



PLATED DUET ENTREES

RECEPTION

PASSED HORS D'OEUVRES (variety of options)

AHI POKE SPOONS *ahi tuna, green onion, chili garlic sauce, toasted sesame seeds*

PEPPER BEEF SKEWERS *lime & soy marinated flank steak, sesame seeds*

CAPRESE SKEWERS *fresh buffalo mozzarella, grape tomatoes, basil and balsamic glaze*

SIT DOWN DINNER

PRE-SET SALAD (variety of options)

CALIFORNIA SALAD

romaine lettuce, caramelized onions, candied walnuts, bacon, herb goat cheese & fig vinaigrette

BASKETS OF BREADS

focaccia, Tuscan breads, ciabatta, beer bread – whipped butter, olive oil

PLATED DINNER DUET

OPTION ONE

PAN SEARED SLICED NEW YORK STRIP *wild mushroom ragout*

MARYLAND CRAB CAKES *tarragon tartar sauce*

OPTION TWO

CHICKEN PICATTA *lemon, white wine, capers*

BOURBON GLAZED SALMON

OPTION THREE

PECAN STUFFED CHICKEN BREASTS *molasses sauce*

SEARED MAHI OVER SPINACH *jalapeno pepper jelly*

SIDES (variety of options)

YUKON GOLD GARLIC MASHED POTATOES

MAPLE GLAZED CORIANDER CARROTS