



Hors D'oeuvres

From the Sea

Crab & Cream Cheese in a Phyllo Cup
Coconut Shrimp with Orange Marmalade Dipping Sauce
Mini Crab Cakes with Spicy Remoulade Dipping Sauce
Mushroom Crowns with Crab & Cream Cheese Stuffing
Conch Fritters with a Sweet & Spicy Remoulade Dressing
Smoked Salmon Blini with Crème Fraiche & topped with Black
Caviar (Add \$1.50 Per Person)
Sushi Grade Ahi Tuna Poke on a Fried Wonton (Add \$1.50 Per Person)

From the Land

Hawaiian Meatballs
Bacon & Two-Cheese Stuffed Mushrooms
Antipasto Skewers with a Balsamic Reduction
Shaved Roast Beef Crostini with Horseradish Cream & Caramelized Onions

From the Garden

Vegetable Spring Rolls
Spinach & Artichoke Stuffed Mushrooms
Two-Cheese Stuffed Mushrooms
Fried Zucchini Bites with a Garlic Aioli
Roasted Garlic & Tomato Bruschetta on Toast Points topped with Feta Cheese
Mozzarella, Tomato, and Basil Skewer served with a Balsamic Reduction
Cucumber Wheels topped with Spicy Hummus and a Cherry Tomato
Assorted Cheese, Hummus & Cracker Platter
Charcuterie Platter with Cheese, Italian Cured Meats, Olives,
Crostini & Cracker Platter (Add \$2.50 Per Person)



S & L EVENTS

Catering & Event Planning

Salad Options

Strawberry Spinach Salad

with Roasted Pecans, Dried Cranberries, and Choice of Feta or Crumbled Blue Cheese, Fresh Sliced Strawberries and Tossed with a Raspberry Vinaigrette

Tropical Salad

Mixed Greens topped with Toasted Almonds, Diced Pineapple, Blueberries, Seasonal Fruit with a Honey-Lime Dressing

Dinner Salad

Organic Spring Mix, Shredded Mixed Cheese, Tomatoes, & Cucumbers

Caesar Salad

a Traditional Caesar with Romaine Lettuce, Homemade Croutons, Parmesan Cheese and tossed in Caesar Dressing

Pear Salad With Balsamic Vinaigrette

Spring Mix with Arugula, Sliced Pears, Red Onion, Dried Cranberries, Candied Pecans and Goat Cheese

Mediterranean Salad

Hearts of Romaine, Cucumber, Tomatoes, Feta Cheese, Green Peppers, Red Onion in an Herbal Vinaigrette

Gold Ginger Kale Salad

Upcharge \$1.50

Roasted Chic Peas, Shredded Carrots, Cranberries, Sunflower Seeds, Sesame Seeds, Sliced Mandarin Oranges in a Ginger Sesame Dressing



Entrée Options

Creamy Tuscan Chicken

Seasoned & Floured Chicken Breast with Fresh Spinach
& Sundried Tomatoes in a Cream Sauce

Chicken Florentine

Baked Chicken in a Creamy Spinach Sauce
and served with Fresh Herbs

Creamy Lemon Chicken

Seasoned & Floured Chicken Breast with a Fresh Lemon
Light Cream Sauce

Chicken Marsala

Seasoned & Floured Chicken Breast with an amazing
Marsala Wine & Mushroom Sauce

Chicken Piccata

Seasoned & Floured Chicken Breast topped with fresh
Lemon Juice, Capers, and White Wine

Grilled Teriyaki Chicken

Boneless Chicken Thighs marinated in Teriyaki Sauce & Grilled

Country BBQ Chicken

Grilled BBQ Chicken Drumsticks and/or Thighs

Pulled BBQ Pork

Seasoned Pork Butt with Horseradish BBQ Sauce

Grilled Pork Tenderloin

with a Maple Bacon Glaze, Mojo, or Teriyaki Sauce

Oven Roasted Breast Turkey served with Turkey Gravy



Entrée Options

****Seasoned and Herb Roast Beef***

served with a Horse Radish Cream Sauce & Brown Gravy
(additional \$4.00 per person)

Filet Medallions

with a choice of Mushroom Gravy or a Red Wine Sauce
(add \$5.00 per person)

****Center Cut Beef Tenderloin***

with a choice of Burgundy Wine Mushroom or a Creamy Peppercorn Sauce
(additional \$7.00 per person)

Beef Brisket

Slow Cooked Succulent Beef Brisket (add \$4.00 per person)

****Seasoned Prime Rib***

with Au Jus & Horseradish (add \$7.00 per person)

Mahi Mahi

with choice of Sauces: Creamy Lemon, Teriyaki w/Pineapple
Mango Salsa or Picatta Sauce

Baked Salmon

with a choice of Creamy Lemon Dill Sauce, Sweet Thai Chili
Sauce or a Balsamic Honey Glaze

Chef's Meat Lasagna

Chef's Beef Lasagna with Ricotta, Mozzarella & Parmesan Cheese

Four Cheese Baked Ziti

Vegetarian Pasta

with Mushrooms, Bell Peppers, Zucchini Squash, Spinach, Kalamata
Olives and Cherry Tomatoes (choice of Red or White Sauce)

*Chef attended carving station - \$75 per carver



Side Options

Three Cheese Baked Macaroni & Cheese

Roasted Rosemary Potatoes

Garlic Mashed Potatoes

Green Beans Almondine

*S&L Green Beans with Feta, Craisins,
Candied Pecans and Balsamic Glaze*

*S&L Signature Veggies - Roasted Zucchini,
Squash & Bell Peppers*

Assorted Fresh & Seasonal Fruit Display

Brown Sugar Baked Beans

White, Pilaf, Brown or Yellow Spanish Rice

Red or Black Beans & Rice

Loaded Mashed Potatoes

Assorted Desserts



Individual Desserts (4-5 oz.)
\$5.00 per person

Tiramisu portioned at 2x3
Cheese Cake
Key Lime Pie
Peanut Butter Explosion



3 oz. Shooters
\$5.00 per person
\$12.00 for 3 flavors
Minimum order of 40

Key Lime Shooters
Cookies & Cream Shooters
Strawberry Shortcake Shooters
Oreo Shooters
Biscoff Cheese Cake Shooters

