

# **SOMETHING'S COOKING CATERING**



## **HORS D'OEUVRES**

### Meats

Filet Carpaccio with Parmesan & Basil-Infused Olive Oil

Grilled Sirloin with Chimichurri (Argentinian Parsley Sauce)

Mini Lamb Kebabs

Asparagus Spears with Prosciutto

Mousse Truffee

Beef Dim Sum (dumplings)

Lamb and Couscous Dolmades

Seared Pate de Foie Gras with Caramelized Grape Tomatoes

Steak Au Poivre Crostini

Pigs in the Blanket

Mini Carolina Pulled Pork Sliders

Smithfield Ham with Onion Chutney on Cheddar Biscuit

Texas BBQ Brisket on Bite-Sized Corn Bread Cruton

Tenderloin of Beef on Garlic Toast w/ Black Olive Tapenade & Horseradish Cream

Bite-Sized Ham & cheese Croque Monsieur

Braised Shortribs with Horseradish & Crème Fraîche on Potato Gaufrette

Mini Burger Sliders with Lettuce & Tomato

Mini BLT with Roasted Tomato Aioli

Beef Empanada with Ancho Chile Sauce

Jamaican Jerk Chicken on Plantain Chips

Yucatan Pork on Corn Tortilla with Salsa Verde

Tenderloin of Beef in Baby Lettuce Blanket with Sriracha Dipping Sauce

Coriander-Crusted Pork Medallion with Apple-Chile Chutney on Mini Polenta Cup

### Poultry

Cajun Fried Chicken Fingers

BBQ Chicken Breast on Radiccio

Spicy Chicken & Snow Peas on Skewers

Chicken or Duck Sausage with Mango Chutney on Bibb Lettuce

Chicken & Shrimp Dim Sum

Maple- Glazed Duck Breast on Sweet Potatoe Gaufrettes

Duck Confit on Sesame Toast with Blackberry Soy Glaze

Bite-Sized Chicken Crepe with Tarragon and Wild Mushrooms

Chicken Satay

Mini Chicken Salad Sandwiches on Toasted Rye Triangles

### Seafood

Smoked Salmon Vol-Au-Vents

Smoked Salmon on Pumpernickel Triangles with Dill and Capers

Shrimp Mousse Vol-Au-Vents

Fresh Tuna Brochette

Swordfish Brochette

Shrimp and Scallop Brochette

Steamed Mussels with Herb and Garlic Sauce

Oysters Rockefeller

Clams Oreganata

Red Chile-Crusted Sea Scallops

Lobster Tortellini on Skewers w/ Brown Butter Dipping Sauce

Grilled Sea Scallops with Avocado-Corn Relish on Tortillas

Lump Crab on Bibb Lettuce with Mango Salsa

New Potatoes with Crème Fraiche and Caviar

California Sushi Roll

Grilled Shrimp and White Bean Crostini

Smoked Trout and Blue Cheese Mousse Barquette with Gala Apples

Mini Cajun Crab Cake with Chipotle Aioli  
New England Clam Chowder in Demitasse Cups  
Tuna Tartar with Lime & Black Sesame on Beet Chips  
Coconut Shrimp with Caribbean Rum & Chile Sauce  
Shrimp & Mango Ceviche “Martinis”  
Seared Scallop, Chorizo & Blue Potatoes on Skewer  
Smoked Salmon with Lime & Jalapeno Corncakes  
Skewed N’Orleans Shrimp with Cajun Remoulade

#### Vegetarian

Foccacia with Roasted Garlic  
Caponata on Bruschetta  
Greek Caviar Salad on Pita  
Passed Crudités  
Mini Goat Cheese Canapés with Watercress  
Hummus on Pita on Toasted Pita Chips with Micro Greens  
Gilled Portobello Mushrooms on Toast Points  
Spinach Savories  
Fresh Mozzarella & Tomato with Basil Bruschetta  
Goat Cheese Quesadillas with Tomato/Basil Chiffonade  
Fresh Fruit Brochettes  
Assorted Vegetarian Sushi  
Assorted Asian Dumplings  
Season Vegetable Spring Rolls  
Mini Potato Foccacia  
Mini Wild Mushroom Foccacia  
Truffled Potato Puffs with Crispy Sage  
Grilled Corn, Heirloom Tomato & Scallion “Martinis” (seasonal)  
Seasonal Gazpacho Shooters  
Macaroni & Cheese Bites on Porcelain Spoon  
Aged Cheddar Mini Grilled Cheese (Optional Mini Tomato Soup Shooters)



Potato & Vegetable Samosa with Tamarind Dipping Sauce

Crispy Asparagus Spring Rolls with Wasabi Aioli (Seasonal)

Seasonal Arranchini



## Sweets

White and Dark Chocolate Dipped Strawberries

Mini Fudge Brownies

Fresh Fruit Brochette

Mini Carrot Cake

Freshly Baked Cookies

Petite Fours

Mini Fruit Tarts

Mini Cheesecake with Stewed Fruit

Mini Chocolate Budino

Fig & Watermelon with Honey on Porcelain Spoons

Mini Cupcakes

Mini Chocolate Whoopie Pies w/ Mint, Pecan & Strawberries

Seasonal Stewed Fruit & Crème Parfait

Pots de Crème

Mini Cream Puffs with Chocolate Sauce

Mini N’Orleans Bignets

Mini Plain & Chocolate Covered Cannolis

Affogato Shooters (Coffee & Vanilla Ice-cream)



## **STATIONS**

### Rustic Tuscan Table

A selection of Italian, French, Spanish & Local Cheeses

Grilled Seasonal Vegetable Baskets with Lemon Aioli & Roasted Red Pepper Dip

A Selection of Handmade Salami & Soppressata

Insalata Caprese Layered with Mozzarella, Heirloom Tomatoes & Fresh Basil

Marinated Mediterranean Olives

Crusty Breads, Crackers & Garlic Crostini

Served on a Round Table Lavishly Draped with Seasonal Fruits



### Dim Sum

Vegetable Dumplings

Pork and Mustard Green Dumpling

Shrimp Shu Mai

Steamed Pork Buns

Vietnamese Rolls with Veggies & Vermicelli

Served in Bamboo Steamers with Asian Décor



### Seafood/Raw Bar

Blue Point and Belon Oyster Shooters

Little Neck Clams

Classic Shrimp Cocktail

Rock Shrimp, Corn & Heirloom Ceviche “Martinis”

Miniature Lobster Rolls

Accompanied by: Mignonette Sauce, Drawn Butter, Spicy Cocktail Sauce, Lemons, & Garlic Aioli



### A Touch of Latin

Chipotle Salsa with Tri-Color Tortilla Chips

Picadillo Stuffed Empanadas

Grilled Scallop and Chorizo Kebabs with Roasted Blue Potatoes

Jicama, Red Onion & Mandarin Orange Salad

Yucca Con Mojo (Yucca with Garlic)

The table will be decorated with colorful bowls of marinated olives, lavender, sunflowers, artisanal display platters and grape vines

### Sushi Bar

California Rolls, Vegetable Rolls, Tuna Sushi, Smoked Eel Sushi, Salmon Sushi, Spicy Tuna Maki, Salmon Maki, Cucumber Maki, Vegetable Maki, Yellowtail Maki

Pickled Ginger, Wasabi, Soy Sauce & Chopsticks

Served on a Japanese table with lanterns and wooden displays; with onsite professional Sushi Chef





### Caribbean Station

Whole Roasted Pig in Caribbean Style (Can be roasted on site if preferable)

Grilled BBQ Chicken on the bone

Jicama Slaw with Oranges and Citrus Dressing

Mashed Yucca with Red Onions and Grilled Market Vegetables with Papaya Salsa

Rice with Pigeon Peas

The table will be decorated with colorful bowls of marinated olives, sunflowers with pita and flat breads



### Pizza & Foccacia Station

Classic Margherita with Fresh Mozzarella, Tomato & Basil

Napa with Roasted Eggplant, Red Peppers, and Goat Cheese

New Yorker with Wild mushrooms, Sausage, Onion and Rosemary

Sicilian with Tomato, Black Olive, Anchovies and Mozzarella

Toscana with Arugula, Parmigiano and Proscuitto

Assorted Foccacia Breads: Rosemary, Olive, Sea Salt & Black Pepper,



### Taqueria Station

Crispy Fish Tacos with Tomatillo Salsa & Corn Tortillas

Arrachera Beef Tacos with Corn Tortillas

Wild Mushroom and Manchego Cheese Quesadillas

Guacamole with Blue & Yellow Corn Chips

Served with shredded lettuce, queso fresco, tomatillo salsa, ranchero salsa, and slices of lime in festive handcrafted bowls



### Spanish Station

Iberico Ham Carved to Order

Grilled Octopus Salad

Tortilla di Patata

Saffron Rice with Garden Peas, served with a selection of the following for made-to-order paella:

Garlicky Chicken

Spanish Chorizo

Clams & Mussels in Seafood Broth

Paella served in large copper pans, cooked on portable stoves



### BBQ Stations

BBQ Baby Back Ribs

Black Angus Beef Burgers with all the Trimmings & Artisanal Cheeses

Veggie Burgers

Mini Bratwursts with all the Trimmings

Hole Roasted Southern Style Pig (Can be cooked on site if preferable)

Slow Cooked Baked Beans



## German Potato Salad

Served with Brioche Hot Dog Rolls, Sesame Buns, Parker House Rolls & Biscuits



## Mexican Table

Oaxaca – Chicken Mole Poblano

Yucatan – Slow Roasted Pork with Sour Orange, Achiote & Onions

Sonora – Arrachera Beef Marinated with Papaya and Chiles

With:

Corn Tortillas, Avocado Salsa, Salsa Verda & Salsa Mexicana

The tables will be decorated with a festive display of tropical fruits and exotic flowers



## Elements of India

Mixed Baby Greens with Tomato, Bermuda Onion and Mustard Vinaigrette

Mushroom Saag with Mustard Greens

Mixed Vegetable Korma with Raita

Chicken Tikka Masala

Lamb Vindaloo

Fragrant Basmati Rice

Accompanied by: Nan, Assorted Parthas and papadum, Condiments of Various Chutneys, Raita & Sauces



### Cajun Station

Crab Cakes with Chipotle Aioli

Seafood and/or Chicken Gumbo

Steamed Crawfish

Shrimp Creole

Blackened Redfish

Cornbread

Fried Oysters

Hush Puppies

Accompanied by various dipping sauces and French Bread



## **BRUNCH OPTIONS**

### Crepe Station

Goat Cheese, Swiss Cheese & Béchamel Sauce

Red Peppers & Scallions

Wild Mushroom

Creamed Spinach

Applewood Smoked Bacon

Poached Chicken

Prepared to order with on-site chef



### Waffle Station

Seasonal Berry Compote

Sautéed Apples in Brown Sugar & Brandy

Toasted Pecan Butter

Candied Orange Sauce

Whipped Cream

Vermont Maple Syrup

Sweet Butter

Prepared to order with on-site chefs



### Free-Range Egg Station

Eggs Benedict with Virginia Country Ham

Smoked Salmon Benedict

Eggs Florentine with Creamed Spinach & Hollandaise

Omelet station

Served With:

Ham, Sausage or Bacon

Cheddar Biscuits, Cranberry Raisin Rolls & English Muffins

Prepared to order with on-site chefs



### Tea Party Station

An assortment of Tea Sandwiches: Cucumber & Dill, Smoked Salmon & Cream Cheese, Prosciutto w/ Fig Jam, Curried Crab, Chicken Tarragon Salad & BLT's

Bite-Sized Raisin, Cranberry-Orange & Blueberry Scones

Vermont Clotted Cream & Sweet Butter

Strawberry Jam

A Selection of Specialty Teas

100% Arabica & Decaffeinated Coffees

### Park Avenue Brunch

Poached Wild Salmon with Fava Beans, Red Bliss Potatoes, Sea Salt & Meyer Lemon Oil

Chicken Tarragon Salad

Classic Cobb Salad with Free-Range Egg, Turkey, Blue Cheese, Bacon & Chopped Lettuce

Fruit Ambrosia Parfaits with Coconut

7-Grain Bread, Parker House Rolls, Cranberry Raisin Rolls & Delicate Biscuits

### **SAMPLE LUNCH & DINNER MENUS**

#### Menu 1

Roast Tenderloin of Beef

Seared Diver Scallops

Butternut Squash Risotto w/Sage and Toasted Pine Nuts

Truffle Roasted Fingerling Potatoes

Grilled Asparagus

Heirloom Tuscan Tomato Salad

Mesclun Salad

Assorted Artisan Breads

Apple Strudel

### Menu 2

Pepper Crusted Yellow Fin Tuna

Herb Roasted Free Range Chicken

Eggplant Rollatini w/Ricotta Fontina and Parmesan

Cheeses in a Tomato Basil Sauce

Sugar Snap peas w/ Mint

Garlic Smashed Potatoes

Sautéed California Spinach

Water Cress and Blood Orange Salad

Tri Color Salad

Artisan Breads Raspberry Mille Fleurs

Flourless Chocolate Cake

### Menu 3

Medallions Of Pork w/Puttanesca Sauce

Wild Striped Bass Livornese

Wild Mushroom Ravioli w/ Pesto

Creamy Polenta

Sautéed Broccoli Rabe

Antipasto

Caesar Salad

Artisan breads

Hazelnut Tiramisu

Home Made Carrot Cake

Menu 4

BBQ Baby Ribs

Blackened Mahi Mahi

5 Cheese Macaroni and Cheese

Local Fresh Corn

Succotash

The best BBQ Baked Beans

Collard Greens

Jicama Slaw

Frisee Salad w/Baby Beets

Corn Bread

Bourbon Bread Pudding

Assorted Berries and Fresh Cream

Menu 5

Seared Alaskan Halibut w/ Watercress Coulee

Apricot Glazed Duck Breast

Linguine al limone

Wild Rice w/ Craisins and Pecans

Grilled Green Market Vegetables

Watermelon, Goat Cheese and Mint Salad

Arugula and Tomato Salad

Assorted Artisan Breads

Cup Cakes

Apple Jalousies

Menu 6

Cold Poached North Atlantic Salmon W/ Tarragon Sauce

Roasted Rack of Lamb w/ Mint sauce

Farfalle w/ Lobster Sauce

Chèvre Scalloped Potatoes

Roasted Cauliflower w/ Balsamic Reduction

Roasted Local Corn Salad

Tri Color Salad

Assorted Artisan Breads

Semolina Honey Cake and Crème Fraîche

Double Chocolate Brownies

#### Sample sandwich meal

Roasted Turkey w/ Brie, Arugula & Cranberry Compote on Brioche

Classic Italian Hogie w/ Lettuce, Tomato, Oil & Vinegar, Salt & Pepper on Baguette

Mixed Grilled Vegetables with Basil & Pine Nut Pesto on Chiabatta

Orzo & Roasted Chicken Soup

Kosher Dill Pickles

German Potato Salad

Cucumber Wasabi Cole Slaw

Homemade Potato Chips

Mixed Farmer's Market Lettuces

Fresh Baked Assorted Cookies

#### **SPECIAL THEMED MEALS**

New England Shore

Mexican Buffet

Greek Taverna Table

Lobster and Filet Mignon

Pig roast

The John J. Gaspie Clambake

Southern Barbecue Picnic

Indian Buffet



Cuban Spice (Includes a Roasted Pig, Can Be Roasted on Site if Preferable)

Rustic Tuscan

New Orleans & Bayou

Southwestern

German

Middle-Eastern

Mediterranean

All specialty cakes are available as well baked to perfection and presented beautifully:  
Wedding, Holiday , Birthday etc...

