

Seasonal & Traditional Crudites Welcome Tables Available Upon Request

ENTREES - CHOICE OF TWO

Chicken Parmesan // Rubbed Turkey London Broil

Chicken Marsala // Fresh Catch of the Day

Flat Iron Teriyaki with Onions and Shiitake Mushrooms

Stuffed Chicken

filled with ricotta cheese and spinach, topped with Madeira wine sauce

Grilled Balsamic Chicken Breast

with sun-dried tomatoes, sauteed spinach and mozzarella cheese

Fresh Seasonal Vegetables & Roles Included



ACTIVE STATIONS - Choice of Two

STIR FRY BAR

Beef & Chicken
Soy, Teriyaki, Sweet & Spicy Sauces
Stir Fry Vegetables, Ginger & Garlic

MASHED POTATO BAR

Served with Pecans, Sour Cream
Marshmallows, Brown Sugar, Bacon
Cheddar Cheese, Broccoli & Chives

TACO BAR

Beef & Chicken, Hard & Soft Shells
Lettuce, Salsa, Cheese, Sour Cream

SALAD BAR

Romaine or Baby Field Greens
Tomato, Cucumber, Croutons, Dried Cranberries,
Candied Walnuts, Crumbled
Goat Cheese, Caesar and Balsamic Dressing

SLIDER BAR

Beef & Turkey Sliders, Lettuce,
Tomato, American Cheese & French Fries

PASTA BAR

Choice of Sauce & Pasta

Dessert Ice Cream Bar with Assorted Toppings

COCKTAIL PARTY

Seasonal & Traditional Crudites Welcome Tables and/or passed Appetizers
Available Upon Request



SALAD & ARTISAN ROLL TABLE

(Choice of one Salad)

PASSED HORS D'OEUVRES

(Choice of Four)



Hot Options

Beef Satay

Beef strips marinated in a teriyaki glaze

Raspberry Brie

Served in a puff pastry

Maryland Crab Cake

Lump crab meat served with lemon aioli

Kobe Franks in a Blanket

Wrapped in a puff pastry & served
with ale mustard

Mini Reubes

Corned beef, sauerkraut and swiss on Rye
topped with thousand island dressing

Coconut Shrimp

Covered in panko and coconut served
with orange horseradish sauce

Beef Short Rib

Mini panin with Gruyere cheese and
caramelized onions

Coconut Shrimp

Covered in panko and coconut served
with orange horseradish sauce

Cold Options

Beet Tower

Roasted beets infused with goat cheese

Seafood Ceviche

Marinated with orange, lime, a touch of
jalapeno and fresh herbs

Shrimp Cocktail

Served with homemade cocktail sauce

Ahi Tuna

Served on a crispy wonton with
sriracha aioli and cilantro

Crab Salad

Mixed with endive and apple slaw

Grilled Filet Mignon

Served on a crostini topped with red
onion marmalade and horseradish cream

Chipotle Chicken Salad

Served in a mini tortilla cup

Caprese Skewer

Served with a balsamic glaze

COCKTAIL PARTY



ACTIVE STATIONS - Choice of one

STIR FRY BAR

Beef & Chicken
Soy, Teriyaki, Sweet & Spicy Sauces
Stir Fry Vegetables, Ginger & Garlic

MASHED POTATO BAR

Served with Pecans, Sour Cream
Marshmallows, Brown Sugar, Bacon
Cheddar Cheese, Broccoli & Chives

TACO BAR

Beef & Chicken, Hard & Soft Shells
Lettuce, Salsa, Cheese, Sour Cream

SALAD BAR

Romaine or Baby Field Greens
Tomato, Cucumber, Croutons, Dried
Cranberries, Candied Walnuts, Crumbled
Goat Cheese, Caesar and Balsamic Dressing

SLIDER BAR

Beef & Turkey Sliders, Lettuce,
Tomato, American Cheese & French Fries

PASTA BAR

Choice of Sauce & Pasta

Carving Station

Choice of One

Turkey Breast

with fresh herb panned gravy

Maple Glazed Pork Loin

with an apple cranberry dressing

Flank Steak

marinated & Grilled, served with salsa
verde and a red wine demi

Strip Steak

grilled and topped with a cabernet demi

Dessert Choice of One

Ice Cream Bar with Assorted Toppings

Cobbler with Ice Cream

Served with Coffee & Tea

PLATED DINNER

STARTERS - Choice of One

Mushroom Risotto - Wild Mushrooms & Parmesan Risotto
Fresh Mozzarella & Tomato - Topped with Fresh Basil & Balsamic Glaze
Seasonal Ravioli - with Brown Butter & Fresh Sage

SALADS - Choice of One

Caesar Salad - Herb Croutons, Shaved Parmesan, Caesar Dressing
House Salad - Mixed Greens, Cherry Tomatoes, Cucumbers, Balsamic Vinaigrette

ENTREES

Choice of One from each category



POULTRY

Stuffed Chicken Breast with Spinach & Ricotta Cheese, Red Wine, Demi Topping
Chicken Marsala - Lightly Floured Topped with a Wild mushroom Marsala Sauce
Chicken Milanese, Panko Crusted Chicken, Arugula Salad, Burrata Cheese Balsamic Glaze

SEAFOOD

Roasted Salmon Topped with a Citrus Beurre Blanc
Oven Roasted Monkfish Topped with a Roaster Red Pepper Cream Sauce
Shrimp Scampi Served Over Linguine

BEEF & PORK

Marinated Sliced Flank Steak with a Cimichurri Sauce
Cornbread & Cranberry Stuffed Pork Loin
Slow Roasted BBQ Brisket

DESSERT

Mixed Berry Cobbler
Fresh Baked Cookies