

ALFRED

RESTAURANT GROUP

Distinctive Catering & Event Productions

CLASSIC MENU SELECTIONS

Hor D'oeuvres/ Appetizers



www.alfredrestaurantgroup.com

HORS D'OEUVRES FROM THE LAND

YUCATAN BRAISED PORK or CHICKEN TOSTADA

citrus braised pork shoulder | pickled red onion | avocado crema

LAMB LOLLIPOPS

za'atar | mint tzatziki or rose water yogurt

PORK BELLY POLENTA

creamy polenta | crispy pork belly | maple bacon brown butter

FONTINA SPINACH CHICKEN MEATBALL

red pepper arugula pesto

CHICKEN UDON BALLS

ground chicken | udon noodles | ginger | garlic | sweet soy

CHICKEN or BEEF POTSTICKERS

ponzu dipping sauce

THAI BEEF BAO

steamed bun | asian slaw | kimchee aioli

FRANKS IN A BLANKET

"hebrew national" franks | puff pastry poppy seeds | grain mustard aioli

ROASTED CHICKEN or SHORT RIB EMPANADAS

aji amarillo crema | salsa fresco

JAMON SERRANO CUP

fig goat filling | fresh fig | blueberries

ALFRED
RESTAURANT GROUP



HORS D'OEUVRES FROM THE LAND

BACON WRAPPED DATES

goat cheese | balsamic gastrique | chorizo

LEMON RISOTTO WITH PROSCUITTO ARANCINI

crispy risotto balls | meyer lemon | black garlic aioli

BEEF TENDERLOIN CARPACCIO BRUSCHETTA

arugula | parmesan | caper | horseradish cream

SHORT RIB MAC & CHEESE CROQUETTES

tabasco aioli

MAPLE LEAF DUCK BREAST

sundried cranberry demi glaze

SWEET POTATO LATKE

filet mignon | horseradish cream | chimichurri

PIRI PIRI CHICKEN SATAY

sweet potato puree

CHEESEBURGER PUFF

mac sauce

SICILIAN MEATBALL

beef | pork | sunday sauce | whipped ricotta

ALFRED
RESTAURANT GROUP



HORS D'OEUVRES FROM THE SEA

SHRIMP SUMMER ROLL

poached shrimp | scallions | ginger | mint | rice noodles serrano pepper

CEVICHE

snapper | citrus | pickled red onion | serrano chili

COCONUT SHRIMP

mango chili dip

LUMB CRAB CAKES +

herbed citrus aioli

CRAB AND CHEESE RANGOON

sweet orange aioli

MINI LOBSTER ROLL ++

lobster salad | Hawaiian roll

TUNA POKE CONES or SPOONS

tuna | pineapple | ponzu | glaze | rayu | scallion

TUNA TACO

avocado | saku tuna | ponzu | pickled red onion

SEA SCALLOP

sweet potato puree | maple hot honey

CRAB PHYLLO CUP

jumbo lump | avocado | tequila lime glaze

Some Items are Subject to Upcharge, Please see
Event Coordinator For Pricing

ALFRED
RESTAURANT GROUP

ALFRED
RESTAURANT GROUP

HORS D'OEUVRES FROM THE SEA

NORWEGIAN SALMON CAKE

lemon caper dill aioli

SMOKED SALMON CUP

hollow cucumber cup | salmon | cream cheese | caper | dill

THAI SHRIMP TOSTADA

seared shrimp | wonton shell | palm sugar ginger garlic | bird's eye chili

CAJUN ROCK SHRIMP

crispy rock shrimp | Cajun remoulade | shaved lettuce

SHRIMP COCKTAIL

louis sauce & cocktail sauce

ALFRED
RESTAURANT GROUP



Some Items are Subject to Upcharge, Please see
Event Coordinator For Pricing

HORS D'OEUVRES FROM THE GARDEN

ALFRED
RESTAURANT GROUP

AVOCADO TACO

guacamole | mole' cream | micro cilantro | mini corn tortilla

KIMCHEE SPRING ROLL

shiitake mushroom | scallions | daikon radish | ginger | basil

MARGARITA CROSTINI

buffalo mozzarella | tomato confit | opal basil crostini extra virgin oil

ROASTED BEET CANAPE

red and golden beets | goat cheese | watercress | phyllo cup

ASPARAGUS FRITES

asparagus | parmesan | panko | truffle aioli

FIG & HONEY MASCARPONE TARTLET

grilled fig | lavender honey | whipped mascarpone | maldon salt

SPINACH FETA CROQUETTAS

bechamel | roasted garlic aioli

CAPRESE MEDLEY SKEWERS

yellow & red grape tomatoes | buffalo mozzarella | basil

Some Items are Subject to Upcharge, Please see
Event Coordinator For Pricing



HORS D'OEUVRES FROM THE GARDEN

GRILLED PEACHES AND BRIE

crisp tandoori crouton | brie | grilled peaches

STRAWBERRY BRUSCHETTA

basil | balsamic | rosemary crostini

BOURSIN STUFFED MUSHROOM

cremini mushroom | whipped boursin

CUCUMBER CUP

honey whipped goat cheese

JACKFRUIT TOSTADA

mango habanero BBQ | queso fresco

BRIE & BERRY TART

melba sauce

BLUE BERRY GOAT CHEESE TART

agave | chia seeds

LAVASH HUMMUS CUP

tapenade | roasted tomato

Some Items are Subject to Upcharge, Please see
Event Coordinator For Pricing

ALFRED
RESTAURANT GROUP



ALFRED

RESTAURANT GROUP

CLASSIC MENU SELECTIONS



www.alfredrestaurantgroup.com

SLIDER STATION

ALFRED
RESTAURANT GROUP

BUFFALO CHICKEN

blue cheese slaw | Hawaiian bun

GRILLED CHICKEN BREAST

brioche | black garlic aioli | lettuce | tomato | candied bacon cheddar | guacamole

BUTTERMILK FRIED CHICKEN BISCUIT

dill pickle | hot honey glaze

GOOD OL' BURGER

cheddar | brioche bun

GUAVA BBQ BURGER

Pretzel bun | red onion jam | provolone | wickle pickle

BEEF TENDERLOIN

pretzel bun | bacon jam | arugula | horseradish cream

BARBECUE PULLED PORK SLIDER

REUBEN SLIDER

corned beef | pickled cabbage | gruyere | french dressing challah bun

MIDNIGHT SLIDER

black forest ham | braised pork belly | swiss mustard aioli hawaiian bun



SLIDER STATION

ALFRED
RESTAURANT GROUP

GRILLED CHEESE

gouda | provolone | cheddar | tomato | candied bacon
guacamole | Hawaiian bun

YELLOWTAIL SNAPPER SLIDER

Cajun | lime | parsley | iceberg lettuce | remoulade | sweet roll

FALAFEL SLIDER **vegan**

beet aioli | pickled vegetables

SLIDER STATION SIDES

SWEET POTATO WEDGES

HOMEMADE CHIPS

FRENCH FRIES

TATER TOTS

POTATO WEDGES

CREAMY COLESLAW

BBQ BAKED BEANS

MAC & CHEESE

SHORT RIB MAC & CHEESE

POTATO SALAD



MEDITERRANEAN STATION

ALFRED
RESTAURANT GROUP

TANDOORI CHICKEN & VEGETABLE SKEWERS

SOUVLAKI "GYRO"

lamb & beef | tzatziki | pita bread | shaved lettuce | red onion
tomato | feta

KEBABS

zaatar spiced lamb | crisp garden vegetable

CEDAR ROASTED LEMON DILL SALMON

FALAFEL **vegan**

caponata | eggplant | olives | capers | celery | pine nuts

SPANAKOPITA

phyllo | spinach | leek | ricotta | onion | feta

VEGAN SIDES

FARRO SALAD **vegan**

red onion | celery tomato | lemon vinaigrette

COUCOUS SALAD **vegan**

red onion | cucumber | garbanzo beans | red pepper
feta | parsley | cilantro

QUINOA TABOULEH **vegan**

parsley | onion | tomato | mint | lemon | olive oil

ROASTED VEGETABLES **vegan**



ASIAN STATION

ALFRED
RESTAURANT GROUP

SPARERIBS

hoisin and garlic glazed

SZECHUAN CHICKEN DRUMETTES

with sesame noodles

CRISPY FRIED ORANGE BEEF

with steamed jasmine rice

CHICKEN PAD THAI

asian vegetables | roasted cashews

SHRIMP SZECHUAN

with lo mein

SIDES

STIR FRIED VEGETABLES

sweet & salty

FRIED RICE

choice of vegetables or pork or chicken

LO MEIN

choice of vegetable or pork or chicken

ORIENTAL SALAD



LATIN STATION

ALFRED
RESTAURANT GROUP

PASTEL DE PLATANO

ground beef | mashed plantains

CHURRASCO STEAK

chimichurri

ENCHILADAS VERDE

roasted chicken | poblano tomatillo | corn tortilla

GROUPER FAJITAS

PLANTAIN CANOAS **vegan**

eggplant | tomato | bell pepper | black beans | vegan cheese

SIDES

SWEET PLANTAINS

CILANTRO RICE

AVOCADO & TOMATO SALAD

leeks | cilantro | cumin lime vinaigrette

BLACK BEANS SOFRITO



ACTION STATIONS

ALFRED
RESTAURANT GROUP

PASTA ACTION

choice of 2:

MUSHROOM RAVIOLI
TORTELLINI PRIMAVERA
RIGATONI BOLOGNESE
FETTUCCHINE CARBONARA

CARVERY

choice of 2:

TOMOHAWK ++

PRIME RIB ++

HERB TENDERLOIN

fine herbs | caramelized shallots | confit garlic au poivre

PORCHETTA

pork belly | pork loin | fennel herb citrus gremolata

ROASTED LEG OF LAMB ++

lavender | jalapeno | mint

CITRUS MISO SALMON

WHOLE ROASTED TOM TURKEY BREAST

natural pan gravy



ACTION STATIONS

ALFRED
RESTAURANT GROUP

SIDE OPTIONS

GRILLED ASPARAGUS WITH ROMESCO SAUCE

pumesco | piquillo pepper | roasted red pepper | marcona almonds

MAC & CHEESE

cheddar | gouda | provolone | bechamel | cavatappi pasta fine herbs

SALT-CRUSTED CREAMER POTATOES

salt-crust | white creamer potato

HORSERADISH MASHED POTATO

ARAGULA PESTO TROFIE PASTA

trofie pasta | arugula | basil | walnuts | asparagus dried cherry tomatoes

FARFALLE & CRISPY PROSCUITTO PASTA

english peas | roasted tomato parmesan | herbs

MEZZE RIGATONI & FINE BROCCOLINI

heirloom grape tomato | charred sweet peppers | parsley Calabrian cheese

BRAISED BRUSSEL SPROUTS

lemon butter thyme

GRILLED GARDEN VEGETABLE DISPLAY

ROASTED ROOT VEGETABLE



CHARCUTERIE STATION

MEATS

salami | prosciutto | sopressata | mortadella | bresaola

CHEESES

asiago | manchego | brie | pecorino | port wine derby

HUMMUS **choice of two:**

plain | roasted beet | carrot ginger | butternut squash turmeric roasted red pepper | basil

ACCENTS

fried & grilled lavash | fruit preserves | marcona almonds marinated olives | candied bacon | stoneground mustard honeycomb

RAW BAR STATION

MINI BAR

local seafood ceviche | jumbo shrimp cocktail
new england oyster | steamed clams | mignonette louis and cocktail sauce

FULL BAR

main lobster | king crab legs | new england oysters local white fish ceviche | jumbo shrimp cocktail snow crab cocktail

Some Items are Subject to Upcharge, Please see
Event Coordinator For Pricing

ALFRED
RESTAURANT GROUP



SUSHI STATION

ROLLS

rainbow | shrimp tempura | california | spider | volcano | spicy tuna

TAMAKI SUSHI

rainbow | shrimp tempura | california | spider | volcano | spicy tuna

SASHIMI

tuna | salmon | wahoo | shrimp | eel

NIGIRI

tuna | salmon | wahoo | shrimp | eel

SAUCES & SIDES

spicy mayo | soy | eel | wasabi | seaweed salad | ginger

PAELLA STATION

ROASTED VEGETABLE

saffron vegetable stock | roasted vegetables

CHICKEN, CHORIZO & MUSSELS

saffron rice | chicken thigh & breast | spanish chorizo | mussels

SEAFOOD

shrimp | clams | mussels | calamari | whitefish | chorizo



ALFRED

RESTAURANT GROUP

CLASSIC MENU SELECTIONS



www.alfredrestaurantgroup.com

Package Options

ALFRED
RESTAURANT GROUP

Package A-

Choice of Either 2 Appetizers or
1 Salad- or 1 Appetizer
-2 Entrees- 1 Sides -1 Dessert

Package B-

Choice of 2 Appetizers- 1 Salad
3 Entrees, 2 Sides, 2 Dessert

Custom Package Available, please contact your Events representative for Details



PROTEIN OPTIONS

ALFRED
RESTAURANT GROUP

POULTRY

TARRAGON WHOLE ROASTED CHICKEN

natural au jus

SOUTHERN COUNTRY FRIED CHICKEN

buttermilk brined

SHREDDED DUCK CONFIT

potato hash | egg | truffle essence

AIRLINE CHICKEN BREAST PAPRIKASH

hungarian inspired | creamy paprika spice

LIGHTLY FRIED SEASONED TURKEY BREAST

parmesan crust | oven roasted tomatoes

HUSDON VALLEY DUCK BREAST

blood orange grand marnier glaze

PAN SEARED ORGANIC TURKEY BREAST

mushroom | caper | lemon | parsley | white wine

BEEF

BRAISED SHORT RIB

red wine demi glaze

ESPRESSO CRUSTED TENDERLOIN

au poivre

ROASTED NY STRIP

bearnaise

CHURRASCO SKIRT STEAK

chimichurri



PROTEIN OPTIONS

ALFRED
RESTAURANT GROUP

PORK

CUBAN STYLE PORK SHOULDER

citrus | garlic | herb braised pulled pork

ITALIAN CRUSTED SEARED PORK LOIN

crispy aromatic dusted pork loin

STUFFED PORK CHOP

homestyle applesauce stuffing

FISH

BAKED HADDOCK

new england style

MISO SALMON

asian inspired glazed

SEARED GROUPE

Lemon scented beurre blanc

SEABASS

au poivre sauce



HOT SIDES

ALFRED
RESTAURANT GROUP

SIDE OPTIONS

GRILLED ASPARAGUS WITH ROMESCO SAUCE

pumesco | piquillo pepper | roasted red pepper | marcona almonds

MAC & CHEESE

cheddar | gouda | provolone | bechamel | cavatappi pasta fine herbs

SALT-CRUSTED CREAMER POTATOES

salt-crust | white creamer potato

HORSERADISH MASHED POTATO

ARAGULA PESTO TROFIE PASTA

trofie pasta | arugula | basil | walnuts | asparagus dried cherry tomatoes

FARFALLE & CRISPY PROSCUITTO PASTA

english peas | roasted tomato parmesan | herbs

MEZZE RIGATONI & FINE BROCCOLINI

heirloom grape tomato | charred sweet peppers | parsley Calabrian cheese

BRAISED BRUSSEL SPROUTS

lemon butter thyme

GRILLED GARDEN VEGETABLE DISPLAY

ROASTED ROOT VEGETABLE



SALADS

ALFRED
RESTAURANT GROUP

CEASAR

romaine lettuce | shaved parmesan | herb focaccia croutons

LOCAL CAPRESE

homestead tomatoes | basil | arugula | buffalo mozzarella crostini extra virgin olive oil | pomegranate reduction

WEDGE

gem lettuce | maytag blue cheese | candied pepper bacon candied pecans | heirloom tomatoes

GEM

green bean | bacon | tomato | onion | red wine vinaigrette

TRI COLOR BEET

goat cheese | toasted pine nuts | spinach | italian vinaigrette

HOUSE

spring mix | cranberries | candied pecans | diced tomatoes craisins | gorgonzola | balsamic vinaigrette

GREEK

mixed greens | feta | olives | cucumber | pepperoncini | tomato red onion | stuffed grape leaves



ALFRED

RESTAURANT GROUP

CLASSIC MENU SELECTIONS

DESSERTS



www.alfredrestaurantgroup.com

STATIONED OR PASSED DESSERTS

TOASTED KEY LIME TART

TOASTED COCONUT CREAM TART

BANANA PUDDING TART

torched meringue

PEANUT BUTTER PIE

TOASTED COCONUT MACARONS BAKLAVA

GOURMET DESSERT BARS | COOKIES | BROWNIES

VERRINES

s'mores | key lime | cheesecake | chocolate mousse peanut butter cup |
strawberry shortcake

CREME BRULEE

raspberry | chantilly | lavender | pistachio

CHEESECAKE

regular or chocolate

BERRIES & CREAM

CAKE POPS

CHOCOLATE CHIP COOKIE SANDWICH

HOMEMADE ICE CREAM POPS *additional \$6 PP*

ADULT BOOZY GOURMET ICE CREAM POPS *additional \$6 PP*

ALFRED
RESTAURANT GROUP



ALFRED

RESTAURANT GROUP

CLASSIC MENU SELECTIONS

BAR OPTIONS



www.alfredrestaurantgroup.com

BAR OPTIONS

ALFRED
RESTAURANT GROUP

Flexible Bar Options; Cash Bar, Consumption Bar or Open Bar

PACKAGE #1

Beer & Wine

Selection of Domestic
and Imported Beers

2 Red Wines

2 White Wines

1 Sparkling

4 Selected Beers

PACKAGE #3

Call Beer Wine & Premium Liquor

Tito's Vodka

Tanqueray Gin

Jim Beam Bourbon

Jack Daniels Whiskey

Johnnie Walker Red Label Scotch

Jose Cuervo Gold

Captain Morgan Rum

PACKAGE #2

Call Beer Wine & Liquor

Conciere Vodka

Conciere Gin

Conciere Bourbon

Conciere Whiskey

Conciere Tequilla

Conciere Rum

PACKAGE #4

Call Beer Wine & Luxury Liquor

Grey Goose Vodka

Bombay Sapphire Gin

Crown Whiskey

Maker's Mark Bourbon

Glenfiddich, 12 yr Single Malt
Scotch

Herradura Tequila

Bacardi Rum

Custom Package Available Upon Request
Please Check with your Events Coordinator for details

All Prices are subject to 24% Service Charge and 6% Sales Tax 9% Liquor Tax

