



## **HORS D' OEUVRES**

(Passed or Stationed)

Priced per piece, minimum of 50 pieces, per selection

### **FROM THE GARDEN**

Spanikopita \$2.50

Vegetable Spring Rolls \$2.50

Artichoke and Spinach in Herbed Phyllo \$2.75

Cauliflower & Cheddar Fritters, Chive Crème Fraiche \$2.50

Fried Ricotta Ravioli, Spicy Marinara \$3.25

Avocado & Black Bean Spring Rolls \$2.50

Roasted Vegetable & Goat Cheese Flatbread \$2.25

Oven Dried Tomato & Mushroom Tartlet \$2.25

Asparagus & Gruyere Tartlet \$3.00

### **FROM THE LAND**

Mini Corn Dog Sticks, Honey Dijon \$2.75

Bacon Cheeseburger Meatball, Lettuce, Grape Tomato, Secret Sauce \$3.50

Teriyaki Chicken Skewers \$2.75

Philly Spring Rolls \$2.50

Honey Garlic Beef Skewers \$3.50

Buffalo Chicken Rangoons \$2.75

Moroccan Chicken Skewer with Cucumber & Mint Yogurt \$3.25

Lamb Lollipops with Tzatziki Sauce \$7.50

Chicken Parmesan Flatbread, Jersey Mozzarella & Pomodoro \$3.25

### **FROM THE SEA**

Jumbo Shrimp Cocktail \$4.50

Oysters Rockefeller \$4.50

Shrimp & Corn Fritters with Jalapeño Dijon BBQ Sauce \$3.50

Scallops Wrapped in Crispy Bacon \$4.00

Mini Crab Cakes, Chipotle Aioli \$3.50

Tuna Poke, Avocado Cucumber, Sweet Onions, Osaki's Secret Soy \$3.75

Tempura Shrimp, Sweet Chili Sauce \$4.75

Peppered Salmon Taco, Avocado, Pickled Onion, \$3.25

Lobster Spring Rolls with Citrus Chili Dipping Sauce \$5.00

All pricing subject to change, 7.35% sales tax & 23% service charge charged additional



## **RED LANTERN SUSHI**

### **CLASSIC RED LANTERN BOAT**

(9 Total Rolls, 10 Slices of Each Sashimi, Serves 10-18 Guests)

Spicy Tuna Rolls, Shrimp Tempura Rolls, California Rolls

Salmon & Tuna Sashimi

\$190 per boat

### **SIGNATURE RED LANTERN BOAT**

(9 Total Rolls, Server 10-18 Guests)

Lobster Rolls

Tempura Lobster Tail, Two Tobikkos, Avocado, Wasabi Mayo

Red Dragon Rolls

Spicy Tuna, Red Chili, Miso-Sake, Ginger, Garlic, Daikon Sprouts

Crunchy Rolls

Bana Salmon Toro, Tobikko, Crabstick, Crunchy Bits

\$210.00 per boat

### **\*RED LANTERN SUSHI STATION**

Spicy Tuna Roll, California Roll, Philadelphia Roll, Shrimp Tempura Roll,  
Rainbow Rolls, Tuna Tartare Shooters, Salmon Sashimi & Tuna Sashimi

\$32 per person

\*Sushi Chef (required)

\$200 for up 2 hours

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## **PLATTER**

### **MEXICAN CHIPS AND SALSA**

House made Salsa, with House Cooked  
Tortilla Chips and Mexican Spice Dust

\$5 per person

Add Guacamole for \$4 per person

### **QUESADILLA PLATTER**

(36 pieces)

Chicken Quesadillas, Vegetable Quesadillas & Carne Asada Quesadillas

Served with Sour Cream & Salsa

\$60 per platter

### **VEGETABLE CRUDITÉ**

(Serves 25)

Fresh Vegetables served with Assorted Dips

\$75

### **FRUIT PLATTER**

(Serves 25)

Seasonal Fresh Fruits served  
with a Yogurt Dipping Sauce

\$100

### **CHEESE BOARD**

(Serves 25)

Selection of Gourmet Sliced & Cubed Cheeses with  
Assorted Breads and Crackers

\$130

### **ANTIPASTO PLATTERS**

(Serves 25)

Taleggio, Peppercorn Romano, Sharp Provolone & Gorgonzola Cheeses  
Prosciutto, Capicola & Soppressata

Kalamata Olives, Marinated Artichokes, Oven Dried Tomatoes

Bread Sticks & Crostinis

\$195

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## **PLATTERS**

### **SEAFOOD DISPLAY**

50 Pieces of Each

Jumbo Shrimp Cocktail, Local Oysters & Little Neck Clams  
Cocktail Sauce, Shallot Mignonette, Tabasco and Lemon

\$450

### **CAPRESE SALAD PLATTER**

(Serves 25)

Assorted Sliced Heirloom Tomatoes, Micro Greens, Fresh Basil, Fresh Mozzarella,  
Prosciutto de Parma, Olive Tapenade  
Extra Virgin Olive Oil, Balsamic Vinegar

\$175

### **GRILLED VEGETABLE PLATTER**

(Serves 25)

Asparagus, Red & Yellow Peppers, Sliced Yellow Squash, Sliced Zucchini  
Red Onions, Blistered Cherry Tomatoes & Carrots  
Extra Virgin Olive Oil, Balsamic Vinegar

\$95

### **WING PLATTERS**

50 Wings Per Platter, One Flavor Per Platter

Choice of:

BBQ, Buffalo, Parmesan Ranch, Sweet Thai Chili  
Sides of Blue Cheese & Ranch Dressing, Carrot & Celery Sticks

\$100 Per Platter

All stations require a 25-person minimum unless otherwise noted  
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## **RECEPTION STATIONS**

### **SALAD STATION**

(Must be ordered with a minimum of 2 other food stations or a full buffet)

Romaine, Field Greens, Cherry Tomatoes, Cucumbers, Red Onions, Garbanzo Beans, Croutons, Bacon, Diced Chicken, Shredded Cheeses, Blue Cheese Crumbles, Walnuts  
Balsamic Vinaigrette & Ranch Dressing

\$12 per person

### **FAJITA STATION**

(Must be ordered with a minimum of 2 other food stations or a full buffet)

Marinated, Grilled Flank Steak & Grilled Chicken, Grilled Peppers and Onions, Flour Tortillas, Lettuce, Tomato, Shredded Cheese, Sour Cream, Guacamole, Salsa

\$17 per person

### **BRICK OVEN PIZZA STATION**

(Must be ordered with a minimum of 2 other food stations or a full buffet)

#### **CLASSIC TOMATO MOZZARELLA**

Jersey Mozzarella, House Cheese Blend, Marinara

#### **CLASSIC ZESTY PEPPERONI**

#### **ROASTED VEGETABLE**

Sundried Tomato Pesto, Roasted Peppers & Onions,  
Crispy Eggplant, Shaved Asparagus,  
Shredded Mozzarella, Goat Cheese

#### **BUFFALO CHICKEN PIZZA**

House Made Hot Sauce, Blue Cheese, BBQ Chicken, Celery Salad

#### **CHEESEBURGER PIZZA**

Secret Sauce, Bacon, Onion, Chopped Lettuce, Burger Meat

Choose (2) \$10 per person or

Choose (3) \$12 per person

### **\*FRENCH FRY STATION**

(Must be ordered with a minimum of 1 other food station or a full buffet)

Presented in Cast Iron Pots

Waffle Fries, Tater Tots & French Fries,

Beef Chili, Cheese Sauce, Bacon, Red Onion, Chives,

Ranch Dressing, Sour Cream, Malt Vinegar, Ketchup, Mustard,

Sriracha Mayo, Truffle Salt

\$11 per person

\*Server Attendants: \$100 per attendant, 2 Hour Maximum

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## **ACTION STATIONS**

### **\*TOMATO SOUP & GRILLED CHEESE BAR**

(Must be ordered with a minimum of 1 other food station or a full buffet, excludes dessert)

Homemade Tomato Bisque Served with the Following Gourmet Grilled Cheeses

Tuscany with Rustic Bread, Jersey Mozzarella, Sliced Tomato,  
Arugula Pesto & Prosciutto

Braised Short Rib, Caramelized Onion & Cheddar Cheese  
on Sourdough

Eggplant Parmesan Melt, Pomodoro, Fresh Mozzarella,  
Fresh Basil, Focaccia Bread

\$18 per person

### **\*KICKIN' CHICKEN'**

(1 server attendant per 50 guests required)

(Must be ordered with a minimum of 1 other food station or a full buffet, excludes dessert)

Chicken Tenders & Chicken Wings

Tossed to order with Guest choice of Sauces to include:

BBQ, Buffalo, Parmesan Ranch, Habanero Peach & Sweet Thai Chili  
Ranch Dressing, Blue Cheese Dressing, Honey Mustard Sauce, Cheese Sauce  
and Spicy Marinara

\$16 Per Person

### **\*SLIDER STATION**

(Must be ordered with a minimum of 1 other food station or a full buffet, excludes dessert)

Prepared to Order

Guests Choice of Cheese: American, Cheddar or Swiss

Toppings to Include:

Bacon, Grilled Onions & Mushrooms

Fixings to Include:

Lettuce, Tomato, Chipotle Aioli, Ketchup, Mustard, BBQ Sauce, A1,  
Pickled Red Onion & House made Pickles

\$15 Per Person

Chef Attendant: \$120 per attendant, 2 Hour Maximum

Server Attendants: \$100 per attendant, 2 Hour Maximum

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## **ACTION STATIONS**

### **\*PASTA STATION**

(Must be ordered with a minimum of 1 other food station or a full buffet, excludes dessert)

(Choice of 2 pastas)

Penne, Orecchiette, 3 Cheese Tortellini, Farfalle, Mushroom Ravioli

(Choice of 3 sauces)

Pomodoro, Arugula Pesto, Traditional Bolognese, Vodka Cream Sauce,  
Creamy Alfredo, Garlic Herb Butter

Includes: Julienne Vegetable, Mushrooms, Roasted Garlic, Spinach, Sausage and  
Chicken

Sliced Italian Bread and Garlic Butter

\$19 per person

ADD: Meatballs \$3 per person

ADD: Caesar Salad \$5 per person

### **\*CARBONARA DALLA FORMA STATION**

(Must be ordered with a minimum of 1 other food station or a full buffet, excludes dessert)

Classic Carbonara Sauce with Spaghetti, Tossed in a  
Parmigiano-Reggiano Cheese Wheel

Topped with Guest choice of Crispy Pancetta, Petite Peas,  
Asparagus, Sautéed Mushroom,  
Toasted Cracked Black Pepper

\$14 per person

### **\*RISOTTO STATION**

(Must be ordered with a minimum of 1 other food station or a full buffet, excludes dessert)

Italian Arborio Rice, Prepared to Order

Shrimp, Chicken, Asparagus, Shiitake Mushrooms, Petite Peas,  
Roasted Corn and Chives

Finished with Fresh Grated Parmesan Cheese

\$17.00 per person

Add Maine Lobster \$8 per person

\*Chef Attendant: \$120 per attendant, 2 hour maximum

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## **CARVE STATIONS**

### **\*TURKEY**

(Serves 25 Guests, 4 oz. portions)  
Slow Roasted, Served with  
Cranberry Orange Chutney & Pan Gravy  
Chef's Selection of Seasonal Vegetables  
House Made Biscuits & Honey Butter  
\$350

### **\*TENDERLOIN OF BEEF**

(Serves 15 Guests, 5 oz. portions)  
Herb Roasted, Served with a Port Wine Demi Glace and Horseradish Cream  
Whipped Potatoes  
Silver Dollar Rolls & Whipped Butter  
\$525  
Add: Maine Lobster Tails \$18 each

### **\* STUFFED PORK LOIN**

(Serves 20 Guests, 6 oz. portions)  
Pinenut, Oven Dried Tomato, Prosciutto & Spinach Stuffing  
Roasted Garlic & Rosemary Pan Gravy  
Mashed Potatoes  
Silver Dollar Rolls & Whipped Butter  
\$325

### **\*STEAMSHIP ROUND**

(Serves 150 Guests, 3 oz. portions)  
Slow Roasted Steamship Round of Beef with a Fresh Herb Au Jus  
Chive Mashed Potatoes  
Silver Dollar Rolls & Whipped Butter  
\$925

### **\*PRIME RIB**

(Serves 30 Guests, 4 oz. portions)  
Encrusted with Horseradish, Salt & Pepper with a Fresh Au Jus  
Garlic Mashed Potatoes  
Silver Dollar Rolls & Whipped Butter  
\$525

**ADD: Seasonal Vegetable \$5 per person**

**ADD: Caesar Salad \$5 per person**

**\*Chef Attendant: \$120 per attendant, 2 hour maximum**

Pricing Subject to Change, 7.35 sales tax & 23% Service Charge  
Additional





## DESSERT STATIONS

### WHOOPIE PIE STATION

Build Your Own

Chocolate & Vanilla Whoopie Pies

Fillings to include: Whipped Cream, Chocolate Buttercream,  
Salted Caramel Cream, Raspberry Cream

Sliced Strawberries, Sliced Almond, Candied Walnuts & Chocolate Chips

\$12 per person

### ALL ABOUT THE CHEESECAKE

Whole New York Cheesecakes

Toppings to include:

Crushed Pretzels, Potato Chips, Chocolate Ganache, Raspberry Sauce, Marinated  
Strawberries, Candied Walnuts, Caramel Sauce, Fresh Mixed Berries, Blueberry  
Sauce, Cherry Sauce and Vanilla Scented Whipped Cream

\$14 per person

### \*SUNDAE STATION

Vanilla Ice Cream, Chocolate Ice Cream, Pineapple Chunks, Sprinkles, Brownie  
Chunks, Whipped Cream, Chocolate Fudge, Caramel Sauce, Maraschino  
Cherries, M&Ms, Heath

Bar Pieces, Peanut Butter Cups and Sugar Cones

\$12 per person

\*requires server attendant fee of \$75 per station, 1 hour maximum

### SWEET TOOTH

Bittersweet Chocolate Mousse Berry Trifle, Assorted Macaroons, Chocolate  
Dipped Oreos and Chocolate Covered Strawberries

\$15.00 per person

### DESSERT ENHANCEMENTS

(Minimum order of 4 dozen per item)

Coconut Macaroons- \$30 per dozen

House made Chocolate Chip Cookies- \$24 per dozen

Chocolate Covered Strawberries- \$32 per dozen

Mini Bittersweet Chocolate Mousse Berry Trifles-\$32 per dozen

Pumpkin Cheesecake Spring Rolls- \$28 per dozen

Raspberry Lemon Bars- \$28 per dozen

Salted Caramel Brownies-\$24 per dozen

Chocolate Covered Cookie Dough Pops- \$32 per dozen

Cinnamon Apple Strudel- \$60 each

Caramel Bread Pudding- \$95 per pan

Cinnamon Bun Bread Pudding \$110 per pan

Cobbler- Fruit of the Season- \$110 per pan

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charged additional

