

Passed or Buffet Hors D'Oeuvres

Crispy Calamari with Thai dipping sauce (1 oz)	\$0.75
Italian Sausage Stuffed Mushrooms	\$1.25 ea
Pesto and Cheese Stuffed Mushrooms	\$0.95 ea
Assorted Pizzas (20 pieces)	\$12.00 ea
Crostini with Boursin Cheese, Tomatoes and Basil	\$1.25 ea
Antipasto Crostini	\$0.75 ea
Crostini with Fig Jam, Prosciutto and Mango	\$1.25 ea
Crostini with Roasted Garlic, Blue-veined Brie, Balsamic Onions	\$1.25 ea
Crostini with Sundried Tomato Pesto and Feta	\$1.25 ea
Artichoke Fritters stuffed with Boursin cream	\$2.00 ea
Vegetable Spring Rolls, Thai peanut sauce (can be cut in half or even thirds)	\$1.50 ea
Bacon Wrapped Scallop Skewers, cocktail sauce	\$2.75 ea
Blue Cheese and Walnut Stuffed Endive Spears	\$0.95 ea
Popcorn Shrimp, cornmeal crusted, cocktail sauce or remoulade (4 per person)	\$2.50 pp
Mini Assorted Quiche	\$1.00 ea
Mini Chicken Quesadilla Cornucopias with guacamole	\$0.75 ea
Phyllo Tartlets with brie, apricot and walnut	\$0.95 ea
Smoked Salmon Tartare Tartlets	\$1.25 ea
Stuffed Dates with mascarpone	\$0.75 ea

Chicken or Beef Satay, Thai peanut or Hunan dipping sauce	\$1.25 ea
Shrimp Skewers with basil chipotle spice and key lime sauce	\$2.25 ea
Classic Jumbo Shrimp with cocktail sauce	\$2.25 ea
Jumbo Shrimp Tempura, Thai peanut sauce	\$2.50 ea
Cocktail Meatballs with barbecue, marinara or creamy Marsala sauce	\$0.75 ea
Hunan Barbecue Baby Back Ribs	\$1.50 ea
Ahi Tuna Tartare on curried wonton chips	\$2.25 ea

Buffet Salads

\$3.00 per person

Caesar Pasta Salad with bowtie pasta and romaine

Pasta Salad Alla Checca with fresh mozzarella and tomato vinaigrette

Thai Noodle Salad with Asian vegetables

Italian Potato Salad, roasted red peppers, kalamata olive and fresh basil

Quinoa Salad, sundried cherries, pine nuts, roasted butternut squash, curried mango vinaigrette

Mixed Baby Greens, Chianti vinaigrette, berries, gorgonzola crumbles, candied hazelnuts

Cold Buffet Platters

Crudités, assorted vegetables with blue cheese dip or avocado ranch (25 people) \$35.00

Siena Picnic Tray, including assorted fine Italian meats, provolone, pistachio goat cheese, creamy gorgonzola, Italian spiced nuts, figs, stuffed Pepperdew peppers, stuffed Greek peppers, olives, quince, crostini and breadsticks (15 people) \$50.00

Gourmet Cheese Display, fine assorted crackers, breadsticks, crostini and accompaniments (min 20 people) \$6.50 pp

Assorted Crostini Platter (25 people) \$45.00

Smoked Fish Platter, smoked salmon, scallops and trout with lingonberry horseradish sauce, dill, cucumber cream, shaved Bermuda onion, lemon, capers and bagel chips Market

Carving Stations

Spiral Ham and/or Blackened Turkey Breast with cranberry chutney served with condiments and hard roll \$4.00 pp

Roast Tenderloin with rolls, horseradish cream and mushroom Marsala sauce \$6.00 pp

Roast New York Strip with rolls, horseradish cream and mushroom Marsala sauce \$5.00 pp

Basil Chipotle Crusted Salmon, mango chutney \$5.00 pp

Sesame Crusted Ahi Tuna with pickled ginger, sweet soy and wonton chips \$6.00 pp

Pasta Station

\$12.00 per person

Chef-attended saute station allowing guests to create their own pasta dishes. Available ingredients include pesto sauce, marinara, Bolognese, alfredo sauce; assorted vegetables,

meatballs, shrimp scampi, grilled chicken; gnocchi, spaghetti,
penne

Asian Stir Fry Station

\$ 13.00 per person

Chef-attended station allowing guests to create their own lettuce wraps with Asian stir fries and various toppings, including cashew chicken, Hunan beef and peppers, Asian shrimp scampi, crispy bean thread noodles, bean sprouts, mint, cilantro, crisp fresh vegetables, curried pineapple jasmine rice, Asian dipping sauces

Pizza Buffet

\$ 18.00 per person

Caesar Salad

Mixed Green Salad with Italian ranch

Assorted Siena Pizzas

Tiramisu

Cannolis

Italian Buffet

\$22.00 per person

Mixed Green Salad with Italian ranch
Caesar Salad

Chicken Piccata
Eggplant Rollatini
Lasagna Bolognese
Fettucine Alfredo

Cannolis
Tiramisu