



## The Nook Sample Menus

### Hors d'oeuvres

Portobello Mushroom & Green Onions Bruschetta with Shaved Parmesan

Pork & Chive Pot Sticker with Ginger Soy Dipping Sauce

Antipasto Skewer with Fresh Marinated Mozzarella, Sundried Tomato, Artichoke Hearts, and Olives

### Entrée & Sides

Home Baked Focaccia & Crusty Italian Breads

#### 1<sup>st</sup> Plated

Arugula with Roasted Butternut Squash, Crumbled Feta cheese, thin sliced red Onions, and Julienne Mint Leaves Tossed with Honey Rice Wine Vinaigrette

#### 2<sup>nd</sup> Family Style

Orecchiette with Sautéed Broccoli Rabe, Sweet Sausage, Roasted Tomato, and Pecorino Romano

#### 3<sup>rd</sup> Family Style

Cracked Pepper & Garlic Crusted Filet Mignon (thick Sliced) with horse radish Caper Sauce

Chicken Marsala with Portobello Mushrooms and Prosciutto di Parma in a savory Marsala Wine Sauce

Whipped Yukon Gold Potatoes

Roasted Cauliflower with Sweet Onion, Grape Tomato, Extra Virgin Olive Oil and toasted garlic

### Dessert

Carol's Chocolate Chip OR Oatmeal Raisin Ice Cream Sandwich's

Made with Timothy's Homemade Ice Cream

Regular & Decaf Coffee Service



## The Nook Sample Menus

Sample | B

### Hors d'oeuvres

Louisiana Crab Cakes with roasted red pepper remoulade

Potato Sage Pancakes with apple chutney & Sour Cream

Antipasto Skewer with marinated mozzarella cheese, Artichoke hearts, sun dried Tomato, and Olives

Tuscan Bean Spread with Toasted Baguette

### Entrees & Sides

Home Baked Focaccia on Tables/ Ice Water

#### 1<sup>st</sup> Salad

Baby Greens Tossed with roasted Butternut squash, Sweet Onion sliced gala apples, Cherry Tomato, toasted pecans and Crumbled feta cheese with Honey Rice Wine vinaigrette and home baked croutons

#### 2<sup>nd</sup> Course

Stuffed Jumbo Portobello Mushroom with sautéed Fresh spinach, roasted eggplant, tomato basil Marinara and Fresh mozzarella cheese

#### 3<sup>rd</sup> Entrée

Carol's Fruit di Mare

Mussels, clams, calamari, shrimp and mild white fish a savory Sauce with white Wine, Fresh Herbs, Tomato and hint of crushed red pepper flakes and toasted Garlic Crostini

Spaghetti al olio (roasted garlic, virgin Olive Oil and chopped parsley)

Sautéed Escarole with Cannellini beans

### Dessert

- Chocolate dipped mini Cream puffs
- Raspberry shortbreads dusted with confectionary sugar
- Decaf Coffee with set ups



## The Nook Sample Menus

Sample | C

Upon Arrival  
BYOB Waiter /Bar Service

### **Hors d'oeuvres Set Out**

Portobello Mushroom & Green Onions Bruschetta with shaved Parmesan  
Creole Spiced Crab Canapé with Tomato & scallions  
Roasted garlic Humus on Cucumber rounds with  
Marinated minted vegetables  
Bacon Cheddar Spread with toasts

### **Family Style Service**

Home Baked Focaccia/ Crusty Italian Bread set on Tables

#### **1st**

Caprese Salad with mixed Greens Fresh marinated Mozzarella Fire Roasted Plum Tomato, shaved fennel, julienne basil and Focaccia croutons with Fresh lemon, and extra virgin Olive Oil

#### **2<sup>nd</sup> Plated**

Penne Pasta with Red Pepper Vodka Sauce laced with Sweet Cream, Tossed with green peas and topped with grated Parmesan  
Carol's specialty!

#### **3rd**

Individual demi N.Y Strip Steak Au Poivre  
Jumbo Stuffed Shrimp with Scallop & Lump Crab Stuffing  
Rosemary & Garlic Roasted Potatoes with Cherry Tomato  
Sautéed Broccoli Rabe with toasted garlic and extra virgin Olive Oil

### **Dessert**

Carol's Killer Chocolate Cake  
Fresh Raspberries and whipped Cream  
Regular & Decaf Coffee Service



## The Nook Sample Menus

Sample | D

Upon Arrival:

Waiter to serve drinks

### **Hors d'oeuvres set out**

Portobello Mushroom & green Onions Bruschetta with shaved Parmesan

Tuscan Bean Canapé with fire roasted Tomato and shaved Parmesan

Mini Stuffed Peppers with brown Rice, sundried Tomato, sautéed spinach and Gorgonzola

Stuffed Mushrooms with Spinach & Feta

### **Family Style Service**

Home Baked Focaccia & Crusty Italian Breads

Pitchers of Ice Water Set on Tables

#### **1st**

•Baby Greens with roasted Kabocha Squash, roasted eggplant, caramelized Onions and Cherry Tomato topped with Herb Chevre and Focaccia croutons

Tossed with Honey thyme vinaigrette

#### **2<sup>nd</sup> Plated**

Butternut Squash filled Ravioli with Light Parmesan Cream with Fried sage

#### **3rd**

•Oven Roasted Chilean Sea Bass Filet with fire roasted Tomato, roasted garlic and julienne basil with a crisp Focaccia bread crumb crust

•Cracked Pepper & Garlic Crusted Filet Mignon (thick sliced) Served with Roasted Cipollini Onion & Horseradish Caper Sauce

•Mixed Grain Medley, Quinoa, Brown Rice & Toasted Faro with Diced Tomato, Green Onion and Toasted Shallot Butter

•Sautéed Broccoli Rabe with Garlic, Virgin Olive Oil and Crushed Red Pepper Flakes

### **Dessert**

•Mixed Fresh berries with real whipped Cream or Crème Fraîche

•Carol's Killer Chocolate Cake with Chocolate Frosting

•Regular & Decaf Coffee Service