

# 'THE CONTINENTAL'

## Appetizers

European Cheese Display  
Vegetable Crudites Display  
Fresh Fruit Display w/ Carvings  
*-passed-*

Cilantro Lime Shrimp Cocktail  
Oakwood Chicken Crostini  
Coconut Thai Meatballs

## Salad Course

Organic spring blend topped with grape tomatoes, pickled purple onions, Vermont cheddar, chopped apple, raisins, candied pecans, and aged balsamic vinaigrette.

## Entrees

### *Beef Tenderloin*

Carved roasted filet of beef tenderloin topped with a red wine reduction served with potato gratin and seared asparagus.

### *Chicken Picatta*

Sauteed chicken breast topped with a lemon and caper cream sauce. Served over penne pasta topped with lemon dressed micro greens.

### *Cilantro Lime Salmon*

Alaskan salmon seared with an cilantro lime dry rub. Served over orzo bechamel romano pasta and topped with fresh micro greens.

**\$119 per guest**



**Pricing includes staff and china rentals.  
Additional rentals and beverage packages  
available for additional charge.**

