

Sugar Plum Holiday Menu

Cocktail Hour

Passed Hor D'oeuvres

GOURMET FRANKS

Beef franks, puffed pastry

"BLT" DEVILED EGGS

Tomato mousse, Satur Farms rocket arugula, candied bacon

COCONUT ENCRUSTED GULF SHRIMP

Thai chili sauce

BRIE AND STRAWBERRY CANAPÉ

Imported triple cream Brie, toasted pound cake topped with a fig balsamic

PULLED PORK CANAPÉ

Crispy corn tostada, barbeque pulled pork, mango pineapple salsa

HOISIN BARBEQUE MEATBALLS

Grass-fed hoisin glazed barbeque meatballs with a wasabi cucumber drizzle

WATERMELON AND FETA

Seedless watermelon, feta, Satur Farms rocket arugula, olive oil, sea salt

CHICKPEA FRITTERS

Delicate chickpea fritters complimented with lemon garlic aioli

SCALLOPS WRAPPED IN BACON

Fresh sea scallops, crispy bacon

MAC AND CHEESE BITES

Pepper jack cheese, ritz cracker crumbs

Bistro Table

IMPORTED AND DOMESTIC CHEESE DISPLAY

A terraced display of delicious cheeses, both local and world famous. Buttery dill Havarti, 12 year aged Spanish manchego, semi soft nutty fontina, fresh and genuine aged Vermont cheddar, Point Reyes blue cheese. All displayed and presented with seasonal chutneys, spiced nuts, dried berries and North Fork harvested honey with an assortment of crackers

FRESH MOZZARELLA AND TOMATO DISPLAY

Chef's house-made mozzarella delicately sliced and paired with yellow and red beefsteak tomatoes, completed with garden fresh basil and a fresh herb pesto drizzle

ANTIPASTO ITALIANO

Italy's finest selection of Genoa salami, dried Italian sausage, hot & sweet capicola sopressata, pepperoni, cinnamon orange cured olives, balsamic onions, provolone with olive oil, peperoncini, artichoke hearts, slow oven roasted tomatoes, roasted red & yellow peppers

QUINOA AND KALE SALAD

Kale with red and white quinoa, dried cranberry, sliced almonds and a white balsamic dressing

ASPARAGUS SHOWCASE

Fresh asparagus sharing a plate with pickled onions, juicy mandarin oranges, sweet plums

FRUIT AND BERRIES

Freshly sliced seasonal fruits and berries, including fresh cantaloupe, luscious strawberries, blueberries, mouthwatering watermelon, juicy pineapple, ripe honeydew, assorted grapes along with chef's choice exotic tropical fruit

**Buffet Dinner-
Choice of Three Stations**

ITALIAN STATION

Prepared to order accompanied by
Eggplant Rollatini, House-made Stromboli and Focaccia breads

Select two

TRI COLOR TORTELLINI CARBONARA

Cheese tortellini, pancetta, onions, peas, cream sauce

PENNE A LA VODKA

Fresh basil, vodka, prosciutto, cream, plum tomatoes

FARFALLE PRIMAVERA

Julienne cut fresh vegetables, roasted garlic, shallots, olive oil

RIGATONI BOLOGNESE

Crumbled sausage, ground sirloin, veal, plum tomatoes, basil, onions, touch of cream

ORECCHIETTE BROCCOLI RABE

Sautéed broccoli rabe, sun dried tomatoes, Italian sausage, roasted garlic sauce

LATIN AMERICAN

CRISPY FISH TACOS

Fresh local catch lightly battered and gently fried, summer coleslaw,
fresh avocado, grilled corn salsa and pico de gallo

BEEF TACOS

Seasoned ground beef served in crispy taco shells

ARROZ CON POLLO

Saffron rice, jumbo Spanish olives, spice rubbed chicken, smoked Spanish chorizo, diced peppers
and onions

Accompanied With

Shredded cheeses, sour cream, tri-color tortilla chips served with chef's made guacamole, fire
roasted tomato salsa a delicious pico de gallo made with fresh diced tomatoes, chopped onions,
and garden-fresh cilantro

NORTH FORK POTATO BAR

Presented with twice baked potatoes and seasoned house-made and hand-cut sweet potato fries

MASHED POTATOES

Creamy golden Yukon potato mash

SWEET POTATO PURÉE

Savory sweet potatoes simmered until tender and mashed to a pureed consistency

Accompanied With

Country-style gravy, brown sugar, mini marshmallows, chives, applewood smoked crumbled
bacon, aged Wisconsin cheddar cheese, Vermont maple syrup, sour cream, nacho cheese sauce,
crispy onion straws, broccoli florets

BURGER BAR

Served on soft potato slider rolls with all the favorite fixings

GRILLED ANGUS BEEF BURGERS**

Fine marbled juicy beef sliders

PULLED PORK

Slow roasted, root beer spiked barbeque marinade

Accompanied With

Crispy fried onion straws, sweet & sour slaw, American cheese, pickles, lettuce, sliced tomato, sliced onions, home style sriracha ketchup and chipotle BBQ sauce, family style hand-cut French fries paired with a nice ice-cold bucket of bottled beers

**Vegetarian substitute available*

BUTCHER'S BLOCK

Choice of one meat roasted to perfection and delicately hand carved to order

GRILLED NY SIRLOIN**

Generously seasoned and roasted to perfection

SMOKED VIRGINIA PIT HAM

Pineapple agave glaze

ROASTED TURKEY BREAST

Cranberry orange chutney

STUFFED PORK LOIN**

Spinach, provolone, crumbled sausage

HAWAIIAN SUCKLING PIG*

Slowly roasted, served with exotic fruit, roasted vegetables and Hawaiian king bread

***3.95 per person (min. 75 people)**

LEG OF LAMB***

Leg of lamb marinated in fresh herbs and garlic, seared and roasted with precision

***5.95 per person upcharge**

Choice of One Accompaniment

Fried Onion Rings, Scalloped Potatoes, Creamed Spinach, Corn Bread Stuffing

MEATBALL STATION

ASIAN STYLE MEATBALLS

Teriyaki ponzu and pickled ginger served with cucumber wasabi mayo

BUFFALO CHICKEN MEATBALLS

Buffalo sauce ground chicken served with blue cheese

ITALIAN MEATBALLS

House made, grandma's special recipe meatballs with a smoky pomodoro sauce

FRIED RAVIOLIS

Fresh made, deep fried pasta stuffed with parmesan, mozzarella, asiago, provolone cheeses

Accompanied by Seasonal Long Island Vegetables and Starch Apropos

Dessert

Special Occasion Cake Or Mini Viennese Platters

UPGRADES AVAILABLE

Ask your sales manager for pricing

DOWN HOME BARBEQUE

Served with House made chopped Cole slaw, and fresh dill pickles

BARBEQUE RIBS

Dry rubbed baby back ribs

PULLED PORK

Slow roasted, root beer spiked barbeque marinade

BRISKET

Smoked barbeque tender and juicy beef brisket

TRADITIONAL MAC AND CHEESE

Slowly whisked aged white cheddar and aged Wisconsin cheddar

BAKED BEANS

Maple smoked pork belly baked beans

CORN BREAD

Jalapeño baked corn bread

SWEET TEA

Cold and thirst-quenching sweet tea

HOMEMADE LEMONADE

Cold and refreshing hand squeezed lemonade

TAPAS STATION

Sophisticated cuisine in bite size form

CABERNET BRAISED SHORT RIB

Served over creamy Vermont aged cheddar polenta that is then topped with crispy tobacco style onions, finished with a cognac demi glaze.

DIVER SEA SCALLOP

Served with a perfectly seasoned crisp tostone, avocado puree and mango papaya salsa

SERRANO JAMÓN AND DRY SPANISH CHORIZO

Spain's finest accompaniments to include 15-year aged cave aged manchego, mixed olives, roasted tomato chutney, charred Spanish onions, grilled red and yellow peppers, over garlic rubbed tostadas

BACON MY HEART

SPICY JALEPENO

Smoked bacon

BROWN SUGAR

Bourbon infused bacon

APPLEWOOD

Smoked bacon

Accompanied With

Chocolate covered bacon bark, Southern style bacon cheddar corn bread, bacon wrapped tater tot bombs, and BLT's on rich and buttery brioche slider buns with a garlic aioli. Accompanied with garlic dill spears, bread and butter pickle chips and chipotle pickled carrots