HORS D’OEUVRES
Served butler style or as an action station

HOT HORS D’OEUVRES
- Mini Beef Wellingtons
- Spanakopita
- Stuffed Mushroom Caps
- Baked Brie with Raspberries and Almonds
- Assorted Mini Quiches
- Smoked Chicken Quesadillas
- Mini Crab Cakes
- Chicken Saté with Peanut Sauce
- Cider Braised Chorizo on Toast Rounds
- Bacon Wrapped Sea Scallops

COLD HORS D’OEUVRES
- Fresh Vegetable Crudités with Dip
- Fresh Fruit with Caramel Dip
- Prosciutto Wrapped Asparagus
- Fresh Mozzarella and Basil with Cherry Tomato
- Shrimp Cocktail
- Cucumber Rounds with Boursin Cheese and Sun Dried Tomatoes
- Baby Red Potatoes Stuffed with Sour Cream and Chives
- Fresh Tomato and Basil Bruschetta
- Smoked Salmon Sides
- Domestic and Imported Cheeses with Assorted Crackers
- Asparagus and Asiago Cheese in Phyllo Pastry
DINNER

Your entrée includes a salad, rolls, butter and water.
Iced tea upon request. Coffee and hot tea service to follow.

SALADS

- Romaine Lettuce with Sliced Tomato, Cucumber, Croutons and Creamy Italian Dressing
- Baby Spinach with Red Onions, Mandarin Oranges, Bacon and Poppy Seed Dressing
- Spring Greens with Sun Dried Tomato, Cranberries, Feta Cheese and Balsamic Vinaigrette Dressing
- Crisp Romaine Hearts with Parmesan Cheese, Croutons and Creamy Caesar Dressing

ENTRÉES

BEEF

- Prime Rib with Horseradish Sauce, Oven Roasted Browned Potatoes and Haricot Vert
- Beef Tenderloin with Veal Demi-Glace, Roasted Garlic Mashed Potatoes and Root Vegetable Gratin
- Steak Au Poivre with Baby Carrots, Roasted Garlic Mashed Potatoes and Parmesan Potato Crisps
- Center Cut Grilled Sirloin, Swiss Potatoes and Honey Dijon Glazed Carrots
- Roasted Beef Tenderloin with Red Wine, Chocolate and Rosemary Sauce over Wild Rice and Grilled Asparagus
- Hand Cut Grilled Rib-eye Steak with Smashed Yukon Gold Potatoes and Sautéed Brussel Sprouts

PORK

- Herb Crusted Pork Loin with Roasted Garlic Mashed Potatoes and Fire Roasted Vegetables
- Bourbon Marinated Pork Medallions with Roasted Garlic Rice Pilaf and English Peas
- Pork Medallions in a Port Wine Mushroom Sauce over Creamy Risotto and Grilled Asparagus
- Roasted Pork with Apples and Sage with Rustic Smashed Potatoes and Roasted Root Vegetables
POULTRY

- Caribbean Jerk Grilled Chicken Breast with Pineapple Mango Salsa, and Caribbean Style Vegetables and Smashed Sweet Potatoes
- Boursin Cheese and Spinach Stuffed Chicken Breast with a Gourmet Sauce with Wild Rice and Green Beans Almondine
- Apple and Almond Stuffed Chicken Breast with Amaretto Cream Sauce over Mashed Potatoes and Blanched Asparagus
- Chicken Marsala with Brown Rice and Grilled Vegetables

SEAFOOD

- Lemon and Bourbon Glazed Pacific Salmon with Grilled Asparagus and Mashed Potatoes
- Butter Baked Salmon Fillet with Dill Sauce with a Rice and Lentil Blend and Roasted Root Vegetables
- Tortilla Crusted Tilapia with Chipotle Lime with Boiled New Potatoes and Corn O’Brien
- Pecan Crusted Tilapia with Seasoned Broccoli and Caribbean Style Smashed Sweet Potatoes

LAMB

- Lamb Medallions with Thyme and Garlic Cream over Root Vegetable Gratin

VEGETARIAN

- Stuffed Portobello Mushroom Cap
- Couscous Stuffed Acorn Squash
- Pasta with fresh Broccoli, Carrots and Cauliflower in Garlic Olive Oil and Fresh Basil Sauce
- Vegan Eggplant Stuffed with Lentils, Rice and Fresh Vegetables
- Eggplant Parmesan
STATIONS

CARVING STATION (Choice of Two)
- Herb Roasted Beef Tenderloin
- Roasted Turkey Loin
- Honey Glazed Ham
  Carving station accompanied by freshly baked rolls and choice of sauces

PASTA STATION
- Penne Pasta and Cheese Tortellini
- Pesto, Alfredo and Marinara Sauces
- Parmesan Cheese and Garlic Bread

GARDEN STATION
- Caesar Salad
- Fresh Fruit Salad
- Roasted Red Bliss Potato Salad with Garlic and Mint
- Cherry Tomatoes and Fresh Mozzarella in Balsamic Vinaigrette with Fresh Basil

ASIAN STATION
- Teriyaki Chicken Breast
- Vegetable Rice Stir-Fry
- Egg Rolls
- Assorted Dipping Sauces

GOURMET POTATO BAR
- Baked Potatoes
- Garlic Mashed Potatoes
- Herb Roasted Red Potatoes
- Whipped Butter, Sour Cream, Crisp Bacon Pieces, and Cheddar Cheese
DESSERTS

FULL DESSERT BUFFET
A beautiful presentation that will allow your guests to sample an array of special desserts and accompanying sauces of your choosing. This is a perfect complement to the coffee service and can even take the place of a traditional wedding cake.

- Assorted Tartlets
- Assorted Mini Cheesecakes
- Chocolate Dipped Strawberries
- Cannoli
- Assorted Fresh Baked Cookies
- Cappuccino Mousse
- Caramelized Custard with Fresh Berries
- Assorted Dessert Bars
- Chocolate Dipped Cream Puffs
- Petit Fours
FAREWELL MEALS

GOURMET BRUNCH
- Quiche Lorraine
- Baked Ham with Honey Dijon Glaze
- Brunch Potatoes
- Smoked Salmon and Mini Bagels with Cream Cheese, Sour Cream, Red Onion and Chives
- Cucumber Finger Sandwiches
- Fresh Fruit Salad
- Freshly Baked Gourmet Breakfast Breads

TRADITIONAL BRUNCH
- Challah French Toast with Powdered Sugar, Maple Syrup and Whipped Cream
- Vegetable Egg Frittata
- Hash Brown Casserole with or without Sausage
- Seasonal Fresh Fruit
- Freshly Baked Gourmet Breakfast Breads
- Warm Fruit Crisp

SOUTHWESTERN BRUNCH
- Biscuits and Sausage Gravy
- Cheddar Cheese Grits
- Churros
- Seasonal Fresh Fruit with Honey Lime Dressing
- Freshly Baked Gourmet Breakfast Breads

BOXED LUNCHES
- Sandwich or Wrap (Ham, Smoked Turkey or Roast Beef)
- Chef’s Choice Deli Salad
- Fresh Fruit
- Chips
- Gourmet Cookies
- Beverage