



# Deluxe Dinner

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## **BUTLER STYLE PASSED HORS D'OEUVRES**

### PLEASE SELECT FOUR

petit crab cakes  
potato pancakes  
bacon wrapped scallops  
grilled cheese wedges  
steamed vegetable dumplings  
pigs in a blanket  
chicken satay  
stuffed mushroom caps  
baked clams  
ahi tuna  
spring rolls  
coconut shrimp  
mini cheese quesadilla  
miniature beef wellington  
spanakopita  
quiches  
baby lamb chops\*  
waffle with chicken  
antipasto bites (mini  
mozzarella, artichoke  
hearts, salami, red pepper,  
assorted olives)  
watermelon with feta

## **CHARCUTERIE TABLE**

fire roasted grilled vegetables  
cherry vinegar peppers  
pepperoncini peppers  
imported & domestic cheese  
assorted tuscan breads & foccacia  
selection of imported olives  
italian seafood salad  
fresh mozzarella & tomato salad  
sliced imported prosciutto  
capiccolo & sopressata  
marinated mushrooms  
hummus with grilled pita points  
vegetables cous cous  
bruschetta  
stuffed grape leaves  
jumbo shrimp cocktail\*



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## SALAD COURSE

CHOOSE ONE

### APPLE WALNUT SALAD

mixed greens, walnuts, apples, grapes, gorgonzola cheese, balsamic vinaigrette

### CAPRESE

fresh mozzarella, roma tomatoes, wild arugula, basil oil and balsamic reduction

### CAESAR SALAD

romaine, parmesan cheese, fresh croutons

### GREEK SALAD

romaine lettuce, cucumber, green and yellow peppers, ripe tomato, kalamata olives, stuffed grape leaves, and feta cheese. served with our homemade greek vinaigrette

### MESCLUN SUPREME SALAD

mesclun lettuce, dried cranberries, walnuts, mandarin oranges, grilled chicken, served with sesame dressing



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## MAIN COURSE

**INCLUDES SEASONAL VEGETABLES & STARCH**

**CHOOSE ONE OF EACH**

### POULTRY

asparagus stuffed chicken

chicken balsamic

chicken bruschetta

chicken francaise

chicken marsala

chicken parmesan

fontina rolled chicken

### MEAT

braised short rib

beef & broccoli stir fry

loin of pork

sliced steak with

mushroom gravy

oven roasted filet mignon\*

### FISH

pan seared salmon

stuffed sole

lobster thermidor\*

crab-stuffed filet of sole\*

chilean sea bass\*

surf & turf\*

filet mignon & lobster  
tail or shrimp\*

## DESSERT MENU

**FAMILY STYLE** INCLUDED

assortment of cookies + pastries | fresh fruit platter | coffee & tea

**DESSERT ENHANCEMENTS**

occassion cake\* | espresso bar\* | ice cream & sundae bar\*  
donut station\* | cupcake tower\* | vienesse extravaganza\* | passed desserts\*

**PASSED DESSERTS** PLEASE SELECT THREE

smares | mini ice cream sandwiches | mini cannolis | mini milkshakes  
infused strawberries [strawberries stuffed with cannoli & whipped cream]\*

\*vegetarian option and  
special dietary meals available



\*upcharge