

Plated Dinner

First Course

Choice of One

French Mache Salad with Caramelized Fennel and Orange Segments

Serrano Ham Wrapped Shrimp with Harissa Dipping sauce

Baby Arugula, Gorgonzola, Toasted Pecans and Lemon Vinaigrette

Roasted Beets, Watercress and Goat cheese Crostini

Main Course

Choice of Two

Pan Seared Wild Strip Bass, Cauliflower Puree, Roasted Yellow Beets

Grilled Filet Mignon of Beef with Veal Demi Glace

Roasted Pork Loin Provencal (Tomato, capers & Herbs)

Spicy Cuban Shredded Hanger Steak with Cilantro, Red Onion & Lime

Pan Roasted Halibut with Caper Berries and Baby Plum Tomatoes

Grilled Shrimp with Cilantro Pesto

Grilled Salmon with Ginger Beurre Blanc

Pan Seared Poussin (Baby Chicken) with Honey Balsamic Glaze

Pan Seared French Cut Chicken Breast with Wild Mushrooms

Dessert

Choice of One

Fresh Berries and Cream

A Trio of Decadently Delicious Gelatos

Molten Chocolate Cake with Crème Anglaise

Coffee, Decaffeinated Coffee, Gourmet Teas

Buffet Dinner

Choice of One From Each Category

Salads

Baby Arugula, Toasted Pecans, Gorgonzola, Grapes and Lemon Vinaigrette

Rustic Italian Bread Salad with Cucumbers, Tomato and Sweet Garlic

Frisee Tossed with Crumbled Roquefort Cheese, Apples and Citrus Vinaigrette

Classic Caesar Salad with Garlic Croutons

Baby Greens, Cherry Tomatoes, Hot House Cucumbers & Champagne Vinaigrette

Chilled Asparagus with Proscuitto di Parma & Truffled Cheese

Pasta

Sicilian Orecchiette Pasta, Fried Eggplant, Oven Dried Tomatoes & Fresh Ricotta

Gemelli Pasta with Garden Vegetables, Fresh Herbs and Garlic Oil

Wild Mushroom Ravioli with Sage Brown Butter

Fish

Grilled Shrimp with Cilantro Pesto

Grilled Salmon with Dill Aioli

Oven Roasted Cod Fish with Grilled Corn Salsa

Stuffed Filet of Sole with Dill Beurre Blanc

Poultry / Meat

Pecan Crusted Chicken Breast

Apple and Sage Stuffed Chicken Breast

Grilled Chicken Breast with Balsamic Vinegar and Caramelized Onion Sauce

Roasted French Cut Chicken Breast with Lemon Chicken Jus

Spicy Cuban Shredded Hanger Steak
Grilled Steak with Port Balsamic Glaze
Roasted Pork Loin Provencal
Roasted Five Spice Muscovy Duck Breast
Filet Mignon with Red Wine Demi Glace*

**Additional Charge*

Side Dishes

Choice of Two

Roasted Fingerling Potatoes
Vegetable Cous Cous
Basmati Rice
Mixed Baby Vegetables
Roasted Root Vegetables
Creamy Mashed Potatoes

Desserts

Coffee & Tea Service
Fresh Fruit Salad
Butter Cookies
Individual Cheese Cakes
Chocolate Raspberry Mousse Cake
Chocolate Covered Strawberries

Enhancements

International & Domestic Cheeses & Breads

Selection of Imported and Domestic Cheeses,
Figs, Apples, Pears and Berries
Accompanied with Toasted Tuscan Bread

Crudités Served in Market Fresh Wheat Grass with Flat Breads, Gourmet
Crackers and Dipping Sauces

Tapas Platter

Cured Meats, Olives and Imported Cheese
Served with Grilled Flat Bread

Mediterranean Platter

Hummus, Baba Ganoush, Marinated Feta, Calamata Olives and
Stuffed Grape Leaves
Served with Toasted Pita Points

Dessert Table

Chocolate Dipped Strawberries
Mini Cupcakes
Assorted Candy
Shot Glass Puddings (Chocolate Pudding, Rice Pudding, Berries & Cream)

Hosted Bar

Beer and Wine

4 hour open bar