

## Entree Selections

Choice of one entrée selection,  
(additional selections of 2 or more entrées are an additional \$10 per person)  
Each served with bread rolls and butter

### **BEEF SELECTIONS**

#### **Grilled 8oz Petit Filet**

port wine demi glace  
chef's choice of seasonal vegetables and starch

#### **Grilled 10oz US Strip Lion**

(choice of different sauces by request)  
chef's choice of seasonal vegetables and starch

#### **Grilled Porterhouse Steak**

orange demi glace  
chef's choice of seasonal vegetables and starch

#### **Braised Short Ribs**

chef's choice of seasonal vegetables and starch

#### **Blackened NY Strip Steak with Herb Butter**

chef's choice of seasonal vegetables and starch

### **POULTRY CHOICES**

#### **Chicken Marsala**

chef's choice of seasonal vegetables and starch

#### **Chicken Parmesan**

chef's choice of seasonal vegetables and starch

#### **Airline Chicken Breast**

chef's choice of seasonal vegetables and starch

#### **Breast of Chicken Stuffed with Spinach and Mushroom**

chef's choice of seasonal vegetables and starch

### **FISH ENTREES**

#### **Grilled Mahi Mahi**

grilled Hawaiian mahi mahi topped with fennel and papaya marmalade served with rice pilaf

#### **Macadamia Crusted Salmon**

macadamia crusted Atlantic salmon served with polenta cakes and sautéed asparagus

## Butler Passed Bites

(priced per piece)

### Melon and Prosciutto Wrap

### Filo Cups with Cajun Chicken Salad

### Tuna Sashimi on Rice Cracker

### Tequila and Lime Infused Fruit Kebobs

### Chicken Kebobs with Peanut Sauce

### Assorted Mini Quiches

### Fig and Goat cheese Bites

### Coconut Shrimp

### Filet Mignon on Toasted Baguette with Wasabi Sauce

### Wild Mushroom Vol Au Vent

crimini, shitake and button mushrooms, flamed in a creamy vodka sauce, served in a flaky pastry shell

## Reception Stations

(priced per person)

### Imported and Domestic Cheese Display

served with homemade breads, lavosh, water crackers and assorted fruits breads and lavosh

### Crudite Platter

served with chef's choice of assorted dipping sauces and hummus

### Deluxe Antipasto Station

Prosciutto di Parma and Pepperoni Bocconcini  
Mozzarella and Tomatoes  
Roasted Red and Yellow Peppers  
Grilled Asparagus, Portobello Mushrooms and Zucchini  
Sliced Imported and Domestic and Imported Cheese  
Assorted Marinated Olives  
Breadsticks, Garlic Toast

## ACTION STATIONS

*Chef's Attendant Fees apply for Action Stations (priced per person)*

### PASTA STATION

*Choice of Two Pastas*

bow tie, penne, angel hair, fettuccine

*Choice of Two Sauces*

tomato basil, wild mushroom, herbed pesto alfredo sauce, lemon beurre blanc

### Lettuce Wraps

boston lettuce  
thai Beef Salad  
thai Chicken Salad

### Grilled Mini Crab Cakes

mini crab cakes served on a bed of mixed lettuce with Cajun aioli

### Mashed Potato Bar

*(served in martini glasses)*

mashed yukon gold potatoes  
chopped bacon  
green onions  
cheddar cheese  
brown gravy

### CARVING STATIONS

### Slow Roasted Smoked Turkey Breast

soy, ginger, and orange au jus

### Grilled Alaskan Salmon

mango beurre blanc

### Cajun Prime Rib of Beef

roasted slowly with onion confit, spiced jus

### Pepper Crusted Tenderloin

served with ragout of wild mushrooms and sauce béarnaise

### New Zealand Rack of Lamb Dijonnaise

herb and mustard crust, rosemary jus

All Food and Beverage is subject to a 10% service charge and applicable taxes.

Prices are subject to change.

## Plated Dinner Menu Options

(all options served al la carte per person)

### SALAD OPTIONS

#### Poached Pears & Field Greens

pomegranate poached pears arranged beneath a bed of fresh field greens

#### Insalata Caprese

thick slices of vine riped

#### Caesar Salad

chopped crispy romaine hearts tossed with chef's homemade caesar dressing, croutons, and shaved parmesan cheese

#### Field Greens with Herb Crusted Goat Cheese

mixture of field greens, pear tomatoes, cucumbers, herbed goat cheese drizzled with ginger soy vinaigrette

#### Garden Salad

mixed lettuce, cucumbers, tomato wedges, olives, and carrots cupped in a radicchio leaf

### SOUP OPTIONS

#### Minestrone

a heavy tomato based soup with beans, pasta and vegetables

#### Butternut Bisque

flamed and finished with cognac

#### Cream of Mushroom

topped with caramelized mushrooms and shallots

### APPETIZER OPTIONS

#### Beet Carpaccio

poached sliced red and golden beets arranged beneath a medley of micro lettuce drizzled with herb vinaigrette and candid walnuts

#### Shiitake and Duck Confit Salad

with Ginger, Cilantro and Micro Greens

#### ThonThon

Seared Rare Yellow Fin Tuna with Marinated Daikon in Lime Juice, Ginger and Sesame Oil

#### Crabavocat

Guacamole and Blue Crab in a Spiced Tomato Coulis

#### Salmon Tartar

Crispy Cucumbers, Tapioca Caviar and Wasabi Vinaigrette

## Dessert Selections

#### Fresh Homemade Crème Brulée

seasonal flavors

#### Key Lime Pie Tart

#### Fruit Tarts

seasonal fresh fruit

#### Banana Bread Pudding

topped with caramelized bananas and whisky sauce

#### New York Style Cheese Cake

finished with fresh mango and strawberry coulis

#### Trilogy Platter

chocolate dipped strawberries, cheese cake mousse, and miniature chocolate fudge cake

#### Dark Chocolate Mousse

raspberry coulis

#### Tiramisu

#### Viennese Table Upon Request

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