



The Joy of **NOT** Cooking™

Theme & Banquet Menus

In addition to our Mix & Match menus, we also offer this Banquet & Pre-Designed menu. This was developed for when you want to select a menu already specially designed by the chef.

Prices are as noted. Please also factor in our [Special Offers](#) when pricing.

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Theme & Banquet Menus

Theme Menus – Plated or Buffet Service

If a **plated** service, if more than one entrée offered in the menu below, please choose one. If a **buffet** service, please choose two entrées.

Note: Prices are per person unless otherwise noted. Prices include food and Executive Chef. Prices do not include gratuity or additional staff such as kitchen assistants or servers, which *may or may not* be necessary for your event.

French



Lobster Bisque OR Smoked Salmon Chowder

\$ per person
plated/buffet
88 / 106

Artichoke & Goat Cheese Salad with Raspberry Vinaigrette

Rack of Lamb with Port Currant Sauce
Sautéed Red Potatoes Provencal
Glazed Cooked & Raw Asparagus with Normandy Butter & Parmigiano

White & Dark Chocolate Grand Marnier-Raspberry Crème Brulee

Italian, Gourmet



Antipasto Salad

53 / 64

Classic Osso Buco (Veal Shanks) with Lemon Gremolata
Polenta with Mozzarella, Parmesan, and Rosemary

Tiramisu

Italian, Gourmet 2



Tomato, Basil and Fresh Mozzarella Salad

43 / 52

Parmesan-Crusted Halibut in Crazy Water with Zucchini, Tomatoes and Orzo

Fall and winter surcharge may apply

Red Wine-Poached Pears with Vanilla Cream and Toasted Walnuts



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Italian, Traditional



Choice of: Meat Lasagna, Classic Spaghetti & Meatballs, OR Linguine with Shrimp Scampi (add \$4 per person)

Romaine & Cucumber Salad
Grilled Marinated Vegetables
Assorted Italian Flatbreads

Mixed Berries with Mascarpone-Limoncello Cream

\$ per person
plated/buffet
20 / 24

Greek, Modern



Smoked Salmon Mousse with Pita Chips
Dried Fig Souvlaki

54 / 65

Scallops with Cauliflower, Dried Cherries, and Capers

Sun-Dried Tomato and Garlic-Crusted Rack of Lamb
Roasted Garbanzo Beans and Garlic with Swiss Chard

Walnut and Pistachio Baklava

Mediterranean



Tomato, Red Onion & Celery Salad with Feta Cheese

38 / 48

Spiced Lamb Skewers
Feta Basmati Pilaf
Grilled Vegetables

Lemon & Cream Shortcake with a Crushed Raspberry Shot

Spanish



Layered Orange Salad with Honey, Almonds and Olives

36 / 43

Seafood Paella (w/o lobster) with Spanish Sausage and Saffron Rice (with lobster, add \$7)

Asparagus and Serrano Ham Salad with Toasted Almonds

Caramel Flan
Churros with Chocolate Sauce



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Polynesian



Choice of: Don Ho's Island Kahlua Pork or Teriyaki-Pineapple Chicken Skewers

\$ per person
plated/buffet

24 / 29

Big Island Tomato and Maui Onion Salad
Coconut Rice
Potato Salad
Hawaiian Sweet Rolls

Choice of: Fruit Shells Filled with Gourmet Sorbet or Ginger Crème Brule

Chinese



Choice of: Sesame Beef, Asparagus, & Onion Stir-Fry, Sizzling Chicken with Black Bean Sauce, OR Sweet & Spicy Garlic Shrimp
Garden Salad with Chinese Dressing
Steamed White Rice
Vegetable Lo Mein

22 / 27

Cajun / Mardi Gras



Oysters on the Half Shell with Pernod Dipping Sauce

50 / 60

Spice-Crusted Pork Tenderloin with Andouille Sausage Gravy
Horseradish Mashed Potatoes
Wilted Greens

Chocolate Bread Pudding with White Chocolate Crème Sauce

Mexican



Choice of: Chicken Mole with Chipotle, Shredded Beef Barbacoa OR Braised Pork Carnitas

18 / 22

Baja Chopped Salad
Spanish Rice
Hand-Mashed Pinto Beans
Corn Tortillas
Guacamole, Cilantro, Chips, and Salsa

Caramel Custard Flan



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Portuguese



Green Soup (Caldo Verde)

Alentejana Pork, Shrimp and Clams served in a Copper Vessel (Cataplana)
Baked Potato Wedges with Seasoned Salt
Peas Portuguesa

\$ per person
plated/buffet
45 / 56

Barbecue



Choice of : Grilled Hot & Sticky Apricot-Glazed Chicken Breasts, Barbecued Tri Tip (or BBQ Baby Back Ribs with Hoisin-Honey Sauce, add \$6)

Corn with Garlic Butter
American Potato Salad
Cowboy Ranch Beans
Dinner Roll & Butter

Decadent Brownies

18 / 22

Celebration



Spiced Pate

Warm Scallop Salad with Cumin in Crisp Cheese Baskets

Rack of Lamb with Port-Currant Sauce
Sautéed Potatoes with Rosemary and Garlic
Broccoli with Mustard Butter

Autumn Apple Sundae with Raisins & Pecans in a Martini Glass

71 / 85

Valentine's Day



Three-Cheese Fondue with Champagne ** 75 / 90

Two-Hearts Salad

Stuffed Lobster Tail (approx 8-10 oz) with Shrimp & Crab
Individual Duchess Potatoes with Tomatoes

Lemon Crème Brulee with Fresh Berries



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Champagne Nights



Seared Jumbo Scallops with a Champagne-Vanilla Butter Sauce

Chilled Basil-Champagne Fruit Soup

Shrimp Etouffee Stuffed Filet Mignon OR
Stuffed w/ Spinach, Blue Cheese & Bacon
Mini Vegetable Puff Pastry

Dark & White Chocolate Truffle Mousse Cake

\$ per person
plated/buffet
96 / --

Dinner by Candlelight



Bay Scallops with Polenta, Wild Mushrooms,
Sherry, and Parsleyed Breadcrumbs

Duck Breast with Crème Fraiche and Roasted
Grapes

Potato Gratin with Bacon and Thyme

Chocolate-Cinnamon Mousse with Cherries

53 / 64

Turkey Day



Roasted Boneless Turkey Breast
New England Bread Stuffing with Sausage,
Cranberries & Apples

Classic Mashed Potatoes with Italian
Mascarpone Cheese

Green Beans & Red Bell Peppers w/ Almonds

Cranberry Sauce with Cherries, Marsala &
Rosemary

Healthy Golden Gravy

Traditional Dinner Rolls

Choice of: Pumpkin & Brown Sugar Crème
Brulee OR Apple Crumble with Vanilla Ice
Cream

26 / 31

Casual Weekend Dinner



Roast Chicken with Lemon Essence
Rosemary-Crusted Potatoes

Strawberry Salad with Pecans and Feta
Cheese

Snap Pea Sauté with Wild Mushrooms and
Jicama

Cappuccino Cake

26 / 31



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Theme & Banquet Menus

Elegant Shower

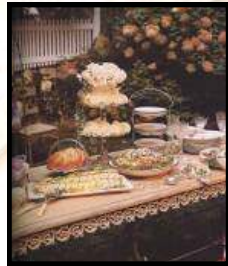


Crab, Scallion, and Gruyere Quiche
Curried Chicken Salad
Couscous with Herbs and Lemon
Asparagus with Remoulade
Assorted Italian Flatbreads

\$ per person
plated/buffet
20 / 24

Strawberry & Mousse Shortcake

Stylish Reception



Baked Whole Salmon with Mustard-Dill Sauce
Choice of: Miniature Biscuit and Smoked Ham
Sandwiches OR Chicken, Green Bean, &
Goat Cheese Salad
Parsleyed Garlic Bread
Organic Green Salad w/ Walnuts, Feta, and
Dried Cranberries

20 / 24

Lemons & Cream Shortcake

Sixties Style



Choice of: Groovy Chinese Pineapple Chicken
OR Make-Out Meat Lasagna
Hip Herb-Buttered Zucchini & Carrots
Right On Yellow Rice
Cool Spinach and Strawberry Salad
Woodstock Rolls (Wheat and White Rolls)

18 / 22



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Wine Tasting & Hors d'Oeuvre Pairing



<i>Wine Tasting</i>	<i>Hors d'Oeuvre pairing (2 bites each selection)</i>	50 / --
Albarino or Vinho Verde	Spiced Indian Crab Spoons	
Riesling or Gewürztraminer	Smoked Salmon with Black Caviar on Pumpnickel	
Merlot	Mini Beef Wellingtons	
Pinot Noir	Chipotle Chicken Tostadas	
Cabernet Sauvignon	Chocolate Truffles	

For a fun twist on an already unique event, this theme can be converted into a wine tasting game with prizes for the wine connoisseur and wine amateur. Additional charges apply.



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Banquet Menu – Plated or Buffet Service

Plated \$24

Choice of Salad, One Entree, & Two Sides

Buffet \$29

Choice of Salad, Two Entrees, & Two Sides

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Salad



Organic Mixed Greens with Tomatoes, Carrots, & Cucumber Romaine, Fresh Shaved Parmesan, & Croutons (Caesar)
Spinach (or Mixed Greens), Green Onions, Strawberry, & Mint
Tomato, Basil, & Fresh Mozzarella
Organic Salad with Feta, Walnuts, & Dried Cranberries (add \$1)
Organic Salad with Mandarin Oranges & Pecans (add \$1)
Artichoke, Tomato, & Goat Cheese (add \$1)

Entree



Poultry

Chicken Cordon Bleu (stuffed with Smoked Ham and Swiss Cheese)
Chicken Florentine (stuffed with Spinach and Mozzarella Cheese)
Chicken Southwestern (stuffed with Black Beans, Corn, Chipotles, & Roasted Tomatoes)
Chicken Mango (stuffed with Mango, Cranberry, & Ginger)
Chicken Mediterranean (stuffed with Prosciutto, Roasted Peppers, Ricotta, & Asparagus)
Chicken Normandy (stuffed with Apples, Almonds, & Cranberry)
Chicken St. Tropez (stuffed with Sun Dried Tomatoes, Arugula, & Feta)
Chicken Milano (stuffed with Risotto, Asiago, Parmesan, Provolone, & Chives)
Chicken Positano (stuffed with Pinenuts, Spinach, Sun Dried Tomatoes, & Roasted Peppers)
Chicken Tuscan (stuffed with Wild Mushrooms, Artichokes, & Asparagus)
Chicken Jambalaya Style (stuffed with Andouille and Shrimp with Cajun flavors)
Chicken Wellington (with Mushroom Duxelles in Puff Pastry) (add \$1)



Meat

Roasted Pork Tenderloin with Cranberry-Port Sauce
Island Kahlua Pork
Pork Wellington (add \$3)
Shanghai Tri Tip
Sugar Rubbed New York Strip Steak (add \$3)
Beef Wellington (with Mushroom Duxelles in Puff Pastry) (add \$5)
Filet Mignon Stuffed with Spinach-Blue Cheese (or Shrimp Etouffee) (add \$7)



Seafood

Salmon Wellington (with Mushroom Duxelles in Puff Pastry) (add \$3)
Baked Salmon Stuffed with Mascarpone Spinach (add \$3)
Coconut Macadamia Nut Crusted Halibut (add \$5 during Spring & Summer only)
Pan-Seared Tuna with Ginger-Shiitake Cream Sauce (add \$6)

Meatless

Pasta Primavera
Portobello Mushroom Stuffed with Breadcrumbs & Tomatoes



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Sides



Rice

Coconut Rice
Feta Basmati Pilaf
Spanish Rice
Sesame Jasmine Rice w/ Soybeans
Wild Rice with Green Onions
Garlicky Brown Rice
Risotto with Lemon & Rosemary
Risotto with Parmesan
Fruited Israeli Couscous
Couscous with Herbs & Lemon



Potato

Mashed Potatoes with Butter
Baked Potato Wedges with Seasoned Salt
Sautéed Red Potatoes with Rosemary & Garlic
New Potatoes with Chive Butter
Rough Red Mashed Potatoes with Fresh Mint
Spiced Whipped Sweet Potatoes with Brown Sugar
Roasted Sweet Potato Wedges
Stuffed Baked Potatoes w/ Cheddar or Sour Cream & Chives (add \$1)



Vegetable

Fresh Vegetable Medley
Garlicky Lemon Broccoli
Buttered Zucchini & Carrots
Lemon Kissed Wilted Spinach
Buttered Yellow Squash
Steamed Green Beans with Butter Sauce
Steamed Broccoli with Mustard Butter
Creamed Spinach
Corn with Shallot - Thyme Butter
Oven Roasted Asparagus with Thyme (add \$1)

Children's Menu

(under 10), \$13

One Entrée Choice Below:

Babalu Beef Meatballs with Marinara Sauce; Bumbolicious Baked Pasta with Three Cheeses; Bumpy Baked Ziti with Meat Sauce; Cock-a-Doodle-doo Chicken Strips with Light Ranch Dressing; Grandma's Simple Roasted Chicken Breast; Power Pepperoni Pizza; Say Cheese Chicken Alfredo; Slurpy Whole Wheat Spaghetti with Meat Sauce; Tickle Me Tuna Noodle Casserole; Tutti-Fruiti Chicken & Pineapple Skewers

Two Side Choices:

Fresh Cut Seasonal Fruit; Magical Macaroni & Cheese; or another side from above