



ESPLANADE
BANQUET & CONFERENCE CENTER

Catering Menu



Hors D'Oeuvres



ESPLANADE BANQUET & CONFERENCE

ASSORTED FRUIT & CHEESE TRAY
Domestic and Imported Cheeses

ASSORTED FRUIT & CHEESE TABLE
Domestic and Imported Cheeses

ROASTED VEGETABLE TRAY
With Dipping Sauce

TRADITIONAL & ROASTED RED PEPPER HUMMUS
Topped with Feta Cheese served with Pita Triangles

WHITE CHEDDAR CHEESE DIP
With Tri-Color Tortilla Chips

CHICKEN SATAY
With Peanut Sauce or Thai Chili Sauce

**CARIBBEAN JERK CHICKEN SKEWERS OR SESAME
PANKO ENCRUSTED CHICKEN SKEWERS**
With Mango Salsa or Sweet Chili Sauce

HONEY CHIPOTLE SPICY SHRIMP
Wrapped in Bacon with a Brown Sugar Glaze

MINI CRAB CAKES OR SALMON CAKES
With a Cajun Remoulade Sauce

BEEF TERIYAKI KABOBS

LOLIPOPS LAMB CHOPS
Marinated and Grilled served with Walnut and Mint Pesto

SPANAKOPITA
Spinach and Feta

CRAB RANGOON
With Teriyaki Sauce

SPINACH ARTICHOKE DIP (HOT)
Served with Crustini or Tortilla Chips

CHILLED SHRIMP COCKTAIL
Served with Cocktail Sauce (Priced per piece - Min. 3 pieces per person)

ITALIAN ROASTED MEATBALLS
In a Cabernet Thyme Demi Glace

SMOKED SALMON DISPLAY
With Minced Red Onions, Capers, and Herb Cream Sauce



GAZPACHO SHOTS
Chilled Tomato Cucumber Soup

TUNA TARTAR SPOONS
With Seaweed Salad and Wasabi Aioli

ZUCCHINI FRITTERS
With Sour Cream

IMPORTED ITALIAN ANTIPASTI PLATTER
Prosciutto, Soppressata, Fresh Mozzarella, Olives, Marinated Artichoke Hearts and Roasted Bell Peppers with Spring Mix

SPRING ROLLS
With Asian Dipping Sauce

DEEP FRIED MACARONI AND CHEESE

HOT CRAB DIP
With Crostini

ITALIAN SAUSAGE STUFFED MUSHROOMS
Mild or Spicy

BUFFALO HOT WINGS
With Dip (Peppercorn Ranch or Blue Cheese)

BAKED BRIE EN CROUTE
With Brown Sugar, Peas, Almonds, Crostini

COCONUT SHRIMP

Hors D'Oeuvres



ESPLANADE BANQUET & CONFERENCE CENTER

POTSTICKERS (CHICKEN, PORK OR VEG)

With Thai Chili Sauce

CHICKEN TENDERS

With Honey Mustard

POTATO SKINS

Stuffed with Cheddar Cheese, Chives, Sour Cream and Bacon

ROASTED CORN & BLACK BEAN DIP

With Tri-Color Tortilla Chips

BACON WRAPPED ARTICHOKE HEARTS

SLIDERS - CHOOSE ONE

Burger with Applewood Smoked Bacon and Cheddar

Burger with Caramelized Onion and Gorgonzola

Salmon with Mixed Greens

Pork Tenderloin with Cranberry Chutney

ROASTED TOMATO SALSA

With Tri-Color Tortilla Chips

GUACAMOLE

With Tri-Color Tortilla

DEVILED EGGS

GRILLED CHICKEN SALAD PETITE SANDWICHES

VEGETABLE CRUDITE

With Dip (Peppercorn Ranch or Dill)

BRUSCHETTA

(See Action Stations)

FRIED RAVIOLI

With Marinara Sauce

SCALLOPS

Wrapped in Bacon

QUESADILLA

Chicken or Vegetable

CAPRESE SALAD SKEWERS

Sweet Grape Tomatoes, Fresh Mozzarella with Extra Virgin Olive Oil & Balsamic Reduction

SAUSAGE AND CHEDDAR CHEESE PUFFS



ASSORTED FINGER SANDWICHES

Olive Tapenade

Fresh Mozzarella, Proscuitto and Pesto Butter

Smoked Salmon with Cream Cheese and Chives

Grilled Portabello Mushroom, Arugula and Pecorino Romano

TRI-COLOR TORTELLINI

Extra Virgin Olive Oil, Parmesan Cheese and Balsamic Reduction

CRISPY ASPARAGUS

In Phyllo Shell or Puff Pastry

CHOCOLATE COVERED STRAWBERRIES

CHICKEN PESTO PINWHEELS

BEGGARS PURSES

Mushroom and Goat Cheese

Arancini Stuffed with Mushrooms or Mozzarella Cheese served with Marinara

Action Stations



ESPLANADE BANQUET & CONFERENCE CENTER

BRUSCHETTA BAR

- Roma Tomato and Feta Cheese with Fresh Basil and Balsamic Reduction (Cold)
- Pesto, Sundried Tomato and Goat Cheese (Cold)
- Sauteed Spinach with Shaved Pecorino Romano (Warm)
- Apricot Glazed with Manchego Cheese (Warm)
- Honey Pear with Melted Brie (Warm)

MASHED POTATO BAR

- Idaho Potatoes with all the Toppings: Crumbled Bacon, Cheddar Cheese, Sour Cream, Chives, Brown Gravy
- Sweet Potatoes with Brown Sugar and Cinnamon

RISOTTO BAR

- Wild Mushroom, Roasted Tomato, Brown Butter, Vegetarian

PASTA BAR

- Penne and Bowtie Pasta with Marinara Sauce, Alfredo Sauce, Assorted Vegetables, Shredded Chicken, Italian Sausage and Mini Meatballs

ASIAN STIR FRY STATION

- Teriyaki Beef & Chicken with Vegetables and Pad Thai Noodles and a Sweet Soy Reduction

RAW SEAFOOD BAR

- Shrimp, Crab Claws, Crawfish, Mussels and Oysters on a Half Shell (Market Price)

SUSHI BAR

- Assorted Rolls, Assorted Nigiri and Assorted Sashimi (Prices May Vary)

CARVING STATIONS

Includes Mini Rolls & Spring Mix

HONEY HAM WITH BROWN SUGAR GLAZE

ROASTED TURKEY WITH DIJON MUSTARD

PORK TENDERLOIN WITH CRANBERRY CHUTNEY

PRIME RIB AND AU JUS

BEEF TENDERLOIN WITH HORSERADISH CREAM SAUCE

FLANK STEAK WITH CHIMICHURRI



SOUPS

CLAM CHOWDER

POTATO LEEK

With Sour Cream and Bacon

CORN CHOWDER

ROASTED TOMATO WITH GARLIC CROUTONS

BUTTERNUT SQUASH

With Creme Fraiche

VEGETABLE

With Brown Rice (Optional: Beef)

WHITE BEAN

With Swiss Chard Leaves

MAIN COURSE SALADS

GREEK PASTA SALAD

OVEN ROASTED RED BLISS POTATO SALAD

Caramelized Onions, Red Peppers and Scallions

GRILLED CHICKEN SALAD

With Walnuts, Grapes and Dried Cranberries

Entree Salads



ESPLANADE BANQUET & CONFERENCE

MIXED GREEN SALAD

With Tomatoes, Red Onions and Goat Cheese with a choice of Ranch, Champagne Dijon Vinaigrette or Balsamic Vinaigrette

CLASSIC CAESAR SALAD

With Roma Tomatoes, Croutons and Fresh Parmesan Reggiano with Parmesan Crisps

MIXED BABY GREENS

With Roma Tomatoes, Shredded Cheddar, Cucumber and Red Onion with a choice of Ranch, Balsamic Vinaigrette or Citrus Vinaigrette

MIXED GREEN SALAD WITH SPICED PECANS

Topped with Manadrin Oranges and Goat Cheese served with Citrus Vinaigrette

CAPRESE SALAD

With Mozzarella, Fresh Tomatoes, Basil, Extra Virgin Olive Oil and Balsamic Reduction

WEDGE

Iceberg Lettuce, Blue Cheese, Cucumbers, Sweet Grape Tomatoes and Blue Cheese Dressing

FRESH SPINACH SALAD

With Bacon Crumbles, Gorgonzola Cheese & Sliced Red Onion and Poppy Seed Dressing

GRILLED PORTABELLO MUSHROOM & ASPARAGUS SALAD

Includes Mini Rolls & Spring Mix

TOMATO STACK

With Arugula and Herb Oil with Citrus Vinaigrette (Seasonal)



Side Selections



ESPLANADE BANQUET & CONFERENCE CENTER

SAUTEED SPINACH

With Shaved Parmesan Reggiano

BRUSSEL SPROUTS, SQUASH & ZUCCHINI SAUTE

POLENTA

Creamy with Butter and Pecorino Romano or Baked Polenta Squares with Roasted Red Pepper

DAUPHINOISE POTATOES (ADDITIONAL CHARGE)

With Smoked Gouda

THREE CHEESE MACARONI AND CHEESE

With Cheddar, Provolone and Mozzarella

BUTTER BRAISED HARICOT VERTS (ADDITIONAL CHARGE)

With Toasted Almonds

ROASTED OR STEAMED BROCCOLI

With Extra Virgin Olive Oil and Roasted Garlic

HONEY GLAZED BABY CARROTS

WILD RICE MEDLEY

ROASTED ROOT VEGETABLES

Carrots, Parsnips, Onions

WILD MUSHROOM MEDLEY

With Butter, Rosemary and Thyme

GRILLED ASPARAGUS

With Lemon Zest

BUTTERED WHOLE KERNEL CORN

With Red Bell Pepper

DEEP FRIED FINGERLINGS (ADDITIONAL CHARGE)

With Extra Virgin Olive Oil

RICE PILAF

SWEET POTATO FRIES

GRILLED ASPARAGUS BUNDLES

Wrapped in Prosciutto or Bacon or Tied with Roasted Green Onion



SOUTHERN STYLE CUT GREEN BEANS

SWEET POTATO CASSEROLE

ROASTED BUTTERNUT SQUASH

GARLIC MASHED POTATOES

CREAMY PARMESAN ORZO

TWICE BAKED POTATOES

Bacon, Sour Cream and Butter

ROASTED RED BLISS POTATOES

With Parmesan Reggiano and Sage

FIVE CHEESE SCALLOPED POTATOES

RISOTTO

With Mushrooms, Oven Roasted Tomato or Brown Butter

Chicken Entrees



ESPLANADE BANQUET & CONFERENCE CENTER

PECAN ENCRUSTED CHICKEN

With Bourbon Vanilla Glaze

ROSEMARY ROASTED CHICKEN BREAST

In a Caramelized Shallot Sherry Cream Sauce

CHICKEN CORDON BLEU

Stuffed with Smoked Ham and Baby Swiss served with Sweet Tomato Aioli

CEDAR SMOKED CHICKEN BREAST

In a Sherry Sage Beurre Blanc

CHINESE GINGERED CHICKEN

With Broccoli served with Onions, Carrots, Mushrooms and White Rice in a Savory Soy Sauce Glaze

THAI CHICKEN

With Carrots, Vidalia Onions, Wild Mushrooms and Noodles in a Creamy Red Chili Sauce (Spicy)

GREEK CHICKEN AND POTATOES

With Spinach, Garlic and Kalamata Olives topped with Feta Cheese

HERB CRUSTED CHICKEN

Topped with Monterrey Jack Cheese

CHICKEN POT PIE

With Turnips, Carrots, Celery, Onions, Red Bliss Potatoes, and Orange Zest Baked in a Flakey Puff Pastry

SOUTHERN STYLE FRIED CHICKEN

Spicy or Mild

BRAISED CORNISH HEN

CHICKEN BREAST MARSALA

BONELESS CHICKEN BREAST

With Artichoke and Sundried Tomato Sauce

BLACKENED CHICKEN BREAST

With Tomato-Chili Sauce or Creole Mustard Sauce



Beef & Pork Entrees

BEEF SELECTIONS

SLICED APPLE WOOD SMOKED SIRLOIN

With a Madeira Thyme Demi Glace

SHEPPARD'S PIE

With Braised Ground Beef, Carrots, Onions, English Peas, Corn and Roasted Potatoes topped with Melted Fontina Cheese and a Rosemary Shallot Gravy

MEATLOAF

Traditional or

Caramelized Onions, Oven Roasted Tomatoes and Goat Cheese or Roasted Vegetable with Balsamic Glaze or Turkey Meatloaf with Feta and Sundried Tomatoes

INDIAN BEEF

With Basmati Rice and Fresh Vegetable in a Savory Sauce

STEAK DIANE

Seared Beef with a Mushroom Cream Sauce

BEEF TENDERLOIN (FILET OR MEDALLIONS)

With choice of sauce: Blackberry Balsamic Reduction, Port Wine Butter, Sweet Balsamic Onions, Gorgonzola Cream

SIRLOIN BURGER SLIDERS

Served with Buns, Lettuce and Sliced Tomato

HEARTY BEEF STEW

BEEF BROCHETTES

Tenderloins with Tomatoes, Onions, Green Bell Peppers, Mushrooms and a Teriyaki Glaze



PORK SELECTIONS

PINK PEPPERCORN & DARK BROWN SUGAR ENCRUSTED PORK LOIN

With a Cabernet Demi Glace

PORK LOIN

Stuffed with Spinach and Wild Mushrooms or Rosemary, Roasted Red Pepper, Feta Cheese and Pine Nuts

MARINATED & STUFFED PORK CHOP

Italian Sausage, Fennel Seed, Roasted Tomato & Pecorino Romano

PORK SLIDERS

Roasted Pork Loin with Mixed Greens, Sliced Tomatoes, and Honey Dijon or Cranberry Chutney

PORK MEDALIONS

With Caramelized Onion, Apple and Cabbage in a Dark Brown Sugar Sauce



Fish Entrees

HERB CRUSTED GROPER

With a Caramelized Fennel Tomato Sauce

SEARED HERB ENCRUSTED ATLANTIC SALMON

With Dill Dijon Cream

ALL FISH IS SUBJECT TO MARKET PRICE

90 DAYS BEFORE EVENT

WHOLE LOBSTER OR LOBSTER TAIL

SEARED SESAME COATED AHI TUNA

With Soy Ginger Sauce

HONEY CHIPOTLE SPICY PRAWNS

Wrapped in Bacon with Brown Sugar Glaze

RED SNAPPER

With Lump Crab Caper Sauce

PAN-SEARED SEA BASS

With Toasted Almond Tangerine Sauce

VANILLA BUTTER LOBSTER MEDALLIONS

GRILLED MAHI-MAHI

With Tequila Lime Cilantro Sauce

CATFISH

Blackened or Deep Fried

ROASTED HALIBUT

With Micro Greens and Ponzu

PAN-FRIED TROUT

With Roasted Garlic

ROSEMARY GRILLED JUMBO SHRIMP

SALMON CAKES

On a Bed of Mixed Greens with Lemon Parsley Glaze

STEAMED MUSSELS

With Pernod

SEARED DIVER SCALLOPS

With Citrus Vanilla Sauce

PAN SEARED OR BAKED TILAPIA

Herb Crusted, Blackened, Parmesan Crusted or with a Lemon Butter and Caper Sauce



Pasta & Vegetarian Entrees



ESPLANADE BANQUET & CONFERENCE CENTER

PASTA ENTREES

PENNE PASTA

Served with Baby Spinach and Roma Tomatoes in a Parmesan Sauce

BAKED ZITI

In a Marinara Sauce with Fresh Mozzarella

BLACKENED OR HERB ROASTED CHICKEN PENNE PASTA

With Oven Roasted Tomatoes and Spinach in a Creamy Parmesan Sauce

HOMEMADE GNOCCHI

With Crispy Prosciutto, Confit Tomatoes and Fresh Herbs (Plated Only)

CHEESE RAVIOLI

With Marinara Sauce

RICOTTA CHEESE STUFFED SHELLS

With Meat Sauce

TRI-COLOR TORTELLINI

With Sun-Dried Tomatoes, Basil Pesto, Pine Nuts and Goat Cheese

SPAGHETTI WITH MEATBALLS

In a Marinara Sauce



VEGETARIAN ENTREES

BAKED GOAT CHEESE POLENTA

With Sauteed Spinach and Wild Mushroom Ragout

PORTABELLO NAPOLEAN

GRILLED AND MARINATED EGGPLANT STACK

PASTA PRIMAVERA

VEGETARIAN LASAGNA

Wild Game Entrees

VEAL AND LAMB ENTREES

VEAL PICCATA

With Lemon, Butter and Caper Sauce

VEAL CHOP

With Peppercorn Cream Sauce

VEAL MEDALLIONS

With Mild Mushroom Sauce

GRILLED LAMB CHOPS

With Bourbon Glaze or Kona Coffee Chili Sauce

MARINATED AND GRILLED LEG OF LAMB

With a Balsamic Reduction



EXOTIC ENTREES

SMOKED VENISON MEDALLIONS

With Blackberry Demi Glace

BRAISED RABBIT

With Cabernet Sauvignon Sauce

VENISON AND BLACK BEAN CHILI

GRILLED QUAIL

With Balsamic Honey Glaze

ROAST PHEASANT

With Cinnamon and Bacon in a Red Chili Pecan Sauce

Dessert Selections



ESPLANADE BANQUET & CONFERENCE CENTER

ASSORTED COOKIES

Chocolate Chip, Snickerdoodle, Oatmeal Raisin

ASSORTED GOURMET COOKIES

Gooey Butter, Chocolate Chunk, Scottish Shortbread,
Homemade Biscotti

ASSORTED MINI CHEESECAKES

SPICED CARROT CAKE

With Thai Cinnamon and Cream Cheese Icing

CHOCOLATE FONDUE

With Strawberries and Pound Cake

TRIPLE CHOCOLATE TRUFFLE CAKE

ASSORTED INDIVIDUAL TORTES

LEMON ITALIAN CREAM CAKE

CHOCOLATE GANACHE BROWNIES

CHOCOLATE LAVA CAKE

CANNOLI

BAKLAVA

CARAMEL FLAN

KEY LIME PIE

CARAMEL APPLE BLOSSOMS

HONEY PEANUT BUTTER MOUSSE

With Chocolate Sauce and Fresh Strawberries

NEW YORK STYLE VANILLA CHEESECAKE

With choice of toppings: Strawberry Coulis, Almond Amaretto, Coffee Chocolate Sauce

KEY LIME CHEESECAKE

CHOCOLATE COVERED STRAWBERRIES

Drizzled with White Chocolate

BRIOCHE BREAD PUDDING

With Vanilla Spiced Rum Sauce

ASSORTED PETIFORES

ASSORTED DESSERT BARS

BOURBON STREET PECAN PIE

CHOCOLATE MOUSSE CAKE

RED VELVET CAKE

CREME BRULEE

BANANA PUDDING

FLOURLESS CHOCOLATE CAKE

