

FORMAL DINNER SERVICE

(Max 225 guests)

Includes

One Hour Butler Passed Hors D 'Oeuvres
One Salad ~ One Entree
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

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

Formal Dinner Service

Entrees

Please Select One Entrée

Guest Choice Between Two Entrees - \$1.00 Additional Per Guest

Guest Choice Between Three Entrees - \$3.00 Additional Per Guest

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 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
Eggplant Wild Mushroom Napoleon served over Warm White Bean Spinach Salad topped with Basil

Dual Entree

Medallions of Beef Tenderloin with Red Wine Reduction or Sherried Horseradish
And
One of the First 8 Chicken Choices or Any Tilapia Choice- \$8.00 additional per guest

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