

Platinum Package

Plated

Passed Hors d'oeuvres

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

Miniature Beef Wellington
Mushroom Caps Stuffed with Sausage and Fennel
South Western Chicken Spring Rolls
Tapenade and Parmesan Crostini

Displayed Hors d'oeuvres

Baked Salmon Medallions
Miniature Lamb Chops with Rosemary Demi Glaze
Vegetable Crudit  with Hummus (GF)

Appetizers

(Please select one)

- œ Seared Sea Scallops, Tropical Fruit Salsa, Pink Peppercorn Beurre Blanc
- œ Portabella Stuffed with Cherry Tomatoes and Fresh Mozzarella
- œ Bibb Lettuce and Blue Cheese with Air Dried Cherries, Caramelized Walnuts and Champagne Dressing (GF)

Entr es

(Please select one or two entr es)

- œ Filet of Beef with Roasted Garlic Whipped Potato, Pearl Onions and Wine Sauce
 - œ Roasted Lamb Loin with Au Gratin Potatoes, Rosemary Jus
- œ New York Strip Steak with Roasted Red Bliss Potato, Green Peppercorn Sauce
 - œ Seared Salmon with Cilantro Lime Glaze, Baby Bok Choy
- œ Free-range Chicken Breast with Mushroom Rago t, Dijon Tarragon Cream

Buffet

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Dinner

Grilled Swordfish with Yellow Corn Coulis
Certified Angus Strip Steak with Caramelized Onion and Merlot Demi (GF)
Stuffed Portabella Caps with Ratatouille & Marinara Sauce
Roasted Heirloom Potatoes with Fresh Thyme and Rosemary (GF)
Seasonal Vegetables (GF)
Marinated Cherry Tomato, Buffalo Mozzarella and Red Onion (GF)
Snow Peas with Julienne Carrots, Sesame and Sweet Soy
Mesclun Salad, Assorted Dressings(GF)
Pasta Salad with Roasted Vegetables
Fruit Salad (GF)
Chef's Selection of Soup
Freshly Baked Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections