# Summer Graduation Menu 

*MINIMUM ORDER OF 15 GUESTS FOR SUMMER BBQ MENUS
*Grill Rental Available or We Can Use Your Personal Grill
*Service Staff Available, Additional Fees Apply

## Barbecue Menu One:

$\$ 35.00$ per person

## Grilled to Order on Site:

Jumbo Kosher Beef Hot Dogs
Black Angus Beef Hamburgers and Cheeseburgers
Served on Fresh Bakery Buns
Condiments to Include
Ketchup, Mustard, Summer Tomato Slices, Sliced Onion, Relish, and Crisp Leaf Lettuce
Accompanied by
Summer Field Green Salad
Mixed Greens with Fresh Strawberries, Mandarin Oranges, Goat Cheese, \& Caramelized Walnuts, in Lite Vinaigrette
Fresh Watermelon Wedges
Maria's Potato Salad
with Granny Smith Apples and Red Peppers
Dessert to Include
Homemade Oatmeal Raisin \& Chocolate Chip Cookies, \& Assorted Brownies

Barbecue Menu Two:
Grilled to Order on Site:
Teriyaki Marinated Boneless Chicken Breasts Served on Freshly Baked Buns
Flank Steaks, Sliced and Fanned, Served with Summer Tomato \& Basil Relish
Condiments to Include
Tangy Barbecue Sauce, Horseradish Sauce, and Dijon,
Fresh Tomato Slices, Onion Slices, Lettuce, and Crisp Leaf Lettuce
Accompanied by
Maria's Potato Salad
with Granny Smith Apples and Red Peppers
Display of Balsamic Marinated Grilled Vegetables (served room temp or warm)
to include Eggplant, Zucchini, Mushrooms, Asparagus, Red Peppers,
Carrots, and Spanish Onions
Nantucket Harvest Salad
Mixed Organic Baby Field Greens with Dried Cherries, Mandarin Oranges,
Caramelized Walnuts, and Goat Cheese, in Lite Vinaigrette
Dessert to Include
Homemade Chocolate Chip and Oatmeal Raisin Cookies, and Fresh Raspberry Bars

## On The Grill

Prebaked and Seasoned Barbecued Chicken Breast and Barbecued Ribs
Accompanied by
Maria's Potato Salad with Granny Smith Apples and Red Peppers
Greek Orzo Pasta Salad
with Feta, Cucumbers, Olives, and Tomatoes, in Aegean Vinaigrette
Display of Freshly Sliced Fruit
to include Sliced Melons, Pineapple, Strawberries, and Red Grapes
Basket of Assorted Rolls and Corn Muffins
Dessert to Include
An Assortment of Freshly Baked Raspberry Squares, Lemon Bars, and Double Chocolate Brownies

Barbecue Menu Four:
$\$ 42.00$ per person
On The Grill
Chicken and Steak Skewers with Peppers, Spanish Onions, and Button Mushrooms, in Soy-Ginger Marinade
Accompanied by
Display of Freshly Sliced Fruit
To include Sliced Melons, Pineapple, Strawberries, and Red Grapes
Greek Salad
Romaine Lettuce Topped with Feta, Cucumbers, Olives, and Tomatoes, In Aegean Vinaigrette
Maria's Potato Salad
with Granny Smith Apples and Red Peppers
Dessert to Include
Basket of Assorted Homemade Cookies, Buttermilk Brownies, and Sliced Pound Cake

The "No-Grill" Barbecue Menu
$\$ 37.50$ per person
Grilled at An Apple A Day, Brought to You in Baskets
Garnished with Fresh Greens and Flowers
To Be Served Room Temperature
Basket of Grilled Boneless Chicken Breast
Served with Homemade Buns on the Side
Condiments to Include
with Barbecue Sauce, Dijon, Sliced Summer Tomatoes, Onion Slices, and Crispy Lettuce
Display of Balsamic Marinated Grilled Vegetables (served room temp or warm)
to include Eggplant, Zucchini, Mushrooms, Asparagus, Red Peppers,
Carrots, and Spanish Onions
Basket of Watermelon Wedges

## Insalata Caprese

Fresh Buffalo Mozzarella, Cherry Tomatoes, and Fresh Basil with Balsamic Vinaigrette
Summer Field Green Salad
Mixed Greens with Fresh Strawberries, Mandarin Oranges, Goat Cheese, and Caramelized Walnuts, in Lite Vinaigrette

## Party Platters

| Fresh Vegetable Crudités | small (8-10) | \$55.00 |
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| Seasonal Raw and Blanched Vegetables with Choice of Dip | medium (12 20) | \$75.00 |
| Select Fresh Spinach Dip, Roasted Red Pepper Dip, or Hummus | large (20-30) | \$95.00 |
| Freshly Sliced Fruit Basket | small (8-10) | \$65.00 |
| Sliced Seasonal Melons with Fresh Hawaiian Pineapples, | medium (12-20) | \$85.00 |
| Strawberries, and Red Grapes | large (20-30) | \$105.00 |
| Artisan Cheese Display with Berries and Grapes | small (15-20) | \$95.00 |
| The Best Cheeses International and Domestic Cheeses, | large (20-30) | \$140.00 |
| Garnished with Red Grapes and Fresh Strawberries, Served with Carr's | Assorted Crackers |  |
| Charcuterie Board | small (15-20) | \$110.00 |
| Assorted Gourmet Cheeses, Seasonal Dried Fruit, Salami, Prosciutto Marinated Olives, Carr's Crackers \& Garlic Toast Points | large (20-30) | \$160.00 |
| Jumbo Shrimp Cocktail | small / 30 pcs | \$90.00 |
| Jumbo Gulf Shrimp Cocktail Served with Lemons and Homemade Spicy Cocktail Sauce | large / 60 pcs | \$160.00 |
| Basket of Homemade Kettle Chips | small (8-10) | \$50.00 |
| Served with French Onion Dip | medium (12-15) | \$75.00 |
| Tortilla Chips | small (8-10) | \$50.00 |
| with Fresh Salsa and Guacamole | medium (12-15) | \$75.00 |

## Passing Hors D'oeuvres

Hot Hors D'oeuvres / Minimum 2 Dozen
Artichoke Parmesan Croustades $\$ 30.00$ per doz
Vegetarian Egg Rolls $\quad \$ 30.00$ per doz Coconut Shrimp with Mango Sauce $\$ 38.00$ per doz Crabcakes with Mustard Sauce $\quad \$ 40.00$ per doz Chicken Satay with Thai Peanut Sauce Stuffed Mushroom Caps er doz Chicken Quesadillas with Fresh Salsa $\$ 40.00$ per doz Spinach \& Mushroom Miniature Pizzas $\$ 30.00$ per doz Meatballs / Swedish or Fig \& Orange $\$ 28.00$ per doz Hot Dogs in Puff Pastry $\quad \$ 26.00$ per doz

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| Cold Hors D'oeuvres / Minimum 2 | Dozen |
| Tomato and Mozzarella Skewers | $\$ 28.00$ per doz |
| Curried Chicken Pastry Cups | $\$ 30.00$ per doz |
| Beef Tenderloin Crostini | $\$ 38.00$ per doz |
| Deviled Eggs | $\$ 30.00$ per doz |
| Chili Lime Shrimp Tacos Cups | $\$ 34.00$ per doz |
| BLT Crostini | $\$ 32.00$ per doz |
| Wonton Cups with Peanut Chicken | $\$ 30.00$ per doz |

## Cold Sides \& Salads

## MINIMUM TWELVE GUESTS

Insalata Caprese $\quad \$ 5.50$ per person
Fresh Buffalo Mozzarella, Cherry Tomatoes, and Fresh Basil with Balsamic Vinaigrette

| Maria's Potato Salad | $\$ 4.50$ per person |
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| With Granny Smith Apples and Red Peppers |  |

Lemon-Basil Pasta Salad $\$ 4.50$ per person

Cavattappi Pasta Salad Tossed in Lemon-Basil Dressing with Fresh Vegetables
Oriental Pasta Salad $\$ 4.50$ per person
Angel Hair Pasta with Fresh Vegetables In Ginger-Soy Dressing
Greek Orzo Salad $\quad \$ 4.50$ per person
Orzo with Feta Cheese, Cherry Tomatoes, Cucumber, Black Olives,
And Red Onion, in Aegean Vinaigrette

