

# FIRE ISLAND PINES



THE  
YACHT  
CLUB  
AT BLUE WHALE

**B**istro  
and martini bar



**P**ines  
pizza

## Catering Menu

631-597-6500 X82  
631-440-0073 Direct Line

[PinesFI.com/catering](http://PinesFI.com/catering)



# BREAKFAST

## BREAKFAST PLATTERS

### Breakfast Platters

An arrangement of our freshly baked miniature pastries: muffins, bagels, croissants, danishes and English scones, garnished with seedless grapes and strawberries, served with butter, cream cheese, and fruit preserves

### Smoked Norwegian Salmon Platter

An elegant display of thinly sliced Nova Scotia smoked salmon, garnished with capers, shaved red onions, tomatoes, kalamata olives, cucumbers served with freshly baked mini bagels and assorted cream cheese

### Breakfast Tea Sandwiches

A fine assortment of our breakfast tea sandwiches:

- Smoked Norwegian salmon, dill cream cheese, Persian cucumbers and capers
- Fresh mozzarella, tomato, basil with sun dried tomato pesto on French baguette
- Turkey ham, brie cheese and dried fig jam
- French bread with honey, peanut butter and banana

## LITE AND FIT BREAKFAST

### Low-fat Parfait

A bountiful bowl of layered Low-fat Yogurt, sliced fresh fruit, Home-made granola, nuts, raisins, sun-dried cranberries, and fresh berries

### Tropical Fresh Fruit Salad

Seasonal fruit salad with mixed berries

### Carved Fruit & Mixed Berries

A splendid selection of golden pineapple, honeydew, cantaloupe, seedless watermelon, kiwi, and mixed berries

## HEARTY BREAKFAST

### Breakfast Buffet

- Organic scrambled eggs
- French toast or buttermilk pancakes with bananas and strawberries
- Crisp smoked bacon or turkey sausage
- Slow-roasted home fries
- Maple syrup and sweet butter

### Jumbo English Muffins

- Scrambled eggs, spinach, and feta cheese
- Scrambled eggs, ham, and smoked gouda
- Egg whites, crispy bacon, and cheddar cheese

### Grilled Breakfast Wraps

- Scrambled eggs, bacon and melted cheese
- Scrambled eggs, mushrooms, sautéed spinach, and feta cheese
- Egg whites, mixed vegetables, and diced tomatoes







## BREAKFAST PACKAGES

### BREAKFAST PACKAGE # 1

- Breakfast platter
- Hot coffee service

### BREAKFAST PACKAGE # 2

- Breakfast platter
- Hot coffee service
- Orange Juice

### BREAKFAST PACKAGE # 3

- Breakfast platter
- Sliced fruit & mixed berries
- Hot coffee service
- Orange Juice

### BREAKFAST PACKAGE # 4

- Breakfast platter
- Create your own low-fat yogurt parfait
- Orange juice
- Hot coffee service

### THE BUFFET PACKAGE # 5

- Breakfast buffet
- Hot coffee service
- Orange Juice

### HEALTHY PACKAGE # 6

- Grilled breakfast wraps
- Tropical fresh fruit salad with mixed berries or low-fat parfait
- Orange juice
- Hot coffee service

### EXECUTIVE PACKAGE # 7

- Breakfast Platter
- Jumbo English Muffins and Grilled Breakfast Wraps
- Create Your Own Low-Fat Yogurt Parfait
- Sliced Fruit & Mixed Berries
- Orange Juice
- Hot Coffee Service

## BEVERAGES

### HOT BEVERAGES

#### Coffee Service

Our signature dark roast regular, decaffeinated or flavored coffees

#### Tea Service

Assorted tea regular or herbal teas

#### Hot Beverages Service

- Dark roast coffee
- Decaffeinated coffee
- Assorted teas (regular or herbal teas)

#### Hot Chocolate

### COLD BEVERAGES

#### Juice

A selection of fresh orange, apple & grapefruit

#### All Natural Juice

Cranberry and apple juices

#### Iced Coffee Service

Our signature dark roast regular or decaffeinated

#### Iced Tea Service

Regular or green tea

#### Assorted Beverages

Bottled spring water, canned soda, and ice tea

#### Healthy Beverages Assortment \$3.99

Honest tea, vitamin water, coconut water

### CREATE YOUR OWN OMELETTE BAR

Made to order egg omelette for your breakfast or brunch. Includes all of the following:

- Organic eggs and egg white
- Choice of 4 protein
- Choice of 8 veggie selections
- Choice of juice
- breakfast platter
- Slow roasted home fries
- Carved fruit & mixed berries
- Hot beverage service

**\* A service charge for a private chef**



# LUNCH

## SIGNATURE SANDWICHES

### Apple-Wood Smoked Turkey

Brie cheese, plum tomatoes, leaf lettuce and honey mustard on crispy Parisian baguette.

### Roast Beef

White cheddar, shaved red onions, watercress and horseradish herb spread on pumpnickel

### Cranberry Chicken Salad

Cranberry walnut chicken salad, sliced fresh roma tomatoes and shredded lettuce on sliced multi grain

### Albacore Tuna Salad

Tuna salad, lettuce, tomatoes and light mayo on seven grain baguette

### Turkey

Cranberry spread, mixed greens, roasted peppers and cheddar cheese on black Russian Bread

### Grilled Chicken

Muenster cheese, arugula, shaved red onions, tomatoes and dijonnaise spread on crusty ciabatta

### Truffle Balsamic Chicken

Avocado, tomatoes and organic mesclun with balsamic spread on onion pocket

### Zesty Mediterranean

Avocado, kalamata olives, roasted tomatoes, fresh basil, organic arugula on Mediterranean olive bread

### Organic Egg Salad

Leaf lettuce on whole wheat bread

### Chicken Chipotle

Grilled breast of chicken, smoked turkey bacon, ripe avocado, plum tomatoes, organic baby greens and chipotle mayo on seven grain

### Pesto Turkey

Fresh breast of turkey, oven roasted tomatoes, sun dried tomatoes pesto and organic arugula on a French baguette

## WRAPS

### Chicken Caesar

Grilled herb breast of chicken, roasted peppers, romaine lettuce and shaved romano cheese

### Chipotle Crispy Chicken

Crispy chicken breast, avocado, plum tomatoes, arugula and chipotle aioli spread

### Hummus & Avocado

Hummus, fresh red peppers, organic baby spinach, garbanzo beans, avocado, sliced cucumber, carrots, shredded beets, roma tomato

### Chicken Cobb Salad

Avocado, blue cheese, tomatoes, sliced egg, and lettuce with balsamic mayo spread

### Balsamic Chicken

Grilled breast of chicken, ripe avocado, baby greens, and fresh basil with balsamic truffle spread

### White Albacore Tuna

Sprouts, plum tomatoes, arugula with light mayo on whole-wheat wrap

### Fresh Turkey BLT

Crispy bacon, ripe avocado, leaf lettuce, tomatoes, and mayo

### Chicken Santa Fe

Grilled breast of chicken, oven roasted corn, and black bean salsa, pepper jack cheese and lettuce







## OVEN MELTS

### Chicken Milano

Grilled breast of chicken, fresh mozzarella cheese, roma tomatoes and basil pesto sauce on Italian pocket

### Chicken Milpero

Grilled chicken, white cheddar cheese, roasted peppers and onions, avocado, chipotle spread

### Albacore Tuna

Our white tuna salad, gruyere cheese, sliced plum tomatoes and mayo on seven grain pocket

### Chipotle Turkey

Smoked turkey, pepper jack cheese, pico de gallo and Southwestern chipotle spread on whole wheat pocket

### Cheese Steak

Prime Roast Beef, Pepper Jack Cheese, Sautéed Mushrooms, Roasted Peppers and Onion with Light Mayo on Onion Pocket

### Buffalo Chicken

Celery, carrots, crumbled blue cheese with ranch dressing on Italian pocket

### Mozzarella Caprice

Fresh mozzarella, ripe Roma tomatoes, fresh basil and sundried tomato pesto spread on Italian pocket

### Maple Smoked Turkey

Fresh mozzarella, roasted peppers, maple chipotle on whole wheat

### Lump Crab Cake

Fresh mozzarella, roasted peppers, roasted corn, carrots, old bay mayo on Italian pocket

### Chicken Parmesan

Parmesan crusted chicken breast, fresh mozzarella, shaved romano and marinara basil sauce

## PARTY HEROES

### 6-foot hero

Serves 25-30 guests

Made on 6 feet Italian brick oven sesame semolina

### Italian Style

Our Italian-style sandwich piled with boar's head turkey ham, beef salami, smoked turkey, imported provolone cheese, pickled pepperoncini, sliced red onions, shredded lettuce, sliced roma tomatoes, fresh herbs, Italian spices, extra virgin olive oil and balsamic vinegar

### American Style

Thinly sliced lean roast beef, oven roasted fresh turkey breast, low fat turkey ham, American cheese, imported Swiss cheese, oven roasted peppers, sliced tomatoes and leaf lettuce, served with mayonnaise and russian dressing

### Rosemary Grilled Chicken

Grilled rosemary breast of chicken, fresh mozzarella cheese, caramelized onions, sliced plum tomatoes, watercress, and sun-dried tomato spread

### Truffle Vegetarian

Breaded eggplant, fresh mozzarella cheese, Fire roasted mixed peppers, grilled portobello mushrooms, sliced tomatoes, organic baby spinach and truffle balsamic

### Hummus & Avocado

Mediterranean hummus, fresh red peppers, organic baby spinach, garbanzo beans, ripe avocado, sliced cucumber, carrots, shredded beets, roma tomato

### Cordon Bleu Hero

Chicken cutlet, layered with turkey ham, brie cheese, organic baby greens, sliced tomato and honey dijon dressing



# GOURMET SIDE SALADS

## ORGANIC GREEN SALADS

- Organic Mesclun Greens
- Baby Spinach Avocado Salad with citrus vinaigrette on the side
- Classic Greek Salad with feta cheese
- Arugula Salad, organic baby greens, honey roasted walnuts and shaved pecorino cheese
- Endive Salad, watercress, sliced apples, blue cheese, tomatoes, raisins and toasted honey walnuts
- Field Greens, feta salad, red onions and candied walnuts
- Tossed Romaine Caesar with fresh croutons, shaved romano cheese

## HEARTY SALADS

- Red Bliss Potato Salad, dill, garlic and olive oil
- Organic Quinoa, healthy Mediterranean style
- Potato Salad with Cabbage and spicy mustard
- Moroccan Couscous with oven roasted vegetables
- Toasted Orzo, wild rice salad, grilled zucchini, red peppers, basil, and roasted garlic
- Chipotle Sweet Potato, with quinoa
- Southwestern Coleslaw, light extra virgin olive oil dressing
- Chipotle Roasted Red Potato with spicy red pepper sauce
- Organic Three Bean Salad, with quinoa
- Apple Slaw, shredded cabbage, diced apples and dried craisins

## PASTA SALADS

- Asian Noodles, with grilled tofu toasted sesame tahini dressing
- Fusilli Pesto, julienned sun dried tomatoes, toasted pine nuts
- Penne with Artichoke and broccoli pasta salad
- Pasta Rigatoni, with grilled summer vegetables and fresh mozzarella
- Bowtie Chicken Caesar, grilled chicken breast, romaine, shaved romano cheese tossed with caesar dressing
- Tri-Color Fusilli, grilled asparagus, portobello mushrooms and sun-dried tomato pesto
- Penne Primavera, assorted fresh steamed seasonal vegetables
- Gemelli Pasta, sun-dried tomatoes pesto and fresh mozzarella
- Bowtie Pesto, with fire roasted vegetables
- Penne Fresh Mozzarella, sun dried tomato pesto, fresh tomatoes and kalamata olives
- Pasta Poblano, black beans, grilled zucchini, corn and smokey chipotle dressing







## LUNCH PACKAGES

### LUNCH PACKAGE # 1

- Assortment of our signature Sandwiches & just made wraps
- Your choice of gourmet side salad

### LUNCH PACKAGE # 2

- Assortment of our signature Sandwiches & just made wraps
- Your choice of gourmet side salad
- Dessert platter

### LUNCH PACKAGE # 3

(the carving board combo)

- Elegant array of sliced meats and cheeses
- Basket of brick oven baked Italian bread
- Relish tray of lettuce, pickles, tomatoes, kalamata olives
- Homemade spreads
- Choice of gourmet side salad
- Signature dessert platter

### LUNCH PACKAGE # 4

- Delicious assortment of our Mexican style mini quesadillas pico de gallo, guacamole and sour cream
- Your choice of gourmet side salad
- Dessert platter
- Tropical fruit & mixed berries

### LUNCH PACKAGE # 5

- Assortment of our Signature sandwiches & just made wraps
- Choice of gourmet side salad
- Sliced seasonal fruits & mixed berries
- Dessert platter
- Refreshing assorted beverages

### LUNCH PACKAGE # 6

- Assortment of our Signature sandwiches and just made wraps
- Your choice of gourmet side salad
- Homemade soup of the day
- Dessert platter
- Tropical fruit & mixed berries

## LUNCH BOXES

### Picnic Box

- Choice of sandwich or wrap
- Fresh fruit salad cup
- Bag of potato chips

### Beach Box

- Choice of sandwich or wrap
- Choice of gourmet side salad
- Freshly Baked Cookie

### Pool Box

- Choice of sandwich or wrap
- Choice of side salad
- Fresh fruit salad cup

- Freshly baked cookies

### Pines Favorite

- Choice of sandwich or wrap
- Choice of gourmet side salad
- Fresh fruit salad cup
- Freshly baked cookies

- Cold beverages

### VIP Lunch Box

- Choice of sandwich or wrap
- Choice of gourmet side salad
- Fresh fruit salad cup
- Delicious dessert square
- Cold beverage

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## THE CARVING BOARD

Create your own sandwiches from the finest in smoked and cooked meats tastefully displayed and attractively garnished on a serving platter

### Cold Sliced Meat and Cheese Platter

with your choice of the following: sliced roast beef, smoked turkey, turkey ham, cajun chicken breast, oven roasted fresh turkey, marinated grilled breast of chicken, assorted imported and domestic cheeses

Served with:

- Basket of brick oven bread,
  - Relish tray of lettuce, pickles, tomatoes
  - Assorted homemade spreads
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# PASTA ENTRÉES

## PASTA SELECTIONS

- Rotini Scampi, with jumbo shrimp, roasted garlic
- Penne Pesto, sautéed spinach, grilled portabella mushrooms, basil pesto veloute sauce
- Oven Baked Lasagna with four cheeses and your choice of ground beef, chicken breast or ground turkey
- Linguini, sautéed broccoli rabe, crushed red peppers, turkey sausage
- Spaghetti Carbonara, jumbo shrimp, bacon, melted tomatoes in alfredo sauce
- Chicken Farfalle, sautéed chicken breast, sun dried tomatoes, ricotta cheese and fresh basil pesto
- Penne with Grilled Salmon, fresh asparagus, sun dried tomatoes and basil rose sauce
- Penne Alla Vodka with sweet peas and shaved pecorino cheese
- Spinach Fettuccini, grilled chicken, wild mushrooms, cherry tomatoes and extra virgin olive oil
- Pesto Fussilli, pan seared chicken, grilled asparagus, oven melted tomatoes and toasted pine nuts
- Pasta Siciliano, beef sausage, sautéed eggplant, grilled zucchini, red peppers, basil marinara sauce
- Rigatoni Tarragon, sautéed chicken, melted plum tomatoes, roasted shallots in tarragon sauce
- Penne Pesto Veloute, sautéed spinach, grilled portabella mushrooms, melted plum tomatoes, toasted almonds
- Cheese Tortellini, creamy sun dried tomato pesto tossed with broccoli and fresh tomatoes
- Whole Wheat Penne with Grilled Chicken, sautéed broccoli rabe, radicchio, peppers, roasted garlic and extra virgin olive oil
- Baked Ziti with Four Cheeses
- Tortellini Alfredo

## CREATE YOUR OWN PASTA BAR

This is a great choice to impress your guests by having freshly made pasta at your event

### Choose a pasta

- Penne pasta
- Whole wheat penne
- Linguini
- Cheese tortellini

### Choose a sauce

- Alla vodka
- Fresh basil pesto
- Pesto alfredo
- Creamy alfredo
- House tomato basil
- Turkey bolognese
- Roasted garlic and olive oil

### Protein

- Rosemary grilled chicken
- Beef sausage
- Grilled salmon
- Crispy chicken
- Turkey meatballs
- Sautéed shrimp
- Fresh mozzarella

### Vegetables

- Broccoli florets
- Cherry tomatoes
- Kalamata olives
- Roasted peppers
- Sweet peas
- Sun-dried tomatoes
- Caramelized onions
- Roasted eggplant
- Roasted zucchini

### Complimentary

- Shaved Pecorino Romano
- Freshly baked brick oven bread





## SALAD ENTRÉES

Served with assorted homemade dressings

### SALAD SELECTIONS

#### Balsamic Truffle Grilled Chicken

Served with fresh mozzarella salad, avocado, roasted corn and grape tomatoes

#### Grilled Spicy Jumbo Shrimp

Served with eggplant summer noodles and organic mesclun greens

#### Mediterranean Grilled Salmon

With tabouli salad over healthy baby spinach

#### Almond Crusted Salmon

With caramelized onions and basil over baby spinach salad

#### Ginger Marinated Grilled Chicken

Served with organic field greens topped with quinoa and grilled vegetables

#### Tortilla Crusted Filet of Sole

Pico de gallo, guacamole, caramelized onions and peppers over field greens

#### Char-Grilled Flank Steak

Organic mesclun greens, roasted balsamic portabello mushrooms, crispy onions and grape tomatoes

#### Grilled Marinated Chicken

Goat cheese, candied walnuts, sliced grapes, sun dried cranberries over field greens

#### Baked Tofu

Served with cold California shitake noodles over organic greens

#### California Cobb Salad

Fresh turkey breast, ripe avocado, turkey bacon, blue cheese crumbles, hard boiled eggs over mixed greens

#### Coconut Shrimp

Mandarin oranges, spiced walnuts and toasted coconut over Asian greens with sesame ginger dressing

#### Sesame Crusted Atlantic Salmon

With Asian sesame peanut noodles on a bed of mixed greens

#### Tortilla Crusted Salmon

Mango salsa, avocado, green onions and tomatoes over field greens

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## CREATE YOUR OWN SALAD

Enjoy your lunch with your friends. Make your own salad with your favorite delicious ingredients and toppings

- Romaine, baby spinach and organic greens,
- Two protein choices
- Two types cheese choices
- Nine vegetable choices
- One choice of nuts
- One choice dried fruit
- Tortilla chips homemade croûtons
- Four dressing choices





## HOT ENTRÉES

Served for lunch or dinner. Priced per Guest - Minimum of 6 Guests.

### POULTRY

- Chicken Picatta pan seared tender chicken breast, capers and lemon butter sauce
- Chicken Poblano Style breast of chicken grilled to perfection with tomatillo poblano cream sauce
- Tuscan Chicken marinated tender breast of chicken with rosemary cream sauce
- Chicken Marsala with sun dried tomatoes and wild mushroom sauce
- Braised Chicken breast with fennel and apples
- Stuffed Chicken with artichokes, fresh mozzarella, creamy sun dried tomato pesto
- Pecan Crusted Chicken with creamy Dijon mustard sauce
- Blackened Chicken with pineapple and mango salsa
- Balsamic Chicken, braised succulent breast with melted tomatoes and balsamic truffle
- Chicken Rollantini, ricotta mousse, sautéed baby spinach and wild mushrooms
- Parmesan Chicken, fresh mozzarella and tangy marinara sauce
  - Teriyaki Chicken, tender grilled chicken breast, teriyaki pineapple sauce
- Mushroom Chicken, grilled succulent chicken breast, topped with sautéed mushrooms with fresh cream reduction
- Mediterranean Chicken, stuffed breast of chicken with fresh mozzarella, sun dried tomatoes and artichoke pesto sauce
- Roma Chicken, tender grilled chicken, sautéed spinach, mushrooms and caramelized onions with bruschetta butter sauce
- Chicken Cordon Bleu with portabella mushroom sauce
- Chicken Francaise with lemon butter sauce
- Turkey with stuffing and gravy

### MEAT

- Flank Steak, sesame soy marinated, with shallots and oven roasted peppers
- French Leg of Lamb, oven roasted with rosemary glazed with mint sauce
- Filet Mignon, grilled to perfection with roasted shallots
- Beef Kabob, Lebanese style with mediterranean tahini sauce
- Grilled Herb Crusted Flank Steak with shallots and sautéed mushrooms
- Italian Meatballs, shitake mushrooms and fire roasted basil marinara sauce
- Mediterranean Lamb Shank with white beans and fresh herbs
- Flank Steak, grilled and marinated with fresh herbs and chimichurri sauce
- Flat Iron Steak, Cuban-style with lime, garlic, orange, cumin and oregano
- Grilled Steak with mushrooms and gorgonzola cheese
- NY Strip Steak, grilled to perfection with caramelized onions
- Classic Meatloaf, old fashioned with sautéed mushrooms
- Strip Steak, tender grilled strip steak with salsa poblano verde





## SEAFOOD

- Teriyaki Salmon, ginger glazed with julienned vegetables
- Filet of Sole, Francaise, lemon butter sauce
- Mediterranean tilapia, baked to perfection, black olives, capers and tomatoes
- Grilled Salmon, herb crusted Atlantic salmon with mango salsa
- Jumbo Shrimp, coconut crusted with Thai chili sauce
- Sea Bass, baked Chilean sea bass, mango and pineapple salsa
- Almond Crusted Salmon, caramelized onions and basil
- Baked Red Snapper with strawberry and avocado salsa
- Pecan Crusted, filet of sole, lemon butter sauce
- Baked Teriyaki, glazed Norwegian salmon with black and white sesame seeds
- Grey Sole, rolled with sautéed baby spinach, mushrooms and ricotta mousse
- Fennel Tilapia, broiled fennel infused tilapia with melted tomatoes and fresh herbs
- Halibut, potato encrusted halibut with roasted onions and fennel
- Pan Seared Tilapia, roasted tomatoes, green onions and dijon peppercorn sauce
- Broiled Lobsters, with Drawn Butter & Lemon

## VEGETARIAN

- White Lasagna with eggplant and artichoke
- Eggplant Rollantini with ricotta and shaved Romano cheese
- Quinoa Garden Cakes with lemony yogurt
- Stuffed Eggplant with couscous and tomatoes
- Vegetable Lasagna, ricotta cheese, fire-roasted vegetables and pine nuts
- Eggplant Parmesan with fresh mozzarella and basil marinara sauce

## SIDE DISHES

### Potatoes

- Old-fashioned mashed potatoes
- Roasted garlic mashed potatoes
- Oven-roasted red skin potatoes
- Roasted new potatoes
- Garlic lemon potatoes
- Mashed sweet potatoes
- Baked potato

### Vegetables

- Honey-glazed carrots
- Oven-roasted vegetables
- String beans almandine
- Sautéed garlic broccoli robe
- Steamed mixed vegetables
- Grilled asparagus
- Garlic sautéed spinach
- Steamed Garlic broccoli florets

### Rice

- Rice pilaf with vegetables
- Spanish yellow rice
- Oriental fried rice
- Brown rice mushroom pilaf
- Mediterranean rice with raisins





## HORS D OEUVRES

### POULTRY

- Thai chicken satay with peanut dipping sauce
- Grilled rosemary chicken kebobs with garlic sesame dipping sauce
- Honey coconut breaded chicken strips with sweet chili sauce
- Teriyaki sesame chicken skewers with teriyaki dipping
- Chicken fingers served with honey mustard dipping sauce
- Gingered chicken pot stickers with sesame-honey dipping sauce
- Chicken teriyaki skewers with hoisin peanut Butter dipping sauce
- Buffalo chicken wings with blue cheese
- Chicken quesadilla points with guacamole and salsa roja
- Sun dried tomato and chicken crostini
- Balsamic truffle chicken, fresh basil and fresh mozzarella cheese crostini
- Zesty mango grilled chicken skewers mango salsa
- Spicy buffalo chicken skewers with blue cheese dip
- Orange & balsamic grilled chicken skewers with basil
- Chicken & vegetable pot stickers

### MEAT

- Filet mignon crostini with apple horseradish cream
- Teriyaki sesame beef kebob with hoisin peanut butter dipping sauce
- Thai beef satay with peanut dipping sauce
- Beef empanadas with Mexican avocado dipping sauce
- Roasted rosemary french baby lamb chops
- Mediterranean kabobs with beef and vegetables with hummus dipping sauce
- Traditional pigs-in-a-blanket(100% beef)with stone-ground mustard
- Tenderloin and fire roasted teriyaki vegetable brochette
- Steak quesadillas with salsa roja on the side

### SEAFOOD

- Golden coconut crusted shrimp with apricot ginger dipping sauce
- Stuffed mushroom caps with crab meat and shrimp
- Zesty crab cakes served with red pepper chipotle tapenade
- Grilled shrimp with red pepper aioli and arugula on crostini ovals
- Salmon mousse canapés served on black hearth bread
- Miniature quiche filled with savory assortment of seafood
- Seafood salad with fresh dill in endive spears
- Shrimp & avocado quesadillas, salsa, guacamole
- Margarita shrimp skewers with cherry mango salsa
- Shrimp and pineapple skewers with honey orange dipping
- Spicy grilled shrimp quesadilla, salsa & guacamole

### VEGETARIAN & FRUIT

- Italian bruschetta, roma tomatoes, garlic, onions, olive oil, parmesan crostini
- Caprese skewer, grape tomato, baby mozzarella and black olive drizzled with fresh basil
- Fruit skewers on a pineapple tree with honey yogurt dip
- Stuffed mushroom caps with spinach, pesto and pine nuts
- Spanakopita, spinach and feta phyllo triangles
- Vegetable firecracker spring roll, apricot mango dip
- Endive points with blue cheese and caramelized pear
- Vegetable quesadilla points
- Vegetable samosas with mango chutney
- Grilled vegetable kebobs with hummus dipping sauce
- Croustade of black olive & sun dried tomato, mozzarella and roasted eggplant & roasted red pepper
- Cheese quesadillas with caramelized onions, guacamole and salsa rojo on the side
- White truffle balsamic baby bella skewers with fresh buffalo mozzarella and fresh basil
- Endive spears with blue cheese, toasted pine nuts, and red peppers
- Miniature quiche, assortment of savory veggies jalapeño slices and fresh avocado





## PARTY BASKET

### BASKET #1

Curried chicken kebabs  
Crispy coconut shrimp skewers  
Tandoori style spiced tofu skewers  
Chicken & vegetable pot stickers

### BASKET #2

Grilled bbq beef skewers with pineapple  
Crunchy parmesan chicken fingers  
Spicy buffalo chicken skewers  
Celery and carrot sticks  
Honey mustard dipping sauce  
Bleu cheese dipping sauce

### BASKET #3

Ancho marinated steak skewers  
Southwest red chili-crusted shrimp skewers  
Spicy mini crab cakes with fresh cilantro  
Guacamole mexican style  
Tri colored tortilla chips  
Southwestern black bean salad with avocado

### BASKET #4

Truffle balsamic chicken skewers with fresh basil  
Moroccan style shrimp skewers with lemon zest  
Spanakopita, spinach and feta phyllo triangles  
Piles of toasted pita points  
Minted zesty lebanese tabbouleh salad  
Lebanese style hummus dipping sauce

### BASKET #5

Teriyaki sesame beef kebob with hoisin dipping sauce  
Grilled shrimp and pineapple skewers  
Orange & balsamic grilled chicken skewers with basil  
Vegetable firecracker spring roll,  
Vegetable samosas with mango chutney  
Asian noodles, toasted sesame tahini dressing  
Apricot mango dipping  
Sweet chili dipping

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## GIFT BASKETS

We offer customized gift baskets for special occasions & holidays.  
Please inquire!

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## FINGER FOOD

### CHEESE BOARD

An array of soft, semi-soft and hard cheeses, garnished with seedless grapes and berries, carr's British crackers, breadsticks, and flat breads

### IMPORTED CHEESE & FRUIT

An artful selection of French brie, english cheddar, chevre goat's cheese, and smoked gouda with seedless grapes, golden pineapple, and driscoll's strawberries served with carr's british crackers, breadsticks, and flatbreads

### VEGETABLE CRUDITÉ

Crisp seasonal vegetables tastefully arranged: tri-color peppers, broccoli, carrot sticks, cauliflower, grape tomatoes, sweet potatoes, and your choice of two homemade dips (basil aioli, garlic aioli, sun dried tomato, hummus, or beans)

### CARVED FRUIT & BERRIES

A mouthwatering selection of golden pineapple, honeydew, cantaloupe, seedless grapes, kiwi, watermelon, mixed berries and other seasonal fruits

### MEDITERRANEAN PLATTER

Artichoke hearts, feta cheese, stuffed grape leaves, kalamata olives, hummus and baba ghanoush served with pitas and flatbread

### MEDITERRANEAN SNACK

Assorted whole wheat and regular pita points with mediterranean hummus and baba ghanoush

### CHIPS AND DIP

Assorted nacho chips, potato chips, tortilla chips served with our spicy guacamole or salsa picante dipping

### SNACK MIX

A bountiful bowl of an appetizing variety of chips: terra sweet potato, Lay's potato chips, and black nacho chips

### RAISIN NUT MIX

A mixture of assorted nuts, raisins, pretzels, and tex-mex cajun treats



## THEME BUFFET

### ITALIAN

- Chicken parmesan with fresh mozzarella
- Eggplant rollatini sautéed spinach, and ricotta mousse
- Baked ziti with four cheeses
- Classic caesar salad with imported romano cheese
- Brick oven Italian bread
- Italian butter cookies & biscotti

### MEXICAN FIESTA

- Chicken, vegetarian, and steak quesadillas
- Spicy beef tacos
- Chicken fajitas
- Taco shells, and tortillas
- Pico de gallo guacamole, and sour cream

### CARIBBEAN FEAST

- Coconut shrimp with mango chutney
- Grilled jerked chicken with pineapple salsa
- Rice with red beans
- Marinated grilled vegetable medley
- Mixed greens, watercress, and red onion salad with mango vinaigrette
- Fruit salad with pineapple
- Homemade berry pie

### SOUTHWESTERN

- Blackened catfish drizzled with spicy creole sauce
- Southern fried chicken tenders
- Butter milk mashed potatoes
- Country style green beans
- Garden green salad with roasted corn
- Bourbon chocolate chip pecan pie

### MIDDLE EASTERN

- Grilled vegetables kabobs
- Seasoned chicken shish kebobs
- Tabouleh salad
- Koshari rice with lentil, chickpeas and fried shallots
- Grilled pita points with babaganoush and hummus
- Traditional greek salad with kalamata olives and feta cheese
- Diced watermelon
- Middle eastern desserts

### TASTE OF THE PINES

- Raw Bar
- Clams & Oysters
- Shrimp with Cocktail Sauce
- Seaweed Salad
- Crab Legs
- Lobster Salad



### BARBECUE BUFFET

- Hickory smoked pulled BBQ beef
- Barbecue chicken
- Sandwich rolls & sliced bread
- Creamy coleslaw
- Hash brown casserole
- Barbecue baked beans
- Coconut/banana pudding with fresh whipped cream

### TASTE OF RUSSIA

- Chicken kiev
- Beef stroganoff with wild mushrooms
- Red roasted dilled potatoes
- Blini with sour cream, and caviar
- Grechka; buckwheat russian style
- Russian bread basket
- Organic mesclun greens with feta cheese
- Fresh fruit salad with mixed berries

### NEW ORLEANS STYLE

- New Orleans style crab cakes with remoulade sauce
- Carved roast tenderloin of beef with béarnaise sauce
- Field greens salad with baby shrimp
- Stewed sweet tomatoes & okra
- Garlic mashed potatoes
- Assorted bread with sweet butter
- Bread pudding with bourbon sauce

### FRENCH

- Grilled fillet mignon with shallots
- Chicken francese
- Roasted red bliss potatoes
- Vegetable ratatouille
- Salade d'endive with bleu cheese
- Selection of French baguettes
- Mini dessert platter with mini fruit tarts

### OLD FASHIONED CLAM BAKE

- Clams & Oysters
- BBQ Shrimp
- Steamed Lobsters
- Corn on the Cob
- Cornbreak
- Strawberry Shortcake / Fruit Cobblers





## DESSERTS

### SIGNATURE DESSERT PLATTER

Butter cookies, fruit bars, brownies, blondie, mini Fruit tarts, and chocolate-covered driscoll's strawberries

### COOKIE SAMPLER

A tasty selection of our delicious petite cookies, oatmeal, Chocolate chip, peanut butter and double chocolate

### APPLE COBBLER

Apple strudel, apple crumb bars and apple tarts with sliced of Fresh apples

### MINI PASTRIES (Chef's choice)

Miniature versions of our elegant Italian pastries, fruit tarts, Cannolis, eclairs, cheesecake, cup cakes, and Strawberries

### LOAVES & BERRIES

An assortment of Home-made Low-Fat Yogurt Loaves, and Fat-free Rice Crispy Treats, Garnished with Fresh Seasonal Berries

### CUP CAKES TOWER

An assortment of our well designed cup cakes (mini or large) Vanilla, chocolate, red velvet, snickers, oreo, and peanut Butter

### CHOCOLATE-COVERED DRISCOLL'S STRAWBERRIES

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### COFFEE BREAK PACKAGE

- Dessert platter
  - Hot beverage service
  - Assorted cold beverages
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### CUSTOM CAKES

Inscriptions are complementary on all cakes. .

### AVAILABLE IN THE FOLLOWING SIZES:

Round, serves 12 Guests  
1/4 Sheet, serves 25 Guests  
1/2 Sheet, serves 50 Guests  
Full Sheet, serves 100 Guests

### CAKES

Italian tiramisu  
Carrot walnut  
Chocolate mousse  
Seven layer  
White chocolate  
German chocolate  
Walnut mocha  
Strawberry shortcake

Red velvet  
Peanut butter cup  
Mississippi mud  
Oreo cheesecake  
Chocolate fudge  
Boston cream  
Chocolate truffle  
New york cheesecake





# FIRE ISLAND PINES

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