

***This menu represents “menu suggestions”. We enjoy the opportunity to work with you to create a menu you will delight in – please let us know if you have something special in mind.***

***The following selections are designed to be served from a buffet station***

### **THE BASICS**

#### **BEEF TENDERLOIN**

Served Medium Rare with Blue Cheese Horseradish Sauce

#### **ROAST PORK TENDERLOIN**

Served with Sliced Baguette and Appropriate Condiments/Sauces

#### **SMOKED CHICKEN BREAST**

Served Sliced with  
Freshly Baked Baguette Slices, Dijon Mustard and  
Homemade Mayonnaise  
*(Beef, Pork, and Chicken can be made into mini sandwiches  
and passed)*

#### **GRILLED SALMON**

Side of grilled salmon with red pepper beurre blanc

### **MEXICAN/SOUTHWESTERN**

#### **SOUTHWESTERN LAYER DIP**

Crushed Black Beans, Guacamole, Sour Cream  
Guacamole, Corn and Flour Tortillas, Fresh Salsa  
Cheddar and Monterey Jack Cheese, Topped with  
Diced Tomatoes & Scallions  
Served with Tortilla Chips

#### **FAJITAS**

Tofu, Chicken, Beef, Pork, Shrimp  
(Choose one, or combine any)

#### **SHRIMP WITH GREEN SAUCE**

Baked Jumbo Shrimp with Mexican cheese and  
tomatillo sauce

### **ITALIAN**

#### **GRILLED VEGETABLE PLATTER**

Seasonal Grilled Vegetables  
Asparagus, Eggplant, Peppers & Onions  
Carrots & Zucchini  
Topped with Crumbled Romano Cheese and  
Drizzled with Olive Oil

#### **BUILD YOUR OWN BRUSCHETTA**

Slices of toasted baguette served with any  
combination of the following dips or spreads:

#### **HOT ARTICHOKE PARMESAN SPREAD**

Classic Artichoke Cheese Spread

#### **ROQUEFORT DIP**

With Toasted Walnuts

#### **ROASTED RED PEPPER DIP**

Roasted Red Peppers & Goat Cheese Blended

#### **MEDITERRANEAN TRIO**

Olive Tapenade, Baba Ghanoush, and Hummus

#### **TRADITIONAL TOMATO**

Plum Tomato, Basil and Parmesan Cheese

#### **VIDALIA ONIONS**

Caramelized Vidalia onions

#### **PROSCIUTTO AND FIG SPREAD**

Thinly sliced Prosciutto with Fig Spread

*The following items can be served from a buffet, passed or at a separate station.*

## **SEAFOOD**

### **MINI CRAB CAKES**

Served with your choice of Red Pepper Coulis, or Tartar Sauce

### **CURED SALMON**

In house cured Salmon served on toast points, or corn cakes topped with Creme Fraiche

### **SALMON TARTARE**

In house Cured Salmon in wasabi mayonnaise on wonton crackers

### **TUNA ON CUCUMBER**

Seared Rare Tuna on fresh cucumber slices topped with avocado cream and toasted sesame seeds

### **BABY MOON**

Fresh Sea Scallops in lemon mayonnaise served on wonton crackers

### **ASSORTED SUSHI ROLLS**

Vegetable or Seafood  
(Based on 3 Pieces Per Person)

## **MEXICAN/SOUTHWESTERN**

### **MINI QUESADILLAS**

Cheese and Green Chiles  
Chicken and Monterey Jack, diced tomato and cilantro

## **THE BASICS**

### **GOAT CHEESE ROUNDS**

Crostini topped with rounds of Goat Cheese, Roasted Red Pepper and Fresh Basil

### **BLUE CHEESE TRUFFLES**

Bite Sized Blue and Cream Cheese Balls Blended with Herbs and Spices and Topped with Toasted Cashews

### **CHICKEN OR BEEF SATAY**

with Peanut Dipping Sauce spread on assorted wraps

### **MINI COCKTAIL WRAPS**

Avocado, cucumber, tomato and cream cheese or add Turkey

## **ITALIAN**

### **MINI CALZONES**

(served at room temperature)  
Tomato, Basil  
Mushroom and Pepperoni  
Chicken Sausage

### **DUCKY'S PIZZA**

(served at room temperature)  
Bite sized slices of one or any combination of the following:

#### **CURED SALMON**

In house cured salmon with cream cheese spread topped with chives, capers and paper thin red onion

#### **WHITE PIZZA**

Ricotta, Buffalo Mozzarella, Parmesan Reggiano, Fresh Garlic and Basil

#### **MARGHERITA**

Organic Tomato Sauce, Buffalo Mozzarella, Fresh Organic Tomatoes, Basil

## **DESSERTS**

### **COOKIE PLATTER**

Assorted Ducky's Cookies  
includes an assortment of all time favorites  
Ducky's signature cookie the Notabiscotti™

### **BROWNIES AND FRUIT BARS**

Traditional rich chocolate brownies and chewy oatmeal fruit bars

### **CAKES AND PIES**

New York Style Cheesecake

Extreme Chocolate Cake

Carrot Cake

## **SANDWICHES**

Smoked Turkey with Swiss Cheese, Bacon, and Avocado Mayonnaise on Whole Grain Bread	Pan Bagnia Black Olives, Tomato, Basil, Red Pepper, Arugula, Buffalo Mozzarella on French Bread drizzled with Herb Dressing
Grilled Eggplant, Roasted Red Pepper, Provolone Cheese with Basil Pesto on French Sourdough Bread	Turkey Wrap Turkey, Herbed Cream Cheese, Avocado, Lettuce and Tomato, Rolled in a Flour Tortilla, with a Ranch Dipping Sauce
Rare Roast Beef and Muenster with Dijon Mustard on Rye Bread	Glazed Ham and Muenster with Dijon Mustard on Pumpnickel Bread
Cosmic Kitchen Cured Salmon, with Cream Cheese Spread, and Cucumber on Brioche (add Bacon)	

**All sandwiches served with lettuce, tomato, chips, fruit and dessert**

## **SALADS & ENTRÉE**

Grilled Chicken on Mixed Greens with Tomatoes, Roasted Red Pepper, Cucumber, and Avocado Served with Herb Vinaigrette Dressing	Grilled Chicken Breast on Cous Cous with Fresh Fruit Salad
Shrimp Salad on a bed of Field Greens Served with a Wedge of Brie Cheese and Fresh Fruit	Tuna Nicoise Grilled Tenderloin of Tuna on Field Greens, Sliced New Potatoes, Green Beans, Black Olives with Vinaigrette Dressing
Cold Poached Salmon, with Capers and Lemon Served with Wild Rice Salad and Fresh Fruit	Traditional Cobb Salad Greens, with Chicken, Avocado, Carrots, Hard Boiled Egg, Bacon, and Crumbled Blue Cheese Choice of Ranch, or Vinaigrette
Pasta Salad Bowtie Pasta with Grilled Corn, Tomato, Basil, Zucchini, Parmesan Cheese and Toasted Pine Nuts in a Vinaigrette Dressing	