



SAMPLE EVENT MENUS

THE LOFT DINNER \$45/PER PERSON*

TRAY PASSED HORS D'OEUVRES

ROASTED NEW POTATO CUPS WITH CRÈME FRAICHE AND CAVIAR
CROSTINI WITH HUMMUS, ROASTED CHERRY TOMATOES, KALAMATA
OLIVES & BASIL

ASSORTED SPANAKOPITA - SPINACH & FETA & MUSHROOM

EVERYTHING CRUSTED SEARED TUNA ON A WONTON CRISP
WITH WASABI CREAM

STATIONARY HORS D'OEUVRES

GOURMET CHEESE BOARD WITH ACCOMPANIMENTS & ASSORTED BREADS

*ANTIPASTO PLATTER WITH ASSORTED MEDITERRANEAN DIPS, OLIVES,
GRILLED VEGETABLES & CHEESES, BREADS AND CRACKERS*

ENTRÉES

BROWN SUGAR GLAZED SALMON FILET

EAST-WEST ROASTED BEEF FILET

ACCOMPANIMENTS

MÉLANGE OF ROASTED VEGETABLES

HERB ROASTED NEW POTATOES

HEIRLOOM TOMATO SALAD WITH CRUMBLED FETA CHEESE, FRESH
BASIL, AGED BALSAMIC VINEGAR AND OLIVE OIL



TUSCAN BUFFET

\$26/PER PERSON

STATIONARY HORS D'OEUVRES

GRILLED EGGPLANT & ZUCCHINI INVOLTINI
WITH BASIL, SUN-DRIED TOMATO & ARTICHOKE

ASSORTED FLATBREADS

MARGHERITA

*RUSTICA WITH CARAMELIZED ONIONS, BRIE & FIG JAM
GRILLED VEGETABLE & PESTO*

ITALIAN PLATTERS AND BOARDS

*ADORNED WITH FRESH CHEESES, DRIED AND FRESH FRUITS, OLIVES,
CURED MEATS, SPICED AND SUGARED NUTS,
DIPS, SPREADS, AND CRUDITÉS WITH FRESH FOCACCIA, OLIVE BREAD,
BAGUETTE AND LAVASH*

DINNER BUFFET

GUSTO FORTE PASTA

GRILLED EGGPLANT, SPICY TOMATO SAUCE, KALAMATA OLIVES, BASIL,
PENNE

TORCHIO PASTA

WITH ALFREDO SAUCE AND SMOKED CHICKEN

CAESAR SALAD

ROMAINE LETTUCE, PARMESAN CHEESE & CROUTONS
SERVED WITH A CAESAR DRESSING

GARLIC BREAD



PLATED DINNER
\$26.00/PER PERSON

APPETIZERS FOR THE TABLE

MARKET CHEESE BOARDS
ASSORTED CHEESES SERVED WITH ACCOMPANIMENTS AND BREAD

TRIO OF DIPS
EXTRA VIRGIN OLIVE AND PARMESAN,
HUMMUS, ROASTED EGGPLANT, ASSORTED BREADS

MAIN COURSE SELECTIONS

LEMON CHICKEN PICATTA
MASHED POTATOES AND SEASONAL VEGETABLES

PORTUGUESE GRILLED PRAWNS
LEMON, GARLIC & CHILE, SERVED WITH
JASMINE RICE, GRILLED BAGUETTE

DESSERT SELECTIONS

BUTTERMILK PANNA COTTA WITH CANDIED KUMQUATS
AND SHORTBREAD COOKIES

CHOCOLATE LAVA CAKE WITH CREAMY CARAMEL
AND VANILLA ICE CREAM



DESSERT BUFFETS

PARISIAN 6.95 PER PERSON

FRENCH MACARONS
PATE DE FRUIT
PETIT CHOCOLATE MOUSSE CAKE
COCOA TRUFFLES
MINI ECLAIRS

ZBAR DESSERT BUFFET 4.50 PER PERSON

PETITE LEMON TARTS
CHOCOLATE GLAZED HAZELNUT BROWNIE BITES
MINI VALENCIA ORANGE TEA CAKES
TOASTED COCONUT MACAROONS
CHOCOLATE COVERED STRAWBERRIES

CHOCOLATE LOVER'S 5.50 PER PERSON

CHOCOLATE DIPPED STRAWBERRIES
MINI CHOCOLATE & SWISS MERINGUE CUPCAKES
PETIT CHOCOLATE PEANUT BUTTER CUPS
CHOCOLATE GLAZED FUDGE BROWNIES
CHOCOLATE CRINKLE COOKIES

GOURMET COOKIE & BAR BUFFET
3.50 PER PERSON

AN ASSORTMENT OF GOURMET COOKIES AND BARS
MAY INCLUDE THE FOLLOWING COOKIES:
RICCIARELLI, GINGERSNAPS, COCONUT MACAROONS
DOUBLE CHOCOLATE CHUNK, CHOCOLATE DIPPED
SHORTBREAD, LIME MELTAWAYS

ASSORTED BARS MAY INCLUDE:
RASPBERRY ALMOND, CARAMEL BROWNIES, LEMON,
PECAN, MOCHA, S'MORES, STRAWBERRY COBBLER

COOKIE & BAR BUFFET
2.95 PER PERSON

ASSORTED COOKIES INCLUDING
CHOCOLATE CHIP, PEANUT BUTTER, OATMEAL RAISIN,
AND OATMEAL RAISIN CHOCOLATE CHIP

ASSORTED BARS MAY INCLUDE:
RASPBERRY ALMOND, CARAMEL BROWNIES, LEMON,
PECAN, MOCHA, S'MORES, STRAWBERRY COBBLER

****MENU ITEMS AND PRICES ARE SUBJECT TO CHANGE***