

Formal Event / Wedding Menu

Stationary Items

Vegetable Crudités and Dips
Selection of Assorted Cheeses, Crackers and Dried Fruits

Mediterranean Table

Assortment of Sliced Italian Meats
Marinated Artichokes with Roasted Peppers
Pesto tossed Fresh Mozzarella and Tomato Salad
Roasted Garlic Hummus with Toasted Pita
Grecian Eggplant Spread with Roasted Tomatoes and Kalamata Olives
Balsamic Marinated Portobello Mushroom with Parmesan Cheese

Passed Cold Hors d' oeuvres

Choose Four

Sesame Seared Tuna with Ponzu Sauce on Wonton Chip
Maine Lobster "BLT" with Avocado Mousse
Ahi Tuna Tartar with Harissa and Cashew Nuts
Smoked Paprika Shrimp with Papaya Glaze
Tomato and Feta Cheese Bruschetta with Kalamata Olive
Herb Goat Cheese and Tomato on Parmesan Crisp
Curry Chicken Salad with Mango and Cilantro
Pepper Crusted Beef Sirloin Crostini with Red Wine Onion Jam
Crab Salad with Apple and Mint on Endive
Southwestern Corn and Black Bean Salsa on Tortilla Crisp

Passed Hot Hors d' oeuvres

Choose Four

Caramelized Chipotle Shrimp with Pineapple
Maryland Style Crab Cakes with Chipotle Aioli
Mediterranean White Bean Crostini with Pancetta
Thai Style Chicken Satay with Peanut Dipping Sauce
Prosciutto Panini, Roasted Peppers and Mozzarella and Pesto
Lavender Marinated Sliced Duck Breast on Raisin Toast with Fig Jam
Mini Braised Beef Short-rib Slider with Gorgonzola Cheese on Brioche Bun
Mini Croque Monsieur (French Ham and Gruyere Cheese) Dijon Mustard
Risotto Cake with Truffled Butternut Squash and Chives
Mini Corn Beef Rubeen with Deli Mustard

Plated Dinner Selections

Appetizers

Mesclun and Frisee Salad with Pickled Apples, Candied Walnuts, Warm Goat Cheese Crouton and White Balsamic Vinaigrette

Balsamic Marinated Portobello Mushroom, Fresh Mozzarella, Roasted Peppers with Baby Arugula and Pesto Vinaigrette

Garlic and Herb Marinated Shrimp with a Salad of Ratatouille, Baby Arugula and Smoked Paprika Vinaigrette

Sesame Seared Tuna with Sesame Mango-Cucumber Slaw and Cilantro Vinaigrette \$

Entrees

Roasted Diver Scallops with Braised Celery, Leeks and Potatoes with Crisp Bacon and White Wine Chive Sauce

Roasted Wild Salmon with Celery Root Puree, Roasted Artichokes, Hen of the Woods Mushroom and Whole Grain Mustard Sauce

Porcini Dusted Chicken Breast with a Farro and Root Vegetable Risotto, Roasted Scallion and Natural Jus

Nine Pepper Crusted Filet Mignon with Roasted Asparagus, Cipollini Onions, Truffled Mashed Potatoes and Bordelaise Sauce

Desserts

Molten Chocolate Cake with Mixed Berries and Vanilla Ice Cream

Individual Cheesecake with Citrus-Berry Compote

Tiramisu