



CREATIVE CUISINE FOR EXTRAORDINARY EVENTS

Seated Fall / Winter Dinner Menu

Cocktail Hour

Butler Passed Hors D'oeuvres
Includes a Selection of 10 Passed Hors D'oeuvres
Select from our Butler Passed Hors D'oeuvres List

Selection of Cocktail Stations
75 Guests Choose One Station
76 – 199 Guests Choose Two Stations
200 + Guests Choose Three Stations

Slider Bar
Macaroni and Cheese Bar
Fresh Guacamole Bar
Sushi Bar
Southwestern Station
Hibachi Station
Philadelphia Station
Meatball Station
Gourmet Panini and Soup Shooter Bar
Pasta Station
Homemade Potato Chip Station
Carving Station
Tuscan Antipasta
Tomato Station

Bread Basket

Artisan Breads
Olive Baguette, Pretzel Rolls, Rustic Ciabatta Rolls,
Caramelized Onions, Fig, Goat Cheese Flatbread,
Garlic Herb Butter

Salad Course Selections
Selection of One Plated Salad

Harvest Salad
Wild Greens, Acorn Squash, Dried Cranberries, Beets,
Sweet and Spicy Pumpkin Seeds, Apple Goat Cheese Disc, White Balsamic

Dual Entrée

Select One of the Following Dual Plated Options

Braised Short Ribs, Frenched Chicken, Sweet Potato Gnocchi,
Wild Mushrooms, Broccolini, Baby Carrots

Crispy Wild King Salmon, Grilled Filet Mignon, Caramelized Endive,
Brussels Sprouts, Yukon Gold Hash

Osso Buco, Crispy Fish, Cipollini Onions, Prosciutto Ricotta Gnocchi,
Acorn Butternut Squash Puree, Harricot Verts

Plated Dessert

Peanut Butter and Milk Chocolate Crispy Napoleon

Coffee Service

Service Staff and Rentals

Not Included

please call for price