baked Haddock***

*Flaky white fish, cooked in wine and lemon and served with a chili-mango salsa*

***Stuffed Filet of Sole***

*Tender white fish stuffed stuffed with seafood and seasoned with lemon and herbs*

***Beef Burgundy***

*Tender chunks of meats simmered to perfection*

***Chicken Marsala***

*Boneless, skinless chicken breasts sautéed in a light butter sauce, sweetened with marsala wine and mushrooms*

***Chicken Francese***

*Boneless, skinless chicken breasts sautéed in a light lemon, butter sauce*

***Choice of Chicken***

*Choose your preparation of boneless, skinless chicken breasts: **francese**: sautéed in a light lemon, butter sauce; **picatta**: sautéed with lemon and capers; **marsala**: sweetened with marsala wine and mushrooms; or **Dijon**: sautéed with a light mustard cream sauce*

***Virginia Baked Ham***

*Tender and juicy with a brown sugar glaze*

***Roast Loin of Pork***

*Tender loin roasted to perfection and served with pan gravy*

**Chicken Parmigiana**

*Breaded white meat chicken layered with sauce and mozzarella cheese*

**Beef Brisket**

*Slow roasted and sauced to perfection*

**Maryland Fried Chicken**

*Bone-in chicken thighs, lightly seasoned, battered and fried*

**Cubano Station**

*Roast loin of pork, Swiss cheese, dill pickle and condiments on fresh Cuban bread, pannini style*

**Salads/Sides**

**Tomatoes Caprese**

*Tomatoes & fresh mozzarella, sprinkled with basil & extra virgin olive oil*

**Pasta Primavera**

*Penne pasta with fresh vegetables a hint of parmigiana reggiano*

**Penne ala Vodka**

*Penne pasta tossed in a light tomato cream sauce with a hint of parmigiana reggiano*

**Baked Ziti**

*Penne pasta tossed with homemade tomato sauce, ricotta and mozzarella*

**Pasta Rustica w/ Chicken**

*Grilled chicken and penne pasta, seasoned w/fresh basil pesto granished w/parm reg*

**Rigatoni Buttera**

*Al dente pasta, hot & sweet sausage, fresh asparagus tossed in a light tomato cream sauce*

**Choice of Pasta**

**Penne ala vodka:** pasta tossed in a light tomato cream sauce with a hint of parmigiana reggiano; **Penne primavera:** pasta with fresh vegetables a hint of parmigiano reggiano; **Rigatoni Buttera:** pasta, hot & sweet sausage & fresh asparagus tossed in a light tomato cream sauce

**Potato Salad**

*Red bliss potatoes tossed with celery and a creamy dressing*

**Platanos Maduros**

*Ripe plantains, pan fried to caramelization, lightly seasoned with lime*

**Baked Beans**

*A perennial favorite, slow cooked, the old fashioned way*

**Cole Slaw**

*Shredded cabbage with Steve's secret slaw dressing*

**Corn on the Cob**

*Fresh picked, cooked in milk and butter*

**Garden Green Salad**

*Baby field greens tossed with veggies in season and served with a choice of dressing*

**Fresh Fruit Salad**

*Freshly cut fruits in season*

**Mediterranean Vegetables**

*Roasted Vegetables in season, drizzled with aged balsamic*

**Chicken Rustica Salad**

*Roasted chicken, shredded and tossed with lightly steamed broccoli, red pepper strips and grape tomatoes and lightly dressed with a red wine vinaigrette*

**Seafood Mediterranean**

*Grilled shrimp, scallops & calamari tossed with fresh herbs and extra virgin olive oil, accented with lemon and garnished with black olives*

**Tortellini Salad**

*Small cheese filled pasta tossed with a pesto of fresh basil and roasted pine nuts*

**Roasted Fingerling Potatoes**

*Baby potatoes roasted with fresh rosemary*

**Fingerling Potatoes**

*Whole baby potatoes, dusted with fresh herbs and roasted to perfection*

**German Kartoffel Salad**

*Warm red potatoes, cooked in seasoned with bacon and a hint of mustard*

**Zucchini Parmigiana**

*Tender zucchini breaded and fried, and layered with marinara sauce and mozzarella*

**Eggplant Rollatini**

*Tender eggplant stuffed with ricotta & mozzarella and topped with a light tomato sauce*

**Turkish Potato Salad**

*A warm alternative—potatoes, a hint of red onion and bell pepper, fresh herbs and feta cheese tossed with olive oil and lemon*

***Tabouleh Salad***

*Tender couscous, finely chopped parsley, tossed with lemon, mint & extra virgin olive oil*

***Spinach Salad***

*Steve's take on a classic; garnished with bacon, boiled eggs, and served with warm bacon dressing & balsamic vinaigrette*

***Chicken Francese***

*Tender white meat sautéed in a light sauce seasoned with lemon and white wine*

***Old Fashioned Mac and Cheese***

*Tender macaroni swimming in a mix of cheddar, gruyere and monterrey jack, topped with a buttery crunch*

***Mac and Cheese***

*Tender macaroni swimming in a traditional cheddar cheese sauce topped with a buttery crunch*

***Red Beans & Rice***

*Rice & beans simmered with smoked sausage, peppers and a pinch of cayenne*

***Black Beans and Rice***

*Seasoned with cilantro and a little spice*

***Dessert***

***Key Lime Pie served with Raspberry Sauce***

***Triple Chocolate Brownies***

***Homemade Chocolate Chip Cookies***