



Elevate Event Lounge

Chef-Owner Craig Pellis

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2019 Menus



As the owner of Silver Spoon Catering, I personalize each menu to truly make this a special day.

Craig Pellis

Silver Spoon Catering at The Elevate Event Lounge

Sample Menu A

Hors d'oeuvres (8 Pcs/guest)

Vegetable Spring Rolls with Ginger Apricot Glaze
Smoked Salmon Tartare and White Fish Duet in Burrito Cups
Soufflé Parmesan Cheese Diamonds, our signature Cheese Puff
Special Franks in Blanket with Deli Mustard
Potato Pancakes with Roasted Duck and Cranberry Relish
Herbed Risotto Dumpling with Ratatouille Dressing

Warm Artichoke-Spinach Dip with Braised Leeks

Silver Spoon Vegetable Chips, Crackers, Sliced Baguette

Tapas Crostini Platter

Oven Roasted Tomatoes with Pesto and Roasted Garlic
Chevre and Artichoke Hearts with Roasted Red Pepper,

Dinner Buffet

Carving Station

Grilled Flank Steak with Citrus- Teriyaki Honey Glaze
Rosemary and Thyme Crusted Empire Turkey
Cranberry Dressing, Mustard and Russian Dressing, Pickles
Artisan Rolls and Sliced Breads

Mixed Mesclun Green Salad “Jazzed up” Garden Vegetables
Our signature Fig Balsamic Vinaigrette

Mashed Potato Martini Bar

Fresh Mashed Potatoes Served in Martini Glasses
Topped with Fried Onions, Cheddar Cheese, Tex Mex Chili, Sour Cream, and Chives

Dessert

Build your own crepe Station

Duet of our Signature Vanilla and Laced Crepes
Warm Banana Foster, Fresh Strawberry Sauce, Chocolate Sauce,
Mint, Fresh Berries, Powdered Sugar, Vanilla Ice Cream

Silver Spoon Buttery Sweets with Candle Lighting

Decadent Chocolate Brownies, Berry Streusel Bars, Rugalach,
Coconut Macaroons, Butter Cookies, Cream Puffs

Celebratory Cake TBD

French Roast Coffee and Herbal Teas

Sample Invoice

Food

\$65 Adults, \$45 Kids

Staff Service Charge 22%

Suggested Minimum Gratuity \$45 /staff (100 guests, 3 kitchen staff , 5 waitstaff, 1 Manager)

Rental Needs (Plates, flatware) to be discussed. Paid directly by client to rental company

Sample Menu B

Hors d'oeuvres 10 Pcs/guest)

*Vegetable Wonton and Spring Rolls, Apricot Glaze
Herbed Risotto Dumpling with Ratatouille Dressing
Crispy Potato Pancake, Cranberry-Orange Relish
Bruschetta Brustolina, Tomato Confit, Smoked Mozzarella
Grilled Wild Mushroom Skewers, Kiwi Fig Glaze
Warm Artichoke-Spinach Dip with Braised Leeks*

Silver Spoon Vegetable Chips, Crackers, Sliced Baguette

Tapas Crostini Platter

*Oven Roasted Tomatoes with Pesto and Roasted Garlic
Chevre and Artichoke Hearts with Roasted Red Pepper,*

Teen Station

Franks in a Blanket and Vegetable Spring Rolls

South of the Border

White and Yellow Corn Tortilla Chips, Fresh Salsa, Guacamole.

Adult Buffet

Grilled Salmon Filet, Orange Balsamic Sauce and Basil Herbs

*Grilled Vegetable Medley, Fresh Garlic, Thyme, Rosemary
Zucchini, Eggplant, Red Pepper, Bermuda Onion, Yellow Squash, Portabella Mushroom
Our Classic Eggplant Parmesan*

Penne and Tri Color Rotini Pasta Bar

*Vodka Sauce, Wild Mushroom Sauce, Fresh Tomato Fondue with Basil and Garlic
Garlic Focaccia, Sundried Tomatoes and Olives
Quinoa and Baby Spinach Salad, Citrus Dressing*

“Jazzed Up” Mesclun Green Vegetable Salad

Garden Vegetables, Fig Balsamic Dressing

Artisan Rolls, Sliced Breads, Ramekins of Infused Basil-Garlic Oil

Jamie and Friends Dinner

*“Build your own” Hamburger Slider Action Station
Grilled Onions, Tomatoes, Pickles, Caesar Style Salad
Penne Pasta with Vodka Sauce, Roasted Garlic Bread*

Dessert

Build your own Crepe Station

Warm Crepes and Vanilla Ice Cream

*Hot Warm Banana Foster, Fresh Strawberry Sauce and Chocolate Ganache
Whipped Cream and Mint*

Tropical Fruit Stand

*Seasonal Fresh Fruits: Hawaiian Pineapple, Honeydew, Cantaloupe, Watermelon, Kiwi, Sweet
Grapes, Papaya, Mango, Strawberries and other exotic fruits and berries*

French Roast Regular and Decaffeinated Coffee, Herbal Teas

Sample Invoice

Food

\$70 Adults, \$45 Kids

Staff Service Charge 22%

Suggested Minimum Gratuity \$45 /staff (100 guests, 3 kitchen staff , 5 waitstaff, 1 Manager)

Rental Needs (Plates, flatware) to be discussed. Paid directly by client to rental company

Sample Menu C

Hors d'oeuvres 10 Pcs/guest)

Seared Tuna Carpaccio on Wonton crisp, Wasabi dressing
Risotto Croquettes, Ratatouille Garden Dressing
Coconut Shrimp with Pena Colada Dressing
Franks in a Blanket and Vegetable Spring Rolls (Apricot Duck Sauce)
Tuscan Vegetable Bruschetta, Grilled Vegetables, Chevre and Artichoke Hearts

Jamie & Friends Station

Franks in a Blanket and Vegetable Spring Rolls

Adult Buffet

Carving Station: Grilled Flank Steak with Teriyaki Honey Glaze
Chicken Piccata, Lemon Caper Sauce

Vegetable Medley: French Green Beans, Bell Peppers, Squash, Rainbow Carrots
Roasted Fingerling and Red Bliss Potatoes, fresh Rosemary and Thyme

Grilled Salmon Filet, Tuscan Style (Basil, Garlic, Lemon)

Quinoa and Baby Spinach Salad, Citrus Dressing

“Jazzed Up” Mesclun Green Vegetable Salad
Garden Vegetables, Fig Balsamic Dressing

Celebratory Challah

Artisan Rolls, Focaccia and Breads,
Ramekins of Infused Basil-Garlic Oil

Jamie and Friends Dinner

“Build your own” Hamburger+ Cheese Slider Action Station (Heat Lamp)

Grilled Onions, Tomatoes, Pickles, Ketchup
Panko Style Chicken Fingers, Barbeque Sauce
Macaroni and Cheese, Roasted Garlic Bread
Caesar Style Salad

Dessert

Tropical Fruit Stand

Seasonal Fresh Fruits, Melons, Hawaiian Pineapple, Honeydew, Cantaloupe, Watermelon, Kiwi,
Sweet Grapes, Papaya, Mango, Strawberries and other exotic fruits and berries.

Ice Cream Sundae Bar

Choc/Van Ice Cream: Toppings to include: Oreo Cookies Smash, Chocolate Sauce, M&M's,
Sprinkles, Chocolate Chips & Whipped Cream,

Silver Spoon Buttery Sweets

Decadent Chocolate Brownies, Berry Streusel Bars, Rugalach,
Coconut Macaroons, Butter Cookies, Cream Puffs
French Roast Coffee and Herbal Teas

Food

\$70 Adults, \$45 Kids

Staff Service Charge 22%

Suggested Minimum Gratuity \$45 /staff (100 guests, 3 kitchen staff , 5 waitstaff, 1 Manager)

Rental Needs (dishes, flatware) to be discussed. Paid directly by client to rental company



Silver Spoon Catering

Cold Hors D'oeuvres

Vegetarian

*Derbyshire Stilton and Pistachio Dusted Globe Grapes
Grilled Wild Mushroom Skewers with Balsamic Fig Glaze
Brie Cheese and Pear Crouton, Honeyed Candied Pecans
Herb Crusted Beef Canapé, Port Wine Shallot Chutney
Daikon Cup with Asian Salsa and touch of Wasabi
Eggplant "cannelloni", Boursin, Red Pepper Basil Relish
Anjou Pear, Fig, Brie Bruschetta, Blush Wine Gastrique
Fingerling Potatoes, Camembert, Truffle Oil, Scallion
Roasted Red Pepper Hummus on Crispy Pita
Bruschetta Brustolina with Tomato Confit and Mozzarella
Polenta and Thymed Mushroom with Mascarpone
Grilled Quesadillas, Huitlacoche, Monterey Jack-Cheddar
Fall Apple and Pear Bruschetta, , Blush Wine Reduction
Eggplant "cannelloni", Boursin, Red Pepper Basil Relish
Anjou Pear, Fig, Brie Bruschetta, Blush Wine Reduction
Fingerling Potatoes, Camembert, Truffle Oil, Scallion
Risotto Croquettes, Ratatouille Garden Dressing
Southwestern Salsa and Avocado on Corn Tartlets Shells
Fingerling Potatoes with Caviar and Crème Fraiche*

Beef/Chicken/Pork

*Herb Crusted Beef Canapé, Port Wine Shallot Chutney
Steakhouse Bruschetta, Blue Cheese, Tomato-Basil
Basil Pesto Chicken Canapé, Red Pepper Aioli
Spinach and Goat Cheese Tapa , Smoked Pancetta
Caesar Teaser Asiago Frico Cups, Pancetta
Asparagus Wrapped in Prosciutto, Asiago
Vegetable Spring Rolls, Ginger Beer Dip*

Seafood/Fish

*Tuna Au Poivre on Crispy Wonton, Wasabi Sauce
Sweet Chili Glazed Tuna Takaki Citrus Soy Sauce
Smoked Salmon with Lemon Caper Cream in Dill Crepe
Smoked Trout Canapé, Green Goddess Dressing
Bloody Mary Shrimp "Cocktail" in Martini Glass
Chipotle Lime Shrimp and Pineapple Skewers
Scallops Ceviche, Chili Peppers, Mango, and Cucumber
Gazpacho and Rock Shrimp Shot Glass Shooters
Maine Lobster Salad on Belgium Endive Petals
Skewered Shrimp with Green Chili Pesto*

Silver Spoon Catering

Hot Hors d'oeuvres

Beef/Chicken/Pork

Fillet Mignon Au Poivre with a Beet Horseradish Dressing
Crispy Duck and Potato and Pancake, Cranberry-Orange Relish
Basil Pesto Chicken Sausage with a delicate Pastry Crust
Swedish Meatballs served from Shot glasses
Stroganoff Meatballs with Shiitake Mushrooms
Crispy Lamb Wontons, Golden Raison, Cinnamon and Chili Sauce
Chicken with Curried Coconut and Onion Tartlets
Skewered Chicken with Satay Coriander-Ginger Dressing
Sirloin Angus Sliders, Monterey Jack, and Caramelized Shallots
Thai Chicken on Crispy Dumpling, Coconut Cream-Curry Sauce
New Zealand Lamb Chops, Mint, and Caramelized Jalapeno Jelly
Bacon Wrapped Grissini, Coated with Caramelized Brown Sugar
Pulled Bourbon Pork on Crispy Burrito Cup with Slaw Salad
Skewered Thai Style Steak with Lime, Jalapeno and Mint
Short Rib Wellington, Truffle Oil, Mushrooms, Demi-Glace
Prosciutto-Wrapped Lamb Loin, Mint Almond Pesto
Coconut Panko Chicken Bites, Mango Curry Dip
Moroccan Chicken Satay, Ginger Mango Chutney

Vegetarian

Crispy Brie in Panko, Wasabi Red Berry Jam
Shanghai Vegetable Wontons, Caramelized Ginger Glaze
Our signature Soufflé Parmesan Cheese Diamonds
Goat Cheese with Apricot and Pistachio in Phyllo
Stuffed Cremini Mushroom, Gorgonzola and Baby Spinach
Portobello and Mushroom Satay, Garlic & Fines Herbs

Seafood/Fish

Seafood Cilantro Lime Tacos, Green Chili Slaw
Alaskan Salmon Cakes, Lemon Caper Aioli
Maryland Crab cakes, Creole Remoulade Dressing
Skewered Chili--Garlic Swordfish , Charred Pineapple Ponzu
Sweet Chili Glazed Tuna Takaki Citrus Soy Sauce
Coconut Shrimp and Pineapple, Pena Colada Dressing
Sea Scallops. Applewood Bacon, Horseradish Orange Marmalade
Vol-au-vont with Lobster Navarin and Fresh Tarragon
Lump Meat Crab Cakes on a Spoon with Wasabi Dressing
Skewered Shrimp Scampi of Garlic Butter and White Wine
Maryland Crab cakes, Creole Remoulade Dressing
Skewered Chili--Garlic Sword Fish, Charred Pineapple Ponzu Dip

SILVER SPOON CATERING

Artistically Arranged "Tapas Style" Stations

Farmers Market, Dips & Spreads

Elaborate Raw Crudité in Wicker Baskets Lined with Overflowing Kale,
Beautifully Garnished with Flowering Vegetables and Homemade Dips

International and/or Domestic Cheese Board

A selection of International & soft cheeses such as Stilton, Brie, Camembert, Montrachet, Ponte
Leveque & Port Salute, Grapes, Crackers & Baguettes

Baked Brie with Caramelized Apples

Creamy Troubadour Brie with Caramelized Apples and Nuts in Delicate Pastry
Arranged with Colorful Grapes, Crackers and Pompadours

Warm Artichoke-Spinach Dip with Braised Leeks

Silver Spoon Vegetable Chips, Crackers, Sliced Baguette

Tartlet Platter

Sweet Onion with Thyme, Wild Mushroom Fondue, Tomato, Basil & Olive

Mediterranean Skewer Platter

Garlic Roasted Vegetable, Herb Marinated Sirloin or Lamb, Cajun Chicken

Flaky Phyllo Strudels

Wild Mushroom, Curried Walnut Chicken, Spinach & Feta,

Crostini and Tartlet Platter

Crostini: Oven Roasted Tomatoes with Pesto and Roasted Garlic
Chevre and Artichoke Hearts with Roasted Red Pepper,

Tartlets: Sweet Onion with Thyme, Wild Mushroom Fondue, Tomato & Olive

South of the Border

Heaping Platter of Tortilla Chips Smothered with a Blend of Cheeses topped with Guacamole, Sour
Cream, Salsa, Bean Dip, Tomatoes, Olives, and Scallions.

Gorgonzola, Pesto & Sun Dried Tomato Torte

Served with Kalamata Olive Focaccia Bread

California Sushi and Seafood Nori Rolls

California, Salmon, Spicy Tuna, and Vegetarian Rolls,
Shrimp, Sea Bass, and Yellow Tail Tuna Sashimi

Pate Maison and Artisan Breads

Terrine of Seasonal Vegetables, Duet of Saucisson, Pate de Provence,
Cracked Pecorino Romano, Country Tuscan, and Herbed Focaccia Breads,

House Cured and Fish Smokehouse

Norwegian & Scottish Smoked Salmons, Gravlax, Smoked Sable,
Capers, Herbed Cream Cheese, Chopped Red Onion, Artisan Breads

Mediterranean Eastern Plate

Falafel Balls, Toasted Pita & Flatbreads, Roasted Garlic Hummus
Baba Ganoush, Tahina, Greek Olives,

Anti-Pasto Display

Fresh Buffalo Mozzarella, Aged Salami, Capicola,
Marinated Portobello Mushrooms, Pepperoncini Peppers, Artisan Breads

Around the World Food Stations

Taste of India

*Vegetable Samosas, Chicken Kabobs off the Skewer, Aloo Gobi, Chana Masala
Tamarind and Mint Chutney, Chimichurri, Nan, Chicken, and Salmon Tikka*

Grilled Fajita Bar

*Strips of Chicken and Beef with grilled peppers, Onion, Scallions, guacamole, shredded cheeses Pickled
jalapenos, Red and Green Salsa, Flour, and Corn tortillas*

Gourmet "Mac and Cheese" Bar

*Our macaroni in a Quattro Fromager sauce, Focaccia bread crumbs, bacon pieces, grated parmesan,
minced chives, balsamic glazed Portobello mushrooms, crème fraiche*

The 50's Station

*Our Signature "Build your own" Hamburger Slider Napoleons
Curly Fries and Beer Batter Onion Rings, Boston Style Fish, and Chips,
Philadelphia Cheese Steak, Sputnik Melts, Roast beef Au Jus*

Little Italy

*Spinach Fettuccine, Tri-Color Rotini, and Farfalle
Pink Vodka Cream, Alfredo, and Pesto Sauce, Spring Vegetables, Olives, Garlic, Artichokes,
Chicken Piccata/Marsala Shiitake Mushrooms Capers and Herbs Chicken Scarpariello
Chicken Francaise with Lemon Butter Sauce Chicken Parmigianino
Chicken Marsala with Mushrooms Fettuccini Alfredo*

Far East Station

*Sesame Chicken with Fried Rice, Mini Egg Rolls, Bangkok Salad with Field Greens,
Sesame Noodle Salad with Asian Noodles and Spicy Peanut Dressing, Steamed Dumplings, Vegetables in
Tempura Batter with Dipping Sauces*

Carving Board

*Herbed Encrusted Roast Beef, Thyme & Rosemary Herb Crusted Roasted Turkey,
Sweet Mustard with Grain Mustard,*

Risotto Station

*Grilled Basil Chicken, Smoked Turkey with Diced Apples, Smoked Salmon with Fresh Dill, Roasted Red
Peppers, Grilled Portabella Mushroom, Apple Sausage*

French Bistro

*Tender Strips and Medallions of Beef, Veal, and Roast Duckling
Sautéed with Julienne Seasonal Vegetables, Rosemary-Lemon, and Apricot-Brandy Sauce*

Texas Barbeque Station

*Pulled Brisket Beef with our signature Barbeque Sauce, Slaw Salad
Spicy Chicken Sausage, Whip Mashed Potatoes, Corn Bread*

Savory Crepe Station

*Brandied Mushrooms, Creamed Spinach, Caramelized Onions,
Sautéed Julienne Vegetable, Broccoli, and Cheddar Cheese*

Mashed Potato Martini Bar

*Fresh Mashed Potatoes Served in Martini Glasses
Topped with Fried Onions, Cheddar Cheese, Tex Mex Chili, Sour Cream, and Chives*

Skewer & Hibachi Station

Garlic Roasted Vegetable, Herb Marinated Beef, Cajun Chicken, and Curried Shrimp

SILVER SPOON CATERING

Teen Friendly Food

"Hors d'oeuvres" can also be offered as a Fantastic Dinner

Sesame Chicken with Honey Mustard Dressing

Mini Egg Rolls with Duck Sauce

Spicy Chicken Wings & Dressing

Cocktail Franks with Deli Mustard

Mozzarella Sticks and Tomato Sauce

Pizzas Bagels with Assorted Cheeses

Mini Potato Knishes with Deli Mustard

Potato Skins with Melted Cheddar

Vegetable Sushi Rolls and Ginger Dipping Sauce

Vegetable Pot stickers

Little Italy

Penne Vodka, Baked Ziti, Stuff Shells with Mozzarella, Angel Hair Pasta with Basil and Vegetables, Fettuccini Alfredo, Chicken Francaise with lemon Sauce, Chicken Marsala Piccata, Chicken Fingers, Caesar Salad, Meatballs and Spaghetti, Garlic Bread

China Town

Sesame Chicken with Fried Rice, Mini Egg Rolls, Bangkok Salad with Field Greens, Sesame Noodle Salad with Asian Noodles and Spicy Peanut Dressing, Steamed Dumplings, Vegetables in Tempura Batter with Dipping Sauces

Crepe Station

Light Crepe shells made to order filled with choice of: Brandied Mushrooms, Creamed Spinach, Caramelized Onions, Sautéed Julienne Vegetable, Broccoli, and Cheddar

Mexican

Heaping Platter of flavored Tortilla Chips smothered with a blend of cheeses topped with Guacamole & Salsa Dip with Gourmet Flavored Tortilla Chips, Grilled Chicken & Vegetable Burritos, Fajitas or Tacos with Beef and Chicken

Mashed Potato Martini Bar

Fresh Mashed Potatoes topped with Fried Onions, Cheddar Cheese, Tex Mex Chili, Sour Cream, and Chives

Ice Cream Sundae Bar

Two Flavors of Ice Cream: Toppings to include: Oreo Cookies Smash, Chocolate Sauce, M& M's, Sprinkles, Chocolate Chips & Whipped Cream.

Silver Spoon Catering

Chicken Entrées

Chicken Rollatini of Ratatouille Vegetables and Basil Marinara
Chicken Marbella with Olives, Capers, and Dried Fruits
Southwest Chicken Sauté with Chimichurri Sauce and Scallions
Chicken filled with Shiitake Mushroom, Burgundy Wine Sauce
Chicken Breast with Pistachio Crust, Cumin-Coconut Sauce
Chicken Mediterranean with Artichokes, Pesto, and Sundried Tomatoes
Seared Chicken with Honey, Garlic Walnut Sauce
Grilled Breast of Chicken with a Balsamic-Maple Almond Glaze
Grilled Chicken with an Artichoke and Spanish Caper Sauce
Chicken Dijonaise with Wild Mushrooms and Roasted Shallots
Chicken Tagine with Lemon Confit, Shallots, and Honey
Chicken Piccata, White Wine and Rosemary -Caper Sauce
Grilled Chicken with a Tequila Lime BBQ Dressing
Roasted Chicken with Tangerine Chicken and Caramelized Shallots
Chicken Francaise with Portabella Mushroom Sauce and Chive Oil
Chicken Oreganata, Artichokes, Olives, and Sun Dried Tomato
Lemon Chicken Romano with Tomato and Basil Pesto Sauce

Skewered Chicken Kabob Styles

Hudson Valley (Apples, Lemon, and Thyme)
Moroccan (Coriander, Cumin, and Turmeric)
Tuscany (Red Wine, Garlic, Shallots)
Tuscan Style (Basil, Olives, Lemon)
Shanghai (Orange-Ginger-Scallion)

Fish Entrees

Medallions of Baked/Grilled or Poached Salmon
(Choose a style from around the world)
Many of these preparations can be made with other styles of fish:
Halibut, Cod and or Red Snapper Fillet, Flounder
Tuscan Style (Basil, Garlic, Lemon)
Moroccan (Coriander, Cumin, and Turmeric)
Marseille (White Wine, Garlic, Shallots)
Dijonaise (Dill, Lemon Honey, Dijon)
Shanghai (Orange-Ginger-Teriyaki)
Malaysian (Lemongrass, Ginger, Garlic)
Tagine (Thyme, Vermouth, Cumin, Cardamom, Saffron)
Citrus Herbed Baked Salmon with Lemon and Mandarin Orange
Medallions of Salmon Francaise with Basil and Lemon Caper Sauce
Grilled Salmon Fillet with Orange Balsamic Sauce and Herbs
Grilled Medallions of Salmon with a Warm Honey-Almond Glaze
Poached Salmon Medallions with Dilled Cucumber Shallot Sauce
Grilled Fillet of Salmon with Citrus and Pistachio or Almond Sauce
Grilled Salmon Fillet with Orange Balsamic Sauce and Herbs
Salmon Purses with Julienne Summer Vegetables and Lemon Basil Coulis
Herb Encrusted Atlantic Salmon drizzled with Citrus Caper Buerre Blanc

Salads and Starters

Mixed Green Salad (Mesclun, Red Leaf, Baby Romaine), Crispy Prosciutto, Shaved Parmesan, Aged Balsamic Dressing

Baby Mesclun Greens and our Signature Fig-Balsamic Dressing

Tender Lettuces with Sweet and Tangy Dressing

Tri Color Caesar Salad

Rich and Creamy with Focaccia Croutons, Shaved Parmesan

Oak Leaf Lettuce Salad with Poached Pears

Bosc Pears, Walnuts and Blue Cheese, Champagne Vinaigrette

Baby Spinach, Mushroom, and Apple-Wood Smoked Bacon

Mushroom, Red Onions, Crispy Bacon, Cider, and Herb Dressing

Tuscan Salad of Mozzarella, Tomatoes, and Fresh Basil

Basil, Aged Balsamic Glaze

Salad of Field Greens Fall Happenings

Dried Cranberries, Pecan, Fig Balsamic Dressing, Goat Cheese

Beef Entrees

Filet Mignon with Creamy Wild Mushroom or Red Wine Shallot Sauce

Filet Mignon with Roasted Garlic & Peppercorn Sauce

Herb Roasted Beef Rib Eye with Rosemary-Thyme Crust

Slow Roast Prime Rib with Smoked Sea Salt and Roasted Garlic

Slow Grilled Beef Brisket with Spicy Orange Jack Daniels Sauce

Hot Accompaniments

Lyonnais Potatoes with Caramelized Shallots and Fresh Thyme Oil

Smashed Potatoes, Sautéed Shiitake Mushrooms, or Basil Mashed Potatoes

Yukon Gold and Idaho Mashed Potatoes, Roasted Fennel, Garlic, Porcini Oil

Roasted Fingerling, Purple, Sweet and New Potatoes, Rosemary, and Chives

Jeweled Basmati, Wild Rice with Cranberries, Dried Fruits, Toasted Pecans

Artichoke-Mushroom Ravioli with a Wild Mushroom Cream Sauce

Tortellini Pasta with Vodka Sauce and Julienne Vegetables

Trio of French Green Beans, Baby Carrots, and Caramelized Pearl Onions

Julienne Vegetable Medley (Red Bell Peppers, Yellow and Green Squash. Leeks, Carrots)

Grilled Vegetable Napoleons with Tomato and Fresh Basil Pesto

Cold Accompaniments and Salads

Baby Spinach and Quinoa Salad with Citrus Segments and Fig Dressing

Pearled Couscous with Roasted Summer Vegetable Casablanca

Lentil with Chevre, Scallions and Aged Red Wine Vinaigrette

Moroccan Couscous with Roasted Eggplant and Summer Squash

Toasted Barley Salad with Mushrooms and Herbs

Green Beans and Grape Tomatoes tossed in Champagne Vinaigrette

Green Bean Salad with Toasted Pecan Vinaigrette

Sugar Snap Peas and Bell Pepper with Sesame Seeds

Tuscan Potato Salad with Chives and Sundried Tomatoes

Farfalle Pasta Salad with Roasted Vegetables, Basil Dressing

Asian Noodles Salad with Chilies and Peanuts

Mediterranean Orzo, Artichokes, Oven Roasted Tomatoes, Olives, Pine Nuts

Silver Spoon Catering

Meat Entrees

Filet Mignon with Creamy Wild Mushroom or Red Wine Shallot Sauce

Filet Mignon with Roasted Garlic & Peppercorn Sauce

Herb Roasted Beef Rib Eye with Rosemary-Thyme Crust

Slow Roast Prime Rib with Smoked Sea Salt and Roasted Garlic

Slow Grilled Beef Brisket with Spicy Orange Jack Daniels Sauce

Vegetarian Main Course

(Some selections can be combined with a Salad as a First Course)

Beggar Purses with Artichokes and Roasted Vegetables

Wild Mushroom or Grilled Vegetable Strudel with Basil Drizzle

Portabella Mushrooms with Balsamic Glazed Spinach, Port Steeped Figs

Napoleon of Grilled Vegetables with Red Pepper Aioli

Crepe au Legumes (Spinach, Mushrooms, Tomato)

Caprice style with Fresh Mozzarella and Vine Ripe Tomatoes

Caramelized Trio of Onions, Gruyere, and Roasted Tomatoes on Pastry

Mushroom Strudel or Shiitake Mushroom Crepes with Madeira Sauce

Vol au Vent with Roasted Vegetables and Basil Pesto Oil

Leaning Towers of Phyllo with Stilton, Citrus, Roasted Orange Vinaigrette

Fresh, Mozzarella, Tomatoes Cracked Pepper with Roasted Garlic Basil Oil

Crisp Yukon Gold Potato Pancake and Apple-Mango Chutney

Grilled Portabella with Arugula, Pancetta, and Red Onion Confit

Seasonal Vegetable and Leek Terrine or Napoleon with Basil Oil

Layered Vegetable Terrine with Tomato Coulis and Shaved Parmesan

Eggplant Rollatini filled with Ricotta and Parmigianino

Skewered Grilled Vegetable Kabobs with Satay Dressing

Silver Spoon Buttery Sweet Tray

Spiked Floats Action Station

Made To Order by Our Bartenders and Food Servers

Sodas: Root Beer | Lemon Lime | Ginger Beer

Gelato: Vanilla | Caramel | Strawberry | Chocolate

Accompaniments: Marinated Strawberries | Vanilla Orange Segments | Oreo Cookies |

Chocolate Syrup | Fresh Whipped Cream

Spike It!: Midori | Crème de Banana | Bailey's | Kahlua | Malibu | Grand Marnier

Warm Crepe Station

*Build your own crepe: Warm Strawberries, Nutella Spread, Vanilla Sauce,
Cherries Jubilee, Whip Cream, Powdered Sugar, Mint, Fresh Berries, Ice Cream*

Hot Off the Grill

Flaming S'mores, Grilled Fruit Kabobs with Kirsch Glaze

Old Fashioned Homemade Pies

*A Selection of Hand Made Flakey Crust Pies beautifully displayed on tier stands & served
with Vanilla Bean Ice Cream. Options; Local Apple, Peach, Berry, Key Lime, Coconut
Cream, Pecan, or Old Fashioned Cheesecake Pie*

Belgium Brownies

Coconut Macaroons

Tuxedo Strawberries/Pineapple

Lemon Meringue Kisses

Alpine Apple Crisp Diamonds

Chocolate Mousse Phyllo Cups

Mini-Mini Cupcakes

Marble Cheesecake Cupcakes

Chocolate Pretzel Knots and Rods

Bar Cookies

Lemon Lime Bars, Coffee Toffee Blondies, Strawberry Streusel Squares

Mini French Pastry

*Banana Foster Eclairs, Pistachio-Lemon Cream Puffs, Mini Fruit Tarts, Chocolate Mousse
Tarts, Lemon and Pumpkin Tarts, Dipped Strawberries*

Shot and Parfait Glass Desserts

Chocolate Mousse. Strawberry Shortcake, Red Velvet, Sabayon

Tiramisu Dessert Shot, Lemon Grass Fruit Shooter,

Carrot Cake Dessert Shot, Espresso Pie Dessert Shot

Cupcake Frenzy

Andes Chocolate Cinnamon Butter Cream

Vanilla Bean and Orange Citrus Butter Cream

Frosting Classic Carrot, Cream Cheese Frosting

Red Velvet with Strawberry Mousse Frosting

Silver Spoon Dessert Stations

Strolling Viennese Table

*Espresso Panacotta "Shot", Triple Chocolate "Shot" Assorted Mini Pastries
Hand Rolled Chocolate Truffles, Tuxedo Strawberries*

Tropical Fruit Stand

*Melons, Pineapple, Honeydew, Cantaloupe, Watermelon, Kiwi, Sweet Grapes, Papaya, Mango,
Strawberries and other exotic fruits and berries.*

Ice Cream Sundae Bar and Root Beer Floats

Two Flavors of Longford's Ice Cream: Toppings to include: Oreo Cookies Smash, Chocolate Sauce, M&M's, Sprinkles, Chocolate Chips & Whipped Cream

Warm Crepe Station

*Build your own crepe: Warm Strawberries, Nutella Spread, Vanilla Sauce,
Cherries Jubilee, Whip Cream, Powdered Sugar, Mint, Fresh Berries, Ice Cream*

Hot Off the Grill

Flaming S'mores, Grilled Fruit Kabobs with Kirsch Glaze

Waffles & Things

Belgian Waffles Made Table Side with Toppings Fresh Whipped Cream, Strawberries, Chocolate Shavings, Maple Syrup, Sliced Bananas, Shredded Coconut, Powdered Sugar, Candied Pecans, Vanilla Ice Cream

Silver Spoon Cheesecake Bar

Old fashioned champagne glasses with a scoop of New York Style Cheesecake. Toppings include Warm Caramelized Pineapple, Warm Caramel Dulce De Leche, Fresh Raspberries, Blueberries, Saucy Strawberries, Chocolate Chip, Oreos, Toasted Almonds, Coconut Shavings and M&M's.

Crème Brule Station

Guests choose Deep Dark Chocolate, Raspberry or Vanilla Bean pots of Crème Brule and they are torched to order.

Dessert Party Stations

Cotton Candy Machine, Chocolate Fountain with skewered fruit, Popcorn Cart, Snow-Cone Machine, Frozen Drink Machine, Chocolate Fountain, Doughnuts

