

## COLD HORS D'OEUVRE

### **Chinese Chicken Salad in a Crisp Wonton Cup**

Croutons of Chicken, Garden Vegetables, Mandarin Orange Dressing

### **Beef Crostini with Roasted Fennel and Pepper Slaw**

Beef Tenderloin, Roasted Fennel, Red Pepper, Herbs, Sourdough Crostini

### **Pepper-crusting Steak on Brioche Toast Points**

Peppercorn Mèlange-crusting Beef Tenderloin, Shallot Confit

### **Peppered Beef Tenderloin Crostini**

Pepper-crusting Tenderloin, Toasted Country Bread, Horseradish Cream

### **Roasted Duck Crostini**

Caramelized Pear, Herb Crostini, Sweet Potato Frizzles

### **Fresh Figs Wrapped in Prosciutto di Parma**

Mascarpone Cheese, Fresh Mint

### **California Rolls**

Sushi Rice, Crab Surimi, Avocado, Roasted Nori Wrapper, Wasabi Paste

### **Smoked Salmon Tartare on Pumpernickel Toast**

Chilled Smoked Norwegian Salmon, Lemon Juice, Sea Salt and Pepper

### **Smoked Salmon "Reuben"**

Black Pepper Smoked Salmon, Cream Cheese, Marble Rye

### **Classic Shrimp Cocktail**

Gulf Shrimp, Horseradish Dipping Sauce

### **Grilled US Shrimp and Artichoke Heart Skewers**

Saffron Dipping Sauce

### **Toasted Coconut US Shrimp Skewer**

Caribbean Marinade, Mango Chutney, Toasted Coconut

### **Thai-style Yellowfin Tuna "Seviche" Cones**

Marinated Ahi Tuna, Shallots, Water Chestnuts, Basil, Wasabi Caviar Tobika, Micro Basil, Savory Mini Cones

### **Five-spiced Tuna Skewer**

Mango Salsa

### **Cherry Tomatoes Stuffed with Crabmeat Salad**

Sweet Cherry Tomatoes, Jumbo Lump Crab Meat Salad

### **Smoked Sea Scallops on a Coconut Wonton**

Lime Aioli, Lemon Zest

### **Lime Rock Lobster Medallion**

Sweet Tender Lobster Tail, Crispy Wonton Skin, Mango Salsa

### **Mini "BLT"**

Cherry Tomato, Crisp Bacon, Sprouts, Herb Aioli

### **Roquefort and Pistachio Grapes**

Red Table Grapes, Creamy Roquefort, Slivered Pistachios

### **Tomato Mozzarella Salad Skewers**

Fresh Mozzarella, Cherry Tomato, Fresh Basil, Balsamic Glaze

### **Goat Cheese and Red Onion Marmalade Tart**

Creamy Goat Cheese Rolled with Fresh Herbs, Crispy Tart Shell, Savory Red Onion Marmalade

### **Southwestern Savory Cups**

Black Bean, Red Pepper, Avocado, Fresh Cilantro, Crisp Shell

### **Chilled Asparagus Soup with Crème Fraiche Swirl**

Served in a Demitasse Cup

### **Andalusian Gazpacho**

Fresh Vegetables, Extra Virgin Olive Oil, Lemon Juice, Served Chilled in a Demitasse

### **Wild Mushroom Bruschetta**

Fresh Herbs, Croustade, Micro Arugula

### **Strawberries Stuffed with Ripe Brie**

Fresh Strawberries, Imported Creamy Brie

## HOT HORS D'OEUVRE

### **Buffalo Chicken Spring Roll**

Flaky Wrapper, Blue Cheese Dipping Sauce

### **Saffron Chicken Skewer**

Saffron-marinated Chicken Breast, Sweet Tomato Jam

### **Thai-style Chicken Satay**

Lemongrass Marinade, Ginger-Lime Dipping Sauce

### **Sesame Chicken**

Sesame Seed and Panko Crust, Sesame Soy Dip

### **Franks in a Blanket**

Flaky Pastry, Spicy Brown Mustard

### **Grilled Korean BBQ Beef Skewers**

Tenderloin of Beef, Korean Spices, Ground Peanuts

### **Chimichurri Beef on Plantain Chip**

Basil and Parsley Marinade, Crisp Plantain Chip

### **Beef Negamaki**

Tender Sirloin of Beef, Scallion, Teriyaki Sauce

### **Skewered Thai-style Steak**

Sirloin of Beef, Lime, Mint and Jalapeño Marinade

### **Andouille Sausage en Croute**

Cajun-spiced Pork Sausage, Golden Brown Pastry

### **Ahi Tuna Kabobs**

Wasabi Dipping Sauce

### **Maryland Crab Balls**

Sweet Jumbo Lump Crab Meat, Old Bay Seasoning, Pickled Ginger Tartar Dipping Sauce

### **Grilled Cilantro-Lime Jumbo US Shrimp**

Lime Juice, Cilantro, Sweet Chili Dip or Citrus-Herb Relish

### **Coconut Shrimp with Curry Sauce**

Sweet Shredded Coconut, Aromatic Curry Dip

### **Rock Shrimp Fritters**

Beer Battered Rock Shrimp, Cajun Remoulade

### **Lobster and Asparagus Quesadilla**

Maine Lobster, Crisp Asparagus, Cilantro Sour Cream

### **Smoked Salmon Potato Pancake**

Horseradish Apple Sauce

### **Northwest Cod Fritter**

Light Batter, Old Bay Spice, Housemade Tartar Sauce

### **Mini Fish Taco**

Mahi-Mahi, Shredded Lettuce, Cilantro Crema, Chopped Tomato, Micro Cilantro

### **Fennel-crust Wild Salmon Carpaccio Crostini**

Lemon Cream, Lemon-Lime Zest

### **Black and White Sesame Crusted Scallop**

Ginger Crisp

### **Curried Scallop on a Coconut Crisp**

Toasted Coconut Wonton, Lime Aioli

### **Vegetable Spring Rolls**

Curry-scented Vegetables, Crispy Wrapper, Ginger Dipping Sauce

### **Grilled Croque Monsieur**

Thinly Sliced Ham, Gruyere Cheese, Dijon Butter, Toasted Bread

### **Risotto Cake with Prosciutto and Asiago**

Arborio Rice, Aged Asiago Cheese, Fresh Herbs

### **Potato and Goat Cheese Wonton**

Creamy Potato, Artisanal Goat Cheese, Flaky Wonton Pouch

### **Seasoned Matchstick Fry Cones**

Chili, Sea Salt, Smoked Paprika, Chipotle Mayo

### **Fresh Garden Vegetable Quesadilla Triangles**

Pepperjack Cheese

# STATIONARY DISPLAYS

## **Bistro Table**

Imported and Domestic Cheeses and Seasonal Fruit,  
Sliced Italian Cured Meats,  
Fresh Mozzarella & Tomato Basil Salad,  
Hummus, Baba Ghanoush, Grilled Vegetables, Marinated and Cured Olives,  
Sun-dried Tomato & Roasted Garlic Spread,  
Artichoke Salad,  
Fennel and Orange Salad with Citrus Dressing and Fresh Mint,  
Rosemary-infused Olive Oil and Black Olive Tapenade,  
Crostini, Focaccia, Breadsticks, Sliced Baguettes, Flatbreads and Crackers,  
Farmers Market Display of Garden Fresh Vegetables with Bleu Cheese and Creamy Dill Dips

## **Cheese and Fruit Display**

Seasonal Fresh Fruits and Dried Fruits,  
Imported and Domestic Cheeses,  
Sliced Baguettes, Flatbreads and Crackers  
Farmers Market Display of Garden Fresh Vegetables with Bleu Cheese and Creamy Dill Dips,  
Spiced Pecans, Flavored Hummus and Olive Tapenade, Crostini and Breadsticks

## **Shrimp Boat**

A Magnificent Display of Chilled US Jumbo Shrimp presented in a Handcrafted Wooden Sailing Vessel,  
Cocktail Sauce, Horseradish and Lemon Wedges

## **Raw Bar**

A Magnificent Display of Chilled US Shrimp and Cocktail Crab Claws, Raw Oysters and Little Neck Clams,  
Presented in Handcrafted Wooden Sailing Vessels,  
Cocktail and Remoulade Sauces, Horseradish and Lemon Wedges

## **Deluxe Raw Bar**

A Magnificent Display of Chilled US Shrimp, Cocktail Crab Claws and Cracked Maine Lobster, Raw Oysters and Little Neck Clams,  
Presented in Handcrafted Wooden Sailing Vessels,  
Cocktail and Remoulade Sauces, Horseradish and Lemon Wedges

## **Sushi and Sashimi Bar**

A Colorful and Tempting Selection of Sushi, Sashimi and Hand Rolls Prepared-to-Order by Japanese Chefs,  
Wasabi, Pickled Ginger and Soy Sauce

## **Chopped Salad Bar**

Variety of Seasonal Mixed Greens  
Selection of Toppings to include:  
Grilled Chicken and Portobello Mushrooms, Bell Peppers, Cherry Tomatoes,  
Diced Onion, Golden Raisins, Sunflower Seeds, Chick-peas, Cucumbers,  
Shredded Carrots, Broccoli, Olives, Sprouts and Blue Cheese Crumbles,  
Balsamic Vinaigrette and Lite Raspberry Vinaigrette

# CHEFS STATIONS

## Premium Pasta Improv

*Choice of Two Pastas*

Penne, Cavatappi, Ravioli, Cheese-filled Tortellini or Rigatoni

*Choice of Two Sauces*

Herb Pomodoro, Classic Pesto, Spinach Cream, Vodka or Wild Mushroom

*Selections Served with A Variety of Toppings to Include*

Sun-dried Tomatoes, Olives, Broccoli with Roasted Garlic, Roasted Red Peppers and Artichoke Hearts

Accompanied by Grilled Rosemary Focaccia, Shredded Parmigiano-Reggiano and Freshly Ground Black Pepper

## Carving Board

Includes Savory Biscuits and Wheat, Multi-Grain and Sourdough Rolls

*Select Two Hand-Carved Selections*

Black Tellicherry Peppercorn-Rubbed Shell of Beef, Select Mustard and Horseradish Cream

Red Wine Marinated Flank Steak with Onion Confit

Sirloin of Beef with Toasted Shallots, Grain Mustard Cream

Sage-Infused Breast of Turkey, Pear-Cranberry Chutney and Herb Mayonnaise

Char-grilled Mojo Marinated Hangar Steak, Traditional Cuban-style Preparation with Cilantro, Garlic, Chile & Lime

Slow-cooked Corned Beef Brisket, Select Mustards

Lacquered Loin of Pork, Hoisin Sesame Sauce and Chinese Mustard

## Asian Delights

*Stir-Fried to Order in Woks*

Szechwan Chicken with Snow Peas

Gingered Beef with Scallions in Orange Sauce

Accompanied by Steamed Rice, Crisp Fried Noodles and Potstickers

## Southwestern Fajitas

*On Sizzling Cast Iron Pans*

Chile-rubbed Chicken and Marinated Skirt Steak

Multi-colored Bell Peppers, Onions and Cilantro,

Plain and Flavored Four Tortillas

Accompanied by Black Bean & Roasted Corn Salad,

Tortilla Chips, Roasted Tomatillo Salsa, Guacamole and Sour Cream

## New York Style Deli Station

*Select Two Hand-carved Items*

Corned Beef, Pastrami or Roasted Turkey Breast

Served with Rye and Marble Bread and Assorted Miniature Rolls

Accompanied by Half-sour Pickles, Seasoned Home-style Chips and Cole Slaw

with Traditional Russian Dressing and Deli Mustard

## Barbecue Station

Pulled BBQ Chicken and BBQ Short Ribs

Accompanied by Mashed Russet Potatoes and Mashed Sweet Potatoes,

Frizzled Onions and Matchstick Fries

## Meatball Bar

*Served on Small Plates*

Bocce Ball Sandwich Served on a Miniature Brioche Roll with Marinara Sauce Topped with Fried Spaghetti

Turkey Chorizo Meat Balls with Spanish Rice, Garnished with Cilantro and Sour Cream

Black Bean Balls with Tzatziki Sauce, Served on Carrot Raisin Salad



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# CHEFS STATIONS

## **Slider Station**

*Please Select Two*

Freshly Prepared Black Angus Hand-packed Miniature Beef, Turkey, or Vegetarian Burgers  
Grilled to Order Served on Soft Brioche Rolls

Accompanied by Sliced Avocado, Salsa, Flavored Ketchups, Caramelized Onions, Wild Mushrooms, Applewood Smoked Bacon,  
Vermont Cheddar, Sliced Roma Tomatoes, Shoestring Onions and Matchstick Fries

## **Tuscan Risotto Table**

Imported Arborio Rice Cooked to Order with Flavored Broths

Finished with Creamery Butter and Freshly Grated Parmesan and Served with Grilled Focaccia Crisps

*Please Select Two*

Medley of Wild Mushrooms . Venetian Seafood . Roasted Seasonal Vegetables . Sun-dried Tomato & Basil  
Butternut Squash & Leek . Spicy Sausage & Peppers

## **Taste of Thai**

Paad Thai Noodles Cooked to Order with Spicy Chicken or Shrimp

and Lemon Chicken Fillets with Spicy Peanut Sauce and 'Gai Yang' Chili Sauce

Accompanied by Spring Rolls and Dipping Sauce, Duck Sauce and Fortune Cookies

## **Mediterranean Kebab Station**

Traditional Greek Salad

Herb-marinated Chicken Kebabs, Sirloin of Beef Kebabs and Koufta Kebabs

Accompanied by Warm Pita Bread, Tzatziki Sauce, Shredded Lettuce, Chopped Tomatoes, Onion, Assorted Olives,  
Grape Leaves, Couscous Salad, Roasted Pepper Hummus and Baba Ghanoush

## **Peking Duck Station**

Sliced Peking Duck Rolled-to-Order in Traditional Moo Shu Pancakes  
with Hoisin Sauce and Scallion Flowers,

Served with Assorted Shumai in Authentic Bamboo Steamers

with Soy and Plum Dipping Sauces,

Accompanied by Platters of Cold Sesame Noodles and Grilled Bok Choy

## **Moroccan Station**

Chef-carved Shoulder Lamb Roast and Clay Pot Chicken and Vegetable Tagine

M'Hamra (Fire Roasted Sweet Peppers, Walnuts, Garlic and Olive Oil) and Couscous

## **Nuevo Latino**

Vegetable Empanadas with Salsa Cruda

Mojito Beef Skewers with Chimichurri

Fried Plantain Crisps with Salsa Verde

Accompanied by Banana Lentil Salad, Purple Peruvian Salad, Black Bean and Corn Salad,  
Jicama Salad, Pico De Gallo, Guacamole and Latino Rice

## **Taste of New England**

Beer Battered New England Filet of Cod and Homemade Potato Chips

Served with Orange Tartar Sauce

Accompanied by Coleslaw and Roasted Cornbread

# DINNER STATIONS

## **Taste of Tuscany**

*Chef-prepared Pasta* Wild Mushroom Ravioli with a Herb-infused White Wine Roasted Shallot Cream Sauce and Rigatoni Neapolitan Melanzane with Fresh Plum Tomato and Roasted Eggplant Sauce Topped with Dry Salted Ricotta Salata and Fresh Basil *Please Select One* Boneless Chicken Scarpariello with Sausage and Potatoes or Eggplant Rollatini Accompanied by Calamari Fritti with Spicy Olive Oil, Cherry Pepper and Black Olive Dipping Sauce and Traditional Zesty Marinara, Served with Assorted Focaccia Breads and Parmesan Crisps

## **Chicago Steakhouse Station**

Skirt Steak and NY Strip Steak Sliced-to-Order with Steakhouse Sauce and Horseradish Cream Accompanied by Classic Chopped Salad with a Champagne Vinaigrette Dressing, Served with Parmesan Creamed Spinach, Crisp Fried Cipollini Onions, Sliced Beefsteak Tomatoes and Red Onions, Home Fried Potatoes, Savory Biscuits and Corn Bread Sticks

## **Asian Delights**

*Please Select One* Stir-Fried Gingered Beef or Chicken with Scallions in Orange Sauce, Served with Steamed Rice and Fried Noodles or Sliced Peking Duck Rolled-to-order in Traditional Moo Shu Pancakes with Hoisin Sauce and Scallion Flowers Served with Assorted Shumai in Authentic Bamboo Steamers, Soy and Plum Dipping Sauces Accompanied by Platters of Cold Sesame Noodles, Grilled Bok Choy and Vegetable Spring Rolls

## **South of the Border Station**

*Please Select Three* Chile-rubbed Chicken, Marinated Skirt Steak, Lime-marinated Shrimp or Blackened Salmon with Tequila Cranberry Relish *Sizzling on Cast Iron Pans* with Multi-colored Bell Peppers, Onions and Cilantro, Plain and Flavored Flour Tortillas, Black Beans and Rice Accompanied by Baskets of Tortilla Chips with Salsa, Guacamole and Sour Cream

## **Memphis BBQ Station**

Carved Baby Back Ribs, Home-Style Smoked Brisket of Beef, BBQ Rotisserie Chicken, Sweet Potato Fries, Fried Mac & Cheese Accompanied by Health Slaw and Skillets of Traditional Jalapeno Corn Bread

## **The Classics**

*Hand Crafted Tasting Plates* Chicken Rollatini Stuffed with Spinach, Sun-dried Tomatoes and Smoked Mozzarella Old Fashioned Meatloaf and Mashed Potatoes . Shrimp Scampi and Petit Filet Mignon . Mama's Meatballs with Gnocchi Accompanied by Green Bean and Dried Cranberry Amantine

## **Mediterranean Station**

Sea Bass Grilled with Olive Oil . Mediterranean Style Beef Kofta . Hand-carved Leg of Lamb with Fig Chutney Moroccan Chicken with Preserved Lemon and Olives, Served in Tagines with Couscous Citrus Olive Salad and Greek Salad Accompanied by Hummus and Baba Ghanoush

## **Pacific Coast Aloha**

Macadamia Nut Crusted Mahi-Mahi with a Chile Spiced Pineapple Relish . Cilantro-Lime Rubbed Hanger Steak with Roasted Vegetables . Kona Coffee Rubbed Chicken Skewers with a Habanero Pepper and Green Onion Relish . Sweet Plantains with Caramel Dipping Sauce . Island Style Rice and Beans

## **Summer Salad Bar**

*Chopped to Order* Variety of Seasonal Mixed Greens, Grilled Chicken and Grilled Shrimp, Crumbled Feta, Gorgonzola Cheese, Shredded Cheddar, Black and Green Olives, Mushrooms, Red and Green Peppers, Bean Sprouts, Red Onions, Cherry Tomatoes, Cucumbers, Garbanzo Beans, Chick Peas, Mandarin Oranges, Shredded Carrots, Raisins, Dried Cherries, Candied Walnuts, Selection of Dressings Accompanied by Orzo Primavera Salad, Three Bean Salad, Fresh Tomato and Mozzarella Salad

## **Taste of the Sea**

Grilled Tuna Kebabs with Passion Fruit and Lime Salsa . Asian-lacquered Grilled North Atlantic Salmon Accompanied by Jasmine Rice with Fresh Mint and Orange Lemon Zest, Sweet Cilantro and Cabbage Slaw and Home-style Biscuits



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## FIRST COURSES

### **Traditional Caesar Salad**

Garlic Crisp, Freshly Grated Parmesan

### **Reconstructed Caesar Salad**

Crisp Romaine, Shaved Parmesan, Creamy Caesar Dressing Presented in a Crouton Ring

### **Mixed Greens**

Tossed Baby Greens and Romaine Lettuce, Sliced Cucumbers, Tomatoes, Shredded Carrots, Bell Peppers, Red Onions,

### **De-constructed Greek Salad**

Romaine Lettuce, Red Wine Vinaigrette, Kalamata Olives, Grape Tomatoes, Red Onions, Grape Leaves,  
Accompanied by Pita Chips

### **Gorgonzola Salad**

Field Greens, Gorgonzola Cheese, Candied Walnuts, Shaved Pears, Light Vinaigrette

### **Bruschetta Salad**

Italian Bread Topped with Yellow and Red Tomatoes, Fresh Mozzarella, Kalamata Olives and Basil Olive Oil  
over a Salad of Romaine, Radicchio and Endive

### **Roasted Beet Salad**

Dark Red Roasted Beets, Goat Cheese, Seasonal Lettuce, Sherry Shallot Vinaigrette, Accompanied by a Tangle of Baby Greens

### **Boston Bibb and Gorgonzola Salad**

Chopped Egg, Heirloom Tomatoes, Applewood Smoked Bacon, Maple Vinaigrette

### **Cucumber Noodle Salad**

Ribbons of Fresh Cucumber, Lemon Vinaigrette, Basil Mint Pesto, Heirloom Grape Tomatoes, Extra Ripe Pineapple  
Garnished and Served with Mixed Greens

### **Roasted Vegetable Strudel**

Marinated Zucchini, Bell Peppers and Eggplant in Crisp Phyllo Shell, Fresh Tomato Basil Coulis

### **Tomato Tarte Tatin**

Sliced Roma Tomatoes Roasted on a Puff Pastry Circle Topped with Herbed Goat Cheese, Infused Basil Oil and Toasted Pine Nuts

### **Grilled Vegetable Napoleon**

Layers of Freshly Grilled Vegetables Drizzled with Red Pepper Coulis and Basil Aioli,  
Accompanied by Field Greens, Balsamic Reduction

## MAIN COURSES

**Roasted French-cut Breast of Chicken with Merlot Sauce and Sun-dried Cherries**

Served over Herb-infused Polenta with Haricot Vert and Blistered Grape Tomatoes

**Provençal-style Breast of Chicken with Roasted Tomatoes, Capers, Onions and Black Olives**

Served over Mediterranean Couscous with Roasted Fennel and Baby Zucchini

**Citrus-marinated Grilled Breast of Chicken**

Served over Wasabi Mashed Potatoes with Asian Ponzu Slaw

**Pan-roasted Moroccan Spiced Chicken Breast with Apricots & Almonds**

Served over Raisin-studded Couscous Royale, Accompanied by Roasted Vegetable Medley

**Pan-seared Breast of Duck with Exotic Mushrooms, Cipollini Onions and Port Wine Sauce**

Served over Roasted Garlic Mashed Potatoes, Accompanied by Grilled Asparagus

**Citrus-glazed Breast of Duck with Fresh Ginger, Basil and Orange Segments**

Served over Forbidden Rice, Accompanied by Snap and Snow Peas

**Ponzu-marinated Roasted Duck Breast with Green Onions, Water Chestnuts and Baby Bok Choy**

Served over Confetti Rice

**Mediterranean-style Breast of Duck with Lemon, Olive and White Bean Ragout**

Served over French Couscous, Accompanied by French Green Beans

*Local Crescent Farm Raised Long Island Duck additional \$8.00pp*

**Tenderloin of Beef with Merlot Reduction, Garnished with Sweet Potato Frizzles**

Accompanied by Roasted Garlic Smashed Potatoes and Green and Wax Bean Medley

**Roasted Loin of Aged Beef with Multi-color Crushed Peppercorns and Merlot Sauce**

Served with Frizzled Onions and Merlot Sauce, Accompanied by Classic Pommes Anna and Roasted Asparagus

**Slow Roasted Tender Prime Rib of Beef Au Jus**

Accompanied by New Potato and Sweet Potato Timbale with Zucchini and Blistered Tomato Medley

**Individual Filet Mignon with a Rich Cabernet Sauce, Mushroom Cap and Shallot Confit**

Served over Fresh Herb-infused Potato Latke and Broccolini

**Short Ribs of Beef with Port Wine Reduction**

Accompanied by Spiced Sweet Potatoes and Seasonal Garden Vegetable Medley



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## MAIN COURSES

### **Wild Salmon with a Mild Citrus Glaze and Mango Salsa**

Served over Israeli Barley with Baby Carrots and Green Beans

### **Pan-seared Wild Striped Bass with Fire-roasted Tomato and Fennel Sauce**

Accompanied by Five-Grain Rice Pilaf and Seasonal Vegetable Medley

### **Potato and Horseradish-crust Sea Bass with a Lemon Beurre Blanc**

Accompanied by Five-Grain Rice Pilaf and Grilled Asparagus

### **Crab and Scallop Stuffed Pacific Sole with Brown Butter Sauce**

Accompanied by Confetti Rice and Haricot Vert

### **Pan-seared Pacific Halibut with Saffron & Tomato Concasse**

Served over Israeli Couscous with Haricot Vert

### **Grilled Mahi-Mahi with Mango Salsa**

Served with Forbidden Rice, Accompanied by Green Bean Medley

### **Miso-Glazed "Nobu-style" Cod**

Served over Baby Bok Choy and Purple Jasmine Rice, Garnished with Asian Slaw

### **Filet of Beef and Seafood Duet**

Tender Filet of Beef with a Rich Cabernet Sauce &  
Jumbo Shrimp stuffed with Snow Crab Meat in Scampi Butter  
Accompanied by Sweet Potato Timbale and Roasted Asparagus

### **Filet of Beef and Chicken Duet**

Tender Filet of Beef with a Red Wine Reduction and Frizzled Sweet Potato Garnish &  
French-cut Breast of Chicken Braised with Pearl Onions and Mushrooms in a Rich Cabernet Sauce  
Accompanied by Gorgonzola Bread Pudding and Seasonal Vegetable Medley

### **Aged Tenderloin of Beef and Salmon Duet**

Tender Filet of Sliced Beef with a Rich Burgundy Sauce and Crispy Onions &  
Grilled Salmon with Orange-Honey Glaze  
Accompanied by Five Grain Rice Pilaf and Green Bean Sauté

### **Filet Mignon and Chilean Sea Bass Duo**

Sliced Filet Mignon Served with a Rich Cabernet Sauce &  
Pan-seared Chilean Sea Bass with Lemon Pepper Rub  
Accompanied by Roasted New Potatoes and Asparagus Bundle

## DESSERTS

### **Chocolate Trilogy**

Layers of Chocolate Genoise, Dark Chocolate Mousse and White Chocolate Mousse  
Fresh Berry Compote and Chocolate Shavings

### **Boutique Taffy Apple**

Apple Spice Cake Topped with Whipped Toffee  
Cinnamon Whipped Cream and Caramel Sauce

### **Chocolate Raspberry Marquis**

Layers of Chocolate Genoise, Chocolate Ganache and Chocolate Mousse  
Vanilla Bean Whip Cream  
Chinese Spoon of Raspberry Sorbet

### **Retro New York Trio**

Mini Chocolate Milk Shake, Old-fashioned Donut and Turtle Brownie  
Sprinkling of Powdered Sugar

### **New Style Cheesecake**

Vanilla-scented Mascarpone Cheese with Graham Cracker Crust  
Strawberry Sauce, Whipped Cream and Fresh Mint

### **Tropical Cheesecake**

Mango and Guava Cheesecake with Light Mango Mousse  
Passion Fruit Puree and Roasted Almonds

### **Chocolate Pecan Charm**

Chocolate Genoise Cake with Chocolate Ganache Center  
Butter Pecan Ice Cream and Raspberry Drizzle

### **Sorbet Trio**

Passion Fruit, Raspberry and Green Apple Sorbet with Almond Tuile  
Fresh Berry Compote and Chocolate Sauce

### **Dessert Parade**

*Butler-passed Miniature Sweets & Confections, Please Select Six*

Chocolate Chip Cookies with Milkshake Shooters  
Meltaway Bites  
Apple Tarte Tatin  
Assorted Chocolate Covered Fruit  
Chocolate-dipped Rice Krispies on a Stick  
Cheesecake Bites  
Fruit Skewers  
Ice Cream Sandwiches or Ice Cream Cones  
Assorted Candies Passed in Cones

Key Lime Tarts  
Lemon Squares  
Seasonal Fresh Fruit Tarts  
Chocolate Covered Strawberries  
Brownies  
Chocolate Truffles  
Glazed Donut Holes  
Sorbet on Chinese Porcelain Spoon

# DESSERT STATIONS

## **Viennese Buffet**

Miniature Petit Fours, Cobbler and Tarts  
French and Italian Pastries  
Homemade Cookies and Gourmet Chocolate Brownies  
Chocolate Layer Cake . Carrot Cake . Chocolate Peanut Butter Cake . Cheesecake  
Cherry, Blueberry and Apple Pie  
Fresh Sliced Fruit Platter

## **Chocolate Fondue Station**

A Delectable Presentation of Semi and Dark Chocolate with an Assortment of Dippers to Include:  
Fresh Fruit Chunks, Berries, Pretzel Rods, Marshmallows and Fresh Loaf Cake

## **Chocolate Fountain**

A Delectable Presentation of Velvety Milk or White Chocolate  
with an Assortment of Dippers to Include: Fresh Fruit Chunks, Berries, Pretzel Rods, Marshmallows and Fresh Loaf Cake

## **Candy Bar**

Assortment of the Sweetest Candy Confections served in Classic Candy-shoppe Canisters, Rootbeer Floats and Jumbo Pretzels

## **Crepe Flambé Station**

Crepes Flambé in Brown Sugar and Grand Marnier  
Topped with Vanilla Bean Ice Cream and Whipped Cream  
*Please Select Three*  
Bananas, Strawberries, Blueberry and Pineapple

## **Beignets Station**

French Round Style Donuts Covered in Powdered Sugar  
Served with Vermont Maple Syrup

## **Belgium Waffle Sundae Bar**

Traditional and Chocolate Waffles  
with a Selection of Fresh Fruit Toppings, Nuts, Whipped Cream, Chocolate Fudge,  
Choice of Strawberry, Chocolate and Vanilla Ice Cream

## **Espresso and Cordial Bar**

Regular and Decaffeinated Italian Dark Bean Espresso  
Accompanied by a Selection of Fine Imported Cordials, Liqueurs and Brandies

# TEEN MENU

## COCKTAIL HOUR

*Please select four*

**Pizzettes** Miniature Cheese Pizza with Housemade Marinara and Fresh Mozzarella

**Egg Rolls** Traditional Asian Vegetable Egg Rolls with Dipping Sauce

**Franks in a Blanket** Miniature All Beef Franks wrapped in Flaky Phyllo

**Cheese Quesadillas** Flour Tortillas filled with Jack Cheese, served with salsa and sour cream

**Nachos** Corn Tortilla Chips served with Salsa, Guacamole and Shredded Cheese

**Pretzel Bites** Miniature Cheese-filled Hot Pretzels served with Honey Mustard

**Mozzarella Sticks** Fried Mozzarella with Zesty Marinara

**Mac & Cheese Bites** Housemade Macaroni and Cheese Deep Fried and served Extra Crispy

**California Rolls** with Traditional Accompaniments

**Mini Tacos** with Beef or Chicken Filling

**French Fries**

*also included:* **Tropical Drink Bar** Virgin Pina Coladas and Daiquiris

## SALAD

*Please select one*

Garden Salad with House Dressing

Traditional Caesar Salad with garlic crisps and freshly grated parmesan

## PASTA

*Please select one*

Fettuccini Alfredo

Penne a la Vodka

Baked Stuffed Shells

Macaroni & Cheese

## BEEF

*Please select one*

Sliced Steak Au Jus

Steak Teriyaki

Hamburgers/Cheeseburgers

Nathan's Famous Hot Dogs

## CHICKEN

*Please select one*

Chicken Fingers

Grilled Chicken Teriyaki

Chicken Stir Fry with White Rice

Chicken Parmesan

## ACCOMPANIMENTS

*Please select one*

French Fries

White Rice

Mashed Potatoes

## DESSERT

**Make Your Own Sundae Bar** Vanilla and Chocolate Ice Cream  
**and Occasion Cake**



PHILIP STONE CATERERS MAKES RESPONSIBLE SEAFOOD CHOICES. IN PARTNERSHIP WITH THE MARITIME AQUARIUM, WE SUPPORT THE SEAFOOD WATCH PROGRAM WHICH PROMOTES HEALTHY OCEANS AND SUPPORTS ENVIRONMENTALLY FRIENDLY FISHERIES AND AQUACULTURE OPERATIONS.

## WINE AND LIQUOR

Ketel One Vodka

Absolut Vodka

Dewar's Scotch

Tanqueray Gin

Jack Daniel's Bourbon

Canadian Club

Bacardi Light Rum

Jose Cuervo Tequila

Kahlua

Martini & Rossi Dry Vermouth

Martini & Rossi Sweet Vermouth

Apple Pucker

Jacob's Creek Chardonnay

Jacob's Creek Merlot

Heineken

Amstel Light

Budweiser Select