

A Taste of Honey  
718-983-0464

## Chef Michele's favorites

### Hors d'oeuvres (50 pieces ea.)

- Coconut shrimp...with grand mariner dipping sauce...\$70.00
- Smoked salmon canapé...on sweet potato chip, dollop sour cream...\$70.00
- Lobster and shrimp Cerviche...served on demitasse spoon...\$120.
- Pork and cashew...served on endive leaf...\$50.00
- Asparagus rounds...\$50.00
- Beef satay...with oriental dipping sauce...\$70.00
- Chorizo tart...garnished with goat cheese...\$50.00
- Vegetable strudel...in flaky phyllo dough...\$50.00
- Baby lamb chops...drizzled with mint demi glaze...\$125.00
- Sesame chicken...Thai peanut sauce...\$70.00
- Herbed goat cheese and prosciutto wrapped shrimp...\$70.00

### Party Platters and Dips

- Oversized shrimp cocktail...lemon garnish, zesty sauce...\$150.00 (5 lbs.)
- Charcuterie board...assorted sliced cold meats, imported cheeses,  
Fresh vegetables and tropical fruits...\$175.00
- French Brie cheese...baked in brioche bread...\$45.00
- Hot Spinach and artichoke... served with crispy tortillas...\$45.00
- Crab and avocado dip...\$65.00
- Roquefort walnut spread...\$45.00
- Trio bruschetta tray...tomato and basil, olive tapenade, caponatina...\$60.00 (60 pcs)

### Chef's Buffet...the following are Michele's favorite dishes,

feel free to ask her to make yours

- Chicken Rosa, Chicken Sinatra, chicken with amaretto Brown sauce
- Beef Roulade, tenderloin slices over baby bellas and potato,
- beef tips with shitake mushroom sauce, marinated London broil, sliced shell steak  
smothered in mushrooms and onions
- Salmon with creamy dill, asian-honey talapia, sesame crusted tuna
- Bowties Arriabiatta, creamy basil pesto

### Turn your party into an event, add one of our chef's interactive stations

- Carving station...pasta station...shrimp sauté station...Caesar salad station...
- risotto bar...omelettes to order...pannini grill... stir fry action station...
- pulled pork with bar b que fountain...

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**Family friendly hors 'oeuvres**

Mini crab cakes w/ Creole tartar...50.00 chorizo tarts...50.00 fried shrimp...50.00  
Crab wontons with wasabe...50.00 beef teriyaki...65.00 Spinach in phyllo...50.00  
Tomato and basil bruschetta...30.00 chicken quesadillas...50.00 spring rolls...50.00  
Scallops wrapped in bacon...50.00 stuffed mushrooms...50.00 petite quiche...50.00  
Breaded chicken strips...50.00 veggie empanada w/ red pepper sauce...50.00

**Party platters and Dips**

Shrimp cocktail...five pounds jumbo shrimp, ready for dipping...\$150.00  
Deluxe antipasto...variety of Italian delicacies...\$60.00  
Crudité...fresh vegetables served with herbal mayo...\$40.00  
Cheese and Fruit...cheddar and Swiss, fresh fruits and crackers...\$50.00  
Spinach dip...served right in the pumpernickel bread...\$35.00  
Crabmeat Spread...smothered in cocktail sauce, served with crackers...\$30.00  
Baked brie in pastry...served warm, oozing with French brie...\$45.00  
Nacho Dip...Nacho chips, taco flavored dip, lettuce and tomato...\$35.00  
Cheese timbale...layered cheeses, spinach, and chutney...\$45.00

**Traditional Buffet (one selection per ten guests)**

Beef roulade, teriyaki beef  
Chicken francaise, chicken marsala, chicken Dijon  
Sweet and sour pork, honey glazed ham, sausage and broccoli rabe w/ rigatoni  
Shrimp and broccoli over fuzsily, shrimp jambalaya, shrimp liley  
Eggplant rollatini, eggplant parmigiana  
Pasta primavera, vodka sauce, arriabiatta, creamy pesto  
Roasted potatoes, garlic mashed  
Sautéed vegetables, broccoli with garlic and oil, orange glazed carrots  
Garden salad, dinner rolls  
30- 50 guests...17.00pp 50 or more guests...15.00 pp

**Honey of a Buffet**

Chicken Francaise, Honey Glazed Ham, Shrimp and Broccoli over fuzsily  
Oven Roasted Potatoes, Sautéed Vegetables  
Carving Station serving Roast Beef with pan gravy  
30-50 guests...18.00 pp 50 or more guests...16.00 pp

**Brunch**

Basket of breads...mini bagels, Danish, rolls, with butter, cream cheese and jelly  
Apple and walnut crepes, Baked French toast, Home fried potatoes  
Tomato and Fresh Mozzarella Salad, Ohio salad, cheese and fruit platter,  
Shrimp salad on croissants, Turkey club sandwiches, Fresh Omelet's  
30 -50 guests... 17.00 pp 50 or more guests...16.pp

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### **High Tea**

Assorted scones served with jams and marmalades  
Mixed greens with pignoli nuts, shredded carrots, goat cheese, raspberry vinaigrette

Tea sandwiches... (select six)

Spicy shrimp tempters, brie and apples, tuna avocado,  
Salmon and egg croissants, ribbon sandwiches, shrimp salad croissant,  
Chicken salad marble bread, filet mignon canapé, cucumber sandwiches

Served with assortment of teas

Miniature

Cream puffs, strawberry shortcake and petite fours

30-50 guests...18.00 per person      50 or more guests...16.00 per person

### **Sandwich platters (24 or 36 piece trays)**

Grilled chicken, fresh mozzarella roasted peppers on Italian bread  
Portobello mushroom, fresh mozzarella balsamic glaze on onion roll

Eggplant, broccoli rabe and fresh mozzarella pannini

Filet mignon, artichoke spread on pumpnickel

Chicken salad on marble bread

Shrimp salad on croissants

Turkey club sandwiches

Waldorf salad on pita bread

Smoked Turkey Salad in Homemade Puffs

Grilled Chicken Caesar Salad Wraps

Veggie wraps

### **Salad selections**

Mandarin Salad Mixed Greens, Mandarin Oranges, Sliced Almonds,  
Tossed with Citrus Vinaigrette

Fresh Mescaline Salad garnished with Shredded Carrots, Pignoli Nuts and  
Toasted Almonds Dressed with a Raspberry Vinaigrette

Spinach Salad Spinach Salad with Goat Cheese and Pine Nuts  
With Raspberry Dressing

Spinach Salad Served with Strawberries and Almonds With a Sweet Vinaigrette  
Grilled vegetable Salad Mixed Green Salad With Grilled Vegetables and Feta Cheese  
Tossed with Balsamic Vinaigrette

Steamed asparagus...paired with red potatoes, lightly tossed with dill dressing  
Baby spinach salad...tossed with pine nuts and goat cheese,  
served with raspberry vinaigrette

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## **Mardi Gras Party**

### **Hors d' oeuvres**

Shrimp Remoulade on Endive, Crab Cakes Oysters Rockefeller,  
Andouille Crusted Scallops, Chicken & Andouille Tarts, Mushroom Veronique

### **Salad**

Greens with Honey Sesame Salad Dressing

### **Entrée**

Crawfish Etoufee, Creole Gumbo, Chicken with Okra,  
Rosemary Lamb Chops, Andouille Gnocchi,  
Talapia with Pecan Butter Sauce & Meunier Sauce

### **Dessert**

Chocolate Fountain      birthday cake

## **Tapas party**

### **3 tier bruschetta bar**

olive tapenade, tomato & basil, caponatina

### **Charcuterie Board**

Spanish and American cheeses, fruits,  
walnut & goat cheese coated grapes, cherry tomatoes stuffed with avocado

### **butler hors d'oeuvres**

Chorizo tarts...chorizo sausage with roasted peppers & goat cheese  
Southwestern cheesecake...bite-size pieces, cream cheese, Monterey jack, chillies, olives  
Sherried mushroom empanadas...half-moon pieces  
Chicken and Andouille strudel...triangle  
Spinach and artichoke...served in phyllo cup  
Herbed goat cheese and prosciutto wrapped shrimp  
Beefy tortilla rolls...blend of jalapeno, cream cheese, roast beef - cut in small pieces

## **Holiday office party**

### **For the meat lover in us:**

Grilled chicken with orange glaze...served over wild rice  
Smoked glazed ham...carved at the table or pre-carved  
Filet Mignon canapés...served with artichoke spread on pumpernickel rounds

### **Say Cheese**

Prosciutto mozzarella...sliced, served with sliced tomatoes on bed of greens,  
zucchini and red onion garnish  
Cranberry and walnut crusted goat cheese...served on endive leaf  
Charcuterie board...cold cuts, fresh fruit, assorted cheeses, fresh vegetables

### **Hot Stuff**

Pasta, shrimp and pesto...served warm in round chafer  
Rigatoni filet de pomodoro

### **Salad, salad, salad...**

Steamed asparagus...paired with red potatoes, lightly tossed with dill dressing  
Baby spinach salad...tossed with pine nuts and goat cheese,  
served with raspberry vinaigrette  
Grilled vegetables... grilled julienne strips of peppers, carrots, squash, and eggplant

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### **Dinner at your home**

#### **Choice of appetizer:**

Grilled Portobello Stuffed with crabmeat filling, topped with sherry tarragon sauce  
Coconut Shrimp Fried jumbo shrimp, dipped in Grand Marnier Sauce

#### **Mesculine Salad**

Salad greens tossed with pignoli nuts, sprinkled with goat cheese, dressed with  
raspberry vinaigrette

#### **Choice of Entrée**

Lobster Newburg... Chunks of lobster meat swimming in Newburg sauce, served in  
puff pastry shell with potato basket and baby vegetables

Chicken Roulade Breast of chicken... butter-fried and seasoned, stuffed with  
prosciutto and provolone, topped with creamy pesto sauce, served with potato basket  
and baby vegetables

Filet Mignon ...8-ounce steaks, accompanied by béarnaise sauce, serve with potato  
basket and baby vegetables

#### **Choice of appetizer:**

Shrimp Cerviche Marinated in cilantro and lime juice  
Zebra Ravioli Plump pockets of striped pasta, stuffed with spinach,  
finished with a reduction of fresh basil and cream

**Salad greens** tossed with pignoli nuts and shredded carrots, sprinkled with goat  
cheese, dressed with raspberry vinaigrette

#### **Choice of Entrée**

Salmon Steak Seared on grill, finished in oven, served with creamy dill sauce,  
accompanied by red roasted potatoes and baby vegetables  
Filet Mignon Tenderloin of beef, cooked to medium well, topped with Béarnaise sauce,  
served with red roasted potatoes and baby vegetables