

*****All menus shown below are samples taken from actual parties; please feel free to customize to your liking! Call with your ideas or ask for ours – Christel or Colin are here to help make your party special. Prices for most selections may be found on our menus - or just call and ask (518.583.1106). Thank you for your interest!! *****



SAMPLE DINNER MENU 1

Appetizer Sampler Plate (\$7.95-9.95)

Individual plate for each guest includes:

**Maryland Crab Cakes, Bruschetta, Spring Rolls,
Shrimp Beggar's Purses**

First Course

Market Green Salad

Entrée Selections

Grilled Salmon

Served with Jasmine rice and seasonal vegetables. Salmon can be served plain or topped with our homemade mango salsa

Chicken Trevi

Chicken Breast stuffed with mozzarella cheese, sun dried tomatoes, prosciutto, and spinach; sliced and topped with a light cream sauce. Served with mashed potatoes and seasonal vegetables

New York Strip Steak

Served with mashed potatoes and seasonal vegetables (Steak Frites also available)

Mediterranean Pasta

Penne Pasta tossed with plum tomatoes, fresh basil, garlic, olive oil, black olives and topped with Feta and Parmesan cheese. Served with garlic French bread

Circus Café Desserts

Decadent Warm Chocolate Lava Cake

Hot Apple Crisp a la mode

Mango Gelato

Enjoy!!!



SAMPLE DINNER MENU 2

Starters

(family style vs. individual sampler plate)

Shrimp Beggars Purses, Bruschetta, Shrimp Cocktail Fresh Mozzarella, Tomato and Basil Salad

(See regular menu to tailor your appetizer selections; depending on size of party, you may want to order 2 or more orders of each appetizer chosen)

Entrée Selections

Italian Chicken Pasta

Tender chicken breast sautéed with garlic, artichoke hearts, sundried tomatoes, prosciutto & smoked Italian cheeses. Tossed with Penne pasta in a creamy Alfredo sauce
Served with garlic French bread

New York Strip Steak

Served with mashed potatoes and seasonal vegetables (Steak Frites also available)

Sesame Ginger Tuna

Pan seared Ahi tuna and served with Jasmine rice and sautéed seasonal vegetables

Shrimp and Chicken Veracruz

Our spicy "Latin Jambalaya"! Jumbo shrimp, grilled chicken and Jasmine rice tossed with a salsa of tomato, onions, jalapeno, cilantro, Tabasco and lime juice

Grilled Vegetable Napoleon

Portabella mushrooms, roasted red peppers, red onions, fresh mozzarella, basil and tomato, stacked and drizzled with balsamic vinaigrette and topped with an eggplant caponata.
Served with mashed potatoes and seasonal vegetables or atop a bed of fresh salad greens

Circus Café Desserts

**Decadent Warm Chocolate Lava Cake
Snickers Pie
New York Style Cheesecake**

Enjoy!!!



SAMPLE DINNER MENU 3

Appetizer Selections

(select one)

Lobster Bisque
Market Green Salad
Shrimp Beggar's Purses

Main Course Selections

Red Snapper Provencale

Pan seared Red Snapper with garlic, lemon, plum tomatoes, basil and white wine.
Served with Jasmine rice & sautéed spinach

Prime Rib

Slow roasted Prime Rib topped with our rosemary au jus; served with homemade mashed potatoes and fresh seasonal vegetables

Tortellini a la Panna

Tortellini with our homemade Alfredo sauce, prosciutto and tender baby peas
Topped with fresh shaved parmesan cheese and served with garlic bread

Dessert Selections

Decadent Warm Chocolate Lava Cake
New York Style Cheesecake
Key Lime Pie



SAMPLE DINNER MENU 4

Appetizer Sampler Plate

Individual plate for each guest includes:

**Maryland Crab Cakes, Bruschetta, Spring Rolls,
Shrimp Beggar's Purses, Mini Beef Wellingtons**

Entrée Selections

Pasta Primavera

Prime Rib with Rosemary au jus

Tomato Basil Salmon

Steak Marsala

Tuna Provencale

Circus Café Desserts

Decadent Warm Chocolate Lava Cake

Hot Apple Crisp w/ Vanilla Ice Cream

ENJOY!!

Daytime Parties – sample menus



SAMPLE DAYTIME MENU 1

Caesar Salad

Prepared with fresh crisp Romaine lettuce topped with homemade croutons and shaved parmesan. *Add Grilled Chicken, jumbo shrimp or flank steak!*

Our Famous Circus Burger

Cooked to temperature of choice, topped with lettuce and tomato; served with fries or a market salad. Choice of toppings: *American, Cheddar, Swiss, Mozzarella, Bleu Cheese Crumbles, Guacamole, Mushrooms, Sauteed Onions, or Bacon.*

Grilled Chicken Breast Sandwich

w/ red peppers, mozzarella and homemade pesto mayo served on buttered garlic French bread. A house favorite! Choice of fries or a market salad

Fresh Mozzarella, Tomato, Basil Sandwich

Served on French bread with slices of red onion and drizzled with extra virgin olive oil and balsamic vinegar. Choice of fries or a market salad

Endive and Apple Salad

Crisp apples and spears of fresh endive served on a bed of Romaine lettuce and topped with Roquefort cheese and walnuts. Served with a raspberry vinaigrette

Welcome Cocktail: Circus Café's Classic Mimosa!

Desserts

Key Lime Pie ** Snickers Pie ** Decadent Warm Chocolate Lava Cake



SAMPLE DAYTIME MENU 2

Classic Cobb Salad

Seasonal greens with grilled chicken, bleu cheese, hard boiled egg, bacon, cucumbers, carrots, cherry tomatoes and topped with a fresh avocado puree. Choice of salad dressing

Philly Cheese Steak

w/ mozzarella cheese, peppers & onions served on buttered garlic French bread
Choice of fries or a market salad

Circus Café Burger

Choose a topping (cheese, bacon, onions etc)! Choice of fries or a market salad

Grilled Chicken Breast Sandwich

w/ red peppers, mozzarella and homemade pesto mayo served on buttered garlic French bread.
A house favorite! Choice of fries or a market salad

Homemade Lasagna (lunch size available)

A perfect blend of ground beef, Italian sausage, ricotta and mozzarella cheese & our delicious homemade marinara sauce; served with garlic French bread.

*For Beverages: please choose – Coffee, Tea, Lemonade,
Iced Tea, or Soda*

Enjoy!!!!



SAMPLE DAYTIME MENU 3

Brunch Menu for Large Party *(all hors d'oeuvres passed butler style)*

Petite Quiche
Prosciutto and Melon
Mini Bagels with Smoked Salmon and Cream Cheese
Mojito Chicken Skewers w/Pineapple and Mango
Fig & Mascarpone in Phyllo
Pear & Brie in Phyllo
Curried chicken salad on Belgian Endive
Tomato, Basil, Mozzarella skewers
Maryland Crab Cakes
Pigs n' Blankets
Classic Italian Bruschetta
Steak and Goat Cheese Bruschetta
Crispy Shrimp Beggars Purses

Passed Desserts

Brownie bites w/ Fresh Strawberries
Mini Cheesecakes (assorted flavors)

Stationary Trays

1 Tray of Assorted Premium Cheeses (Brie, etc), Fruit & Crackers -
1 Tray of Crudite: Assorted Fresh vegetables & dip

Bar

Welcome Cocktails (suggestions): Bellini, Mimosa, our signature Mojito.

For additional information regarding the bar and options available, please refer to the Bar and Beverage Service section in Cocktail Receptions on the next page.



Cocktail Reception Sample Menu

Information re: Passed Hors d'oeuvres, Stationary Platters, and Bar
all hors d'oeuvres are available for on or off premise parties*

Circus Café Hors d'oeuvres Menu

Hot hors d'oeuvres

Maryland Crab Cakes
Shrimp Beggar's Purses
Thai Spring Rolls
Filet of Beef on Toasted Baguette
Mojito Chicken Skewers w/Pineapple and Mango
Asian Beef with Hoisin Sauce and Fresh Mango
Italian Bruschetta
Beef Wellington
Pear & Brie in Phyllo
Fig & Mascarpone in Phyllo
Chicken & Cheese Quesadillas
Pigs n' Blankets
Crabmeat Stuffed Mushrooms
Tropical Coconut Shrimp Skewers
Steak and Goat Cheese Bruschetta
Coconut Shrimp
Petite Quiche
Chicken Satay

Cold hors d'oeuvres

Tomato, Basil, Mozzarella skewers
Prosciutto and Melon
Curried chicken salad on Belgian Endive
Endive with Bleu Cheese and Walnuts drizzled with raspberry vinaigrette

All passed hors d'oeuvres will be served with the appropriate dipping sauces;

** hors d'oeuvres may be purchased by the dozen for off premise parties*

Passed Desserts

Brownie bites w/ Fresh Strawberries
Mini Cheesecakes (Assorted flavors)

Stationary Trays

**Two Trays: 1. Fruit and Cheese (Assorted Premium Cheeses (Brie, etc),
Crackers and Fruit);**
2. Fresh Crudite Vegetables and Dip

Bar and Beverage Service

We offer many options: Open bar (full range of bar selections paid for by host), limited bar (beer, wine and soda paid for by host), cash bar (guests pay for bar drinks), welcome cocktail (i.e. Margarita, Mojito, Raspberry Cosmopolitan, Mimosa, Bloody Mary, Bellini, etc) on trays to welcome guests as they arrive. The welcome cocktail can be offered alone or in addition to a full bar or limited bar option.