

E. Elegant Seated Served Dinner

Passed Hors D'Oeuvres

Please select two (2)

Polenta topped with Red Pepper
Miniature Crab Cakes with Remoulade Sauce
Spinach and Goat Cheese Puff with Red Pepper Vinaigrette
Brie and Raspberry Bites
Fig and Goat Cheese Puffs with Balsamic Molasses
Pear, Bacon, and Gorgonzola Bruschetta

Salad

Please select one (1)

Spring Mix Salad

Served with Candied Pecans, Dried Cranberries, Pear Confit, Blue Cheese, and Homemade Pecan Balsamic Dressing

Ensalada Caprese

A Salad of Mixed Greens served with Fresh Mozzarella, Vine Ripe Tomato, Extra Virgin Olive Oil, Balsamic Vinegar, Fresh Cracked Pepper and Sea Salt

Mixed Green Salad

Served with Citrus Segments, Pistachios, Shaved Romano Cheese, Pistachio Vinaigrette and Pomegranate Molasses

Breads

Assorted Breads

May include Croissants, Brioche, and Silver Dollar Rolls Served with Honey Butter



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Entree

Offer your guests a choice of three (3) on your response card or serve everyone a duel entree

Roasted Center Cut of Beef Tenderloin Served with Red Wine Fumet

Grilled Atlantic Salmon Served with Lemoncello Buerre Blanc

Oven Roasted Pork Loin Served with Apple Cider and Bacon Glace

Oven Roasted Chicken Breast Served with a Sherry Veloute

Sauteed Lump Crab Cake Served with Mustard Seed Cream Sauce

Sauteed Quail Breast Served with Cranberry White Wine Sauce

Roasted Red Snapper Served with a Lemon Caper Sauce

Vegetarian Wild Mushroom Strudel Served with Red Pepper Vinaigrette



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Sides Please select two (2)

Red Skin Mashed Potatoes
Seasonal Fresh Sauteed Vegetables
Garlic Whipped Red Skin Potatoes
French Green Beans
Roasted Fingerling Potatoes
Roasted Asparagus
Basil Pesto Asparagus
Basil Pesto Risotto
Herb Roasted Grape Tomatoes and Summer Squash

Beverages
Unsweetened Iced Tea and Water
&
Gourmet Coffee



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<u>Desserts</u> Please select one (1) of the following:

Celebration Sheet Cake
Chocolate or Vanilla Cake with Buttercream Icing
Personalize the cake with your special design or favorite sports or corporate logo

Individual Fruit Cobbler
A delectable choice of Peach, Apple, or Berry Cobbler served with Whipped Cream

Traditional Creme Brulee Served with fresh Berries

Tiramisu Cappuccino
Traditional Tiramisu served in a coffee cup with Kahlua Lady Fingers

Peach Panna Cotta
An Italian Custard served with Peach Bourbon Coulis