

Silver Package

With Five Hour Open Bar \$123.00
With One Hour Open Bar \$107.00
With Cash Bar \$96.00

Plated

Passed Hors d'oeuvres

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

Spinach & Feta Greek Spanakopita
Scallops Wrapped in Bacon Glazed in Vermont Maple Syrup
Sesame Chicken Satay

Displayed Hors d'oeuvres

Assorted Cheeses & Sausages
Seasonal Vegetable Crudité with an Assortment of Dips

Appetizers

(Please select one)

- œ Wild Mushroom Bisque with Chives
- œ New England Clam Corn Chowder
- œ Bibb Lettuce with Poached Pears, Blue Cheese and Candied Walnuts
- œ Classic Caesar Salad with Parmesan Reggiano

Entrées

(Please select one or two)

- œ Chicken Stuffed with Spinach, Sun-dried Tomato and Mozzarella, Marsala Sauce
 - œ Rosemary Chicken with Lemon Rice Pilaf and Shallot Jus
- œ Salmon au Poivre with Herb Whipped Potato, Lemon Beurre Blanc
 - œ Roasted Pork Loin, Sweet Potato Puree and Chambord Sauce
 - œ Baked Tilapia, Jasmine Rice and Curry Sauce
 - œ Roasted Leg of Lamb, Au Gratin Potatoes, Rosemary Sauce
- œ Roasted Portabella on a Red Pepper Risotto, with sautéed Spinach
 - œ Roast Prime Rib, Twice Baked Cheddar Potato, Broccolini

Buffet

Passed Hors d'oeuvres

(One piece of each hors d'oeuvre per person.)

Spinach & Feta Greek Spanakopita
Scallops Wrapped in Bacon Glazed in Vermont Maple Syrup
Sesame Chicken Satay

Displayed Hors d'oeuvres

Imported and Domestic Cheeses, Fruit, Water Crackers
Vegetable Crudite with Hummus

Dinner

Sliced Flank Steak with Chili and Cumin
Steamed Haddock with Corn and Shrimp Fricassee
Orange and Honey Glazed Chicken Breast
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 Selections