



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