

## SAMPLE MENU CHOICES

### **Hors d'Ouevres**

Chef's Selection of Imported and Domestic Cheese  
Served with Seasonal Fresh Fruits, Berries, Cruidités, Crackers and Dips  
Fruit and Vegetable Platters  
Selection of Hot and Cold Hors d'Ouevres (See Hors d'Ouevres Menu)  
Mezza Platter - Hummus, Babaganoush, Feta Cheese, Kalamata Olives and Pita Chips  
Antipasto Tray – Imported Italian Meats, Cheeses, Peppers, Olives and Crostini's

### **First Course (Choice of 1)**

Shrimp Cocktail

Cream of Mushroom, Cream of Broccoli Soup or Vichyssoise  
Butternut Squash, Pumpkin and Apple Soup (Perfect for Fall or Winter)

*Available For Small Parties (Less than 20)*

Seared Sea Scallops served on top of Warm Roasted Tomato Salata and Red Pepper Puree

### **Salad Course (Choice of 1)**

Caprese Salad – Vine Ripened Tomatoes, Fresh Mozzarella, Fresh Basil with a sweet Balsamic Vinaigrette  
Spinach Salad – Baby Spinach, bacon, mushrooms, chopped egg and red onion with a warm bacon dressing  
Citrus Salad - Fresh Baby Greens with Cucumbers, Scallions, Mandarin Oranges and a light Citrus Vinaigrette  
Fig & Pear Salad - Fresh Baby Greens, Poached Pears, Toasted Walnuts, Fresh Figs, Crumbled Bleu Cheese and a light Vinaigrette  
Beet & Fennel - Mixed Baby Beet Salad with Shaved Fennel, Fried Goat Cheese and a light Lemon Vinaigrette  
Caesar Salad - Romaine, Croutons, Parmesan Cheese with our homemade Caesar dressing  
Greek Salad - Fresh Lettuce, Feta Cheese, Greek Olives, Tomatoes, Cucumbers, Red Onions, Green Peppers, Pepperoncini Peppers with a light Lemon Oregano Vinaigrette

### **Pasta (Optional)**

Gnocchi Duo  
Gnocchi with Sage Butter and Amaretti, Gnocchi with homemade Marinara Sauce  
Other Pasta Dishes Available

### **Amuse Bouche (Chef's Choice)**

*Salmon Mousse served on top of a Pumpernickel Crostini*  
Lemon Sorbetto or Fruit Granita

### **Entrées (Choice of 2 or 3)**

Prime Petite Fillet with Roasted Asparagus and Horseradish Whipped Potatoes, Au Jus  
Sautéed Chicken Breast with Roasted Fingerling Potatoes and Haricot Vert  
Chicken Vesuvio with Peas, Oven Roasted Potatoes Wedges and a Garlic Wine Sauce  
Honey Glazed Ham, Sautéed Apples, Sugar Snap Peas and Sweet Potatoes  
Herb Crusted Rack of Lamb, Cassoulet of Beans and Baby Vegetables  
Black Cod with Dill Sabayon and Crispy Leeks  
Grilled Maple Mustard Glazed Salmon Fillet with Grilled Asparagus and Baby Red Potatoes

### **Dessert**

See Sweet Table Menu  
Anniversary or Wedding Cake