



Social Events Menu



Breakfast and Brunch

Sliced Seasonal Fresh Fruit

Cut Seasonal Fresh Fruit

Bagels

With smoked salmon, tomato and onion. With plain, scallion and honey walnut cream cheese

Homemade Muffins

Blueberry, Cranberry, Bran, Sunsational, Corn, and Banana Walnut

Croissants

Scones

Miniature Scones

Coffee Cake

Tuna Salad

Egg Salad

Yougurt Parfait with berries and granola

Warm Cheese Blintz Souffle

Crepes filled with cheese, and a hint of lemon served with fresh blueberry sauce.

Noodle Kugel

Egg noodles, baked with sweet custard and mixed with fresh and dried fruit.

Eggs

Hard Boiled or Scrambled

Quiche

Tomato and cheddar or spinach and feta.



Hors D'oeuvres, Hot

Mushroom Strudel

Duxelle of mushrooms wrapped in layers of phyllo dough

Honey Chicken

Tempura battered chicken, wok fried until crispy, drizzled with honey and sesame seeds

Peking Ravioli

Pan fried miniature dumplings filled with spiced pork or chicken and leeks, served with Asian dipping sauce

Peking Duck

Mooshi pancakes filled with Cantonese style roast duck, scallions and hoisin sauce

Spanikopita

Triangles of phyllo dough filled with sauteed spinach and feta

Stuffed Mushrooms

Mushrooms stuffed with spinach and feta or sweet Italian sausage or toasted bread crumbs mixed with chopped mushrooms and fresh herbs

Artichoke and Cheese Melt

A rich, luscious dip of artichoke hearts, parmesan and cheddar cheese, baked and served with toasted pita triangles

Chicken Teriyaki

Chicken marinated in Asian spices until tender, grilled and served on skewers with Teriyaki dipping sauce

Chicken Satay

Chicken marinated in Thai spices, grilled and served with a hot and sweet peanut sauce

Palmiers With Prosciutto And Parmesan

Puff pastry "elephant ears," layered with prosciutto, parmesan cheese and honey mustard

Potato Pancakes

Crispy mini pancakes served with sour cream and caviar or applesauce

Beef Teriyaki

Thinly sliced sirloin marinated in Asian flavors and served on skewers

Vegetable Cheese Tortillas

Flour, spinach and tomato mini-tortillas filled with sweet and hot chilies, corn, cheddar, Monterey Jack, rice and black beans

Tempura

Lightly battered vegetables, wok-fried and served with traditional Tempura dipping sauce

Salmon Toasts

Thin pieces of toast layered with salmon, spinach, red peppers, and cream cheese

Baked Brie

A whole brie round covered with pastry and baked with dried fruits and pecans

Mini Flat Bread Pizza

Miniature rounds of freshly baked flat breads layered

with caramelized onion and fresh mozzarella, sauteed spinach and goat cheese or barbecue chicken with fontina

Dates, Chestnuts, Water chestnuts, Scallops or Chicken Livers wrapped in Bacon

Miniature Roquefort and Apple Tarts

Delicate pastry filled with imported Roquefort cheese and Granny Smith apples

Red Peppers on French bread

Fresh red peppers sauteed in extra virgin olive oil and garlic, served on French bread

Goat Cheese and Tomato Tarts

Rich tart dough filled with goat's cheese and oven roasted tomatoes

Miniature Rueben Sandwiches

New York deli corned beef, sauerkraut and Russian dressing on grilled pumpernickel bread

Frankfurters in Puff Pastry

Miniature all beef kosher hot dogs wrapped in puff pastry

Tandori Chicken

Chicken breast marinated in Indian spices and yogurt

Curried or Sweet and Sour Meatballs.

Cheddar Cheese and Chutney on Toast Rounds

Classic flavors of cheddar and chutney, melted on country style toast rounds

Smoked Turkey on Herbed Pita Triangles with Chutney

Mini smoked turkey and chutney sandwiches served on pita triangles that have been brushed with extra virgin olive oil and fresh herbs

Caramelized Onion wrapped in a phyllo pouch

Roasted Eggplant wrapped in a phyllo pouch

Small purses of tender phyllo, filled with eggplant roasted with herbs, spices and pine nuts

Wild Mushroom Turnovers

Rich pastry filled with lightly seasoned portabella, shiitake and oyster mushrooms

Mushroom Profiterole

Brioche filled with fresh mushroom duxelle with walnuts and cream cheese

Pear and Bleu Cheese Stars

Pears, Bleu cheese and red wine hand-wrapped in phyllo dough

Portobello Mushroom Stacks

Grilled portabella mushrooms, sweet roasted peppers, basil pesto, parmesan cheese, layered with polenta and stacked on a bamboo skewer

Stuffed Dates

An unusual treatment of dates, filled with machengo cheese, baked until melted and topped with a touch of hot pepper jam

Mushroom Empanada

Portabella and white mushrooms wrapped in corn puff pastry

Roasted Butternut Squash Tart

Rich pastry filled with lightly seasoned, roasted butternut squash

Mini Flat Bread Pizza

Miniature rounds of freshly baked flat breads layered with caramelized onion and fresh mozzarella, sauteed spinach and goat cheese or barbecue chicken with fontina



Hors D'oeuvres, Cold

Roast Tenderloin of Beef

Rare roasted tenderloin, thickly sliced, served on French bread with horseradish cream

Seared Tuna

Sushi grade tuna barely seared, served on rice crackers,

with wasabi aioli and caviar

Mini Lobster Club

Fresh lobster, Avocado, Bacon and Citrus Aioli served
on Challah

Salmon Pinwheel

Lavash flat breads rolled around scallion cream cheese
and Scottish smoked salmon

Torta of Cheese, Sundried Tomato and Pesto

A "cake" made of layers of goat's cheese, sundried
tomatoes and homeade basil pesto, served with crackers

Snow peas and Boursin Cheese

Tender snow peas split open and filled with garlicky
boursin cheese

New Potato Slices with Sour Cream and Caviar

Tender red new potatoes, sliced into rounds and served
with a dollop of sour cream and caviar

Baba Ghanoush

Homemade, traditional Middle Eastern style roasted
eggplant, seasoned with lemon and tahini, served with
toasted pita triangles

Hummus

We make our own hummus from chickpeas, garlic and
extra virgin olive oil, served with toasted pita bread

Stuffed Grape Leaves

Grape leaves filled with seasoned rice and pine nuts

Steamed Mussels

Extra large PEI mussels steamed in wine and garlic
broth, served in the shell

Large Shrimp with Homemade Cocktail Sauce

Large shrimp cooked to perfection and served with our
horseradish cocktail sauce

**Marinated Shrimp with Capers, Artichokes and
Mushrooms**

Smoked Salmon

Thick slices of Scottish smoked salmon on fresh
pumpernickel with scallion caper butter

Chopped Herring

Wine marinated herring mixed with sour cream and
with Granny Smith apples, served with crackers or
melba toast

Guacamole

Our special recipe of ripe avocados, lime juice,
jalapenos, scallions and grape tomatoes served with salsa
and corn tortilla chips

Country Style Pate on French bread with

Cornichons and assorted Mustards**Lobster Salad in a Phyllo Cup****Crab and Cucumber Roll**

Lump crab meat, seasoned with herbs and spices and rolled sushi style in paper thin cucumber slices



Stationary Displays

Raw Bar

Clams, Oysters, King Crab Legs, Shrimps Displayed on ice with Traditional Garnishes

International Displays

French, Italian, Middle Eastern, Chinese, Mexican, or American

Antipasto Display

A variety of Italian cold cuts, cheeses, fresh and marinated vegetables, served with French Bread

Carving Stations

Glazed Ham, Roast Tenderloin of Beef, Glazed Corned Beef, Leg of Lamb, Roast Turkey, Smoked Turkey served with assorted Breads, Rolls, Mustards, Homemade Mayonnaise, Horseradish Sauce, Chutney and Cranberry Orange Relish.

International Cheese Display served with artisan crackers.**Fajita Bar**

Marinated Chicken, Beef and shrimp served sizzling with peppers, onions and traditional toppings

Bruschetta Bar

Grilled French Bread with a variety of toppings to include marinated tomatoes, olive tapenade, roasted red

peppers and mozzarella cheese.

Soup Bar

The guests choice of soups served in demitasse cups.

Miniature Pizza Display

An assortment of miniature pizzas served on candle-heated slate.

Artichoke and Cheese dip With Toasted Pita Chips

Crudite with homemade dips



Salads

Winter Citrus Salad

Blood oranges, navel oranges and pink grapefruit dressed with a citrus vinaigrette, French feta and fresh mint

Costa Del Sol Salad

Thinly sliced raw fennel, spinach and fresh oranges tossed with red onion, feta and herbed vinaigrette

CWD Signature House Salad

Fresh field greens tossed with dried cranberries, spiced pecans and Chevre, balsamic vinaigrette

Garden Salad

Seasonal crisp lettuces, tomatoes, cucumbers with balsamic vinaigrette

Micro greens and watercress salad

Sweet tender micro greens and peppery watercress served with roasted sliced pears, walnuts and bleu cheese

Cesar Salad

Caesar Salad

Traditionally made with hearts of romaine lettuce, homemade croutons shaved parmesan and our special dressing

Beet Stack Salad

Roasted, seasoned red beets, stacked with Chevre and served over filet greens with honey orange vinaigrette

Winter Salad

Tender Boston bibb, watercress, pomegranate seeds, oranges and thinly sliced scallions, tossed with citrus vinaigrette

Arugula Salad

Baby arugula with fennel, cherry tomatoes and feta cheese

Field Greens and Roasted Pear Salad

Fresh greens with roasted sliced pears, grape tomatoes, shaved parmesan cheese and balsamic vinaigrette

Grapefruit Supremes Salad

Fresh field greens with grapefruit supremes, crumbled gorgonzola and scallions tossed with grapefruit vinaigrette.



Soups

Carrot Ginger

Carrot soup spiced with ginger and Creme fraiche.

Southwestern Corn Chowder

Sweet corn chowder with jalapenos and sweet potato.

New England Clam Chowder

Thick and creamy with whole belly clams and large chunks of potato.

Cream of Five Onion

Five varieties of onions in a silky garlic broth

Tomato Soup

Roasted Tomato Soup with parmesean crisp.

Matzoh Ball

Omah's (grandmother) recipe featuring light and fluffy matzoh balls

Chicken with white and wild rice**Creole Chicken**

Tender pieces of chicken breast with rice and Hatian spices.

Tuscan Vegetable

A hearty Italian vegetable soup

French Style Fish Soup

The daily catch in a seafood-tomato stock

Cold Melon Soup

Honey Dew Soup with mint, served cold with Serrano ham and Creme fraiche.

Watermelon Soup

Watermelon soup served cold with crumbled feta and balsamic reduction.



Entrees

Roast Tenderloin of Beef

Oven roasted beef served au jus

Roast Prime Rib of Beef

Traditional slow roasted au jus

Stir Fried Beef with Oriental Vegetables

Asian marinated sirloin stir fried with peapods and assorted vegetables in a rich soy sauce

Short Rib of Beef

Beef short ribs braised in red wine until meltingly tender

Chicken Bella

Chicken tenderloins sauteed with sundried tomatoes, mushrooms and artichokes

Chicken Andre

Chicken tenderloins and oranges sauteed in Grand Marnier

Chicken Marsala

Chicken tenderloins sauteed with mushrooms in a rich Marsala wine sauce

Boneless Chicken Roulades

Breast of chicken filled with your choice of zucchini, roasted peppers and Chevre; fontina, artichokes and sundried tomatoes; dried cherries and ricotta; mushroom duxelles; white and wild rice with dried fruits or autumn apple stuffing.

Autumn Chicken Roulades

Boneless breast of chicken filled with apple brioche stuffing, served with an apple cider, cream and Dijon mustard reduction.

Jambalaya

Cajun jambalaya of sausage, chicken and seafood with just the right amount of heat and spice

Chicken Cordon Bleu

Boneless breasts filled with gruyere and parmesan cheeses and black forest ham, baked and served with our special cream sauce

Rock Cornish Game Hen

Oven roasted Cornish Game Hens coated in maple soy glaze

Roast Stuffed Turkey

A New England feast of oven roasted turkey stuffed with homemade cornbread, apple and chestnut stuffing served with our pan jus gravy

CWD Signature Roast Rack of Lamb

Oven roasted Australian lamb coated in fresh breadcrumbs, herbs and a touch of Dijon mustard and baked until medium rare perfection

Roast Loin of Pork Stuffed with Fruit

Succulent pork loin stuffed with a mixture of brandy soaked prunes, figs, apples and caramelized onions

served with an apple cider reduction

Baked or Grilled Swordfish

Served with your choice of mango salsa or lemon butter sauce

Baked New England Scrod

Topped with rich butter crumbs

Seafood Newburg

Assorted seafood in a rich creamy sauce made elegant with a hint of sherry and nutmeg

Grilled or Baked Fresh Alaskan Salmon

Served with your choice of mango salsa, dill sauce or lemon butter sauce

Stuffed Filet of Sole

Baked with raisin and spinach stuffing and served with a light lemon butter sauce

Soy-Citrus Glazed Black Cod

Oven roasted fresh black cod, glazed with a sweet and citrusy soy marinade and garnished with mint and scallions

Pan Seared Sea Bass

Pan Seared Chilean Sea Bass with a vegetable medley and tomato broth

Vegetables

CWD Signature Acorn Squash Vegetable Bouquet

A special presentation of acorn squash ring glazed with maple syrup, cinnamon and a hint of sweet butter, filled with the seasons freshest assortment of steamed or sauteed vegetables

Haricot Vert

Slender French green beans sauteed until crisp tender and garnished with toasted pecans or roasted red peppers

Vegetable Medley Julienne

Sauteed or roasted julienne cut seasonal vegetables infused with garlic olive oil

Fresh Asparagus in Season

The seasons' young and sweet asparagus grilled, steamed or sauteed until just tender and dressed with a touch of garlic infused olive oil

Sauteed Autumn Vegetables

The season's freshest vegetables, oven roasted with our special seasoning

Sauteed Summer Vegetables in Season

The season's freshest vegetables grilled, steamed or sauteed until just tender

Ratatouille

A delicious Fresh Provencal stew of roasted zucchini, squash and eggplant in a rich and savory tomato sauce
Sauteed

Snow peas and Red Pepper

Tender snow peas sauteed until crisp, sprinkled with sea salt and fresh cracked pepper and garnished with roasted red peppers

Glazed Baby Carrots

Tender petite carrots steamed then glazed with honey, ginger and brown sugar



Dessert

Swiss Style Crepes with Fruit Sauce

Cranberry Nut Tart in Season

Chocolate Cake

Sliced Apple Tart Flourless

Chocolate Hazelnut Cake

Viennese Sweet Table

Chocolate Chestnut Cake

Cheesecake

Miniature French Pastries

Lemon Mousse Cake

Old Fashioned Caramel Apple Cake

Fresh Strawberries with Chocolate Fondue in Season

Italian Fruits of the Forrest cake



BBQ

SIDES	ENTREES	DESSERTS
Sesame Noodles	Hamburgers	Sliced Watermelon
Corn Muffins	Hot Dogs	Fruit Kabobs
Potato Salad	Grilled Chicken Breast	Cookies and Brownies
Pasta Salad	Grilled Chicken Quarters	Ice Cream Sundae Buffet
Grilled Vegetables	Grilled Portobello Mushroom Burgers	Ice Cream Truck
Corn on the Cob		
Chicken Wings	Veggie Burgers	
	Grilled Salmon	
	Steamed Lobster	
	NY Siroloin Steaks	

