

FIRE ISLAND PINES



THE
YACHT
CLUB
AT BLUE WHALE

Bistro
and martini bar



Pines
izza

Catering Menu

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

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 raisins

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

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 YOU 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

CREATE YOUR OWN SALAD

Enjoy your lunch with you 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

GIFT BASKETS

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



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

COFFEE BREAK PACKAGE

- Dessert platter
 - Hot beverage service
 - Assorted cold beverages
-

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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