

*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*