



Located in Mt. Lebanon
100 Central Square
Pittsburgh, PA 15228
412-531-2222
www.rania.com



Hello!

Thank you for your interest in Rania's Catering.

We work at many venues in the area, but the Children's Museum really is a wonderful venue and lends itself to a smashing party. We would handle all of the details surrounding the event, from rentals, to staffing to menu planning. We are in touch with outstanding musicians, florists and photographers. We do not "up charge" on any of these services. We only want the party to flow without a hitch and we really only want happy guests the night of the event.

When it comes to menu planning, we do that with you on a one to one basis. I don't have prefixed menus, but I can share lots of ideas with you in the way of menus from other events. First of all, if you want to keep your costs down, don't think that a buffet will accomplish this for you. Buffets end up resulting in more food choices. That's what drives up the cost. You can contain your costs by offering folks a lovely served meal and still give them a choice in what they eat. Meal choices are easy for us if you decide that you want your guests to have a choice from your reception card and we can accommodate just about any style cuisine that you have in mind. Please know that our pricing varies anywhere from \$45.00 to \$95.00 per person when it comes to menus. However, most of our events fall in the \$55.00 to \$70.00 range. It's very rare to go under or over that figure. I would say that the average meal falls in the \$60.00 per person range. This includes 6 varieties of passed hors d'oeuvre all the way to your choice of dessert, which we make in our pastry shop. As far as stations are concerned, they do lend themselves to a slightly higher cost, as there are more options and hence: more food. It is certainly possible to do a Tuscan Station (fruits / vegetables / cheeses / dips) with a sit down dinner and still keep your costs in line. However, when you offer stations, you almost have to go with the full selection of several proteins (meats / poultry / seafood and fish), grains and vegetables. I've always told my clients that we can be more flexible, when it comes to pricing, by offering selections for a sit down dinner. We always cook on site and never bring our food into the venue precooked or held in warming units! We make everything in house and buy absolutely nothing from outside vendors. We deal with as many local farmers and suppliers as humanly possible do not use frozen, canned or pre-made products. Our meats are hormone and antibiotic free.

Utilizing professional chefs, waiters and bartenders, I also handle staffing for your event. The chefs run \$130.00 for the night, the waiters run \$120.00 for the night, the floor manager runs \$140.00 for the night and the bartenders run \$160.00 for the night. The staffing remains the same in the way of number of waiters and chefs, whether you do a sit down dinner or stations. The floor manager and I show up early with the bartenders to get the wines and such items chilled and to get the bars stocked and ready to go. We are the last to leave, as we have to pack up whatever is left over to put into a designated vehicle for you to take home.

One of the best things about the Children's Museum is that you get to host your own bar and that saves you tons of money. Some venues and all hotels and clubs charge around \$40.00 per guest for a four hour bar with dinner wine being yet another charge. They also charge gratuity and tax on top of that. All in all it could end up to around \$55.00 per guest, even if some of your guests are nursing ginger ale all night long! For you to host the bar, depending on wine selections, you could be spending around \$12.00 per guest with lots left over. It really is one of the biggest selling points for the Children's Museum.

Rentals at the Children's Museum for full service parties generally fall in the \$25.00 price range with delivery and take away fees added on at the end of the bill. Please note that your rental from the Children's Museum includes 130 cafe chairs along with 100 black chairs, and 20 – 60" round tables for guest dining. Additionally they have some 6-foot and 8-

foot tables for you to use. They also have 4 high top tables and 21 low top tables that can be used during the cocktail hour. This constitutes a savings, when it comes to rentals. I absolutely can come in with a price for rentals that would fall into the lower end of that range simply by renting only what is absolutely necessary for your event.

We charge 7% sales tax on the menu and rentals, but not on the staffing. We do not charge gratuity but most people end up giving our staff a tip. I would say they get about a \$30.00 - \$50.00 tip in their envelope at the end of the night and they are most pleased. People say that we do have the best service in town, and I feel that is an accurate assessment.

If we were to keep your menu costs to \$55.00 - \$70.00 per person, your rentals at \$25.00 - \$30.00 per person and your staffing between \$20.00 - \$22.00 per person, then your total estimate would fall in the \$100.00 - \$122.00 per person range

I would be happy to discuss menus with you if you would like to continue this "conversation." I look forward to hearing back from you soon and welcome questions or comments. Please know that I would love to treat you to lunch if you would like to come here and meet with me. Should you decide to contract with our catering service, please note that we offer full tastings on the first course, the entrees as well as the wedding cake. My store is located in Mt Lebanon at 100 Central Square. My phone number is 412-531-2222.

Looking forward to meeting you soon!

Rania



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Cold Hors D'oeuvre:

California Rolls with Wasabi and Soy Dipping Sauce

Tuna Rolls with Wasabi and Soy Dipping Sauce

Mini Mediterranean Bites (piped with lemon hummus)

Bruschetta

Buffalo Mozzarella & Roma Tomato Crostini with Basil

Caprese Salad on a Stick

Antipasto on a Stick

Fillet of Beef Crostini with Horseradish

Smoked Salmon Crostini with Goat Cheese

Crostini with Goat Cheese and Fig Tapenade

Pesto and Artichoke Bruschetta

Walnut Toasts with Goat Cheese and Fresh Figs (seasonal)

Walnut Toasts with Goat Cheese and Peach (seasonal)

Crostini with Blue Cheese and Pear

Pesto and Brie Crostini

Goat Cheese and Roasted Red Pepper Crostini

Mushroom Crostini with Teleggio

Steamed Baby New Potatoes with Bacon & Blue Cheese

Steamed Baby New Potatoes with Olive Tapenade

Smoked Salmon Deviled Eggs topped with Caviar

Lobster Stuffed Eggs

Salsa Deviled Eggs

Shrimp and Snow Peas with Mustard Sauce

Speared Prosciutto wrapped Melon

Mustard Dilled Shrimp Canapés

Belgian Endive with Smoked Salmon Mousse ~ Capers ~ Dill

Belgian Endive with Smoked Trout Mousse ~ Capers ~ Dill

Belgian Endive with Roasted Red Pepper Mousse

Grilled Figs with Goat Cheese / Balsamic Syrup

Peppered Biscuits with Cheddar and Pecans

Smoked Duck Quesadilla Cornucopias ~ Red Pepper Chili Glaze

Smoked Duck on Pumpkin Bread ~ Blackberry Preserves

Quesadilla Roulade with Smoked Turkey and Boursin Cheese

Toasted Sesame Ahi Tuna on Wafer ~ Wasabi Cream Dollop

Chicken, Veal and Pork Pate En Brioche / Onion Jam

Boursin Cheese Profiteroles

Wild Mushroom Cheese Profiteroles

Siracha Chicken Profiteroles

Cajun Shrimp Mousse Profiteroles

Pesto Hummus Profiteroles

Red Pepper Jelly Cream Cheese Profiteroles

Pimento Cheese Profiteroles

Smoked Duck Mousse Profiteroles / Red Pepper Chili Glaze

Wonton Flowers Stuffed with Crab

Thai Curried Chicken Salad in Phyllo Cups

Guacamole Phyllo Cups finished with Tomato Cilantro Relish

Smoked Salmon ~ Cream Cheese ~ Cucumber Bites

Striped Cucumber Cups with Smoked Trout Mousse

Striped Cucumber Cups with Smoked Salmon Mousse

Striped Cucumber Cups with Gorgonzola Cream

Smoked Salmon Mousse Macarons

Tri Colored Tortellini Skewers with Lemon Crème Fraiche

Orange Muffins with Smoked Turkey & Cranberries

Pesto Chicken Tartlets

Gorgonzola and Pine Nut Tartlets

Fontina Cheese Tartlets

Boursin Cheese Tartlets

Ham Biscuits with Honey Mustard

Mini Ham and Cheese Biscuits with Apple Salsa

California Roulade of Chicken wrapped in Prosciutto

Southwest Roulade with Roasted Red Peppers and Black Beans

Crisp Asparagus wrapped in Smoked Peppered Salmon

Goat Cheese Canapé with Sweet Peppers

Manchego Quince Skewers

Chopped Caesar Salad on Belgium Endive Spears

Gorgonzola Cream on Belgium Endive ~ Toasted Pine Nuts

Kim Chi Shrimp over Mango Puree ~ Asian Spoon Service

Watermelon and Feta Bites

Cucumber Cups filled with Chopped Greek Salad

Vol au Vont piped with Pimento Cheese

Shot Glass Soups / Bisque

Wild Mushroom Bisque

Roasted Tomato and Basil

Brandied Butternut Bisque

Asparagus Bisque

Seafood Bisque

Pumpkin Bisque topped with Toasted Pepitas

English Pea Bisque

Vichyssoise

Red Gazpacho

White Gazpacho

Red Gazpacho Shrimp Shooters

Chilled Corn Bisque finished with Crab

Cold Peaches and Cream

Cold Strawberries and Cream

Hot Hors D'oeuvre:

Caramelized Onions and Goat Cheese in Phyllo

Tiropetes (Feta Cheese in Phyllo)

Spanakopetes (Spinach and Cheese in Phyllo)

Lobster in Phyllo

Wild Mushrooms in Phyllo

Sausage and Dijon in Phyllo

Chicken and Andouille Sausage in Phyllo

Goat Cheese, Dates and Bacon in Phyllo

Artichokes, Roasted Red Peppers and Parmesan in Phyllo

Sesame Beef in Phyllo

Fried Lobster Toast with Citrus Soy Sauce

Grilled New Zealand Lamb Chops with Tzatziki Sauce

Lamb, Beef or Chicken Koftas with Tomato Salsa

Tequila Shrimp Skewers with Texas Red Sauce

Grilled Bacon wrapped Shrimp ~ Remloulade Sauce

Grilled Pesto Shrimp Skewers ~ Lemon Aioli Sauce

Shrimp with Goat Cheese and Prosciutto

Spicy Shrimp Skewers with Romesco Sauce

Sweet and Sour Grilled Shrimp Skewers ~ Spicy Peach Sauce

Indonesian Chicken Satay with a Peanut Sauce

Indonesian Beef Satay ~ Peanut Sauce

Peppered Beef Skewers ~ Horseradish Sauce

Peppered Beef Skewers ~ Stilton Sauce

Beef Empanadas

Greek Meatballs with Mustard Dipping Sauce (Keftedes)

Greek Meatballs with Chili Pepper Dipping Sauce

Chorizo Pastry Puffs

Grilled Beef Kielbasa With Honey Mustard

Stilton Stuffed Mushrooms Baked with Garlic Breadcrumbs

Baby Bella Mushrooms Stuffed with Crab

Baby Bella Mushrooms Stuffed with Fromage Blanc

Sausage Stuffed Mushrooms

Caramelized Onion and Jack Cheese Quesadillas with Guacamole or Fresh Salsa finish

Wild Mushroom and Smoked Gouda Quesadillas

Smoked Duck and Gruyere Quesadillas ~ Cranberry Relish

Pesto and Gruyere Grilled Cheese Triangles

Grilled Creamed Wild Mushroom Cheese Triangles

Grilled Cheese Jalapeno Poppers

Fried Wontons with Plum Sauce

Cajun Corn Cakes with Smoked Tomato Salsa

Grilled Scallops wrapped in Bacon / Dipping Sauce

Grilled Asparagus with Proscuitto with Aioli

Indonesian Chicken Satay with a Peanut Sauce

Teriyaki Chicken Skewers with Szechuan Sauce

Wonton Cups Stuffed with Spicy Orange Hoisin Pork

Triple Mushroom Tarts

Goat Cheese and Caramelized Onion Tarts

Caramelized Onion, Brie and Apple Tarts

Caramelized Onion and Gorgonzola Pizzas on Focaccia

Miniature Crab Cakes with choice of:

**Cajun Remoulade ~ Caper- Chive Sauce ~ Basil Sauce
Tarragon Sauce ~ Mustard-Dill Sauce**

Barbecued Beef Brisket Slider with Caramelized Onions

Carolina Pork Sliders ~ Smoked Cheddar ~ Sweet BBQ Sauce

Chinaberry Pork Sliders ~ Water Chestnut Chili Sauce

Filet of Beef Sliders ~ Horseradish Dill Cream

Lamb Burger Sliders ~ Tzatziki Sauce

Fondue Cheesecake Bites

Miniature Quiche:

Beef / Sausage / Ham / Shrimp / Mushroom / Onion

Prosciutto and Honey Mustard Palmiers

Anchovies and Caramelized Onions on Puff Pastry Squares

Potato Pancakes with Sour Cream and Dill

Potato Pancakes ~ Smoked Salmon ~ Crème Fraiche

Potato Pancakes ~ American Caviar ~ Crème Fraiche

Zucchini Pancakes topped ~ Herbed Goat Cheese Rosette

Potato Wedges with Crème Fraiche and Pesto Dip

Samosas with Mint Chutney

Middle Eastern Spiced Chicken Tostadas

Fried Macaroni and Cheese

Truffled French Fries

Pizza Bites

Gorgonzola stuffed Dates wrapped in Prosciutto

Spicy Sausage stuffed Dates wrapped in Bacon

Antipasto Table

Imported Italian Meat Selection

Imported and Domestic Cheese Selection ~ Season Fruits

Tuscan Bread and Flat Crackers

Marinated Olives

Marinated Artichokes

Marinated Roasted Red Peppers

Faro Salad with Pickled Vegetables ~ Smoked Mozzarella

Grilled Marinated Eggplant ~ Red Peppers ~ Manouri Cheese

Traditional Caprese Salad Platter (Seasonal) Holy Oil

Tuscan White Bean Salad

Sausage stuffed Hot Italian Peppers ~ Marinara Sauce

Crostini Bar:

Bruschetta Bowl ~ Salsa di Parmigiana ~ Gorgonzolive Spread

Roasted Wild Mushrooms finished with Truffle Salt

Assorted Hummus bowls ~ Herbed Pita Crisps

Baba Ghanoush ~ Herbed Pita Crisps

Stuffed Grape Leaves ~ Tzatziki Sauce

White Bean Dip with Herbed Pita Crisps

Tapenade ~ French Bread Crostini

First Course Selections

Mixed Greens with Seasonal Fruits #1

Mixed Greens with Blackberries ~ Strawberries ~ Raspberries ~ Red Bermuda Onion ~ Roasted Walnuts ~ Gorgonzola Cheese ~ Pear Balsamic Vinegar and Greek Olive Oil Vinaigrette

Mixed Greens with Seasonal Fruit #2

Mixed Field Greens with Pears ~ Candied Pecans ~ Red Bermuda Onions ~ Goat Cheese Crouton ~ Pear Balsamic Vinegar and Greek Olive Oil Vinaigrette

Signature Salad #1 (Served Family Style)

Mixed Field Greens ~ Shredded Carrots ~ Grape Tomatoes ~ Cucumbers Yellow Peppers ~ Gorgonzola Cheese ~ House Made Croutons ~ Pear Balsamic Vinegar and Greek Olive Oil Vinaigrette

Signature Salad #2 (Served Family Style)

Mixed Field Greens ~ Shredded Carrots ~ Red And Yellow Peppers ~ Grape Tomatoes ~ Chick Peas ~ Cucumbers ~ Red Bermuda Onion ~ Pepperoncini ~ House Made Croutons ~ Imported Olives ~ Gorgonzola Cheese ~ Lemon Dill Vinaigrette

Greek Salad

Mixed Greens ~ Artichokes ~ Kalamata Olives ~ Red Onion ~ Pepperoncini
Cucumbers ~ Heirloom Tomatoes ~ Feta Cheese ~ Pita Croutons ~ Greek Lemon Dill Vinaigrette

Mixed Heirloom Tomato Salad #1

Heirloom Tomatoes ~ Marinated Bocconcini ~ Pitted Kalamata Olives ~ Fresh Basil ~ Bathed In Greek Olive Oil with Sea Salt and Coarse Black Pepper

Mixed Heirloom Tomato Salad #2

Heirloom Tomatoes ~ Marinated Baby Bocconcini ~ Fresh Basil ~ Sea Salt ~ Fresh Cracked Pepper ~ Greek Olive Oil ~ Balsamic Syrup

Mixed Heirloom Tomato Salad #3

Heirloom Tomato Salad to include Yellow Teardrop ~ Red Teardrop ~ Heirloom Green Tomatoes ~ Ciliegine ~ Greek Olive Oil ~ Fresh Basil ~ Sea Salt ~ Fresh Cracked Pepper

Tomato Salad with Blue Cheese and Bacon

Herbed Cider Vinaigrette

Heirloom Tomato and Bread Salad ~ Basil ~ Red Onion

Red Wine Vinaigrette

Hearts of Palm Salad

Bibb Lettuce ~ Hearts of Palm ~ White Raisins ~ Grape Tomatoes ~ Gorgonzola Fresh Lemon and Greek Olive Oil Dressing

Chilled Tian of Crab with Basil and Red Pepper infused Olive Oil**Winter Caprese Salad**

Slow Roasted Roma Tomatoes ~ Bocconcini ~ Balsamic Syrup ~ Pesto ~ Toasted Pine Nuts

Asparagus Vinaigrette

Served with Black Pepper Pecorino Zabaglione and served over a bed of Boston Bibb Lettuce with Red Pepper Confit

Fall Salad

Mixed Seasonal Greens with Toasted Pumpkin Seeds ~ Dried Figs ~ Crisp Pancetta Sticks ~ Boursin Cheese Crumbles ~ Apple Cider Vinaigrette

Organic Baby Kale Salad ~ Lemony Caesar Dressing**Watercress ~ Pear ~ Walnut Salad ~ Cider Poppy Seed Dressing****Beet Salad with Belgian Endive ~ Roquefort ~ Toasted Walnuts****Roasted Golden and Red Baby Beets with Arugula**

Gold Raisins ~ Toasted Walnuts ~ Shaved Ricotta Salata ~ Tangerine Vinaigrette

Roasted Baby Beet Salad ~ Arugula ~ Blue Cheese ~ Toasted Croutons

Red Wine and Lemon Vinaigrette

Roasted Beet Salad with Toasted Pistachios ~ Arugula ~ Shaved Pecorino
Balsamic Vinaigrette

Portobello Mushroom Salad ~ Romaine ~ Red Bell Pepper ~ Feta Cheese
Red Wine Vinaigrette

Organic Baby Spinach Salad with Mixed Berries and Candied Pecans
Gorgonzola Cheese ~ Red Wine Dijon Vinaigrette

Organic Baby Spinach Salad with Bacon ~ Caesar Dressing

Organic Baby Spinach Salad ~ Bacon ~ Orange Segments ~ Red Onion
Honey Dijon Vinaigrette

Korean Spinach Salad ~ Water Chestnuts ~ Bacon ~ Vidalia Onion ~ Bean Sprouts ~ Hard Cooked Egg
Korean Salad Dressing

Arugula and Parmesan Salad with Crisp Pancetta and Kalamata Olives
Lemon Vinaigrette

Arugula Salad with Dates ~ Almonds ~ Oranges ~ Shaved Parmesan
Lemon Vinaigrette

Arugula and Olive Salad ~ House Made Croutons
Lemon Vinaigrette

Arugula Salad with Aged Gouda and Dried Cherries and Praline Brittle
Dijon Vinaigrette

Arugula ~ Fennel and Orange Salad
Lemon Vinaigrette

Sicilian Harvest Salad
Golden Raisins ~ Grapes ~ Apricots ~ Prosciutto ~ Lemon Vinaigrette

Watermelon and Feta Salad (Seasonal)
Fresh Mint ~ Arugula ~ Citrus Vinaigrette

Tomato and Feta Salad (Seasonal)
White Balsamic Vinaigrette

Shaved Brussels Sprout Salad with Roasted Pears and Bacon
IPA Mustard Vinaigrette

Beef, Lamb and Veal Entree Selections

Filet of Beef ~ Blue Cheese Crust
Brown rice ~ Wild rice ~ Quinoa ~ Leek Pilaf
Roasted Burst Grape Tomatoes tossed in olive oil and herbs

Grilled Filet Mignon ~ Bordelaise Sauce
Summer garden risotto
Fresh crisp cooked asparagus ~ lemon confit ~ Greek olive oil

Grilled Filet Mignon ~ Bordelaise Sauce

Roasted Greek style potatoes finished with rosemary
Panko ~ Parmesan roasted Roma tomatoes

Grilled Filet Mignon ~ Sauce Au Poivre

Boursin mashed potatoes ~ Rosemary garnish
Sautéed fresh vegetable medley

Grilled Marinated Filet Mignon ~ Red Wine Sauce

Finished with grapes and Gorgonzola cheese
Watercress and arugula salad
Caramelized onion risotto cake

Herb Crusted Filet Mignon ~ Demi-Glace

Celery Root Puree ~ Rosemary garnish
Roasted green top baby carrots finished with local honey

Grilled Marinated Filet Mignon ~ Horseradish Mousse

Caramelized Onion Risotto Wedge ~ Herb garnish
Sautéed sweet peppers and Vidalia Onions

Grilled Filet Mignon Topped with Jumbo Lump Crab Salad

Wild mushroom risotto cake
Watercress and arugula salad ~ burst grape tomatoes

Grilled Filet Mignon ~ Red Wine Sauce ~ Grapes ~ Gorgonzola

Wild mushroom risotto cake
Watercress and arugula salad

Grilled Marinated New York Strip Steak ~ Chimichurri Drizzle

Chilies Rellenos
Black bean and corn salad with roasted red peppers
Herb garnish

Beef Bourguignon

Truffle mashed potatoes

Duet Plate:

Grilled Marinated Filet Mignon ~ Jumbo Lump Crab Cake

Wild mushroom and merlot sauce
Yukon gold smashed potatoes, chives and garlic
Fluted lemon cup ~ Cajun Remoulade sauce

Duet Plate of Grilled Marinated Filet ~ Sauce Au Poivre

Roasted breast of chicken stuffed with sausage-dried cherries-Pistachio-port wine sauce

Boursin cheese smashed potatoes
Roasted green top baby carrots finished with local honey

Pomegranate Braised Beef Short Ribs

Caramelized Onion Risotto Wedge
Roasted green top baby carrots finished with local honey

Osso Bucco ~ Sweet peas ~ Lemon gremolata

Tuscan beans simmered in house made tomato sauce

Slow Roasted Lamb Shank

Buttered orzo with shaved Parmesan
Roasted root vegetables

Roasted Loin of Lamb

Marinated in lemon ~ olive oil ~ garlic ~ herbs
Wild rice and white rice pilaf with scallions, parsley and pine nuts
Panko ~ Parmesan Roasted Roma tomatoes
Rosemary garnish

Roasted Loin of Lamb ~ Port Currant Sauce

Rice and orzo pilaf ~ scallions ~ parsley ~ toasted pine nuts
Ratatouille ~ Herb garnish

Rosemary Braised Veal Shanks

Mascarpone Polenta ~ Herb garnish
Steamed English Pea

Tenderloin of Veal ~ Port Currant Sauce

Roasted root vegetables
Wild rice pilaf ~ herb garnish

Veal Chops ~ Sweet Potato Gravy

Candied butternut squash ~ Fresh herb garnish
Crisp steamed Haricots Verts ~ Confit of lemon

Grilled Marinated Veal Chops ~ Marsala Demi Glace

Panko ~ Parmesan Roasted Roma tomatoes
Caramelized onion risotto wedge ~ herb garnish

Braised Veal Shanks wrapped in Eggplant

House made tomato sauce
Buttered Orzo ~ herb garnish

Grilled Veal Chops ~ Merlot Sauce

Celery Root Puree ~ herb garnish
Roasted Root Vegetables

Fish and Seafood Entrée Selections

Herb Encrusted Branzino ~ Fresh tomato ~ caper ~ Kalamata relish

Caramelized onion risotto cake wedge ~ Herb garnish
Haricots Verts finished with lemon and olive oil

Oven Grilled Halibut

Ceci pasta finished with tomato sauce, currants, capers and pine nuts ~ Herb garnish

Pan Seared Chilean Sea Bass ~ Beurre Blanc

Lobster Potato Hash

Grilled Marinated Salmon ~ Red wine sauce

Potato and parsnip puree ~ Herb garnish
Seasonal vegetable

Grilled Marinated Sweet and Spicy Salmon

Summer corn salad ~ red peppers, basil and lime dressing
Lightly roasted asparagus finished with a confit of lemon - Greek olive oil Herb garnish

Mustard Encrusted Salmon ~ Beet vinaigrette

Roasted spaghetti squash ~ Fresh lemon vinaigrette
Arugula salad

Jumbo Lump Crab Cake ~ Cajun Remoulade

Wild rice salad with dried cherries-almonds-apricots ~ Herb garnish
Lightly roasted asparagus finished with a confit of lemon - Greek olive oil

Stuffed Filet of Sole ~ Lobster and crab and sauce veloute

Wild mushroom risotto cake wedge ~ Herb garnish
Lightly roasted asparagus finished with a confit of lemon - Greek olive oil

Grilled lemon and olive oil marinated Salmon Filet

Fresh tomato, basil, red Bermuda onion, caper and Greek olive oil relish
Lightly roasted asparagus finished with a confit of lemon - Greek olive oil
Caramelized onion risotto cake ~ Herb garnish

Skewered Citrus Marinated Jumbo Shrimp

Mixed Grain Salad with fresh herbs
Lightly roasted asparagus finished with a confit of lemon - Greek olive oil

Skewered Asian Marinated Swordfish

Stir Fried Rice ~ Herb garnish
Crisp Stir Fried Vegetables with Almonds

Skewered Mediterranean Marinated Scallops

Quinoa Salad with dried cherries and toasted pine nuts
Grilled Vegetables ~ Herb garnish

Swordfish Piccata ~ Lemon ~ White Wine ~ Garlic ~ Capers

Crisp Roasted Lemon Mustard Tarragon Potatoes
Roasted Cauliflower with Raisins and Toasted Pine Nuts
Tarragon sprig garnish

Pork Entrée Selections

Prosciutto Wrapped Roasted Pork Tenderloin with Cherry Balsamic Sauce

Risotto with Parmesan and Herbs
Green Beans with toasted hazelnuts and brown butter

Parmesan and Rosemary Encrusted Pork Tenderloin ~ Balsamic Sauce

Brown rice with mushrooms and leeks
Sautéed Shredded Zucchini with Spiced Carrots and Almonds

Maple Glazed Pork Tenderloins

Fried Parmesan polenta wedge ~ Herb garnish
Red cabbage slaw with bacon ~ scallions ~ toasted pecans

Mustard Maple Glazed Pork Tenderloin

Smashed yams with butter and brown sugar

Brussels Sprouts with bacon

Pork Medallions ~ Calvados and Sautéed Apples

Orzo with roasted fall vegetables
Fresh herb garnish

Mixed Grill (Scallops ~ Pork ~ Beef) Kabobs ~ Cilantro drizzle

Farro Risotto with onions and carrots
Sautéed red and orange peppers ~ Vidalia onions

Pork Cordon Bleu

Scalloped Potatoes ~ Herb garnish
Roasted green top baby carrots finished with local honey

Pork Loin a la Porchetta (Stuffed loin with Sausage, Fennel and Herbs)

Potatoes Lyonnaise ~ Herb garnish
Crisp steamed broccoli finished with lemon and Greek olive oil

Rolled Roast of Pork with Fig and Chipotle Stuffing

Smashed sweet potatoes ~ Herb garnish
Vidalia onion tart with fresh thyme

Pork Tenderloin ~ Apricot Chutney

Wild rice pilaf with toasted almonds ~ scallions ~ parsley
Roasted green and orange cauliflower ~ Herb garnish

Pork Tenderloin ~ Apple Onion Marmalade

Buttermilk smashed potatoes ~ Herb garnish
Green Beans with toasted hazelnuts and brown butter

Roasted Pork Loin with Poached Plums

Couscous with dates and pistachios ~ Herb garnish
Maple mustard green beans

Stuffed Bone in Pork Chops with Bacon and Smoked Gouda

Butternut Squash Risotto ~ Herb garnish
Sautéed Autumn Vegetables

Braised Pork Shank with Prosciutto and Porcini Mushrooms

Caramelized Onion Risotto ~ Herb garnish
Steamed English Peas

Braised Pork Shank ~ Belgian Ale and Caramelized Onion Gravy

Roasted Mushroom Risotto ~ Herb garnish
Roasted Brussels Sprouts with bacon and caramelized onion

Poultry Entrée Selections

Grilled Lemon Herb Marinated Cornish Hen ~ Lemon Sauce

Wild rice pilaf with toasted almonds, apricots and dried cherries
Sautéed baby autumn vegetables ~ Herb garnish

Stuffed Chicken Breasts #1 ~ Citrus Sauce

Rosemary, goat and ricotta cheese and almonds
Fresh crisp cooked asparagus ~ lemon confit ~ Greek olive oil
Wild rice pilaf with scallions and parsley ~ Herb garnish

Stuffed Chicken Breasts #2 ~ Port Demi-Glace ~ Brie
Sweet Italian Sausage, pistachios and dried cherries
Caramelized onion risotto cake wedge ~ Herb garnish
Lightly roasted asparagus finished with lemon and fruity olive oil

Stuffed Chicken Breasts #3 ~ Demi-Glace
Spinach, goat cheese, wild mushrooms and sundried tomatoes Caramelized onion risotto cake wedge ~ Herb garnish
Panko ~ Parmesan roasted Roma tomatoes

Stuffed Chicken Breasts #4 ~ Wild Mushroom Demi-Glace
Spinach, shitake mushrooms, Asiago cheese and sundried tomatoes Caramelized onion risotto cake wedge ~ Herb garnish
Crisp steamed haricots vert finished with garlic, lemon and fruity olive oil

Sautéed Free-Range Chicken
Pancetta, figs and wild mushrooms ~ fresh fig garnish
Caramelized onion risotto cake wedge
Lightly roasted haricots verts with fresh herbs

Boneless Breast of Chicken ~ Wild mushroom and merlot sauce
Caramelized onion risotto cake wedge ~ Herb garnish
Panko ~ Parmesan roasted Roma tomatoes

Grilled Marinated Boneless Breast of Chicken
Pesto cream and sundried tomato Sauce ~ toasted pine nuts
Wild mushroom risotto cake wedge ~ Herb garnish
Lightly roasted asparagus finished with a confit of lemon - Greek olive oil

Grilled Tuscan Chicken ~ Mediterranean Sauce
Roasted Greek style potatoes with fresh herbs
Grilled eggplant ~ Roasted red peppers ~ Manouri Cheese

Grilled Lemon Herb Boneless Breast of Chicken
Sautéed Snap Peas with butter and dill
Butternut Squash Risotto ~ Herb garnish

Mediterranean Chicken ~ Tomato ~ Mushroom ~ Olive Sauce
Buttered Orzo with fresh basil ~ Herb garnish
Sautéed Green and Yellow Squash with Peppers and Onions

Roasted Garlic Chicken with Green Olives
Buttered Orzo with fresh herbs
Roasted green top baby carrots finished with local honey

Chicken Marsala ~ Marsala Mushroom Sauce
Dauphinoise Potatoes ~ Herb garnish
Seasonal Vegetable

Chicken with Leeks and Mushrooms
Wild Rice Pilaf with scallions and parsley ~ Herb garnish
Roasted green top baby carrots finished with local honey

Chicken Tagine ~ Preserved Lemon
Dried Cherry and Apricot Couscous with Almonds

Chicken Vindaloo ~ Cilantro garnish

Domed fragrant beef biryani pullao

Cauliflower/green peas and paneer in spicy herb sauce ~ lemon wedge

Pan Seared Rare Duck Breast ~ Cherry Chipotle Sauce

Wild Rice Pilaf ~ Herb garnish

Sautéed Butternut Squash and Yams finished with brown sugar

Vegetarian Entree Selections

Eggplant Napoleon

Layered with goat cheese and sundried tomato pesto

Sits on a bed of Israeli couscous salad with diced grilled vegetables

Sunburst pattern of asparagus tips

Greek Tasting plate:

Mid-sized filo triangle filled with spinach and feta cheese

Stuffed grape leaves with Tzatziki sauce presented in a fluted lemon cup

Stuffed Portobello mushroom a la Greque

Roasted red pepper roulade filled with goat cheese

Individual Lasagna Roll

Béchamel sauce and finished with homemade marinara sauce

The filling in the roll is spinach, ricotta and Parmesan

Served with asparagus tips

Caramelized onion and goat cheese tart

Served with a Greek orzo salad-filled eggplant with grilled red peppers and finished with Manouri cheese-balsamic syrup and Greek olive oil

Vegetarian Moussaka

Layered potatoes ~ tomatoes ~ eggplant ~ zucchini

Finished with a rich béchamel sauce

Vegetable Pad Thai**Middle Eastern Platter**

Consists of Spinach and Cheese Triangle

Stuffed Portobello Mushroom a la Greque

Stuffed grape leaves with Tzatziki sauce in a fluted lemon cup

Roasted red pepper and goat cheese roulade

Mid-Size Wild Mushroom Filo Triangle

Served with sautéed baby autumn vegetable, carrots-green and yellow patty pan squash-zucchini and yam puree

Fresh rosemary herb garnish to finish the plate

Sweet Pea and Leek Ravioli

With light basil cream sauce, herb garnishes and freshly grated Parmesan

Wild Mushroom and Roasted Butternut Squash Farfale Pasta

With a light mascarpone and sage sauce – freshly shaved Parmesan and steamed spring peas for garnish

Butternut Squash Ravioli

Finished with a brown mascarpone sauce and served with steamed baby peas for garnish and freshly grated Parmigiano Reggiano

Spinach and Asiago Ravioli

Finished with a light cream sauce infused with fresh spinach and roasted red peppers and freshly grated Parmigiano

Wild Mushroom Ravioli

Finished with a light wild mushroom cream sauce and a fresh spring peas-freshly grated Asiago cheese

Butternut Squash and Wild Risotto ~ Shaved Parmesan

Summer Garden Risotto ~ Shaved Parmesan

Wild Mushroom Stew with Cipollini Onions ~ Root Vegetables ~ Porcini Cream ~ Puff Pastry Top

Greens and Beans

Zoodles with Pesto ~ Roasted Grape Tomatoes ~ Shaved Parmesan



Sample Wedding Cake Batters and Flavors:

Our Cakes are made with only the finest ingredients with flavors ranging from the simple to the complex ~ We make all of cakes from scratch and we never use processed fillings or frostings ~ Every cake is a unique masterpiece and every cake is designed specifically for our brides

Batters:

Dark Chocolate
Golden Vanilla
Coconut
Carrot
Red Velvet
Lady Baltimore

Fillings:

Raspberry
Strawberry
Peach
Mango
Apricot
Lemon
French Custard
Chocolate Mousse
Hazelnut
Almond
Ganache
Chocolate Fudge

Frostings:

Vanilla Buttercream
Chocolate Buttercream
Almond Buttercream
Fondant

Miniature French and Italian Pastry Selection:

Shortbread Cookies – Dipped in White Chocolate ~ Rosette of Lemon Bavarian
Mocha Moon with Marzipan ~ Ganache Finish
Canoli
Sacher Hearts – Chocolate Chiffon ~ Raspberry ~ Ganache
Petit Fours – Almond with Apricot or Raspberry ~ Fondant
Fruit Tarts ~ Custard Filling ~ Fresh Fruit
Key Lime Tarts
Miniature Cheese Cake Cutout ~ Fruit topping
Meringue Fingers ~ Flavored Butter Cream ~ Nuts
Hazelnut Squares – Square Tartlet with Hazelnut ~ Ganache
Chocolate Mousse Cups with Assorted Mousse Filling
Chocolate Ganache Diamonds – Ganache Cake ~ Ganache Finish

Burnt Almond Balls
Yellow or Chocolate Pyramids
Chocolate Éclairs with Chocolate Mousse Filling ~ Ganache
Cream Puffs with Cherries and Cream
Baklava
Phyllo Cups with Custard and Fresh Fruit
Marzipan Slices – Bavarian Filled; one-half Moon Covered in Marzipan
Grenadine Sickle Pears stuffed with Mascarpone
Apple Gallettes with Caramel Buttercream
Mocha Moons
Citrus Bavarians
Pistachio Frangipan Barquettes

Cookies ~ Brownies ~ Bar Cookies:

Chocolate Chip
Oatmeal
Peanut Butter
Sugar
White Chocolate Chip
Almond Macaroons
Coconut Macaroons
Double Chocolate Brownies
Blondies
Lemon Bars
Pecan Diamonds
Chocolate Turtle Bars
Cherry Coconut Bars
Blueberry Coconut Bars