

Buffet Menu

Cocktail Hour

Butler Passed Hors d'Oeuvres

(Choice of __)

ANTIPASTO KABOB

Tri-color tortellini, sundried tomato, kalamata olive, and prosciutto ham

HERB CHEESE STUFFED MUSHROOM

Large mushroom cap filled with a creamy blend of parsley, dill, chives, garlic, and cheese

MINI CHICKEN QUESADILLA

Chipotle pepper spiced chicken and cheese in a blue corn dough

BUFFALO CHICKEN SPRING ROLL

Crispy chicken, spicy buffalo sauce, and tangy bleu cheese crumbles rolled in a spring roll wrapper

MINI BEEF WELLINGTONS

Tender filet mignon and rich mushroom duxelles enveloped in a flaky puff pastry, accompanied by a horseradish cream sauce

LOBSTER TACOS **

Crispy miniature taco shells overflowing with fresh lobster salad and crowned with guacamole and pico de gallo

MINI CRAB CAKES **

Petit jumbo lump crab meat with fresh peppers and herbs, lightly breaded and finished with a spicy remoulade sauce

CEVICHE **

A perfect combination of shrimp, scallops, and fresh fruits in a tangy citrus marinade

SMOKED SALMON CROSTINI **

Diced smoked salmon, capers, dill and whipped mascarpone sitting on top of a garlic crostini

VEGETABLE EMPANADA

Onion, eggplant, pepper, sundried tomato, black bean, monterey jack and cheddar cheese in a jalapeño flavored dough

ARTICHOKE, GARLIC, & HERB FRITTER

Quartered artichoke hearts in rich and creamy herbed goat cheese and battered with a light parmesan breadcrumb

CHILI-LIME CHICKEN KABOB

Tender chicken breast marinated in a zesty seasoning blend of chili, lime and cilantro paired with onions, poblano and red peppers

SZECHUAN BEEF SATAY

Tender beef, marinated in ginger, garlic, Szechuan peppercorn and teriyaki sauce, hand threaded on a skewer

SPANAKOPITA

Delicate pastry triangles filled with spinach, feta, ricotta cheese, fresh herbs and spices

ANTIPASTO SKEWERS

Juicy grape tomatoes, creamy bocconcini mozzarella, marinated artichokes, and black olives drizzled with aged balsamic vinegar

WILD MUSHROOM ARANCINI

Spheres of sautéed wild mushrooms and creamy risotto, breaded and deep fried to crisp perfection, served with a truffle cheese sauce



Gluten Free *

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Additional Charge **

Salads

Choice of Two

CORAL HOUSE SALAD

Fresh mesclun greens, dried cranberries, and candied walnuts tossed in a light raspberry dressing and topped with creamy goat cheese

CLASSIC CAESAR SALAD

Crisp hearts of romaine lettuce and fresh baked croutons tossed in our own Signature Caesar dressing and topped with shaved Parmesan

SEASONAL SALAD

Fresh mesclun greens, juicy segments of mandarin oranges, roasted slivered almonds, topped with crumbled blue cheese

GARDEN SALAD

Fresh mesclun greens and crisp hearts of romaine topped with juicy grape tomatoes, sliced cucumbers, and shaved carrots in a balsamic vinaigrette

ANTIPASTO SALAD

Belgian endives and fresh mesclun greens tossed with marinated artichokes, roasted red peppers, hearts of palm, and mixed olives in a tangy lemon zest vinaigrette

Entrées

CHICKEN PARMIGIANA

Fresh breaded chicken breast, topped with marinara sauce and melted cheese

CHICKEN FRANCAISE

Boneless chicken breast in a lemon wine sauce

CHICKEN BRUSCHETTA

Boneless chicken breast, marinated and grilled, topped with fresh bruschetta

CHICKEN MARSALA

Boneless chicken breast in a mushroom marsala wine sauce



Entrées

Continued...

CHICKEN MILANESE

Fresh breaded chicken breast topped with arugula and tomato salad in a lemon herb vinaigrette

CARIBBEAN CHICKEN

Chicken on the bone, seasoned to perfection with our jerk spice

CHICKEN LIA

Boneless chicken breast topped with artichoke hearts, roasted red peppers and sundried tomatoes in a lemon garlic white wine sauce

PENNE ALLA VODKA

Penne pasta in a creamy pink sauce, topped with grated Parmesan

FARFALLE BOLOGNESE

Farfalle in a rich meat sauce, topped with fresh ricotta

RIGATONI FILETTO DI POMODORO

Rigatoni in a fresh, hand crushed tomato sauce

SKIRT STEAK

Marinated and grilled to perfection, topped with crispy fried onions

SHORT RIBS

Slow braised beef short ribs, served with a merlot demi and topped with a dollop of tangy eggplant caponata

BEEF & BROCCOLI

Strips of beef with broccoli tossed in an oriental sauce

PEPPER STEAK

Strips of tender beef sautéed with caramelized peppers and onions, finished with hand crushed tomatoes

FILET OF SOLE

Delicate sole, stuffed with crab and served in a white wine and lemon herb sauce



Entrées

(Continued)

SALMON *

Pan seared Atlantic Salmon, glazed with a mango beurre blanc and topped with mango salsa

BLACKENED FLOUNDER

Fresh caught flaky flounder, dusted with Cajun spices and glazed with a coconut beurre blanc over a corn and black bean salad

TILAPIA *

Served francaise or oreganata

SAUSAGE & PEPPERS

Sweet Italian sausages with onions and peppers

EGGPLANT PARMIGIANA

Thinly sliced eggplant, breaded and fried, layered with marinara sauce and ricotta cheese, crowned with melted mozzarella

Sides

Choice of Two

RICE PILAF

GARLIC ROASTED POTATOES

MASHED POTATOES

SEASONAL VEGETABLE MEDLEY

STRING BEAN ALMONDINE

*Gluten Free **

*Additional Charge ***



Dessert

Choice of One

Occasion Cake

Sheet cake customized with your choice of cake flavor and filling

Ice Cream Sundae Bar

Vanilla and chocolate ice cream served with chocolate syrup, crushed Oreo's, M&M's, sprinkles, gummy bears and whipped cream

Cookies and Pastries

Assorted butter cookies and pastries

Amenities

For your special day you deserve the best!
We offer a four hour party with an experienced Maitre d' to ensure every aspect of your affair is executed perfectly!

Included in your package:

Selection of linens
Direction and Place Cards
Complimentary Coat Check

Entertainment & Decor amenities available through Dream Event Planning
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