

## MENU A // PASSED APPETIZERS

Choice of 4 of the following per 2 hours, at \$26 per person  
Choice of 4 of the following per 3 hours, at \$30 per person

Choice of 6 of the following per 2 hours, at \$32 per person  
Choice of 6 of the following per 3 hours, at \$36 per person

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### ARTICHOKE FONDUE

Filled in an Oregano-Pistachio Puff

### BITE-SIZED BISTRO BURGER

Rare Cheddar Cheeseburger with Bacon and Ketchup

### BONELESS CHICKEN WINGS

With Celery Skewer and Gorgonzola Sauce

### BLUE CHEESE POPOVERS

Filled with Chicken Cobb Salad

### BUFALA RICOTTA CALZONE

With Sweet Italian Sausage and Tomato Sauce

### CHICKEN AND PECAN QUESADILLA

Served with a Tomatillo-Parsley Sauce

### EGGPLANT "MEATBALLS"

Green Olive Aioli

### FRENCH GARLIC SAUSAGE ENCROUTE

in Flakey Pastry with Fennel Mustard and Parsley Mustard

### SALMON AND CHIPS

Waffle Potato with Sesame Salmon and Wasabi Marmalade

### SMOKED TROUT NAPOLEON

Layered with Puff Pastry Tuilles and Delicate Herb Mousse

**BRAISED BEEF RIBS**

On Sweet Potato Cornbread, Chow Chow Slaw

**CAMEMBERT CROQUETTE**

Pear and Port Marmalade

**DUCK MEATLOAF**

On Vanilla Sour Cream Biscuit with Mango Chutney Butter

**FIVE MUSHROOM RAGOUT TARTLET**

Truffled Creme Fraiche

**MACARONI AND CHEESE**

Crisps filled with Cheesy Orzo

**MOROCCAN CIGAR**

Stuffed with Spiced Roasted Vegetables

**PARMA PROSCIUTTO PIZZA**

With Sweet Gorgonzola, Fig Jam and Rosemary Oil

**SMOKED SALMON GATEAU**

Scotch Smoked Salmon, Chive Crepes and Creme Fraiche

**TWIST OF COLD SESAME NOODLES**

Served in Chinese Take-Out Carton with Chop Sticks

## **MENU B // SERVED APPETIZERS**

Choice of 4 of the following per 2 hours, at \$30 per person  
Choice of 4 of the following per 3 hours, at \$34 per person

Choice of 6 of the following per 2 hours, at \$36 per person  
Choice of 6 of the following per 3 hours, at \$42 per person

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### **CHICKEN SUMMER ROLL**

Curried Vermicelli and Vietnamese Basil in Rice Paper

### **DUCK SPRING ROLL**

Ginger and Chinese Herbs, Rice Vinegar Sauce

### **MODERN DEVEILED EGGS**

Truffled Yolks and Buttered Brioche

### **FILET MIGNON**

Bruschetta, Red Wine Mayonnaise and Caramelized Shallots

### **GOAT CHEESE TARTLET**

Grape and Zinfandel Salsa

### **RAW TUNA AND WASABI PIZETTE**

On Crispy Lavash, Shaved Scallions and Daikon

### **PSEUDO "ICE CREAM" CONE**

Yellowtail Ceviche in Anise Seed Cone

### **SAFFRON CREPE**

Filled with South Indian Vegetable Curry

### **SPICY TUNA ROLLS**

Wrapped in Crispy Phyllo with Sesame Spinach

### **THAI BEEF SALAD**

In Cucumber with Peanuts

**YELLOW FIN TUNA BURGER**

Citrus Aioli, Crispy Salmon Skin Bacon on Sesame Seed Bun

**EGGPLANT "MEATBALLS"**

Green Olive Aioli

**PARMESAN PUDDING**

On Roasted Tomato Cracker

**SMOKED TROUT TARTARE**

In Seaweed with Apples, Toasted Pecans and Creme Fraiche

**SMOKED LAMB ENCHILADA**

With Goat Cheese and Cinnamon-Tomato Coulis

**TRUFFLED MASHED POTATOES**

In Baked Potato Tart

**TUSCAN GRILLED LEMON SHRIMP**

White Bean Mousseline

## FOOD STATIONS

Pricing ranges from \$15 - \$35 per person, depending on choice of stations and for how long they are open; food stations can be made available for 2 or 3 hours.

For parties of 75 or less, there may be some alterations to selections available on the stations; these are noted accordingly.

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### SALMON TASTER STATION

(Choice of 3 if a party of 75 or less)

Salmon is best served raw, cold-smoked, or cured. Our curing – a 72 hour process in which the salmon’s juices are extracted, flavored, and then re-infused – takes place in the Creative Edge kitchen.

SOY-GINGER CURED SALMON

SALMON “PASTRAMI”

DILL AND MINT GRAVLAX

NORWEGIAN SMOKED SALMON

SCOTCH SMOKED SALMON-TROUT

SALMON SASHIMI

SAUCES: Caper, Sweet Mustard, Wasabi, and Lemon Sauce.

BASES: Black Bread, Onion Rye, and Bagel Chips.

### TRAMEZZINI SANDWICH STATION

(Choice of 4 if a party of 75 or less)

Inspired by the classic NY delicatessen sandwich-and-pickle combo, this station combines two-bite tea sandwiches on super-soft Italian bread with a variety of gourmet palette cleansers, including curried cucumbers, celery pickles, and the traditional French buttered radish.

Presented on our specially-created “drawers.”

PANCETTA with Winey Goat Cheese and Basil

TUNA PROSCIUTTO with Capers and Garbanzo Bean Mousse

SHRIMP SALAD with Fennel and Mint

TRUFFLED EGG SALAD with Arugula

ROASTED CHICKEN SALAD with Black Truffle Aioli

SMOKED TOMATO with an Avocado and Caesar Dressing

PALETTE CLEANSERS : Rice Wine PattyPan Squash Pickles, Steeped Baby Carrots , White Balsamic Celery Pickles, Curried Cucumbers, and Radishes with Maldon Sea Salt Butter.

### BRUSCHETTA STATION

(Choice of 4 if a party of 75 or less)

Our bruschetta station makes sure to cater to both traditional and exotic tastes. Guests can assemble to order from a variety of toppings, or choose from several varieties put together by an on-site chef. We offer saltless Tuscan bread grilled over rosemary wood, with assorted rosemary, black pepper, and Reggiano aioli toasts and crostinis.

ASPARAGUS AND TRUFFLE

OVEN-DRIED TOMATO AND PECORINO

BUTTERNUT SQUASH AND BALSAMIC

BEEF, AGED GOAT CHEESE, AND PINE NUTS

AIR DRIED BEEF AND MINT

ARTICHOKE, TARRAGON AND CRÉME FRAICHE

FAVA AND BASIL

OLIVE OIL CURED TUNA WITH CAPERS

### DIM SUM STATION

(Choice of 5 if a party of 75 or less)

Our hand-rolled sums have been a hit for years, and are now even better with our unique approach to heating. Traditional bamboo steamers sit atop special heated ceramic cylinders, resulting in a clean look; soy sauce in a "medicine dropper" eliminates mess. Served with both chopsticks and forks.

CHICKEN POT STICKERS

BEEF SUI MAI

JUICY CHICKEN DUMPLING

PEKING DUCK CIGAR

ROAST PORK BUN

SPINACH TOFU

VEGETABLE TRIANGLE

SHRIMP HAR GOW

SAUCES: Soy Mirin, Mustard, and Scallion-Peanut Sauce.

### FARMER'S MARKET CRUDITÉ

Fresh, clean, and colorful, this station offers an innovate take on the traditional concept of crudité. Vertical arrays of stacked, open-faced white cubbies replace the traditional wooden boxes usually associated with raw veggies. Asparagus, Haricots, Peas, Fennel, Squashes, Peppers, and Scallions.

DIPPING SAUCES: Mild Vindaloo, Coconut Curry, and Six-Herb Sauce.

### INTERNATIONAL CHEESES STATION

Served on long wooden boards in glossy white trays, this spread typically presents 25+ international cheeses. We balance triple crème cheeses with hard and soft goat varieties, hard aged cow cheese, semi-soft, and various bleu cheeses. Comes with rustic-style baguettes and crackers and an attendant to answer all your questions. Complemented by grapes, apples, and seasonal exotic fruits. Selection of cheeses may include:

Brillat Savarin, Coulommiers, Époisses, Great Hill Blue, Humboldt Fog Tomme, Petit Munster, Piave Vecchio, Taupiniere, Torta del Casar, Truffe de Vallensole, Saint-André, Le Châtelain Camembert, Reblochon de Savoie, Le Crottin Chavignol, Smoked Gouda, Morbier, Montrâchet, Fresh Chabi, and Button Chèvre.

### POMME FRITES STATION

Our Pomme Frites are made with the finest available potatoes and in a variety of shapes and styles. Served in Belgian-style paper cones in our unique “pegboard” design layout, they’re perfect for grabbing and going. An excellent companion for a steakhouse or carving station.

#### YUKON GOLD FRITES

#### SHOESTRING FRITES

#### POTATO WEDGES

CONDIMENTS: Garlic Aioli, Ketchup, Fresh Mayonnaise, Piccalilli Sauce, Spicy and Mild Mustards, Sour Salt and Cracked Pepper.

### PUFF-PASTRY PIZZA STATION

(Choice of 3 if a party of 75 or less)

Pissaladiere, as it’s traditionally known, is a specialty from Nice. Served at room temperature on thin, flaky, pizza-like dough, we present it pre-sliced on our “drawers.” The spread’s look and flavors are balanced by an elevated assortment of green vegetables, inspired by the idea of a rooftop garden.

FRENCH GARLIC SAUSAGE with Arugula and Scrambled Eggs

ZUCCHINI with Melted Onion, Heirloom Tomato, Oregano, and Nicoise Olives

BRAISED LAMB with Whipped Bufala Ricotta and Mint

ELF ABALONE MUSHROOM with Spinach, Melted Onion, and a Zing

SMOKED SHRIMP with Roasted Lemon, Capers, Melted Onion, and Chard

FRIED HARICOTS VERT, SUGAR SNAP PEA AND SNO-PEAS

SEA SALTS AND FLAVORED OILS

## PASTA STATION

(Choice of 3 if a party of 75 or less)

ORECCHIETTE (little ears) with Sweet Sausage Ragu, Pepperoncini and Broccoli Rabe

MEZZI RIGATONI (short) with Basil Pesto, Tomato Raisins, Toasted Pine Nuts

STORTINI (tiny ziti) Caramelized Butternut Squash and Ricotta in a Sage and Brown Butter Sauce

DITALINI (elbow macaroni) Baked Gratin, Parmigiano Reggiano, Crumbs, Pancetta and Cream

STELLE (small stars) with Buttered Mushroom Glacé, Lentils and Pecorino Romano

CONDIMENTS: Freshly Grated Parmiggiano-Reggiano, Cracked Pepper, and Spicy Olive Oil.

## MASHED POTATO STATION

Our four varieties of mashed potatoes use top-quality ingredients, served in flared martini glasses. Our reasoning is that the wider tops allow guests to be as liberal as they wish with the delectable toppings.

YUKON GOLD MASH

WASABI MASH

WHIPPED SWEET POTATOES

ROASTED GARLIC MASH

TOPPINGS: Double-Smoked Bacon, Chives, Sour Cream, Roasted Lemon, Wisconsin Cheddar, Parmiggiano-Reggiano, Fine Herbs, Caramelized Onions, and Tomato Marmalade.

## DESSERT SELECTIONS

Pricing ranges from \$12 - \$35 per person and selections may be passed or set up as a dessert station for either 1 or 2 hours.

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### ALMOND AND DARK CHOCOLATE SQUARES

In Vanilla Pastry

### APPLE GALETTE

On Puff Pastry with Vanilla Sugar

### CHOCOLATE-DIPPED COCONUT MACAROONS

With Chewy Center

### CINNAMON S'MORES

On Oatmeal Crust

### CRYSTALLIZED GINGER SNAP "OREOS"

With Cheesecake Center

### EXOTIC FRUIT TARTS

With Passion Fruit Pastry Cream

### LEMON MERINGUE TARTS

### PEACH AND BLUEBERRY TART

With Brown Sugar Streusel

### PEANUT BUTTER TRUFFLES

Dusted with Bittersweet Cocoa

### PECAN PIE SQUARES

With Whipped Cream

### ICE CREAM SUNDAE BAR

Served with classic toppings such as M&M's, Sprinkles, Chocolate Chips, Strawberries, Cherries, Whipped Cream, and Chocolate and Caramel Sauces

#### BROWNIE BAR

(Choice of 5 if a party of 75 or less)

Presented on tiered stands, and served with fresh whipping cream.

ROCKY ROAD BROWNIE

BUTTERSCOTCH BLONDIE

PEANUT BUTTER BLONDIE

HAZELNUT CHOCOLATE BROWNIE

FUDGE ICED BROWNIE

PECAN BROWNIE

ALMOND 2-TONED BROWNIE

CHEESECAKE SWIRL TANNIE

CHOCOLATE CHIP BROWNIE

MOCHA BROWNIE

#### CUPCAKE BAR

(Choice of 5 if a party of 75 or less)

VANILLA CAKE with Chocolate Ganache Icing

RED VELVET CAKE with Pecan-Cream Cheese Frosting

COCONUT CAKE with Coconut Icing and Shredded Coconut

CHOCOLATE CAKE with Chocolate Icing

VANILLA CAKE with Vanilla Icing; Sprinkles Optional

LEMON CAKE with Lemon-butter creme and Lemon Zest

KEY LIME CAKE with Cream Cheese Frosting and Graham Cracker

CHOCOLATE CAKE with Vanilla Icing

CHOCOLATE CAKE with Peanut Butter Icing

CARROT CAKE with Cream Cheese Icing

#### DESSERT DIM SUM

Banana-Chocolate Pot Stickers

Pineapple Caramel Dumplings

Apple and Cinnamon Gyoza

Hazelnut Chocolate Egg Rolls

Fruit Yakatori dipped in Chocolate

Coconut Almond "Meatballs"