



Hot Entrees

Pasta

Penne tossed with White Beans, Crumbled Pork Sausage and Baby Spinach in a Roasted Garlic Broth

Penne a' la Vodka topped with Reggiano Parmigiano
(may be tossed with Pesto Marinated Grilled Chicken, Portobello Mushroom or Jumbo Shrimp)

Porcini Mushroom Ravioli tossed in Wild Mushroom Cream Sauce

Tortellini a' la Carbonara tossed with Peas and topped with Crumbled Bacon in a Parmesan Cream Sauce

Baked Three Cheese Rigatoni tossed with Fresh Ricotta and Broccoli Flowerets in a Pesto Cream Sauce
(may be tossed with Pesto Marinated Grilled Chicken, Portobello Mushroom or Jumbo Shrimp)

Cavatelli and Broccoli tossed with a Parmesan Broth topped with Crushed Red Pepper
(may be tossed with Pesto Marinated Grilled Chicken, Portobello Mushroom or Jumbo Shrimp)

Penne tossed with Roasted Vegetables and Sun-Dried Tomatoes in a Roasted Garlic Light Cream Sauce

Penne a la' Pomodoro topped with Fresh Basil and Reggiano Parmigiano

Farfalle tossed with Marinated Grilled Chicken, Plum Tomatoes and Broccoli Flowerets tossed
in a Roasted Chicken Stock and sprinkled with Asiago Cheese

Pumpkin and Mascarpone Ravioli tossed with a Cinnamon Cream Sauce *(Seasonally Available)*

Ricotta Gnocchi with Caramelized Red Onion and Wild Mushrooms with a Cabernet Reduction

Creamy Butternut Squash Linguine Primavera with a Light Pesto Cream Sauce and Fried Sage Leaves

Poultry

Francaised Breast of Chicken topped with Artichoke Hearts, Sun Dried Tomato
and Roasted Red Peppers in a Roasted Garlic Broth

Marinated Grilled Chicken Breast and Portobello Mushroom Napoleons topped with Roasted Red Peppers
and Melted Smoked Mozzarella drizzled with a Portobello Reduction and Balsamic Glaze

Seared Breast of Chicken topped with Caramelized Wild Mushrooms in a Marsala Wine laced Demi-Glace

Herb Roasted Rotisserie Style Chicken

Wild Rice, Apple and Almond Stuffed Chicken Breast with Braised Brussel Sprouts, Apples and Onions

Italian Style Pan-Fried Breaded Chicken topped with a Fresh Basil and Roma Tomato Bruschetta topping



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Panko Coated Pan-Fried Breaded Chicken Breast drizzled with a Ginger Sesame Glaze

Monterey Style Marinated Grilled Chicken Breast topped with Fresh Salsa, Avocado, Melted Sharp Cheddar and Monterey Jack Cheeses

Marinated Grilled Breast of Chicken served with a Tropical Fruit Salsa

Ricotta and Spinach Stuffed Chicken Breast served over a Fresh Pomodoro Sauce

Summer Style Roasted Chicken and Vegetable Stew served with Roasted Garlic Whipped Potatoes

Pecan Encrusted Chicken Breast drizzled with a Basil Infused Brown Butter

Cornbread and Jalapeno Stuffed Turkey Breast with a Pan Gravy

Wild Rice, Apple and Almond Stuffed Chicken Breast with Braised Brussel Sprouts and Stewed Onions

Marinated Grilled Chicken with Caramelized Grapes and Red Onion in an Apple Cider Glaze

Fall/Winter Style Chicken Stew with Root Vegetables served with Basmati Rice

Meats

Asiago and Sausage stuffed Loin of Pork served with a Pan Gravy

Marinated Grilled Flank Steak topped with Homemade Fried Crispy Onions

Hand Carved Roasted Black Angus Tenderloin or NY Strip Loin of Beef served with a Reserve Cabernet Sauce, Chipotle Aioli and Fresh Horseradish Cream

Portobello Mushroom Meatloaf with Gravy

Hand-Carved Spinach, Feta, Pine Nuts and Garlic Stuffed Leg of Lamb with a Fresh Pan Au Jus

Cuban Style Ropa Vieja - Marinated, Grilled and Braised Flank Steak with Stewed Peppers and Onions

Marinated Grilled Montreal Style NY Strip Steaks topped with Caramelized Red Onion

Herb Crusted Roast Loin of Pork served with Roasted Potatoes and a Pan Gravy

Marinated Grilled Center Cut Boneless Pork Chops with Garlic Sauce

Dijon and Herb Crusted Baby Lamb Chops

Roasted Center Cut Pork Chops served with a Cognac Peppercorn Sauce



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Seafood

Asian Style Seared Filet of Salmon served over Sautéed Julienned Vegetables drizzled with a Ginger Sesame Glaze

Seared Filet of Tilapia Veronique topped with Sliced Grapes, Toasted Almonds in a White Wine Butter Sauce

Pan-Seared Filet of Monk Fish Provençale with Fresh Tomato and Herbs

Marinated Grilled Swordfish topped with Caramelized Red Onion, Tomatoes and Capers and Black Olives

Sesame Encrusted Seared Tuna served with a Ponzu Sauce over Stir-Fried Vegetables

Marinated Shrimp Ceviche served with a Homemade Fried Plantain Chips

Seared Jumbo Shrimp Scampi with Lemon Butter (served with Basmati Rice or Pasta)

Brown Sugar Glazed Honey Salmon

Pecan Crusted Tilapia drizzled with a Basil Infused Brown Butter

Blackened Tilapia served with a Tropical Fruit Salsa

Pan Seared Grouper with Cucumber Salad and a Soy Mustard Dressing

Spicy Blackened Salmon served with a Fresh Avocado and Tomato Relish (*Seasonally Available*)

Beer Battered Cod Fish and Chips served with Homemade Ranch Style Steak Fries and Malt Vinegar

Vegetarian Style Entrees

Marinated Grilled Vegetable Napoleons topped with Roasted Red Peppers and Melted Smoked Mozzarella drizzled with a Balsamic Glaze served over Stewed Lentils

Homemade Fresh Ricotta and Spinach Eggplant Rollatini served over a Fresh Pomodoro Sauce

Asian Style Spring Vegetable Stir-Fry tossed with Soy and Ginger Marinated Tofu

Spinach and Artichoke Mini Lasagna drizzled with a Light Pesto Cream Sauce

Butternut Squash Ravioli over Sautéed Fall Style Vegetables in a Sage Infused Brown Butter (*Seasonal*)

Wild Rice, Pignoli, Caramelized Onion, Fig and Goat Cheese Stuffed Pepper

Open Faced Marinated Grilled Vegetable Ciabatta topped with Spicy Banana Peppers, Melted Fontina and Reggiano Parmigiano drizzled with a Balsamic Glaze and Dusted with Smoked Paprika



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Marinated Char-Grilled Cauliflower Steaks with Fresh Lemon and Capers

Indian Style Spicy Chana Masala (*Stewed Chickpeas*)

BBQ Style Entrees

Upscale BBQ Entrees

Southern Style Pulled Pork served with Crispy Fried Onions and Mini Kaiser Rolls

Baked Three Cheese Macaroni and Cheese

Baked White Cheddar and Gruyere Macaroni and Cheese with a Panko Crumb Topping

Oven Roasted Marinated BBQ Style Chicken Legs, Thighs and Boneless Breasts

Marinated Grilled Chicken Breast served with a Tropical Fruit Salsa

Southern Style Buttermilk Fried Chicken

Marinated Grilled Flank Steak served with Crispy Fried Onions

Italian Style Sweet and Hot Sausage and Peppers served with Mini Hero Rolls

Blackened Tilapia served with a Tropical Fruit Salsa

Pesto Marinated Grilled Shrimp served with a Fresh Corn Salsa

Bourbon Glazed Barbecued Beef Ribs, Pork Ribs or Baby Back Ribs

Fresh Off of the Grill

Fresh Black Angus Beef Hamburgers served with American, Cheddar, Swiss and Pepper Jack Cheeses

** Served on Fresh Kaiser Rolls, Brioche Hamburger Buns, Potato Rolls and Sweet Buns

Goffle Road Farms Fresh All Natural Hot and Sweet Chicken Sausage

Marinated Grilled NY Strip Steaks served with Crispy Fried Onions

Marinated Grilled Filet Mignon served with Green Peppercorn Sauce

Marinated Grilled Portobello Mushroom "Burger" Sabrett All Beef Hot Dogs served with Potato Buns

Marinated Grilled Jumbo Shrimp Skewers dusted with a BBQ Rub

Marinated Grilled Breast of Chicken served with a Tropical Fruit Salsa

Pesto Marinated Grilled Filet of Salmon



Decadent Desserts

White Chocolate Cranberry, Chocolate Chunk and Cinnamon Oatmeal Raisin Supreme Indulgence Cookies

Double Chocolate Brownies or Cheesecake Brownies

Assorted Upscale Mini Tarts and Cakes

Upscale Mini Italian Style Pastries

Gourmet Raspberry, Apricot and Chocolate Rugalach

Upscale Oreo or Double Chocolate Bombs

NY Style, Raspberry and Chocolate Individual Cheesecakes

Assorted Gourmet Mini Cupcakes or Stuffed Full Size Cupcakes *(All Varieties)*

Caramel Laced Bread Pudding, Chocolate Bourbon Bread Pudding or Bananas Foster Bread Pudding

Upscale Mini Pies *(Fruit and Crumb Topped)*

Sample Gourmet Hot Buffet Menu

Field Greens tossed with Dried Cranberry, Glazed Pecans, English Cucumber, Red Onion and Grape Tomato served with a Balsamic Vinaigrette

Francaised Breast of Chicken topped with Artichoke Hearts, Sun Dried Tomato and Roasted Red Peppers in a Roasted Garlic Broth

Penne a' la Vodka topped with Reggiano Parmigiano

Marinated Grilled Flank Steak served with Crispy Fried Onions

Fresh Baked Dinner Rolls served with individually wrapped Butter PC

Assorted Mini Supreme Indulgence Cookies and Mini Chocolate Brownies

Sample Upscale Hot Buffet Menu

Greek Salad with Kalamata Olives and Ripe Tomatoes and Feta Cheese drizzled with a Lemon Vinaigrette

Fresh Green Beans tossed with a Roasted Shallot Vinaigrette

Marinated Grilled Chicken Breast and Portobello Mushroom Napoleons topped with Roasted Red Peppers and Melted Smoked Mozzarella drizzled with a Portobello Reduction and Balsamic Glaze



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Pumpkin and Mascarpone Ravioli in a Cinnamon Cream Sauce

Asian Style Seared Filet of Salmon served over Sautéed Julienned Vegetables drizzled with a Ginger Sesame Glaze

Upscale Mini Pretzel Croissants and Freshly Baked Dinner Rolls

Upscale Mini Italian Style Pastries and Gourmet Raspberry, Apricot and Chocolate Rugalach

Sample Upscale Cocktail Event with an Upscale Hot Buffet and Carving Station

Upscale Stationary Hors d' Oeuvres

Warm Baby Spinach, Goat Cheese and Artichoke Dip served with Crusty Ciabatta Pieces

Marinated Summer Style Grilled Vegetable Platter drizzled with a Balsamic Glaze

Fresh Roma Tomato and Basil Bruschetta served with Reggiano Parmigiano Toast

Mini Francaised Breast of Chicken topped with Artichoke Hearts, Sun Dried Tomato and Roasted Red Peppers in a Roasted Garlic Broth

Upscale Passed Hors d' Oeuvres

Jumbo Lump Crab and Fresh Herb Tartlets drizzled with a Citrus Vinaigrette

Mini Applewood Bacon, Caramelized Onion and Cheddar Black Angus Sliders served on Brioche

Sesame Crusted Lamb Meatballs served with a Spicy Yogurt Harissa

Grilled Caribbean Spiced Shrimp and Pineapple Skewers

Smoked Chorizo, Potato, Goat Cheese, Stewed Pepper and Fig

Blackened Salmon Satays

Mini Panini Pressed Pan-Fried Italian Style Breaded Chicken Sandwiches with Melted Smoked Mozzarella and Sautéed Baby Spinach topped with a Roasted Garlic Aioli

Upscale Carving Station

Cornbread and Jalapeno Stuffed Turkey Breast with a Pan Gravy

Hand Carved Roasted Black Angus NY Strip Loin of Beef served with a Reserve Cabernet Sauce, Chipotle Aioli and Fresh Horseradish Cream

Fresh Green Beans tossed with a Shallot Vinaigrette

Pancetta Asiago Whipped Potatoes

Upscale Mini Pretzel Croissants and Freshly Baked Dinner Rolls