

A Taste of Honey
718-983-0464

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
Crudités...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 fuzzily
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

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Hawaiian Bar B Que Menu

Beef Teriyaki...strips of beef skewered with red, green and yellow peppers marinated in our own sauce

Tropical Shrimp... shrimp, papaya, served over cous-cous with a hint of lemon, refreshing and delicious

Hawaiian Ham...Ham steak and served with a slice of pineapple and topped with melted swiss cheese

Barbecue ribs...succulent ribs in A Taste of Honey's own BBQ sauce

Pork kebobs...white meat pork, marinated in an orange glaze and skewered
Sweet and sour Chicken...Breast of chicken cooked on the grill, topped with vegetables cooked in a tangy sweet and sour sauce

Mango Salsa...black beans, corn, cilantro, red onion, papaya, mango, served with tortilla chips

Salads to complete the meal

Polynesian Rice...Lemon flavored rice salad, tossed with green and yellow squash

Mandarin Salad...Slices of oranges tossed with garden lettuce, and topped with almonds and served with a sweet vinaigrette

Tri-slaw salad...red and green cabbage, carrots, with a creamy dressing including the zest of lemons, limes and orange

Pasta Primavera...tri-color pasta, tossed with fresh vegetables

New England Clam Bake

Grilled littleneck clams with herbal butter

Steamed mussels tossed with spicy marinara sauce

Broiled lobster tails with clarified butter and fresh lemon

Tenderloin of beef, room temp, offered with creamy horseradish

Grilled rosemary chicken

Skewered grilled Dijon potatoes

Sweet jersey corn on the cob

Salad greens, pignoli nuts, shredded carrots, goat cheese, citrus dressing

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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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Off Premise BBQ Menu

Minimum 30 guests

All beef Hamburgers
Sabrett Hot dogs
Sausage and Peppers
Bar-B-Que Chicken
Choice of three Salad
Watermelon
Coffee
All paper goods
\$13.95 per person

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