



## Salads

Tossed Salad with Tomatoes, Cucumber & Carrots  
Caesar Salad with Garlic Croutons & Parmesan Cheese  
Field Green Salad with Grape Tomatoes, Purple Onion, Shredded Cheese & Croutons

## Entrées

### Chicken

Herb Roasted Chicken Breast  
Chicken a la Marsala  
Coq au Vin  
Mediterranean Chicken Breast stuffed with Sundried Tomato, Spinach & Artichoke  
Pecan Encrusted Chicken Breast with Nutmeg Bechamel

### Seafood

Baked Tilapia with Lemon Beurre Blanc  
Grilled or Baked Salmon with a Spicy Pear Salsa  
Hawaiian Mahi-Mahi with Pineapple Relish  
Shrimp Key West (Platinum Only)

### Pork

Coriander & Cumin Seasoned Pork Loin  
Caribbean Seasoned Pork Loin with Fresh Fruit Salsa  
Sausage, Raisin & Cranberry Stuffed Pork Loin  
Citrus Glazed Asian Pork Medallions

### Beef

London Broil with Crimini Mushroom Demi-Glace  
Peppercorn Encrusted Sliced Round of Beef  
Beef Bourguignon  
Petite Filet Medallions (Plated Only)  
Prime Rib of Beef (Platinum Only)

## Vegetables

Sautéed Caribbean Vegetable Medley  
Broccoli & Cauliflower in Tarragon Butter  
Honey Glazed Carrots  
Green Beans Almondine  
Haricot Vert  
Asparagus with Hollandaise (Plated Only)

## Starches

Garlic Mashed Potatoes  
Buttermilk Mashed Potatoes  
Smashed Sweet Potatoes  
Herb Roasted Red Potatoes  
Rice Pilaf  
Potatoes au Gratin  
Baked Potato (Plated Only)



## Enhancements

### Pasta Action Station

Your guests can create their own pasta dish & watch a member of our culinary team make it right before their eyes.

Choose Two Pastas & Two Sauces accompanied by  
an assortment of Vegetables, Cheeses & Herbs  
Penne, Linguini, Fettuccini, Farfalle  
Roasted Tomato Marinara, Alfredo, Lemon Basil

\$3 per person  
or included in Platinum as both Starch Selections

### Carving Station

Oven Roasted Tom Turkey Breast  
Maple Glazed Pit Ham  
Roasted Top Round of Beef  
Pork Tenderloin\*

\$4 per person  
\*\$5 per person  
or included in Platinum as One Meat Selection (Buffet Only)

### Omelet Station

A Great Late Night Snack or Brunch Reception Enhancement

Three Egg Omelets Cooked to Order including  
mushrooms, tomatoes, onions, peppers, black olives,  
sausage, bacon, ham, jalapenos and cheese

\$3 per person

### Sushi Station

An Assortment of Hand Rolled California,  
Vegetable, Tuna, Salmon & Tempura Rolls  
& Fresh Fish Nigiri.  
Served with Wasabi, Soy Sauce & Pickled Ginger

\$6 per person

Enhancement pricing based on a minimum of 50 People  
Prices do not include Gratuity & Tax

## Cold Hors D'oeuvres

### Fruit Fusion Display

Assortment of Fresh Seasonal Fruit

### Domestic Cheese Board

Pepper Jack, Swiss and Cheddar Cheeses served with Assorted Gourmet Crackers

### International Cheese Board\*

Dilled Havarti, Smoked Gouda, Fontina, Provolone, Feta, Stilton Blue Cheese, Munster,  
Five County Irish Cheddar, Olive & Sundried Tomato Stuffed Mozzarella  
served with Assorted Baguettes & Flatbread

### Antipasto

An assortment of Salami, Prosciutto, Italian Cheeses, Pepperoncini, Roasted Red Peppers & Kalamata Olives  
Served with Crusty Bread & Herb Infused Extra Virgin Olive Oil  
\*This display would serve as two cold hors d'oeuvre selections

### Fresh from the Garden

Raw & Grilled Marinated Vegetables served with a Peppercorn Ranch Dressing

### Mexican Fiesta

Tri-Colored Tortilla Chips served with Salsa & Nacho Cheddar Dip  
Served with Jalapenos, Black Olives, Pepper Jack Cheese & Tomato Concasé

### Tomato & Mozzarella Crostini with Basil Chiffonade

### Vodka Marinated Grape Tomatoes

Vodka & White Wine Vinaigrette Spiked Grape Tomatoes  
with Cracked Black Pepper, Sea Salt & Lemon Essence

### Tea Sandwiches

Miniature Open Faced Sandwiches with your choice of:  
Tuna Cucumber, Egg Salad, Chicken Chutney, Carrot Raisin or Apple & Brie

### Greek Phyllo Cups

Stuffed with your choice of:  
Three Cheese Mousse, Sundried Tomato Mousse, Chicken Chutney Salad,  
or Pesto Cheese with Grape Tomatoes and Balsamic Drizzle

### Prosciutto Wrapped Melon

Cool Honeydew & Cantaloupe wrapped with Prosciutto

### Shrimp Cocktail\*

Served with Cocktail Sauce, Remoulade Sauce or Spicy Gazpacho

### Smoked Salmon Deviled Eggs\*

Deviled Eggs stuffed with Smoked Salmon & Egg Mousse  
topped with Capers & Diced Purple Onion

### Tuna Tartare\*

Mixed with Balsamic Vinaigrette, Mango, Cilantro & Red Onion Brunoise Served with Fried Wonton Skins

### Shrimp & Scallop Ceviche\*

Shrimp & Scallops marinated in Lime & Lemon Juice with Cucumber, Cilantro, Purple Onions, Tomato & Extra Virgin Olive Oil

### Smoked Tuna Dip\*

Served with Assorted Baguettes & Flatbreads

## Hot Hors D'oeuvres

### Greek Essence

Spinach & Artichoke in Parmesan Béchamel served with Fried Pita Chips

### NOLA Barbequed Shrimp\*

New Orleans Style Barbeque Shrimp made with Worcestershire, Green Onions, Beer, Rosemary, Creole Seasoning & Heavy Cream Served with Crusty Bread for Dipping

### Stuffed Mushroom Caps

Your choice of Sausage, Crab, Spinach & Feta or Blue Cheese

### Southern Fried Chicken Satays

Fried corn flour battered chicken strips served with Honey Mustard or Sweet Thai Chili Sauce

### La Petite Quiche

Your Choice of Bacon & Spinach, Spinach & Artichoke, Crab or Cheese

### Spinach Spanakopita

Spinach, Feta Cheese, Onions & Greek Seasoning in a Phyllo Triangles

### Wild Mushroom & Sundried Tomato en Croute

Puff Pastry Roulade stuffed with Sundried Tomato & Mushroom Duxelles

### Petite Crab Cakes\*

Served with House Made Remoulade Sauce

### Conch or Crab Fritters\*

Served with Cajun Creole Sauce

### Fried Coconut Shrimp\*

Served with Spicy Orange Marmalade Dipping Sauce

### Crab Rangoon

Served with Tangy Sweet & Sour Dipping Sauce

### Hunan Chicken or Beef Skewers

Served with Sweet & Sour, Hoisin Barbeque or Thai Peanut Sauce

### Baked Polpette

Cocktail Meatballs with your choice of Hoisin, Barbeque, Swedish or Thai Sweet Chili Sauce

### Vegetable Egg Rolls or Spring Rolls

Served with Traditional Asian Duck Sauce & Spicy Mustard

### Tri-Colored Fried Ravioli

Served with Basil Pesto or Roasted Tomato Marinara



## Open Bar

### Draft Beer & House Wine

2 hours ~ \$13 per person      3 hours ~ \$15 per person

### Draft Beer, House Wine & Well Liquor

2 hours ~ \$14 per person      3 hours ~ \$16 per person

### Draft Beer, House Wine & Premium Liquor

2 hours ~ \$18 per person      3 hours ~ \$22 per person

### Draft & Bottled Beer, House Wine & Premium Liquor

3 hours ~ \$24 per person

#### Premium Brands

Bacardi, Dewar's, Beefeater, Bombay, Stoli, Jose Cuervo, Jim Beam, Jack Daniels

#### Bottled Beer

Budweiser, Miller Lite, Corona, Heineken

## Hosted Bar

Draft Beer    \$2.25  
Domestic Bottle Beer    \$2.50  
Import Bottle Beer    \$3.25

House Wine    \$4.00

Well Brands    \$4.25  
Premium Brands    \$5.50 +

\*Available as tab or set dollar amount

## Cash Bar

Draft Beer    \$2.75  
Domestic Bottled Beer    \$3.00  
Import Bottled Beer    \$3.50

House Wine    \$4.50

Well Brands    \$4.75  
Premium Brands    \$6.00 +

\*Cash Bar subject to \$75 bartender fee  
if less than \$300 in bar sales

Open and Hosted Bar Service are subject to 20% service charge & 6.5% sales tax