

13TH STREET ENTERTAINMENT

PASSED HORS D'OEUVRES



RdV.

VEGETARIAN SELECTIONS

CUCUMBER TEA SANDWICH *with mint and crème fraîche*

MINI CHEESE PIZZA *with tomato sauce*

SAFFRON RISOTTO BALL *with comte cheese and aioli sauce*

VEGETARIAN FRIED SPRING ROLL

RAW VEGETABLE SPRING ROLL *with vinegar and cilantro, rolled with rice paper**

GNOCCHI Á LA PARISIENNE *pesto with parsley, pine nuts, haricot verts, diced potatoes, and fresh basil*

TRUFFLED GNOCCHI *with black truffle pesto filling and truffle butter sauce**

PISSALADIÈRE *with onion and black olive*

OMELETTE NAPOLEON *with onion, zucchini, eggplant and tomato*

TOMATO MOZZARELLA BROCHETTE

ENDIVE LEAF *topped with blue cheese and walnut candy*

HUMMUS *on tortilla bread*

EGGPLANT CAVIAR *on crostini*

FROM THE SEA

SALMON TEA SANDWICH *on white bread with dill and sour cream*

TUNA TEA SANDWICH *on white bread with mayonnaise, tapenade and parsley*

SALMON BRUSCHETTA *with mayonnaise and chives on crostini*

FISH CEVICHE *seasoned with cilantro, olive oil and lime juice**

SMOKED SALMON BLINI *with crème fraîche**

CREPES NAPOLEON *with crème fraîche, chives and paddle fish caviar**

SHRIMP COCKTAIL *with horseradish panna cotta, ketchup, cucumber and cilantro, served in a shot glass**

SALMON TARTARE *with dill and lemon, served in a shot glass**

TUNA TARTARE *with citrus avocado salad**

GRILLED SEA SCALLOPS *wrapped in bacon**

CATCH OF THE DAY *with olive oil, cilantro and lime juice**

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FROM THE LAND

EGG SALAD TEA SANDWICH *on white bread with chives*
PIGS IN A BLANKET *with Dijon mustard and sesame seeds*
CROQUE MONSIEUR SANDWICH *on white bread with Swiss cheese and crème fraîche*
SPICY MEATBALLS *served with tomato sauce and Parmesan*
ASIAN GRILLED CHICKEN WINGS *marinated in soy sauce*
STEAMED CHICKEN DUMPLINGS *with ginger and soy sauce*
MINI MOZZARELLA WRAP *with prosciutto and pesto*
FOIE GRAS *with Armagnac served with fig marmalade and homemade toasted brioche**
BEEF CARPACCIO *with herb butter on crostini bread**
MINI CHEESE BURGER *with Swiss cheese and béarnaise sauce**
CHICKEN KEBAB *marinated in coconut milk and curry, served with peanut butter sauce**
MINI WHITE PIZZA *with bacon, onion, crème fraîche, crushed pepper and egg yolk**
BEEF TARTARE *with balsamic vinegar served in a shot glass**
COQUILLETES DE JAMBON *with Swiss cheese**
PAN SEARED PEPPER STEAK *on a fresh baguette with parsley*

MINI PASTRIES

FINANCIER
CANNELES
FRUIT TART
CHOCOLATE TART
ECLAIRS
LEMON TART

(EXTRA CHARGE)

MIXED NUTS (\$1.50/person)
SELECTION OF OLIVES (\$1.50/person)
MIXED ARTISANAL CHEESE PLATTER (\$5/person)
CHARCUTERIE PLATTER (\$7/person)

* \$1 extra/per person

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13TH STREET ENTERTAINMENT

BUFFET DINNER



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SALAD

SALADE VERTE *hearts of lettuce with olive oil dressing and shaved Parmesan*
ENDIVE SALAD *with blue cheese, walnut candy and fresh pear*
TOMATO FETA SALAD *with balsamic vinegar and fresh basil*
MIXED GREENS *with champagne vinaigrette*
TRADITIONAL CAESAR SALAD
TOMATO MOZZARELLA DI BUFFALA *beef steak tomato served with buffalo mozzarella and tomato dressing**

PASTA

PENNE POMODORO *tomato, Parmesan and basil*
MUSHROOM PASTA *mixed mushroom farfalle with Parmesan*
SALAD OF PASTA AND SHELLFISH SERVED COLD *shellfish, pesto and basil**
VEGETABLE CANNELLONI *Swiss chard, spinach, ricotta and Parmesan**
SAFFRON RISOTTO *saffron, mascarpone and Parmesan**
SEAFOOD RISOTTO*
PENNE A LA VODKA
SPAGHETTI BOLOGNESE
FARFALLE PESTO

MAIN COURSE

HERB ROASTED CHICKEN
TRUFFLED CHICKEN *naturally roasted***
CHICKEN POT PIE*
GRILLED PORK CHOP *served with potato gratin***
MARINATED HANGER STEAK *served with French Fries*
GRILLED BRANZINO *served with Provençal Tian and black olive puree*
HAMBURGER *served with French Fries*
GRILLED SALMON *served with glazed asparagus and lemon sabayon*
FISH FROM THE MARKET
SEA SCALLOPS *served with vegetables and beurre blanc ***

13TH STREET ENTERTAINMENT

PRIVATE DINING – SEATED DINNER



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APPETIZERS

SALADE VERTE *hearts of lettuce with mustard vinaigrette, herbs and Parmesan*
BLUE CHEESE SALAD *mixed lettuce with honey dressing and crumbled blue cheese*
STRING BEAN SALAD *served with red onion, basil, Swiss cheese and parsley*
ENDIVES SALAD *served with walnuts, crumbled Bleu cheese and pear*
TOMATO AND BUFFALO MOZZARELLA SALAD *beef steak tomatoes and buffalo mozzarella served with tomato dressing**
COCOTTE DE LEGUMES *spring vegetables glazed with truffle and sherry vinegar*
BEEF CARPACCIO *beef tenderloin served with celery stock, crimini mushrooms, lemon and arugula salad*
TUNA TARTARE *served with a citrus avocado salad**
SOUP OF THE DAY
BUTTERNUT SQUASH AND GOAT CHEESE RAVIOLI *homemade ravioli stuffed with butternut squash and goat cheese, topped with walnut candy and amaretti*
RAVIOLI DE RICOTTA *truffled ricotta ravioli served with baby watercress and summer truffle**
LOBSTER RAVIOLI *served in a brandy sauce with crimini mushrooms and baby watercress***
GNOCCHI Á LA PARISIENNE *served in a pesto sauce with parsley, pine nuts, haricot verts, diced potato and fresh basil garnish*
TRUFFLED GNOCCHI *with black truffle pesto filling and truffle butter sauce**
FOIE GRAS TERRINE *with Armagnac, served with fig marmalade and homemade toasted brioche***
SMOKED SALMON *served with capers, dill, cucumber, red onion, and crushed egg*
GAMBAS FLAMBEES *shrimp flamed with pastis, served with ratatouille**

MAIN COURSES

MUSHROOM RISOTTO
ASPARAGUS AND PARMESAN RISOTTO*
ROASTED CHICKEN *with herb sauce and mashed potatoes*
TRUFFLED CHICKEN *naturally roasted, truffled chicken with country-style potatoes***
STEAK FRITES *Black Angus certified sirloin with French Fries and pepper sauce***
FILET MIGNON *with homemade pommes frites and Béarnaise sauce***
TOURNEDOS ROSSINI *pan seared beef tenderloin with foie gras, served with truffled sauce and crushed potatoes****
PAN SEARED BRANZINO *Served with fresh pesto and homemade ratatouille*
PIZZA Á LA TRUFFLE *ricotta and parmesan pizza topped with arugula salad and shaved summer truffle**
GRILLED SALMON FILET *served with green asparagus and fresh morels sauce*
PAN SEARED STRIPED BASS *served with a zucchini gratin and balsamic reduction***

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PRIVATE DINING – SEATED DINNER



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PAN SEARED SEA SCALLOP *served with seasonal vegetables***
DOVER SOLE *served with braised salsify and mixed mushrooms****

DESSERT

CHOCOLATE MOLTEN CAKE *bittersweet chocolate cake with pistachio ice cream*
FRESH MIXED BERRIES *served with passion fruit and banana sorbet*
PROFITEROLES *puff pastry with vanilla ice cream and hot chocolate sauce*
TARTE TATIN *baked caramelized apples in a puff pastry served with sour cream on the side*
RASPBERRY CHOCOLATE TART *served with coconut sorbet*
TASTING PLATE *tasting of three desserts selected by the chef**

***\$5 extra/per person**

****\$10 extra/per person**

***** \$15 extra/per person**

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SERVING STATION



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CHARCUTERIE BOARD

SELECTION OF HOUSE-CURED MEATS *pate de campagne, speck, prosciutto, saucisson sec, chorizo, grain mustard, pickles and country bread. Served with condiments and grilled bread.*

PASTA STATION (choose two)

RISOTTO OF THE SEASON

RISOTTO MILANAIS *saffron, Parmesan and mascarpone**

PENNE PRIMAVERA *spring vegetable, Parmesan and basil*

RIGATONI POMODORO *tomato, Parmesan and basil*

MUSHROOM FARFALLE *mixed mushrooms, parsley and Parmesan*

GNOCCHI Á LA PARISIENNE *pesto with parsley, pine nuts, haricot verts, diced potatoes, and fresh basil*

TRUFFLED GNOCCHI *with black truffle pesto filling and truffle butter sauce**

PIZZA STATION (choose two)

MARGARITA PIZZA *fresh basil, tomatoes, fresh mozzarella, and parmesan.*

VEGETABLE PIZZA *selection of mushrooms, peppers, onions, tomatoes, and eggplant*

MEAT PIZZA *selection of steak hache, bacon*

TRUFFLE PIZZA *ricotta and parmesan pizza topped with arugula salad and summer truffle**

CARVING STATION (choose one) served with assorted breads & French Fries

FILET MIGNON *served with Béarnaise sauce**

GLAZED HAM *served with honey pepper sauce*

TURKEY *served with gravy and cranberry sauce*

SIRLOIN *served with Cognac classic sauce*

CHEESE DISPLAY

SELECTION OF IMPORTED CHEESE *presented with fresh and dried fruits*

SALAD STATION (choose three)

MESCLUN SALAD *with Spanish dressing*

MINT AND LEMON TABOULE

TOMATO AND FETA SALAD

HUMMUS AND GRILLED VEGETABLE SALAD *with black tapenade, eggplant caviar and marinated olives. Served with pita bread & ciabatta.*

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SERVING STATION



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MEXICAN STATION (make your own fajitas & tacos, choose one)

SHRIMP *with cilantro, onions and peppers**

CHICKEN *with red pepper*

GROUND BEEF *with onion*

SLICED STEAK *with steak sauce**

Served with salsa, salad, cheddar, sour cream, chives and hot sauce

GUACAMOLE *additional \$1/person*

SLIDER STATION (choose two)

HAMBURGER

CHEESEBURGER

TURKEY

CHICKEN

VEGGIE

TRUFFLE *beef sliders topped with melted cheese and truffles**

SUSHI-SASHIMI STATION ** (minimum 100 person order)

SUSHI OR SASHIMI: Tuna, Salmon and White fish

ROLLS: California, Spicy Tuna, Salmon, Vegetable and Dragon Roll

Served with seaweed salad, octopus salad, soy sauce and wasabi

TRADITIONAL RAW BAR***

COCKTAIL SHRIMP

CLAMS

OYSTERS

STEAMED MUSSELS

LOBSTER (extra \$15/person)

CRAB SALAD

CALAMARI SALAD

Presented with lemon wedges, cocktail sauce, French pink sauce and mignonette

SWEET STATION

ASSORTMENT OF TARTS & CAKES *raspberry tart, lemon tart, apple tart, banana and coconut tart, berry tart, kiwi tart, chocolate cake, cheese cake and fresh fruit salad*

CHOCOLATE FOUNTAIN* (minimum 100 person order)

FOUNTAIN OF FONDANT BELGIUM CHOCOLATE

Served with fresh fruits, dried fruits, cookies and marshmallows on skewers

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13TH STREET ENTERTAINMENT

KIDS BUFFET MENU



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PASSED HORS D'OEUVRES (choose six)

MINI CHEDDAR CHEESEBURGER
MINI BRIE BURGER
MINI BEEF BURGER
LITTLE CROQUE-MONSIEUR
PIGS IN A BLANKET
CRIPSY VEGETABLE DUMPLINGS
SHRIMP DUMPLINGS
CHICKEN SKEWER WITH SATAY SAUCE
SHRIMP COCKTAIL*
SPRING ROLLS AND THAI SAUCE
MINI NICOISE PIZZA

SALAD (choose one)

CAESAR SALAD *with or without chicken*
MESCLUN SALAD *with herb vinaigrette*
MIXED CRUDITE *with sour cream and dill dip*

PASTA AND PIZZA (choose one)

PASTA AND SAUCE *your choice*
PIZZA MARGARITA

MAIN COURSE (choose two)

CRISPY FRIED CHICKEN
FRIED WHITE FISH
ROAST TURKEY
LONDON BROIL *marinated in herbs*
HONEY-GLAZED HAM
ROASTED SALMON
CHICKEN FINGERS
MEATBALLS *in tomato sauce*
MAKE YOUR OWN TACO *selection of toppings, steak and chicken*
MAKE YOUR OWN QUESADILLA *selection of toppings, steak and chicken*

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13TH STREET ENTERTAINMENT

KIDS BUFFET MENU



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SUSHI STATION (\$25/per person, minimum one hundred guests)

CALIFORNIA ROLL
SALMON ROLL
TUNA ROLL
VEGETARIAN ROLL

SIDES (choose two)

MASHED POTATOES
FRENCH FRIES
ONION RINGS
STRING BEANS
MAC AND CHEESE
PENNE POMODORO
PRIMAVERA FARFALLE
SAUTÉED BROCCOLI
SAUTÉED CARROT VICHY

DESSERT (choose one)

ICE CREAM BUFFET *make your own sundae with choice of vanilla, chocolate or strawberry ice cream, chocolate fudge, caramel sauce, whipped cream and assorted candy*
ASSORTMENT OF TARTS AND CAKE *raspberry tart, lemon tart, apple tart, banana and coconut tart, berry tart, kiwi tart, chocolate cake, cheese cake and fresh fruit salad*
CHOCOLATE FOUNTAIN *with fresh fruits, dried fruit, cookie and marshmallow*

***\$5 extra/per person**

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13TH STREET ENTERTAINMENT

CAKE MENU



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SPONGE CAKE

VANILLA
CHOCOLATE

FILLING

RASPBERRY WITH CHOCOLATE MOUSSE
PASSION FRUIT

TOPPINGS

WHIPPED CREAM
VANILLA BUTTER CREAM
CHOCOLATE BUTTER CREAM
MOCHA BUTTER CREAM

***If you have something specific in mind that you do not see on the menu, please let us know and we can discuss it with our pastry chef.**

PLEASE CONTACT US REGARDING CAKE INSCRIPTIONS, WE WILL BE HAPPY TO ASSIST YOU!

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