

FAMILY STYLE DINNER

(Max 176 guests)

***176 guests maximum, 8 guests per round table for Family style service**

Includes

One Hour Butler Passed Hors D 'Oeuvres

Two Entrees ~ One Plated Salad

Two Accompaniments

Assortment of Freshly Baked Breads and Infused Whipped Butter

Coffee and Tea Station with Coffee Treats

Hors D 'Oeuvres

Please Select Four Passed Hors D 'Oeuvres

Group One

Maximum of Two Selections from Group One

Filet Mignon Bite

Chicken Empanada

Beef Tenderloin Toast

Spicy Peach BBQ Brisket

Crab Cake with Cajun Remoulade

Jumbo Shrimp with Cocktail Sauce

Sweet Fig and Goat Cheese Crostini

Grilled Tequila Lime Shrimp Skewers

Bacon Wrapped Dates with Honey Citrus Sauce

Sesame Chicken Tenders with Orange Ginger Sauce

Chicken Kabobs with Pineapple & Green Peppers

Mini Beef Wellington with Mushroom Duxelle

Honey Sriracha Chicken Meatballs

Bacon Wrapped BBQ Pork

Mini Chicken Cordon Blue

Ricotta Pistachio Crostini

Smoked Salmon Canapé

Artichoke Beignet

Group Two

Cuban Spring Roll

Cucumber Canape

Vegetable Quesadilla Triangle

BLT Bites with Prosciutto, Lettuce, & Tomato

Sundried Tomato and Goat Cheese Pita Crisp

Steakhouse Wedge Skewer with Lettuce, Tomato, Applewood Smoked Bacon and Blue Cheese

Dressing

Caprese Skewers with Fresh Mozzarella and Heirloom Tomatoes, Basil Pesto

Cocktail Meatballs with Choice of Cranberry Chili or BBQ Sauce

Chorizo Cherry Pepper Poppers

Macaroni & Cheese Bites

Korean Steak Taco Roll

Antipasto Skewers

Pre – Set Plated Salad

Please Select One Salad

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

Bibb & Romaine with Caramelized Pecans, Diced Pears, & Gorgonzola
with Pear Infused Vinaigrette

Baby Romaine Wedge with Roasted Beets, Hickory Smoked Bacon, and Toasted Pepitas
with Champagne Dijon Vinaigrette

Mixed Field Greens with Fresh Blueberries, Strawberries, Blackberries, and Crumbled Blue
Cheese
with Herbed Balsamic Vinaigrette

Family Style Dinner Service

Entrees

Select Two Entrées

Poultry

Grilled Whiskey Ginger Chicken

Grilled Chicken Breast with Fresh Mango Salsa

Grilled Bruschetta Chicken with Fresh Tomatoes and Basil

Sautéed Chicken Breast with Sundried Tomato Cream

Parmesan Crusted Chicken with Tomato Provencal

Seared Chicken Breast with Artichoke Panzanella

Chicken Limone with Lemon Caper Velouté

Wild Mushroom Stuffed Chicken with Marsala Wine Sauce - \$3.00 additional per guest

Prosciutto and Asparagus Stuffed Chicken with Aged Provolone Bechamel - \$3.00 additional per guest

Seafood

Blackened Tilapia with Lemon Beurre Blanc

Seared Tilapia with Blistered Tomatoes and Lemon Oregano Oil

Grilled Salmon with Caper Salsa Verde - \$8.00 additional per guest

Chilean Sea Bass with Citrus Cream Beurre Blanc - \$12.00 additional per guest

Pork

Soy Dijon Marinated Center Cut Pork Chop

Medallions of Roasted Pork Tenderloin with a Blackberry Cabernet Sauce

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

Vegetarian

Eggplant Parmigiana Lasagna

Portabella Mushroom Ravioli with Mornay Sauce

Grilled Vegetable Kabobs with Lemon Oregano Marinade

Roasted Red Pepper Stuffed with Heirloom Tomatoes, Ricotta and Chimichurri Sauce

Accompaniments

Please Select Two Accompaniments

Creamed Spinach

Dill Roasted Carrots

Roasted Romano Cauliflower

Fresh Asparagus with Lemon Zest

Green Beans with Olive Oil & Herbs

Roasted Brussel Sprouts with Bacon Jam

Herbed Zucchini and Yellow Squash with Red Pepper

Green Beans with Bacon and Onions

Grilled Vegetable Mélange

Grilled Broccolini

BBQ Butter Potatoes

Garlic Herb Roasted New Potatoes

Mashed Potatoes with Horseradish Cream

Baked Sweet Potatoes with Cinnamon Butter

Mashed Red Potatoes with Pecorino Romano

Bow Tie Pasta with Pesto Cream Sauce

Mixed Grain Pilaf with Basmati Rice

Buttermilk Mashed Potatoes

Tomato Fried Rice