



Barbara
Catering Manager
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Hors D'oeuvres & Entrées 2023-2024

HORS D'OEUVRES

- **COCONUT CHICKEN**
orange mango dipping
- **BUFFALO CHICKEN SPRING ROLLS**
bleu cheese dipping
- **PARMESAN ARTICHOKE RISOTTO CAKE**
pomodoro dipping
- **CRISPY BRUSSEL SPROUTS**
lemon caper aioli
(sit down only)
- **COCKTAIL FRANKS IN THE BLANKET**
honey mustard
- **CAROLINA BBQ PULLED PORK SLIDERS**
coleslaw
- **PRIME ANGUS CHEESEBURGER SLIDERS**
- **SPICY TUNA POKE**
mango salsa, spicy mayo, crispy wonton
- **BRIE PRETZEL**
brown sugar, fig jam
- **CROSTINI**
filet mignon or burrata mozzarella

ENTRÉES

- **SAUTÉED CHICKEN**
Roma tomatoes, basil, fresh mozzarella,
lemon scampi olive oil
- **CHICKEN w/ GRANNY SMITH APPLES**
grilled sweet potatoes, candied walnuts,
Hudson Valley cider riesling sauce
- **CHICKEN**
choice of Francaise, parmigiano or marsala
- **CHICKEN PAILLARD/MILANESE**
grilled or milanese, baby arugula, cherry tomatoes,
fresh mozzarella, grilled onions, red wine vinaigrette
- **PASTA choice of:**
 - Ala vodka – pomodoro
 - spinach, fresh mozzarella, sun-dried tomatoes,
basil, lemon garlic olive oil
 - grilled portobello mushrooms, spinach, gorgonzola,
porcini mushroom sage, cream sauce
- **LEMON SOLE**
Francaise or oreganata
- **GRILLED SCOTTISH SALMON**
stone mustard demi
- **SESAME CRUSTED TUNA (+5pp)**
- **ZUCCHINI LINGUINE**
baby shrimp, roasted tomato-garlic-white wine broth
- **SLICED MARINATED SKIRT STEAK (+5pp)**
- **PETITE FILET MIGNON (+10pp)**
(sit down only)

Custom Vegan, Vegetarian & Gluten free menus are available upon request.

All catering prices subject to NYS sales tax & 20% gratuity.
10% Cash discount, 3% credit card fee. Non-refundable deposits & agreements required for all parties.