

Gold Package

With Five Hour Open Bar \$139.00

With One Hour Open Bar \$123.00

With Cash Bar \$109.00

Plated

Passed Hors d'oeuvres

(Package comes with one piece of each hors d'oeuvre per person.)

Miniature Beef Wellington

Cherry Tomatoes Stuffed with Goat Cheese Mousse and Kalamata Olives

Chicken Satay, Sweet Chili Sauce

Shrimp Cocktail

Displayed Hors d'oeuvres

House-Cured Gravlax with Honey Mustard, Dill and Buttered Bread

Imported and Domestic Cheeses, Crackers, and Fruit Garnish

Vegetable Crudit  with Hummus

Appetizers

(Please select one)

œ Baby Field Greens with Plum Tomatoes and Champagne Vinaigrette

œ Romaine Hearts with Caesar Dressing, Grated Parmesan Reggiano

œ Beefsteak Tomato, Smoked Mozzarella and Red Onion Marmalade Salad,
Balsamic Vinaigrette

œ Cheese Ravioli with Roasted Garlic Sauce, Wilted Spinach

Entr es

(Please select one or two)

œ Chicken Medallions with Black Forest Ham, Spinach & Sharp Cheddar,
Marsala Sauce

œ Roasted Free-range Chicken, Garlic Whipped Potato, Shiitake Sauce

œ Horseradish and Dill Crusted Salmon, Braised Leeks and Grain Mustard
Cream

œ Pecan Crusted Salmon, Rice Pilaf, Lemon Caper Beurre Blanc

œ New York Strip Sirloin, Potato Gratin, Pearl Onions and Green Peppercorn
Sauce

œ Stuffed Pork Loin with Dried Fruit, Apple Cider Star Anise Sauce

Buffet

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Dinner

Carving Station with Choice of:

Roasted Vermont Turkey, Prime Rib or Baked Virginia Ham

Orange and Honey Glazed Chicken Breast

Steamed Cod with Corn and Shrimp Fricassee

Roasted Red Bliss Potatoes

Vegetable Medley

Spinach Salad with Crumbled Goat Cheese, Air Dried Cherries, Caramelized Walnuts,
Citrus Vinaigrette

Szechwan Noodles with Cashews and English Cucumbers

Blue Lake Beans with Artichokes, Shiitake and Aged Balsamic Vinaigrette

Freshly Baked Rolls and Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selection