

Black Tie Caterers

2009 Ala Carte Menu & Enhancements

Action Stations

Wok

Chicken, Shrimp or Beef (Choose one)

Baby Corn, Snow Peas, Broccoli, Bean Sprouts, Bamboo Shoots,
Tofu, Mushrooms, Carrots and Bok Choy

9

Pasta

(Choose one Pasta)

Penne, Fettuccine, Rigatoni, Fusilli or Cavatelli

(Choose two freshly made sauces)

Ala Vodka, Tomato Marinara, Basil Pesto or Four-Cheese Alfredo

8

Carving

(Choose one)

Southwestern Roast Turkey Breast with Cranberry Orange Salsa

Honey-Mustard Baked Ham with Pineapple-Mango Chutney

Bourbon Glazed NY Sirloin

Hoisin-Glazed Roasted Pork Tenderloin with Spicy Plum Sauce

Roast Baron of Beef with Horseradish Cream Sauce

9

Sushi Bar

(Minimum 50 people)

Complete with your very own Sushi Chef rolling out your sushi favorites for all your guests

20

Raw Bar

Little Neck Clams and Oysters on the Half Shell and Shrimp Cocktail

Served with Cocktail Sauce, Hot Sauce and Mignonette

15

French Whipped Potato Bar

(Served in a Martini Glass)

Served with Assorted Cheeses, Grilled Corn Kernels, Caramelized Onion, Scallions, Horseradish
Roasted Garlic and Red Pepper Aioli, Basil Pesto, Spiced Butter and Sour Cream

10



Dim Sum

Vegetable, Chicken, Pork, & Seafood Dumplings
Steamed Pork Buns, Soba Noodle Salad
Served with Sweet Chili, Ginger Plum, Ponzu and Orange Sauces

9

Displays

Imported and Domestic Cheeses and Assorted Grapes

Served with an assortment of Artisanal Crackers, Crostini and Flatbreads

7

Seasonal Vegetable Crudités

Served with an assortment of dips and spreads

5

Tuscan Style Antipasto

Grilled Veggies, Olive Tapenades, Heirloom Tomatoes and Fresh Mozzarella
Served with assorted Baguettes and Focaccia

8

Tuscan Style Meat Antipasto

Assorted Olives, Shaved Parmesan, Sliced Prosciutto, Salami and Pepperoni Fresh Sliced Melon
Served with assorted Baguettes and Home made Breadsticks

9

Local Seafood Feast

Steamed Littleneck Clams and Muscles in Chardonnay Citrus Broth, Poached Shrimp, Crab Claws
North Fork Lobster Salad
Served with Lemon Wedges, Cocktail Sauce, Assorted Breads and Crisps

20

Sushi

Tuna, Crab Roll, Spicy Salmon and Avocado Roll, Smoked Shrimp & Scallion Roll,
Grilled Asparagus and Enoki Mushrooms, Assorted Vegetable Rolls

10

Taste of Spain Antipasti

Serrano Ham, Roast Pequillo Peppers, Boquerones, Spanish Olives
Served with Assorted Baguettes

8

Assorted Seasonal Fruits

Chilled Sliced Melon Drizzled with Wild Flower Honey, Mixed Berries with Ginger Essence, Stone Fruits Marinated in Spiced Rum

5

Smoked Fish Display

Smoked Sturgeon, Gravlox, Smoked Salmon
Pickled Red Onion, Capers, Lemon Crowns, Screened Eggs, Toast Points and Crème Fraiche

14



Caviar and Iced Vodka

Assorted Caviars, Assorted Flavored Vodka
Screened Eggs, Chives, Red Onion, Toast Points and Blinis

20

Additional Courses

Soup

Chilled Cucumber, Mint, and Goat Yogurt
Seafood and Corn Chowder
Velvety Asparagus Tip Soup
North Fork Potato and Leek
Roasted Summer Tomato Bisque

6

Specialty Pasta

Customized for the Palate of our Host and Hostess

6-9

Sorbet

Raspberry, Tangerine, Lemon and Mango
Intermezzo or additional plated dessert option

6

Gelato

Vanilla, Chocolate and Strawberry
Topped with Fresh Local Fruit and Chocolate Fudge Sauce

7

Chocolate Dipped Berries

6

Artisanal Assorted Dessert Platters

Canapés and Cookies, Pastries and Puffs, Biscotti, Bars and Berries

8

All stations and displays are priced according to a one hour display of food

Subject to 20% service charge and 8.625% NY Sales Tax

***additional rentals and specialty items not included*

(All pricing based on a Saturday night event at East End Venue)

