

PLATED MENU*

*Butlered and Displayed Hors d'Oeuvres included. See Hors d'Oeuvres menu.

First Course

Select one, served tableside

The Wedge

Baby Iceberg Lettuce, Smoked Bacon, Blue Cheese and Organic Grape Tomatoes

Mesclun Salad

Assorted Baby Greens and Herbs with Organic Grape Tomatoes and Lemon Vinaigrette

Caesar Salad

Romaine Hearts with Parmesan Croutons and Garlic Caesar Dressing

Main Course

Select one:

Short Rib

Slow Braised Short Rib of Beef with White Truffle and Basil Mash

Maple Roasted Chipotle Chicken

Roasted Chipotle and Maple Breast of Chicken, served with Seasonal Greens, New England Succotash, and Pear Tomato Cream

Wild Oven Roasted Salmon

Wild Oven Roasted Salmon with Essence of Ginger and Clementine, Served with Toasted Moroccan Vegetable Couscous

Black Atlantic Cod

Flaky White Fish, Andouille Cassoulet and Herbes de Provence

Roasted Tilapia

Roasted New Potatoes, Seasonal Vegetables, Lemon and White Wine Beurre Blanc

Red Curry Pork

Tender Basted Roast Pork, Smoked Paprika and Cilantro Jasmine, Enhanced with Red Curry Coconut Mango Chutney

Mediterranean Vegetable Purse

Red Pepper Coulis, Roasted Vegetables and Imported Cheese in a Puff Pastry Bundle, Served with Garlic Hummus, Baby Greens and a Fennel Salad

Dessert

Select one:

N.Y. Cheesecake

Classic New York Cheesecake with a Bing Cherry Compote

Decadent Chocolate Truffle Torte

Rich Two Layer Cake filled with a Delicate Chocolate Mousse enrobed in a smooth Dark Chocolate Ganache

Occasion Cake

Fresh Brewed Coffee and Herbal Tea



Premium Open Bar and Tableside Wine Service is included for the duration of the event.
Menu is subject to change. The consumption of raw or rare foods may be hazardous to your health.

BUFFET MENU*

*Butlered and Displayed Hors d'Oeuvres included. See Hors d'Oeuvres menu.

First Course

Select one, served tableside

The Wedge

Baby Iceberg Lettuce, Smoked Bacon, Blue Cheese and Organic Grape Tomatoes

Mesclun Salad

Assorted Baby Greens and Herbs with Organic Grape Tomatoes and Lemon Vinaigrette

Caesar Salad

Romaine Hearts with Parmesan Croutons and Garlic Caesar Dressing

Entrées - Buffet

Included: **Cheese Manicotti**

with Fire-Roasted Tomato Sauce

Plus, three from the below list:

Maple Roasted Chipotle Chicken

Roasted Chipotle and Maple Breast of Chicken, served with Seasonal Greens, New England Succotash, and Pear Tomato Cream

Wild Oven Roasted Salmon

Wild Oven Roasted Salmon with Essence of Ginger and Clementine, Served with Toasted Moroccan Vegetable Couscous

Black Atlantic Cod

with Andouille Cassoulet and Herbes De Provence

Roasted Tilapia

with Lemon Beurre Blanc

Red Curry Pork

with Red Curry Coconut Mango Chutney

Short Ribs

with Gremolata

Accompaniments

Select three:

Red-Skinned Smashed Potatoes

Roasted Bliss Potatoes

Seasonal Vegetables

Haricots Verts

Toasted Orzo

Jasmine Rice

Dessert

Select one:

N.Y. Cheesecake

Classic New York Cheesecake with a Bing Cherry Compote

Decadent Chocolate Truffle Torte

Rich Two Layer Cake filled with a Delicate Chocolate Mousse enrobed in a smooth Dark Chocolate Ganache

Occasion Cake

Fresh Brewed Coffee and Herbal Tea



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COCKTAIL MENU

See Hors d'Oeuvres menu for Butlered and Additional Displayed Hors d'Oeuvres included.

Hors d'Oeuvres - Displayed

Select one of the below:

Meze Display

Assorted Olives, Herb Fresh Mozzarella, Roasted Artichokes, Roasted Peppers and Tomatoes

Smoked Salmon Display

with Red Onions, Capers & Lemon with Bagel Chips, Pumpernickel and Rye Breads

Stations - Displayed

Select two of the below:

Pasta Station

Select two pastas and two sauces:

Pasta

Penne • Farfalle • Orecchiette • Tortellini

Sauces

a la Vodka Sauce • Pesto Sauce • Marinara • Alfredo

Carving Station

Salt & Pepper Roasted Filet Mignon

with Horseradish Cream

Herb-Roasted Loin of Pork

with Citrus Jus

Assorted Rolls

with Creamy Butter

Southwest Station

Marinated Southwest Chicken Fajitas

Corn Relish

Pico De Gallo

Sour Cream

Guacamole

Tortillas

Asian Station

Shrimp Stir Fry

Cold Sesame Noodles

Sesame Snap Peas

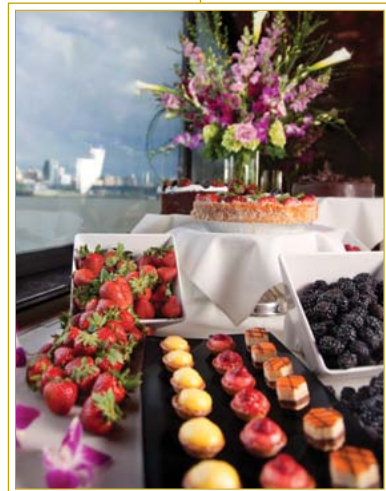
Dessert

Viennese Display Table with assorted Cakes,

Pastries and Seasonal Fruits

Fresh brewed Coffee and Herbal Tea

*Premium Open Bar is included for the duration of the event.
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HORS D'OEUVRES MENU FROM PLATED, BUFFET & COCKTAIL MENUS

Hors d'Oeuvres - Butlered

Select four from the list below:

- Assorted Mini Quiches
- Florentine, Lorraine, Cheese and Wild Mushroom
- Vegetarian Spring Rolls with Spicy Duck Sauce
- Maryland Lump Crab Cakes with Dijon Aioli
- Chicken Cordon Bleu Mini
- Vegetable Samosas
- Chicken Satay with Peanut Dipping Sauce
- Mini Reuben Bites
- Wild Mushroom in Phyllo
- Spanakopita
- Franks in a Blanket
- Tuna Tartare with Wasabi Aioli
- Crisp Buffalo Chicken
- Beef Fajitas with Pico de Gallo
- Shrimp Potstickers
- California Rolls
- Vegetable Sushi Rolls

Hors d'Oeuvres - Displayed

- Garden Vegetables with Assorted Dips
- International and Domestic Cheeses with Assorted Flatbreads and Crackers

