PLATED DINNER
$85.00 per person

CHOICE OF SALAD
- Arugula, Mango and Red Onion with Toasted Almonds and a Honey Lime Vinaigrette
- Spinach with Bacon, Red Onion, Hard Boiled Eggs and Cilantro Lime Vinaigrette
- Young Field Greens, Cranberry Raisins, Candied Pecans, Gorgonzola Cheese, Sweet Sesame Dressing
- Classic Caesar Salad, Shaved Pecorino Romano Cheese, Herbed Croutons, Caesar Dressing
- Mozzarella and Vine Ripened Tomato Salad with Basil, Topped with Extra Virgin Olive Oil and Balsamic Reduction ($1.50 additional)

CHOOSE AN ENTREE
- Pepper Crusted Tuna over Sautéed Spinach with Sesame Ginger Vinaigrette
- Filet of Sole with Spinach, Roasted Garlic, Feta Cheese and Roasted Red Pepper Vinaigrette
- Pan Roasted Filet of Salmon with Soy-Ginger Match Stick Vegetables
- Addouile Sausage & Pecan Stuffed Statler Chicken Breast
- Pecan Crusted Breast of Chicken with Crumbled Blue Cheese and Drizzled Honey
- Oven Roasted Veal Valdasano in a Sweet Marsala Demi-Glace
- Sautéed Breast of Chicken with Crimini Mushrooms in a Marsala Wine Sauce
- Grilled Yellow Fin Tuna with Wasabi-Cilantro Butter, rolled in Boursin with English Dijon Mustard and Panko Bread Crumbs ($5.00 additional)
- Pan Roasted Sea Bass in a Pool of Roasted Tomato Sauce ($5.00 additional)
- Tenderloin of Beef with Caramelized Onion and Port Wine ($5.00 additional)

* Additional Entrée Choice is $2.00 per person per item

CHOICE OF SIDE DISHES
You may allow your Chef to recommend the perfect accompaniments, or choose TWO of the following:

- Twice Baked Sweet Potato
- Baby Red Potatoes with Wild Mushroom Butter
- Creamy Mushroom Risotto
- Gorgonzola Whipped Potatoes with Crispy Shallots
- Lemony Grilled Asparagus Spear
- Wilted Baby Spinach with Lemon Gremolota
- Grilled Mediterranean Vegetables
- Seasonal Fresh Vegetables

All entrees are served with Chef’s selection of fresh seasonal vegetables.
We reserve the right to make reasonable substitutions based on availability of products.
All prices are per person and subject to change without notice.
Consumption of raw or undercooked meat, fish or egg products may increase your risk of food borne illness.
CHOICE OF TWO CULINARY STATIONS

**Cheese and Fruit Display**
An Artfully Displayed Assortment of Imported & Domestic Cheeses, Gourmet Crackers, Rustic Breads & Crostini, Farmhouse Style Chutney & Whole Grain Mustard, Fresh Sliced Seasonal Fruit & Berries, a Bounty of Crisp Baby Vegetables with Specialty Dips, Citrus Roasted Country Olives & Tabasco Spiked Nuts

**Cheese and Vegetables**
Baked Brie En Croute with Seasonal Fruit Chutney, Fresh Grapes, Gourmet Crackers, Rustic Breads & Crostini and Grilled Vegetable Platter Drizzled with Aged Balsamic Reduction

**Tuscan Table**
Tuscan Style Eggplant Caponata & Roasted Garlic Spread, Baked Foccacia Toast Points & Citrus Roasted Country Olives, a Wedge of Imported Gorgonzola with Dried Mission Figs, Twisted Breadsticks wrapped in Prosciutto, Sliced Fresh Melon & Caper Berry Relish

**Mediterranean Table**
Freshly baked Sesame Pita Bread with Hummus, Tabouli & Roasted Eggplant Dip, Hand Rolled Grape Leaf Cigars, Tomato & Goat Cheese Brushcetta, Imported Greek Olives & Toasted Almonds

**Smoked Atlantic Salmon**
Served with Capers, Chopped Egg Whites and Yolks, Sliced Tomato, Bermuda Onion, Bagel Chips and Whipped Cream Cheese

**Antipasto Platter**
A Bounty of Italian Meats and Cheeses with a selection of Marinated Vegetables with Country Olives and Crusty Breads

CHOICE OF FOUR PASSED HORS D'OEUVRES

Southwestern Scented Shrimp with Avocado
Shrimp Cocktail
Shrimp, Cucumber & Boursin Cheese Canapé
Mini Corn Tortilla Cup with Chipotle Chicken Salad
Roasted Eggplant & Goat Cheese Crostini
Smoked Salmon, Spinach & Herbed Cream Cheese Crostini
Pear and Blue Cheese Phyllo Cup
Coconut Shrimp with Pineapple Coulis
Mini Maine Crab Cakes with Garlic Aioli
Chicken and Mango Salsa Purses
Mushroom and Fontina in Puff Pastry
Figs and Mascarpone Filo Purses (Seasonal)
Smoked Duck on Scallion Pancakes with Cranberry Mandarin Relish
Chicken Satay with Thai Peanut Dipping Sauce
Skewered Garlic Chicken with Tomato Remoulade
Arugula and Goat Cheese Stuffed Crimini Mushrooms
Baby Portabella Mushrooms with Maine Crabmeat Stuffing
Beef Satay with Thai Peanut Dipping Sauce
Filet of Beef Caponata
Lobster Tail with Cucumber, Crème Fraiche and Caviar (additional charge)

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CHOICE OF DESSERT

- Tiramisu
- Cheesecake with Fresh Strawberries
- Carrot Cake with Cream Cheese Icing
- Chocolate Raspberry Torte
- French Apple Tart with Caramel Sauce and Whipped Cream
- White Chocolate Mousse in a Chocolate Cup with Fresh Berries ($2.00 additional)

ROLLS AND BUTTER

BAR ON CONSUMPTION

CHAMPAGNE TOAST

COFFEE, TEA or DECAF

STAFF, HOUSE LINEN, CHINA, GLASS and FLATWARE

All entrees are served with Chef’s selection of fresh seasonal vegetables.

We reserve the right to make reasonable substitutions based on availability of products.

Prices are exclusive of an 18% service charge and a 5% state sales tax.

All prices are per person and subject to change without notice.

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