

# 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