



Simple Birthday Dinner

Great for budget friendly hosts for want great food without breaking their budget

Stationary Appetizers

Cheese and Fruit Platter- A delicious arrangement of fruit with imported and domestic cheeses and artisan crackers

Super Shrimp Platter- Jumbo Shrimp Cocktail, Zesty BBQ Shrimp, Spicy Tandoori Shrimp plattered with cocktail sauce, apricot crème fraiche and fresh lemons

Buffet Dinner

Fresh Garden Salad
With choice of Ranch or Italian dressings

Grilled Chicken Medley
Teriyaki, rosemary garlic and spicy Thai chicken breast plattered with honey mustard, peanut sauce and fresh tomato relish

Grilled Seasonal Vegetables

Wild and Long Grain Rice with almonds and dried cranberries

Dessert

Assorted Mini Pastries
Coffee & Tea



Italian Themed Birthday Idea

Stationary Appetizers

Antipasti Platter with Fresh Italian Meats and Cheeses served with
Crostinis, Bread Sticks and Fresh Focaccia
Marinated Olive Display
Caprese Bites with Mozzarella, Tomato and Basil wrapped in Prosciutto
Meatball sticks with Fondue Cheese dipping sauce
Mini Lamb Chops with Cranberry Chutney
Goat Cheese Crostinis with Basil Pesto and Sundried Tomatoes

Optional Chef Station

Freshly Cooked Ravioli & Tortellini Station with Marinara & Primavera Sauces with
Fresh Cheese and Herbs

Buffet Dinner

Pan Seared Chicken Parmesan over Penne
Grilled Eggplant Invollitinni with butternut squash and Ricotta filling
Sautéed Chicken Piccata- over Linguini
Fresh Baked Beef and Sausage Lasagna
Roasted Vegetables
Caesar Salad with homemade dressing
Focaccia Bread Basket with Italian Bread sticks and Garlic Bread

Dessert

Fresh Filled Cannolis with Custom designed filling flavors
Tiramisu with Cocoa powder dusting
Miniature Assorted Italian Pastries
Dark Roast Coffee and Black Tea



Asian Themed Birthday Idea

Great for Larger Parties of 100 guests or more- please call for smaller guest count ideas

Stationary Appetizers

Assorted Sushi Platter with Pickled Ginger and Wasabi in Martini Glasses
Fresh Asian Vegetable Crudite with Ginger-Miso Dip
Miniature Dumplings: Pork & Leek, Shrimp, & Vegetable with Ginger Soy Sauce
Thai Chicken and Beef Satays with Spicy Peanut Sauce
Vietnamese Spring Rolls with Sweet Chili Sauce
Coconut Shrimp with Hoisin Plum Sauce

Chef Station

Lo Mein Station with a Chef preparing fresh Lo Mein and Fried Rice displayed in Chinese food boxes with chop sticks

Buffet Dinner

Grilled Salmon Filet with Citrus and Thyme
Curry Cashew Chicken
Pad Thai with Asian Vegetables
Asian Cole Slaw with Ginger Soy Sauce
Mixed Greens Salad with Edemame and Mandarin Oranges
with Sherry Walnut Vinaigrette
Artisan Breads with Sweet Butter

Dessert

Coconut and Mochi Soup- A traditional Chinese Dessert
Fortune Cookies & Miniature Assorted French Pastries
Jasmine Tea with fresh honey

Optional Party Favor- Coconut Orange Cupcakes in Chinese Food Boxes



Mexican Fiesta Themed Birthday Idea

Cocktail Hour Appetizers

Tropical Fruit and Tomato Pico de Gallo Display with Assorted Items for Dipping
Fresh Crudite with Chipotle Lime Dip
White Fish Ceviche served in a Martini Glass with Tortilla Strips
Choice Quesadillas- Mango, Brie and Green Chili, Shrimp, Grilled Vegetable,
or Mesquite Chicken
Chili Rubbed Shrimp Shot with Fresh Chilled Gazpacho
Choice of Empanadas- Ancho Chicken, Pulled Beef, or Chorizo and Potato

Chef Station

Guacamole Made to Order Station! Chips and Carrots for dipping
On the same table as the Ultimate Nacho Dip with Freshly Fried Tortillas

Fajita Bar Station

Spicy Grilled Steak and Mexican Seasoned Chicken served with Warm Flour or Corn
Tortillas and an array of Condiments including: Lettuce, Diced Tomatoes, Sliced Olives,
Onions & Cilantro, Shredded Cheddar and Jack Cheeses, Sour Cream and Salsa
Spanish Style Rice and Beans
Corn and Avocado Salad with Black Beans
Mexican Salad with Roasted Corn and Mexican Vinaigrette

Dessert

Cinnamon Dusted Churros
Lightly Fried Plantain Spring Rolls with Cinnamon & Caramel Ice Creams
Caramel Flan with Fresh Berries

Roasted Columbia Supremo and Decaffeinated Coffee

Don't forget about the Strawberry and Mango Margarita Bar!!



1950's Sock-Hop Themed Birthday Idea

*With the taste of nostalgia and the longing for times of Mad Men!
Just the way mom made it!*

Cocktail Hour Appetizers

Slider Burger Bar- Angus Beef with Cheddar and Ketchup, Chicken with a Chipotle Mayo, Veggie burger with Buttermilk Ranch, Crab cake with Lemon Aioli
Deviled Eggs with Deviled ham and Dijon Mustard
"Pigs in Blankets" with Honey Mustard Dipping Sauce
Olive and Pate Canapés
Jumbo Shrimp Cocktail with Cocktail Sauce

Buffet Dinner

Fluffy Meatloaf with Ketchup topping served with Beef Gravy
Chicken Ala King with Cheddar Cheese Biscuits
Lumpy Mashed Potatoes with Leeks and Cheddar Cheese
Peas and Carrots
Blanched Asparagus with Hollandaise Sauce
Waldorf Salad
Potato Rolls with Butter

Dessert Choices

Pineapple Upside Down Cake
Apple Cobbler with Fresh Whipped Cream
Fresh Baked Chocolate Chip Cookies- just like mom used to make!
Jello Mold with Whipped Cream
Rootbeer Float Bar

New England Regular and Decaffeinated Coffee and of course Black tea with Milk!



Casino Night Themed Birthday Idea

Take a gamble on fun!

Cocktail Hour Appetizers

- "Black Jack" Sliders- Black Angus Beef with Pepper Jack Cheese
- Oysters Casino with Pancetta
- "Texas Hold'em" Taquitos with Salsa and Guacamole
- Jumbo Shrimp Cocktail with Cocktail Sauce
- "Poker" Chips- Fresh Potato Chips with an Assortment of Dips

Buffet Dinner

- Winner Winner Fried Chicken Dinner- Fried Chicken with Poultry Gravy
- "High Steaks" Tips marinated in Teriyaki Sauce
- "Roulette" BBQ Ribs- Slow cooked BBQ Pork Ribs
- "Mac the Knife" Mac & Cheese
- "Slots" of Grilled Vegetables
- "Caesars Palace" Salad
- Rolls and Butter

Dessert

- Red and Black decorated Mini Pastries with Diamonds, Hearts, Spades and Clubs!
- Regular and Decaffeinated Coffee