



The Joy of **NOT** Cooking™

Mix & Match Menu

In addition to our pre-designed menus, we also offer this Mix & Match menu. This was developed for when you want to personally select and plan the courses desired.

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

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Hors d'Oeuvre

Offer your guests our incredible Lobster Bisque Soup Shot as they enter and your event will stand out above all others. Add some of our stylish Chinese Duck with Plum Sauce served on a Chinese spoon and your guests won't want your event to end.

How Many Hors d'Oeuvre?

For 1/2 - 1 hour or if a meal is to follow, we suggest 4 pieces per guest.

For 1 1/2 - 2 1/2 hours where the hors d'oeuvre is replacing the meal, we suggest 10 pieces per guest.

Note: Prices are per dozen or for several pieces. Prices include food and Executive Chef. Prices below do not include gratuity or additional staff such as kitchen assistants, servers, which *may or may not* be necessary for your event.

Hors d'Oeuvre

Minimum 2 dozen



Canapés

\$ as noted

- Mini-Open-Faced Meatloaf Sandwiches
- Tomato-Basil Bruschetta
- Stuffed Mushrooms with Sun-Dried Tomato
- Vegetable Frittata with Hummus
- Mini Pizzas with Brie, Garlic, Sun-Dried Tomatoes & Basil
- Feta, Arugula, and Mushroom Bruschetta
- Chipotle Chicken Tostadas
- Honey Mustard Chicken Wings
- Chicken and Gorgonzola Salad in Endive Spears
- Peanut-Curry Chicken Salad in Wonton Cups
- Crunchy Thai Chicken and Peanut Cakes
- Thai Chicken Meatballs
- Mu Shu Pork Wonton Cups
- Asparagus Wrapped with Prosciutto
- Brochettes of Melon, Salami and Fresh Mozzarella
- Asian Meatballs on Snow Pea Picks
- Mini Chicken Alfredo
- Asian Chicken Skewers with Plum-BBQ Sauce

\$32 per dz

- Mini Lobster Dogs with Herb Mayonnaise
- Steakhouse Bruschetta
- Crab Filled Sweet Bell Pepper Strips
- Mini Crab Cakes with Cilantro Paste
- Endive with Crab and Blood Orange
- Smoked Salmon Crostini
- Potted Shrimp with Tomatoes & Herbs (w/ crackers)
- Shrimp Cakes with Andouille Sausage
- Scallion-Wrapped Tuna with Orange-Miso Dipping Sauce
- Coconut-Crusted Fried Shrimp w/ Pineapple Sauce

35 per dz



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Minimum 2 dozen



Spoons

	\$ as noted
Lemon-Rosemary Risotto	\$15 per dz
Truffle Risotto	
Pumpkin Risotto	
Sun-Dried Tomato Risotto	
Chinese Duck with Plum Sauce	30 per dz
Spiced Indian Crab	

Soup Shots



Green Pea*	15 per dz
Corn Chowder*	
Broccoli-Mascarpone*	
Spiced Pumpkin*	
Thai Tomato*	
Basil-Fruit	
Lobster Bisque*	35 per dz

Stations & Trays

10 person minimum

Fresh Vegetable Crudités with Homemade Dip	5 pp
Fresh Seasonal Fruit Platter	
Jumbo Shrimp (w/ Cocktail Sauce, Mango Sauce, or Tequila Mayo)	6 pp
Antipasto	
Cheese Trio, Fruit and Crackers	
The Ultimate Cheese Course w/ Fruit, Toasted Nuts & Bread	8 pp
Foie Gras with Multi-Grain Baguette	
Caviar (Sevruga, Osetra, Beluga) with Blinis and Accoutrements; 1/4 oz. per person	market

Serves 12
Serves 25

Whole Baked Salmon with Sour Cream-Dill Sauce	199
Whole Baked Salmon with Sour Cream-Dill Sauce	399



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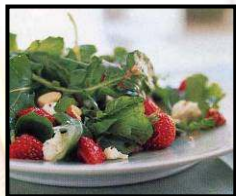
Mix & Match Menu

Seated, Plated Meal vs. Buffet?

If you plan to have a buffet, please add 20% to your guest count to allow for seconds.

Note: There is a 6-person minimum for each item. Prices include food and Executive Chef. Prices below do not include gratuity or additional staff such as kitchen assistants, servers, which *may or may not* be necessary for your event.

Appetizers



Soups

	\$ per person
Country-French Vegetable Soup	4
Thai Tomato Soup	4
Autumn Minestrone	4
Spiced Pumpkin Soup	4
Minted Pea Puree	4
Portuguese Green Soup (Caldo Verde)	4
Broccoli-Mascarpone Soup	5
Butternut Squash Soup with Chile Cream	5
Butternut Squash – Tangerine Soup with Pistachio Gremolata	5
Corn Bisque with Red Bell Pepper & Rosemary	5
Potato-Leek Soup with Cheddar	5
Chilled Basil-Champagne Fruit Soup	5
North Woods Bean Soup	4
Puerto Rican-Style Black Bean Soup	4
Manhattan-Style Clam Chowder	5
New England Clam Chowder	5
Chicken & Corn Chowder with Thyme	5
Turkey Chowder with Wild Rice, Crimini, & Pancetta	5
Smoked Salmon Chowder with Salmon Croutons	7
Lasagna Soup	5
Coconut Chicken Soup	5
Turkey Tortilla Nacho Soup	5
Pan-Roasted Oyster Stew **	
Avocado-Cucumber Soup with Crab & Tangerine Salad **	
Lobster Bisque	14

Salads

Organic Green Salad with Jicama & Mango	5
Organic Green Salad with Strawberries	5
Organic Green Salad with Tomatoes, Cucumbers, & Carrots	5
Organic Green Salad with Pecans, Feta & Dried Cranberries	7
Organic Green Salad with Mandarin Oranges & Walnuts	7
Tomato, Basil and Fresh Mozzarella Salad	5
Heirloom Tomato Salad with Blue Cheese	7
Spinach Salad with Mango & Toasted Pecans	6



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\$ per person

Layered Orange Salad with Almonds and Olives	5
Pear, Arugula, & Endive Salad w/ Candied Walnuts	8
Antipasto Salad	8
Artichoke & Goat Cheese Salad	8
Arugula and Pear Salad with Mascarpone & Toasted Walnuts	9
Lobster and Endive Salad	26



Starters

Italian Nachos	6
Steamed Clams with Lemon-Saffron Sauce	9
Chilled Crab Cakes with a Tropical Fruit Couillis	9
Citrus Ceviche in a Martini Glass	9
Seafood (Shrimp, Crab, & Lobster) Cocktail	17

Intermezzo

Sorbets

Chef's Seasonal Choice (e.g., Champagne, Lemon, Orange, Peach, Strawberry, Pineapple, Mango, Lime, Papaya, Coconut, etc.)	2
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Entrees



Shellfish

Spicy Sichuan-Style Shrimp	11
Thai Shrimp Curry	12
Peppered Scallops with Orange-Soy Glaze	16
Grilled Sweet & Spicy Shrimp with Mint Sauce	18
West Coast Cioppino	18
Alentejana Pork, Shrimp and Clams in a Copper Cataplana	18
Broiled Lobster Tail Royale (approx 8-10 oz)	TBD
Stuffed Lobster Tail (approx 8-10 oz) with Shrimp & Crab	TBD



Fish

Poached Salmon Fillet with Sour Cream Dill Dressing	8
Salmon Burgers with Spinach and Ginger	8
Baked Salmon Stuffed with Mascarpone Spinach	11
Salmon en Croute	11
Pan Roasted Salmon with Barbecue Beurre Blanc	11
Pan-Fried Red Snapper with Chipotle Butter	17
Crisp Crusty Halibut	TBD
Grilled Cilantro Halibut in Coconut Broth	TBD
Parmesan-Crusted Halibut in Crazy Water with Vegetables & Orzo	TBD
Grilled Halibut Fillet with Sweet Mint Tea Glaze **	TBD
Halibut Fillets in Cabbage Leaves with Pepper Sauce	TBD
Roasted Portuguese Cod with Potatoes, Onions, and Olives	TBD
Grilled Tuna with Herbed Aioli	TBD
Smoked Salmon Crepe Torte (serves 12)	44



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Turkey

Parmesan-Coated Turkey Cutlets	7
Turkey Cutlets with Springtime Vegetables	7
Turkey Patties with Tarragon-Mustard Gravy	7

Chicken

Chicken and Broccoli Stir-Fry	6
Baked Honey Nut Chicken	6
Hot and Sticky Apricot-Glazed Chicken	6
Parmesan Chicken	7
Chicken Cordon Bleu (stuffed with Smoked Ham and Swiss Cheese)	9
Chicken Southwestern (stuffed with Black Beans, Corn, Chipotles, & Roasted Tomatoes)	9
Chicken Mango (stuffed with Mango, Cranberry, & Ginger)	9
Chicken Mediterranean (stuffed w/ Prosciutto, Roasted Peppers, Ricotta, & Asparagus)	9
Chicken Normandy (stuffed with Apples, Almonds, & Cranberry)	9
Chicken St. Tropez (stuffed with Sun Dried Tomatoes, Arugula, & Feta)	9
Chicken Milano (stuffed with Risotto, Asiago, Parmesan, Provolone, & Chives)	9
Chicken Positano (stuffed with Pine nuts, Spinach, Sun Dried Tomatoes, & Roasted Peppers)	9
Chicken Tuscan (stuffed with Wild Mushrooms, Artichokes, & Asparagus)	9
Chicken Jambalaya Style (stuffed with Andouille & Shrimp with Cajun flavors)	9
Chicken Florentine (stuffed w/ Spinach & Mozzarella)	9
Chicken Mascarpone (stuffed w/ Mascarpone & Spinach)	9
Chicken, Green Bean, & Goat Cheese Salad	10
Grilled Lemon-Herb Cornish Hens	10



Duck

Duck Breast with Crème Fraiche & Roasted Grapes	18
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Beef

All-American Half-Time Chili	6
Jamaican Jerk Burgers with Orange-Chipotle Mayonnaise	7
Guinness Pot Roast	9
Shanghai Tri Tip Roast	9
BBQ Baby Back Ribs with Hoisin-Honey Glaze	18
Sugar-Rubbed New York Strip Steak	24
Petit Filet Mignon with Cranberry-Port Sauce & Gorgonzola Cheese	17
Chateaubriand with Béarnaise Sauce	25
Filet Mignon Stuffed with Shrimp Etouffee	27
Filet Mignon Stuffed with Spinach and Blue Cheese	27
Beef Wellington	27
Prime Rib with Cabernet Jus	39





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Pork

Pork Chops with Blackberry-Zinfandel Sauce	7
Hawaiian-Style Braised Pork	5
Roasted Pork Loin with Molasses Glaze **	8
Crown Roast of Pork with Port-Currant Sauce	15



Veal

Classic Osso Buco (Veal Shanks) with Lemon Gremolata	43
Grilled Lemon-Parsley Veal Chops	53

Lamb

Spring Lamb Stew with Lemon-Garlic Spring Vegetables **	12
Spiced Rack of Lamb Skewers	37

Pasta



Pasta Primavera	10
Fettuccine with Red Clam Sauce	10
Pasta with Shrimp and Sun-Dried Tomatoes	10
Linguine Primavera with Goat Cheese & Seared Seafood **	11
Cajun Seafood Pasta	17
Spinach, Pesto, and Cheese Lasagna	7
Hearty Meat Lasagna	7



Rice

Shrimp Risotto with Chive and Bacon Gremolata	14
Summertime Jambalaya on the Grill	17
Louisiana Jambalaya	17
Vegetable Couscous Paella	10
Poultry, Sausage, and Saffron Rice Paella	12
Seafood (w/o lobster), Sausage, and Saffron Rice Paella	20
Seafood (with lobster), Sausage, and Saffron Rice Paella	TBD

Meatless

Mushroom Wellington with Walnut and Roquefort Cheese	14
Portobello Mushroom Stuffed w/ Breadcrumbs & Tomatoes	14

Salads



Chinese Chicken Salad	7
Organic Greens with Poached Tarragon Salmon & Mustard Vinaigrette	15
New Potatoes & Shrimp Salad with Fennel, Spring Herbs, & Lemon	16



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Vinaigrette **

Avocado-Pineapple Salad with Peppered Shrimp & Lime Vinaigrette 20

Warm Scallop Salad with Cumin in Crisp Cheese Baskets 20

Egg & cheese



Crab and Scallion Quiche 7

Ham, Sweet Potato, and Broccoli Quiche 6

Sausage, Mushroom, and Mustard Greens Quiche 6

Spinach, Red Pepper, & Feta Quiche 6

Kid-friendly



Magical Macaroni & Cheese 3

Bumbolicious Baked Pasta with Three Cheeses 4

Babalu Beef Meatballs with Marinara Sauce 4

Bumpy Baked Ziti with Meat Sauce 4

Slurpy Whole Wheat Spaghetti with Meat Sauce 4

Tickle Me Tuna Noodle Casserole 4

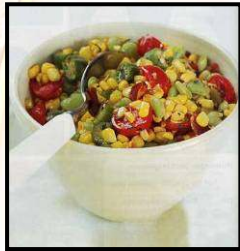
Grandma's Simple Roasted Chicken Breast 6

Say Cheese Chicken Alfredo 6

Cock-a-Doodle-doo Chicken Strips with Light Ranch Dressing 6

Tutti-Fruiti Chicken & Pineapple Skewers 7

Sides



Beans

Light Refried Black Beans 3

Cuban-Style Black Beans 3

Black Beans, Hearts of Palm, and Corn Salad 7

Hand-Mashed Pinto Beans with Cheese 3

Succotash Salad 3

Stovetop "Baked Beans" 3

Cannellini in Tomato-Sage Sauce 5

Vegetables

Fresh Vegetable Medley 4

Chinese Stir-fry Vegetables 8

Roasted Autumn Vegetables 8

Sautéed Baby Vegetables 13

Corn with Shallot - Thyme Butter 3

Corn and Green Beans in Lime Shallot Butter 3

Green Beans with Butter Sauce 4

Green Beans and Red Peppers 4

Green Beans with Sliced Almonds 4



Lemon Kissed Wilted Spinach 4

Creamed Spinach 5



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Sautéed Spinach and Red Bell Peppers	5
Garlicky Lemon Broccoli	4
Steamed Broccoli with Mustard Butter	4
Oven Roasted Asparagus with Thyme	5
Apricot-Glazed Roasted Asparagus	5
Steamed Asparagus with Parmesan Butter	5
Roasted Asparagus with Favas & Wild Mushrooms	6
Asparagus and Serrano Ham Salad with Toasted Almonds	8
Cucumbers Vinaigrette	3
Buttered Zucchini & Carrots	4
Honey-Glazed Roasted Carrots, Parsnips, & Summer Squash	4
Buttered Yellow Squash	4
Potatoes	
Mashed Potatoes with Butter	4
Creamy Herbed Mashed Potatoes	4
Mashed Potatoes with Sage and Cheddar Cheese	5
Chipotle Mashed Potatoes with Lime Crema	5
Individual Duchess Potatoes with Tomatoes	5
Classic Potato Salad	3
Baked Potato Wedges with Seasoned Salt	4
Stuffed Baked Potatoes w/ Cheddar or Sour Cream & Chives	5
Potato Gratin with White Cheddar Cheese	5
New Potatoes in Chive Butter	4
Roasted Red Potatoes with Rosemary & Garlic	4
Rough Red Mashed Potatoes with Fresh Mint	4
Spiced Whipped Sweet Potatoes with Brown Sugar	4
Baked Sweet Potatoes	5
Roasted Sweet Potato Wedges	5
Grains	
Apricot and Pistachio Basmati Rice	3
Herbed Basmati Rice	3
Feta Basmati Pilaf	3
Spanish Rice	3
Sesame Jasmine Rice with Soybeans	3
Fruited Israeli Couscous	3
Couscous with Herbs & Lemon	3





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Coconut Rice	3
Fried Rice with Scallions and Water Chestnuts	3
Wild Rice with Green Onions and Pine Nuts	3
Garlicky Brown Rice	3
Cranberry Walnut Tabbouleh	3

Risotto with Lemon & Rosemary	4
Risotto with Parmesan	4

Spanish Quinoa with Figs and Pimientos	7
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Pasta



Angel Hair Pasta with Broccoli and Herb Butter	3
Buttered Noodles with Chives	3
Cheesy Noodles With Corn	3
Orzo Pilaf with Green Onions and Parmesan Cheese	3
Fettuccine Alfredo	3
Gorgonzola Polenta	3
Vegetable Lo Mein	6

Bread



Bakery Fresh Dinner Roll	1
Hawaiian Dinner Roll	1
Bakery Fresh Focaccia	1
Cornbread	1
Rustic Bread, sliced	1
Mini Croissant	1
Parsleyed Garlic Bread	2

Fruit

Fresh Cut Seasonal Fruit	5
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Desserts



Cold

Gourmet Large Cookies	1
Lemon Squares	1
Cappuccino Mousse	4
Chocolate-Cinnamon Mousse with Cherries **	4
Miniature Pastry	4
Strawberries Romanoff	4
Dark & White Chocolate Truffle Mousse Cake	5
Lemons & Cream Shortcake	5
Strawberry & Mousse Shortcake	5
Autumn Apple Sundae with Raisins & Pecans in a Martini Glass	5
Fruit Shell Filled w/ Sorbet (Lemon, Orange, Mango, or Coconut)	5
White & Dark Chocolate Grand Marnier-Raspberry Crème Brulee	6





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Chocolate-Mint Crème Brulee	6
Lemon Crème Brulee with Fresh Berries **	6
Cappuccino Crème Brulee	6
Pumpkin and Brown Sugar Crème Brulee	6
Tiramisu	8
The Ultimate Cheese Course with Nuts and Fruit	8
Mixed Berries with Mascarpone-Limóncello Cream	9
Gourmet Assorted Cheesecake Pops, 50 pieces	125
Petit Fours "Coffee Lovers," 72 pieces	140
Petit Fours "Chocolate Lovers," 72 pieces	149
Petit Fours Assortment "Imported From France," 50 pieces	150
Petit Fours Assorted Chocolate "Imported From France," 48 pieces	150

Hot

Apple Crumble with Vanilla Ice Cream	5
Mango Crisps with Raspberries & Almonds **	6
Coconut Creole Bread Pudding with Bourbon Sauce	7
Harvest Baked Apples	9
Baked Pears on Sugared Puff Pastry w/ Caramel Sauce & Brie Cheese	11
Red Wine-Poached Pears with Vanilla Cream & Toasted Walnuts	14

Beverages

20 person minimum



Cold

Punch	1
Lemonade	1
Iced Tea	1
Arnold Palmer	1
Orange Juice, individual	1
Eggnog (seasonal)	1
Iced Mocha Coffee, regular or decaf	1
Soft Drinks, regular or diet	2
Individual Apple Juice or Orange Juice	2
Bottled Water, non carbonated, standard	2
Bottled Water, non carbonated, premium	3
Perrier, individual	3
Martinelli's Sparkling Apple Cider, bottle	6

Hot

Hot Chocolate	2
Hot Apple Cider	2
Standard Coffee Service, regular or decaf includes cream, sugar, Splenda, sticks, and disposable cups	2
First-Class Coffee Service, regular or decaf includes premium coffee, flavored creamers, sugar, Splenda, sticks, chocolate, and disposable cups	3

