

# Plated Dinner

## Menu I

Maryland Lump Crab Tower  
Cucumber & Micro Greens on Mango Carpaccio  
Honey Balsamic Reduction  
Freshly Baked Breads, Rolls & Butter

Baby Spinach with Toasted Walnuts  
Maytag Bleu Cheese  
Poached Pear Vinaigrette

Duet of Grilled Breast of Chicken & Mediterranean Scampi  
Porcini Mushroom Risotto & Baby Vegetables

Classic Crème Brûlée with Fresh Seasonal Berries  
Coffee & Tea Service

**\$83.00 per person**

## Menu II

Spinach & Wild Mushroom Filled Gnocchi  
Red Onions, Wild Mushrooms  
Roasted Garlic & Asiago Cream  
Freshly Baked Breads, Rolls & Butter

Watercress Bibb Lettuce  
Grilled Artichokes, Roasted Red Pepper  
Grilled Zucchini & Fresh Mozzarella Cheese  
Sweet Basil Vinaigrette

Pan Seared Filet Mignon & Roasted Sea Bass with Sauce Béarnaise  
Mascarpone Whipped Potatoes & Sautéed California Vegetables

Caramel Crunch Torte with Raspberry Crème Anglaise  
Coffee & Tea Service

**\$87.00 per person**

**Limit Two Entrée Choices (Not Including Vegetarian)**

Labor Fee of \$150 plus tax for Groups 24 Guests or Less  
All Prices Subject to 21% Service & 8.75% Tax

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## Menu III

Roasted Tomato Bisque  
Parmesan Crostini & Basil Oil  
Freshly Baked Breads, Rolls & Butter

Butter Lettuce & Heirloom Beets  
Warm Pistachio Crusted Goat Cheese & Smoked Chicken  
Truffle Vinaigrette

Grilled Salmon Topped with Niçoise Vegetables Ragout  
Fresh Basil Chardonnay Cream Sauce  
Saffron Risotto & Sautéed Vegetables

Jack Daniels Chocolate Molten Cake with Bananas Foster  
Coffee & Tea Service

**\$82.00 per person**

## Menu IV

Porcini Mushroom Bisque  
White Truffle Chantilly  
Freshly Baked Breads, Rolls & Butter

Fresh Red & Yellow Tomatoes with  
Buffalo Mozzarella, Fresh Basil & Arugula  
Basil & White Balsamic Vinaigrette

Grilled Breast of Chicken with Lemon Beurre Blanc  
Topped with Boursin Cheese & Crispy Prosciutto  
New Red Parsley Potatoes & Medley of Fresh Vegetables

Black Forrest Torte, Chantilly & Chocolate Sauce  
Coffee & Tea Service

**\$74.00 per person**

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# Plated Dinner

## Menu V

Lobster Ravioli  
Sauce Américaine  
Freshly Baked Breads, Rolls & Butter

Limestone Lettuce  
Micro Greens, Baby Lollo Rosa & Warm Chèvre  
Passion Fruit Vinaigrette

Napoleon of Grilled Artichokes & Beef Tenderloin  
Béarnaise & Cabernet Sauce  
Gorgonzola Mashed Potatoes & Sautéed Vegetables

Chocolate Bread Pudding a la Mode with Caramel Drizzle  
Coffee & Tea Service

**\$89.00 per person**

## Menu VI

BBC Famed Lobster Bisque  
Freshly Baked Breads, Rolls & Butter

Wedge of Iceberg Lettuce & Maytag Bleu Cheese  
On Heirloom Tomato Carpaccio

Medallions of Veal "Oscar"  
Crab Meat, Green Asparagus & Sauce Hollandaise  
Meyer Lemon Risotto & Sautéed Vegetables

Opera Cake with Mocha Crème Anglaise  
Coffee & Tea Service

**\$88.00 per person**

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## Menu VII

Cream of Truffled Cauliflower & Leek Soup  
Freshly Baked Breads, Rolls & Butter

Baby Frisée & Lollo Rosa  
Oven Dried Tomatoes & Baked Goat Cheese Crostini  
Lemon-Oregano Oil

Filet Mignon with Sauce Béarnaise  
Garlic Roasted Spot Prawns  
Chive Whipped Potatoes & California Vegetables

Tiramisu Martini a Nouveau  
Coffee & Tea Service

**\$90.00 per person**

## Menu VIII

Fresh Crab & Lobster Cocktail  
In Martini Glass with Sauce Remoulade  
Freshly Baked Breads, Rolls & Butter

Baby Oak Leaf Lettuce, Endive, Ruby Grapefruit  
Yellow Pear Tomatoes, Feta & Caramelized Walnuts  
Sweet Sherry Vinaigrette

Boneless Roasted Veal Rack with Morel Cognac Sauce  
Sun-Dried Tomato Polenta & Medley of Vegetables

Raspberry Mascarpone Torte  
Sweet Mint Basil Syrup  
Coffee & Tea Service

**\$96.00 per person**

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## Plated Dinner

### Menu IX

Wild Mushroom Agnolotti with Green Asparagus & Pancetta Crisp  
Sage, Shallots & Beurre Noisette  
Freshly Baked Breads, Rolls & Butter

Arugula with Sliced Fresh Pear, Candied Walnuts  
Topped with Gorgonzola  
Balsamic Vinaigrette

Duet of Petite Filet & Double Lamb Chop  
Red Wine Reduction & Rosemary Beurre Blanc  
Snipped Chive Smashed Potatoes & Baby Vegetables

Praline Cheesecake with Hazelnut Drizzle  
Coffee & Tea Service

**\$92.00 per person**

### Menu X

Cream of Cauliflower with Essence of Truffle  
Basil Chantilly  
Freshly Baked Breads, Rolls & Butter

Hearts of Romaine  
Shaved Parmesan-Reggiano & Herbed Croutons  
Poached Garlic Vinaigrette

Duet of Steamed Maine Lobster Tail & Hickory Grilled Petite Filet Mignon  
Sauce Béarnaise  
Bacon & Chive Whipped Mashed Potatoes & Steamed Market Vegetables

Valrhona Chocolate Torte  
Molten Center & Framboise  
Coffee & Tea Service

**\$105.00 per person**

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## Vegetarian Entrées

Napoleon of Grilled Portabella Mushrooms, Vine-Ripe Tomatoes & Buffalo Mozzarella  
Roasted Fennel Coulis

Or

Sautéed Spinach with Grilled Portabella Mushrooms, Yellow & Red Tomatoes  
Grilled California Artichokes, Topped with Hollandaise Sauce

## Vegan Plate

Napoleon of Grilled Asparagus, Portabella Mushrooms & Oven-Roasted Tomatoes  
Stacked on Steamed Jasmine Rice

Raspberry & Mango Sorbet in Martini Glass with Fresh Berries

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# Dinner Buffet

(25 Guest Minimum)

Cream of Cauliflower with Essence of Truffle

Or

BBC Famed Lobster Bisque

Freshly Baked Breads, Rolls & Butter

## Salads (Select Three)

Israeli Couscous Salad with Shiitake Mushrooms & Scallions

Artichoke Hearts with Bay Shrimp, Basil & Black Olives

Buffalo Mozzarella, Red & Yellow Pear Tomatoes & Fresh Basil

Fresh Chopped Salad with Seasonal Ranch Vegetables, Cracked Peppercorn Vinaigrette

Hearts of Romaine, Garlic Croutons & Shaved Parmigiano-Reggiano, Caesar Dressing

Penne Pasta Salad with Sun-Dried Tomatoes, Kalamata Olives & Pesto Dressing

California Greens with Arugula, Sliced Granny Smith Apples, Candied Walnuts, Gorgonzola Balsamic Vinaigrette

## Entrees (Select Two)

Grilled Chicken Breast with Rosemary Jus

Feta, Spinach & Sun-Dried Tomato Panko Crusted Chicken

Seared Salmon Medallions with Champagne Sauce

Sicilian Style Seafood Stew

Jumbo Shrimp Scampi with Crimini Mushrooms, Peppers & Roasted Garlic

Slow Roasted Pork Loin with Whole Grain Mustard Sauce

Grilled Aged New York Steak with Grilled Artichokes

California Sautéed Vegetables

Garlic Mashed Potatoes or Herb Risotto

## Pasta (Select One)

Spinach & Ricotta Cheese Ravioli with Artichoke Hearts & Asiago Cream Sauce

Wild Mushroom Agnolotti with Brown Butter Sauce

Penne Pasta with Bay Shrimp & Prosciutto in a Pesto Cream Sauce

Fusilli Primavera with Vegetables, Tomato & Eggplant Fondue

## Carving Station (Select Two)\*

Roasted Beef Tenderloin, Pinot Noir Sauce & Creamy Horseradish

Pork Prime Rib, Apricot Red Currant Chutney

BBQ Whole Side of Salmon, Ginger Soy Glaze

Roast Leg of Colorado Lamb, Mint Jus

Rosemary Marinated Prime Rib Roast with Au Jus

Herb Roasted Veal Roast

## Dessert Station

Fresh Fruit & Berry Tarts, Kahlua Crème Caramel with Berries

Assorted French Pastries, Mocha Torte, Chocolate Covered Strawberries

Gourmet Coffee, Decaffeinated Coffee & Assortment of Hot Teas

**\$98.00 per person**

**\*Additional \$150.00 for Carving Attendant**

**Additional \$10.00 per person for groups 24 guests and below**

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# East Coast Clam Bake

(25 Guest Minimum)

Manhattan or New England Clam Chowder

Caesar Salad with Garlic Crostini

Fresh Beet Marinated Salad, Scallions & Sweet Corn

Chilled Grilled Vegetable Salad with Watercress & Balsamic-Garlic Vinaigrette

Coleslaw

Freshly Baked Breads, Rolls & Butter

Whole Maine Lobsters

Steamed Clams & Mussels

Roasted Tenderloin with Sauce Béarnaise & Crème Horseradish

Appropriate Condiments

Oven-Roasted Potatoes

Corn on the Cob

Boston Baked Beans

Fresh Seasonal Vegetables

Boston Cream Pie

Fresh Fruit Tarts & Apple Pie

Assorted Mini Desserts

Oyster Crackers, Picks & Bibs

Coffee & Tea Service

**\$120.00 per person**

**Additional \$150.00 for Carving Attendant per request**

**Additional \$10.00 per person for groups 24 guests and below**

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# Little Italy

(25 Guest Minimum)

Hearts of Romaine, Garlic Croutons & Shaved Parmigiano-Reggiano  
Caesar Dressing

Sliced Buffalo Mozzarella, Heirloom Tomato with Basil Oil  
Cracked Pepper Vinaigrette

Italian Antipasto Platter with Sopressata Salami, Provolone Cheese  
Capocollo, Artichokes, Olives & Roasted Peppers

Fresh Baked Garlic Bread, Focaccia & Grissinio Sticks

Searched Bronzini Brushed with Tomato Tapenade

Grilled New York Steak alla Fiorentina, Pinot Noir Sauce, Pancetta

Grilled Breast of Chicken with Marsala & Wild Mushrooms

Penne Pasta with Prosciutto, Artichokes & Asiago Cream

Sautéed Italian Vegetables

Mini Desserts of Nouveau Tiramisu, Pistachio Cannolis, Panna Cotta, Crème Brulée  
Assorted Pastries & Fresh Fruit Tarts

Coffee & Tea Service

**\$88.00 per person**

**Additional \$10.00 per person for groups 24 guests and below**

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## Caribbean Jamboree

(25 Guest Minimum)

Tossed Green Salad with Assorted Dressings  
Seafood Calypso Salad & Caribbean Fruit Salad  
Sliced Tropical Fresh Fruit Display  
Potato Salad with Peppercorn & Parmesan Vinaigrette  
Freshly Baked Breads, Rolls & Butter

Jerk Chicken & Jerk Pork  
Seafood Paella

Whole Sides of Two Grilled Fish Selections – Fresh Catch of the Day

Oven-Roasted Potatoes & Polynesian Rice Pilaf  
Fresh Seasonal Vegetables

Pineapple Upside-Down Cake & Coconut Flan  
Coffee & Tea Service

**\$88.00 per person**

**Additional \$150.00 for Chef Attendant per request**

**Additional \$10.00 per person for groups 24 guests and below**

## Steak Grill

(25 Guest Minimum)

Caesar Salad with Garlic Crostini  
Tossed Green Salad with Assorted Dressings  
Potato Salad with Peppercorn & Parmesan Vinaigrette  
Coleslaw

Freshly Baked Breads, Rolls & Butter

Relish Tray with Carrots, Celery, Pepperoncini, Pickled Cherry Peppers,  
Herbed Olives & Pickled Spears

Grilled New York Steaks  
Grilled Lemon & Rosemary Herb Chicken  
Sautéed Mushrooms with Bermuda Onions  
Twice Baked Cheese Potatoes & Steak Fries  
Fresh Seasonal Vegetables  
Garlic Cheese Toast

Fresh Fruit Tarts & Apple Pie  
Coffee & Tea Service

**\$88.00 per person**

**Additional \$150.00 for Chef Attendant per request**

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# Western Style BBQ

(25 Guest Minimum)

Texas Style Chili with all the Fixin's  
Tossed Green Salad with Assorted Dressings  
Sliced Cucumber & Country Bean Salad  
Marinated Mushroom Salad  
Freshly Baked Breads, Rolls & Butter

Southern Fried Catfish with Lemon & Tartar Sauce

Southern Style Honey Dipped Fried Chicken

BBQ of Baby Back Ribs, Grilled Hickory Smoked Sausages

Baked Potatoes with Sour Cream & Chives  
Corn on the Cob  
Green Beans  
Sweet Corn Bread & Buttermilk Biscuits

Warm Peach & Apple Cobbler  
Haagen-Dazs Ice Cream

Coffee & Tea Service

**\$86.00 per person**

**Additional \$150.00 for Chef Attendant per request**

**Additional \$10.00 per person for groups 24 guests and below**

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# New Orleans Theme

(25 Guest Minimum)

Seafood Gumbo  
Tossed Green Salad & Assorted Dressings  
Fresh Fruit Salad  
Smoked Chicken Salad with Apples & Roasted Pecans  
Shrimp Salad Pontchartrain  
Freshly Baked Breads, Rolls & Butter

Blackened Cajun Sea Bass  
10-Ounce Spicy Seared New York Steak with Fire-Roasted Peppers & Onions  
Chicken & Shrimp Jambalaya, "Paella Style"  
Hushpuppies & Sweet Corn Bread  
Red Beans & Rice  
Fresh Seasonal Vegetables

Apple or Peach Fruit Cobbler  
Crème Caramel, Platinum Pecan Pie  
Bourbon Street Bread Pudding with Bourbon Sauce  
Coffee & Tea Service

**\$92.00 per person**

**Additional \$10.00 per person for groups 24 guests and below**

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# Tropical Buffet

(25 Guest Minimum)

## **Tray Passed Hors D'oeuvres (optional)**

Seared Ahi Tuna with Mango Salsa  
Coconut & Panko Crusted Fried Shrimp  
Oriental Spring Rolls with Ponzu Sauce  
Crispy Duck Wontons with Sesame

**\$26.00 per person for hors d'oeuvres**

## **Dinner Buffet**

Display of Blue Point Oysters (1pp), Jumbo Shrimp (5pp) & Crab Claws (2pp)  
Sliced Tomatoes, Maui Onions & Cucumbers with Balsamic Drizzle  
Citrus Marinated Watermelon with Honey Yogurt Dressing  
Baby Greens, Toasted Macadamia Nuts, Oranges, Crisp Wontons with Passion Fruit Vinaigrette  
Freshly Baked Breads, Rolls & Butter

Chili Rubbed Roast Pork Prime Rib, Pineapple Mango Salsa  
Macadamia Crusted Mahi Mahi, Lime Beurre Blanc  
Baked Free Range Chicken with Hoisin Ginger Sauce  
Stir Fried Rice  
Baked Sweet Yams

Coconut Cake, Macadamia Nut Cream Pie  
Ice Cream with Berries in a Chocolate Shell  
Coffee & Tea Service

**\$105.00 per person for dinner buffet**

**Additional \$10.00 per person for groups 24 guests and below**

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