

Butler Passed Hors d' Oeuvres

Hot

Coconut Fried Shrimp with Pineapple Orange Marmalade
Sesame Chicken Satay's with Sweet Onion Teriyaki Dipping Sauce
Scallops Wrapped in Bacon
Mini Jumbo Lump Maryland Crab Cakes with Ponzu Aioli
Stuffed Mushrooms with Tuscan Sausage and Roquefort Cheese
Sesame Duck Ravioli with a Hot and Sour Sauce
Miniature Shepherd's Pie
Maple Bacon Wrapped Asparagus with Raspberry Aioli

Cold

Spiced Cured Salmon on English Cucumbers
Beef Roulade with Watercress Mustard Sauce
Oriental Vegetable Rice Rolls with Ginger Dipping Sauce
Ahi Tuna Tartare with Sweet Chili in Fried Wonton Cones
Prosciutto and Melon on a Wine Biscuit with Crème Fraiche

Plated Appetizers

Butternut Squash Ravioli finished with a Hazelnut Sage Butter Sauce
Porcini Mushroom Hominy Cake with Tomatoes and Caramelized Shallots
Finished with a Crumbled Goat Cheese and Aged Balsamic Vinegar
Pan Seared Jumbo Sea Scallops on a Roasted Sweet Potato Slice
Served with Wakame Salad, Tangerine Glaze and Wasabi Cream
Shrimp Cocktail with Meyer Lemon and Green Olive
Served with Tomato Horseradish Sauce

Intermezzos are available upon request at an additional charge.

*All prices are subject to 20% Service Charge and 6% Sales Tax
Food & Beverage pricing is subject to change without notice, pricing may be guaranteed up to six months prior to the function if requested and confirmed in writing. 01.01.09*

Soups

Lobster Bisque Infused with Fresh Tarragon and Sherry

Classic Italian Wedding

Butternut Squash Bisque with Mascarpone filled Zucchini Blossoms and Spiced Pecans

Pureed Fresh Tomato with Basil, Roasted Garlic and Bel Paese Cheese

Roasted Chicken and Garden Vegetable with Mini Pasta and Fresh Herbs

Salads

Served with freshly baked sliced artisan breads with whipped sweet cream butter.

Summer Mixed Bitter Greens with Sliced Fresh Strawberries, Crumbled Stilton Bleu Cheese, Candied Pecans with a Raspberry-Port Vinaigrette Dressing

Asian Napa Cabbage and Chicory Lettuce with Cashews, Tofu, Crispy Soba Noodles and Hearts of Palm with a Lychee Fruit Dressing

Caesar Romaine Lettuce with White Anchovies, Grated Fresh Parmigiano-Reggiano Cheese and Focaccia Croutons with Classic Caesar Dressing

Baby Spinach Fresh Baby Spinach with Dried Currants, Organic Goat Cheese and Crumbled Maple Bacon with a Sweet Shallot Peppercorn Vinaigrette

Tuscan Arugula and Radicchio Lettuces with Vine-Ripened Tomatoes, Fresh Mozzarella and Tuscan Bread Croutons with Basil-Infused Extra Virgin Olive Oil

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Entrée Selections

Our entrées are served with the finest selection of seasonal starch and fresh vegetables.

Vegetarian meals are available upon request.

Please select up to two choices.

Atlantic Salmon Fillet Pecan Nut Crusted Salmon with a Raspberry Beurre Blanc

Splendid \$108

Grand \$154

Block Island Swordfish Seared Twin Swordfish Medallions with a Lemongrass Mustard Butter

Splendid \$115

Grand \$162

Alaskan King Halibut Prosciutto Wrapped Halibut Fillet with a Fresh Sage and Lemon Butter Sauce

Splendid \$115

Grand \$162

Certified Angus Petit Beef Filet Maplewood Smoked Bacon Wrapped Tenderloin of Beef with Roasted Shallot and Tomato Confit

Splendid \$122

Grand \$168

Summit Creek Lamb Roasted Lamb Chops with Huckleberry Riesling Glace

Splendid \$125

Grand \$170

Roasted Organic Chicken Roasted and Butter Basted Statler Breast of Chicken with White Truffle Duxelle Cream

Splendid \$112

Grand \$158

Baked Stuffed Shrimp Colossal Tiger Shrimp with Lump Crab Stuffing with Lemon Pepper Beurre Blanc

Splendid \$118

Grand \$164

Organic Chicken and Salmon Fillet Pan Seared Statler Breast of Chicken and Atlantic Salmon Fillet with a Mediterranean Tomato Compote

Splendid \$122

Grand \$168

NY Strip Loin and Sea Scallops Dry Aged New York Strip Steak and Seared Sea Scallops with a Mango-Jalapeno Relish

Splendid \$137

Grand \$183

Surf and Turf Angus Filet of Beef and Butter Braised Cold Water Lobster Tail with a Champagne Beurre Blanc

Splendid \$143

Grand \$189

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Dessert Stations

Grand Finale

Exotic Fresh Sliced Fruits, Chef's Selection of Sliced Gourmet Cakes, Assorted Petit Fours, Mini Cannolis and an Assortment of Delectable Parfaits
\$15.00 per person

Confectioners Dream

Selection of Individually Plated Desserts, Cheesecake Lollipops, Fresh Cubed Fruits with Chocolate Fondue
Strawberries Dressed for the Occasion, Petit Fours, Tower of Assorted Delectable Parfaits, Gourmet Truffles
\$18.00 per person

Flambé

Choice of two of the following prepared by a uniformed Chef attendant:

Cherries Jubilee: A Flaming Treat of Dark Bing Cherries & Cherry Liquors served over Vanilla Ice Cream

Bananas Foster: Sliced Bananas sautéed with Brown Sugar, Butter, Rum and Banana Liquor
served over Vanilla Ice Cream and topped with Sliced Toasted Almonds

Grilled Pineapple Rings over Coconut Gelato

\$17.00 per person

International Coffee

Cappuccino & Espresso (Made to Order), Coffee, Decaffeinated Coffee and Assorted Herbal Teas

Coffee Condiments to Include: Orange Peel, Lemon Peel, Chocolate Shavings, Whipped Cream and Cinnamon Sticks

\$8.50 per person

Cordials

Bailey's Irish Cream, Grand Marnier, Kahlua, Irish Mist, Chambord, Sambuca Served in Individual Chocolate Cups,

\$9.00 per drink

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