



# DINNER MENU

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## PLATED DINNER

Select one item from each category

### FIRST COURSE

French Mache Salad with Caramelized Fennel and Orange Segments

Roasted Beet, Watercress and Goat Cheese Crostini

Baby Arugula, Gorgonzola, Toasted Pecans and Lemon Vinaigrette

### MAIN COURSE

Grilled Wild Striped Bass with served with  
Cauliflower Puree and Roasted Yellow Beets with Beet Vinaigrette

Grilled Filet Mignon of Beef with Veal Demi Glace  
Served with Rosti Potatoes and Grilled Asparagus

Pan Seared Poussin (Baby Chicken) with Honey Balsamic Glaze  
Served with Creamy Polenta and Baby Vegetables

### DESSERTS

A Trio of Decadently Delicious Gelatos

White Chocolate - Green Tea Ice Cream

Peach Upside Down Cake served with Homemade Peach Ice Cream

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Coffee, Decaffeinated Coffee, Gourmet Teas

\$85.00 per guest

*We would be delighted to design a menu to suite your taste and budget.*



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## ADDITIONAL COCKTAIL DISPLAY

Tarragon-Scented Roasted Turkey Breast  
OR  
Pasta Siciliana with Tomato, Eggplant, Ricotta and Romano

\$7.00 per guest

Sliced Smoked Salmon Platter Served with Capers, Chopped Onion,  
Chopped Egg and Black Bread Points

\$9.00 per guest

Grilled Beef Tenderloin with Porcini Sauce  
Shrimp, Chicken and Sausage Paella with Saffron and Sweet Peppers  
Roasted Whole Fillet of Salmon with Sauce Choron  
Roasted Leg of Lamb with Red Wine Sauce

\$10.00 per guest

Boiled Jumbo Shrimp with Cocktail Sauce

\$12.00 per guest



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## BUFFET DINNER

\$65.00 per guest

Please select (3) items from each category

Entrees will be served with a seasonal selection of  
Fresh Vegetables and Potatoes or Rice.

### SALADS

Baby Arugula, Toasted Pecans, Gorgonzola and Lemon Vinaigrette

New Potatoes and Prince Edward Island Mussels in a Creamy Curry Broth

Rustic Italian Bread Salad with Cucumbers, Tomato and Sweet Garlic

Chilled Asparagus with Prosciutto di Parma and Truffled Cheese

Traditional Caesar Salad with Pecorino Romano

### ENTRÉES

Grilled Salmon with Mushroom Ragout

Cuban Shredded Hanger Steak

Pan Seared Chicken Breast with Sage and White Wine

Dijon Crusted Lamb

Roasted Five-Spice Muscovy Duck Breast



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## BUFFET DINNER DESSERTS

Please select (3) Desserts

Chocolate Raspberry Mousse Cake

Thousand Crepes Cake with Port Wine Sauce

Individual New York Cheesecake with Raspberry Coulis

Pear Caramel Cake with Coffee Glaze

Crème Brûlée Tart

Seasonal Fruit Tart with Apricot Sauce

Homemade Cookie Plate

Coffee, Decaffeinated Coffee and Gourmet Teas

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