



**TURN YOUR EVENT INTO A PRODUCTION WITH OUR
"LIVE" FOOD STATIONS!**

Chef Presented Specialty Stations
Our chef can customize a station for your event.

New England Raw Bar

Oysters, Littlenecks and Shrimp
Accompanied by traditional Cocktail Sauce, Horseradish, Lemon, Tabasco

Sushi

California Rolls
Smoked Salmon and Asparagus Roll
Vegetable Roll
Served with Soy Dipping Sauce, Pickled Ginger and Wasabi

Mashed Potato Martini Bar

Yukon Gold mashed potato in a Martini Glass
Selection of toppings: Shredded Cheddar cheese, Purple Onions,
Fresh Cilantro, Chopped Bacon, Sour cream and Chives

Seafood Martini Bar

Shrimp, Scallop & Lobster in a delicious Lemon Vingerette with Wakame Salad
Served in a Martini Glass.
Shooters Selections
Oyster, Lobster bisque, Ceviche Seafood or Gazpacho



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Gourmet Mini Sandwich

Kobe Beef Burgers on English muffin with truffle cheese
Ahi Tuna with Avocado Delicious meatballs with fresh mozzarella
Grilled Brie with Sundried Cranberries
Cubano: ham, pork, swiss, pickles, Grill Pressed
Roasted Turkey with Cranberry Mayonnaise
Slow cooked Beef Brisket with brown onion gravy, horseradish sauce
Savory Sirloin of Beef with a Madera Wine sauce and Bernaise Sauce
Roasted Portabella with Aged Balsamic

All mini sandwiches are served with gourmet breads and rolls
Served with Sweet Potato Fries or Mango Sticky Rice

South of the Border

Authentic Soft Tortilla Prepared in front of you
Spicy chicken, Tender Beef Strips
Grilled Peppers & Onions, Diced Tomato and Scallions
Shredded Cheddar Cheese, Nacho Chips, Guacamole and Sour Cream
Served with Tomato Corn Salsa

Taste of the North End

Pasta Selections: Farfalle, Penne, Rigatoni and Cheese Tortellini
Sauce Selections: Alfredo, Pesto, Pomodoro, Aglio e Olio, Pink Alfredo
Served with Parmesan Cheese, Crushed Red pepper and Garlic Bread
Chicken, Sausage & Peppers or Eggplant may be added



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Texas Barbeque

Old fashioned Sweet Potato salad Hickory Smoked Ribs and Chicken
Served with Cold Slaw, Baked Beans and Cornbread

Antipasto

Gourmet selection of Capicola, Genoa Salami and Rosemary Ham
Prosciutto, Fresh Mozzarella, Asiago and Fontine Cheese
Balsamic Roaster Peppers, Marinated Mushrooms and Grilled Zucchini
Green and Black Olives with Assorted Breads

Maryland Crab Cake

Mini Crab Cake Pan Seared by Our Chef
Garlic Chive Aioli, Louisiana Remoulade
Served with Corn and Red Pepper Relish

Mediterranean Station

Mediterranean Stuffed Olives, Spanish Cheeses and Oven Roasted
Tomato Relish, White Bean, Chorizo, Roasted Piquillo Peppers,
Tuna with Capers and Lemon
Pimento and Goat Cheese Spread
Served with Artisan Breads and Lavash



Plated Dinner Sample Menu

Appetizer Selections

Shrimp Cocktail

4 delicious Jumbo Shrimp served with Cocktail Sauce

Maryland Crab Cake

Fresh Tomato and Cucumber Salad with Chive Aioli

Smoked Salmon

Frisee, Asparagus, Lemon Caper Vinaigrette

Soup Selections

Lobster Bisque with Chive Crème Fraiche
Savory Chicken Vegetable with Orzo
Creamy New England Clam Chowder

Salad Selections

Organic Field Greens

Heirloom Tomato, Cucumbers, Carrots, Red Onion and Herb Croutons
House Vinaigrette or Ranch Dressing

Caesar Wedge

Traditional Caesar Dressing, Shaved Parmesan Cheese, Focaccia Croutons

Arugula Salad

Roasted Red Peppers, Belgian Endive, Red Onion and Maytag Blue Cheese,
Balsamic Dressing

Spinach Salad

Roasted Shallots, Sautéed Mushrooms, Hard Cooked Egg
Fig Vinaigrette



Sample Entrees

Pan Seared Chicken Breast

Statler Chicken breast, Marsala Sauce enhanced with
Roasted Red Peppers and Mushrooms

Stuffed Chicken

Granny Smith Apples, Roasted Shallots and Brioche

Miso Glazed Salmon

Wild Caught Salmon
Jasmine Rice, Baby Bok Choy

Stuffed Filet of Sole

New England Crab Meat Stuffing
Lobster Sauce

Filet Mignon

A Rich Three Peppercorn Sauce
Warm Fingerling Potato Salad

New York Sirloin

Center Cut with
Gorgonzola Cheese, Garlic Butter

Double Cut Lamb Chops

Lamb Rib Chops
Dijon Mustard Crumbs, Rosemary Demi

*All Dinners are served with Chefs Selection of Seasonal Potato Selections and
Vegetable,*

Fresh rolls and Butter

Fresh Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

Showcase Live

www.showcaselive.com



Buffet Dinner Sample Menu

Salads

Organic Field Greens

Tomato, Cucumbers, Carrots, Red Onion and Herb Crouton
Choice of House Vinaigrette or Ranch Dressing

Fresh Pasta Salad

Israeli Cous Cous, Roasted Seasonal Vegetables

Grilled Chicken

Grilled Asparagus, Trio of Mushrooms, Shallot Vinaigrette

Entrees

Boneless Chicken Breast

Fresh Herb and Vine Ripe Tomato
Artichokes, Lemon and Capers
Wild Mushroom Ragout

Filet of Salmon

Lemon Dill Beurre Blanc
Oven Roasted Tomato Basil Cream
New England Bread Crumb Topping

Marinated Sirloin

Roasted Shallot Demi
Peppercorn Demi-Glace
Brown Onion Gravy

Rigatoni Primavera

Broccoli, Spinach, Seasonal Squash,
Red Peppers, Ricotta Cheese, Tomato Broth
Shrimp, Chicken or Scallops may be added

Sides

Oven Roasted Potato or Chef's Selection of seasonal Vegetables
Rolls and Butter

Assorted Cakes and Tortes

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

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A Sampling of Hors D'Oeuvres & Reception Displays

Passed Cold Hors D' Oeuvres

Assorted Bruschetta
Smoked Salmon Tartare on Pumpernickel Rounds
Duck Confit on Fried Wonton with Wasabi Mayonnaise
Grilled Chicken on Tortilla with Tomato Salsa
Beef Tenderloin with Maytag Blue Cheese, Chipotle Mayonnaise
Mozzarella and Tomato on Grilled Crostini
Chilled Baby Scallops, Lemon cream, Cucumber Round
Shrimp Cocktail, Cocktail Sauce, Lemon
Open Face Lobster BLT on Mini English Muffin

Passed Hot Hors d'Oeuvres

Vegetable Spring Roll with Soy Dipping Sauce
Cocktail Meatballs with Swedish or Sweet and Sour Sauce
Vegetable Stuffed Mushroom Topped with Blue Cheese
Mini Beef Wellington
Baby Lamb Chops
Chicken Satay
Panko Crusted Boneless Chicken, Spicy Aioli
Scallops in Bacon

Reception Displays

Roasted Seasonal Vegetable

Served with Dips, Artisan Breads and Condiments

Seasonal Fruit & Berries

Fresh sliced Melons, Pineapple, Grapes and Berries
Served our delicious Devonshire cream

Gourmet Cheese

Assortment of Domestic and Imported Cheese
Artisan Breads, Assorted Crackers

Vegetable Crudités

Fresh Vegetables Served with Herb Dip



Chef Presented Carving Stations

Whole Roasted Turkey

Turkey Gravy, Cranberry Mayonnaise, Whole Grain Mustard Sauce
Dinner Rolls

Beef Brisket

Brown Onion Gravy, Horseradish Sauce
Dinner Rolls

Sirloin Strip

Dijon Mustard Demi, Chipotle Mayonnaise
Dinner Rolls

Tenderloin of Beef

Béarnaise Sauce, Madeira Wine Sauce



A SAMPLING OF SMALL PLATES

Crab and Avocado on Tomato

Poached Salmon, Grilled Asparagus, Remoulade Sauce

Asian Soba Noodle with Shrimp and Cilantro

Ahi Tuna, Wakame Salad

Blacken Chicken, White Bean & Chorizo Salad



The Big Finish...

Specialty Dessert Station

An assortment of Cakes, Tortes, Mini Pastries and Petit Fours

Good Old Fashioned Candy Bar

An abundant assortment of all of your favorite Candy bars, Theatre Style.
Served with chocolate milk or hot cocoa

Ice Cream Sundae Bar

Vanilla, Chocolate and Strawberry Ice Cream
Hot Creamy Fudge, Home made Whipped Cream and Strawberries
Bananas, Pineapple and Maraschino Cherries
Toasted Coconut, Sprinkles, Heath Bar Crunch, Reese Pieces
Served with Waffle Cone
Make your own or have an attendant serve your guests.

GRAND DESSERTS

Viennese Station

An Assortment of Fancy Cakes & Pastries
Cheese Cake, Raspberry Chocolate Truffle, Carrot Cake,
Sacker Tort, Sliced Apple Tartan
Chocolate Mousse, Caramel Custard,
Chocolate Dipped Strawberries

Italian Station

An Assortment of Fancy Cakes & Pastries
Tiramisu, Rum Cake, Fruit Tart, Ricotta Cheese Cake,
Chocolate Truffle Tort, Cannoli, Eclairs, Limoncello Tarts, Biscotti

Individual Dessert Selections

Velvet Chocolate Cake w/Baileys Crème Anglaise
Seasonal Fruit Tart
Cappuccino Mousse
Warm Rustic Apple Tart

Desserts may be accompanied by
Freshly Brewed Coffee, Decaffeinated and Teas



Champagne and Wines

Champagne and Sparkling Wines

Domain Chandon Brut Rose, Napa
Freixenet Brut, Spain, split
Veuve Clicquot, Brut Yellow Label
Domain Chandon Etoile, Napa
Moet et Chandon Nectar Imperial
Dom Perignon 1999
Louis Roederer Cristal

White Wines

Chardonnay

Chateau St. Jean, Sonoma, 2006
Francis Ford Coppola, Monterey, 2006
Kendall-Jackson, California, 2006
Trincherro , Santa Barbara, 2006
True Earth (Certified Organic), California
Sonoma Cutrer, Russian River Valley, 2006

Pinot Grigio

Mezzacorona, Trentino, 2006
Clos du Bois, Sonoma, 2007

Savuvignon Blanc

Jacobs Creek, Australia, 2006
Casa Lapostolle, Chile, 2007
Duckhorn, Napa Valley, 2007

Reisling

Lindemans, South Australia, 2006
Ockfener- Bockstein, Dr. Fischer Spatlese, 2006



Red Wines

White Zinfandel

Beringer, California, 2006
Francis Ford Coppola Sofia Rose, Napa , 2006

Merlot

Bogle, Clarksburg, 2006
Jekel Vineyards, Monterey, 2005
Duckhorn, Napa Valley, 2005
Frogs Leap, Napa Valley, 2005

Caberet Sauvignon

Trincherro, Lake Country, 2005
Kenwood Vineyards, Sonoma, 2005
Stags Leap Wine Cellars "Artemis" Napa, 2005

Shiraz

Penfolds Shiraz RWT, Barossa Valley, 2004
Peter Lehmann, Barossa Valley, 2005

Pinto Noir

LaBaume, France, 2006
Rodney Strong, Russian River, 2006



Imported and Domestic Beer

On Draft:

Blue Moon Belgian White Ale
Bud Lite
Harpoon IPA
Magic Hat #9
Sam Adams Seasonal
Stella Artois

Bottle Beer:

Amstel Light
Bass Ale
Bud Light
Budweiser
Coors Light
Corona
George Killian's Irish Red
Guinness
Heineken
Michelob Ultra
Miller Lite
O'Doul's
Sam Adams
Sam Adams Lite
Sierra Nevada
Smirnoff Ice

Non-Alcoholic Beverages:

Red Bull
San Pellegrino
Aqua Fina
Pepsi
Nestea Iced Tea
Soft drinks