

Tray Passed Hors d'oeuvres

Grapes with a twist
 Salmon forks with crème fraiche
 Bruschetta topped with a tomato, Mozzarella, fresh basil and olive oil
 Artichoke, Asiago and sun dried tomato purse
 Chicken crostini with Asiago cheese and fresh basil threads
 Maryland crab cakes with remoulade sauce

Champagne Toast

One time pour

Salad (SELECT ONE)

Chiffonade - Romaine and leaf lettuces tossed with julienne strips of red pepper, zucchini, yellow squash, and carrots with choice of dressing
Mesclun - Our signature blend of baby field greens with mandarin oranges, strawberry slices and crunchy pecans, dressed with raspberry vinaigrette dressing
Traditional - Romaine and lettuce blend topped with sliced cucumbers, tomatoes wedge, mushrooms, and seasoned croutons with choice of dressing
California Asiago Salad - California lettuces, grilled vegetables, Asiago cheese and aged balsamic vinaigrette.

Entrées (SELECT ONE)

Cosmopolitan Chicken - Grilled chicken with mandarin oranges, onions, cranberries, vodka and garlic
 Tenderloin Filet - topped with caramelized onions
Stuffed Chicken Caesar - Boneless chicken breast stuffed with assorted cheese and seasoning and baked golden brown and topped with a roasted red pepper basil glaze
Grilled Chicken - with pineapple salsa
Eggplant Napoleon - Layers of portabella, eggplant, summer squash, zucchini, tomato, fresh mozzarella, fresh basil then laced with a fiery roasted tomato sauce nestled in angel hair pasta
Stuffed Portabella Mushroom - Boursin cheese mousse stuffed portabella mushroom
Herb Crusted Chicken - Stuffed with an herb and Boursin cheese
Applewood Salmon - Grilled salmon filet topped with applewood bacon

Starches (SELECT ONE)

Chive Crêpes with Potato Chateau - Puréed potatoes blended with sour cream, Parmesan cheese, bacon and scallions, rolled in a crêpe
Duchess Potatoes - Fresh whipped potatoes with sour cream, chives, Parmesan cheese and garlic hand-piped and dusted with paprika
Provencale Potatoes - Quartered red skin potatoes roasted and sautéed with sweet peppers, onions and Italian seasonings
Yukon Gold Potatoes

Vegetables (SELECT ONE)

Brandy Glazed Baby Carrots
 Whole Green Beans with Cherry Tomatoes
 Zucchini Baskets
 North Shore Vegetables - Medley of fresh asparagus, squash, carrots and baby corn, lightly seasoned with herb butter
 Green Beans in a Zucchini Ring

Beer, Wine and Soda Bar

Miller and Miller Lite; Regular and Diet Coca-Cola products and bottled water
 Pinot Grigio, Pinot Noir, Cabernet Sauvignon and Chardonnay
 6-hour maximum serve time

*Dinner includes fresh baked rolls, trio of butter, fresh ground Columbian coffee, milk, all guest seating linens, flatware, glassware and china service (based on availability), disposable barware, cocktail napkins, and ice.
 Complimentary dessert or cake cutting service*