

# Silver Package

## 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