

Four Course Dinner Sample Menu

COCKTAIL RECEPTION

PASSED HORS D'OEUVRES

- PORTOBELLA MUSHROOM FRIES WITH A BALSAMIC AOLI
- CRAB CAKES WITH ROASTED PEPPER & CORN WITH A CHIVE CRÈME FRAICHE
- MINI NEW ENGL& STYLE LOBSTER ROLL
- BBQ STYLE PULLED CHICKEN ON JALAPEÑO CORN BREAD
- FILET MIGNON ON A CROSTINI WITH CONGNAC CREAM SAUCE
- HERB CRUSTED BABY LAMB CHOPS
- PIGS IN A BLANKET WITH SPICY MUSTARD

COCKTAIL STATIONS

CARVING STATION (SELECT 2)

SERVED WITH AN ASSORTMENT OF FRESHLY MADE BREADS, CREAMY CAESAR COLE SLAW, POTATO SALAD, CARAMELIZED ONIONS & A DIJON VINAIGRETTE & WITH ORZO SALAD WITH PINE NUTS & RAISINS.

- ORZO SALAD WITH PINE NUTS & RAISINS
- FRESH ROAST TURKEY WITH A CRANBERRY CHUTNEY
- CORNED BEEF SERVED WITH SPICY MUSTARD &
- LEG OF LAMB SERVED WITH A MINT PESTO
- LONDON BROIL SERVED WITH HORSERADISH CREAM
- LOIN OF PORK SERVED WITH APPLE CHUTNEY
- GRILLED FLANK STEAK WITH A CHIPOTLE BBQ SAUCE
- POACHED SALMON WITH DILL CREAM SAUCE
- BBQ BEEF BRISKET

TUSCAN STATION

- AN ASSORTMENT OF MARINATED GRILL VEGETABLES INCLUDING PEPPERS, ASPARAGUS, SWEET ONIONS, EGGPLANT, TOMATOES & ZUCCHINI
- BRUSCHETTAS TOMATO BASIL & WHITE BEAN, ROSEMARY
- AN ASSORTMENT OF CHEESES ASIAGO, PROVOLONE, RICOTTA, PARMESAN, PECORINO ROMANO
- FRESH MOZZARELLA CHEESE SPIRALED WITH TOMATO PESTO, MARINATED ARTICHOKE HEARTS & MUSHROOMS, PEPPERONCINI, CALAMATA OLIVES & FRESH BASIL
- TOASTED BAGUETTES & FRESHLY BAKED FOCACCIA
- GRILLED SEAFOOD SALAD SHRIMP, SCALLOPS, BABY OCTOPUS, CALAMARI, TOMATOES, ONIONS, CAPERS
- WILD MUSHROOM RISOTTO CAKES
- SEAFOOD FRADIABLO SHRIMP, SCALLOPS & CALAMARI IN A SPICY TOMATO SAUCE
- PENNE WITH SUNDRIED TOMATOES, SPINACH, ROASTED PEPPERS IN A WHITE WINE SAUCE

SEAFOOD BAR

- SERVED WITH COCKTAIL SAUCE, REMOULADE & MIGNONETTE
- A SELECTION OF RAW OYSTERS
- LITTLE NECK CLAMS
- JUMBO SHRIMP
- JONAH CRAB CLAWS
- STEAMED LOBSTER SERVED WITH DRAWN BUTTER
- ALASKAN KING CRAB LEGS
- STONE CRAB CLAWS (SEASONAL)

SEATED DINNER

APPETIZER

- ROASTED TOMATO & PARMESAN TART
CARAMELIZED ONIONS & OLIVE TAPENADE

SALAD COURSE

- ROMAINE & RADICCHIO SALAD
- GORGONZOLA CHEESE, SPICED PECANS, RED WINE VINAIGRETTE

ENTREES

- HORSE RADISH CRUSTED FILET MIGNON WITH A RED WINE SAUCE
OR
- ROASTED CHICKEN BREAST STUFFED WITH FONTINA CHEESE, ARTICHOKE & SUNDRIED TOMATOES
OR

- MEDITERRANEAN SHRIMP KABOBS
MARINATED WITH GARLIC, PARSLEY &, LEMON ZEST

OR

- HOMEMADE GNOCCHI
WITH A SIMPLE PLUM TOMATO SAUCE TOPPED WITH A PARMESAN CRISP

ALL ENTREES WITH BE SERVED WITH A HARICOOT VERT BUNDLE & SAFFRON RISSOTO CAKE
VEGETARIAN, GLUTEN FREE & KOSHER OPTIONS AVAILABLE UPON REQUEST

DESSERT BUFFET

- PASSED DESSERT SHOTS
- DARK & WHITE CHOCOLATE FOUNTAINS WITH SWEET TREAT ACCOMPANIMENTS
- MAKE YOUR OWN SMORE'S STATION
- AN ASSORTMENT OF PETITE FORS
- CLASSIC INDIVIDUAL CAKES
- STUFFED CHOCOLATE COVERED STRAWBERRIES
- TIERED WEDDING CAKE
- FRESH FRUIT
- PENNY C&IES
- COFFEE, ASSORTED TEA SELECTION, ESPRESSO, CAPPUCINO
- CORDIAL BAR