

**Cocktail Hors d' Oeuvres**

- Red Pepper, Spinach & Artichoke Dip  
with Tri-Colored Tortilla Chips
  - Sweet and Spicy Asian Meatballs
- Oven Roasted Tenderloin Over Toast Points with Sweet  
Onion Sauce, Micro Greens and a Port Wine Reduction
  - Crab & Cheddar Stuffed Wonton Cups
- Shrimp & Boursin Herbed Cheese Stuffed Mushrooms

**The total price for food is \$20 per person, plus sales tax.  
2 Servers are \$18/hr. each, plus gratuity.**

**Special Notes:**

- 1. Please confirm a final head count no later than 72 hours in advance.**
- 2. We require a non-refundable deposit of 20% to secure the date.**

### **Cocktail Hors d' Oeuvres**

- Mini Salad Wedge Skewers – iceberg lettuce, grape tomato, thick cut bacon and a peppercorn ranch
- Mini French Onion Soups – a small sour dough roll howled out and filled with soup and melted provolone
- Tenderloin Toast Points – toasted ciabatta bread topped with shaved tenderloin, mango chutney and crumbled gorgonzola
- Classic Three Cheese Fondue – served with crusty bread and assorted cured meats
- Ahi Tuna Boats – a crispy wonton filled with sesame crusted tuna, seaweed salad, masago, sushi rice and spicy mayonnaise
- Turkey and Spinach meatballs – seasoned lean turkey handmade and served with a Thai peanut sauce
- Lump Crab and Avocado Crostini's – garlic toast point topped with a lump crab salad accented with tomato, avocado and dill

**The total price for food is \$28.00 per person, plus sales tax.  
2 Servers are \$18/hr. each, plus gratuity.**

#### **Special Notes:**

- 3. Please confirm a final head count no later than 72 hours in advance.**
- 4. Customers home with servers in formal attire**
- 5. Served items as well as stationed**

### **Appetizers**

Crab and blue cheese stuffed mushrooms  
Tuna Tartare tossed in a sesame and soy dressing accompanied by wasabi and seaweed salad  
Roma tomato bruschetta served over garlic toast points with fresh mozzarella and a balsamic reduction sauce

### **Salad**

Fresh picked greens mixed with grape tomatoes, olives, yellow peppers and cucumbers garnished with sprouts and lemon vinaigrette

### **Entree**

Wild mushroom risotto topped with pan seared sea scallops and shrimp accented with fresh chives and roasted tomato drizzled with lemon infused olive oil

### **Dessert**

A dark milk chocolate cup filled with white chocolate mousse topped with fresh berries and cream

**The price for food is \$45.00 a person plus 6% sales tax  
Servers are \$18 hour plus gratuity**

**Passed Appetizers**

- Bacon Wrapped Scallops with a Thai chili Sauce
- Raspberry Brie En Croutes
- Miniature Crab Cakes with a Zesty Remoulade
- Wild Mushroom Strudel with a Garlic Cream Sauce

**Stationed Salads**

- Artichoke and Three Olive Salad with Roasted Red Peppers and Basil
- Grilled Asparagus with Cracked Black Pepper, Romano Cheese and Truffle Oil
- Three Cheese Tortellini Salad
- Gorgonzola and Basil Stuffed Roma Tomatoes with a Balsamic Reduction

**Carving Station**

- Oven Roasted Garlic Crusted New York Strip Shaved, Served with
  - Horseradish Raspberry Sauce
  - Dijon Mustard Sauce
  - Tarragon Bourbon Mayo
  - Potato Rolls

**The price for food is \$55 per person**

**Servers and Bartender @ \$18hr plus gratuity**

**Special Notes:**

1. Need a final head count 48 hours in advance
2. 2 Chefs, Two Servers and a Bartender
3. Disposable plates, napkins and flatware (silver)
4. Supplying Linens and Chaffers
5. Set Up and Clean Up
6. We will need a non-refundable deposit of 20% to secure the date

**Platted Dinner Party**

- Primo Patti – traditional linguine carbonara with black pepper, peas, prosciutto ham in a parmesan cream sauce
- Secondo – Braised veal osso bucco in a rich red wine sauce accented with celery, carrot, onion, parsley and lemon zest over saffron risotto
  - Contorno – Truffle oil asparagus
- Insalata – fresh organic baby greens topped with heirloom tomatoes, roasted red peppers, basil and balsamic reduction
- Formaggi e frutta – Aged gorgonzola, herb crusted asiago and burrata with grapes and sliced fruit
  - Dolce – Chocolate dipped cannoli with fresh cream and berries

**The total price for food is \$58 per person, plus sales tax.  
2 Servers are \$18/hr. each, plus gratuity.**

**Special Notes:**

- 6. Please confirm a final head count no later than 72 hours in advance.**
- 7. Customers home with servers in formal attire**
- 8. Help with the bar service and plated dinner service and antipasto**
- 9. All plated on customers china**
- 10. Includes 2 chefs**