

EXCLUSIVE PLATED

Rolls and Butter. Coffee, Decaf, Tea or Iced Tea Upon Request

HORS D'OEUVRES PLATTER

Choice of 4,
4 pieces per person

Assorted Mini Quiche

Swedish Meatballs

Habanero Chicken Wings
with blue dressing

Spring Rolls with sweet chili sauce

Deviled Eggs

Beef Crostini with chimichurri sauce

Mini Vegetable Quesadilla with
roasted tomato salsa and cilantro
crema fresca

Sesame Crusted Chicken Skewers
with a lemon aioli

Coconut Shrimp with papaya
cocktail sauce

SALAD

Choice of one

Oriental Chicken Salad

Organic Baby Greens with candied
walnuts, gorgonzola cheese and
balsamic vinaigrette

Traditional Caesar Salad

Heirloom Tomato with burrata,
wild arugula, olive oil and balsamic
glace (seasonal)

ENTRÉE

Choice of two

One per guest

*Combination Available

Boneless Short Ribs braised in red wine

Prime Rib au jus and creamy horseradish (no combo)

Filet Mignon red wine demi glace

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

Shrimp Scampi with a lemon butter sauce, capers, parsley and sun dried
tomatoes

Mushroom Ravioli white truffle vermont cheddar sauce V

Chef's Selection Seasonal Fish lemon caper sauce

SIDE

Choice of one

Au Gratin Potatoes

Twice Baked Potato

Yukon Gold Mashed Potatoes

Saffron Rice

VEGETABLES

Choice of one

Seasonal Vegetables

Grilled Mixed Vegetables

Broccoli and Baby Carrots

Grilled Asparagus

DESSERT

Cheesecake

Royaltine Crunch

Flourless Chocolate Cake

Lemon Bomb

Seasonal Dessert

58 per person