

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