



ELEGANT AFFAIRS
CATERING

Hors D'Oeuvres:

(Selections will be artistically presented by our servers)

Chilled Hors D'Oeuvres:

Smoked Salmon Mousse
on Seedless European Cucumber Wheels

Tomato Mozzarella Skewers
Grape Tomatoes, Fresh Mozzarella & Basil
with a Balsamic Reduction

Jumbo Cocktail Shrimp
with a Virgin Bloody Mary Dipping Sauce

Vegetable Canapés
Herbed Goat Cheese, Roasted Red Peppers
& Caramelized Onion

Curried Chicken Phyllo Cups
with a Yogurt Raita & Sliced Scallions

Caviar Topped Deviled Eggs
Yolks whipped with Dijon & Crème Fraiche

Eggplant Caponata
Chilled Sicilian Eggplant Salad on Toasted
Focaccia Bread Slices

Tomato Bruschetta
Diced Red & Yellow Tomatoes with Garlic &
Basil served on Herbed Crostini Rounds

Sesame Tuna Carpaccio
Thinly Sliced Seared Rare Ahi Tuna with
Wasabi Cream on Fried Wonton Crisps

***Beef Tenderloin au Poivre**
with Horseradish Sour Cream, Chives &
Balsamic Syrup on Toasted Crostinis

***New England Lobster Salad**
served in Crisp Belgian Endive Leaves

***Iced Alaskan King Crab Claws**
with Dijon Aioli & Ragin' Cajun Remoullade

***Curried Lump Crabmeat Salad**
served in Phyllo Cups with Wasabi Cream

***Hawaiian Tuna Poke**
Cubed Sashimi Ahi Tuna with Macadamia
Nuts, Scallions, Soy & Sesame on Taro Chips

Hot Hors D'Oeuvres:

Vegetable Spring Rolls
with a Vietnamese Sweet Chili Sauce

Toasted Cheese Ravioli
with Classic Marinara Dipping Sauce or
an Almond-Basil Pesto

Grilled Chicken Satay
Spicy Thai Peanut or Red Curry Sauce

Mini Brie en Croute
French Brie, Raspberry Preserves & Almond
Slivers Baked in Phyllo Cups

Pan Fried Pork Pot Stickers
with a Spicy Sweet Soy Dipping Glaze

Caribbean Coconut Shrimp
with a Pineapple/Mango Chutney

Pigs in a Blanket
Puff Pastry Wrapped Mini Hotdogs with
Dijon Mustard

Grilled Prosciutto Tiger Prawns
Prosciutto Wrapped Tiger Shrimp Skewers
with a Balsamic Soy Glaze

Mini Meatball Skewers
with Sweet & Sour, Marsala Mushroom
Cream or Gorgonzola Pesto Dipping Sauces

Spanikopita Triangles
Spinach, Green Onions, Feta & Ricotta
Cheese Wrapped in Phyllo

Mini Potato Latkes
with Apple Sauce & Sour Cream

***Mini Lump Crab Cakes**
with Mango Coulis & Port Wine Reduction

***Petit Lamb Chop Lollipops**
with Fresh Mint Pesto & Lemon Aioli

***Mini Beef Wellingtons**
Puff Pastry Encrusted Steak with a Rich
Madeira Wine DemiGlaze

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Platter Options:

Fresh Fruit Board

Honeydew Melon, Cantaloupe, Watermelon,
Pineapple, Seedless Red & White Grapes,
Strawberries & Other Mixed Berries Made into a
Delectable Overflowing Cornucopia

Crudités Platter

Freshly Cut Broccoli, Cauliflower, Peppers, Carrots,
Celery & Cherry Tomatoes served with One of Our
House-Made Sauces: Mediterranean Hummus,
Almond-Basil Pesto, or Ranch Dressing

Tuscan Antipasto

Balsamic Grilled Vegetables, Fine Italian Meats &
Cheeses, Garlic, Fresh Herb & EVOO Marinated
Olives & Artichoke Hearts served with Rosemary
Focaccia

***Mediterranean Platter**

Lemon, Herb & EVOO Marinated Olives & Feta
Cheese, Fire-Roasted Red Peppers, Baby Artichoke
Hearts, Grilled & Chilled Calamari Salad, Lemon
Oregano Chicken Kebobs, Chorizo Tiger Shrimp
Kebobs, Balsamic Grilled Vegetables & Grilled Pita
Bread Triangles

***Sushi Boat**

Decorative Assortment of Sushi Rolls
& Sashimi Garnished with Pickled Ginger,
Wasabi & Sweet Soy

The Cheese Extreme

Asiago, Cheddar, Chevre, Gorgonzola, Manchego,
Monterey Jack, Muenster, Provolone, Parmesan &
Swiss are just a few of the Flavors Included with the
Imported & Domestic Cheeses Set on this Display
served with a Variety of Fine Crackers

Spinach & Artichoke Dip

Warm Spinach & Artichoke Dip Made from Sautéed
Roasted Garlic Lemon Spinach, Artichoke Hearts &
Melted Mascarpone, Parmesan & Cream Cheeses
served with Assorted Crackers & Toasted French
Baguette

Smoked Salmon

Thinly Sliced Smoked Salmon Decorated with
Capers, Shaved Red Onion, Chopped Egg Yolk & Egg
Whites and a Dill Whipped Cream Cheese

***The Charcuterie**

Pistachio & Fig Country Pâté, Prosciutto, Smoked
European Ham & Smoked Turkey Rolls and Chorizo
Sausages served with a Pear & Plum Chutney and
Toasted French Baguette Slices.

Salad Options:

Garden Salad

Hearts of Romaine, Cherry Tomatoes,
Cucumbers, Shaved Red Onion & Ranch
Dressing

Caprese Salad

Heirloom Tomato Slices, Fresh Buffalo
Mozzarella & Fresh Basil Leaf with EVOO
& Sweet Balsamic Drizzle

Greek Salad

Hearts of Romaine, Plum Tomatoes,
Cucumber, Shaved Red Onion, Crumbled
Feta Cheese, Fire-Roasted Red Peppers &
Kalamata Olives with Oregano Red Wine
Vinaigrette

Caesar Salad

Hearts of Romaine, Garlic Butter Croutons,
House-Made Caesar Dressing & Shaved
Parmesan

Mesclun Bistro Salad

Mesclun Greens & Baby Arugula with Dried
Cherries & Apricots, Mandarin Oranges,
Candied Pecans with a Raspberry
Vinaigrette & Crumbled Gorgonzola

Roast Beet & Chevre Salad

Baby Arugula with Chilled Oven-Roasted
Beets, Shallots & Fire-Roasted Red Peppers
with a Balsamic Vinaigrette & Crumbled
Goat Cheese

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Main Entrée Options:

Chicken:

Chicken Piccata

Sautéed Chicken Breast Scaloppini served with
Sauce Piccata

Chicken Marsala

Sautéed Chicken Breast Scaloppini served with
Sauce Marsala

Chicken Française

Egg-Battered Sautéed Chicken Breasts served with a
Lemon Butter Sauce Française and Topped with
Parmesan Cheese

Chicken Parmesan

House-Made Panko-Breaded Chicken Breasts
Topped with Marinara Sauce & Shredded Mozzarella

Stuffed Chicken Breast

Sautéed Spinach, Baby Artichoke, Roasted Garlic &
Asiago Cheese Stuffed Chicken Breasts served with a
Tarragon Cream Sauce & Sliced Sun-Dried
Tomatoes.

***Chicken Cordon Bleu**

Tender Chicken Breast Stuffed with Wild
Mushrooms & Swiss Cheese then Wrapped with
Prosciutto, Lightly Breaded, Roasted & Served with a
Mushroom Cream Sauce

Seafood:

Almond-Crusted Salmon

Panko & Almond-Crusted Salmon with Light Sherry
Cream Sauce & Basil Pesto Accent

Blackened Mahi Mahi

Lightly Blackened Mahi Mahi served in Lemon
Butter with Tropical Fruit Chutney

Tilapia Provencal

Pan-Seared and served with a Lemon White Wine
Butter Sauce, Roasted Grape Tomatoes, Capers, &
Fresh Herbs

Jumbo Shrimp Scampi

Garlic & Shallot Roasted Jumbo Shrimp served
with Diced Beefsteak Tomatoes & a Lemon White
Wine Broth Over Linguini Pasta

***Chilean Sea Bass**

Almond Flour Crusted Chilean Sea Bass Seared to
Caramelization and served with a Savory Saffron
Broth & Fresh Almond Basil Pesto

***Lobster Tail**

Baked Stuffed Lobster Tails Filled with Bay Scallops,
Rock Shrimp, Crabmeat, Diced Vegetables & Fresh
Herbs and Finished with Fresh-Squeezed Lemon
Juice & Clarified Butter

Meats:

Meatballs

House-Made Meatballs served with
Marinara, Gorgonzola Pesto Cream, or a
Sweet & Spicy Bourbon Sauce

Ropa Vieja

Pulled Caribbean-Spiced Braised Beef with
Caramelized Onions & Roast Red Peppers
and a Sweet & Spicy Tomato DemiGlaze

***BBQ Baby Back Ribs**

Dry-Rubbed Pork Ribs are Smoked, Braised
and then Grilled with One of our Three
Signature BBQ Sauces

***Filet Oscar**

Pan-Seared Filet Mignon Topped with
Lump Crabmeat, Sauce Béarnaise
& Asparagus Spears

London Broil

Marinated in Balsamic, Worcestershire &
Sweet Soy and then Grilled, Sliced & Served
with a Fresh Herb Compound Butter

Beef Brisket

Sliced Slowly-Braised Beef Brisket Topped
with a Sweet & Spicy Tomato Pan Jus, Fresh
Herbs and Parmesan Cheese

***Petit Racks of Lamb**

Rosemary & Garlic Marinated Petit Racks of
Lamb Oven-Roast with a Blackberry
Brandied DemiGlaze

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Carving Stations:

(A Uniformed Chef would Hand-Carve & Present)

Horseradish Crusted Prime Rib

Prime Rib Crusted with Our Special Dry-Rub Seasoning & Horseradish then Oven-Roast & Served with Sauce Au Jus

Roast Turkey Breast

Giant Breasts of Turkey Brined & Seasoned for Best Flavor are Roast over Mirepoix Vegetables and served with Pan-Gravy & Grand Marnier Whole Cranberry Sauce

Honey Bourbon Smoked Ham

Honey, Bourbon, Molasses & Orange Marmalade Glazed Smoked Ham served with an Orange Pineapple Bourbon Sauce

Slow-Roast Top Sirloin

Slow-Roasted Top Butt Sirloin (Roast Beef) served with Wild Mushroom Gravy & Horseradish Sour Cream

Oven-Roast Pork Loin

Dry-Rub Spiced, Seared & Roast Pork Loin served with Pan-Gravy & Savory House-Made AppleSauce

***Beef Tenderloin au Poivre**

Peppercorn-Crusted Grilled Beef Tenderloin served with a Wild Mushroom & White Truffle Scented DemiCream Sauce or a Roasted Garlic DemiGlaze

Pasta Options:

Linguini Marinara

Linguini Pasta Cooked al Dente and served with Our House-Made Marinara Sauce

Penne ala Vodka

Penne Pasta Covered with the Delicious Vodka Scented Tomato Cream Sauce is also Flavored with Shallots, Roasted Garlic, Parmesan & Fresh Herbs

Classic Baked Ziti

Ziti Pasta Baked with Ricotta, Mozzarella, & Parmesan Cheeses, Our House-Made Marinara Sauce, Fresh Herbs and Topped with Sauce Bolognese

Porcini Mushroom Ravioli

Savory Porcini Mushroom Ravioli Topped with a Wild Mushroom Tomato Cream Sauce Featuring Sun-Dried Tomatoes, Caramelized Onions, Roast Fennel, Fresh Herbs, & Parmesan Cheese

Mediterranean Pasta Salad

Penne Pasta with Cucumbers, Tomatoes, Red Peppers, Shaved Red Onions, Feta Cheese & Kalamata Olives

Chilled Tri-Color Farfalle Pasta

Sundried Tomatoes, Buffalo Mozzarella, Cherry Tomatoes & Almond-Basil Pesto Topped with Genoa Salami & Fresh Herbs

Moroccan Cous Cous Salad

Lemon-Scented Cous Cous with Roast Cherry Tomatoes, Dried Apricots & Currants, Peas, Scallions, Basil & Mint Leaf and Topped with Sunflower Seeds

Pumpkin Ravioli

Pumpkin Ravioli Topped with Caramelized Onions, Broccoli Florets, a Fresh Herb Lemon Butter Sauce & Shaved Manchego Cheese

Alternative Kid's Menu Selections:

Mac 'n' Cheese
Tater Tots
Mini Pizzas

Chicken Fingers
Grilled Cheese
Hot Dogs

Hamburgers
French Fries
Fish Stix

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Side Options:

Grains:

Fluffy White Rice

Brown Rice Pilaf

Wild Mushroom Risotto

Louisiana Wild Rice

Dried Cherries, Toasted Pecans &
Fresh Tarragon

Tabbouleh

Bulgar Wheat with Chopped
Tomatoes, Onions, Parsley, Mint,
EVOO & Lemon Juice

Vegetables:

Green Beans Almandine

Glazed Baby Carrots

Asparagus

**Baby Summer
Vegetables**

**Sautéed Vegetable
Medley**

Corn Succotash

Zucchini, Lima Beans, Tomatoes,
Leeks, Bell Peppers & Fresh Herbs

Potatoes:

**Roast Garlic & Sour
Cream Mashed Potatoes**

**Herb & Garlic Oven-
Roast Red Bliss Potatoes**

**Roast Sweet Potato
Casserole**

Red Bliss Potato Salad

Twice Baked Potatoes
Topped with Sour Cream, Bacon,
Cheddar Cheese & Scallions

∞ **Any Special Requests or Menu Decision Assistance
Can be Given by One of Our Event Specialists to Help You
Make Your Gala Splendid & Memorable** ∞



**With Mizner Productions, Let Chef Ian Grace Your Palate with His Food
and Our Experienced Service Professionals Treat You with Comfort
Call Us Toll Free @ 866.MIZNER1**

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