

Custom Catering

BY DOMENIC & ANTHONY

Station Menus

“American Favorite”

Grilled London Broil

Mushroom Bordelaise Sauce

Lyonnais Potato

Tender Green Beans with Roasted Red Bell Peppers

Garden Salad with White Balsamic Vinaigrette

Rustic Bread Basket with Sweet Butter

“The Mediterranean”

Statler Breast of Chicken with

Compote of Tomatoes, Artichoke Hearts, Olives, Garlic, Olive Oil and Basil

Saffron Rice Pilaf

Long Grain White Rice seasoned with Saffron and Chicken Stock

Seasonal Marinated Grilled Vegetables

Field Greens with a Red Wine Vinaigrette

Assorted Rustic Rolls, Focaccia, and Sweet Butter

“Summer Picnic”

(Served Chilled)

Cilantro and Key Lime Marinated and Grilled Statler Breast of Chicken

with Mango Salsa

Pan Seared Salmon Filet with Mild Caribbean Spice, Corn and Red Pepper Relish

Farfalle Pasta with Arugula, Fresh Vermont Goat Cheese and Roasted Red Peppers

Cucumber Salad with Vine Ripened Tomatoes, Bermuda Onions,

with Extra Virgin Olive Oil and Fresh Basil

Rustic Bread Basket with Sweet Butter

“The Carvery”

Marinated Grilled Tenderloin Tips in Bordelaise Sauce

Hand Carved Vermont Turkey Breast

Orange Cranberry Relish

Baked Maple Glazed Ham with Pommery Mustard

Mashed New Potatoes with Sour Cream, Garlic and Chives

Chef’s Choice of the Seasons Freshest Vegetable

Traditional Caesar Salad with Homemade Croutons and Parmesan Cheese

Rustic Bread Basket with Sweet Butter

“Autumn in New England”

Roasted Pork Loin
Stuffed with Dried Fruits, Three- Berry Glaze
Swiss Potato Gratin
Maple Buttered Acorn Squash
Organic Field Greens with Roasted Pear, Candied Pecans and Gorgonzola Cheese
Red Wine Vinaigrette
Rustic Bread Basket with Sweet Butter

“Hearty Home-style”

Marinated Grilled Tenderloin Tips with Bordelaise Sauce
Baked Three Cheese Rotini
Horseradish Mashed Potatoes
Seasonal Vegetable Medley with Herb Butter
Traditional Caesar Salad with Homemade Croutons
Rustic Bread Basket with Sweet Butter

“Flavorful Feast”

Lemon Chicken with Artichokes
Baked Penne with Spinach, Ricotta and Prosciutto
Dijon Green Beans
Caprese Salad
Rustic Bread Basket with Sweet Butter

“Asian Flair”

Three Pepper London Broil
Kung Pao Rice
Napa Cabbage & Snow Pea Salad
Sweet and Sour Soba Noodles with Grilled Pineapple
Seasonal Greens, Wonton Crisps, Mandarin Oranges, Baby Bella Mushrooms
and Poppy Seed Dressing
Rustic Bread Basket with Sweet Butter

“Casual Elegance”

Statler Breast of Chicken atop Baby Spinach Leaves
In a Chardonnay Sauce with Toasted Pine Nuts
Blended Herbed Wild Rice
Shallot Glazed Carrots
Mixed Greens, Grape Tomatoes, Bermuda Onion Slivers and Sliced Cucumbers
White Balsamic Vinaigrette
Rustic Bread Basket with Sweet Butter

“Hanover Street”

Four Cheese Baked Lasagna
Baked Chicken Romano with Pomodoro Sauce
Homemade Meatballs and Italian Sausages in Pomodoro Sauce
Tossed Mixed Greens Salad with
White Balsamic Vinaigrette
Rustic Bread Basket with Sweet Butter

“Federal Hill”

Penne Alfredo with Broccoli Florettes
Sweet Italian Sausages, Red Potatoes, Sauteed Peppers & Onions
Baked Eggplant Parmigiano
Antipasto Salad
Prosciutto, Genoa Salami, Provolone, Tomato, Cucumber, Red Onion, Olives &
Peperoncini With White Balsamic Vinaigrette
Rustic Bread Basket with Sweet Butter

“Sabor Mexicano”

Tamales with chicken stuffing; Ancho-Braised Beef Short Ribs; Blue Corn Enchiladas;
Hacienda Salad with Pickled Cactus, Avocado, Black Beans, Corn, Red Onion, Monterey
Jack Cheese, and Grape Tomatoes with Cilantro-Chipotle Vinaigrette and White Rice
with Cornbread Churros and Tortilla Crisps with Selection of Moles and Salsas to include
Salsa Fresca, Pico de Gallo, Mole Poblano, and Mole Verde

“Mardi Gras”

Buttermilk Fried Chicken with Country Gravy; Cornmeal Crusted Catfish with Sweet &
Spicy Grape
Tomato and Roasted Habanero Pepper Relish; Crawfish and Andouille Sausage
Jambalaya; Gumbo; and Red
Beans and Rice with Southern Style Cornbread and Buttermilk Biscuits

“Tuscan Supper”

Pumpkin Ravioli with Prosciutto, Peas, Wild Mushrooms, and Marsala Cream Sauce
finished with Shaved Parmesan Cheese; Chicken Balsamico; Basil & Goat Cheese
Mashed Potatoes; Roasted Asparagus and Rustic Italian Breads with Herb Infused Olive
Oil, White Bean Puree, and Aged Balsamic Vinegar

“New England Clam Bake”: Market Price

1.25# Lobster with Drawn Butter, Bacon-Wrapped Roasted Chicken, Sea Salted Steamed
Red Potatoes, Steamers with Broth, PEI Mussels, Chopped Iceberg and Boston Bibb
Lettuce Salad with Grape Tomatoes, Chopped Bacon, Red Onion with Blue Cheese
Dressing; Corn on the Cob; New England Clam Chowder with Oyster Crackers; and Soft,

Buttery Rolls with Sweet Cream Butter

“Low Country Cookout”

Cinnamon-Scented Pork Chops; Southern Corn Bread; Shrimp & Grits; Low Country Boil with Tasso Ham, Mussels, Potatoes, Veggies, Shrimp and Crab; Skillet Beans-Sauteed Green Beans with Walnuts, Julienne Peppers, and Pancetta with Southern Style Cornbread and Buttermilk Biscuits

“Savannah Surprise Party”

Pecan Crusted Salmon with Pommery Mustard Sauce; Sweet Tea Glazed Ham; Rice Pilaf with chicken, sausage, shrimp and vegetables; Maple-Brown Sugar Glazed Baby Carrots with Southern Style Cornbread and Buttermilk Biscuits

“Hawaiian Lu’au”

Slow cooked Smoked Kalua Pork with Grilled Pineapple; Mashed Papaya; Banana-Leaf Wrapped Butterfish (Black Cod) with Soy-Ginger Glaze; Lomi Lomi Salmon; Crunchy Sesame Cabbage Slaw; Chicken Long Rice; and Taro Rolls with Sweet Butter

“Middle Eastern Spread”

Braised Chicken with Fig and Almond Compote; Lamb Kebabs with Mushrooms, Bell Peppers, Cherry Tomatoes, and Onions; Chick Pea Salad; Tabbouleh; Hummus; Baba Ghanoush with Fresh Pita Bread

“Churrasco Rodizio”:

Broiled Picanha Beef thinly sliced and served with “Molho de Campanha” Relish
Bacon-Wrapped Roasted Chicken Rice with Black Beans
Garden Salad with White Balsamic Vinaigrette, Pao de Queijo Cheesy Rolls

“Southern Station”

Blackened Mahi Mahi with Cane Syrup, Shrimp Etouffee, Skillet Beans- Sauteed Green Beans with Walnuts, Julienne Peppers, and Pancetta Buttermilk Biscuits and Southern Cornbread

“Chicken Meunière”

Pan Seared Statler Breast with a White Wine & Lemon Sauce
Ratatouille
Sautéed Eggplant, Tomatoes Zucchini, Bell Peppers, Garlic and Herbs
Vegetable Rice Medley
Brunoise of Diced Vegetables and Long Grain White Rice
Mixed Greens with Vine Ripened Tomatoes, Cucumbers, Red Onion
White Balsamic Vinaigrette Dressing
Rustic Bread Basket with Sweet Butter