



**THE Food  
ARCHITECTS**

## **Gourmet Breakfast Selections**

### **A la Carte Selections**

Bagels and Kaiser Rolls	Farm Fresh Scrambled Eggs with Cheddar Cheese
Chocolate Filled Croissants	Crisp Bacon
Parisian Style Croissants	Breakfast Sausage or Turkey Breakfast Sausage
Ham and Cheese Croissants	Vanilla Laced French Toast
Blueberry Scones	Upscale Frittatas (Vegetarian and assorted Fillings)
Assorted Fresh Fruit Danish	Fresh Summer Style Fruit and Berry Salad
Honey Pecan Danish	Fig Bars / Gluten Free Bars
Gourmet Donuts	Breakfast Sandwiches / Breakfast Burritos
Yogurt Muffins (Multiple Varieties)	Whole Fresh Fruit
Coffee Cakes and Rings	Yogurt Parfait with Granola
Breakfast Breads	Herbal and Green Leaf Teas
Granola and Breakfast Bars	Gourmet Regular and Decaffeinated Coffee
Cheese Danish	Regular and Light Yogurt Varieties
Apple Turnovers	Cold Bottled Juices

### **Sample Gourmet Continental Breakfast**

Assorted Fresh Gourmet NYC Breakfast Pastries, Yogurt Muffins, Scones, and Croissants

Fresh Baked Bagels served with assorted Jellies, Wrapped Butter and Philly Cream Cheese

Fresh Summer Style Fruit and Berry Salad

Cold assorted Bottled Juices and Bottled Water

### **Sample Gourmet Hot Breakfast**

Assorted Fresh NYC Gourmet Breakfast Pastries, Yogurt Muffins, Scones and Croissants

Fresh Baked Bagels served with assorted Jellies, Wrapped Butter and Philly Cream Cheese

Fresh Summer Style Fruit and Berry Salad

Farm Fresh Scrambled Eggs with Cheddar Cheese

Seasoned Home Fries with Sautéed Onions

Crisp Bacon

Turkey Sausage

Buttermilk Pancakes served with Warm Syrup



### **Sample Gourmet Omelet Station**

Sautéed Vidalia Onion	Diced Scallion	Diced Peppers	Roasted Red Peppers
Caramelized Mushroom	Diced Tomato	Cheddar Cheese	Sautéed Baby Spinach
Mozzarella Cheese	Crumbled Sausage	Marinated Grilled Chicken	Crumbled Turkey Sausage
Diced Ham	Crumbled Bacon	Sautéed Shrimp	Fresh Broccoli Flowerets

### **Sample Upscale Hot Breakfast**

Assorted Fresh NYC Gourmet Breakfast Pastries, Yogurt Muffins, Scones and Croissants

Fresh Baked Bagels served with assorted Jellies, Wrapped Butter and Philly Cream Cheese

Artisan Cheese Almond Danish Ring

Fresh Summer Style Fruit and Berry Salad

Asiago, Grilled Scallion and Sun-Dried Tomato Frittata

Crumbled Sausage, Smoked Mozzarella and Caramelized Red Onion Frittata

Seasoned Home Fries with Sautéed Onions

Crisp Bacon

Turkey Sausage

Buttermilk Pancakes served with Warm Syrup

Assorted Regular or Light Yogurt

Cold assorted Bottled Juices and Bottled Water

Gourmet Regular Coffee and Hot Tea Service served with appropriate condiments

### **Breakfast Empanadas**

Egg, Spicy Chorizo, Pepper Jack and Scallion

Pork Roll, Egg and Cheese

Egg, Spinach and Feta Cheese

Maple Sausage, Smoked Gouda and Egg



## **Lunch and Dinner Salad Selections**

### **Salads (included in lunch and dinner packages)**

Roasted Potato Salad tossed with a Sweet Vidalia Onion Vinaigrette

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

Southwestern Style Salad with Ranch Style Tortilla Strips and Toasted Corn served with a Chipotle Ranch Dressing

Asian Style Salad tossed with Crispy Chow-Mein Noodles, Diced Scallion and Mandarin Orange Segments served with a Sesame Vinaigrette

Classic Caesar Salad tossed with Roasted Garlic Croutons

Pesto Style Pasta Salad with Fresh Tomato, Broccoli Flowerets and Sun-Dried Tomato

### **Salads (Upgrades to lunch and dinner packages)**

Fresh Marinated Mozzarella and Grape Tomato Salad tossed with a Pesto Vinaigrette

Roasted Vegetable and Smoked Mozzarella Cous-Cous Salad

Classic Caesar Salad tossed with Roasted Garlic Croutons, served with Pesto Marinated Grilled Chicken, Grilled Portobello Mushroom or Grilled Jumbo Shrimp

Fresh Green Bean Salad a la Provençal tossed with Olives, Fresh Tomato, Roasted Garlic and a Sherry Wine Vinaigrette (may also be tossed with Canned Solid White Tuna)

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

Fresh Green Beans tossed with a Roasted Shallot Vinaigrette

Grilled Chicken Cobb Salad with Chopped Egg, Tomato, English Cucumber, Avocado, Crumbled Bacon and Crumbled Blue Cheese served with a Balsamic Vinaigrette or Creamy Ranch Dressing

Tortellini Pasta Salad with Fresh Broccoli Flowerets and Olives tossed with a Pesto Vinaigrette

Health Salad of Farro, Quinoa and Bulgur Wheat tossed with Fresh Diced Cucumber and Red Onion tossed with a Fresh Herbed Vinaigrette

Modified Wedge Salad topped with Crumbled Hard Boiled Egg and Crisp Crumbled Bacon served with a Creamy Blue Cheese Dressing



THE *Food*  
ARCHITECTS

Farro Salad tossed with Butternut Squash, Kale and Diced Apples in an Apple Cider Vinaigrette

Classic Panzanella Salad tossed with Rustic Bread, Fresh Tomato, English Cucumber and Red Onion tossed with a Red Wine Vinaigrette

Summer Style Salad tossed with Fresh Strawberries, Feta Cheese and Glazed Pecans served with a Rosé Vinaigrette (*Seasonal*)

Field Greens tossed with Fresh Apples, Walnuts and Goat Cheese served with a Champagne Vinaigrette

## **Gourmet Sandwiches and Wraps**

### **Gourmet Sandwiches (GLUTEN FREE options available as requested)**

Marinated Grilled Chicken topped with Fresh Mozzarella, Roasted Red Peppers, Lettuce, Tomato and a Pesto Aioli

Italian Style Hoagie topped with Black Forest Ham, Genoa Salami, Capicola, Pepperoni, Provolone Cheese, Red Onion, Oregano and Shredded Lettuce drizzled with Red Wine Vinegar and Extra Virgin Olive Oil

Southwestern Turkey Club topped with Crisp Bacon, Pepper Jack Cheese, Lettuce, Tomato and a Green Chili Salsa Mayonnaise

Italian Style Breaded Eggplant with Provolone Cheese, Roasted Red Peppers and a Sun-Dried Tomato Aioli

Classic Turkey Club with Crisp Bacon, Lettuce, Tomato and a Sun-Dried Tomato Aioli

Oven Roasted Turkey Breast with a Fresh Herb Stuffing, Mesclun Greens and a Cranberry Aioli (*Seasonal*)

Virginia Style Ham and Swiss Cheese topped with Caramelized Red Onion, Lettuce, Tomato and a Tangy Honey Mustard Dressing

Oven Roasted Roast Beef with Pepper Jack Cheese, Crisp Ranch Style Tortilla Strips, Lettuce, Tomato and a Chipotle Mayonnaise

Oven Roasted Roast Beef with Sharp Cheddar Cheese, Lettuce, Tomato, Crispy Fried Onions and a Fresh Horseradish Cream or Creamy Ranch Spread

Spicy Blackened Style Chicken Breast with a Fresh Pineapple Salsa, Baby Spinach and Creole Aioli



**Handmade Wraps (GLUTEN FREE options available as requested)**

Classic Marinated Grilled Chicken Caesar Wrap with Roasted Garlic Croutons

Buffalo Style Chicken Wrap with Lettuce, Tomato and a Creamy Blue Cheese Spread

Marinated Grilled Greek Style Chicken Wrap with Kalamata Olives, Feta Cheese, Tomato, Red Onion and Lettuce drizzled with a Red Wine Vinaigrette

Asian Style Chicken Wrap with Diced Scallion and Shaved Carrot drizzled with a Ginger Sesame Glaze

Barbecue Style Crispy Chicken Wrap with Caramelized Onion and Sharp Cheddar Cheese topped with a Tangy Barbecue Sauce

Roast Beef with Swiss Cheese, Crispy Fried Onions, Lettuce, Tomato and a Fresh Horseradish Cream

Solid White Tuna Wrap with Lettuce and Tomato (*Fresh Sliced Red Onion upon request*)

Vegan Falafel Wrap with a Spicy Tahini Spread, Lettuce and Tomato (*Vegan*)

Marinated Grilled Vegetables with Mesclun Greens and a Roasted Red Pepper Spread (*Vegan*)

Fresh Baby Spinach, Thin Sliced Roma Tomato, Sliced Peppers and Cucumber with a Fig Vinaigrette (*Vegan*)

Spicy Buffalo Cauliflower Bites with Lettuce and Tomato with a Creamy Blue Cheese Spread

**Gourmet Hot Panini Pressed Sandwiches**

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

Pan-Fried Breaded Chicken Breast with Melted Fresh Mozzarella, Mesclun Greens and a Fresh Roma Tomato and Basil Bruschetta topping

Marinated Grilled Portobello Mushroom with Roasted Red Peppers and Melted Fresh Mozzarella topped with a Basil Aioli

Marinated Grilled Vegetables topped with Melted Fresh Mozzarella, Roasted Red Peppers, Tomato and a Pesto Aioli

Cuban Style Sandwich with Virginia Style Ham, Thin Sliced Roast Pork, Melted Swiss Cheese, Pickles and a Spicy Brown Mustard Spread

Classic Reuben with Corned Beef, Sauerkraut, Melted Swiss Cheese and a Creamy Russian Dressing Spread

Oven Roasted Turkey with Sharp Cheddar Cheese, Crisp Bacon and a Sun-Dried Tomato Pesto Aioli



## **Sample Gourmet Lunch / Dinner Sandwich and Wrap Package**

### **Salads**

Roasted Potato Salad tossed with a Sweet Onion Vinaigrette

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

### **Gourmet Sandwiches / Wraps**

Marinated Grilled Chicken topped with Fresh Mozzarella, Roasted Red Peppers, Lettuce, Tomato and a Pesto Aioli

Italian Style Breaded Eggplant with Provolone Cheese, Roasted Red Peppers and a Sun-Dried Tomato Aioli

Oven Roasted Roast Beef with Pepper Jack Cheese, Crisp Ranch Style Tortilla Strips, Lettuce, Tomato and a Chipotle Mayonnaise

Asian Style Chicken Wrap with Diced Scallion and Shaved Carrot drizzled with a Ginger Sesame Glaze

Barbecue Style Crispy Chicken Wrap with Caramelized Onion and Sharp Cheddar Cheese topped with a Tangy Barbecue Sauce

Assorted Lay's Chips, Pretzels and Pop Corn

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

## **Sample Upscale Lunch / Dinner Sandwich and Wrap Package**

### **Salads**

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

Fresh Green Beans tossed with a Roasted Shallot Vinaigrette

### **Gourmet Sandwiches / Wraps**

Marinated Grilled Portobello Mushroom with Roasted Red Peppers and Fresh Mozzarella with a Basil Aioli

Cuban Style Sandwich with Virginia Style Ham, Thin Sliced Roast Pork, Melted Swiss Cheese, Pickles and a Spicy Brown Mustard Spread

Oven Roasted Roast Beef with Sharp Cheddar Cheese, Lettuce, Tomato, Crispy Fried Onions and a Fresh Horseradish Cream

Spicy Blackened Style Chicken Breast with a Fresh Pineapple Salsa, Baby Spinach and Creole Aioli

Marinated Grilled Vegetables topped with Fresh Mozzarella, Roasted Red Peppers and a Pesto Aioli



**THE Food  
ARCHITECTS**

Italian Style Breaded Chicken Breast with Smoked Mozzarella and Sautéed Baby Spinach topped with a Roasted Garlic Aioli

Homemade Ranch Style Tortilla Chips

Assorted Raspberry, Apricot and Chocolate Rugalach

**Sample Upscale Entrée Salad Luncheon**

Fresh Green Bean Salad a la' Provençal tossed with Olives, Fresh Tomato, Solid White Tuna, Roasted Garlic and a Sherry Wine Vinaigrette

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

Health Salad of Farro, Quinoa and Bulgur Wheat tossed with Fresh Diced Cucumber and Red Onion tossed with a Fresh Herbed Vinaigrette

*\*\* The above salads to be accompanied by Marinated Pesto Grilled Chicken, Marinated Grilled Portobello Mushroom and Spicy Southwestern Style Chipotle Glazed Shrimp*

Mini NYC Pretzel Croissants

Mini Italian Style Pastries / Mini Fresh Fruit Tarts / Mini Oreo Bombs

**Appetizers**

**Gourmet Stationary Hors d' Oeuvres**

Fresh Vegetable Crudit  served with choice of Creamy Blue Cheese, Ranch or Green Goddess Dip

Roasted Red Pepper Hummus accompanied by Baked Pita Chips

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

Marinated Summer Style Grilled Vegetable Platter drizzled with a Balsamic Glaze

Italian Style Antipasto Platter with Cured Meats, assorted Cheeses and Marinated Vegetables

Homemade Ranch Style Tortilla Chips served with a Fresh Tropical Fruit Salsa

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

Gourmet Cheese and Cracker Platter (Cubed or Whole Blocks)

Fresh NYC Pretzel Sticks served with a Tangy Honey Mustard Dip or Warm Beer Style Cheese



**THE Food  
ARCHITECTS**

Fresh Roma Tomato and Basil Bruschetta served with Reggiano Parmigiano Toast

Four Variety Whole Sheet of Focaccia topped with Melted Fresh Mozzarella and drizzled with Pesto

Homemade Chipotle Dusted BBQ Crisps

**Gourmet Passed Hors d' Oeuvres**

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

Goat Cheese and Wild Mushroom Phyllo Kisses

Lobster and Scallion Salad served with Blue Corn Tortilla Chips

Assorted Sushi and Sashimi served with Ginger Soy

Jumbo Lump Crab Cakes served with a Roasted Red Pepper Remoulade

Dijon and Herb Crusted Baby Lamb Chops

Southwestern Style Spicy Seared Jumbo Shrimp drizzled with a Chipotle Aioli

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

Potato and Pea Samosas served with a Minted BBQ Chutney

Southern Style Pulled Pork and Macaroni and Cheese Balls drizzled with a BBQ and Chipotle Glaze

Panini Pressed Braised Short Rib and Boursin Mini Sandwich

Sliced Roasted Black Angus Tenderloin of Beef on Toasted Garlic Crostini with a Fresh Horseradish Cream

Sliced Marinated Grilled Flank Steak on Toasted Garlic Crostini with a Herb Boursin Spread

Marinated Grilled Chicken Quesadillas with Stewed Peppers and Onions

Sesame Crusted Lamb Meatballs served with a Spicy Yogurt Harissa

Mini Pulled Pork Sliders served on Sourdough with Crispy Fried Onions

Stuffed Mushrooms with Pancetta, Shallots and Sage

Gazpacho or Split Pea Shooters topped with Mini Grilled Cheese Sandwich Rounds (assorted)

Paprika Dusted Mini Potato Pancakes topped with Smoked Salmon and Crème Fraiche





THE *Food*  
ARCHITECTS

*Satays and Skewers*

- Barbecued Pork drizzled with a Blood Orange Glaze
- Oriental Style Glazed Chicken drizzled with a Ginger Sesame Glaze
- Marinated Grilled Chicken drizzled with a Sun-Dried Tomato Aioli
- Beef Tenderloin Bites
- Blackened Salmon Satays
- Fresh Mozzarella and Grape Tomato Brochettes drizzled with a Balsamic Glaze
- Antipasto Skewer - Italian Style Cured Meats, Grape Tomato, Fresh Mozzarella and Cured Olives drizzled with a Pesto Vinaigrette

*Homemade Empanadas*

- Spicy Chicken
- Roasted Corn and Black Bean
- Traditional Beef
- Smoked Chorizo, Potato, Goat Cheese, Stewed Pepper and Fig

*Assorted Bruschetta with Melted Reggiano Parmigiano Toast*

- Prosciutto and Asparagus
- Eggplant, Peppers and Gorgonzola
- White Bean and Sun-Dried Tomato
- Shrimp Tarragon
- Goat Cheese topped Crostini, Fresh Macerated Strawberries and Fig drizzled with a Balsamic Glaze

*Mini Pressed Sandwiches*

- Panini Pressed Classic Reuben with Corned Beef, Sauerkraut, Swiss Cheese and a Creamy Russian Dressing Spread
- French Dip with Thin Sliced Roast Beef on Ciabatta with Melted Smoked Gouda
- Pan-Fried Italian Style Breaded Chicken Breast with Melted Smoked Mozzarella and Sautéed Baby Spinach topped with a Roasted Garlic Aioli
- Blackened Chicken with Pepper Jack, Fresh Spinach and a Creole Aioli

*Upscale Gourmet Soup Station served with Sourdough Bread Boules*

- Lobster or Wild Mushroom Bisque
- Butternut Squash Soup topped with Crème Fraiche and Cinnamon Chipotle Dusted Pepitas
- Pasta Fagioli
- Roasted Corn Chowder topped with Fresh Ranch Corn Strips
- Spilt Pea or Yellow Lentil Soup

*Upscale Pizza Bianca Station*

- Greek Style with Feta Cheese and Kalamata Olives drizzled with a Red Wine Vinaigrette
- Goat Cheese, Caramelized Fig, Arugula and Pear drizzled with a Honey Balsamic Glaze
- Braised Short Rib with Caramelized Red Onion, Sun-Dried Tomato and a Creamy Boursin Spread
- Southern Style Pulled Pork, Banana Peppers, Pepper Jack Cheese and Crispy Fried Onion
- Margherita Style –Fresh Mozzarella, Fresh Basil Leaves and drizzled with a Garlic Oil
- Sautéed Broccoli Rabe, Roasted Garlic, Marinated Grilled Chicken, Ricotta and Roasted Peppers
- Buffalo Chicken with Spicy Chicken, Charred Scallion and drizzled with a Creamy Blue Cheese Sauce



### **Sample Gourmet Cocktail Style Hors d' Oeuvres Event**

#### **Gourmet Stationary Hors d' Oeuvres**

Roasted Red Pepper Hummus accompanied by Baked Pita Chips

Homemade Ranch Style Tortilla Chips served with Salsa

Fresh Roma Tomato and Basil Bruschetta served with Reggiano Parmigiano Toast

Four Variety Whole Sheet of Focaccia topped with Melted Fresh Mozzarella and drizzled with Pesto

#### **Gourmet Passed Hors d' Oeuvres**

Goat Cheese and Wild Mushroom Puff Pastry Kisses

Jumbo Lump Crab Cakes served with a Roasted Red Pepper Remoulade

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

Potato and Pea Samosas served with a Minted BBQ Chutney

Spicy Chicken Empanadas

Marinated Grilled Chicken Skewers drizzled with a Sun-Dried Tomato Aioli

### **Sample Upscale Cocktail Style Hors d' Oeuvres Event**

#### **Upscale Stationary Hors d' Oeuvres**

Marinated Summer Style Grilled Vegetable Platter drizzled with a Balsamic Glaze

Italian Style Antipasto Platter with Cured Meats, assorted Cheeses and Marinated Vegetables

Lobster and Scallion Salad served with Blue Corn Tortilla Chips

Fresh Roma Tomato and Basil Bruschetta served with Reggiano Parmigiano Toast

#### **Upscale Passed Hors d' Oeuvres**

Dijon and Herb Crusted Baby Lamb Chops

Southwestern Style Spicy Seared Jumbo Shrimp drizzled with a Chipotle Aioli

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

Fresh Mozzarella and Grape Tomato Brochettes drizzled with a Pesto Vinaigrette

Potato and Pea Samosas served with a Minted BBQ Chutney

Gazpacho Shooters topped with Mini Spicy Grilled Cheese Sandwich Rounds

## 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



THE *Food*  
ARCHITECTS

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



THE *Food*  
ARCHITECTS

**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



**THE Food**  
**ARCHITECTS**

Marinated Char-Grilled Cauliflower Steaks with Fresh Lemon and Capers

Indian Style Spicy Chana Masala (*Stewed Chick Peas*)

### **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



**THE Food  
ARCHITECTS**

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

Roasted Vegetable and Smoked Mozzarella Empanadas

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





**THE Food ARCHITECTS**

**Event Stations**

**Pasta to Order**

Assorted Plain and Stuffed Pastas tossed with choice of:

Sauces:	Marinara	Pesto Cream	Alfredo	Vodka
Mixers:	Grilled Chicken	Caramelized Onion	Peas	Prosciutto
	Artichoke Hearts	Roasted Red Pepper	Sautéed Spinach	Sautéed Shrimp
	Roasted Garlic	Flavored Oils	Sun-Dried Tomato	Sweet Sausage
	Spicy Sausage	Hot Peppers	Lobster Meat	Roasted Vegetables
	Sautéed Mushrooms	Meatballs	Fresh Ricotta Cheese	Wild Mushroom Ragout

**Tex-Mex Bar**

Southwestern Style Chicken Salad with Crispy Tortilla Strips, Oven Roasted Corn and Marinated Tomato served with a Creamy Chipotle Ranch Dressing

Chicken, Beef, Shrimp or Vegetable Fajita Bar served with Arroz con Gandules

Taco Bar:	Crisp Taco Shells	Soft Tortilla Shells	Diced Tomato	Diced Red Onion
	Salsa	Cheddar Cheese	Lettuce	Sour Cream
	Guacamole	Sliced Jalapenos	Black Olives	Picante Hot Sauce

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

Mini Spicy Chicken and Mini Corn and Black Bean Empanadas

Home Made Ranch Style Tortilla Chips served with Salsa

Mini Empanadas:	Spicy Beef	Roasted Corn and Black Bean	Spicy Chicken
-----------------	------------	-----------------------------	---------------

**Streets of N.Y. City**

**Little Italy**

- Classic Caesar Salad tossed with Roasted Garlic Croutons
- Sausage and Pepper Hoagies with Mini Hero Rolls
- Penne a' al Vodka topped with Reggiano Parmigiano
- Four Variety Whole Sheet of Focaccia topped with Melted Fresh Mozzarella and drizzled with Pesto
- Gourmet Mini Italian Style Pastries

**Central Park Street Vendors**

- Sabrett Hotdogs and Sausage served with Sauerkraut, Ketchup and Mustard
- Fresh Pretzel Sticks from NYC served with Tangy Honey Mustard
- Hand-Tied Bags of Toasted Corn



THE *Food*  
ARCHITECTS

### Kosher Deli

- Panini Pressed Reuben Style Sandwiches with Sauerkraut, Swiss Cheese and a Creamy Russian Dressing Spread
- Panini Pressed Pastrami Sandwiches with Swiss Cheese and a Spicy Brown Mustard
- Potato Knishes served with Spicy Brown Mustard
- Sliced Dill Pickles
- Gourmet Assorted Mini Cupcakes from NYC

### Mashed Potato Bar

Hand Crafted assorted Mashed Potatoes prepared with Butter and Cream / drizzled with Truffle Oil

Types:	Yukon Gold	Peruvian Blue	Red Bliss	Sweet Potato
Mixers:	Grilled Chicken	Caramelized Onion	Peas	Prosciutto
	Artichoke Hearts	Roasted Red Pepper	Sautéed Spinach	Sautéed Shrimp
	Roasted Garlic	Flavored Oils	Sun-Dried Tomato	Sweet Sausage
	Spicy Sausage	Hot Peppers	Lobster Meat	Roasted Vegetables
	Sautéed Mushrooms	Meatballs	Ricotta Cheese	Wild Mushroom Ragout

### Upscale Gourmet Soup Station served with Sourdough Bread Boules

- Lobster or Wild Mushroom Bisque
- Butternut Squash Soup topped with Crème Fraiche and Cinnamon Chipotle Dusted Pepitas
- Pasta Fagioli
- Roasted Corn Chowder topped with Fresh Ranch Corn Strips
- Broccoli Cheddar Soup
- Spilt Pea or Yellow Lentil Soup
- Italian Wedding
- Loaded Baked Potato Soup with Bacon Pieces
- Escarole with Roasted Garlic
- New England Clam Chowder
- French Onion with Brandy Infused Onions

### Upscale Pizza Bianca Station

- Greek Style with Feta Cheese and Kalamata Olives drizzled with a Red Wine Vinaigrette
- Goat Cheese, Caramelized Fig, Arugula and Pear drizzled with a Honey Balsamic Glaze
- Braised Short Rib with Caramelized Red Onion, Sun-Dried Tomato and a Creamy Boursin Spread
- Southern Style Pulled Pork, Banana Peppers, Pepper Jack Cheese and Crispy Fried Onion
- Margherita Style –Fresh Mozzarella, Fresh Basil Leaves and drizzled with a Garlic Oil
- Sautéed Broccoli Rabe, Roasted Garlic, Marinated Grilled Chicken, Ricotta and Roasted Peppers
- Buffalo Chicken with Spicy Chicken, Charred Scallion and drizzled with a Creamy Blue Cheese Sauce