

SIEGEL BROS SPARKLING NEW YEAR'S CELEBRATION MENU



Beginning Trays (serves 8-10)

- Charcuterie & Fine Cheese** prosciutto, mortadella, dried sausage, blue cheese, brie, Manchego, grapes, strawberries, honey, cornichons, grainy mustard \$65 **GF VG V**
- Crudité's Basket** beautifully displayed artisanal vegetables, herbed Israeli whipped hummus & green herb dip \$48 **GF VG**
- Mediterranean Mezze** roasted chick peas, herbed-hummus, dolmades, quinoa tabbouleh, olives, grilled eggplant, marinated artichokes, gf pita chips \$55 **V**
- Antipasto** salami, pepperoni, provolone, bocconcini, cracked sicilian olives, marinated mushrooms, roasted red peppers, marinated artichokes \$50 **GF**
- Crostini** tomato-basil; strawberry-goat cheese; lemon-ricotta; toasted baguettes \$55 **VG**
- Chips & Dips** baba ghanoush, spicy black bean dip, hummus, tortilla chips \$55 **V**

Hors D' Oeuvres

- Scandi Toast** lox, cucumber coins, salted butter & radish chips \$24/doz. **GF**
- Melon Purses** prosciutto \$20/doz. **GF DF**
- Stuffed Mushroom** sausage & gruyere \$18/doz.
- Skirt Steak Sticks** chimichurri marinade \$28/doz. **GF**
- Mini Reubens** corned beef, swiss, sauerkraut, russian \$25/doz.
- Potato Pancakes** apple-pear sauce \$18/doz. **VG**
- Grilled Shrimp Canapes** sriracha, avocado mousse, rice wafer \$25/doz.
- Chicken Satay Stick** sesame sauce \$18/doz. **DF**
- Beef Sliders** mini brioche bun, siegel sauce \$25/doz.
- Pigs-in-a-Blanket** grainy-dijon dipping sauce \$18/doz.
- Pulled Pork Slider** house slaw, brioche bun \$20/doz.
- Mini Meatballs** marinara sauce, parmesan dust \$10/lb.
- Asian Mini Meatballs** sesame-ginger sauce \$10/lb.
- Deviled Eggs** truffle oil, chives \$20/doz.

Enhanced Passed Hors D' Oeuvres

- Mac 'N Cheese Spoons** cheddar, lobster \$35/doz.
- Tenderloin of Beef** horseradish sauce, arugula, toasted baguette \$35/doz.
- Short Rib Spoons** creamy polenta, burgundy sauce \$30/doz.
- Mini Lobster Rolls** potato buns \$50/doz.
- Diver Scallops** bacon-wrapped \$35/doz. **GF DF**
- Mini Lobster Rolls** potato buns \$50/doz.
- Smoked Salmon** crème fraiche, buckwheat blini, dill \$35/doz.
- Mini Crab Cakes** avocado-cilantro mousse \$38/doz.

Crisps, Flatbreads & Pizzas \$25 each

- Cauliflower "pizza"** mozzarella, parmesan, roasted tomatoes, tom basil **GF**
- Prosciutto flatbread** baby arugula, fig preserves, parmesan shreds
- Florentine flatbread** spinach, artichoke hearts, mozzarella **VG DF**
- Roasted Root Vegetables** caramelized-bacon jam, wilted kale pesto
- BBQ Chicken pizza** red onions, ranch dressing, cheddar cheese

Party Trays

- Winging It** buffalo, bbq or teriyaki; blue cheese sauce, carrot & celery sticks \$10/lb.
- That's a Wrap Tray** assorted wraps: rotisserie chicken salad; honey dew; roast beef & asiago; turkey & cabot; egg salad, mesclun greens & tomatoes \$85
- Hero Slices Tray** 3-foot wedges with choice of: Italian combo, american combo, russian, mt kisco special, boss hog, raging bull, turk or gouda intention \$90
- Assorted Sliders Tray** beef, pulled pork, reubens \$95
- Penne Ala Vodka** prosciutto, cream sauce, tom basil \$10/lb.
- Chicken Marsala** cremini mushrooms, marsala wine reduction \$16/lb.
- Shrimp Parmesan** marinara sauce, fresh mozzarella \$24/lb.
- Eggplant Rollatini** marinara sauce, ricotta-parmesan filling \$20/lb. **VG**
- Mushroom Wellington** millet, cremini & shitake mushrooms, porcini stock, white wine, shallots, parsley, thyme \$12/lb. **GF V**
- Roasted Acorn Squash** wild rice, brussels sprouts, butternut squash, dried cranberries, toasted pecans, maple vinaigrette \$13/lb. **GF V**
- God Father Lasagna** fried meatballs, house sausage, vodka sauce, fresh mozzarella \$13/lb.
- Roasted Turkey Breast** herb-basted, turkey gravy \$19/lb. **GF**
- Pan Baked Cod** lemon-caper sauce \$24/lb. **GF**
- Seared Salmon** honey-orange puddle \$20/lb. **GF DF**
- Tenderloin of Beef** pinot noir pan sauce \$35/lb.
- Mac 'N Cheese** cheddar sauce \$7/lb. **VG**
- BBQ Ribs** dry rub, house made bbq sauce \$14/lb.
- Silky Mashed Potatoes** butter, cream \$7/lb. **GF VG**
- Cauliflower Rice** olive oil, sea salt, truffle oil \$14/lb. **GF V**
- Creamed Spinach** bechamel sauce, nutmeg \$13/lb. **VG**
- Charred Brussels Sprouts** olive oil, sea salt, pepper \$14/lb. **GF VG**
- Roasted Root Vegetables** butternut squash, carrots, sweet potatoes, brussels sprouts, beets, mesclun greens \$10/lb. **GF V**
- Sautéed Mushrooms** cremini, shitake, portobello, thyme, shallots \$12/lb. **GF V**
- Kale Salad** quinoa, golden raisins, toasted pecans \$12/lb. **GF V**

Sweet Endings (serves 8-10)

- Holiday Cookie Platter** sugar, chocolate chip, pecan sandies, jam thumbprints... \$25 **VG**
- Elevated Cookie Platter** linzer hearts, Italian anginettes, rugelach \$45 **VG**
- Illegal Chocolate Cake** espresso buttercream \$30 **VG**
- Banana Cream Pie Trifle** vanilla pudding, shortbread cookies, whipped cream .. \$30 **VG**
- Gingerbread Cheesecake Mousse** graham wafers \$15/lb. **VG**
- Crazy for Chocolate** half dipped potato chips, pretzels and macaroons \$15/lb. **VG**



*Prices Subject to slight changes