



SPECIAL OCCASION MIXED MENU PACKAGE

BRONZE MENU PACKAGE

3 Course Plated

HORS D'OUVRES

Pick 2

Tuna tartare cones

Cornucopia, tomato relish, tartare tuna

Brie, pear & pecan bites

On mini tart

Chicken lettuce cups

Chicken salad with feta on mini Boston lettuce cups

Chicken Satay

On skewers with citrus almond ginger sauce

Mini beef meatballs

Citrus mango sauce glaze

Bruschetta

On garlic crostini

Buffalo chicken deviled eggs

With chives

Mini mozzarella & tomato skewers

With balsamic basil oil

Shrimp gazpacho

On miniature glasses, lime, avocado

SALADS

Served with baguette & butter

Mozzarella Tomato Caprese Ensalata

Sliced yellow and red tomatoes layered with Mozzarella cheese, arugula & Bibb lettuces drizzled with Balsamic vinegar, extra virgin olive oil

Spinach Salad Strawberry Vinaigrette

Tender leaves of young spinach with mandarin orange, Belgian endive, served with a strawberry poppyseed vinaigrette and garnished with candied walnuts

Summer breeze salad

Mixed baby greens, spinach, endive, sun-dried cranberries, candied pecans, Gorgonzola cheese, sliced apples, and champagne vinaigrette

ENTREES

Pick 2 Entrees

2 Sides

Your guests will enjoy 2 items as a main course served in the style of a surf and turf.

Grilled Flat Iron Steak, served Fanned with Frizzled onions

Lean and tender flat iron steak, seasoned with Montreal spices grilled and served sliced with peppercorn sauce

Lightly seasoned salmon
with parsley-caper vinaigrette

Chicken marsala

Boneless with marsala mushroom sauce

Shrimp Scampi

Large shrimp sautéed with garlic butter, white wine and a touch of cream

SIDES

Pick 2

Butternut Squash Ravioli with Grilled vegetables

Sweet spiced squash in a delicate homemade pasta, served with fresh sage beurre blanc

Potatoes Au Gratin Timbale

Sliced potatoes baked in cream, seasoned with onion, hint of garlic, nutmeg & topped with Swiss cheese

Asparagus Risotto

Lobster mashed potatoes

Parsnip puree

Grilled Asparagus, Squash, Red Bell Pepper

Grilled Asparagus, Squash, Red Bell Pepper, seasoned with garlic, olive oil and herbs