



LEVEL V- ELEGANT SIT DOWN DINNER- CREATE YOUR OWN MENU

PASSED HORS D'OEUVRES

(Choice of Two)

- ❖ Polenta Topped with Red Pepper
- ❖ Miniature crab Cakes with Remoulade Sauce
- ❖ Spinach and Goat Cheese Puff with Red Pepper Vinaigrette
- ❖ Fig and Goat Cheese Puff with Balsamic Molasses
- ❖ Pear, Bacon and Gorgonzola Bruschetta
- ❖ Brie and Raspberry Bites

SALAD

(Choice of One)

- ❖ Spring Mix Salad Served with Candied Pecans, Dried Cranberries, Pear Confit, Blue Cheese and Homemade Balsamic Vinaigrette Dressing
- ❖ Ensalada Caprese with Mixed Greens Served with Fresh Mozzarella, Vine Ripe Tomato, Extra Virgin Olive Oil, Balsamic Vinegar, Fresh Cracked Pepper and Sea Salt
- ❖ Mixed Green Salad Served with Citrus Segments, Pistachios, Shaved Romano Cheese, Pistachio Vinaigrette and Pomegranate Molasses

ENTREES

(Offer your guests a choice of three on your response card or serve everyone a dual entree)

- ❖ Roasted Center Cut of Beef Tenderloin Served with Red Wine Fumet
- ❖ Grilled Atlantic Salmon Served with Lemonchello beurre Blanc
- ❖ Oven Roasted Pork Loin Served with Apple Cider and Bacon Glaze
- ❖ Breaded Chicken Stuffed with Cream Cheese, Feta and Sundried Tomatoes
- ❖ Sautéed Lump Crab Cake Served with Mustard Seed Cream Sauce
- ❖ Sautéed Quail Breast Served with Cranberry White Wine Sauce
- ❖ Roasted Red Snapper Served with Lemon Caper Sauce
- ❖ Vegetarian Wild Mushroom Strudel Served with Red Pepper Vinaigrette

ACCOMPANIMENTS

(Choice of Two)

- ❖ Red Skin Mashed Potatoes
- ❖ Seasonal Fresh Sautéed Vegetables
- ❖ Garlic Whipped Red Skin Potatoes
- ❖ French Green Beans
- ❖ Roasted Fingerling Potatoes
- ❖ Roasted Asparagus
- ❖ Basil pesto Asparagus
- ❖ Basil Pesto Risotto
- ❖ Herb Roasted Grape Tomatoes and Summer Squash
- ❖ Scalloped Potatoes
- ❖ Squash Casserole

Complimentary Cake Cutting with plates, forks and napkins

BEVERAGES

- ❖ Unsweetened Tea with Lemon, Water and Gourmet Coffee