

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



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.



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

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

STIR FRY STATION

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

SCAMPI STATION

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

FAJITA BAR

marinated grilled chicken ● beef shredded lettuce ● diced tomatoes ● guacamole ● cheddar cheese ● sour cream ● salsa ● jalapenos warm flour tortilla

LAVISH CARVING STATIONS

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



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.



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 carribean 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

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exotic colorful fruits displayed beautifully with chocolate dipping sauce

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



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.



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