



S E C O N D  
S T R E E T  
C A T E R I N G

Appetizers and hors d'oeuvres  
Priced per dozen

Searred Ahi tuna on crispy wontons with  
Sriracha mayonnaise and Asian Slaw  
\$23.00

Smoked beef tenderloin, arugula, horseradish cream and  
lemon zest in parmesan cups  
\$23.00

Searred scallops, crispy pancetta and avocado mousse served on  
herbed croûtes with corn relish  
\$17.00

Duck pastrami on rye croûtes with an orange marmalade  
\$17.00

Smoked trout, cucumber and tomato tapenade on crostini  
\$15.00

Parmesan pastry puffs  
Meat filling: \$15.00  
Cheese or vegetable filling: \$13.00

Scallop sevicehe in cucumber cups  
\$15.00

Mini crab cakes with a spicy remoulade  
\$18.00

Chicken satays with lemongrass and chili  
\$15.00

Marinated beef satays with peanut dipping sauce  
\$16.00



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Appetizers and hors d'oeuvres continued  
Priced per dozen

Goat cheese canapés with sweet peppers  
\$13.00

Wild mushroom and truffle tartlets  
\$16.00

Moroccan lamb cigarettes  
\$15.00

Prosciutto wrapped melon  
\$14.00

Asian beef lettuce wraps  
\$15.00

Stuffed mushroom caps with goat cheese,  
mustard greens and bacon  
\$12.00

Phyllo purses with filling  
Dates and nuts \$14.00

or

Spinach and feta \$13.00

or

Ground lamb and mint \$15.00

Garlic rubbed bruschetta topped with  
Spicy shrimp and cilantro \$13.00

or

Tomato and basil \$12.00

or

Artichoke and gorgonzola \$14.00



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Platters

Antipasti

Cured meats accompanied by roasted vegetables,  
olives, cheeses and crackers

\$3.75 per guest

Cheese board

Imported and domestic cheeses accompanied with assorted crackers,  
roasted nuts, and fruit

\$3.50 per guest

Seasonal fresh fruit tray

Market price

Olive tapenade with assorted crackers

\$1.25 per guest

Baked brie filled with prosciutto and olives wrapped in puff pastry

\$65.00- serves 25

Classic hummus with warm pita wedges

\$35.00-serves 25

Spinach and artichoke blended with herbed ricotta served  
with assorted crackers

\$40.00-serves 25

Roasted garlic and porcini mushrooms

Blended with olive and truffle oil served with crostini

\$45.00-serves 25



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A la carte entrees  
Priced for a minimum of 12 people  
priced per guest unless otherwise stated

Grilled chicken breast topped with oven roasted tomatoes,  
mushroom and onion  
\$9.95

Chicken breast stuffed with prosciutto, walnut pesto  
and fontina cheese served with a Dijon brandy sauce  
\$12.95

Madras curry chicken with rice  
\$9.95

Texas quail stuffed with sage, sunflower seeds and ham  
with a chestnut honey glaze  
\$16.95 (two quails per person)

Sake braised short ribs  
\$12.95

Grilled filet mignon with a green peppercorn brandy sauce  
\$18.95

Rosemary crusted prime rib  
with horseradish cream and au jus  
\$16.95



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A la carte entrees continued

Priced for a minimum of 12 people  
priced per guest unless otherwise stated

Seared pork loin stuffed with pancetta, fennel, currants  
and pine nuts, served with natural jus  
\$13.95

Grilled Italian sausage with sweet peppers and onions  
\$10.95

Citrus breaded lamb chops with basil puree  
\$48.00 per dozen

Herb crusted salmon topped with summer chanterelles  
and butter poached fava beans  
\$14.95

Seared salmon served over an artichoke and cannellini  
bean salad with a pesto broth  
\$14.95

Grilled halibut topped with caramelized leeks, capers and lemon  
\$15.95

Spicy Thai shrimp with basil and sweet potatoes  
\$12.95



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BBQ Menu

Country style pork spareribs  
smoked over apple, hickory, and cherry wood  
\$12.95 per person

BBQ beef brisket  
\$11.95 per person

Southwestern style braised pulled pork  
\$10.95 per person

BBQ glazed chicken wings  
\$7.00 per person

Apple BBQ marinated grilled chicken breast  
\$9.95 per person

Skewered lamb kebobs with cumin, preserved lemon, and spring onions  
\$12.95 per person

Chicken, beef, pork or shrimp kebobs  
\$10.95 per person

Smoked chicken hindquarters rubbed with  
chipotle and orange  
\$11.95 per person

Mini burgers with an assortment  
of condiments and toppings  
\$25 per dozen

Marinated and grilled skirt steak  
With red wine and rosemary jus  
\$12.95 per person



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Sides  
Priced per guest

|  |   |
|--|---|
| Barbeque baked beans<br>\$1.75                               | Roasted corn and crab salad<br>\$3.50         |
| Braised greens with garlic and balsamic<br>\$2.00            | Roasted garlic mashed potatoes<br>\$1.75      |
| Bread with butter<br>\$1.00                                  | Spicy coleslaw with currants<br>\$1.75        |
| Cheddar and bacon grits<br>\$1.75                            | Steamed broccolini with herb butter<br>\$2.00 |
| Corn on the cob grilled in husk<br>\$1.75                    | Sweet potato hash<br>\$2.25                   |
| Gruyere au gratin potatoes<br>\$2.50                         | Traditional potato salad<br>\$1.75            |
| Petit green beans with onions and<br>citrus butter<br>\$2.00 | Twice baked potatoes<br>\$2.25                |
| Polenta custard<br>\$2.00                                    | Wild rice pilaf<br>\$2.50                     |



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Salads

Couscous salad with cucumbers, pine nuts, apricots, red onion and mint  
\$2.75 per guest

Fresh mozzarella and asparagus salad with smoked tomato vinaigrette  
\$3.00 per guest

Cannellini bean salad with sage, red onion, lemon, tuna, and olive oil  
\$3.00 per guest

Summer pole bean salad with roasted garlic, oven dried tomatoes,  
fresh basil and onion  
\$3.00 per guest

Endive salad with apples, Maytag blue cheese, walnuts and cider vinaigrette  
\$2.75 per guest

Spinach leaves tossed with red onion, crispy bacon, and cherry tomatoes  
with a fig vinaigrette  
\$2.75 per guest

Arugula tossed with shaved fennel, Parmagiano Reggiano,  
and chives with a Chianti vinaigrette  
\$2.75 per guest

Petit greens served with goat cheese, pistachios with balsamic vinaigrette  
\$2.75 per guest

Spring mix lettuce with shaved vegetables with choice of dressing  
\$2.50 per guest

Tortellini pasta salad tossed with black olives,  
sun dried tomatoes and Italian dressing  
\$2.75 per guest

Caesar salad with crisp romaine, croutons and  
Asiago tossed with a creamy dressing  
\$2.50 per guest



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Sweets

Pastry puffs filled with cream and drizzled  
with dark chocolate  
\$3.50 per guest

Lemon tartlets with a berry garnish  
\$3.00 per guest

Fudge brownies with dark chocolate chunks  
\$3.00 per guest

Lime ginger sugar cookies  
\$2.75 per guest

Assorted cookies  
\$2.75 per guest

Bite size cheese cakes  
\$3.50 per guest

Ganache filled cupcakes  
\$4.00 per guest

Lemon bars  
\$3.00 per guest

Apple tartlets  
\$3.00 per guest

Assorted truffles  
\$3.00 per guest