



CELEBRATION MENU

HORS D'OEUVRES (cold)

- Spicy Shrimp with Lemon-Herb Cocktail Sauce (\$2.25/ea.)
- Jamaican Jerk Shrimp with Tropical Salsa (\$2.25/ea.)
- Cucumber Round with Smoked Salmon and Dill Crème Fraiche (\$1.95/ea.)
- Bruschetta with Herb Pesto, Chèvre & Tomato (\$1.50/ea.)
- Crispy Miniature Corn Cup with a Black Bean and Tomato Relish (\$1.50/ea.)
- Crostini with Beef Tenderloin and Horseradish Crème (\$1.95/ea.)
- Mini Caesar Salad in Herb-Parmesan Cup (\$1.50/ea.)
- Ginger Peanut Glazed Thai Chicken Satay Skewers (\$1.75/ea.)
- California Rolls with Avocado, Pickled Ginger and Wasabi (\$1.95/ea. min 3dozen)
- Artisan Cheese Platter with Fruit and Crackers (\$45)
- Antipasto Platter (\$45)
- Crudités Basket with Garlic-Herb Dip (\$35)
- Santa Fe Platter with Red Bean Pesto, Salsa Cruda, Sour Cream and Olives (\$35)

HORS 'OEUVRES (hot)

- Miniature Beef Wellington (\$2.25/ea.)
- Wild Porcini Mushroom Puffs (\$1.75/ea.)
- Coconut-Crusted Shrimp with Fiery Apricot Dipping Sauce (\$2.25/ea.)
- Crostini with Caramelized Onion and Gorgonzola (\$1.50/ea.)
- Mushroom Caps Stuffed with Sausage and Béchamel (\$1.75/ea.)
- Mini- Crab Cakes with Creole Remoulade (\$1.75/ea.)
- Asparagus and Fontina wrapped in Phyllo (\$1.50ea.)
- Clams Casino with Herb Crumbs and Bacon (\$1.75/ea.)
- Southwestern Veggie Cornucopias (\$1.50/ea.)
- Skewered Jumbo Scallops wrapped in Bacon (\$2.25/ea.)
- Chicken and Monterey Jack Quesadilla Horns (\$1.75/ea.)
- Thai Chicken and Cashew Spring Rolls (\$1.75/ea.)
- Fig and Marscapone Beggar's Purses (\$1.75/ea.)

SALADS AND COLD PLATTERS

- Caprese Salad with Ciliegine Mozzarella and Grape Tomatoes, Basil & Extra-Virgin Olive Oil (\$6.95/lb)
- Sunshine Salad-Baby Greens, Mandarin Oranges, Cucumbers and Walnuts
with Raspberry Vinaigrette (\$3.50/pp.)
- Field Green Salad with Seasonal Dried Fruit, Chèvre and Honey-Thyme Vinaigrette (\$3.50/pp.)
- Mixed Green Salad with Honey-Thyme Vinaigrette (\$2.95/pp)
- Orzo with Fresh Basil, Tomato and Pine Nuts (\$5.95/lb)
- Orzo with Roasted Eggplant and Red Onion (\$5.95/lb.)
- Black Bean and Corn Salad (\$5.95/lb.)
- Tortellini Salad with Roasted Peppers and Feta (\$6.95/lb)
- West Bay Potato Salad with Dijon Vinaigrette (\$4.95/lb)
- Apple-Dill Cole Slaw with Fresh Dill (\$3.95/lb)
- Spicy Broccoli Slaw (\$3.95/lb)
- Chef Lori's Famous Chicken Salad (\$7.95/lb.)
- Curried Chicken Salad with Mango Chutney (\$7.95/lb.)
- West Bay Tuna Salad with Capers and Fresh Dill (\$6.95/lb.)
- Boar's Head Deli Meat and Cheese Platter (\$3.95/pp.)
- Sandwich Platter (Traditional & Wraps-\$6.25/ea., Finger-\$2.95/ea.)

ENTREES (Hot & Cold)

- Chicken Niçoise over a bed of Baby Greens (\$7.95/pp.)
- Grilled Breast of Chicken with Lemon and White Wine Sauce (\$7.95/pp.)
- Seared Cajun Salmon with Fresh Cucumber Mousse (\$9.95/pp)
- Roasted Beef Tenderloin Sliced and Fanned on a Platter with Cracked Peppercorn Sauce (\$155.00)
- Grilled Sea Scallops with Ginger-Honey Glaze over Fresh Julienne Vegetables (\$12.95/pp)
- Grilled Breast of Chicken over Farfalle with Spinach, Gorgonzola and Pine Nuts (\$36.00/pan) serves 6-8
- Chicken and Black Bean Burritos (\$29.95/pan)
- Vegetarian Lasagna (36.00/pan) serves 8-10
- Traditional Lasagna (\$38.00/pan) serves 8-10
- Seafood Lasagna-Crab, Shrimp and Scallops with Béchamel (\$65.00/pan) serves 8-10
- Eggplant Parmesan (\$36.00/pan) serves 8-10
- Shepherd's Pie (\$27.95/pan) serves 6-8
- Quiche (\$18.00) serves 6-8
- Chowders, Soups and Stews by the Quart (\$7.50/qt~2 Qt. minimum)

Please Inquire for Additional Entrees that are Available at a Staffed Event

ACCOMPANIMENTS

Baby Red Bliss Potatoes in an Herb Butter (\$5.95/lb.)

Garlic-Herb Smashed Potatoes (\$4.95/lb.)

Potatoes Dauphine-Yukon Gold Potatoes Layered with Gruyere and Shallots (\$25.00/pan) serves 8-10

Roasted Sweet Potato Wedges (\$5.95/lb.)

Couscous with Tiny Peas, Fresh Mint and Lemon (\$5.95/lb)

Wild Rice Pilaf with Dried Fruit and Toasted Nuts (\$6.95/lb.)

Asian Peanut Noodles with Red Pepper and Scallions (\$5.95/lb.)

Red Lentil Salad with Scallions and Dijon Vinaigrette (\$5.95/lb.)

Green Beans with Olive Oil and Roasted Peppers (\$5.95/lb)

Roasted Seasonal Vegetables (\$5.95/lb.)

DESSERTS

Homemade WBG Cookie Platter (2 dozen minimum) \$12.00

WBG Mini Dessert Tray Including Cookies and Dessert Bars (\$2.00/pp.)



WBG Can Provide All Staffing, Rentals and Bar Services That You May Require.
Please Call to Request a Customized Quote for Your Event.

(401) 789.9229