



CREATIVE CUISINE FOR EXTRAORDINARY EVENTS

Seated Spring / Summer 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

Goat Cheese Salad

Herbed Panko Goat Cheese Disc, Roasted Tomatoes, Red and Yellow Peppers,
Pinenuts, Baby Greens, White Balsamic, Pesto Drizzle

Dual Entrée

Select One of the Following Dual Plated Options

Brown Butter Skate, Spring Garlic Filet Mignon, Pea Shoot Gnocchi,
Morels, Artichokes, Asparagus

Grilled Mahi Mahi, Rotisserie Porchetta, Sunchoke Ravioli,
Dill Roasted Tomatoes, Squash and Zucchini Soufflé

Ice Wine Butter Lobster Tail, Tournedo of Beef,
Potato Scallion Pie, Baby Vegetables

Plated Dessert Trio

Petite Lemon Triangle, Salted Caramel Mousse,
Mint Chocolate Ice Cream Tower

Coffee Service

Service Staff and Rentals
Not Included

please call for price