



V. ELEGANT SEATED SERVE DINNER- CREATE YOUR OWN MENU
PASSED HOR D OEUVRES (additional options available)**(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 (additional options available)**(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 Limoncello 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
- ❖ Chef's Choice Saltwater Fish
- ❖ Vegetarian – ask your sales person for options

ACCOMPANIMENTS (additional options available)**(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**

- ❖ Water Goblet for each guest and Gourmet Coffee Station