

Chef Select Seated MENU

Appetizer Selections (Choose one option for your guests served at each place setting or served pre-plated on a station.)

Classic Caesar

Romaine lettuce tossed with Caesar dressing, topped with croutons and shaved parmesan cheese.

Entrée Selections (Served with a choice of starch and vegetable.)

Breast of Hen

Filled with homemade sage bread stuffing, oven roasted and finished with a savory pan glaze.

Brisket à la Esther

Our family recipe of sliced roasted brisket, topped with Mama Resnick's tomato-based sauce.

Chicken Marsala

Boneless breast of chicken sautéed, and finished with a flavorful Marsala mushroom sauce.

Chicken Piccata

Sautéed to perfection, finished with our signature lemon caper sauce.

Chicken Supreme

Boneless breast of chicken and topped with a white wine beurre blanc sauce.

Jerk Chicken

Semi boneless chicken breast marinated in island spices and packed with bold, smoky Caribbean flavors. We suggest pairing with Jollof rice.

House Salad

A vibrant mix of crisp greens, fresh carrots, cucumbers and ripe tomatoes. Enjoy with your choice of dressing.



Orange Chili Chicken

Oven roasted semi-boneless chicken breast and glazed with a mildly spiced orange sauce.

Pollo Parmigiana

Chicken with a crisp coating of Italian seasonings, layered with mozzarella cheese and tomato sauce.

Roast Sirloin

Thinly sliced, tender top sirloin served with a rich brown gravy.

Rosemary Almond Chicken

A delicate crust of almonds, rosemary and lemon pepper, finished with Amaretto cream sauce.

Sante Fe Chicken

Semi-boneless chicken breast, grilled and topped with smoked ancho chili sauce, fire-roasted bell peppers, black beans and corn.

Choice of Mahi Mahi or Salmon

Prepared with choice of seasoning or sauce.

Choose from blackened, jerk seasoning, herb-crust, honey-crust or lemon butter sauce.

Starches (choose one)

- | | |
|------------------------|----------------------|
| Baked Potato | Italian Mac & Cheese |
| Baked Sweet Potato | Jollof Rice |
| Basmati Rice | Pilaf Rice |
| Candied Sweet Yams | Roasted Potatoes |
| Garlic Mashed Potatoes | Stuffed Potato |



Vegetables (choose one)

- | | |
|-----------------|------------------|
| Asparagus | Glazed Carrots |
| Broccoli | Green Beans |
| Brussel Sprouts | Vegetable Medley |
| Collard Greens | |

Additional Entrée Selections (Served as listed with vegetable and starch included.)

Cannelloni Pasta with Eggplant

Pasta stuffed with eggplant, ricotta, and spinach, paired with a flavorful combination of stewed tomatoes, green peas and basil pesto.

Chicken and Biscuit

Grilled lemon-herbed chicken breast on a cheddar buttermilk biscuit, mashed potatoes, vegetables and broccoli, finished with a rich cream sauce.

Tavern Style Pot Roast

Slow-roasted beef, served on a bed of horseradish mashed potatoes finished with a beef gravy and roasted root vegetables.

Vegan Polenta Cake

Cornmeal, peppers and special seasonings crafted into a crispy triangular cake, served with a red pepper sauce.

Dessert Selections Choice of one: Boston Cream Cake - Carrot Cake - Chocolate Fudge Cake - Lemon Cake (Served at each place setting or served pre-plated on a station.)

Please note that all desserts are manufactured in facilities that are not nut free.

Chef Select Buffet MENU

Appetizer Selections (Choose one option for your guests served at each place setting or served pre-plated on a station.)

Classic Caesar

Romaine lettuce tossed with Caesar dressing, topped with croutons and shaved parmesan cheese.

House Salad

A vibrant mix of crisp greens, fresh carrots, cucumbers and ripe tomatoes. Enjoy with your choice of dressing.

Select a total of three entrées plus one vegetable and one starch. (*One seafood selection included)*

Beef & Pork	Poultry	Seafood*	Vegetarian
Brisket à la Esther	Breast of Hen	Breaded Cod	Baked Penne
Glazed Ham	Chicken Marsala	Herb Salmon	Cannelloni Pasta & Eggplant
Italian Sausage w/Peppers	Chicken Piccata	Mahi-Mahi	Cheese Ravioli in Marinara Sauce
London Broil	Chicken Supreme	Padded Oysters	Italian Macaroni & Cheese
Meatballs (Italian or Swedish)	Fried Chicken	Seafood Creole	Pasta w/ Vegetables - à la Fromage
Pepper Steak	Jerk Chicken	Seafood Jambalaya	Penne Primavera
Pork BBQ Ribs	Orange Glazed Chili Chicken	Seafood Newburg	Vegan Polenta Cake
Roast Pork Loin	Pollo Parmigiana		Vegetable Lasagna
Roast Sirloin of Beef	Rosemary Almond Chicken		
Savory Meatloaf	Santé Fe Chicken		
	Roasted Turkey Breast - with stuffing		

**Upgrade option: Substitute a selection and add a 2nd seafood item for an additional \$3.00 per person.*

**Add-on option: Add a 5th selection to your buffet for an additional \$2.00 per person. Seafood options are \$5.00 per person.*

Starches (choose one)

Basmati Rice
Candied Sweet Yams
Garlic Mashed Potatoes

Jollof Rice
Pilaf Rice
Roasted Potatoes



Vegetables (choose one)

Asparagus
Broccoli
Brussel Sprouts
Collard Greens

Glazed Carrots
Green Beans
Vegetable Medley



Dessert

A selection of sweet options chosen by our chef and served on a station.

Please note that all desserts are manufactured in facilities that are not nut free.

Cabaret Dinner Dance MENU

Event Guidelines

- Event duration is 4 hours and the start time must be 8:00 pm or later.
- Buffet will open promptly at the contracted start time of the event and will remain available throughout the first two hours.
- Coffee, decaf and hot tea available on a station
- A head table is not permitted with a Cabaret style event.

Appetizer Options

Add an appetizer for \$3.00 per person.

Salad Bar or Station

Choice of a selection of fresh mixed greens with assorted toppings and salad dressings as a salad bar or premade plated house salads on a station.

Soup Station (Choice of two)

Maryland Crab – Cream of Crab – Cream of Broccoli - Chicken Corn Chowder – Tomato Basil Vegetable Minestrone

Starches (choose one)

Basmati Rice
Candied Sweet Yams
Garlic Mashed Potatoes

Jollof Rice
Pilaf Rice
Roasted Potatoes



Vegetables (choose one)

Asparagus
Broccoli
Brussel Sprouts
Collard Greens

Glazed Carrots
Green Beans
Vegetable Medley

Choose a total of four entrées plus one vegetable and one starch. (*Limit of one seafood selection.)*

Beef & Pork	Poultry	Seafood*	Vegetarian
Bratwurst	Breast of Hen	Breaded Cod	Baked Penne
Brisket à la Esther	Chicken Cacciatore	Herb Salmon	Cannelloni Pasta & Eggplant
Italian Sausage w/Peppers	Chicken Marsala	Padded Oysters	Italian Macaroni & Cheese
Meatballs (Italian or Swedish)	Fried Chicken	Seafood Creole	Penne Primavera
Pepper Steak	Jerk Chicken	Seafood Jambalaya	Vegan Polenta Cake
Roast Sirloin of Beef	Pollo Parmigiana	Seafood Newburg	Vegetable Lasagna
	Roasted Turkey Breast- with stuffing		

*Upgrade option: Substitute a selection and add a 2nd seafood item for an additional \$3.00 per person.

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Dessert

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When contracting a Cabaret-style event, the client acknowledges and accepts the event guidelines outlined on this page.