

***Elaborate Cocktail Reception
with Sit-Down Dinner***

Cocktail Reception

Butlered Hors d'oeuvres

Chilled Spiced Crab, Crème Fraiche
Salmon Mousse, Dill Cream Cheese
Thai Beef Satay, Spicy Peanut Sauce
Spinach Spanikopita, Tzatziki Sauce
Melon & Prosciutto
Feta & Olive Skewers

Cocktail Buffet

International Cheese Board

Seasonal Fruits & Sliced Baguette

Fresh Vegetable Crudite

Hummus, Bleu Cheese, and Ranch Dip

Fresh Tomato & Mozzarella Basil & Balsamic Glaze

Antipasto Platter with Olives, Prosciutto, Salami & Provolone

Dinner

Salad

Mixed Salad, Crumbled Stilton,
Honey-Spiced Pecans, Cranberry Vinaigrette

Entrees

Seared Filet Mignon, Bearnaise Sauce

- or -

Miso Glazed Sea Bass, Soy Ginger Sauce

Assorted Dinner Rolls with Sweet Butter

Desserts

New York Style Cheesecake

Fresh fruit tart

Chocolate Ganache Cake

Fresh Fruits in Season

Vanilla Bean Ice Cream

Coffee & Herbal Teas

Bar Service

Includes Full Open Premium/Cordial Bar