

Private Affairs

Catering Menu

APPETIZERS

COLD APPETIZERS

Creamy Crab Canapes
Cold Spicy Shrimp with Raspberry Dipping Sauce
Spicy Shrimp Wasabi
Crab Bruschetta
Prosciutto Wrapped Asparagus
Thinly Sliced Applewood- Smoked Beef with
Horseradish Cream
Imported Buffalo Mozzarella Wrapped in Roasted Red
Peppers
Tomato & Mozzarella Skewers with Basil Marinade
Baby Fruit Kabobs with Chocolate Raspberry Dip
Sauce
Skewered Tortellini with Roasted Red Pepper Dip
Sauce
Tuscany Bean Bruschetta
Tomato Bruschetta

HOT APPETIZERS

Crab & Artichoke Tartlets
Baby Crab Cakes Chesapeake
"Hot Lips" Shrimp
Bacon Wrapped Shrimp
Caribbean Jerk Chicken Skewers
Hot & Spicy Chicken Wings with Blue Cheese Dip
Breaded Chicken Fingers with Plum Sauce
Chicken Strips with Raspberry Teriyaki Sauce
Chicken OR Pork Sate with Peanut Sauce
Apricot & Sesame Sauced Chicken Skewers
Oriental Ginger Beef Skewers
Mini Italian Style Meatballs in Tomato Sauce
Mini Burgundy Meatballs
Mini Chinese Meatballs with Soy Pineapple Sauce
Bacon & Cheddar Stuffed Mushrooms
Pastry Wrapped Franks w/ Honey Mustard
Mini Reubens with Swiss, Sauerkraut & Corned Beef
Goat Cheese & Spinach Tartlets
Four Cheese Baby Pizza
Italian Stuffed Mushrooms
Cheddar Stuffed Mushrooms

DISPLAYS & PLATTERS

REGULAR ANTIPASTO PLATTER

Marinated Buffalo Mozzarella, Roasted Red Peppers, Marinated Artichoke Hearts, Sharp Provolone Cheese
Marinated Mushrooms, Green Olive Salad, Fried Italian Hot Peppers, Italian Smoked Prosciutto, Imported Genoa
Salami

LARGE ANTIPASTO PLATTER

Includes everything from the Regular Antipasto Platter plus the following: Parmesan Asparagus, Caponata with
Eggplant, Balsamic Green Beans, Whole Roasted Heads of Garlic, Marinated Sun Dried Tomatoes, Sauteed Broccoli
Rabe

Assorted Domestic & Imported cheeses, Fresh fruit garnish & crackers
Seasonal Assortment of Garden Vegetables served with Herb Dip
Salsa Station - "Sissy", "Sassy", & "Suicide" Salsas accompanied by Tortilla Chips
Black Bean Hummus accompanied by Pita
Fresh Fruit Platter with Honey Yogurt Dipping Sauce
Focaccia & Stromboli Basket

WHOLE BAKED BRIE ~ Served with Bread Slices

Whole Wheel of Brie with Pesto Pinenut Topping
Buried Brie under Warm Artichoke Hearts & Roasted Peppers
Baked Brie with Honeyed Pear Topping
Baked Brie with Sugared Almonds & Chutney
California Baked Brie
Sugar Pecan Brie
Spicy Crab Baked Brie

PRIVATE AFFAIRS

CATERING MENU

DIPS e' SPREADS

Bacon & Tomato Dip
Roasted Red Pepper Dip
Artichoke Dip
Sun Dried Tomato Dip
Spicy Black Bean Dip
Tomato-Basil Spread

Garden Herb Dip
Elegant Crab Spread
Tuscan Bean Spread with Pine Nuts

SALSAs ~ Served with Tortilla Chips
Feta Salsa with Pita
Spicy Black Bean & Corn Salsa

SALADS

Traditional Creamy Potato Salad
Italian Potato Salad with Garlic, Parsley & Olive Oil
Honey Dijon Red Bliss Potato Salad
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Mixed Greens with Sugared Pecans & Honey Mustard  
Vinaigrette  
Toss Salad with Orange Poppy Seed Dressing  
Ceasar Salad with Homemade Dressing & Homemade  
Croutons  
Mixed Greens with Raspberry Honey Vinaigrette, Goat  
Cheese & Candied Almonds  
Salad Nicoise with Fresh Grilled Tuna, Green Beans,  
Red Potatoes & Herb Dressing  
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Tortellini Salad with Freshly Blanched Vegetables
Tossed with Herb Vinaigrette
Oriental Pasta Salad with Freshly Blanched Vegetables
in a Sesame Soy Dressing

Orzo Salad with Sesame Dressing, Scallions, Carrots &
Raisins
Pasta Salad with Grilled Vegetables in Basil Vinaigrette
Penne Pasta Salad with Chicken, Spinach & Sun Dried
Tomatoes
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Broccoli Salad with Red Onion, Raisins & Honey  
Dressing  
Tomato & Fresh Mozzarella Cheese with Extra Virgin  
Olive Oil  
Asparagus with Tomato Vinaigrette  
Green Bean Salad with Pine Nuts & Basil  
Roasted Red Peppers with Fresh Mozzarella over Bed  
of Greens  
Sicilian Orange Salad with Red Onions & Fennel  
Jasmine Rice Salad with Asparagus & Walnuts  
Tarragon Chicken Salad  
Country Cole Slaw  
Fresh Fruit Salad with Seasonal Fruit

### *MINI SANDWICH SELECTIONS*

Tarragon Chicken Salad  
Roast Turkey with Cranberry Chutney on side  
Filet with Bernaise on side  
Sugar Glazed Ham with Dijon Spread on side

Italian Hoagies with Imported Meats  
Roast Pork with Honey Dijon spread on the side  
Beef with Horseradish Cream on side

# PRIVATE AFFAIRS

## CATERING MENU

### *PASTA*

Penne with Asparagus in a Rose Cream Sauce  
Pasta with Chicken & Spinach in a Creamy Garlic Sauce  
Pasta with Vodka & Red Pepper Flakes  
Baked Ziti in a Creamy Ricotta Sauce

Baked Ziti with Tomato, Mozzarella & Sausage  
Four Cheese Lasagna  
Pasta with Italian Sausage & Ricotta Sauce  
Tortellini with Proscuitto & Peas in Blush Sauce  
Pasta with Shrimp & Asparagus

### *ENTREES*

#### **BEEF & VEAL**

Whole Tenderloin Filet with Bernaise on the side  
Roast Beef for sandwiches (sliced thin)  
Veal Scallops with Crab  
Spicy London Broil in Monterey Sauce  
Italian Roast Pork (sliced thin)  
Pork Loin Stuffed with Roasted Red Peppers  
Roasted Pork Loin with Caramelized Apples, Honey & Brandy Sauce  
Glazed Ham with Peach Chutney

#### **POULTRY**

Roasted Honey Glazed Turkey Breast  
Chicken Marsala ~ chicken scallops with sauteed mushrooms in a light wine sauce  
Chicken Piccata ~ chicken scallops with scallion, dijon & white wine  
Champagne Chicken ~ chicken scallops with cream sauce with mushrooms  
Chicken Scallops with Mushrooms in Dijon Wine Sauce

### *ON THE SIDE*

Oven Roasted Red Bliss Potatoes  
Cheddar Potatoes Au Gratin  
Marvelous Smashed Potatoes with Garlic or with Horseradish  
Rosemary Potatoes with Caramelized Onions  
Sweet Potato Crunch  
Mashed Sweet Potato & Pears  
Scalloped Tomatoes  
Italian Style Green Beans with Tomato  
Sauteed Green Beans with Hazelnut Crumbs  
Green Beans Almondine  
Asparagus Parmigiana

Roasted Vegetables Layered with Ricotta & Marinara  
Georgia Onion Pie  
Bistro Carrots with Mustard - Scallion Sauce  
Cassis Glazed Honey Carrots  
Broccoli Rabe  
Broccoli Romano  
Three Cheese Baked Broccoli  
Rice Pilaf  
Brussel Sprouts with Bacon  
Spinach with Garlic & Olive Oil  
Peas with Proscuitto

### *COFFEE & TEA*

Decaffeinated & Regular Coffee  
Gourmet Tea Selection

Coffee displays are accompanied by:  
Half & Half, Lemon, Assorted mints, Sweet & Low and Sugar

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### *BRUNCH MENU*

Southern Sausage and Cheese Casserole

Apple Cinnamon French Toast

Country Crab Casserole

Sweet Potato Crunch

Al Fresco Frittata

Asparagus with Two Cheeses

Georgia Onion Pie

Tomato/Basil Gratin

Bourbon-Basted Salmon