

*We are proud to use certified organic foods including hormone pesticide free meats.
Menus Presented by Chef Vesh are subject to seasonal availability.*

Entrée Selections

Herb Crusted Salmon or Tilapia *Served with a Chardonnay Cream Sauce*
Potato Encrusted Tilapia *with a creamy turmeric wine sauce*
Seafood Paella *saffron rice with clams, shrimp, oysters, mussels, chicken, and chorizo +\$2 per person*
Chicken Marsala *with mushroom marsala sauce and thyme*
Chicken Francaise *finished with a creamy roasted garlic tomato sauce*
Blackened Chicken *with a spicy tomato broth and chorizo sausage*
Chicken Roulade stuffed *with mozzarella, broccoli, sun dried tomatoes and spinach in a Chablis roasted tomato cream sauce*

Chicken Portobello *with a Pinot Noir reduction and asiago cheese*
Chicken Artichoke and Sun Dried Tomatoes in *a lemon butter shallot emulsion and feta cheese*
Italian Braised Chicken *with tomato and olives, available boneless and bone in*
Oven Roasted Turkey with Gravy Served *alongside our house bread stuffing*
Brown Sugar Roasted Ham *served with a brown sugar sauce and spicy honey mustard sauce*
Slow Roasted Smoked Brisket *Sliced and served with a wild blueberry demi glace reduction*
Roasted Pork Loin with a Creamy Shitake Mushroom Sauce
Pork Scallopine with a Lemon Caper Sauce
Adobe Braised Beef Steak with a Asian Ginger Sauce
Chimichurri Steak Sliced served with Au Jus
Wood Grilled Beef Tenderloin Chefs Choice of Sauce
Slow Roasted Beef Au jus

VEGETABLES

Sautéed Green Beans *with an herb butter*
Grilled Vegetables *eggplant, zucchini, squash and peppers*
Poached Asparagus *with a sherry bacon dressing*
Broccoli Polynesia *with butter*
Braised Carrots *with tarragon honey and butter*
Garden Vegetables *Steamed with herb infused butter*
Braised Root Vegetables-Celery root, baby carrots, golden beets, salsify, parsnip and asparagus
Chefs Vegetable Du jour
Cauliflower Mash

STARCHES

Potatoes Au Gratin *Baked with parmesan and sharp cheddar cheese*
Tuscan Roasted Potatoes *with extra virgin olive oil, tomato and Italian Seasoning*
Whipped Potatoes *Yukon gold potatoes finished with butter and cream*
Ancho Chile Potato Mousse-Finished with our house boursin cheese and seasonings
Grecian Roasted Potatoes *With Lemon, parsley, garlic, and parmesan cheese*
Wild Rice Orzo pilaf *With Diced vegetables and butter*
Orzo Risotto *Finished with cream, mushrooms, thyme and four cheeses*
Penne Pasta ala Vodka *with a vodka tomato cream sauce, garlic, parmesan and portabella*
Penne ala Pesto *With a creamy basil sauce and parmesan cheese*
Fusilli Pomodoro *With shaved parmesan cheese*

V E S H

WHERE EXCELLENCE EXCEEDS EXPECTATIONS

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Sample of a Recent Custom Menu

Salad Course

Asian Mandarin Salad with Southern Fried Chicken

*Organic Baby Greens garnished with fresh mandarin oranges, chow mien noodles, red onion,
Black Pepper Encrusted Cashews and Raspberry Vinaigrette*

Crispy Thai Spring Rolls with Sugar Cane Chile Dipping Sauce

Warm Hors d' Oeuvres-

*Grilled Chicken Monterey Jack Quesadillas
Smoked Chipotle Salsa and Guacamole*

Chef Attended Station

*New Orleans Cajun Cream Sauce with smoked chicken, sausage and sweet peppers over Jasmine Rice with
Garlic French Bread Crostinis Made to order served in a petite fine china cup.*

Tri-Colored Corn Tortillas with a Creamy Tandoori Spinach Dip

Tequila Watermelon Shooter

Sweet watermelon blended with tequila and triple sec to cleans the palate served in shot glasses

Cold Hors d' Oeuvres

*Domestic and European Cheese and Fresh Fruit Display
Assorted Cheeses and fruits skillfully arranged
House Boursin Cheese and Raspberry Marmalade
House Crackers and Flat Breads*

Entrees

Herb Breaded Grouper with White Wine, Parsley and Lemon

Ravioli Florentine with a Tomato Basil Cream Sauce and Ramono Cheese

*Chef Carved Oak Roasted Beef Tuscany with Vine Ripe Tomato and Garlic
Sliced Finished with Tomatoes, Extra Virgin Olive Oil and Garlic*

Italian Style Green Beans with Vidalia Onion

Whipped Yukon Gold Potato Station with Choice of Toppings

Aged Cheddar Cheese, Smoked Bacon, Sour Cream, Butter and Green Onions

Desserts

Chef Attended

*Crispy Apple Fritters with Powder Sugar
Espresso Brownies in a Bittersweet Chocolate Shell
Bananas Foster over Vanilla Ice Cream with Fresh Blueberries*

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Theme Buffets Also Available

Margaretville

Seafood Gumbo- *made with fresh seafood and seasonings finished with crab meat*
Steamed Jasmine Rice

Tropical Salad Bar

**Ham, Poached Chicken Breast, Monterey Jack Cheese, Bermuda Onions,
Cucumbers and Baby Greens with Honey Wasabi Dressing and Vinaigrettes**

Chef Attended

Blackened Salmon Caesar Salad

Charred Pineapple with Cilantro

**Lobster Cajun Cream Sauce with Diced Lobster and Smoked Tasso Ham Finished
with Sweet Baby Bell Peppers**
Served with Fettuccine Noodles

**Hot Jamaican Jerk Chicken with Traditional Fried
Plantains and “Green Papaya” Marinade**

Havana Black Beans

Cuban Yellow Rice

Sweet Corn Bread

Island Desserts

Bread Pudding with Tahitian Vanilla Anglaise sauce
Key Lime Pie



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Chef Attended Action Stations

Stripped Lobster Raviolis with a Fennel Cream Anise Sauce
Sliced Poached Lobster, Caviar and Grilled Shallots

Pomegranate Glazed Long Island Duck Breast
Aged White Cheddar Stone Ground Grits
and Fried Onions and Green Beans

Miniature Oak Grilled Bison Burgers on Sweet Yeast Rolls
White Truffle Fried Pommes Frites
Served with a variety of toppings to include: Shaved red onions,
blue cheese, muenster cheese and vine ripe tomato
Fresh cut French fries fried in white truffle oil
House Ketchup and herbed Aioli

Creamy Smashed Yukon Gold Potatoes
Guests Choose from a
Variety of Toppings: Smoked Bacon, Hickory Smoked Salmon,
Cheddar Cheese, Blue Cheese, Whipped Butter, Sour Cream, Fried Onions,
Sautéed Mushrooms, Green Onions

Pasta Made to Order
Penne, Bow Tie and Linguini
Alfredo Sauce, Tomato Basil Cream Sauce and
House Marinara
Alfredo Sauce and Pesto
Ingredients to Include
Sausage, Shrimp, Grilled Chicken
Zucchini, Mushrooms, Spinach, Black Olives, Red Onion and Artichokes
Freshly Grated Parmesan Cheese

Crispy Seared Tilapia with Ginger Garlic Crust Lemongrass Scented Jasmine Rice
Pan Seared with generous crust of fresh ginger, garlic and cilantro
Served over fresh Jasmine Rice finished with a aromatic green curry emulsion and
Papaya Confit



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Crab Cake Station and Bourbon Street Shrimp Scampi

Jumbo Lump Crab Cakes Made to Order
Spicy Aioli, House Remoulade Sauce and Lemons
Fresh Shrimp Sautéed with a Creamy Cajun Sauce
Served Alongside Garlic Crostinis

A Southwestern Station

Beef Fajitas with Onions and Tri -Colored Sweet Bell Peppers
Grilled Chicken Quesadillas Shrimp Fajitas
Corn Tortillas, Crispy Mexican Pasta and Crostinis
*Topping to include Pico de gallo, Guacamole, Queso, avocado, shredded lettuce,
tomatillo salsa and sour cream*

Pat Thai Station

Chicken, Shrimp and Beef
Thin Rice Noodles Cooked in a Hot Wok with Choice of
A Spiced Green Coconut Curry Sauce with Cilantro and Thai Basil
Sweet Massman Curry Sauce
Salted Cashews, Green Onions, Shitake Mushrooms, Tofu and Sprouts

*Steamed Jasmine Rice can be substituted for Rice Noodles

Western Station

*Bison chili with Sweet Corn Muffins
Oak Smoked Aged Prime Rib Au Jus
Baby Back Ribs with a Jack Daniels BBQ Sauce*

- **Customized Seafood Stations, Carving Stations, Dessert Stations**
 - **and Sushi Stations Also Available**



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Hors d' Oeuvres

All available butler passed

Long Island Duck- with our House Boursin Cheese
Cucumber and Avocado Mousse with Chilled Shrimp
Cured Salmon Bundle- with Cream Cheese and Caviar
Blue Cheese and Pear on Sour Dough Bread
Artichoke Parmesan Cheese Fritter
Mini Pulled Pork Sandwiches-*Slow cooked pork on sweet rolls with our tangy bbq sauce*
Crab-Stuffed Mushrooms-*Baked to perfection with a Cajun Remoulade Sauce*
Artichoke Dip With Roasted Red Peppers and Garlic Costinis
Sweet and Sour Sausage Balls
Mini Burger on Soft Buns-*Served with assorted toppings and cheeses*
Broccoli and Cheese Fritters
Delicious Artichoke Cheese Dip with Garlic Crostinis
Eggplant Creole Appetizer With Crab Sauce
Crab Bites Spicy Raspberry Dipping Sauce or Spicy Mayo
Creamy Shrimp Dip with Soft Breads and Crostinis
Mushroom Dip with Garlic Crostinis
Cranberry Cocktail Meatballs
Oriental Sweet Chile Glazed Roasted Chicken Wings
Cheesy Quesadillas with Pico De Gallo and Avocado
Glazed Sausage Bits
Smokey BBQ Chicken Wings
Seafood Kabobs with Ponzu Sauce
Cheese Straws
Veggie Pizza
Lobster or Clam Dip with Assorted Breads and Crispy Flat Breads
Thai Chicken Bites-*Glazed with our Thai sauce and cilantro*
Bourbon Chicken Wings
Oyster Casino Bacon Wrapped Shrimp with Caramelized Tomato Glaze
Bacon Wrapped Scallops
Sausage Stuffed Mushrooms Tuna Bites Wasabi Cream Sauce
Crab Stuffed Mushrooms with Cheese
Bacon Water Chestnut Appetizers Brown Sugar Glaze
Artichoke Appetizer in Fillo Tart Roasted Red pepper
Tempura Battered Crab Balls Raspberry Chipotle Marmalade
Red Hot Chicken Bites
Deviled Eggs Cajun or Dijon Style
Rumaki
Creamy Baked Crab Dip
Chipotle Scented Cheese Dip
Asparagus Roll-Ups in Fillo
Spinach Bites in Puff Pastry
Stuffed Cherry Tomatoes
Muffuletta Canapés

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