

STATIONARY DISPLAYS

Mediterranean Display

An Array of Fresh Vegetables, Marinated Olives,
Pita Points, and Crackers
Served with Roasted Red Pepper Hummus and
Traditional Hummus

Charcuterie Board

Assortment of Cured Meats and Domestic and Imported Cheeses Served with Grapes, Crackers, Crostini, and Dijon Mustard

PASSED HORS D'OEUVRES

Please select four

Chicken Satay with Thai Peanut Sauce
Scallops Wrapped in Bacon
Spanakopita
Beef Satay with General Tso Sauce
Brie and Raspberry En Croute
Crispy Asparagus with Asiago Cheese

Bacon Jam Tartlet with Blue Cheese Fondue
Smoked Salmon Crostini with Dill Crème Fraîche
Pork Pot Stickers with Soy Ginger Dipping Sauce
Chicken and Lemongrass Pot Stickers with
Teriyaki Dipping Sauce
Goat Cheese Phyllo Cup with Caramelized Onion
and Balsamic Reduction

SALAD

Please select one

Spinach Salad

Frizzled Onions, Grape Tomatoes, Bacon Bits, Candied Walnuts, Bacon Vinaigrette

Mixed Greens Salad

Tomato, Cucumber, Croutons, Balsamic Vinaigrette

Arugula Salad

Mixed greens, Arugula, Goat Cheese, Ruby Grapes, Lemon Vinaigrette

Classic Caesar

Croutons, Asiago Cheese

Greek Salad

Shaved Red Onion, Feta, Kalamata Olives, Romaine, Lemon Oregano Vinaigrette

Strawberry Salad

Toasted Almonds, Goat Cheese, Sliced Strawberries, Strawberry Vinaigrette



ENTRÉES

Please select three

Grilled Filet Mignon

8 oz. Filet and Mashed Potatoes with Sauce Bordelaise

Grilled Chicken

Mashed Potatoes and Lemon Pepper Cream Sauce

Honey-Soy Glazed Salmon

Served with Jasmine Rice

Grilled Flat Iron Steak

8 oz. Flat Iron and Mashed Potatoes with Garlic Herb Compound Butter

Chicken Chardonnay

Oven Roasted Potatoes with Creamy Mushroom Chardonnay Sauce

Grilled Salmon

Oven Roasted Potatoes and Beurre Blanc

Sliced Herb Crusted Pork Tenderloin

Served with Mashed Potatoes and Sauce Robert

Grilled Eggplant Rollatini (Vegan and GF)

Marinara, Roasted Red Bell Pepper, House-made Vegan Ricotta

Three Cheese Ravioli (Vegetarian)

Roasted Mushroom Shallot Spinach Cream Sauce

FOUR HOUR GRANDE PREMIUM BRAND BAR

Absolut Vodka, Tanquerey Gin, Bacardi Rum, Captain Morgan Rum, Dewar's Scotch,
Canadian Club Whiskey, Jack Daniels Whiskey, Jim Beam Bourbon, Tres Agaves Tequila,
Silver Gate Chardonnay, Silver Gate Pinot Grigio, Silver Gate Riesling, Silver Gate White Zinfandel,
Silver Gate Cabernet Sauvignon, Silver Gate Pinot Noir, Silver Gate Malbec
Selection of Imported, Domestic, and Seasonal Beers, Assorted Sodas, Juice and Mixers

Also Includes Freshly Brewed Regular and Decaffeinated Coffee, International Teas, and a Champagne Toast for your Guests

\$120.00 PER PERSON

PLUS 8% SALES TAX AND 24% SERVICE CHARGE

