



Option 2 Plated Dinner Proposal

Includes choice of 4 passed hors d'oeuvres and 1 stationary hors d'oeuvre OR 5 passed hors d'oeuvres, 1 salad, 1 vegetable, 1 starch and 2 entrée selections. Bread & butter, as well as coffee service included.

Passed Hors D'Oeuvres (Your choice of 4-5 of the Following Selections)

Chicken Salad Bouchee

Chicken salad served on a butter crusted tartlet.

Assorted Canapes

An assortment of canapés with smoked salmon, seared ahi tuna, etc.

Tortellini Skewers

Tri-colored, cheese tortellini, grape tomatoes and fresh basil.

Coconut Chicken

Panko Japanese breadcrumbs and coconut crusted chicken.

Melon wrapped Prosciutto

Fresh cantaloupe wrapped with prosciutto

Grilled Shrimp with Pesto

Pesto marinated grilled shrimp.

Tenderloin & Boursin Crostini

Beef tenderloin & boursin cheese on an herb crusted crostini.

Stuffed Mushrooms

Mushroom cap stuffed with choice of sausage, duxelle ham or lump crabmeat.

Chicken Satay

Skewed, tender marinated chicken in ginger, soy, garlic and other Thai spices.

Bruschetta

Fresh mozzarella, diced tomatoes and basil on an herb crusted crostini.

Prosciutto wrapped Asparagus

Steamed asparagus wrapped with prosciutto.

Crabcake

Jumbo lump crabcake.

Stationary Hors D'Oeuvres (Your choice of 1 of the Following Selections)

Crudite

Fresh, seasonal vegetables served with homemade ranch dip.

Baked Brie

Baked brie in a puff pastry with choice of apple, strawberry or raspberry preserves.

Antipasto Platter

Grilled vegetables, roasted red peppers, salami, imported provolone and artichokes.

Elegant Cheese Display

Domestic and imported cheeses served with an assortment of crackers.

Goat Cheese Soufflee

Goat cheese soufflé with red pepper coulis Served with assorted crackers.



Option 2 Plated Dinner Proposal Continued....

Bread & Butter service included.

Salads (Your choice of 1 of the Following Selections)

Wedge Salad

Wedge of iceberg lettuce with bacon, feta or blue cheese, grape tomatoes and choice of buttermilk ranch or traditional thousand island dressing.

House Salad

Iceberg and mixed greens, cabbage, carrots, cucumber and tomatoes with choice of 2 dressings (buttermilk ranch, blue cheese, lemon-basil vinaigrette, Italian or French).

Caesar Salad

Romaine hearts, parmesan cheese, croutons tossed in a homemade Caesar dressing.

Spinach Salad

Spinach, bacon, hard-boiled egg, and onion served with a vinaigrette dressing or spinach, cranberries, toasted pecans and goat cheese with a citrus honey vinaigrette.

Romaine & Field Greens

Romaine and fresh, field greens with celery, onion, cucumber, and tomatoes mixed in a homemade Italian dressing.

Baby Greens

Baby greens with poached pears and candied walnuts in a cider vinaigrette.

Caprese Salad

Stacked tomatoes, buffalo mozzarella and basil drizzled with balsamic vinaigrette.

Vegetables (Your choice of 1 of the Following Selections)

Roasted Vegetables

Assortment of tri-colored peppers, onions, mushrooms & artichokes.

Garden Vegetable Medley

A blend of broccoli, carrots, zucchini and cauliflower.

Green Beans with Red Peppers

Fresh, green beans tossed with butter and diced red peppers.

Broccoli Florets

Steamed broccoli tossed with light butter and seasonings.



Option 2 Plated Dinner Proposal Continued....

Starch (Your choice of 1 of the Following Selections)

Rice

Choice of White, Brown Rice, or White & Wild Rice.

Potato

Twice Baked Potatoes, Roasted New Potatoes, Potatoes Au Gratin, or Garlic Mashed Potatoes.

Pasta

Selections include Alfredo, Pesto, Marinara, Bolognese, Tomato Basil or Vegetarian Primavera.

Entrees (Your Choice of 2 of the Following Selections- 1 selection per guest)

Filet Mignon

USDA Prime filet served with your choice of hollandaise, béarnaise sauce or oscar style.

Beef Tenderloin

USDA Prime beef tenderloin served with your choice of béarnaise or peppercorn sauce.

Beef Wellington

Beef Tenderloin in a puff pastry served with a mushroom duxelle. Choice of hollandaise sauce or Marchand de vin.

Salmon

Grilled salmon filet with brown sugar and fresh lemon glaze.

Macadamia Crusted Salmon

Salmon encrusted with macadamia nuts in a raspberry sauce.

Shrimp

Option of shrimp includes one of the following; prosciutto wrapped shrimp, shrimp scampi, grilled shrimp with basil cream sauce, or pesto shrimp.

Halibut

Fresh Halibut with a coconut, pineapple sauce or served with a tomato cream sauce.

Tuna

Seared, Ahi Tuna accompanied with a citrus, fruit salsa.

Swordfish

Pistachio, crusted swordfish with a lemon herb sauce.



Option 2 Plated Dinner Proposal Continued...

Chicken Picatta

Chicken breast sautéed with a butter, lemon and caper sauce.

Chicken Marsala

Chicken breast sautéed in marsala wine and butter with mushrooms and shallots.

Herb Roasted Chicken

Free Range chicken breast marinated seasoned with assortment of herbs and spices.

Chicken Tarragon

Sauteed chicken breast with a tarragon cream sauce.

Chicken Dijionaise

Chicken breast sautéed in shallots and white wine topped with a mustard cream sauce.

Prosciutto Chicken

Chicken breast stuffed with prosciutto and fontina cheese.

Chicken Cordon Bleu

Breaded chicken breast stuffed with shaved ham and mozzarella cheese.

Chicken Florentine

Roulades of chicken with spinach, herbs and cream cheese.