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The Ultimate Starter Menu:

- 1- Stuffed White Mushroom with Vegetables and Berkshire Bleu.
- 2- Focaccia Bread sliced thin seasoned with garlic rosemary olive oil sauce and topped with Black Olive Tapenade and Raggiano Parmesano
- 3- Grilled Skewered Tuna served with sesame mustard sauce
- 4- Vegetable Crudités
- 5- Stuffed Cherry Tomatoes with smoked Mozz. And Sun dried tomatoes
- 6- Seafood Salad With Endive
- 7- Trio of Homous (Red Roasted Pepper, Cumin, and traditional with Vegetable Crudités)
- 8- Spinacopita
- 9- Grape leaves
- 10- Fava Bean Tapenade with Multigrain Chips
- 11- Grilled Coriander Shrimp with Lemon Garlic Sauce
- 12- Lamb Loin with Ginger Pomegranate Glaze
- 13- Champagne Steamed Shrimp with Classic Cocktail Sauce
- 14- Serrano Ham with Mango and Mascarpone on Whole Grain Toasts
- 15- Diver Scallop Wrapped in Bacon Served on Sweet Potato Flakes
- 16- Smoked Trout with Horseradish Cream on potato Leek Cakes
- 17- North American Caviar with Mascarpone Crème and Snipped Chives on Petit Toast
- 18- Seared Tenderloin sliced thin on Bruscata

- 19- Olives Parmesan: Mini rounds of Baguettes topped with black olives Tapenade drizzled with Parmesan and olive oil
- 20- Hot Dogs Wrapped in pastry cut up and served with mustard
- 21- Mediterranean Platter

Brunch Menu

- Stuffed Boiled Eggs
- Variety of Quiches (Vegetables, and Bacon)
- Hash Brown
- Smoked Salmon Mousse
- Caviar Roll With Chives
- Assortment of Cheeses
- Fruit Platters
- Assortment of Breads, Croissants, and Bagels
- Jelly, Jams, and Butter
- French Toast & Syrup
- Sausages & Bacon

The Berkshire Menu:

- Hearty Vegetable White Bean Soup
- Rich and Creamy Clam Chowder
- Roasted Chicken Breast with Lemon Garlic and Olive Oil Sauce
- Roast of Tenderloin with Juniper Berry Port Sauce
- Grilled Farm fresh Salmon served with dill sauce
- Baby White Potatoes sautéed with butter and topped with Fresh Chives
- Blanched Green Beans with pearl onion & Mushroom
- Goat Cheese Pasta dish served with Roasted Cherry Tomatoes Fresh Herbs & Garlic
- Green Salad with tomatoes and bleu cheese, topped with Balsamic Vinegar dressing
- Homemade deep dish apple pie
- Double Chocolate dark chocolate cake
- Coffee & Tea
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Litchfield County Wedding:

ENTREES:

Garlic Herb Crusted Beef Roast with horseradish and chives
(Meat on the Rare Side)

Chicken Roulade

(Stuffed with spinach, red roasted peppers, Pine nuts, and Garlic.)

STARTER Platted at the each Table:

Soup (gazpacho) Pre-poured

STARTERS at the Buffet Table

(Mozzarella Tomato, Basil, Olive Oil and balsamic Dressing)

Mixed Green Salad W/ Croutons, and choice of dressings

SIDE DISHES:

Green Asparagus

Butternut Soufflé
Farfalle with spinach, garlic, Swiss cheese, and Pecans.
(Half serving for the vegetarian people)

APPETIZERS:

Ladies Finger (Filo Dough, Feta Cheese, pine nuts and Fresh Basil)
White Cap Mushroom Bleu Cheese Stuffing
Seafood Endive (1/2 Portion)
Percuitto Melon (1/2 Portion)
Pigs in Blanket

Dessert:

Chocolate Cup Cakes Cream Cheese Frosting
(Platter of Cup cakes at each table)
50 pieces cup cakes extra by the coffee table. (3.5 *50)
Coffees & Teas
Bread and Butter included

The Host Menu:

Chilled Tenderloin
With Horseradish Cream on Crostini
Bruschetta
Tomato Eggplant Medley on Ciabata Toast
Pigs in The Blanket
Dinner:
Dry Rub Chicken Florentine Roulade
Braised and served with Green Beans Almandine and Saffron Rice
Salad:
Tomato Arugula Goat Cheese with Balsamic Vinaigrette
Noha's Dessert:
Baked Caramel Suckle Pear
Served With Ginger Ice Cream

The Orlan Menu:

- a) **Green Salad**
- b) **Bread and Butter**
- c) **Stuffed roast of beef with garlic and pine nuts braised in red wine served with sauce on the side.**
- d) **Poached Farm fresh Salmon served with dill sauce on the side.**
- e) **Ratatouille**
- f) **Roasted Red Potatoes infused with Rosemary Herb.**
- g) **Blanched Green Beans with slivered Almond and Butter.**
- h) **Almond and Apricot tart, Baklava**
- i) **Coffee and Tea**

The Dorothy Menu:

Pass Around:
Chilled Tenderloin
with Horseradish Cream on Crostini
Champagne Steamed Shrimp
with Classic Cocktail Sauce

Lamb Chop
with Ginger Garlic Rosemary Rub
Pigs in The Blanket (No Dairy Product Added)
With Dijon Mustard
Spinacopita
Filo Spinach with Pine Nuts and Ricotta
Stationed:
Roasted Turkey (Empire Kosher Turkey)
Carved and served with our own Cranberry Relish
Salad # 1
Baby Spinach with Cherry Tomatoes, Roasted Caramelized Walnut, and Feta Cheese
Salad # 2
Mixed Greens with Dried Cranberry, pistachios & Granny Smith apples and Balsamic Vinegar.

Dessert:

Moist Brownie
Fudge Style No Walnut
Linzer Tarts
Raspberry & Apricot
Biscotti's
Cranberry Pistachios
Fruit Platter
Cantaloupe, Watermelon, Honeydew, Figs, Strawberry, Grapes
Coffee & Tea

The Entertainment Menu:

1- Station & Pass around Menu:

- Individual bite size Spinacopita "Filo dough stuffed with spinach pine nuts, ricotta cheese and seasoned with olive oil and spices.
- Hummus Dip, Vegetable dip served with Fresh Vegetables such as: Asparagus, Green Beans, Fennel, Carrots, and Cucumbers. And Lavasch Crackers to go with Hummus.
- Olives Parmesan: Mini rounds of Baguettes topped with black olives Tapenade drizzled with Parmesan and olive oil.
- Stuffed White Mushroom with Vegetables
- Hot Dogs Wrapped in pastry cut up and served with mustard
- Grilled shrimp marinated and served on a bed of cilantro, and scented with fresh cilantro and Lime Juice

2- Sit-Down Starter:

- Fresh Buffalo Mozzarella thinly sliced on a bed of ripe tomatoes (Red & Yellow) drizzled with olive oil and Balsamic Vinegar topped with fresh basil leaf
- 3- **Main course:**
- Roast Loin of Turkey to be carved and served with cranberry orange Sauce.
 - Rack of Lamb Marinated and Grilled
- 4- **Side Dishes:**
- Finger links potatoes cut up roasted with Olive Oil and infused with fresh herbs
 - White and Green Asparagus
 - Ciabata Bread
- 5- **Dessert:**
- Fruit tarts with crème Englaise, served in a Martini Glass topped with a triangle of chocolate.

The Phoenician Menu:

- 1 Beef Kabob (on skewer individual pieces)
- 2 Sambusik (Flaky Dough stuffed with sautéed beef and walnuts)
- 3 Lady fingers (Filo dough stuffed with feta cheese, parsley, and pine-nuts)
- 4 Kafta (Ground Sirloin, spice, onion, garlic, mint, and parsley)
Served on triangles of toasted pita bread
- 5 Stuffed Kibi Balls
- 6 Kibi bi saynehey
- 7 Houmus
- 8 Tabouli
- 9 Shaourma Beef
- 10 Shaourma Chicken
- 11 Chicken Kabob
- 12 Lamb Chops
- 13 Ouzi: Chicken or Meat over Rice topped with ground meat, toasted pine nuts, almonds and walnuts
- 14 Tajan: Whole Sea Bass Baked and served with tahini sauce
- 15 Falafel
- 16 Kafta Skewers
- 17 Grape leaves
- 18 Sambusik
- 19 Spinach pies
- 20 Fatoush Salad
- 21 Roasted Eggplant topped with tomatoes pine nuts and parsley
- 22 Roasted Leg of Lamb
- 23 Grilled Asparagus
- 24 Roasted Summer Vegetables
- 25 Corn on the cob
- 26 Roasted Potatoes
- 27 Roasted Duck Breast Slices and served with Orange Sauce
- 28 Roasted Chicken Breast with Lemon Garlic Sauce
- 29 Chilled Foie Gras Served with French toast and onion relish
- 30 Couscous Salad with fried sun dried tomatoes, red & Green peppers, and roasted corn
- 31 Tri-color Tortellini Salad Sun dried Tomatoes and Rosemary
- 32 Pasta salad with Fennel, Snow Peas, and vinaigrette

The Masur Menu:

Maza Menu:

- Homous
- Baba Ghanouj
- Tabouli
- Yogurt Cucumber Mint
- Fresh Mint
- Olives
- Laban (Fresh Cheese)
- Taratour (Tahini Sauce)
- Pita Bread
- Sambusik
- Filo Dough filled with Feta Cheese pine nuts
- Grape leaves
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Main Course:

- Rib Eye Shish Kabob
- Chicken Kabob
- Sea Bass Whole Fish with Tomato Cilantro Sauce
- Roasted vegetables Kabob

Dessert:

- Selections of Ice cream (Vanilla, Pistachio, Frozen Yogurt)
- Baklava
- Fruit Tarts

The Lebanese Feast:

1. Stuffed Kibi Balls
2. Kibi bi saynehey
3. Houmus
4. Tabouli
5. Shaourma Beef
6. Shaourma Chicken
7. Beef Kabob
8. Chicken Kabob
9. Lamb Kabob
10. Lamb Chops
11. Ouzi: Chicken or Meat over Rice topped with ground meat, toasted pine nuts, almonds and walnuts
12. Tajan: Whole Sea Bass Baked and served with tahini sauce
13. Falafel
14. Kafta Skewers
15. Grape leaves
16. Sambusik
17. Spinach pies
18. Fatoush Salad
19. Feta Cheese with pine nuts and parsley rolled in Filo dough
20. Loubieh bi zait
21. Roasted Eggplant topped with tomatoes pine nuts and parsley

22. Baklava and many Lebanese dessert

The Terrace Menu:

Starter Menu:

- Cheese and Fruit Table that would include varieties of imported and domestic artisan cheeses, Strawberries, Cantalope, Honeydew, Pineapple, Kiwi, and Grapes.
- Crackers and varieties of Collinsville Baking company Breads.

Salads and side dishes:

- Fresh Buffalo Mozzarella thinly sliced on a bed of ripe tomatoes drizzled with olive oil and topped with fresh basil leaf.
- Red potatoes roasted with spices and herbs and infused with black truffle oil.
- Mediterranean Eggplant, Tabouli, Hummus Dip, and Baba Ganouj served with vegetables for dipping.

Pass Around:

- Individual Bite size of Spinacopita “ Stuffed Filo dough with spinach pine nuts, ricotta cheese and seasoned with olive oil and spices.
- Skewered Bite size chicken breast, marinated in olive oil, Balsamic vinegar, and spices. Grilled and served room temperature with red roasted pepper, passed around and served on a bed of chives.
- Focaccia Bread sliced thin seasoned with garlic rosemary olive oil sauce and topped with Raggiano Parmesano.
- Grilled Loin of lamb bone in, marinated and char grilled passed around on bed of fresh mint.
- Grilled shrimp marinated and served on a bed of cilantro, and scented with fresh squeeze of lime juice.
- Sushi platter with the fixing.

Main course:

- Seared Tenderloin sliced thin
- Roast of Turkey to be carved and served with cranberry orange relish.

The Classic Menu:

- North American Caviar
with Mascarpone Crème and Snipped Chives on Petit Toast
- Lobster Martini
With Cocktail Sauce
- Smoked Trout
with Horseradish Cream on potato Leek Cakes
- Diver Scallop Wrapped in Bacon
Served on Sweet Potato Flakes

- Serrano Ham
with Mango and Mascarpone on Whole Grain Toasts
- Coriander Crusted Tuna
on Plantain Banana Crostini
- Champagne Steamed Shrimp
with Classic Cocktail Sauce
- Grilled Coriander Shrimp
with Lemon Garlic Sauce
- Lollipop Lamb Chop
with Ginger Pomegranate Glaze

Stationed:

Mediterranean Spread

Choose From: Tabouli, Baba Ganouj, Houmus, Roasted Eggplant with Pine Nuts, Lettuce and Pita Chips

Vegetable of the Season

Choose From: Asparagus, Green Beans, Fennel, Carrots, Cucumbers, Grape Tomatoes, Celery, White Mushroom, Radishes, Broccoli and Cauliflower.

Pasta & Salads:

Choose From (Pasta): Tri-Colored Cheese Filled Tortellini with Sundries Tomatoes, Basil Garlic Sauce. Couscous Salad with Tri-Color Peppers, Corn and Coriander.

Choose From (Salad): Asian Red and Green Cabbage with Toasted Sesame and Almonds. Or, Muscular Greens of the season with Balsamic Vinegar, Or Baby Spinach with Cherry Tomatoes Roasted Caramelized Walnuts and Feta Cheese, Or Farfala Pasta and Spinach walnuts and Swiss Cheese Salad

Cheese:

Varieties of Local and Artisan Cheese, Charcuterie, and Pates.

Center Pieces:

Grilled Alaska Wild Salmon in a Chives Crust
with Roasted Leeks and Blistered Red Peppers

Roasted Striped Chilean Sea Bass
Served with Idaho Potato Mousseline

Grilled Leg of Lamb
with Baba Ganoush, Roasted Red-Pepper-Cucumber Salad, Preserved Lemon, Pomegranate Dressing and Grilled Pita

Garlic Crusted Chicken Pieces
with Slow Roasted Artichokes, a Puree of White Beans, Tomato Oil and Fresh Rosemary

Black Angus Filet of Beef
Served with Roasted Pearl Onion, and Roasted Garlic Peppercorn Butter

Standing Prime Rib of Colorado Beef
Oven Basted with Toasted Garlic, Rosemary and Thyme, served with Yukon Gold Potato and Wild Mushroom, Caramelized Shallots, Baby Carrots and Asparagus Spears

Dry Rub Chicken Florentine Roulade
Braised and served with Green Beans Almandine and Saffron Rice

Basted Turkey
with Country Apple and Sausage Stuffing, Old Fashioned Mashed Potatoes, Buttered Brussels sprouts, Cape Cod Orange Cranberry Relish

Noha's Dessert:

Noha's Apple Tart
with dried Cranberries and Toasted pecan
Baked Caramel Suckle Pear
Served With Ginger Ice Cream
Noha's Triple Chocolate Cake
with Raspberry Mousse
Fruit Salads
Coffee & Tea

The Cranwell Menu:

1. Salads:
 - Farfala Pasta, Spinach walnuts and Swiss Cheese Salad.
2. Cheese Board with three different cheeses and Crackers.
3. Pass Around:
 - Escargot sautéed with butter herbs and garlic and wrapped in Filo
 - Stuffed White Mushroom with Vegetables and Berkshire Bleu.

 - Focaccia Bread sliced thin seasoned with garlic rosemary olive oil sauce and topped with Black Olive Tapenade and Raggiano Parmesano.

 - Grilled Skewered Tuna served with sesame mustard sauce.

 - Sweet Potato Crespelle with walnut Sauce.
4. Main course:
 - Stuffed fillet of beef with porcini mushroom infused With truffle oil and glazed with Foie gras.
 - Fresh Salmon roasted with Dill lemon sauce and three pepper corn spice. Served with Mustard dill sauce.

- Angel Hair Pasta Flan with Goat Cheese and Parmesan.
- Medley of Vegetables
- Bread and Butter

5. Dessert:

- Chocolate Torte
- Fruit Salad
- Individual mini fruit tarts with crème Englaise.

Kosher Delight Menu:

- Poached Farm fresh Salmon served with dill sauce on the side.
- Roasted Red Potatoes infused with Rosemary Herb.
- Blanched Green Beans with slivered Almond and Butter.
- Cheese and Fruit Table that would include varieties of imported and domestic artisan cheeses, Strawberries, Cantalope, Honeydew, Pineapple, Kiwi, and Blueberries.
- Farfala Pasta and Spinach walnuts and Swiss Cheese Salad.
- Stuffed White Mushroom with and Berkshire Bleu.
- Focaccia Bread sliced thin seasoned with garlic rosemary olive oil sauce and topped with Black Olive Tapenade and Raggiano Parmesano.
- Grilled Skewered Tuna served with sesame mustard sauce.
- Sweet Potato Crespelle with walnut Sauce.
- Fresh Salmon roasted with Dill lemon sauce and three pepper corn spice. Served with Mustard dill sauce
- Angel Hair Pasta Flan with Goat Cheese and Parmesan
- Medley of Vegetable
- Mashed Potato with Celery Root and Roasted Garlic
- Vegetable Crudités
- Stuffed Cherry Tomatoes with smoked Mozz. And Sun dried tomatoes
- Varieties of Bread, Muffins, Bagels
- Smoked Salmon & the fixing

The Crowd Pleaser Spread:

1. Seafood Salad With Endive
2. Mediterranean Platter (Eggplant, Walnut Pies, Olives, Feta Cheese, Spinach Goat Cheese Pie, and Baba Ghanouj)
3. Trio of Homous (Red Roasted Pepper, Cumin, and traditional with Vegetable Crudités)
4. Spinacopita
5. Grape leaves
6. Falafel with the Fixing
7. Fava Bean Tapenade with Multigrain Chips
8. Sesame Noodles (Peanut Butter base)



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Tea-Sandwiches

- Smoked Nodine's Chicken with BLT
- Chicken Curry Lettuce
- Turkey Mayo Provolone Lettuce Tomato
- Ham American Cheese Mustard Lettuce Tomato
- Capicola & Sporessata Italian Dressing Provolone Mustard Mayo
- Seafood Salad w/ Horseradish Sauce & Lettuce

