

Welcome Reception / Cocktail Party Menu

All items can be customized and served on skewers, displays, cups, crostinis, mini phyllo baskets, crackers, cucumber rolls or tartlets.



Dips, Displays & Platters

- Cheese & Charcuterie Boards
with fruits and nuts
- Fresh Fruit Displays
- Mediterranean Mezze Platter
hummus, baba ganoush, falafel, grape leaves, muhammara, pita, veggie sticks
- Assorted Olives & Pickles Section
- Assorted Dips
hummus, baba ganoush, creamy spinach, spinach artichoke, bacon-spinach dip, smoked fish dip
- Salsa & Chips Bar
homemade guacamole, beans, chili, melted cheese
- Seafood Tower (*optional upgrade*):
oysters on the half shell, baked stuffed oysters, steamed clams, mussels, crab legs, lobster

Vegetarian & Vegan Bites

- Grilled veggie skewers
- Caprese skewers
- Avocado salad canapés
- Bruschetta
- Stuffed mushrooms
- Spinach & feta phyllo rolls
- Falafel canapés
- Cauliflower bites
- Goat cheese tartlets
- Stuffed dates
- Assorted crostinis
- Assorted mini pita pockets
- Cucumber rolls with veggie filling
- Assorted spring rolls
- Eggplant rollatini bites

Seafood & Protein Bites

- Smoked salmon tart
- Assorted smoked fish
- Crab cakes and/or crab salad canapés
- Tuna tartare, salmon or tuna poke cups
- Assorted fish ceviche shooters
- Coconut shrimp
- Bacon-wrapped scallops
- Chicken salad canapés
- Tuna salad canapés

Seafood & Protein Bites

- Sole sliders or mini burgers
(beef, pork, lamb, fish)
- Lobster bisque shooters
- Chicken, beef, lamb, shrimp, salmon,
or mixed grilled skewers
- Lamb chop lollipops
- Tacos display
(chicken, beef, fish, shrimp, vegetarian or mixed)
- Red & black caviar canapés
- Foie gras canapés (*premium add-on*)

Catering Trays Menu



Available in large trays (8–10 servings), medium trays (5–6 servings)
or individually packed boxes.

APPETIZERS

- Cheese & Crackers
- Charcuterie tray
- Mediterranean Mezze platter

(hummus, babaganoush, falafel, grape leaves & pita)

- Tropical Fruit Skewers
- Hummus & pita
- Baba ganoush & pita
- Spinach & artichoke dip
- Bruschetta
- Loaded nachos

- Fried Calamari
- Mozzarella sticks
- Chicken wings
- Chicken fingers
- Truffle fries
- Polenta fries
- Coconut shrimp
- Meatballs
- Charred Octopus
- Mini crab cakes
- Fish & Chips

SALADS

- House Salad
- Classic Caesar
- Chicken Caesar
- Shrimp Caesar
- Burrata Salad
- Greek Salad

- , Tabbouleh
- Shabos Salad
(with teriyaki sweet potato fries)
- Fattoush
- Wedge Salad
- Grilled Veggies Salad
- Caprese Salad

SOUPS

- Creamy Mushrooms
- Creamy Asparagus
- Minestrone
- Lentil Soup

- Corn Chowder
- Clam Chowder
- Lobster Bisque
- Tomato Basil Soup

ENTRÉES

BEEF & VEAL

- Filet Mignon
- Ribeye Steak
- Picanha Skewers or Grilled Beef Chunks
- Veal Osso Bucco
- Veal Chop
- Beef Goulash
- Short Ribs (carved or whole rack)
- Brisket (carved or whole)
- Prime Rib (carved or whole)
- Moussaka

LAMB & PORK

- Rack of Lamb (carved or whole rack)
- Lamb Chops
- Lamb Shank
- Roasted Lamb (pulled)
- Stuffed Pork Loin
- Pork Medallion
- Pineapple Pork Chop
- Baby Back Ribs (carved or whole rack)
- Pulled Pork

POULTRY & DUCK

- Chicken Olive
- Chicken Parmigiana
- Chicken Skewers/Grilled Chicken
- Chicken Saute
- Chicken Cordon Bleu
- Duck Breast (carved)
- Stuffed Turkey Breast (carved)

SEAFOOD

- Alaskan Salmon filet
- Chilean Sea Bass
- Branzino fillet
- Sauteed/Fried or Grilled Cod Fish
- Butterfly Shrimp
- Grilled Shrimp/Shrimp Skewers
- Garlic Lemon Shrimp,
- Seafood Broil

PASTA

- Traditional Lasagna
- Penne Bolognese
- Spaghetti & Meatballs
- Mushrooms Alfredo
- Chicken Alfredo
- Assorted Ravioli

cheese, chicken, beef, lobster, mushroom

VEGETARIAN & VEGAN*

- Eggplant Lasagna
- Vegan Moussaka
- Falafel & Marinated Tofu Tower (vegan, GF)
- Coconut Mushroom Linguine (vegan, GF)

**more options available upon request*

SIDES

- Creamy Mushroom Risotto
- Brown Mushroom Risotto
- Saffron Rice Pilaf
- Garlic Mashed Potatoes
- Country Potatoes
- Truffle Fries
- Baked Potato
- Baked Sweet Potato
- Rosemary Potatoes
- Charred Brussel Sprouts

- Pasta Pomodoro
spaghetti/linguine/angel hair/penne etc
- Creamy Polenta
- Sautéed Spinach or Mushrooms
- Grilled Veggies
- Butter-Poached Veggie Medley
- Green Beans with Red Onions
- Creamy corn
- Corn on the cup,
- Roasted Beets

DESSERTS

- Tiramisu
- Chocolate Lava Cake
- Profiteroles
- Crêpes
- Flan
- Homemade Brownies

- Apple Pie
- Cherry Pie
- Pumpkin Pie
- Baklava
- Cheesecake
- Custom Cakes (available upon request)

PLATED MENU OPTIONS

All items can be customized according to dietary restrictions, preferences or allergies. Ask us for combinations options from other menus/services



APPETIZERS

- Charred Octopus
- Mini Crab Cakes
- Tuna Tartare
- Lemon Garlic Shrimp
- Bacon-Wrapped Scallops
- Coconut Shrimp
- Steamed Mussels or Clams
- Sautéed Calamari
- Hummus

(add-ons: falafel, chicken, beef, shrimp, lamb)

- Truffle Polenta Fries
- Parmesan Truffle Fries
- Truffle Corn Ribs
- Teriyaki Sweet Potato Fries
- Mozzarella Meatballs
- Stuffed Mushrooms
(vegetarian or with meat)
- Breaded Chicken Liver
- Foie Gras

SALADS

- Classic Caesar / Chicken Caesar /
Shrimp Caesar
- Burrata Salad
- Greek Salad
- Tabbouleh
- Shabo's Salad

(with teriyaki sweet potato fries)

- Fattoush
- Wedge Salad
- Grilled Veggie Salad
- Pear & Arugula Salad with Goat Cheese
- Beets & Feta Salad with Walnuts
- Caprese Salad

SOUPS

- Creamy Mushrooms
- Creamy Asparagus
- Minestrone
- Lentil Soup

- Corn Chowder
- Clam Chowder
- Lobster Bisque
- Tomato Basil Soup

ENTRÉES

BEEF & VEAL

- Filet Mignon
- Surf & Turf
- Ribeye Steak
- Picanha Skewers
- Veal Osso Bucco
- Veal Chop
- Beef Goulash
- Short Ribs
- Brisket
- Prime Rib

LAMB & PORK

- Rack of Lamb
- Lamb Chops
- Lamb Shank Risotto
- Roasted Lamb
- Pork Loin
- Pork Medallion
- Pineapple Pork Chop
- Baby Back Ribs

POULTRY & DUCK

- Chicken Olive
- Chicken Parmigiana,
- Chicken Skewers
- Chicken Cordon Bleu
- Duck Breast with Orange Glaze
- Stuffed Turkey Breast

SEAFOOD

- Alaskan Salmon
- Chilean Sea Bass
- Grouper
- Branzino (whole or fillet)
- Snapper (whole or fillet)
- Scallops
- Shrimp Skewers
- Garlic Lemon Shrimp
- Maine Lobster
- Seafood Broil

VEGETARIAN & VEGAN*

- Eggplant Lasagna
- Falafel & Marinated Tofu Tower (vegan, GF)
- Coconut Mushroom Linguine (vegan, GF)

**more options available upon request*

SIDES

- Creamy Mushroom Risotto
- Brown Mushroom Risotto
- Saffron Rice Pilaf
- Garlic Mashed Potatoes
- Country Potatoes
- Truffle Fries
- Baked Potato
- Baked Sweet Potato
- Potat
- Rosemary Potatoes,

- Pasta Pomodoro or Alfredo
spaghetti/linguine/angel hair/penne etc
- Creamy Polenta
- Sautéed Spinach or Mushrooms
- Grilled Veggies
- Butter-Poached Veggie Medley
- Green Beans with Caramelized Red Onions
- Charred Brussel Sprouts
- Roasted Beets

DESSERTS

- Tiramisu
- Chocolate Lava Cake
- Crème Brûlée
- Profiteroles
- Flambéed Crêpes Suzette
- Flan

- Apple Pie
- Cherry Pie
- Pumpkin Pie
- Baklava
- Cheesecake
- Custom Cakes (available upon request)

Chef's Carving & Stations

Interactive, live-action stations and carving tables for a dynamic experience
Choose one or mix several:



CHEF'S CARVING*

- Prime Rib
- Beef Short Ribs
- Smoky Brisket
- Whole Lamb
- Rack of Lamb
- Struffed Lamb Leg
- Roasted Duck
- Stuffed Turkey
- Honey Glazed Chicken
- Whole Baby Pig
- Stuffed Pork Loin
- Glazed Ham
- Shawarma (chicken/beef/lamb)
- Whole Smoked Salmon
- Salt Crusted Branzino
- Salt Crusted Snapper

LIVE STATIONS*

- Pasta Station
- Sushi Station
- Paella Station
- Tacos Station
- Burgers/Sliders Station
- Omelet or Breakfast Station
- Crepes Station
- Pancake Station
- Coffee & Tea Bar
- Soft Beverages Station
- Mini Wine Bar
- Cocktail Bar

SELF-SERVE STATIONS*

- Open-Face Sandwich Bar
- Salad Bar
- Dips & Chips
- Pastries Station
- Mixed Desserts Station
- Oriental Sweets Station
(Baklava, Konafa, Basbousa, Zalabia)

*Most of our stations can be chef-attended for a live, engaging experience, or set up as self-serve displays for more casual gatherings.

*Pricing will vary depending on setup style, service staff, and event size.

Breakfast & Brunch Menu



Available as individual boxed meals, buffet trays, or attended live stations for events and celebrations. Mix & match any item or request a fully custom breakfast menu.



CLASSIC HOT BREAKFAST

Perfect for meetings, brunches, and casual gatherings. Available as trays or individually packed portions.

EGGS & PROTEINS

- Assorted Eggs

(hard boiled, sunny side up, over medium, over easy, poached)

- Assorted Omeletes

(veggie, steak, mediterranean)

- Shakshuka

(poached eggs in tomato-pepper sauce)

- Breakfast Burrito

(choice of bacon, sausage, steak, or veggies)

- Assorted Egg Wraps

(avocado, florentine, smoked salmon, steak)

- Falafel & Hummus Wrap (vegetarian)

- Mixed Breakfast Wraps Tray

(assortment of flavors)

BREAKFAST MEATS

- Caramelized Bacon

- Turkey Bacon

- Breakfast Sausage Links or Patties

- Breakfast Ham

- Smoked Salmon

- Polish Kielbasa

- Gyro Meat Strips

- Smoked Meats & Salmon Station

(available attended or self-serve)

POTATOES & SIDES

- Classic Hash Browns/Cheesy Hash Browns

- Breakfast Potatoes with herbs

- Country-Style Potatoes with caramelized onions and peppers



BAKERY & PASTRY SELECTION

Freshly baked and beautifully displayed—ideal for breakfast buffets, receptions, or coffee breaks.

- Assorted Fresh Pastries

(Danishes, croissants, muffins, turnovers)

- Assorted Bagels

with cream cheese, butter, jelly

- Mini Croissant Sandwiches

(ham & cheese, turkey, veggie or assorted)

- Assorted Quiche

(classic Lorraine, spinach-feta, mushroom, veggie)

- Buttermilk Biscuits with butter & preserves

- Fresh Baked Breads & Rolls



TOASTS & BREAKFAST SANDWICHES

Simple, elegant, and satisfying options—great for casual events or brunches

- Avocado Toast with poached egg
- Smoked Salmon Toast
with cream cheese & capers
- Tomato-Basil Mozzarella Toast

- Breakfast Sliders
(eggs, bacon, cheese on mini brioche buns)
- Open-Faced Mediterranean Toast
(hummus, cucumber, tomato, feta)



SWEET BREAKFAST FAVORITES

House-made classics prepared fresh on-site or delivered warm and ready to serve

- Classic Pancakes
- Banana & Blueberry Pancakes
- Banana & Nutella Pancakes
- Buttermilk Waffles with toppings
- Belgian Waffles
with whipped cream & fruit compote

- French Toast with maple syrup
- Classic Crêpes
with powdered sugar & jam
- Cheese-Stuffed Crêpes
- Banana & Nutella Crêpes
- Berries-Stuffed Crêpes



HEALTHY & LIGHT OPTIONS

Great for wellness events, fitness retreats, or light corporate breakfasts

- Greek Yogurt Station
- Fresh Green & Fruit Salads

- Smoothie Bar
(attended or self-serve – assorted fruit & protein smoothies)



STATIONS & DISPLAYS

Most can be chef-attended or self-serve depending on your event style and budget (pricing will vary)

- Omelet Station: build-your-own
with fresh toppings and cheeses
- Pancake Station made to order
classic, blueberry, or banana-Nutella pancakes
- Crêpe Station (sweet or savory)
with chef on site or pre-made display
- Pastry & Bagel Display
with cream cheese, butter, jams, honey

- Fresh Fruit & Granola Station
- Salad Station
(light morning salads or mixed greens)
- Coffee & Tea Bar
with assorted syrups, creamers & herbal teas
- Juice Bar
fresh-squeezed orange, grapefruit, or tropical blends

Lunch Catering Menu

Available as buffet trays, individually packed meals, or attended live stations



SOUPS & STARTERS

- Creamy Mushroom Soup
- Lentil Soup
- Minestrone
- Corn Chowder
- Clam Chowder
- Tomato Basil Soup
- Okra Soup



GOURMET BURGERS

- Classic Cheeseburger
- Smash Cheeseburger
- Hamburger (Plain or Loaded)
- Blue Cheese Burger
- Double Cheeseburger
- Build-Your-Own Burger Station
- Attended Burger Station



SANDWICHES & TOASTS

- Philly Cheesesteak
- Chicken Philly
- Shrimp Philly
- Reuben Sandwich
- Prime Rib Sandwich
- Roasted Turkey Sandwich
- Avocado Toast
- Caprese Toast
- BLT
- Smoked Salmon Toast
- Crab Cake Sandwich
- Tuna Melt
- Grilled Chicken Sandwich
- Mahi-Mahi Sandwich
- Cod Fish Sandwich
- Open Sandwich Station

(attended or self-serve option)



WRAPS & FLATBREADS

- Chicken Wrap
- Beef Wrap
- Shrimp Wrap
- Pulled Pork Wrap
- Pulled Lamb Wrap
- Gyro Wrap
- Meatballs Wrap
- Mahi-Mahi Wrap
- Tuna Wrap
- Avocado Wrap
- Falafel & Hummus Wrap (vegetarian)
- Caprese Wrap
- Grilled Veggie Wrap
- Assorted mixed trays

**gluten free, vegetarian, vegan options available
upon request*

PITA & SHAWARMA BAR

- Chicken Shawarma
- Beef Shawarma
- Lamb Shawarma
- Gyro Pita
- Falafel Pita
- Avocado Salad Pita
- Grilled Veggies Pita
- Assorted Quesadillas
- Mixed Trays
- Assorted stations

SIDES & ACCOMPANIMENTS

- French Fries // Sweet Potato Fries
- Red Skin Mashed Potatoes
- Rice Pilaf // Rice & Beans
- Beef Chili // Pasta Pomodoro
- Green Beans with Red Onions
- Steamed Veggie Medley
- Sautéed Spinach // Mushrooms
- Country-Style Potatoes
- Creamy Polenta
- Grilled Mixed Vegetables

DESSERTS & ADD-ONS

- Mini Dessert Sampler
(cakes, pastries, cookies)
- Fresh Fruit Platter
- Brownie & Cookie Tray
- Mini Cheesecakes or Fruit Tarts
- Custom Cakes & Desserts
(available upon request)

BEVERAGE & ADD-ONS

- Coffee & Tea Bar
with syrups and creamers
- Fresh Juice Station or Iced Tea & Lemonade Bar
- Salad or Soup Stations
- Chef-Attended Grilling or Shawarma Carving Station

Customization Options

- Most stations can be attended or self-serve (price will vary)
- Vegetarian, vegan, gluten-free, and allergy-friendly dishes available
- Combine with our breakfast or dinner menus for full-day catering packages