

'THE CONTINENTAL'

Appetizers

European Cheese Display
Vegetable Crudites Display
Fresh Fruit Display w/ Carvings

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Cilantro Lime Shrimp Cocktail
Oakwood Chicken Crostini
Salmon Topped Cucumber Round

Salad Course

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

Green Goddess Salmon

Alaskan salmon baked with a tarragon masarpone spread. Served over orzo bechamel pasta and topped with citrus dressed arugula.

\$75 per guest



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

