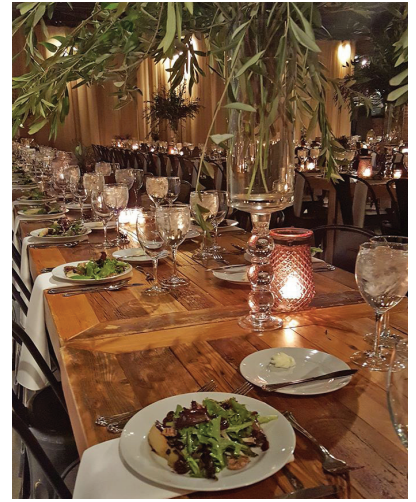




catering • delivery • events



Sample Seated Dinner Menu

Hors d'Oeuvre - passed Butler Style

Mini Antipasto Skewers • Blue Cheese and Spinach Stuffed Mushrooms
Apricot Rumaki with Honey Soy Glaze • Jumbo Shrimp Canapes
(other options available)

Seated Dinner Options

Sample Menu A, Duo Entree

Petite New York Beef Fillet with Béarnaise or Cabernet Sauce (Aged Tenderloin of Beef Add \$6 person)
And Boneless Breast of Chicken Piccata or Lemon Mustard Chicken
Potatoes Savoyarde or Brown & Wild Rice Pilaf
Broccoli Souffle Slice with Julienne of Glazed Carrots

Sample Menu B -

Ancho Rubbed Strip Steak, Strip Steak with Chimmichurri or Slow-Roasted Brisket of Beef,
Grilled Sweet Potato Wedges with Honey Butter or Sour Cream and Chive Smashed Yukon Potatoes
Green Beans with Bacon & Shallots or Saute of Fresh Vegetables with Herbs

Sample Menu C

Boneless Breast of Chicken Caprese, Chicken Piccata or Spinach & Goat Cheese Stuffed Chicken
Penne with Bacon, Endive, Portobello Mushrooms, Leeks and Roasted Red Pepper or Garlic Mashed Potatoes
Tuscan Green Beans with Sea Salt or Tuscan Roasted Vegetables

Sample Menu D

Roasted Pork Loin with Apple Brandy and Dried Cherry Compote or
Woodlands Chicken with Mixed Mushrooms and Rosemary Cream
Festive Rice Pilaf or Potatoes Savoyarde
Oven Roasted Root Vegetables or Green Beans with Bacon & Shallots

Served at table:

Harvest Salad of Mixed Greens, Dried Cranberries, Candied Pecans and Maple Balsamic Dressing
or Classic Caesar Salad with grated Parmesan and Homemade Croutons
or Romaine & Spinach Salad with Cherry Tomatoes and Honey Dijon Dressing

Assorted Dinner Rolls, Focaccia Fingers and Ramekins of Whipped Butter Coffee, Tea, Decaf

Sample menu price starts at \$38 per person based upon a 50 person minimum. For complete price with staff, bar, transportation and service charge – or to customize a menu – please speak with an event consultant.