

Qevents

CATERING MENU



BREAKFAST COMBINATIONS

MINIMUM 6 PEOPLE (PRICED PER PERSON)

THE BAGEL PLATTER 3

AN ASSORTMENT OF OVEN-FRESH BAGELS, ACCOMPANIED WITH ASSORTED CREAM CHEESES, FRUIT PRESERVES AND BUTTER.

THE BREAKFAST PLATTER 4

AN ASSORTMENT OF FRESH BAGELS, MUFFINS, SCONES, CROISSANTS AND PASTRIES, GARNISHED WITH FRESH FRUIT, ACCOMPANIED WITH ASSORTED CREAM CHEESES, FRUIT PRESERVES AND BUTTER.

THE CLASSIC CONTINENTAL 8

THE BREAKFAST PLATTER SERVED WITH FRESH SQUEEZED ORANGE JUICE ALONG WITH CHOICE OF COFFEE OR TEA SERVICE.

THE EXECUTIVE COMBO 11

OUR CLASSIC CONTINENTAL ALONG WITH FRESH SEASONAL FRUIT SALAD.

PARFAIT BREAKFAST 5

LOW-FAT VANILLA OR STRAWBERRY YOGURT, SERVED WITH HEALTHY GRANOLA AND FRESH FRUIT SALAD.
WITH COTTAGE CHEESE 6

SMOKED SALMON PLATTER 9

SLICED SMOKED SALMON AND ASSORTED FRESH BAGELS SERVED WITH RED ONION, LEMON WEDGES, CAPERS AND TOMATO, ACCOMPANIED WITH ASSORTED CREAM CHEESES, FRUIT PRESERVES AND BUTTER. ALSO COMES WITH ORANGE JUICE.

HOT BREAKFAST BUFFET 11

CHOICE OF EGGS OR EGG WHITES COOKED YOUR WAY, SERVED WITH BACON, SAUSAGE, HOME FRIES, FRENCH TOAST STICKS AND BAGELS. ALSO INCLUDES FRESH FRUIT SALAD AND ORANGE JUICE.

HOT OATMEAL BUFFET 6

HOT OATMEAL SERVED WITH RAISINS, APPLES, BANANAS AND FRESH STRAWBERRIES ON THE SIDE. ALSO COMES WITH A SIDE OF BROWN SUGAR AND HONEY.

BREAKFAST SANDWICH PLATTER 6

ASSORTED BREAKFAST BURRITOS, PANINIS AND CROISSANT EGG SANDWICHES, SERVED WITH ORANGE JUICE.

FRESH SEASONAL FRUIT SALAD 3

FRESH SEASONAL SLICED FRUIT PLATTER 4

BEVERAGES

PREMIUM COFFEE SERVICE CHOICE OF HOUSE BLEND OR FLAVORED 1.75

PREMIUM TEA SERVICE INCLUDES ASSORTED TAZO AND HERBAL TEAS 1.75

HOT CHOCOLATE OR HOT APPLE CIDER 1.75

FRESH SQUEEZED ORANGE JUICE 2

FRESH VEGETABLE JUICE 3.50

CANS OR BOTTLES OF SODA, JUICES AND TEAS ARE AVAILABLE

COFFEE AND TEA SERVICE ALWAYS COMES WITH WHOLE AND SKIM MILK, HALF AND HALF, SUGAR, SWEET 'N LOW, EQUAL, HONEY AND LEMON WEDGES.

CUSTOMIZED BREAKFAST AND LUNCH BOXES ARE AVAILABLE FOR YOUR GROUP MEETING OR EVENT.

LUNCH COMBINATIONS

MINIMUM 6 PEOPLE (PRICED PER PERSON)

CLASSIC SANDWICH AND WRAP PLATTER 9

AN ASSORTMENT OF SANDWICHES AND WRAPS USING THE FINEST MEATS AND CHEESES. SERVED WITH COLESLAW, POTATO SALAD AND PICKLES.

HOT PANINI PLATTER 9

AN ASSORTMENT OF GOURMET EUROPEAN FLAT BREAD PANINIS PREPARED FRESH FOR EACH ORDER. SERVED WITH COLESLAW, POTATO SALAD AND PICKLES.

THE CLIENT COMBO 12

CHOOSE FROM A SELECTION OF CLASSIC AND GOURMET SANDWICHES ALL PREPARED FRESH WITH THE FINEST INGREDIENTS. SERVED WITH A FIELD GREEN GARDEN SALAD AND A PASTA SIDE DISH.

THE EXECUTIVE COMBO 17

INCLUDES THE CLIENT COMBO, AS WELL AS A DELICIOUS COOKIE AND BROWNIE PLATTER AND ASSORTED COLD OR HOT BEVERAGES.

THE VIP COMBO 19

INCLUDES THE EXECUTIVE COMBO WITH A FRESH SEASONAL FRUIT SALAD.

HOT SOUP BAR 5

DELIVERY AND SETUP OF HOT, FRESH SOUP FOR GROUP MEETINGS AND EVENTS. SERVED WITH CRACKERS AND BREAD BASKET.

DELI PLATTER 10

IMPORTED AND DOMESTIC SLICED MEATS AND CHEESES, SERVED WITH SLICED TOMATOES, RED ONIONS, ROMAINE LETTUCE AND A BASKET OF ASSORTED COUNTRY BREADS AND WRAPS. SERVED WITH COLESLAW, POTATO SALAD AND PICKLES.

GOURMET SANDWICH CHOICES

1. SMOKED TURKEY AND BRIE WITH HONEY MUSTARD ON SOURDOUGH BAGUETTE
2. FRESH MOZZARELLA, ROASTED RED PEPPER, SUNDRIED TOMATO AND BASIL WITH BALSAMIC VINAIGRETTE ON BAGUETTE
3. ITALIAN SUBMARINE WITH GENOA SALAMI, PROSCIUTTO, CAPPICOLA HAM, PROVOLONE, ROASTED RED PEPPERS
4. CAJUN GRILLED CHICKEN, PLUM TOMATO, LETTUCE AND HERB MAYO ON BAGUETTE
5. LOW FAT TUNA WITH AVOCADO, SWISS CHEESE, LETTUCE AND HERB MAYONNAISE ON SEVEN GRAIN BREAD
6. EGG SALAD WITH CHOPPED CELERY AND DILL, AVOCADO AND LETTUCE ON WHOLE WHEAT BREAD
7. BLACK FOREST HAM WITH BRIE, TOMATOES AND MIXED GREENS ON PUMPERNICKEL BAGUETTE
8. GRILLED VEGETABLES WITH FRESH MOZZARELLA ON BAGUETTE
9. TURKEY CLUB WITH SMOKED TURKEY, BACON, LETTUCE, TOMATO AND MAYONNAISE ON TOASTED WHOLE WHEAT BREAD
10. HOT CORNED BEEF AND PASTRAMI WITH SWISS CHEESE AND DIJON MUSTARD ON RYE BREAD
11. ROASTED TURKEY WITH SWISS CHEESE, LETTUCE AND RUSSIAN DRESSING
12. THE CUBAN – BLACK FOREST HAM, SWISS CHEESE, PICKLES AND MUSTARD ON SOURDOUGH BREAD
13. ROAST BEEF WITH SWISS CHEESE, RED ONION AND DIJON MUSTARD ON RYE BREAD
14. PROSCIUTTO DI PARMA WITH FRESH MOZZARELLA, ROASTED RED PEPPERS AND ARUGULA ON FOCACCIA BREAD
15. GRUYERE CHEESE WITH ALFALFA SPROUTS, AVOCADO AND SUN-DRIED TOMATO ON WHOLE WHEAT BAGUETTE
16. THE KIKI – SMOKED TURKEY, BRIE CHEESE AND CARAMELIZED APPLES ON FRESH CROISSANT

CLASSIC WRAP CHOICES

1. GOING SOUTH – GRILLED LEMON CHICKEN BREAST, AVOCADO, ROASTED PEPPER, TOMATO AND LETTUCE WITH RANCH DRESSING
2. THE MEDITERRANEAN – ROASTED TURKEY BREAST, TOMATO, CUCUMBER AND LETTUCE WITH HERB MAYO
3. HOLD THE MAYO – ITALIAN TUNA, PROVOLONE CHEESE, ROASTED RED PEPPER AND LETTUCE
4. THE HEALTHY WAY – GRILLED VEGETABLES, ONION, CHEDDAR CHEESE AND FRESH SPINACH
5. GOING UPTOWN – LOW FAT TUNA, AVOCADO, DILL, SWISS CHEESE AND LETTUCE
6. CHICKEN CAESAR – GRILLED LEMON CHICKEN, PARMESAN CHEESE, CROUTONS, TOMATO AND ROMAINE LETTUCE
7. BUFFALO CHICKEN WITH LETTUCE, CELERY AND CHUNKY BLUE CHEESE DRESSING
8. THE GREEK – GRILLED EGGPLANT WITH FETA CHEESE, TOMATO, KALAMATA OLIVES AND BALSAMIC VINAIGRETTE
9. CLASSIC CHICKEN SALAD WITH SPROUTS AND TOMATO IN A WHOLE WHEAT WRAP
10. OVEN ROASTED TURKEY WITH BRIE, GRILLED APPLES IN A SUN-DRIED TOMATO WRAP
11. THE CALIFORNIA – SMOKED TURKEY WITH CUCUMBERS, TOMATO, SPROUTS AND AVOCADO
12. GRILLED EGGPLANT WITH SMOKED MOZZARELLA, TOMATO AND FRESH BASIL IN A SOUTHWESTERN WRAP
13. THE CHEF – ROAST BEEF, TURKEY, VIRGINIA HAM, HARD BOILED EGG, TOMATO AND CARROT WITH ROMAINE LETTUCE AND ITALIAN DRESSING
14. THE CUBAN – BLACK FOREST HAM, SMOKED TURKEY, SWISS CHEESE, LETTUCE, TOMATO, PICKLES AND MUSTARD IN A SPINACH WRAP
15. TUSCAN – ROAST BEEF WITH FRESH MOZZARELLA, ARUGULA, SUN-DRIED TOMATO AND ONION IN A ROASTED RED PEPPER WRAP

EUROPEAN FLAT BREAD PANINI CHOICES

1. THE MEDITERRANEAN – GOAT CHEESE, BLACK OLIVE TAPANADE, ARTICHOKE HEARTS AND ROASTED PEPPERS
2. ROAST BEEF, SWISS CHEESE, ROASTED RED PEPPERS, COLESLAW, PICKLES AND RUSSIAN DRESSING
3. RED AND GREEN – FRESH MOZZARELLA, TOMATO, FRESH BASIL AND SUNDRIED TOMATO
4. CHICKEN CLUB – GRILLED CHICKEN, BACON, AMERICAN CHEESE AND TOMATO
5. CHICKEN PARMIGIANA – BREADED CHICKEN CUTLET WITH FRESH MOZZARELLA AND MARINARA SAUCE
6. EGGPLANT PARMIGIANA – OVEN ROASTED BREADED EGGPLANT WITH FRESH MOZZARELLA AND MARINARA SAUCE
7. THE SICILIANO – PROSCIUTTO, HAM, MOZZARELLA AND SUN-DRIED TOMATOES
8. CHICKEN FAJITA – GRILLED CHICKEN WITH CHEDDAR CHEESE, ROASTED PEPPERS, CARAMELIZED ONIONS AND SALSA
9. THE CUBAN – ROASTED PORK WITH SWISS CHEESE, PICKLES AND MUSTARD
10. THE DELIGHTFUL – FRESH HONEY GLAZED TURKEY, JARLSBERG CHEESE, COLESLAW AND HONEY MUSTARD
11. THE ALPINE – CORNED BEEF, COLESLAW, SPINACH, SWISS CHEESE AND RUSSIAN DRESSING
12. THE CREOLE – ROAST BEEF, CHEDDAR CHEESE, PEPPERS, ONIONS AND CAJUN SAUCE
13. THE SOHO – GRILLED LEMON CHICKEN, SWISS CHEESE, GRILLED VEGGIES AND FRESH SPINACH
14. THE TURKER – FRESH TURKEY, JALAPENO CHEESE, RED PEPPERS AND FRESH SPINACH
15. THE VEGGIE – GRILLED VEGGIES, ALPINE SWISS CHEESE, AVOCADO AND LEMON HERB DRESSING
16. THE ITALIANO – GRILLED CHICKEN, FRESH MOZZARELLA AND ROASTED RED PEPPER

HOT ENTRÉE COMBINATIONS

MINIMUM 6 PEOPLE (PRICED PER PERSON)

PASTA ENTRÉE | 10

CHOICE OF ENTRÉE, SERVED WITH A GARDEN SALAD AND DINNER ROLLS.

BAKED MEAT LASAGNA

BAKED VEGETARIAN LASAGNA

PENNE ALA VODKA WITH SHRIMP

BAKED ZITI

BAKED MACARONI AND CHEESE

RIGATONI PASTA WITH SAUSAGE, PEPPERS AND ONIONS

CHICKEN ENTREE | 15

CHOICE OF ENTRÉE, SERVED WITH TWO ACCOMPANIMENTS AND A GARDEN SALAD.

HERB ROASTED CHICKEN

CHICKEN MARSALA

CHICKEN FRANCAIS

GRILLED LEMON CHICKEN

STUFFED WILD MUSHROOM CHICKEN

CHICKEN PARMIGIANA

CHICKEN CACCIATORE

MEAT ENTRÉE | 16

CHOICE OF ENTRÉE, SERVED WITH TWO ACCOMPANIMENTS AND A GARDEN SALAD.

GRILLED FLANK STEAK AU JUS

FILET MIGNON AU COGNAC

HEARTY BEEF STEW

BEEF STROGANOV

GRILLED PORK LOIN WITH CARAMELIZED ONIONS

ITALIAN SAUSAGE WITH PEPPERS AND ONIONS

VEAL MARSALA

VEAL PARMIGIANA

SEAFOOD ENTRÉE | 18

CHOICE OF ENTRÉE, SERVED WITH CHOICE OF TWO ACCOMPANIMENTS AND A GARDEN SALAD.

BLACKENED CAJUN SALMON

GRILLED HERB SALMON

GRILLED TUNA STEAK AU POIVRE

CITRUS GRILLED SHRIMP

GRILLED RED SNAPPER WITH MEDITERRANEAN RAGOUT

CHILEAN SEA BASS WITH MISO GLAZE

MAHI MAHI PROVENCAL

MANY OTHER HOT ENTRÉES ARE AVAILABLE UPON REQUEST.

FOR MORE INFORMATION PLEASE CONTACT OUR CATERING MANAGER.

CUSTOMIZED MENUS ARE AVAILABLE FOR YOUR THEMED GROUP MEETING OR EVENT.

ACCOMPANIMENTS

VEGETABLE

STRING BEANS ALMONDINE
SAUTÉED GARLIC ESCAROLE
SAUTÉED SPINACH
GRILLED OR ROASTED VEGETABLES
ROASTED BROCCOLI
SAUTÉED FRESH SPINACH
GRILLED ASPARAGUS
SESAME STRING BEANS
SNAP PEAS, BABY CARROTS TOSSED IN MAPLE BUTTER
JULIENNE VEGETABLES
ROASTED CORN
CREAMED SPINACH WITH WILD MUSHROOMS
SAUTÉED ZUCCHINI AND SQUASH
SAUTÉED SHALLOTS AND MUSHROOMS
SAUTÉED BROCCOLI RABE
RED CABBAGE COLD SLAW
CLASSIC COLE SLAW

POTATO

MASHED SWEET POTATOES
DIJON POTATO SALAD
SCALLOPED POTATOES AU GRATIN
YUKON GOLDEN POTATO SALAD, RED ONION AND LEMON PARSLEY VINAIGRETTE
BUTTERMILK MASHED POTATOES
BUTTER HERB ROASTED POTATOES
ROASTED RED POTATO WITH ROSEMARY

GRAINS, RICE AND PASTA

VEGETABLE COUS COUS
MOROCCAN COUS COUS WITH DRIED CURRANTS
ORZO PRIMAVERA WITH FRESH VEGETABLES
LONG GRAIN AND WILD RICE WITH DRIED CRANBERRIES AND PINE NUTS
HERBED RICE PILAF
THAI COCONUT RICE
SAFFRON RICE
SPINACH RICE
ORIENTAL SESAME NOODLES
PASTA PRIMAVERA
CHEESE TORTELLINI
PENNE PASTA WITH MARINARA SAUCE
FARFALLE PASTA WITH PESTO SAUCE
FARFALLE PASTA SALAD WITH HERB PESTO, SUN-DRIED TOMATOES AND ROASTED PINE NUTS
FUSILLI PASTA WITH CHICKEN
TOMATO, RICOTTA PASTA SALAD
ORECCHIETTE WITH BROCCOLI RABE AND SAUTÉED ONION

ENTRÉE SALADS

MINIMUM 6 PEOPLE (PRICED PER PERSON)

CAESAR SALAD WITH CHICKEN 6

GRILLED CHICKEN BREAST, SHAVED PARMESAN CHEESE, HERBED CROUTONS SERVED OVER A BED OF ROMAINE LETTUCE.

SALAD MANCHEGO 6

ROASTED BEETS, SHAVED FENNEL AND MANCHEGO CHEESE OVER FRESH SPINACH.

ASIAN SALAD 10

POACHED SHRIMP, CRISPY NOODLES, MANDARIN ORANGES WITH TOMATO OVER MIXED FIELD GREENS. SERVED WITH ASIAN GINGER HONEY SESAME DRESSING.

CHEF SALAD 6

TURKEY, ROAST BEEF, VIRGINIA HAM, HARD-BOILED EGGS, TOMATOES AND CARROTS OVER A BED OF ROMAINE LETTUCE.

CALIFORNIA CHICKEN SALAD 6

GRILLED CHICKEN, AVOCADO, CHERRY TOMATOES, RED CABBAGE AND CUCUMBERS OVER A BED OF ROMAINE LETTUCE.

COBB SALAD 6

SMOKED TURKEY, AVOCADO, BACON, CHOPPED EGG, SPROUTS AND CRUMBLLED BLEU CHEESE SERVED OVER A BED OF MIXED FIELD GREENS.

MEDITERRANEAN SALAD 6

ARTICHOKE HEARTS, FETA CHEESE AND SUN DRIED TOMATOES SERVED OVER A BED OF ROMAINE LETTUCE.

GOAT CHEESE SALAD 6

WARM GOAT CHEESE, TOMATOES, ASPARAGUS, CUCUMBERS AND ROASTED RED PEPPERS OVER A BED OF FRESH SPINACH. SERVED WITH RASPBERRY VINAIGRETTE.

TUNA NICOISE 6

ALBACORE TUNA, BLACK OLIVES, SHREDDED CARROTS, STRING BEANS, TOMATOES AND CUCUMBERS OVER A BED OF ROMAINE LETTUCE. WITH FRESH SEARED TUNA 10

MANGO AND CHICKEN SALAD 7

GRILLED CHICKEN AND MANGO SLICES SERVED OVER A BED OF ROMAINE LETTUCE.

WALDORF SALAD 7

APPLES, LEMON JUICE, RAISINS, CELERY, WALNUTS, MAYONNAISE SERVED OVER A BED OF ROMAINE LETTUCE.

ROMA SALAD 6

VINE RIPENED TOMATOES WITH FRESH MOZZARELLA AND BASIL LEAVES DRIZZLED WITH BALSAMIC VINAIGRETTE AND OLIVE OIL.

DRESSING SELECTIONS

ASIAN GINGER HONEY SESAME
RANCH

FAT FREE RASPBERRY VINAIGRETTE
CAESAR

LEMON HERB VINAIGRETTE
CHUNKY BLEU CHEESE

LEMON HERB VINAIGRETTE
BALSAMIC VINAIGRETTE

FRENCH
RUSSIAN

LOW FAT HONEY DIJON
ROASTED GARLIC VINAIGRETTE

LITE ITALIAN
PEPPERCORN PARMESAN
SUNDRIED TOMATO
BALSAMIC DIJON VINAIGRETTE
OIL AND VINEGAR

SWEET SELECTIONS

MINIMUM 6 PEOPLE (PRICED PER PERSON)

ASSORTED COOKIES AND BROWNIES 4.50

FRESH HOMEMADE COOKIES AND BROWNIES, GARNISHED WITH FRESH FRUITS AND BERRIES.

FINEST CAKES AND DEEP DISH PIES 6

A DELICIOUS ASSORTMENT OF CHOCOLATE CAKE, CHEESECAKE, BLONDIES, BROWNIES, CARROT CAKE, COCONUT BARS, CRUMB CAKE AND FRUIT TARTS.

CHOCOLATE SUPREME 6

ASSORTED CHOCOLATE CAKES, COOKIES, BROWNIES AND MILK CHOCOLATES.

FRESHLY BAKED FRUIT TARTS 6

AVAILABLE IN PEAR, APPLE, MIXED BERRY AND ORANGE.

PETIT FOURS 6

BEAUTIFUL BITE SIZE AND INTRICATELY DECORATED CAKES AND PASTRIES.

ITALIAN PASTRIES 6

CLASSIC CANNOLI, ÉCLAIR, SFOGLIATELLA, NAPOLEON AND TIRAMISU.

CHOCOLATE COVERED STRAWBERRIES 4

FRESH LARGE STRAWBERRIES DIPPED IN MILK CHOCOLATE AND WHITE CHOCOLATE.

BISCOTTI BASKET 4

AVAILABLE IN PISTACHIO, ANISE, CRANBERRY WALNUT, ALMOND, CHOCOLATE HAZELNUT, CAPPUCCINO, OR CHOCOLATE DIPPED PRETZEL RODS.

WHOLE CAKES 39

CARROT CAKE, CHOCOLATE MOUSSE CAKE, NEW YORK CHEESECAKE AND TIRAMISU

MANY OTHER CAKES AND PIES ARE AVAILABLE. PLEASE PLACE ORDERS BY 2PM WITH AT LEAST 24 HOURS NOTICE.

OUR CHEF WILL INSCRIBE YOUR MESSAGE AT NO COST TO YOU.

PARTY BASKETS

MINIMUM 10 PEOPLE (PRICED PER PERSON)

THE CHEESE BASKET 8

A SELECTION OF GOURMET IMPORTED AND DOMESTIC CHEESES SERVED WITH GRAPES, SLICED APPLES AND A VARIETY OF CRACKERS AND HOUSE BREADS.

CLASSIC CRUDITÉS BASKET 5

A SELECTION OF CRISP VEGETABLES INCLUDING; CARROTS STICKS, BROCCOLI FLORETS, CELERY STICKS, CUCUMBER SLICES AND SLICED RED AND GREEN PEPPERS. SERVED WITH RANCH AND BLEU CHEESE DRESSING.

TRADITIONAL ANTIPASTA BASKET 10

A DELICIOUS ASSORTMENT OF ITALIAN MEATS AND CHEESES, MARINATED ARTICHOKE HEARTS, ROASTED GREEN AND RED PEPPERS, MARINATED GRILLED EGGPLANT, FRESH MOZZARELLA, KALAMATA OLIVES AND SLICED ITALIAN BREAD.

THE MEDITERRANEAN BASKET 11

GRILLED CHICKEN AND FLANK STEAK SKEWERS, GRILLED EGGPLANT BABA GHANOUSH, GARLIC ARTICHOKE HUMMUS, KALAMATA OLIVES, FETA CHEESE, BLACK OLIVE TAPENADE AND SUNDRIED TOMATO DIP. SERVED WITH TOASTED PITA TRIANGLES.

THE ASIAN BASKET 11

CRISPY VEGETABLE SPRING ROLLS, SPICY SHRIMP SPRING ROLLS, TERIYAKI CHICKEN SATAYS AND BAKED CRAB SPRING ROLLS. SERVED WITH PEANUT DIPPING SAUCE AND SWEET AND SOUR CHILI SAUCE.

SOUTHWESTERN BASKET 6

FRESH BAKED BLUE AND YELLOW CORN CHIPS. SERVED WITH GUACAMOLE, SALSA AND BLACK BEAN DIP AND GARNISHED WITH RED AND GREEN PEPPERS.

THE THAI DIPPING BASKET 11

STEAMED VEGETABLE SPRING ROLLS, GREEN CURRY CHICKEN SKEWERS, BEEF SKEWERS WITH CORIANDER AND GINGER AND THAI MARINATED GRILLED SHRIMP SKEWERS. SERVED WITH A THAI PEANUT SAUCE AND CHILI DIPPING SAUCE.

BASKET OF CHICKEN WINGS 10

BBQ STYLE, BUFFALO STYLE AND HONEY GLAZED CHICKEN WINGS. SERVED WITH CARROT AND CELERY STICKS ALONG WITH RANCH AND BLEU CHEESE DIPS.

TEA SANDWICHES 7

CREAM CHEESE AND CUCUMBER FINGER SANDWICHES, BRIE AND TURKEY ON MINI BAGUETTE AND SMOKED SALMON, CREAM CHEESE AND FRESH DILL ON PUMPERNICKEL TRIANGLES.

PLEASE ENJOY OUR PARTY BASKETS OR CUSTOMIZE YOUR OWN BASKET FROM OUR EXTENSIVE LIST OF HORS D'OEUVRES. FOR MORE INFORMATION PLEASE CONTACT OUR CATERING MANAGER.

PASSED HORS D'OEUVRES

MINIMUM 10 PEOPLE (PRICED BASED ON VOLUME AND AVAILABILITY)

BAKED JAPANESE EGGPLANT WITH WARM GOAT CHEESE AND CHERRY TOMATO

SPICY TUNA TARTAR IN CUCUMBER CUP

ENDIVE WITH BLUE CHEESE, WALNUTS AND RED PEPPER

CRISPY CHORIZO SKEWERS

POTATO PANCAKES WITH SOUR CREAM AND CHIVE

TUNA TARTAR WITH CREME FRAICHE AND WASABI CAVIAR

ASPARAGUS GOAT CHEESE BRIOCHE

SEARED TUNA ON WASABI CRISP

CURRIED BEEF IN PUFF PASTRY

VEGETABLE AND POTATO SOMOSAS

WILD MUSHROOM IN PHYLLO PASTRY

FOCCACIA WITH GOAT CHEESE AND RED ONION PESTO

STUFFED NEW POTATO WITH CREME FRAICHE AND CAVIAR

VEGETABLE OR CHICKEN SPRING ROLLS

FRESH MOZZARELLA WITH SUN-DRIED TOMATO AND BASIL ON A SKEWER

STUFFED MUSHROOMS WITH ROASTED GARLIC AND BREADCRUMBS

GRILLED FILET MIGNON WITH HORSERADISH CRÈME FRAICHE ON BRIOCHE

COCONUT SHRIMP WITH COCONUT PURÉE

GRILLED BEEF ROLL WITH THREE PEPPERS

PROSCIUTTO WRAPPED GRILLED SHRIMP

CAJUN CHICKEN STRIPS

TWICE BAKED TRUFFLE POTATO

CHICKEN SATAY

GRILLED SALMON SKEWERS

SMOKED SALMON CANAPÉS

MELON WRAPPED WITH PROSCIUTTO

SPINACH AND FETA SPANAKOPITA

PIGS IN A BLANKET

MINI MARYLAND CRABCAKES WITH JALAPENO SALSA

SMOKED SALMON TARTAR WITH OSETRA CAVIAR

TUNA STEAK WITH SEAWEED SALAD

CHICKEN OR BEEF KABOBS

ENDIVE WITH ROQUEFORT CHEESE AND CHAMPAGNE VINAIGRETTE

ASPARAGUS ALMOND TARTE

CHICKEN WITH MANGO AND GINGER DIPPING SALSA

PINE NUT CRUSTED CHICKEN WITH FIVE SPICE SAUCE

SMOKED SALMON AND CREAM CHEESE ROULADES

POACHED SHRIMP WITH TEQUILA LIME COCKTAIL SAUCE

MINI LOBSTER POT PIE

ROASTED GARLIC PARMESAN AND FENNEL STRAW

BLACK OLIVE WITH 2 CHEESE STRAW

HERB AND CHEESE STRAW

RUSTIC WHITE BEAN AND ROASTED TOMATO CROUSTADE

PARMESAN MUSHROOM PATE ON TOAST POINTS

SMOKED SALMON PUFF

INDIAN CURRY PUFF

LEEK, POTATO AND CHEDDAR CHEESE PUFF

TOASTED PECAN AND SQUASH PUFF

LOBSTER AND COCONUT CUP

SMOKED SWISS AND BACON CUP

MEXICAN SALSA WITH FONTINA CHEESE EMPANADA

SANTA FE BEEF CHILI EMPANADA

SOUTHWESTERN BLACK BEAN EMPANADA

ROASTED YELLOW AND RED PEPPER RISOTTO CROSTINI

ARTICHOKE WITH PARMESAN CROSTINI

SNOW CRAB CIGAR

SHRIMP PAELLA WITH CHORIZO

WILD MUSHROOM WITH ROQUEFORT

HOT AND SPICY ASIAN SPRING ROLLS

MUSHROOM TRUFFLE RISOTTO BALL

FRESH APPLE CHUTNEY AND BRIE ON TOAST POINT

MARTINI OLIVE PUFF

JALAPENO OLIVE PUFF

MEDITERRANEAN SHRIMP PUFF

SMOKED MOZZARELLA PUFF

GOAT CHEESE AND BLACK OLIVE PUFF

MACARONI AND CHEESE SOUFFLÉ CUP

SAVORY ARTICHOKE CHEESECAKE

SHRIMP FIESTA TORTILLA

LOBSTER AND SHRIMP TORTILLA

SPECIALIZING IN EVENT SERVICES

OUR FULL-SERVICE CATERING DEPARTMENT IS AVAILABLE TO ANSWER ALL OF YOUR QUESTIONS 7 DAYS A WEEK. OUR TEAM WILL ASSIST YOU IN ENSURING THAT YOUR NEXT MEETING, EVENT OR PARTY IS A COMPLETE SUCCESS.

- > WE PROVIDE CUSTOMIZED MENU PLANNING DESIGNED TO MEET YOUR NEEDS AND YOUR BUDGET.
- > WE ARE ABLE TO ASSIST WITH THE SITE SELECTION, HIRING ENTERTAINMENT, CHOOSING FLORAL ARRANGEMENTS AND GENERAL DECOR SERVICES.
- > WE HAVE A PROFESSIONAL TEAM COMPLETE WITH CHEFS, WAITERS, BARTENDERS, COAT CHECK ATTENDENTS AND KITCHEN STAFF.
- > WE WILL BE HAPPY TO TAKE CARE OF ORDERING ALL OF YOUR EVENT RENTAL NEEDS INCLUDING: CHINA, GLASSWARE, SILVERWARE, LINENS AND FURNITURE.

ORDERING AND CANCELLATION POLICY

- > CATERING ORDERS MAY BE PLACED MONDAY THROUGH FRIDAY FROM 7:00AM TO 7:00PM.
- > WE PREFER 24 HOURS ADVANCE NOTICE FOR ALL ORDERS BUT WILL ALWAYS TRY TO ACCOMMODATE ANY LAST MINUTE REQUESTS.
- > NO DELIVERY FEES ARE CHARGED FOR ORDERS DELIVERED IN MANHATTAN. WE WILL GLADLY DELIVER OUTSIDE OF MANHATTAN FOR A MINIMAL DELIVERY FEE.
- > CATERING ORDERS MAY BE CANCELED WITH 24 HOURS NOTICE WITHOUT PENALTY. SAME DAY ORDER CANCELLATIONS WILL RESULT IN A 75% CANCELLATION FEE.

THANK YOU FOR CHOOSING QEVENTS.

PLEASE VISIT US AT WWW.QEVENTS.COM

TELEPHONE 212 629 2030 FAX 212 629 2030

THANK YOU FOR CHOOSING QEVENTS.

MY COMPANY WAS CREATED OUT OF MY LOVE FOR PLANNING MEMORABLE EVENTS. DURING MY EARLY DAYS AS AN EVENT PLANNER I QUICKLY LEARNED THAT THE SUCCESS OF MOST EVENTS DEPENDS ON THE QUALITY OF THE FOOD SERVED. AS A RESULT, IT BECAME VERY IMPORTANT TO ME TO HAVE MY OWN CATERING COMPANY TO ENSURE THAT QUALITY IS MAINTAINED THROUGH EVERY STAGE OF THE CATERING PROCESS. I AM NOW PERSONALLY INVOLVED IN CREATING EVENT MENUS, SELECTING INGREDIENTS, SUPERVISING THE PREPARATION AND PRESENTATION OF EACH COURSE, AND COORDINATING SEAMLESS DELIVERY AND SET-UP.

ALTHOUGH THIS MENU OFFERS A LARGE VARIETY OF CATERED OPTIONS, IT MAY NOT COMPLETELY SATISFY THE UNIQUE NEEDS AND REQUIREMENTS OF YOUR MEETING OR EVENT. FOR THOSE OCCASIONS WHEN A CUSTOMIZED MENU IS DESIRED, REGARDLESS OF THE SIZE, I WILL WORK WITH YOU TO CREATE A MENU TO SUIT YOUR CATERING NEEDS. MY PROFESSIONAL TEAM OF CHEFS AND WAITERS WILL ENSURE THAT NOT ONLY THE FOOD, BUT ALSO THE SERVICE IS PERFECT AT YOUR EVENT. IN ADDITION, MY RELATIONSHIP WITH THE CITY'S TOP VENDORS FOR FLOWERS, LIGHTING, RENTALS, AND MUSIC WILL RESULT IN A MEMORABLE AND SUCCESSFUL EVENT FOR YOU AND YOUR GUESTS.

I PERSONALLY HANDLE EACH ACCOUNT WITH ATTENTION AND CARE. I BELIEVE THAT PROVIDING QUALITY SERVICE AND EXPERTISE IS THE KEY TO NOT ONLY ESTABLISHING, BUT ALSO MAINTAINING OUR RELATIONSHIP.

KRISTINE QUATTRONE

A handwritten signature in black ink that reads "Kristine Quattrone". The signature is written in a cursive, flowing style with a large initial 'K'.







PLEASE VISIT US AT WWW.QEVENTS.COM

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NYC