# Special occasion Menus









# S|E specialty events

— 94th Aero Squadron —



# **ESSENTIALS PACKAGE**

Table Linen, House Chairs, Welcome Champagne or Cider, Warm Bread and Butter, Choice of One Salad, Choice of One Plated Entrée

#### SALADS

**Little Gem Caesar** little gem lettuce, shaved parmesan, garlic roasted croutons, crisp capers

**House Mixed Greens** seasonal blend of organic greens, avocado, tomatoes, smoked tomato vinaigrette

# PLATED ENTRÉES

**Garlic Grilled Chicken** butter whipped mashed potatoes, grilled broccolini, pan jus

**Rosemary Bistro Filet** herb roasted potatoes, chef's seasonal vegetable, thyme demi-glace

**Sautéed Broccolini & Crispy Tofu** soy honey glazed tofu, ginger broccoli purée, roasted red pepper, sunflower seeds

**Pan Seared Salmon** roasted garlic mashed potatoes, sautéed seasonal vegetables, caper, lemon cream

Chef's Selection Seasonal Fish

**DESSERT** 

Chef's Selection

**BEVERAGES** 

**Unlimited Coca-Cola products** Coke, Diet Coke, Sprite, Lemonade, Tea, Coffee and Water

# PREMIER PACKAGE

Table Linen, House Chairs, Welcome Champagne or Cider, Warm Bread and Butter, Choice of Two Hors d'Oeuvres, Choice of One Salad, Choice of Two Entrées

# HORS D 'OEUVRES

#### Hot

Vegetable Spring Roll

Coconut Shrimp

Grilled Chicken Skewer

Turkey Meatballs Skewer

Chicken Tostada

#### Cold

Tomato Bruschetta

Goat Cheese Crostini

Tomato Mozzarella Skewer

### **SALADS**

**Little Gem Caesar** little gem lettuce, shaved parmesan, garlic roasted croutons, crisp capers

**House Mixed Greens** seasonal blend of organic greens, avocado, tomatoes, smoked tomato vinaigrette

# PLATED ENTRÉES

**Garlic Grilled Chicken** butter whipped mashed potatoes, grilled broccolini, pan jus

**Rosemary Bistro Filet** herb roasted potatoes, chef's seasonal vegetable, thyme demi-glace

**Sautéed Broccolini & Crispy Tofu** soy honey glazed tofu, ginger broccoli purée, roasted red pepper, sunflower seeds

**Pan Seared Salmon** roasted garlic mashed potatoes, sautéed seasonal vegetables, caper, lemon cream

Chef's Selection Seasonal Fish

# **DESSERT**

Chef's Selection

# **BEVERAGES**

Two Hours Beer and Wine Service

**Unlimited Coca-Cola products** Coke, Diet Coke, Sprite, Lemonade, Tea, Coffee and Water

# **ELEGANCE PACKAGE**

Table Linen, House Chairs, Welcome Champagne or Cider, Warm Bread and Butter, Choice of Four Hors d'Oeuvres, Choice of One Salad, Choice of Two Entrées

# HORS D 'OEUVRES

#### Hot

Vegetable Spring Roll

Coconut Shrimp

Grilled Chicken Skewer

Turkey Meatballs Skewer

Chicken Tostada

#### Cold

Tomato Bruschetta

Goat Cheese Crostini

Tomato Mozzarella Skewer

### SALADS

**Little Gem Caesar** little gem lettuce, shaved parmesan, garlic roasted croutons, crisp capers

**House Mixed Greens** seasonal blend of organic greens, avocado, tomatoes, smoked tomato vinaigrette

# PLATED ENTRÉES

**Garlic Grilled Chicken** butter whipped mashed potatoes, grilled broccolini, pan jus

**Rosemary Bistro Filet** herb roasted potatoes, chef's seasonal vegetable, thyme demi-glace

**Sautéed Broccolini & Crispy Tofu** soy honey glazed tofu, ginger broccoli purée, roasted red pepper, sunflower seeds

**Pan Seared Salmon** roasted garlic mashed potatoes, sautéed seasonal vegetables, caper, lemon cream

Chef's Selection Seasonal Fish

# **DESSERT**

Personalized Specialty Cake

# **BEVERAGES**

Wine Service

Two Hour Deluxe Bar

**Unlimited Coca-Cola products** coke, diet coke, sprite, lemonade, tea, coffee and water

# PLATINUM PACKAGE

Premium Linen, Chivari Chairs, Welcome Champagne or Cider, Warm Bread and Butter, Choice of Four Hors d'Oeuvres, Choice of One Salad, Choice of Two Entrées, Specialty Cake

# HORS D 'OEUVRES

#### Hot

Vegetable Spring Roll

Coconut Shrimp

Grilled Chicken Skewer

Turkey Meatballs Skewer

Chicken Tostada

#### Cold

Tomato Bruschetta

Goat Cheese Crostini

Tomato Mozzarella Skewer

### **SALADS**

**Little Gem Caesar** little gem lettuce, shaved parmesan, garlic roasted croutons, crisp capers

**House Mixed Greens** seasonal blend of organic greens, avocado, tomatoes, smoked tomato vinaigrette

# PLATED ENTRÉES

**Garlic Grilled Chicken** butter whipped mashed potatoes, grilled broccolini, pan jus

**Rosemary Bistro Filet** herb roasted potatoes, chef's seasonal vegetable, thyme demi-glace

**Sautéed Broccolini & Crispy Tofu** soy honey glazed tofu, ginger broccoli purée, roasted red pepper, sunflower seeds

**Pan Seared Salmon** roasted garlic mashed potatoes, sautéed seasonal vegetables, caper, lemon cream

Chef's Selection Seasonal Fish

# **DESSERT**

Personalized Specialty Cake

### **BEVERAGES**

Wine Service

Four Hour Deluxe Bar

**Unlimited Coca-Cola products** coke, diet coke, sprite, lemonade, tea, coffee and water

# WEDDING ENHANCEMENTS

# **HORS** D 'OEUVRES

Per Person Minimum Count 25

#### HOT

Crab Cake Bite

Pig n Blanket

Marinated Beef Skewer

#### COLD

Ahi Tuna Poke

**Shrimp Cocktail** 

#### **VEGETARIAN**

Tomato Gazpacho

Mushroom Goat Cheese Tart

#### **APPETIZERS**

Crab Cake served with chipotle aioli

Shrimp Cocktail served with cocktail sauce

### **SALADS**

Wedge iceberg lettuce, tomatoes, scallions, crispy bacon, homemade blue cheese dressing

Beet cherry tomatoes, arugula, champagne vinaigrette

Goat Cheese cheese cucumber, mixed greens, goat cheese, tomato relish, champagne vinaigrette

Heirloom Tomato balsamic marinated strawberries, crunchy basil, ricotta cheese

# **ENTRÉES**

8oz Filet fingerling potatoes, asparagus, Chicken Parmesan topped with wild mushroom demi-glace

8oz Manhattan Steak (NY) sautéed mushrooms, onions, fingerling potatoes

Halibut Creamy Coconut Orzo arugula, corn salad, roasted red pepper coulis

Chilean Seabass sweet Thai chili sauce, black forbidden rice

Shrimp Scampi garlic butter

Lobster chef's choice of vegetable, herb drawn butter

Surf & Turf grilled filet mignon & broiled lobster tail, mash potatoes, grilled broccolini, herb drawn butter

provolone, mozzarella served with linguini pomodoro

Prime Rib au jus, horseradish crème, Chef's choice of vegetable

Portobello Mushroom Ravioli roasted mushrooms, spinach puree, truffle vinaigrette

Garden Vegetable Risotto peas, mushroom, organic carrots, finished with rosemary, parsley

# MINGLING STATIONS

Attendant required

**Street Tacos** seasoned ground beef, shredded chicken, lettuce, tomatoes, pico de gallo, guacamole, sour cream, jalapeño, cilantro, cheddar and cotija cheeses served with soft flour and crunchy corn tortillas

**Sushi** (6 pieces per person) assortment of sushi rolls, sashimi and nigiri served with wasabi, pickled ginger and soy sauce

Snacks gourmet popcorn with truffle salt, individual bagged potato chips, chocolate dipped pretzels, licorice

On the Fry french fries, sweet potato fries, tater tots aioli, ketchup, ranch, beef slider, chicken slider

**Southern** BBQ brisket sliders, fried chicken & waffles, nashville hot chicken, collard greens, jalapeño corn bread

Raw Bar oysters on the half-shell, ceviche, shrimp cocktail, crab legs, cocktail sauce, mignonette, lemon

**Antipasto** american charcuterie, italian sausage, marinated mediterranean grilled vegetable medley, hummus, olive tapenade, roasted tomato cream cheese served with baguettes, focaccia and pita breads

Cheese assorted international and artisanal domestic cheeses

**Pasta** rigatoni, pappardelle, penne, spaghetti tossed tableside with chicken breast, italian sausage, shrimp, vegetables, parmesan and your choice of sauces; pomodoro, wild mushroom cream and basil pesto

# **CARVING STATIONS**

Priced per person, comes with attendant

Atlantic Salmon caper lime tartar sauce

Oven - Roasted Turkey

Honey Spiral Ham

Suckling Pig

Posted Prime Pib and its and horseredish of

Roasted Prime Rib au jus and horseradish cream

# **KIDS MENU**

Choice of one Entrée and French Fries or Vegetables

**ENTRÉES** 

**Crispy Chicken Strips** 

Spaghetti

Macaroni and Cheese

Sliders

**SIDES** 

**French Fries** 

**Chef's Vegetable Selection**