



CATERING & EVENT PRODUCTION

Lunch & Dinner Buffet Menu Options

Poultry

Chicken "Giana"

Sautéed Boneless Chicken Breast Smothered in a Delicate Lemon Sauce with Spinach, Mushrooms & Melted Mozzarella

Chicken Piccata

Flattened Breasts of Chicken in a Delicate Lemon, White Wine, and Capers Butter Sauce

Chicken Milenese

Breaded Chicken Breast with Fresh Chopped Ripe Tomato & Torn Arugula

Chicken Tivoli

Roast Chicken Breast with a Fabulous Mushroom, Capers, Asparagus, Lemon, & Wine Cream Sauce

"Bone In" Chicken & Wine

Slow Braised Quartered Chicken Pieces with Smoked Bacon, Vidalia Onions & Mushrooms

Honey Nut Chicken

Baked Honey and Assorted Nut Crusted Chicken Breasts, Served with a Creamy Dijon Sauce

Chicken "Scarpa"

Tender Marinated Grilled Chicken Pieces "On The Bone" Tossed with Caramelized Onions, Mushrooms & Extra Virgin Olive Oil

Grilled Veal Skirt Steak

Moist & Tender Veal Skirt Steaks are Exciting & Flavorful

Stuffed Pork Loin

Rolled Pork Loin Stuffed with a Sausage-Spinach & Parmigiano-Reggiano with a Light Natural Jus.

Pork Chops & Peppers

Grilled Marinated Pork Chops with Sweet & Hot Vinegar Peppers

Pork "Cicero"

Delicate Pork Medallions Sautéed Francaise Style

Barbecue Pork Tenderloin

Tender Pork Tenderloin Marinated with our House Spice Rub & Grilled to Perfection

Black Angus Beef

(Prime Grade & Wagyu Beef Available Upon Request when Available)

Roast Tenderloin of Beef

The Most Tender Cut of Beef, We Rub It with Garlic, Cracked Pepper, and Olive Oil, Roast it Medium Rare, & Serve It with a Dried Cherry Demi-glace

Tenderloin of Beef Au Poivre

Cracked Pepper Encrusted Beef Tenderloin Served with a Cognac Cream Sauce

Herb Crusted Strip Loin of Beef

We Encase it with an Herb Crust of Eight Different Herbs & Slow Roast until Gorgeous

Chimichurri Churrasco "Skirt Steak"

Garlic & Parsley Marinated Authentic Skirt Steak Served with Two Chimichurri Sauces

Mango Brisket

We Braise Lean Sides of Beef Brisket, Coarsely Shred It & Marinate in Our Famous Mango "Barbeque" Sauce

Steamship of Beef

Studded with Garlic Cloves & Herbs and Slow Roasted for Hours—Succulent Tender Beef Highly Recommended for Larger Groups

Classic Prime Rib

Slow Roasted Prime Rib- Marinated & Slow Roasted To Perfection—Served with Natural Au Jus

Grilled Spinalis Maximus

Garlic & Herb Crusted Rib "Spinalis"— A Creative Tastes Specialty. We Remove the Supreme Outer Beef Cap of the Ribeye, Marinate & Grill it to Perfection Impress Your Guests with this New to the Market Cut of Beef

Beef Wellington

A Classic Presentation of Roasted Beef Tenderloin with Mushroom Duxelle Wrapped in Puff Pastry. Perfect with Classical Bordelaise Sauce

Sauce Accompaniments

Accompanies All Carved Items

Horseradish Cream, Cherry-Syrah Demi-Glace, Chimichurri Aioli

Catering by Chefs Andrea Curto- Randazzo & Frank Randazzo

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Creative Tastes

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Seafood

Caribbean Baked Mahi Mahi

Mahi Mahi Baked In Fresh Key Lime Juice & Roasted Florida Tomatoes

Braised Florida Keys Black Grouper

Seared & Slow Baked in White Wine, Lemon, Garlic, Butter & Herbs

Paella Valencia

Authentic Paella from the Mountains of Spain, Prepared With Shrimp, Mussels, Clams, Calamari, Mahi Mahi, Chicken, Andouille and Chorizo Sausage, Green Onions & Aromatic Vegetables in Saffron Rice

Salmon Wellington

Fresh Salmon Filet Baked in a Pastry Crust with an Aromatic Spinach and Wild Mushroom Mixture, Served with an Orange Dill Hollandaise

Seafood "Bouillabaisse"

Classic Seafood Stew that includes Shrimp, Mussels, Clams & Scallops served in a Light Citrus Saffron Broth. Garnished with Assorted Vegetables, Potatoes & Fresh Chopped Herbs

Pasta

Rigatoni "Isabella"

Rigatoni Pasta & Plum Tomato Sauce Finished with Garden Fresh Basil & Buffalo Mozzarella

Tri Color Rotini & Chicken "Champignon"

Sautéed Chicken Strips & Assorted Mushrooms Tossed Rotini Pasta & Finished with Fresh Herbs in a Blush Tomato Cream

Orchiette & Italian Sausage

Fresh Roasted Sweet Italian Sausage, Broccoli, Mushrooms Served in a Light Cream Sauce & Finished with Parmigiano-Reggiano

Rigatoni a la Vodka

Rigatoni Pasta Tossed in a plum Tomato Sauce Infused with Vodka, Cream, Parmigiano-Reggiano & Fresh Basil Just Like You're In Staten Island

Penne Portofino

Penne Pasta Tossed with Grilled Chicken, Pesto, Fresh Tomato, and Pine Nuts, in a Light Cream Sauce

Ravioli Quattro Formaggio

Delicate Four Cheese Raviolis Served in a Madeira Cream Sauce with Spinach & Basil

Cavatapi Puttanesca

Cavatapi Pasta with Home Made Marinara, Olives, Capers, Anchovy & Oregano— An Italian Classic

Pasta Fra Diavlo

Shrimp, Scallops, Clams, Mussels & Calamari Tossed in a Spicy Marinara & White Wine Sauce

Orchiette "Pesto"

Authentic Pesto Prepared with Fresh Basil, Toasted Pine Nuts, Extra Virgin Olive Oil & Parmigiano-Reggiano

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Salads

"CT" Salad

Field Greens, Vine Ripe Tomatoes, Red Onion, Sliced Apples, Spiced Nuts, Apple Cider Vinaigrette

Traditional Caesar Salad

Romaine Tossed with our Famous Dressing Fresh Baked Herb Croutons.
Chef Franks Caesar Famous Dressing was Featured in Bon Appetit Magazine!

Chopped Salad

Chopped Iceberg Lettuce, Diced Vine Ripe Tomatoes, Cheese, Artichokes, Cucumber,
Red Onion, Black Pepper- Lemon Vinaigrette

Mediterranean Salad

Assorted Greens, Calamata Olives, Cucumber, Feta Cheese, Vine Ripe Tomatoes, Lemon Vinaigrette

Watercress & Blue Cheese

Spiced Nuts, Red Onion & Dijon-Champagne Vinaigrette

Fire & Ice

Vine Ripe Tomato Salad, Red Onion, Torn Sweet Basil, Extra Virgin Olive Oil, Cracked Black Pepper

Sliced Red Beet & California Goat Cheese Salad

Watercress, Pecans & Reduced Balsamic Vinaigrette

Asian Noodle Salad

Asian Vegetables & Oriental Noodles Tossed in a Peanut & Sesame Dressing with Toasted Sesame Seeds

Leafy Green Japanese Miso Salad

Assorted Greens, Cucumber, Tomato, Orange, Scallion & Sesame in a Red Miso Dressing

Fresh Fruit Salad

Seasonal Fresh Fruit, Served with Lemon Yogurt Dressing

Grilled Mushroom Salad

Fresh Button Mushrooms are Grilled to Perfection, and Combined with Roma Tomatoes,
Scallions & a Balsamic Vinaigrette

"Med" Pasta Salad

Capers, Olives, Red Onions, Vine Ripe Tomatoes, Crumbled Feta Cheese, Creamy Three Citrus Dressing

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Potato, Pasta & Rice Side Dishes

Truffle Yukon Gold Hash

Crispy Yukon Gold Potatoes Smashed with Black Truffle, Freshly Snipped Chive

Whipped Creamer Potato Mash

Classic Light & Buttery, Roasted Garlic, Horseradish, the Choices are Endless

Chorizo Smashed Potatoes

Smashed Yukon Gold Potatoes, Rendered Chorizo, Aged Wisconsin White Cheddar Cheese

Herb Roasted New Potatoes

Wedge Potatoes Roasted with Herbs & Garlic

Lyonnise Potatoes

Sliced New Potatoes Roasted with Caramelized Onions & Thyme

Baked Mac & Cheese

Smooth & Silky Baked Pasta with Four Cheese Sauce

Spanish Style Yellow Rice

Saffron, Green Onions & A Touch of Cumin

Three Grains of Rice and Beans

A Colorful and Tasty Combination. Three Rices & Three Beans are Tossed with Sautéed Onions, Red Peppers, and Cumin

Wild Rice Pilaf

A Classic Combination Made with White Rice, Wild Rice, Fresh Mushrooms & Almonds, Simmered with Wine & Chicken Broth

Jamaican Rice and "Peas"

Authentically & Deliciously Prepared with Red Beans, Coconut, Scallion, Salt Pork, Allspice & Habanero Chiles

Vegetable Side Dishes

Fresh Baked Savory Vidalia Onion Tart

Add your choice of Imported Brie, Aged Manchego, Gorgonzola, Fontina, Gruyere, Feta & California Goat Cheese

Tuscan Vegetable Display

A Stunning Array of Grilled & Roasted Marinated Vegetables

Sautéed Wild Mushrooms

A Blend of Seasonal Mushrooms Sautéed in Extra Virgin Olive Oil, Garlic & Herbs

Grilled Portobello Mushroom Caps

Large Portobello Mushrooms Slow Grilled & Finished with Black Pepper Oil

Roasted Asparagus Display

Finished with Cracked Black Pepper Oil

Roasted Vegetable Medley

A Variety of Seasonal Vegetables Oven Roasted with Herbs

Stir Fry Broccoli

Sweet Soy Glaze with a Hint of Spice

Roasted Acorn Squash

Perfectly Slow Roasted in Butter, Maple & Allspice

Southwest Corn Succotash

Creamy Corn, Lima Beans & Smoked Bacon Finished with Green Onions

Green Beans Almondine

Sautéed with Sliced Garlic, Sweet Sherry & Toasted Almonds

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Dessert-Sweet & Complete!

Traditional Bananas Foster

Ripe Bananas Flamed in a Brown Sugar Rum Sauce & Served over Vanilla Ice Cream

Yummy Crepes

Design Your Own Crepe Station. Choices Include Tropical Fruit, Berries, Chocolate, Dulce de Leche—
Finished with Ice Cream or Fresh Whipped Cream

Viennese Table

A Stunning Selection of Whole Cakes, Tarts, and Pastries, *Almost Too Beautiful to Eat.*
Sure to Please Everyone's Palate

Assorted Mini-French Pastries

A Selection of Napoleons, Éclairs, Cream Puffs & Fruit Tarts, all Prepared in Bite Sized Pieces

Ice Cream Cart

We'll Wheel It & Load It with Your favorite Flavors & Toppings—
Kind of Like Having Your Own Ice Cream Parlor

Fondue Anyone?

South American Chocolate or Caramel Served Warm with a Selection of Dipping Items,
Including Pound Cake & Assorted Fruits

Cheesecake Bar

Wedges of New York Style Cheesecake are Served with a Variety of Chocolate & Fruit Sauces,
as well as a Selection of Sprinkled Toppings

Fresh Fruit Display

A Selection of Local and Tropical Fruits, Beautifully Displayed and Served with Crème de Cassis Fruit Cream

Assorted Dessert Squares

An Ample Assortment of Decadent Home-style Desserts and Bar Cookies

Designer Cakes

Custom Design Your Specialty Cake from Dozens of Flavor, Filling, and Frosting Options

Designer Cupcakes

Designed & Baked By Our Pastry Chef to Compliment Any Theme

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