



Unforgettable Affair

HORS D'OEUVRES

Fresh Fruit Display

exotic colorful fruits displayed beautifully
with chocolate dipping sauce

Cheese Display

imported and domestic cheeses • raspberry pecan baked brie in puff pastry
signature pesto cheese torta served with gourmet crackers

Vegetable Tray

garden fresh vegetable montage with our creamy herb dipping sauce & homemade spinach dip

CHEF ATTENDED CARVING STATION

Carving Station

choice of 2:

tender turkey breast • marinated london broil • honey baked ham
served with silver dollar rolls & sauces

Pasta & Potato Station

cheese tortellini

pesto alfredo • toasted pine nuts • shredded parmesan cheese
garlic mashed potatoes

shredded cheddar cheese • crumbled bacon • sour cream • whipped butter • scallions

Grilled Vegetable Medley

\$26.40 per person ++

Staff \$125.00 each, Sales Tax 7% and Service Charge 20%



An Elegant Affair

STATIONARY HORS D'OEUVRES

Fresh Fruit Display

exotic colorful fruits displayed beautifully
with chocolate dipping sauce

Spanakopita

spinach and feta wrapped in phyllo

Angels on Horseback

sweet scallops wrapped in maple bacon

Cheese Display

imported and domestic cheeses • raspberry pecan baked brie in puff pastry
signature torta served with gourmet crackers

DINNER BUFFET

Cornish Game Hen

large hens boned and stuffed, choice of sausage or savory stuffing,
Topped with wild berry beurre blanc

Prime Rib

garlic and herb coated slow roasted rib, served with au jus, horseradish
crème fraiche and béarnaise sauce

*Dinner buffets include salad, choice of potatoes or rice, vegetables, dinner rolls
and butter.*

\$40.20 per person ++

Staff \$125.00 each, Sales Tax 7% and Service Charge 20%



Chef Attended Action Stations

PASTA STATION

cheese tortellini • penne pasta
pesto alfredo • marinara sauce
italian sausage • grilled chicken • sautéed vegetables
mushrooms • shredded parmesan cheese • toasted pine nuts
\$22.94

MASHED POTATO BAR

mashed potatoes in a martini glass
choice of two sauces:
shrimp newberg • gorgonzola crème sauce • wild mushroom cognac crème sauce
toppings:
cheddar cheese • bacon bits • sour cream • butter • scallions • bruschetta
\$22.71

STIR FRY STATION

shrimp • marinated chicken • beef • oriental vegetables
sweet & sour • szechwan sauce • fried rice • cellophane noodles
\$22.94

SCAMPI STATION

jumbo shrimp & scallops sautéed in garlic, lemon & basil. served with linguine
\$25.25

FAJITA BAR

marinated grilled chicken • beef
shredded lettuce • diced tomatoes • guacamole • cheddar cheese • sour cream • salsa • jalapenos
warm flour tortilla
\$22.94

LAVISH CARVING STATIONS

prime rib – slow roasted on the bone \$28.69
top round – herb crusted \$26.39
london broil – marinated & grilled \$26.39
leg of lamb – roasted in fresh rosemary *market price*
baked ham – rum raisin or honey pineapple glazed \$26.39
slow oven roasted turkey \$26.39
roasted pork loin – herb crusted and grilled \$27.54
beef tenderloin – grilled and roasted \$34.44



Forever After

STATIONARY HORS D'OEUVRES

Fresh Fruit Display

exotic colorful fruits displayed beautifully
with chocolate dipping sauce

Cheese Display

imported and domestic cheeses • raspberry pecan baked brie in puff pastry
signature torta served with gourmet crackers

Baked Stuffed Mushrooms

stuffed with crab mean and topped with a lemon buerre blanc sauce

Smoked Salmon

fresh smoked side of salmon served with crème fraiche, red onions and capers

Coconut Shrimp

served with pineapple sauce

DINNER BUFFET

choice of one entree

Pork Tenderloin

marinated in herbs and spices, grilled and topped with an apple brandy calvados sauce

Grouper Gasper

fresh filet of grouper, pan sautéed with artichokes, mushrooms, sundried tomatoes, caramelized peppers and onions

Chateaubraind

center cut tenderloin grilled and then roasted in a wild mushroom cognac cream sauce

Dinner buffets include salad, choice of potatoes or rice, vegetables, dinner rolls and butter.

\$41.34 per person ++

Staff \$125.00 each, Sales Tax 7% and Service Charge 20%



Elegant Hors D'oeuvres

Bruschetta

fresh roma tomatoes diced with fresh garlic, basil and olive oil with garlic toast

Seared Tuna

topped with wasabi sauce on a toast point

HOT

Coconut Shrimp

served with horseradish citrus sauce

Crab Cakes

blue crab cakes served with caribbean relish

Smoked Salmon

fresh smoked side of salmon served with crème fraiche, red onions and capers

Meatballs

cocktail sized meatballs, seasoned to perfection and served in a sweet & tangy sauce

COLD

Fresh Fruit Display

exotic colorful fruits displayed beautifully
with chocolate dipping sauce

Cheese Display

imported and domestic cheeses • raspberry pecan baked brie in puff pastry
signature torta served with gourmet crackers

\$28.69 per person ++

Staff \$125.00 each, Sales Tax 7% and Service Charge 20%



The Majestic Affair

STATIONARY HORS D'OEUVRES

Fresh Fruit Display

exotic colorful fruits displayed beautifully
with chocolate dipping sauce

Cheese Display

imported and domestic cheeses • raspberry pecan baked brie in puff pastry
signature torta served with gourmet crackers

Choice of One:

sweet + tangy meatballs • smoked salmon canape • spinach artichoke dip • bruschetta
greek style stuffed mushrooms

DINNER BUFFET

choice of garden or caesar salad

Choice of One

chicken marsala • chicken picatta • chicken & yellow rice • chicken parmigiana • greek style chicken
chicken cordon bleu • stuffed flounder • grilled salmon

Choice of One:

kahula roast pork • honey baked ham • london broil • beef bourguignon
roast beef with au jus • stuffed pork loin • beef stroganoff

PASTA STATION

choice of one pasta and one meat

tortellini with pesto alfredo • penne pasta with marinara sauce
grilled chicken • italian sausage
roasted vegetables • pine nuts • shredded parmesan cheese

*Dinner buffets include salad, choice of potatoes or rice, vegetables, dinner rolls
and butter.*

\$34.44 per person ++

Staff \$125.00 each, Sales Tax 7% and Service Charge 20%



Simple Elegance

STATIONARY HORS D'OEUVRES

Fresh Fruit Display

exotic colorful fruits displayed beautifully
with chocolate dipping sauce

Cheese Tray

assorted cheeses served with gourmet crackers

DINNER BUFFET

Choice of one salad and buffet:

garden or caesar salad

The Cuban

kahlua roast pork • chicken & yellow rice • black beans • cuban bread

The Italian

choice of:

chicken parmigiana • meat lasagna • vegetable lasagna • bruschetta chicken
linguine with marinara • sautéed italian vegetables • italian bread

The Greek

greek style chicken • rice pilaf • green beans & carrots • dinner rolls

\$28.69 per person ++

Staff \$125.00 each, Sales Tax 7% and Service Charge 20%