

AN AMERICAN BISTRO

296 Columbus Avenue

Tuckahoe, NY 10707

(914) 793-0807

CATERING MENU

Customized menus for every occasion, from intimate cocktail parties to elegant dinners served at your home, office, location of your choice or Scarsdale Women's Club.

The following is a list of party types and food ideas.

We try our hardest to please our Customers, so please ask if you don't see your favorite item.

HORS D'OEUVRES

1 hour \$16.75 per person

½ hour \$9.75 per person

Asparagus & Prosciutto Strudel

Focaccia Pizza with Assorted Toppings

Beef Satay with Ginger Soy Dip

Crispy Duck Wontons with Sesame BBQ Sauce

Pecan Brie Fritters with Fruit Chutney

Spinach & Parmesan Croquettes

Coconut Panko Shrimp with Mango Mustard Dip

Pigs in Blanket

Maryland Crab & Shrimp Cake with Red Pepper Aioli

Pizza Bagels

Potato Pancakes with Scallion Apple Sour Cream

Scallops wrapped in Bacon with Basil Lemon Dipping Sauce

Vegetable Risotto Croquettes with Roasted Tomato Aioli

Almond Coated Fresh Mozzarella Fritters with Onion Roasted Pepper Compote

Pancetta & Parmesan Cheese Tart

Skewered Chicken Wrapped in Bacon with Soy Coconut Marinade and Spicy Peanut Sauce

Stuffed Mushrooms

Crostinis: Roasted Eggplant

 Basil & Parmesan Cheese

 Roasted Filet Mignon with Horseradish Mayo

Turnovers: (Puff Pastry with Fillings) Spinach & Goat Cheese

 Sausage & Boursin Cheese

Curried Chicken

- Tartlets: Tuna Sesame Tartar & Wasabi Sauce
Curried Chicken with Dried Fruits
Smoked Salmon and Chive Mascarpone
Grilled Shrimp with Cilantro Chipotle Cocktail Sauce
- Cold: Smoked "Pastrami" Cured Salmon on Black Bread with Horseradish Mayo
Smoked Salmon on Cucumber Rounds with Dill Sauce
Endive Leaves with Gorgonzola Walnuts and Apple Cream Shallot Dip

STATIONARY

- Crudités** \$50.00 per platter
Fruit and Cheese \$65.00 per platter
Jumbo Lump Shrimp (U-12) \$30 per pound
Antipasto – \$80 per platter
Cured Meats, Mushrooms, Peppers, Olives, Artichokes and Fresh Mozzarella

ENTREES

All Entrees are served with Mixed Green Garden Salad, Rice or Potato, Vegetables, Rolls & Butter

Chicken

\$16.00 per person

Marsala – Sherry Wine Sauce with Assorted Fresh Mushrooms

Francese – Dipped in Light Egg Batter topped with a Lemon Wine Sauce

Scarpariello – Chicken, Sausage, New Potatoes in a Lemon Garlic White Wine Sauce –
with or without Hot Cherry Peppers

Provençal – with Sun Dried Tomatoes, Calamata Olives, Thyme, Rosemary & Veal Stock

Piccata – topped with Lemon, Butter, White Wine, Mushrooms & Capers

Sautéed Chicken Breast – with a Port Wine Mustard Sauce, Roasted Shallots, Sun Dried
Cranberries & Lemon Zest

Pecan Chicken Breast – served with a Cranberry Chutney & Warm Sherry Vinaigrette

Roasted French Cut Chicken Breast – with a Porcini Mushroom Sherry Wine Sauce

Beef/Pork & Veal

Rollatini – Veal Scaloppini Rolled with a Thin Slice of Prosciutto & Mozzarella in a Brandy &
Demi- Glaze \$18.50 per person

Curried Chicken

- Tartlets: Tuna Sesame Tartar & Wasabi Sauce
Curried Chicken with Dried Fruits
Smoked Salmon and Chive Mascarpone
Grilled Shrimp with Cilantro Chipotle Cocktail Sauce
- Cold: Smoked "Pastrami" Cured Salmon on Black Bread with Horseradish Mayo
Smoked Salmon on Cucumber Rounds with Dill Sauce
Endive Leaves with Gorgonzola Walnuts and Apple Cream Shallot Dip

STATIONARY

- Crudités** \$50.00 per platter
Fruit and Cheese \$65.00 per platter
Jumbo Lump Shrimp (U-12) \$30 per pound
Antipasto – \$80 per platter
Cured Meats, Mushrooms, Peppers, Olives, Artichokes and Fresh Mozzarella

ENTREES

All Entrees are served with Mixed Green Garden Salad, Rice or Potato, Vegetables, Rolls & Butter

Chicken

\$16.00 per person

Marsala – Sherry Wine Sauce with Assorted Fresh Mushrooms

Francese – Dipped in Light Egg Batter topped with a Lemon Wine Sauce

Scarpariello – Chicken, Sausage, New Potatoes in a Lemon Garlic White Wine Sauce –
with or without Hot Cherry Peppers

Provençal – with Sun Dried Tomatoes, Calamata Olives, Thyme, Rosemary & Veal Stock

Piccata – topped with Lemon, Butter, White Wine, Mushrooms & Capers

Sautéed Chicken Breast – with a Port Wine Mustard Sauce, Roasted Shallots, Sun Dried
Cranberries & Lemon Zest

Pecan Chicken Breast – served with a Cranberry Chutney & Warm Sherry Vinaigrette

Roasted French Cut Chicken Breast – with a Porcini Mushroom Sherry Wine Sauce

Beef/Pork & Veal

- Rollatini** – Veal Scaloppini Rolled with a Thin Slice of Prosciutto & Mozzarella in a Brandy &
Demi- Glaze \$18.50 per person

DESSERTS AND BEVERAGES

Coffee and Tea: \$1.25 per person
With Cake \$5.00 per person

With a Dessert Assortment \$5.75 per person
*Wedding or other Specialty Cakes extra
Soda, Juice and Ice: \$3.00 per person
Bar Set-Up: \$1.00 per person (ice, fruit & pourers)

Catering Staff

Cook/Waiter/Bartender:
\$150.00 each
Parties with China: \$175.00 each
Maitre'd: \$200.00

Rentals

We can supply tables, chairs, china, linens, etc.
(Priced accordingly)

Barbeques

Ask to see our Menu

Payment Terms

*Final Payment is due on the Day of the Affair

*There is a \$30.00 drop off charge for all parties without staff, paid to the driver upon delivery

Please consult us for your Wedding or your next BBQ.
Brochures are available upon Request

Full Service Party Consultants: Tents, Music, Flowers, Photographers, Etc.

*Prices are subject to change due to increased food costs