

BUFFET EVENTS

STATIONARY HORS D'OEUVRES

Whole or Sliced Fresh Seasonal Fruit(v)
Seasonal Garden Vegetable Crudités with Roquefort Dip(v)
Cheddar, Swiss and Gouda with Crackers(v)
Local & Imported Cheese Board with Assorted Breads, Grapes and Jams(v)
Antipasto – Italian Meats, Mozzarella, Portabellas, Artichokes, Peppers & Olives
Peel & Eat Shrimp with Cocktail Sauce, Horseradish Crème Fraîche & Cajun Remoulade
Union Square Café's Fried Calamari with Lemon and Anchovy Mayonnaise
Salmon Pastrami with Red Onion, Tomato, Capers, Egg Mimosa and Dill Crème Fraîche



APPETIZERS

Freshwater Shrimp Cocktail with Lemon, Horseradish Crème Fraîche and Cocktail Sauce
Lobster & Fried Green Tomatoes with Pico de Gallo and Basil Oil
Yellowtail Teriyaki with Sweet Rice, Snow Peas and Scallions
Tuna Tartare with Sweet Onion, Tomato, Avocado and Horseradish-Dijon Vinaigrette
Smoked Tuna with Baby Arugula, Radishes and Extra Virgin Olive Oil
Beef Carpaccio with Smoked Tomatoes, Sweet Pepper Slaw and Parmigiano
Duck & Foie Gras Terrine with Fig Preserves, Aged Fig Balsamic and Walnut-Raisin Toast
Charcuterie Platter with Duck Pate and a Selection of Meats, Sausages and Breads
Pheasant & Hazelnut Terrine with Toasted Brioche and a Veal Reduction

SALADS



Mixed Farmer's Greens with Cucumber, Red Onion and Maple-Ginger Vinaigrette(v)
Summer Greens Salad with Tomato, Croutons and Shallot-Champagne Vinaigrette(v)
Red Oak Leaf and Bibb Salad with Gruyere Cheese, Olive Oil Croutons and Dijon Vinaigrette(v)
The Caesar Salad with Romaine Hearts, Garlic Croutons and Caesar Cardini's Original Dressing
Wedge of Iceberg Lettuce with Crumbled Blue Cheese and Buttermilk-Blue Cheese Dressing
Baby Spinach Salad with Portabella Mushrooms, Parmesan & Balsamic Vinaigrette(v)
Poached Pears & Goat Cheese with Candied Pecans and Port Wine Reduction(v)
Asparagus Salad with Sunflower Seeds, Frisee, Gorgonzola and White Truffle Oil(v)
Heirloom Tomatoes with Goat Cheese, Red Onion and Basil Pesto(v)
Fresh Homemade Mozzarella with Tomato and Olive Oil(v)
Classic Cobb Salad with House-Smoked Turkey, Bacon, Avocado and Blue Cheese
Hearts of Romaine with Salmon Pastrami, Tomato, Dill and Ranch Dressing
Lobster and Asparagus Salad with Lemon-Caramel Vinaigrette
Lobster and Avocado Salad with Yukon Gold Potatoes, Sage, Lemon and Olive Oil
Lobster Cobb Salad with Pancetta, Sunflower Seeds, Tomato and Hard-Poached Egg

Available Dressings: Maple-Ginger Vinaigrette, Raspberry Vinaigrette, Balsamic Vinaigrette, Shallot-Champagne Vinaigrette, Dijon Vinaigrette, Fines-Herb Vinaigrette, Buttermilk-Blue Cheese Dressing, Ranch Dressing, Russian Dressing

(v) denotes vegetarian

BRAD GATES CATERING & EVENTS

SOUPS



Old Fashioned Tomato Soup with Grilled Cheese Sandwich “Croutons”(v)
“Minestra de Ceci” – Italian Chickpea Porridge with Tomatoes, Rosemary and Pecorino
Lobster Bisque with Bits of Lobster, Tarragon and Warm Artesian Bread
Black Bean Soup with Lemon and Australian Sherry
Chilled Melon Soup with Orange Vodka and Wild Berry Syrup(v)
Sweet Corn & Potato “Vichyssoise” with Buttermilk and Chives(v)
Brussels Sprout Bisque with Yellow Turnips, Crispy Shallots & Parmesan
Mushroom Soup with Sautéed Mushrooms, Crème Fraîche and White Truffle Oil
New England Clam Chowder with Bacon and Oyster Crackers
Chilled Lobster Gazpacho with Shrimp and Avocado
White Bean Soup “Ribollita” with Braised Pork, Sourdough, Parmigiano and Olive Oil
Smoked Duck and Crawfish Gumbo

PIZZA, PASTA, RISOTTO & GNOCCHI

Wild Mushroom, Spinach & Brie Pizza(v)
Porcini Gnocchi with Prosciutto, Swiss Chard, Creminis and Parmesan Cream
Basil Gnocchi with Pancetta, Broccoli Rabe and Marinara
Pumpkin Ravioli with Brown Butter and Sage(v)
Linguine Puttanesca with Tomatoes, Kalamata Olives, Capers, Garlic and Pecorino Romano
Spicy Crawfish Risotto with Roasted Sweet Peppers and Cilantro Pesto
Lobster Tortelli with Smoked Tomato, Leeks and Shallot-Tarragon Beurre Fondue
Smoked Chicken Tortelli with Oven-Dried Tomatoes and Basil Cream
Homemade Pappardelle with Italian Sausage, Tomato, Broccoli Rabe and Parmigiano
Sweet Potato Gnocchi with Shaved Brussels Sprouts, Braised Pork and Parmigiano
Beef Short Rib Risotto with Butternut Squash, Sage and Lemon-Thyme Butter
Portabella & Smoked Gouda Lasagna with Spinach and Sun-Dried Tomatoes(v)



SEAFOOD ENTREES

Horseradish Crusted Grouper with Toasted Couscous, Baby White Shrimp, Cauliflower and Pancetta
Wild Striped Bass with Quinoa-Basmati Pilaf, Roasted Brussels Sprouts and Persimmon Beurre Blanc
Wild Striped Bass with Garlic Spinach, Shrimp & Scallion Pancake and Mushroom Vinaigrette
Pan Roasted Alaskan Halibut with Creamy Polenta, Garlic Spinach and Smoked Tomato Vinaigrette
American Red Snapper with Fried Artichokes, Italian Orzo and Smoked Tomato Vinaigrette
Chilean Sea Bass with Wasabi Mashed Potatoes, Roasted Wild Mushrooms and Sesame-Lime Glaze
Herb-Crusted Monkfish Medallions with Crab Cakes and Saffron Aioli
Pan Roasted Black Cod with Smashed Fingerling Potatoes, Ham Hocks, Collards and Frizzled Leeks
Sesame Crusted Trout with Asian Vegetable Slaw, Sticky Rice and Miso Remoulade
Charred Organic Salmon with Braised Cabbage, Cipollini Onions, Baby Carrots and Cauliflower Cream
Union Square Café’s Salmon with Corn & Shiitakes with Sweet Corn, Shiitakes, Sautéed Spinach and Balsamic Butter
Laughing Bird Shrimp in Thai Masuman Curry with Avocado, Yukon Gold Potato and Pineapple
Georges Banks Scallops with Baby Spinach, Cod Cheeks, Apple and Warm Bacon Vinaigrette
Smoked Trout Cakes with Shaved Red Onion, Candy Cane Beets and Cajun Remoulade
Prince Edward Island Mussels in Spicy Thai Red Broth and Shrimp Toast
PEI Mussels &/or Littleneck Clams with White Wine, Garlic and Smoked Tomatoes
Boiled Lobsters by the Pound with Red Bliss Potatoes, Lemon and Drawn Butter

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VEGETABLE ENTREES



Indian Vegetables with Chana Dal, Lemon Basmati Rice, Cucumber Raita and Paratha(v)
Moroccan Couscous with Tomatoes, Raisins, Olives, Mint, Pine Nuts and a Sweet Tomato Sauce(v)
“Bagna Cauda” – Radicchio, Carrots, Cauliflower and Potato dipped in an Anchovy Butter
Grilled Seasonal Vegetables - Portabellas, Squash, Tomatoes, Peppers, Onions, etc.(v)

POULTRY ENTREES

Roasted Chicken with Aromatic Baby Vegetables, Mashed Potatoes and Dijon-Herb Jus
Chicken “Fricassee” with Dry Sherry, Mushrooms, Potatoes, Carrots, Turnips and Thyme
Pan Roasted Chicken Breast with Garlic Sautéed Spinach, Mashed Potatoes and Natural Juices
General Tso’s Chicken with Sweet Peppers, Cabbage, Shiitake Mushrooms and Steamed White Rice
Peking Style Long Island Duck with Lady Apple, Scallions, Steamed Rice, Moo Shu Pancakes and Hoi sin
Roasted Bob White Quail with Foie Gras Sausage, Swiss Chard and Tomato Jam



MEAT ENTREES

Pork “Ton Katsu” with Fried Japanese Eggplant, Scallions, Sweet Peppers and Jasmine Rice
Slow-Smoked Suckling Pig with Collard Greens, Crispy Onions and Rosemary Roasted Red Potatoes
Grilled Skirt Steak with Roasted Carrots and Mashed Potatoes
Braised Beef Short Ribs with Scalloped Potatoes, Grilled Zucchini and Crispy Onions
Roasted Filet Mignon with Yukon Gold Potato Puree, Sautéed Spinach and Sauce Au Poivre
Grilled Niman Ranch Beef Tenderloin with Potato-Stilton Cream, Grilled Onions and Garlicky “Italian” Fries
22 oz Delmonico Steak with Ginger-Cashew Rice, Baby Bok Choy and Scallion Dipping Sauce
New York Strip “Steak Frites” with French Fries and Herb Butter
Brown Sugar Prime Rib with Au Jus and Horseradish Crème Fraîche with Chef Attendant
Grilled 16oz Beef Rib Steaks “to order” with Chef Attendant
Veal Cutlet “Milanese” with Arugula, Roasted Peppers, Kalamata Olives and Caramelized Cipollinis
“Vitello Tonnato” - Veal Top Round in a Sauce of Tuna, Capers, Lemon and White Wine
Osso Buco with Israeli Couscous, Broccoli Rabe and Rosemary-Citrus Gremolata
Braised Lamb Shank with Cannellini Beans, Glazed Carrots and Grilled Radicchio
Lamb Chops “Scotta Dita” with Garlic Sautéed Spinach and Twice Baked Fingerling Potatoes



SIDES

Roasted or Steamed Asparagus [served warm or cold]
Baby Carrots, Beets and Turnips Roasted with Olive Oil, Garlic and Thyme
Smoked Gouda Creamed Spinach
Roasted Brussels Sprouts with Garlic and Red Pepper
Yukon Gold Mashed Potatoes
Collard Greens with Smoked Ham Hocks
Grilled Portabella Mushrooms
Potato-Gruyere Gratin
Rosemary Roasted Red Potatoes

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PLATED DESSERTS

HickoryWorks Shagbark Cheesecake
Caramelized Banana Tart with Vanilla Whipped Cream
Profiteroles filled with Pastry Cream and covered with Chocolate Sauce
Hazelnut Chocolate Cake with Raspberry Sauce
Apple Tart Tatin with St. Andre Crème Fraîche
Strawberry Shortcake with Caramel Whipped Cream
Vanilla Bean, Ginger or Chocolate-Espresso Crème Brulee
Mixed Seasonal Berries with Whipped Cream



PETIFORES

Powdered Doughnut Holes
Vanilla, Chocolate & Caramel Profiteroles
Chocolate Dipped Strawberries
Raspberry & Apricot Bars
Chocolate Truffles
Mini Caramelized Banana Tarts
Dipped Ganache Squares
Molten Chocolate Cupcakes
Coffee Macarons
Apple Tart Tatin
Chocolate Fondue with Pistachio-Mint Biscotti, Pound Cake, Pretzel Bread,
Marshmallow, Apple, Pineapple, Strawberry & Banana

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