

Lighthouse Executive Conference Center and Theater

New York City's premier meeting and social venue

111 East 59th Street between Park and Lexington Avenue

212-821-9427 · conferencecenter@lighthouse.org

BREAKFAST

The Continental

*An Elegant Display of Our Freshly Baked Miniature Muffins,
Bagels, Traditional English Scones, Croissants and Danish.
Served with Butter, Cream Cheese and Preserves*

The Executive

*The Continental
with Carved Fruit and Berries*

Full Size N.Y Bagels

Accompanied By Traditional and Flavors Cream Cheese

Hearty Breakfast Buffet

*Scrambled Eggs with Smoked Bacon ,
Country Ham or Sausage and French Toast Batons,
Served with Morning favorites Butter, Cream
Cheese and Preserves*

Vermont Breakfast Buffet

*Choice of Buttermilk Pancakes, French
Toast or Honey Pecan French Toast, Accompanied by
Your choice of Bacon , Ham or Sausage ,
Served with Bananas Strawberries and Vermont Maple Syrup*

Steelcut Oatmeal

*Oatmeal served with Brown Sugar,
Honey and Fresh Berries*

California Breakfast

*A Colorful Bowl of layered Homemade Granola,
Low Fat Vanilla Yogurt and Fresh Fruit*

Carved Fresh Fruit & Berries

An Elegant Arrangement of Sliced Seasonal Fruit

Berries and Assorted Berries

Whole Fruit Tray

*A colorful Medley of Red Delicious and Granny Smith Apples,
Valencia Oranges, Miniature Bananas and Seedless Grapes*

Savory Tray

*Miniature Bagels and Brioche filled with:
Prosciutto with Sweet Roasted Red Peppers and Brie
Tomato, Basil, and Fresh Mozzarella
Vegetable Frittata
Smoked Salmon with Scallion Cream Cheese*

Frittata Primavera

*Zucchini, Mushrooms, Tomatoes and Onions, Baked
with Whole Eggs or Egg Whites and
Creamy Goat Cheese, Served with Fresh Sliced Baguettes*

Breakfast Wraps

*Scramble Eggs, Sausage and Cheddar
Egg Whites, Peppers, Onions and Mozzarella
Scrambled Eggs, Ham and Swiss Cheese*

Smoked Salmon Platter

*Imported Smoked Salmon Platter Beautifully Presented
with Plain and Assorted Cream, Capers,
Red Onions, Cucumber and Tomato. Accompanied by a Basket of New York Bagels*

Fresh Fruit Salad

Garnish with Strawberries

Coffee Service

*Featuring Our Signature Roast
or Decaffeinated Fresh Brewed Coffee
(Flavored Blends Available for 50 cents Extra)*

Tea Service

*Our Fresh Brewed Leaf Tea,
Decaffeinated and Herbal Teas*

Hot Chocolate

Belgian Chocolate with Steamed Milk

Hot Apple Cider

A cinnamon Spiced Winter Treat

Freshly Squeezed & All Naturally Juices

*Valencia Oranges, Golden Grape Fruit, Cranberry
or Fresh Pressed Apple Juice*

Iced Coffee

A Selection of Regular and Flavored Ice Coffee

Spring Water

Canned Beverages

Assorted Snapple Ice Teas

Assorted Beverage Package

Bottle Spring Water, Canned Soda and Snapple Ice Tea

SANDWICH BUFFET SELECTION

Cutting Edge Sandwich Buffet

Includes Side Salad

Hand Carved Turkey Club

*with Applewood Smoked Bacon, Leaf Lettuce,
and Heirloom Tomatoes on Brioche*

Smoked Turkey & French Brie

*with Pear Slices, Watercress and Grain
Mustard on Black Russian Bread*

Tuscan Chicken

*with Roasted Peppers, Arugula and Artichoke
Aioli on Rosemary Ciabatta*

Bistro Roast Beef

*Crisp Red Onion Rings, Cheddar Cheese and
Zesty Bistro Sauce in an Onion Pocket*

Roasted Vegetables

*Portobello Mushroom, Asparagus, Peppers,
Red Onion and Zucchini with a Black Olive
Tapenade on Ciabatta*

Albacore Tuna Salad

*with Vine Ripe Tomatoes and Leaf Lettuce on
an Onion Rye Baguette*

Basil Chicken Salad

*with Romano Cheese, Tomato and Watercress
on a Rustic Hoagie
Grilled Sandwiches on Focaccia Romana.*

Norwegian Smoked Salmon

*with Sliced English Cucumber, Bermuda Onion
and Horseradish Cream Sauce on Russian
Pumpernickel*

Mardi Gras Chicken

*with Pepperjack Cheese, Roasted Peppers,
Onions and Chipotle Pepper Spread on a
Telero Roll*

Fresh Turkey Breast

*Cranberry-Orange Relish, Watercress and
Herb Dressing on Alsatian Bread*

Prosciutto Di Parma

*Fresh Mozzarella, Roasted Pepper Aioli and
Fresh Basil on a French Baguette*

Mozzarella Caprese

*Fresh Mozzarella, Tomato, Basil and Sun Dried
Tomato Spread on a Baguette*

Café Hero

*Genoa, Cappicola, Prosciutto, Provolone,
Onions, Hot Peppers, Lettuce, Oil and Vinegar
on a Hero*

Maryland Crab Cake

*with Creamy Cole Slaw, Lettuce and Beefsteak
Tomato on Brioche*

Chef Wraps Buffet

Includes Side Salad

Chicken Vera Cruz

*Grilled Chicken with a Bean and Corn Salsa,
Lettuce and Avocado in a Chipotle Tortilla*

Balsamic Grilled Portobello

*with Goat Cheese, Roasted Red Peppers, and
Caramelized Onions*

Thai Chicken

*Tossed with a Confetti of Carrots, Lettuce and
Red Onion with Lemongrass Dressing*

Brazilian Chicken Wrap

*Tender Chunks of Chicken, Mango, Raisins,
Almonds, Scallions and Coconut*

Tarragon Shrimp Salad Wrap

*with Celery, Onions, and Fresh Tarragon in a
Sun Dried Tomato Wrap*

California Turkey

*Smoked Turkey, Cucumber, Tomato, Sprouts
and Guacamole in a Lemon Herb Wrap*

Buffalo Chicken

*Spicy Chicken Breast Tossed with Celery and
Crumbled Blue Cheese*

Chicken Caesar

*Grilled Chicken Tossed with Hearts of Romaine
and Caesar Dressing*

NY Deli Classics Buffet

Includes Side Salad

Corned Brisket of Beef

*Classic Deli Corned Beef Sliced, Stacked and
Served High on Seeded Rye Bread*

White Tuna Salad

with Lettuce, Tomato and Watercress on Rye

Ham and Swiss Cheese

with Lettuce and Tomato on Seeded Rye Bread

Carved Turkey Breast

with Lettuce and Tomato on Seven Grain Bread

Rare Roast Beef

*with Bermuda Onion, Beefsteak Tomatoes and
Mayo on Seeded Rye Bread*

New York Famous Pastrami

Sliced and Stacked High on Seeded Rye Bread

Healthy Alternatives Buffet

Includes Side Salad

Low fat/low Cal Pita

Sandwiches

*Nutritionist Selected Low Fat/Low Calorie
Sandwiches Served in a Low Fat Whole Wheat
Pita Pocket*

Chipotle BBQ Turkey

*with Plum Tomato, Lettuce and Red Onion Relish
(1.4 g Grams of Fat, 289 Calories)*

Veggie Pita

*Carrots, Cucumber, Tomato, Sprouts, Avocado,
Bell Pepper, Spinach and Lemon Herb Dressing
(1.5 Grams of Fat, 110 Calories)*

Tuna Salad Pita

*with Low Fat Mayo, Lettuce & Tomato
(3.4 Grams of Fat, 225 Calories)*

Fresh Turkey Pita

*with Tomato, Low Fat Mayo & Cracked Black Pepper
(1.5 Grams of Fat, 185 Calories)*

ENTRÉE SALAD

Char Grilled Sliced Sirloin

*With Grilled Portobello Mushrooms and
Gorgonzola served over Crisp Greens with
Frizzled Onions*

Wasabi Kissed

Sesame Crusted Salmon

with Asian Soba Noodles over Field Greens

Nuevo Latino Calamari Salad

*Cumin Dusted Crispy Calamari served over a
Classic Caesar Salad*

Hula Chicken Salad

*Grilled Chicken, Carrots, Red Pepper, Grilled
Pineapple, Scallions and Tomatoes*

Seared Ahi Tuna Salad

*Pan Seared Ahi Tuna on a Bed of Field Greens
with Mango, Avocado and Crispy Wontons*

Salade Au Canard

*Sliced Breast of Duck with Wild Rice, Grapes
and Pecans served over Micro Greens and
Radicchio*

Cobb Salad

*Smoked Turkey, Sage Blue Cheese,
Mushrooms, Crisp Bacon and Avocado
over Organic Greens*

Grilled Balsamic Chicken

*Over Fresh Mixed Greens with Roasted
Italian Tri Color Vegetables*

Grilled Chicken or Shrimp Margarita

Marinated Tequila Lime Chicken or Jumbo

*Shrimp with Avocado, Tomato, Black Beans
and Corn Salsa over a Garden Salad*

Grilled Tuna Nicoise

*the Classic Salad of Southern France
with Yukon Gold Potatoes, Haricot Vert,
Niçoise Olives and Grape Tomatoes*

SIDE SALADS

Pasta salads

Rigatoni with a Mélange of Roasted Vegetables
and Fresh Tomato Basil Sauce

Penne Shiitake Pasta Salad with Shiitake
Mushrooms, Shallots, Pencil Asparagus
and Truffle Oil

Bowtie Pesto with Roasted Peppers
and Pinoli Nuts in a Basil Vinaigrette

Whole Wheat Soba Noodles with a Zesty
Sesame Ginger Dressing

Orange-Ginger Cous Cous with
Mint, Raisins and Almonds

Penne with Broccoli, Roasted Garlic and
Virgin Olive Oil

Wild Mushroom Bowtie Pasta Salad with
a Light Balsamic Glaze

Spicy Thai Noodles with Peanut Sauce

Tri Color Pasta Primavera with Tomato
Basil Marinade

Fusilli with Sun Dried Tomato Pesto

Cheese Tortellini Salad Tossed with a
Lemon Parsley Dressing

Bowtie Chicken Caesar Salad

Rigatoni Ricotta with Grape Tomatoes
and Fresh Basil in a Tomato Truffle

Vinaigrette

Green Salads

House salad
Field Greens, Seedless Grapes, Sun Dried
Cranberries, Blue Cheese, Candied Walnuts
and Sliced Pears

Asian Greens with Mandarin Orange,
Toasted Almonds and Scallion
Baby Spinach Salad with Bacon
and Red Onion

Organic Field Greens with a Honey
Balsamic Vinaigrette

Mesclun Salad with Roasted Portobello
Mushroom and Blue Cheese

Israeli Chopped Salad

Tossed Garden Salad

Classic Caesar Salad

Traditional Greek Salad

Arugula and Roasted Tomato
with Goat Cheese

Mexican Chopped Salad with
Lime Vinaigrette

Green Country Salad with Romaine,
Dill and Scallion

Endive and Watercress with Honey
Walnuts and Blue Cheese

Specialty Salads

Wild rice and
Mandarin orange salad
with Dried Cranberries and Spiced Nuts

Mediterranean Orzo Salad with Tomato,
Feta and Olives

Buffalo Mozzarella and Heirloom
Tomatoes with Olive Oil and Basil

Warm Roasted Caesar Potato Salad

Mélange of Grilled Vegetables with an
Aged Balsamic Reduction

Curried Rice and Lentil Salad

Tuscan White Bean Salad with
Sautéed Spinach and Tomato

Jalapeño Red Bliss Potato Salad

Santa Fe Corn and Black Bean Salad

Russian Potato and Egg Salad with
Sour Cream

Tomato and Cucumber Salad
with a Mint Vinaigrette

Steamed Asparagus with Lemon Zest

LUNCH & DINNER ENTREES

Chicken & Turkey

Served with any Two accompaniments and Brick Oven Bread

Chicken Portofino

with Portobello Mushrooms and Sun Dried Tomatoes in a port wine reduction

Shiitake Mushroom Crusted Chicken

in a Lemon Shallot Sauce

Roasted Turkey Breast

with Pecan Cornbread Stuffing and Gravy

Teriyaki Chicken

with Stir Fry Vegetables

Grilled Chicken Basilico

*Topped with Fresh Basil, Beefsteak Tomato
and Mozzarella in a Pesto Veloute*

Chicken Picatta

with Artichokes, Capers, and Tomatoes

Caribbean Mango Glazed Chicken

Jerk Chicken with Cranberry Chipotle Salsa

Pan Seared Chicken Cutlet

with Roasted Shallot and Plum Tomato Relish

Stuffed Turkey Breast

with Wild Rice, Cranberries and Pecans

Potato Scallion Crusted Chicken Breast

in a Sour Cream & Onion Brandy Sauce with Matchstick Potatoes

Bourbon Peach Glazed BBQ Chicken

Chicken Francese

with Asparagus and Roasted Cherry Tomatoes

Stuffed Chicken Florentine

with Spinach, Fontina, and Mushrooms

Balsamic Glazed Chicken

with Tomatoes and Basil

General Tsao's Chicken

A Schezuan Favorite, Spicy Chunks of Wok Fried Chicken with Broccoli

Beef, Lamb, & Pork

Served with any Two accompaniments and Brick Oven Bread

Seared Filet Mignon

with Shallots and a Trilogy of Wild Mushrooms

Seared Medium Rare

Tournedos of Veal

with Morels and Marsala Cream Sauce

5 Spice Flank Steak

with Stir Fry Peppers, Onions, and Panzu Sauce

Petite Filet Mignon

with a Truffle Red Wine Reduction

London Broil

Served with Wild Mushroom Demi Glaze

Shell Steak Medallions

with Shallot Confit and Shiitake Mushrooms

Veal Marsala

with Wild Mushroom Demi Glaze

Braised Boneless Beef Short Ribs

in a Red Wine Reduction with Aromatic Root Vegetables

Mojo Charred Pork Cubano

with Chimichurri Sauce

Bistro Steak

Skirt Steak with Charred Tomatoes and Portobello Frites

Balsamic Glazed Roasted Pork

with Frizzled Onions and Apples

Stuffed Veal Rollantini

with Spinach and Mozzarella and a Barolo wine Glaze

Steak Au Poivre

with a Brandy Cream Sauce

Veal Saltimbocca

Topped with Prosciutto and Spinach

French Cut Baby Lamb Chops

served with Mint and Plum Tomato Relish

Seafood

Served with any Two accompaniments and Brick Oven Bread

Miso Glazed Salmon

Pan Seared and Topped with a Grilled Pineapple Salsa

Grilled Mahi

with Mango and Heirloom Tomato Salsa

Maryland Crab Cakes

with Wasabi Aioli

Zucchini Wrapped Salmon

with Pesto, Tomatoes and Pine Nuts

Ponzu Glazed Salmon

with Spinach and Japanese Eggplant

Fire Grilled Tiger Shrimp Kebabs

with Crispy Peppers and Onions

Filet of Sole Vera Cruz

with Tomatoes, Green Olives and Capers

Poached Atlantic Salmon

with Cucumber Dill Sauce

Paella Valencia

*with Shrimp, Mussels, Chicken, Calamari
and Chorizo with Saffron Rice*

Tilapia Provencal

with Black Olives, Tomatoes and Capers

Seared Chilean Sea Bass

with Porcini Mushroom Sauce

Swordfish Siciliano

with Fresh Rosemary and Capers

Grilled Red Snapper

with Fresh Herbs, Lemon and Olives

Salmon Imperial

*Stuffed with Lump Crabmeat in a
Lemon Wine Sauce*

Filet of Sole Francese

*Seared with Baby Spinach
and Plum Tomato*

ACCOMPANIMENTS

*Choose any two as your accompaniments for the lunch and dinner entrees
(Potatoes, Rice & Grains, or Vegetables)*

Potatoes

Lemon Herb Roasted Potatoes

Maple Glazed Yams with Orange and
Cranberries

Roasted Garlic Mashed Potatoes

Truffled Pommes Frites

Potatoes Lyonnaise

Yukon Gold Potato Crisps

Spinach Mashed Potatoes

Potato Pancakes

Mashed Sweet Potatoes

Roasted Red Bliss Potatoes

Cheddar Mashed Potatoes

Scalloped Potato Au Gratin

Truffled Mashed Potatoes

Baked Potato Wedges

Mashed Potato with Pancetta and Leeks

Roasted Fingerling Potatoes

Potatoes O'Brien

Rice & Grains

Toasted Orzo and Rice Pilaf

Coconut Curried Rice

Lemon Dill Rice

Herb Rice Pilaf with Green Peas

Red Beans and Long Grain Rice

Wild Rice Pilaf with Cranberries
and Pecans

Spanish Rice with Olives and Tomatoes

Toasted Israeli Cous Cous
with Grilled Vegetables

Mexicali Rice with Corn and Peppers

Jasmine Rice

Barley Pilaf with Sautéed Mushrooms

Middle Eastern Saffron Rice

Coconut Curry Basmati Rice

Creamy Polenta Parmesan

Southern Style Dirty Rice

Vegetable Fried Rice with Ginger

Vegetables

Balsamic Glazed Carrots

Roasted Italian Vegetables

Steamed Asparagus with Lemon Zest

String Beans with Toasted Almonds

Portobello Mushroom Frites

Roasted Winter Vegetables

Sautéed Broccoli Rabe

Julienne Carrots and Snap Peas

Creamed Spinach

Julienne Carrots with String Beans

Southern Style Succotash

Asian Stir-Fried Vegetables

Roasted Ratatouille and Tomatoes

Broccoli e Aglio Olio

Haricot Vert

Tarragon Spring Vegetable Medley

Matchstick Zucchini, Squash and Carrots

PASTA & PASTA ENTREES

Lasagna Bolognese

*Layers of Pasta and Ground Beef, Fresh Herbs
and Spices*

Baked Rigatoni

*with a Blend of Italian Cheeses and Imported
Pasta Topped with Pecorino Romano*

Baked Shells

*with Broccoli and Roasted Peppers in a
Cheddar Cream Sauce*

Baked Penne Siciliano

with Eggplant, Onions and Mozzarella

Wild Mushroom Lasagna

*with Creminis and a Portobello Parmesan
Cream Sauce*

Jumbo Stuffed Shells

topped with Basil Marinara

Shells Carbonara

*with Smoked Bacon and Sweet Peas in a
Parmesan Alfredo Sauce*

Baked Ziti Verona

with Meatballs and Buffalo Mozzarella

Baked Penne

*with Grilled Chicken and Peas in a Four
Cheese Sauce*

Rigatoni Rustica

*with Sweet Sausage, Roasted Peppers and
Onions in a Pesto Tomato Sauce*

Classic Macaroni and Cheese

Penne Alla Russe

*with Rosemary Grilled Chicken and Sweet
Peas in a Vodka Sauce*

Penne Firenze

*with Sun Dried Tomatoes and Asparagus in a
Tomato Cream Sauce*

Spaghetti Carbonara

with Prosciutto and Green Peas

Wild Mushroom Ravioli

in a Parmesan Cream Sauce

Orechiette Toscana

*with Sweet Sausage, Sautéed Broccoli Rabe
and Roasted Garlic*

Linguine Del Mare

*with Shrimp, Scallops and Olives in a Fresh
Basil Marinara*

Fusilli Bolognese

with Classic Tomato and Meat Ragù

Penne Arrabbiata

*with Chicken, Portobello Mushrooms and
Arugula in a Spicy Plum Tomato Sauce*

Lobster Ravioli

in a Shrimp Vodka Sauce

Penne Alla Vodka

*prepared with Plum Tomatoes and
Green Peas*

Linguine Caprino

*with Grilled Salmon and Fresh Asparagus
Tips in a Basil Pesto Sauce*

Rigatoni Portobello

*with Grilled Chicken and Cherry Tomatoes in
a Tomato Basil Sauce*

Fusilli Genovese

*Chicken, Asparagus, Oven Dried Tomatoes
and Pine Nuts in a Pesto Creme Sauce*

Tortellini Al Funghi

*with Wild Mushrooms and Sautéed Spinach
in Alfredo Cream Sauce*

Penne Primavera

*with Roasted Onions, Peppers, Broccoli and
Mushrooms in a Tomato Basil Sauce*

HORS D'OEUVRE SELECTIONS

Choose 3 Selections from each vegetarian, chicken, beef & lamb, and seafood

6 to 8 Hors d'Oeuvre per guest

8 to 10 Hors d'Oeuvre per guest

12 to 15 Hors d'Oeuvre per guest

Vegetarian

CROSTINIS WITH:

- *Sweet Onion Marmalade and Feta*
- *Sun Dried Tomato Pesto and Chicken*
- *Portobello Mushroom and Shaved Romano*
- *Black Mission Fig and Goat Cheese*

MINIATURE TARTS WITH:

- *Souffléed Goat Cheese and Asparagus*
 - *Spinach and Artichoke*
 - *Wild Mushroom and Truffle*
 - *French Onion and Gruyere*
- *Creamy Brie and Poached Pear*

Vegetable Empanadas

Imperial Spring Rolls

Mozzarella & Tomato Skewers

Stuffed Mushroom Caps

Blue Cheese, Honey & Walnuts on Endive

Vietnamese Spring Rolls

Mint Scented Spinach Spanakopita

Stuffed Cherry Tomato with Pesto Goat
Cheese

Crispy Goat Cheese Ravioli

Curried Vegetable Samosas
Vegetable Pot Stickers

Wild Mushroom & Leek Beggars Purse

Chicken, Beef & Lamb

ORGANIC CHICKEN SATÉ,
KEBABS AND BATONS

Prepared as you prefer, with the perfect dipping sauce

- Curry • Buffalo • Tandoori
- Teriyaki • Sweet Chili • Coconut

Angus Steak Tartare

Steamed Pork and Ginger Dumplings

Japanese Beef Negamaki
with Asparagus & Scallion Miso Dipping Sauce

Filet Mignon Crostini
with Horseradish Cream and Caramelized Onions

Sesame Beef Saté

BBQ Brisket of Beef

Crispy Chicken Fingers

Prosciutto Wrapped Asparagus

Beef Empanadas

Baby Lamb Chops

Buffalo Chicken Wings

Pigs in a Blanket

Mini Beef Wellington

Seafood

JUMBO SHRIMP

Prepared as you prefer, with the perfect dipping sauce

- Fire Grilled • Margarita
- Tandoori • Tequila Lime
- Flying Coconut • Cajun

Asian Seared Scallop Sippers

Shrimp Gazpacho Shooters

Buckwheat Blini with Caviar and Crème
Fraîche

Thai Shrimp Spring Rolls

Baked Blue Point Oysters
with Garlic Tarragon Crust

Smoked Trout Mousse
Served in Puff Pastry Cups

Red Bliss Potatoes with Caviar and
Crème Fraîche

Ahi Tuna Tartare

Traditional Oysters Rockefeller

Steamed Shrimp Shumai

Seared Diver Scallops
Wrapped in Applewood Smoked Bacon

Wasabi Crusted Ahi Tuna
on Wonton Crisps

Mini Crab Cakes

Potato Pancakes with Salmon and Caviar

Maine Lobster Salad on Endive

EVENT & COCKTAIL BASKETS

Pacific Rim

*Asian Influences elegantly displayed, surround
your senses*

- Chili Beef Yakitori
- Sesame Chicken Saté
- Coconut Shrimp Skewers
- Imperial Spring Rolls
 - California Roll
- Pickled Ginger and Wasabi
- Soy Scallion Dipping Sauce

Pan Asian

*Classic Asian cuisine with regional influences
combined to create this “East meets West”
sensation*

- Beef Saté
- Lemongrass Shrimp Saté
- Sweet Chile Chicken Saté
 - Asparagus Spears
- Fried Vegetable Wonton
- Ginger Carrots and Snap Peas
- Spicy Peanut Dipping Sauce

Provençal

Gastronomical Delights from this Famous Region

- Shrimp Scampi Batons
- Rosemary Chicken Batons
 - Frenched Lamb Chops
- Grilled Zucchini Batons
- Sun Dried Tomatoes and
Marinated Olives
 - Belgian Endive
 - Red Pepper Rouille

Mediterranean

*This region’s bounty, nurtured by the gentle
climate, is reflected in this display*

- Sage Grilled Chicken Kebabs
 - Grilled Shrimp Kebabs
 - Stuffed Grape Leaves
 - Fire Grilled Eggplant
 - Olive Tapenade
- Baba Ghanouj and Hummus
- Feta & Sun Dried Tomato Dip
 - Kalamata Olives
 - Assorted Flatbreads

Antipasto Misto

The Taste of Tuscany presented just for you

- Prosciutto Wrapped Breadsticks
 - Sopressata Salami
 - Spicy Cappicola
 - Aged Provolone
- Grilled Eggplant and Zucchini
- Marinated Artichokes and Mushrooms
 - Herbed Bocconcini Mozzarella
 - Roasted Red Peppers
- Tuscan Brick Oven Breads

American Pie

Its "Hello American Pie" for a fun filled party

- Crispy Chicken Fingers
- BBQ Boneless Ribs
 - Pigs in a Blanket
- Spicy Buffalo Wings
 - Jalapeño Poppers
- Honey Mustard Sauce
- Blue Cheese Dressing

Thai Basket

In Thai tradition, a communal basket with selections that combine into a presentation uniquely Thai

- Flying Coconut Shrimp Saté
 - Curried Beef Saté
- Lemon Ginger Chicken Saté
 - Vegetable Spring Rolls
 - Thai Cucumber Salad
- Peanut and Sweet Chili Dipping Sauce

Tandoori Basket

Our take on this South Asia classic

- Herbed Baby Lamb Chops
- Tandoori Chicken Kebabs
- Curried Shrimp Kebabs
 - Vegetable Samosas
- Cucumber & Red Pepper
 - Mango Chutney
- Spicy Harissa Yogurt Dip

Each basket serves approximately 15-20 Guests as a Cocktail Serving • Advance notice may be required

Fruit Skewer Basket

Small (Serves 15 people)

Medium (Serves 25 people)

Large (Serves 35 people)

A “Floral Arrangement” of Fresh Fruit Skewers arranged in a Basket served with our Signature Vanilla Yogurt Dip

Crudités & Dip Basket

A Medley of Baby Zucchini, Asparagus, Cherry Tomatoes, Baby Carrots, Broccoli, Celery and Red Peppers Served with our Signature Dip

Cheese Board

A selection of Hand Crafted Imported and Domestic Cheese Selections garnished with Dried Fruit and Nuts

Tortilla Chips & Dip

Authentic Tri Color Tortilla Chips with Handmade Guacamole and Pico de Gallo

SNACKS & SWEETS

Fruit Kabobs

*Fresh Cubed Fruit on Skewers Served with a
Honey Yogurt Dipping Sauce*

High Tea

*Assorted Tea Sandwiches, Mini Scones and
Strawberries & Cream*

L.A. Snack

*An Assortment of Roasted Nuts, Wasabi
Peas, California Trail Mix, Dried Fruit and
Crunchy Granola*

Rice Crispy Treats

*Marshmallow Rice, Chocolate Chip and
Fruit Loop Crispy Triangles Dipped in
White and Dark Chocolate*

Berries and Cream

*Fresh Seasonal Berries and Vanilla
Crème Chantilly*

N.Y. Pretzels

*Baked Soft Pretzels with Mustards
and Spreads*

Potato Chips and Dip

*Potato Chips, Pretzels, Cheese Puffs served
with Homemade Onion Dip*

Carved Fresh Fruit

*An Elegant Arrangement of Sliced
Seasonal Fruit and Assorted Berries*

DECADENT DESSERTS

Sweet Tray

*Gourmet Cookies and Fudge Brownies
Garnished with Chocolate Covered
Strawberries*

Mini Specialty Pastries

*Mini Fruit Tarts, Éclairs, Cannoli, Napoleons
and Cream Puffs*

Chocolate Dipped Strawberries

*Long Stemmed Strawberries Smothered with
Dark Belgian Chocolate*

Death by Chocolate

*A Selection of Our Most Decadent
Chocolate Treats*

Fruit Tarte Glace

*10" Gourmet Crème Filled Tarte Topped
with Sliced Fresh Fruit and an Apricot Glace.
Serves 6-8*

Italian Butter Cookies and Biscotti

*Traditional Homemade Italian Butter Cookies
and Biscotti presented with Fresh Berry
Garnish*

Mini Fruit Tarts

Strawberry, Kiwi and Raspberry

Chocolate and Vanilla Frosted Treats

Petit Four and Truffles

*A decadent assortment of miniatures to entice
your senses*

WHOLE CAKES

Custom Crafted Cakes for Every Occasion
Requires 24 hour notice

Round Cakes

Size Serves Price
10" 12-16 people

Square Cakes

1/4 Sheet 25 people
1/2 Sheet 50 people
Full Sheet 100 people

Strawberry Shortcake
Chocolate Mousse
Tiramisu
Black Forest
Boston Cream
Cappuccino
Chocolate Chip
Carrot Cake
Napoleon Sheet Cake
Chocolate Truffle
Saint Honoré
Zuppa Inglese
German Chocolate
Rhum

Hot Dog Carts, Ice Cream Wagons and Popcorn Machines available • Prices upon Request

ICE CREAM SUNDAE BAR

Two Premium Ice Creams,
your choice of flavor plus:

- Fudge
- Butterscotch
- Cookie Crumbles
 - Sprinkles
 - Fresh Fruit
- Whipped Cream
- Shredded Coconut