Creating Exceptional Catering Experiences
Early Riser

Let us treat you to everything breakfast: blueberry-stuffed French toast, fruity mimosas, sizzling maple bacon, and warm ham and cheddar quiche. Sit back and relax. After all, you got up early—you deserve it!

**Assorted Danish and Muffins**
Butter and Assorted Preserves, Assorted Juices, and Full Coffee and Tea Service

**Assorted Bagels and Cinnamon Rolls**
Butter, Whipped Cream Cheese, Assorted Preserves, Fruit Salad, Assorted Juices, and Full Coffee and Tea Service

**The Red Hawk Breakfast**
Danish, Muffins, Croissants, Butter, Assorted Preserves, Breakfast Potatoes, Sausage Links, Bacon or Sausage Patties, Scrambled Eggs, Assorted Juices, and Full Coffee and Tea Service

**Assorted Fresh-Baked Bagels**
Whipped Cream Cheese, Fruit Salad, Butter, Assorted Preserves, Assorted Juices, and Full Coffee and Tea Service
Out-of-the-Box Lunch

We’ll foster conversation and community with this casual classic lunch that’s sure to take center stage. High-piled sandwiches wrapped in parchment paper, fresh-tossed salads glistening with vinaigrette, and crisp house-made potato chips will satisfy you.

Soup, Salad, and Deli
Select one soup or one salad. A second selection is available for an additional charge.

Soups
Italian Wedding
New England Clam Chowder
Butternut Squash
Chicken Noodle

Salad
Traditional Caesar
Romaine, House-Made Croutons, Parmesan, and Caesar Dressing
Ice Burgh Wedge
Grape Tomatoes, Red Onions, Bacon, Crumbled Bleu Cheese, and Bleu Cheese Dressing
Chopped
Romaine, Carrots, Celery, Cucumbers, Onions, Roasted Peppers, Capers, Provolone, and White Balsamic Vinaigrette
Roasted Beet and Orange
Mixed Greens, Feta Cheese, Pickled Onions, Mandarin Oranges, and Lemon Thyme Vinaigrette

Deli
Assortment of Thinly Sliced Deli Meats and Cheeses
Tuna and Chicken Salad
Locally Baked Breads and Rolls
Pasta Salad or Tossed Salad
Cookies and Brownies
Iced Tea and Water
Snack Breaks
Choose two:
Chips
Pretzels
Gourmet Popcorn
(Parmesan Herb, Mexican Chocolate, Cajun)
Tortilla Chips and Salsa
Hummus and Pita
Crudite with Ranch Dip
Assorted Fresh-Baked Cookies
House-Made Fudge Brownies
Assorted Baked Pies
Iced Sheet Cake
(Novelty Cakes are available for an additional charge.)

Choose one:
Assorted Sodas
Iced Tea
Lemonade
Regular and Decaf Coffee
Iced Water is included at no additional charge

Finishing Touches Serves 25
(Add any of the following items to your event at an additional cost.)
Assorted Cheese Tray
Assorted Fruit Tray
Buffalo Chicken Pinwheels
Roasted Vegetable Pinwheels
Buffalo Chicken Dip
Spinach Artichoke Dip

Stationary Displays
Chef’s Artisanal Cheese Board
Variety of Cheeses with Crackers and Seasonal Fruit
Antipasti Tray
Cured Italian Meats and Cheeses
Trio of Bruschetta
Tomato Basil, Black Olive, and Roasted Balsamic Vegetable on French Bread Crostinis
Spinach and Artichoke Dip
with Warm Tortilla Chips
Warm Crab Dip
with House-Made Old Bay® Chips
Buffalo Chicken Dip
with Warm Tortilla Chips
Traditional Shrimp Cocktail
with Cocktail Sauce and Lemon Caper Aioli
Crudité
with Ranch Dip
Hummus
with Crispy Pita Chips
Assorted Fruit Platter
with Yogurt Dip

Snaps
Simple, elegant fare that’s unobtrusive but memorable—think lemon tarts, vibrant blue cheeses, and artisan whole-grain mustards paired with sharp cheddar and buttery crackers. Let our delicious food enhance your main event, so you can immerse yourself in the moment.
Canapes & Cocktails

We’ll put small twists on well-loved classics. Imagine an old-fashioned cocktail updated with spicy ginger beer and garnished with candied orange peel, seared cocktail shrimp served with cilantro horseradish, or rosemary-marinated feta paired with thinly sliced lamb on crostini.

Passed Hors d’ Oeuvres
- Mini Crab Cakes with Lemon Caper Rémoulade
- Chicken and Waffle with Chipotle Maple Syrup
- Scallops Wrapped in Bacon
- Coconut Fried Shrimp with Sweet Chili Aioli
- Spicy Crab Salad on Cucumber with Sriracha and Pickled Ginger
- Sweet and Sour Meatballs
- Vegetable and Parmesan-Stuffed Mushrooms
- Caprese Skewers with Fresh Mozzarella, Basil, and Grape Tomatoes
- Buffalo Chicken Pinwheels

Roasted Vegetable Pinwheels
- Mini Seafood Ceviche
- Mini Vegetable Spring Rolls with Sweet Chili Glaze
- Mini Beef Wellington with Bleu Cheese Fondue
- Spicy Chicken Dumplings with Ponzu Sauce
- Watermelon and Feta Skewers with Basil and Mint
- Tomato Basil Arancini with Marinara
- House-Smoked Chicken and Mozzarella Arancini with Marinara
Evening Gala

It’s the can’t-miss event of the year, with a meal to match! We’ll prepare a series of decadent dishes—blinis with caviar, filet mignon with prosciutto-wrapped asparagus, pan-seared scallops with rich lemon risotto—that make for an indulgent, memorable night.

### Beef
- **Grilled Flank Steak**
  Green Chili Mashed Potatoes, Roasted Broccolini, and Chimichurri Sauce
- **Pepper Crusted Baseball Steak**
  Herb Mushroom Potato Cake, Grilled Asparagus, and Garlic Chive Butter
- **Country Fried Steak**
  Cheddar Mashed Potatoes, Garlic Green Beans, and Country Gravy

### Chicken
- **Chicken Florentine**
  with Spinach, Fire-Roasted Tomatoes, Mozzarella, Herb Polenta Cake, and Balsamic Glaze
- **Chicken Picatta**
  with Roasted Fingerling Potatoes, French Beans, and Lemon Caper Sauce
- **Chicken Scarpariello**
  with Rice Pilaf, Sautéed Broccoli Rabe, White Wine, Sausage, and Peppadew Peppers
- **Chicken Marsala**
  Roasted Garlic Mashed Potatoes, Roasted Italian Zucchini, and Mushroom and Marsala Wine Sauce

### Seafood
- **Lump Crab Cakes**
  with Warm Corn and Black Bean Salad, Sautéed Spinach, and Lemon Caper Rémoulade
- **Herb Baked Swai**
  with Sun-dried Tomato and Parmesan Risotto, Sautéed Spinach, and Lemon Buerre Blanc
- **Sesame Crusted Salmon**
  with Vegetable and Rice Noodle Stir-Fry and Sweet Chili Glaze

### Desserts
- **Seasonal Berries**
  with Crème Chantilly
- **NY Style Cheesecake**
  with Raspberry and Caramel Sauce
- **Mousse**
  with Fresh Berries
- **Drunken Apple Cake**
  with Crème Chantilly and Caramel Sauce
- **Creme Brulée**
  with Fresh Berries
- **Chocolate Molten Cake**
  with Vanilla Ice Cream
- **Seasonal Fruit Crisp**
  with Vanilla Ice Cream
- **Seasonal Bread Pudding**
  with Crème Chantilly
Go Global!

The flavors, techniques, and ingredients are limitless—from the bright, zesty spices of Latin America to the sweet, earthy blends of eastern Asia, we’ll deliver an authentic experience of true cultural immersion with traditional ingredients, music, and décor. You’ll fall in love with the rich colors as much as you will the food!

Build-Your-Own Buffet
Select One Salad:
Traditional Caesar Salad
Mixed Field Green Salad
with Baby Greens, Cucumbers, Grape Tomatoes, Shredded Carrots, and Balsamic Vinaigrette
Chopped Salad
with Romaine, Carrots, Celery, Cucumbers, Onions, Roasted Peppers, Capers, Provolone, and White Balsamic Vinaigrette

Entree Selections:
Chicken
Chicken Florentine
with Spinach and Mozzarella
Chicken Picatta
with Capers and White Wine Lemon Sauce
Chicken Marsala
with Mushrooms and Marsala Wine Sauce
Fish
Baked Cod Picatta
with Capers and White Wine Lemon Sauce
Herb Baked Swai
with Buerre Blanc Sauce
Sesame Crusted Salmon
with Sweet Chili Glaze

Beef
Roast Beef
Sliced Top Round with Red Wine Sauce
Beef Bourguignon
with Burgundy Mushroom Sauce
Country Fried Steak
with Saw Mill Gravy

Select One Side Dish:
Pasta Marinara
Pasta Alfredo
Pasta alla Vodka
Pasta Primavera
Steamed Jasmine Rice
Wild Rice Pilaf
Herb Roasted Red Potatoes
Garlic Mashed Potatoes
Buttermilk Mashed Potatoes

Select One Vegetable:
Steamed Broccoli
Garlic Green Beans
Roasted Mixed Vegetables
Roasted Cauliflower
Glazed Carrots
Confetti Corn

Select One Dessert:
Assorted Cookies
Brownies and Lemon Bars
Assorted Cakes and Pies
(Novelty cakes upon request for additional charge.)
Wine and cheese. Pizza and beer. Popcorn and soda. Some things were meant to be paired and shared. We could offer striped cones of specialty popcorn and malt shop sodas while showing a classic movie drive-in-style.

**Wings or Wing Dings**
Sauces: BBQ, Buffalo, Sweet Chili, Garlic, or Parmesan

**Large Pizza (up to three toppings)**
Toppings: Sausage, Pepperoni, Mushrooms, Onions, Peppers, Breaded Chicken, Olives, or Extra Cheese

**Hot Hogies**
Choice of: Meatball, Italian, Chicken Parmesan, or Eggplant Parmesan