



CORPORATE MENU PACKAGE

Pricing Based on a Four-Hour Event

Approximately 7:00pm-11:00pm

PASSED HORS D'OEUVRE

- First Hour of Event Duration -

HOT HORS D'OEUVRE

please select a combination of eight hot and cold hors d'oeuvre

Mini Fish Taco

Lime-Cilantro Poached White Fish, Shredded Lettuce, Cilantro Crema, Tomato, Confetti Peppers, Micro Cilantro

Franks in a Blanket

Flaky Pastry, Spicy Brown Mustard

Miniature Beef Brochette

Tender Cubes of Beef, Skewered with Fresh Bell Peppers

Chicken Satay

Ginger and Soy Marinade, Thai Peanut Dipping Sauce

Vegetable Spring Rolls

Curry-scented Vegetables, Ginger Dipping Sauce

Miniature Potato Pancakes

Apple Chutney

Spinach Phyllo Triangles

Herb and Garlic Wilted Spinach, Golden Phyllo Dough

Fresh Garden Vegetable Quesadilla Triangles

Pepperjack Cheese

Wild Mushroom Risotto Cake

Arborio Rice, Wild Mushrooms, Parmesan Cheese, Fresh Herbs

Butternut Squash Shooter

Served Warm in a Demitasse

COLD HORS D'OEUVRE

please select a combination of eight hot and cold hors d'oeuvre

Smoked Salmon "Reuben"

Black Pepper Smoked Salmon, Cream Cheese, Marble Rye

Mini 'BLT'

Miniature Tomato, Bacon Jam, Lettuce, Pretzel Bun

Goat Cheese and Red Onion Marmalade Tart

Creamy Herb Goat Cheese, Savory Red Onion Marmalade

Wild Mushroom Bruschetta

Herb Goat Cheese, Croustade, Micro Arugula

Fresh Tomato and Mozzarella Bruschetta

Tomato, Mozzarella, Petite Basil, Flavored Herb Croustade

Tomato Mozzarella Salad Skewers

Fresh Mozzarella, Cherry Tomato, Basil, Balsamic Glaze

Southwestern Savory Cups

Black Bean, Red Pepper, Avocado, Fresh Cilantro, Crisp Shell

Strawberries Stuffed with Ripe Brie

Fresh Strawberries, Imported Creamy Brie

Andalusian Gazpacho

Fresh Vegetables, Extra Virgin Olive Oil, Lemon Juice, Served Chilled in a Demitasse Cup



DINNER BUFFET

- 1 ½ Hours of Event Duration-

Salads

please select one

Seasonal Garden Salad with Balsamic Dressing
Caesar Salad with Shaved Parmesan and Garlic Croutons

Fish

please select one

Fresh Fillet of Sole Dipped in Seasoned Flour, Sautéed and Topped with Shrimp and Scallion Butter
Sesame Seed-Crusted Fresh Atlantic Salmon, Pan-Roasted with a Light Gingered-Soy Glaze
Char-Grilled Swordfish Fillet, Marinated in Lime and Cilantro with Fresh Tropical Fruit Salsa

Chicken

please select one

Chicken Francese, Lightly Battered in Lemon Sauce with Fresh Parsley
Lemon-Scented Sautéed Escalope of Chicken, Sliced and Served in a Light Lemon Sauce, Capers, Chopped Fresh Parsley
Stuffed & Roasted French-Cut Breast of Chicken, Filled with Spinach, Roasted Red Peppers & Smoked Mozzarella

Pasta

please select one

Penne ala Vodka, Reduction of Heavy Cream, Parmesan Cheese, Pomodoro Sauce, Fresh Herbs
Cheese Tortellini, Pesto Cream Sauce, Roasted Peppers and Toasted Pine Nuts
Wild Mushroom Ravioli, Herb-infused White Wine Roasted Shallot Cream Sauce

Accompaniments

please select two

Garlic Mashed Potatoes
Five Grain Wild Rice
Sautéed Broccoli
Roasted Brussels Sprouts
Platters of Freshly Grilled Vegetables
Roasted Asparagus with Shaved Parmesan Cheese

DESSERT TABLE

- Open Last Hour of Event Duration -

Freshly Baked Chocolate Chip Cookies
Home-style Gourmet Brownies
Seasonal Sliced Fresh Fruit

Regular and Decaffeinated Coffee and Tea

Set on Station During Dessert



BEER, WINE AND SOFT DRINKS

HOUSE WINES

Select One Red and One White Varietal

White Varietals

Pinot Grigio
Chardonnay
Sauvignon Blanc

Red Varietals

Cabernet Sauvignon
Pinot Noir
Red Blend

BEER

Heineken
Amstel Light
Budweiser Light

BEVERAGES

Assorted Variety of Soft Drinks
Assorted Juices & Mixers