

## Nakoma Appetizer Options

### Passed Appetizers

#### **Vegetarian**

Caprese Skewers  
Blue Cheese and Candied Walnut Crostini  
Goat Cheese and Balsamic-mushrooms Crostini  
Pita Chips and Hummus  
Quinoa and Beet Salad Spoons  
Blue Cheese Stuffed Dates  
Spanakopita  
Goat Cheese Wrapped Grapes

#### **Meat & Poultry**

Prosciutto Wrapped Chicken Skewers  
Sausage Spiedini with Orange Chili Sauce  
Mongolian Meatballs  
Chorizo Stuffed, Bacon Wrapped Dates  
Prosciutto Wrapped Melon  
Pulled Pork Sliders  
Thai Beef Skewers  
Chicken Wings  
Pork Pot Stickers

#### **Seafood**

Shrimp Ceviche  
Tuna Poke Wonton  
Seared Ahi and Udon Noodle Spoons  
Coconut Shrimp  
Smoked Salmon Crostini  
Shrimp Spiedini  
Crab Cakes  
Crab Rangoon

### **Appetizer Platters**

(Priced per Person)

Assorted Meat Platter  
Assorted Cheese Platter  
Assorted Meat and Cheese Antipasti Platter  
(Includes marinated vegetables and bread sticks.)  
Fresh Fruit Platter

## Dinner Buffet Options

### Beef Entrées

Tri-Tip - BBQ sauce or roasted garlic demi-glace  
Grilled Flank Steak - chimichurri sauce  
Roast Beef - rosemary au jus

### Chicken Entrées

Roasted Chicken - BBQ sauce, herb roasted or teriyaki glazed  
Chicken - Scaloppini, Piccata or Marsala style  
Cordon Bleu - sage mornay sauce

### Pork Entrées

Pulled Pork Shoulder - BBQ sauce or chili verde sauce  
Herb-crusted Loin - rosemary jus or apple-thyme chutney

### Fish Entrées

Crab Stuffed Sole - with tomato-sage chutney  
Grilled Salmon - lemon-dill-cream sauce or citrus ginger glaze  
Swordfish - coconut-curry sauce or mango salsa

### Carving Board Entrées

(Additional charge for carving station)

Prime Rib  
Whole New York Roast  
Oven Roasted Turkey Breast  
Herb-crusted Pork Loin

### Pasta and Vegetarian Entrées

#### Penne Primavera

Summer squash, mushrooms, red onion, roasted pepper cream sauce

#### Penne Norma

Roasted eggplant, roasted garlic, fresh basil, fresh mozzarella, tomato sauce

#### Chicken Carbonara

Roasted chicken, pancetta, peas, egg yolk-parmesan cream sauce

#### Wild Mushroom Ravioli

Mushroom and ricotta stuffed, Marsala cream sauce, fresh chives

### Side Dishes

Herb-roasted Red Potatoes  
Mashed Potatoes (plain, truffle, roasted garlic, horseradish, blue cheese)  
Potatoes au Gratin  
Rice Pilaf  
Sesame-Ginger Rice  
Macaroni and Cheese  
Roasted Vegetables  
Roasted Root Vegetables  
Roasted Summer Squash  
Corn on the Cob  
Green Beans  
Baked Beans  
Caesar Salad  
Green Salad  
Coleslaw  
Greek Salad  
Spinach Citrus Salad  
Pasta Salad  
Potato Salad

### Dessert

Triple Chocolate Brownie

Tiramisu

Assorted Fresh Baked Cookies

Chocolate Decadence Cake

Cheesecake

Have something else in mind? We are happy to create a custom buffet for your group.

Contact our group coordinator to set up a menu consultation.

Our goal is to make your event a memorable one!

In order to provide you the best product, seasonal substitutions may occur. Staffing, bar service and rentals are additional.

## Plated Dinner Sample Menus

The following menus are samples that illustrate the type of food, complexity of preparation and number of choices at different price points. Selections can be made from these menus but typically the menus are used as a starting point for discussion to create a customized menu that meets your specific culinary requests.

## Course Menu

### Course 1

#### ***Beet Salad***

Roasted beets, goat cheese, spinach, balsamic vinaigrette

#### ***Apple Salad***

Shaved green apples, candied walnuts, smoked blue cheese crumbles, mixed greens, balsamic vinaigrette

#### ***Caesar Salad***

The classic preparation

### Course 2

#### ***Grilled New York Steak***

Roasted red potatoes, caramelized onions, red wine reduction  
(For parties of 30 or more, this will be a whole roasted New York strip loin.)

#### ***Grilled Salmon***

Citrus ginger glaze, sesame-ginger rice

#### ***Chicken Breast***

Pan roasted chicken breast, soft polenta, lemon caper sauce

### Course 3

#### ***Brownie à la Mode***

Rich, moist brownie topped with French vanilla ice cream

#### ***Tiramisu***

The classic Italian delight

## Premium 3 Course Menu

### Course 1

#### **Quinoa Beet Salad**

Organic quinoa, arugula, roasted baby beets, honey tarragon vinaigrette, topped with fried leeks and balsamic reduction

#### **Apple Salad**

Shaved green apples, mixed greens, candied walnuts, smoked blue cheese crumbles, balsamic vinaigrette

#### **Kale Caesar Salad**

Organic kale, crisp-baked parmesan, seasoned bread crumbs, house made roasted pepper Caesar dressing

### Course 2

#### **Dry Aged Ribeye**

Roasted garlic mashed potatoes finished with bordelaise sauce

#### **Mary's Roasted Half Chicken**

Brined and roasted to perfection over roasted fingerling potatoes finished with an herb jus

#### **Grilled Swordfish**

Served with sesame ginger rice topped with tropical fruit salsa

#### **House Made Ravioli**

Mushroom ravioli with roasted red pepper cream sauce

### Course 3

#### **Cheesecake**

New York style, served with seasonal fruit

#### **Chocolate Decadence**

Flourless dark chocolate torte

#### **Blood Orange Pie**

Topped with balsamic whipped cream

### Course 1

#### **Quinoa Beet Salad**

Organic quinoa, arugula, roasted baby beets, honey tarragon vinaigrette, topped with fried leeks and balsamic reduction

#### **Apple Salad**

Shaved green apples, mixed greens, candied walnuts, smoked blue cheese crumbles, balsamic vinaigrette

#### **Kale Caesar Salad**

Organic kale, crisp-baked parmesan, seasoned bread crumbs, house made roasted pepper caesar dressing

### Course 2

#### **Roasted Butternut Squash Bisque**

Topped with chipotle crème fraiche

#### **Crab Cakes**

With cilantro and red pepper aiolis topped with fried leeks

#### **Mojo Pork**

Tender Cuban spiced pork on a crispy corn cake topped with sriracha whipped cream

### Course 3

#### **Dry Aged Ribeye**

Roasted garlic mashed potatoes finished with bordelaise sauce

#### **Mary's Roasted Half Chicken**

Brined and roasted to perfection over roasted fingerling potatoes finished with an herb jus

#### **Grilled Swordfish**

With sesame ginger rice topped with tropical fruit salsa

#### **House Made Ravioli**

Mushroom ravioli with roasted red pepper cream sauce

### Course 4

#### **Cheesecake**

New York style, served with seasonal fruit

#### **Chocolate Decadence**

Flourless dark chocolate torte

#### **Blood Orange Pie**

Topped with balsamic whipped cream

Course 1

**Grilled Gulf Prawns**

With lemon thyme risotto cake, finished with a saffron beurre blanc

**Moroccan Lamb Lollipops with Mint Chutney**

Marinated rack of lamb with roasted sweet peppers and creamy cardamom spiced polenta

Course 2

**Citrus Supreme Salad**

Grapefruit, mandarin and blood orange over arugula tossed in white balsamic vinaigrette, topped with fried pancetta, leeks, and dark balsamic reduction

**Parsnip Mushroom Bisque**

Creamy bisque with sautéed oyster mushrooms and shaved black truffles

Course 3

**Seared Alaskan Halibut**

Served over Israeli couscous topped with cucumber-pear-mint salsa

**Wagyu Beef Tenderloin**

Topped with a miso-curry béarnaise sauce and served with five cheese potato au gratin

**Iberian Pork Risotto**

Topped with crumbled speck and garlic crostini

Course 4

**Chocolate Decadence**

Flourless dark chocolate torte

**Tiramisu Cheesecake**

An Italian twist with hints of coffee and chocolate

**Sabayon with Fresh Fruit Medley**

A light mousse-custard topped with fresh seasonal fruit