

## Unforgetta6le 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 $\bullet$ honey baked ham
served with silver dollar rolls \& sauces

## Pasta \& Potato Station

cheese tortellini
pesto alfredo • toasted pine nuts $\bullet$ shredded parmesan cheese
garlic mashed potatoes
shredded cheddar cheese $\bullet$ crumbled bacon $\bullet$ sour cream • whipped butter $\bullet$ scallions

## Grilled Vegetable Medley



## $\mathcal{A} n$ Elegant $\mathcal{A} f f a i r$

## STATIONARY HORS D'OEUVRES

## Fresh Fruit Display

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## Spanakopita

spinach and feta wrapped in phyllo

## Angels on Horseback

sweet scallops wrapped in maple bacon

## Cheese Display

imported and domestic cheeses $\bullet$ 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<br>cheese tortellini • penne pasta<br>pesto alfredo • marinara sauce<br>italian sausage • grilled chicken • sautéed vegetables<br>mushrooms $\bullet$ shredded parmesan cheese $\bullet$ 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 $\bullet$ bacon bits $\bullet$ sour cream • butter $\bullet$ scallions $\bullet$ bruschetta

## STIR FRY STATION

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

## SCAMPI STATION

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

## FAJITA BAR

marinated grilled chicken • beef
shredded lettuce $\bullet$ diced tomatoes $\bullet$ guacamole $\bullet$ cheddar cheese $\bullet$ sour cream $\bullet$ salsa $\bullet$ 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 $\mathcal{A}$ fer

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## 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<br>served with pineapple sauce<br>\section*{DINNER BUFFET}<br>choice of one entree<br>Pork Tenderloin

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

## Grouper Gasper

fresh filet of grouper, pan sauteed 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.
\$ per person ++
Staff (\$) each, Sales Tax and Service Charge


# 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


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# The Majestic $\mathcal{A} f f$ fir 

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## Choice of One:

sweet + tangy meatballs $\bullet$ 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 $\bullet$ chicken \& yellow rice • chicken parmigiana • greek style chicken chicken cordon blew • stuffed flounder • grilled salmon

## Choice of One:

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

PASTA STATION
choice of one pasta and one meat
tortellini with pesto alfredo $\bullet$ penne pasta with marinara sauce
grilled chicken • italian sausage roasted vegetables $\bullet$ pine nuts $\bullet$ 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 $\bullet$ chicken \& yellow rice $\bullet$ black beans $\bullet$ cuban bread

## The Italian

choice of:
chicken parmigiana $\bullet$ meat lasagna $\bullet$ vegetable lasagna $\bullet$ bruschetta chicken
linguine with marinara • sautéed italian vegetables • italian bread
The Greek
greek style chicken • rice pilaf • green beans \& carrots • dinner rolls

