

# CASUAL PLATED DINNER SERVICE

(Max 225 guests)

## Includes

One Hour Buffet or Passed Hors D 'Oeuvres

One Plated Salad

One Entrée

Two Accompaniments

Baby Brioche Rolls and Rosemary Focaccia Triangles with Salted Whipped Butter

Coffee and Tea Station with Coffee Treats

## Hors D 'Oeuvres

Please Select Two Buffet Hors D 'Oeuvres or Three Passed Hors D 'Oeuvres

### Buffet Hors D 'Oeuvres – Select Two

Bruschetta Bar

*Tomatoes & Fresh Herbs, Artichoke Romano Spread and Spicy Olive Tapenade*

Imported and Domestic Cheese Display with Assorted Crackers

Baked Pita Chips with Artichoke Romano Dip and Spinach Bacon Dip

Fresh Vegetable Display with Chipotle Ranch and Roasted Garlic Hummus

Fresh Fruit Display with Creamy Citrus Yogurt and Chocolate Dip

Grilled Vegetable Display with Honey Balsamic Dip

Antipasto Display with Sliced Baguettes

Deviled Egg Display

*Traditional ~ Bacon and Chive*

OR

### Passed Hors D 'Oeuvres – Select Three

#### Hot Hors D 'Oeuvres

Macaroni and Cheese Bites

Vegetable Quesadilla Triangle

Artichoke & Romano Mushroom Caps

Cocktail Meatballs with BBQ or Cranberry Chili Sauce

Italian Sausage Cherry Pepper Poppers

Korean Steak Taco Roll

Cuban Spring Roll

**Cold Hors D 'Oeuvres**

Salami and Cheese Cornucopias

Steakhouse Wedge Salad Skewers

Fresh Tomato & Artichoke Canapes

Cheese Tartlet with Spicy Onion, Tomato and Pepper Relish

Sundried Tomato and Goat Cheese Pita Crisp

Caprese Skewers with Basil Pesto

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**Salad**

Please Select One Salad

Farmhouse Wedge with Iceberg Lettuce, Bacon, Tomato, Hard Boiled Egg, Cheddar Cheese

With our Buttermilk Ranch Dressing

Traditional Caesar Salad, Homemade Garlic Croutons with Our Classic Caesar Dressing

Mixed Field Greens with Sliced Pears, Toasted Walnuts, and Crumbled Goat Cheese with Pear Infused Vinaigrette

**Entrees**

Please Select One Entree

**Poultry**

Southern Fried Chicken Breast

Chicken Limone with Lemon Caper Velouté

Seared Chicken Breast with Artichoke Panzanella

Grilled Bruschetta Chicken with Fresh Tomatoes and Basil

Grilled Chicken Breast with Fresh Mango Salsa

Grilled Whiskey Ginger Chicken

**Stuffed Chicken Breasts - \$3.00 additional per guest**

Garlic Herb Stuffed Chicken Breast with Tomato Vodka Sauce

Stuffed Chicken Breast with Spinach, Sausage and Ricotta, Basil Marinara

**Fish**

Blackened Tilapia with Lemon Beurre Blanc

Seared Tilapia with Artichokes, Tomatoes and Capers

**Pork**

Sliced Hickory Smoked Ham

Grilled Pork Tenderloin with White Wine Rosemary Velouté

**Beef**

Red Wine Braised Beef Brisket with Rosemary Wine Reduction - \$5.00 additional per guest

Bistro Steak with Shallot Port Reduction - \$5.00 additional per guest

Medallions of Beef Tenderloin with Bacon Shallot Jam - \$12.00 additional per guest

**Dual Entrees**

Medallions of Beef Tenderloin with Red Wine Reduction or Sherried Horseradish

And

Choice of Chicken or Tilapia Entrée - \$8.00 upcharge per guest

**Vegetarian**

Roasted Red Pepper Stuffed with Quinoa and Spring Vegetables

Grilled Portabella Mushroom Stuffed with Fresh Mozzarella and Seasonal Vegetables

Served over Orzo with Fresh Herbs

Butternut Squash Ravioli with Rubbed Sage Brown Butter

Portabella Mushroom Ravioli with Olive Oil and Herbs

## **Accompaniments**

Please Select Two Accompaniments

Roasted Carrots with Dill

Roasted Root Vegetables

Steamed Vegetable Mélange

Herbed Zucchini and Yellow Squash with Red Pepper

Green Beans with Herbs and Olive Oil

Roasted Romano Cauliflower

Roasted Brussel Sprouts

BBQ Butter Potatoes

Old Fashioned Mashed Potatoes

Orzo with Toasted Garlic and Herbs

Garlic Roasted Mashed Redskin Potatoes

Baked Cavatappi with Tomato Basil Sauce

Baked Sweet Potato with Cinnamon Butter

Garlic Herb Roasted New Potatoes

Parslied New Potatoes

Traditional Rice Pilaf