



EVENT MENU OPTIONS

INDIVIDUAL PLATTERS

Serves approx. 8-10 people

(Perfect for smaller events of 50 people and less)

\$60 EACH

- Spinach Dip with Whole Wheat Pita
- Freshly Made Hummus with Whole Wheat Pita
- Potato Skins
- Vegetable Platter with Dip
- Mozzarella Sticks

\$75 EACH

- Smoked Chicken Quesadilla
- Chicken Fingers (Regular or Buffalo)
- Grilled Beef Nega Maki
- Cheese and Fruit Plate
- Grilled Chicken Sliders
- Mini Burgers
- Mini Dogs



\$100 EACH FONDUE

- White Cheddar
- Swiss
- Tex-Mex
- Milk Chocolate
- Peanut Buttercup
- Vanilla Champagne

MENU 1: BUFFET DINNER

Please choose from the following 3 Options

Option 1 ~ \$30.00 per person

- ❖ Pan Roasted Chicken breast with Roasted garlic and Wild Mushroom Ragout
- ❖ Roasted Red Baby Potatoes with Rosemary
- ❖ Grilled Assorted Vegetables
- ❖ Mixed Greens with Dried Cranberries ,Toasted pecans, and a Balsamic vinaigrette



Option 2 ~ \$33.00 per person

- ❖ Poached Salmon with a Lemon and Dill Cream
- ❖ Penne Salad with sundried Tomato, basil, Pine Nuts Olives, and Julienned Vegetables
- ❖ Classic Potato Gratin with Melted Cheese and Herbs
- ❖ Marinated Vegetables with Balsamic and Oregano Vinaigrette
- ❖ Baby Spinach Salad with Crispy Bacon, Toasted Almonds, Warm Mushroom Vinaigrette

Option 3 ~ \$37.00 per person

- ❖ Sliced Beef Sirloin with a Bourbon and Gorgonzola Sauce
- ❖ Pan Roasted Bass with a Smoked Tomato and Herb Cream
- ❖ Tri Colored Wild Mushroom Ravioli
- ❖ Sautéed Vegetable Mélange with Lemon and Garlic
- ❖ Caesar Salad with Parmesan, Croutons, and creamy homemade dressing



MENU II Hot and Cold Hors D'oeuvres

(These platters are replenish able)

Choice of 3 for \$20.00 per person

Choice of 4 for \$26.00 per person

- ❖ Local Mushroom and Herb Ragout on Baguette Rounds
- ❖ Petite Bruschetta- Tomato, Basil, Garlic, and Olive Oil on French Bread
- ❖ Farinettes- Petite Smoked Chicken, Apple, Gorgonzola Cakes with an Orange Relish
 - ❖ Prosciutto Wrapped Shrimp
 - ❖ Crab Cakes with Tart Apple Sauce
 - ❖ Maui Chicken skewers with a Pineapple Glaze
 - ❖ Beef Nega Maki with Asparagus
 - ❖ Petite Mini Quiche
 - ❖ Mini Pizzas
 - ❖ Crab and Goat Cheese Stuffed Mushrooms
- ❖ Grilled Beef or Chicken Satays with Spicy Peanut Dipping Sauce
- ❖ Caprese Skewers with Cherry Tomatoes, Fresh Mozzarella, and Basil with Olive Oil and Balsamic Vinaigrette
 - ❖ Chive Crème Fraiche on Mini Potato Cakes
- ❖ Ruby Port Caramelized Pears and Chevre on Rounds
 - ❖ Artichoke and Fresh Herb Torte
 - ❖ Southwestern Empanadas



MENU III: Appetizer and Dinner Platters

Option 1 \$15.00 per person, choice of any 3

Option 2 \$20.00 per person, choice of any 3

❖ Shrimp Cocktail

❖ Mini Crab Cakes

❖ Fried Calamari

❖ Mozzarella Sticks

❖ Baked Ziti

❖ Eggplant Parmigiana

❖ Broiled Salmon

❖ Chicken Marsala

Sautéed with mushrooms and marsala wine

❖ Chicken Francese

Chicken dipped in egg and sautéed with olives and white wine

❖ Chicken Valdostana

Chicken breast stuffed with prosciutto, spinach and cheese in a light brown sauce

❖ Italian Antipasto

❖ Gnocchi