

The Mansion On Main Street
Hors D'oeuvres Selection

Cold Presentation

Gourmet Cold Canapés per 50 people
International Cheese Board per 50 people
Petite Finger Sandwiches per 50 people
Crudités of Fresh Raw Vegetables per 50 people

By the Sea Selection ~ Iced Seafood

Iced Shrimp per 100 pieces
Snow Crab Claws per 100 pieces
Clams on Half Shell per 100 pieces
Oysters on Half Shell per 100 pieces

Displayed from Silver Chafing Dishes

(50 pieces per order)

Clams Casino
Oysters Rockefeller
Miniature Beef Wellington with Béarnaise Sauce
Potato-Leek Pancake with Sour Cream and Apple Sauce
Black and Green Mussels in a White Wine Garlic Sauce
Shrimp and Lobster Risotto
Chicken and Cashew over White Sticky Rice
Veal Meatballs with Peppercorn Sauce
Fried Calamari with Spicy Tomato Sauce

Butler-Passed from Silver Trays

(50 pieces per order)

Wild Mushroom Profiterole
Feta and Spinach Fleurons
Sesame Chicken with Ginger Honey Sauce
Maple-Glazed Scallops Wrapped in Bacon
Silver Dollar Mushrooms filled with Crabmeat or Spinach
Beef Satay with Peanut Sauce
Cocktail Franks en Croute' with Mustard Sauce
Potato Knish with Sweet Apple Sauce
Vegetable Dumplings with Spicy Apricot Plum Sauce
Indonesian Spring Rolls with Coconut-Lime Sauce
Coconut Shrimp with Sweet Orange Sauce
Red Snapper Tempura with a Lime-Tequila Sauce
Orange-Glazed Duck Kabob with Snow Peas
Selection of Cold Canapés
Monte Cristo
Stromboli

The Mansion On Main Street

Hors D'oeuvres

Prepared to order

Side of Scottish Smoked Salmon

*With Chopped Onions and Classical Garniture
Minimum of 30 people*

Presentation of Smoked Seafood

To include Trout, Tuna and Whitefish

Caviar & Blinis

*Served with Warm Buckwheat Blinis, Crème Fraiche
And Classical Garnish
serves 50 people*

Hand Rolled Sushi Station

*Attendant to Prepare California Rolls, Assorted
Sushi
Served with Wasabi, Soy Sauce and Pickled Ginger,
Displayed with Oriental Fans, Chopsticks
And Gold Gilted Serving Spoons*
* Pagoda Ice Sculpture additional*

Chilled Seafood Display

*Jumbo Shrimp, Blue Point Oysters,
Little-neck Clams, Snow Crab Claws
& New Zealand Mussels Presented with Custom Ice
Carving*

Chaud Fraud Lobster Station

*Cascading Whole Maine Lobster Display,
Cracked table-side, served chilled with a Mustard
Sauce and Sliced Medallions sautéed with Garlic
and Virgin Olive Oil
Market Price*

Sautéed Shrimp Scampi

per 100 pieces

Oriental Stir Fry

*With Choice of Chicken, Beef or Shrimp with
Oriental Vegetables and Rice
per person*

Tomato Bruschetta Display

*Diced Roma Tomatoes with Fresh Basil & Garlic,
Artichoke Hearts, Marinated Mushrooms, Roasted
Red Peppers, Caponota and Fresh Mozzarella
With Herb Garlic Focaccia & French Breads*

Antipasto Display Station

*Specialty Meats & Cheeses, Roasted Peppers,
Portabella Mushrooms & Calamata Olives
with Tomato Bruschetta*

Mediterranean Station

*Chick Pea Hummus, Tabbouleh Salad,
Cucumber Salad with a Light Yogurt Dressing,
Baba Ghanuosh, Artichoke Hearts & Roasted Red
Peppers,
Roasted Olives & Marinated Mushrooms,
Assorted Flatbreads, Garlic Sticks & Pita Points*

Pasta Station

*Penne Pasta, Pesto Angolotti Pasta or Spinach and
Sun-dried Tomato Ravioli served with your choice of
two sauces:
Concasse of Tomato, Mushroom & Fresh Basil,
Saffron Alfredo, Sun-dried Tomato Pesto,
Sorrento or Seafood Bolognese*

Fajita Station

*Marinated Strips of Beef and Chicken served with
warm Flour Tortillas, Salsa, Guacamole, Pico de
Gallo, Sour Cream, Monterey Jack and Cheddar
Cheeses*

Crepe Station

*Pan-fried Crepes with Chicken & Vegetable Fillings
Prepared table-side & served with Sweet Onion Relish*

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Hors D'oeuvres

Prepared to order

Steak Diane

*Delicate Tidbits of Tenderloin
Sautéed with Garlic & Peppercorn, served with
Crostini*

Hot Dips

*Sliced French Breads, Specialty Crackers
And Toasted Bagel Chips
Your choice of the following dips:
Spinach & Artichoke, Fresh Crab,
Sun-dried Tomato Or Smoked Salmon*

Potato Parfait Station

*Attendant to serve Yukon Gold & Sweet Potato
Puree in Martini Glass Presentation offered with
Caviar, Truffle Oil, Chopped Scallions,
Sautéed Mushrooms and Crème Fraiche Toppings*

Exotic Wild Mushroom Sauté

*Crimini, Oysters, Shiitake and Portabella Mushrooms
Sautéed in Olive Oil, Roasted Garlic & Basil –
Served on Crostini*

Carved to order

Peppercrusted Corned Beef

*With specialty Mustards & Miniature Rolls
serves 25 people*

Roast Turkey

*With Cranberry Sauce, Orange and Mango
Chutneys
& Miniature Sliced Rolls
serving approximately 30 people*

Honey Baked Ham

*With a Selection of Mustards
for 50 people*

Mustard & Honey Glazed Loin of Pork

*Served with Assorted Mustards
& Miniature Kaiser Rolls
serving approx. 35-40 people*

Rack of Lamb

*Herb Crusted and served with a Tarragon Demi-
Glace
(2 pieces per person)*

Roasted Steamship of Beef

*With Creamed Horseradish, Meaux Mustard
& Miniature Rolls
per 150 people*

Roast Sirloin Strip of Beef in Peppercrust

*Mustard Brandy Sauce & Miniature Rolls
per strip for 50 people*

Tenderloin of Beef

*With Bordelaise Sauce and French Baguette
per filet for 25 people*

Salmon Wellington

*Filet of Salmon en croute with
Spinach, Roasted Red Peppers and Rice Filling
With a Dill Beurre Blanc Sauce
per filet, serves approx. 25 people*

Grilled Ahi Tuna

*Encrusted with Black & White Sesame Seeds
And Seared rare
Served with Soy Sauce, Ginger and Wasabi
per filet, serves 50 people*