

CHARTER PLATED MENU

Cocktail Hour

Choice of 4 passed items

BUTLER PASSED ITEMS

Marinated Steak Skewers with Chimmichurri
Mini Crab Cakes with Papaya Salsa
Chicken Satay with Spicy Peanut Sauce
Spanakopita
Pork en Croute
Shrimp Potstickers
Parmesan Polenta with Filet di Pomodoro
Smoked Salmon Canapé with Mustard on Pumpnickel
Vegetable Dumplings with Ginger Sesame Soy Sauce
Potato Croquettes with Herbed Aioli
Tomato Basil Bruschetta
Wild Mushroom & Goat Cheese Crostini
Stuffed Mushrooms
Yogurt Marinated Lamb Skewers with Tzatziki
Mixed Soup Shooters

STATIONS

Fresh Local Vegetable Crudité
accompanied by various dips

International & Domestic Cheese Board
accompanied by assorted fruits

Sit Down Dinner Selections

STARTER

Select one, pre-set

Lobster Bisque

OR

Mixed Baby Green Salad
toasted pine nuts and vinaigrette dressing

ENTREES

Select three

Petite Filet Mignon
in a classic red wine demi-glace

Seafood Ravioli
mixed seafood ravioli topped with a fra diavolo sauce

Free Range Rosemary Garlic Chicken
roasted breast of chicken, fresh rosemary and garlic
in a sherry wine reduction

Honey-Soy Broiled Wild Salmon
sesame seed topped salmon filet
marinated with soy, honey and ginger

OR

Vegetarian Harvest Paella
Valencia rice, local seasonal vegetables and grilled mushrooms
in a red pepper sauce

SWEET ENDING

Dessert Sampler

plated assortment of Chef selected seasonal desserts

Fresh Brewed Coffee & Tea Service