PLATINUM (SIT DOWN)

(50 Person Minimum)

Baked Beef Wellingtons With Bearnaise Sauce

Coconut Shrimp With Pineapple Cilantro Sauce

Pistachio Crusted Chicken Fingers With Honey Mustard Sauce

Fried Spring Rolls With Soy Scallion Sauce

Pizzetta Ala Margherita

Shaved Roast Sirloin With Cheddar Cheese And Horseradish Sauce

Sea Scallops *Wrapped With Bacon*

Spinach And Feta Cheese Phyllo Triangles

Crab Tortoni With Garlic Caper Aioli

Greek Style Fried Beef Meatballs "Keftedes"

Fried Feta With Tzatziki Sauce

Mini Burger Sliders With Chipotle Mayo And Crispy Fried Onions

Soups Choose 1

Smokey Lobster Bisque Italian Wedding Avgolemono

Salads

hoose 1

Chopped Greek Salad Chopped Onions, Peppers, Feta Cheese And Kalamata Olives
Caesar Salad Served With Seasoned Croutons And Parmesan Cheese
Mixed Greens Mixed With Walnuts, Crumbled Bleu Cheese And Apples
In A Cider Vinaigrette

PLATINUM (SIT DOWN)

Continued - Entrées Choose 3

Surf And Turf MP

Lobster Tail With Filet Mignon (8 oz.)

Pecan Crusted Salmon \$36

Drizzled With A Horseradish Sauce

NY Strip Steak (10 oz.) \$40

Topped With Caramelized Onion Butter

Chicken Florentine \$36

Served On A Bed Sautéed Spinach, Topped With Tomatoes And Mozzarella Cheese In A Lemon Butter Sauce

Potato Crusted Flounder \$37

Served With Beurre Blanc Sauce

Filet Mignon (8 oz.) \$49

Topped With Golden Fried Onion Rings

Four Cheese Ravioli \$34

Topped With Mozzarella Cheese And Homemade Tomato Sauce *This entrée is complete

Chicken Parmigiana \$35

Topped With Mozzarella Cheese And Homemade Tomato Sauce

Pan Sautéed Crab Cakes MP

With Roasted Pepper Puree

Chicken Ala Marsala \$36

Finished With Mushrooms In A Rich Marsala Wine Sauce Entrées Served With Potato And Vegetable Of The Day



Sweet Table Assortment

Cake Cutting Fee for Outside Cakes \$50

Beverages

Coffee, Tea & Soda