

# VINTAGE PLATED

Rolls and Butter. Coffee, Decaf or Tea Upon Request

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## HORS D' OEUVRES PLATTER

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Choice of two

**Vegetable Crudité**  
**Seasonal Fresh Fruit Tray**  
**Domestic Cheese and Cracker Display**

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## SALAD

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Choice of one

**Oriental Chicken Salad**  
**Traditional Caesar Salad**  
**Organic Baby Greens** with candied walnuts, gorgonzola cheese and balsamic vinaigrette

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## ENTRÉE

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Choice of two  
One per guest

**Boneless Short Ribs** braised in red wine  
**Prime Rib** au jus and creamy horseradish  
**Pan Roasted Chicken Breast** pan roasted with choice of sauce: lemon herb, marsala or whole grain mustard sauce  
**Chicken Roulade** baked stuffed chicken breast, spinach sun dried tomato, mozzarella, and basil sauce  
**Grilled Salmon** with a choice of sauces: pomegranate or lemon dill  
**Chef's Selection Seasonal Fish** lemon caper sauce  
**Shrimp Scampi** with a lemon butter sauce, capers, parsley and sun dried tomatoes  
**Mushroom Ravioli** white truffle vermont cheddar sauce V  
**Saffron Orzo** with mediterranean vegetables V

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## SIDE

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Choice of one

**Mashed Potatoes**  
**Saffron Rice**  
**Herb Roasted Potatoes**

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## VEGETABLES

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Choice of one

**Seasonal Vegetables Medley**  
**Grilled Mixed Vegetables**  
**Broccoli and Baby Carrots**

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## DESSERT

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**Cheesecake**  
**Royaltine Crunch**  
**Flourless Chocolate Cake**  
**Lemon Bomb**

*47 per person*