

Twist on Angell Pre-fix Catering Menu

Cocktail Party

Strawberries & Champagne Toast

Stationary Table:

Assorted Cheese Display

With assorted crackers & crisps

Hummus Platter

Served with whole wheat pita bread, assorted fresh vegetables, red onion marmalade and pepperocinis

Fruit Platter

Fresh seasonal fruit

Traditional Shrimp Cocktail

-\$20.95-

Add Passed Hors D'oeuvres:

Stuffed Mushrooms

Spanikopita

Miniature Beef Wellingtons

Chicken Satays

-\$8.95-

Add Dessert Station:

Dessert Fountain

A fountain of flowing milk chocolate with assorted fruits, pretzels, marshmallows, cookies & brownies for dipping

Coffee, Tea & Soft Drinks

-\$10.95-

Luncheon Buffet

Strawberries & Champagne Toast

Salad:

Caesar Salad

Romaine lettuce with herbed garlic focaccia croutons and shaved Parmigiano Reggiano cheese

Pasta Buffet:

Pasta Primavera

Fresh seasonal vegetables tossed in a white garlic cream sauce with cavatappi pasta

Pasta Bolognese

Rigatoni tossed in a slow simmered meat sauce

Sandwich Buffet:

Assorted Twisted, Vegetarian & Seafood Sandwiches & Wraps

Soft Drinks

-\$24.95-

Three Course Sit-down Dinner

Strawberries & Champagne Toast

Salad:

Classic Mixed Greens

Mixed field greens with marinated grape tomatoes, cucumbers, red onion, alfalfa sprouts and a Balsamic Vinaigrette

Choice of Entree:

Salmon Medallions

Pan seared with a sweet miso glaze and served with garlic mashed potatoes and fresh broccoli

Grilled Ribeye Steak

Served with an au jus, garlic mashed potatoes and fresh broccoli

Roasted Pumpkin Ravioli

Topped with fresh peas, toasted walnuts, grilled chicken and marsala Wine reduction

Dessert:

Raspberry Sorbet with Fresh Seasonal Berries

Coffee, Tea & Soft Drinks

-\$34.95-

Four Course Sit-down Dinner

Strawberries & Champagne Toast

Starter:

Hummus Platter

Served with whole wheat pita bread, assorted fresh vegetables, red onion marmalade and pepperoncinis

Twisted Popcorn

With honey chipotle butter and fresh lime wedge

Calamari ala Mama

Tossed with garlic butter and hot pepper rings

Salad:

Waldorf Salad

Toasted walnuts, celery, red grapes and crisp apples served over a bed of mesclun greens with a citrus vinaigrette

Choice of Entrée:

Grilled Salmon Medallions

Encrusted with a horseradish sour cream and served with garlic mashed and fresh broccoli

Grilled Sirloin of Beef

With crispy onion strings and a gorgonzola cream sauce served with garlic mashed and fresh broccoli

Eggplant or Chicken Parmesan Risotto

Layered in a casserole and finished with melted mozzarella cheese and a light pomodoro sauce

Dessert:

White Chocolate Raspberry Cheesecake

Served with Fresh Seasonal Berries

Coffee, Tea & Soft Drinks

-\$44.95-

Four Course Dinner with Stationary Appetizer Table

Strawberries & Champagne Toast

Stationary Table:

Assorted Cheese Display

With assorted crackers & crisps

Hummus Platter

Served with whole wheat pita bread, assorted fresh vegetables, red onion marmalade and pepperocinis

Fruit Platter

Fresh seasonal fruit

Traditional Shrimp Cocktail

With house-made cocktail sauce

Salad:

Caesar Salad

Romaine lettuce with herbed garlic focaccia croutons and shaved Parmigiano Reggiano cheese

Entrees:

Dijon Encrusted Salmon

Brushed with a Dijon mustard and served with garlic mashed potatoes and grilled asparagus

Barolo Braised Filet of Beef

with White Truffle Scented Mashed Potatoes, Cioppillini Onion, and Forest Mushroom Nage

Chicken Francaise

Lightly breaded with a white wine, lemon-butter sauce and served over a bed of Angell hair pasta

Desserts:

Individual Warm Cranberry Apple Crisp

With a buttery puff pastry, homemade caramel, and pecan praline

Coffee, Tea & Soft Drinks

-\$54.95-

Four Course Dinner with Cocktail Hour

Strawberries & Champagne Toast

Stationary Table:

Assorted Cheese Display

With assorted crackers & crisps

Hummus Platter

Served with whole wheat pita bread, assorted fresh vegetables, red onion marmalade and pepperocinis

Fruit Platter

Fresh seasonal fruit

Passed Hors D'oeuvres:

Stuffed Mushrooms

Spanikopita

Miniature Beef Wellingtons

Chicken Satays

Shrimp Cocktail

Salad:

Waldorf Salad

Toasted walnuts, celery, red grapes and crisp apples served over a bed of mesclun greens with a citrus vinaigrette

Entrees:

Coconut Encrusted Ahi Tuna

Seared rare and served with a jasmine rice, coconut cake and a pickled ginger cucumber salad

Surf & Turf

Filet of beef topped with a seared scallop, crispy fried leeks and a garlic & herb butter served with roasted fingerling potatoes & sautéed spinach

Chicken Piccata

Prepared with a lemon, white wine and butter sauce, topped with capers and served over a bed of Angel hair pasta

Desserts:

Dessert Fountain Station

A fountain of flowing milk chocolate with assorted fruits, pretzels, marshmallows, cookies & brownies for dipping

Coffee, Tea & Soft Drinks

~~-\$64.95-~~