

Dinner Buffet

Hors d'Oeuvres

Passed By Server

Wild Mushroom Strudel

Bruschetta

Crostini Rubbed with Garlic and Olive Oil, Lightly Grilled
and Topped with Plum Tomatoes and Basil

Beef Satay

Served with a Thai Peanut Sauce

Shrimp

Wrapped with Prosciutto and Marinated in Sambucca Liquor
and Rosemary

Pork Tenderloin

With a Maple Syrup Glaze on a Caramelized Red Onion and
Granny Smith Apple Compote

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First Course

Caesar Salad

Roasted Red Peppers, Yellow Teardrop Tomatoes, and Parmesan
Crisps Garnished with Garlic Croutons

Individual Bread and Butter Plates with Sweet Whipped Butter
and Herb Infused Butter Triangles

Basket of Warm Brioche, Focaccia, Garlic Rolls, and Rosemary Flatbread

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Main Course

Grilled Fillet of Salmon

Served with a Tarragon Beurre Blanc

Chicken Piccata

Covered with Lemon and Capers in a Vermouth Sauce

Rotini

With Roasted Corn, Spinach, Sun Dried Tomatoes, Mushrooms, and Sautéed Leeks
in a Balsamic Vinaigrette

Roasted Winter Vegetables

Sweet Potato, Rutabaga, Parsnip, Carrot, Onion and Garlic

Dessert Buffet

Profiterole Bar

With bases of Pâte à Choux, French Vanilla and Chocolate Chip Ice Cream,
Caramelized Bananas, Hot Fudge and Fresh Strawberry Sauce

Chocolate Fondue

With Lemon Pound Cake, Pineapple, Whole Strawberries, Dried Apricots,
Bananas and Biscotti

Berry Bar

With Raspberries, Strawberries, and Blueberries served with Brown Sugar,
Whipping Cream and Sour Cream

Decaffeinated Coffee, Cream, and Sugar

Mixed Service Buffet

Hors d'Oeuvres

Passed by Server

Phyllo Triangles

With Curried Chicken and Walnuts

Mushrooms

Stuffed with Goat Cheese, Fennel, Leeks, and Coriander

Roasted Duck Quesadillas

Served with Strawberry Cilantro Salsa

Grilled Shrimp

Marinated, Chilled, and Wrapped in a Pea Pod

Tuna Tartar

With Soy, Lime, Coconut and Ginger Foam

On a Rice Cracker

*

Dinner Buffet

Carved by a Uniformed Chef

Free Range Chicken

Served with a Madeira Reduction

And

Roast Tenderloin of Beef

Served with Green Peppercorn Sauce

Shells and Fresh Broccoli

Sautéed in Garlic and Olive Oil

Cheddar Mashed Potatoes

Artichokes, Caramelized Onions, Asparagus, and Mushrooms

Mixed Salad

Romaine, Bibb, and Radicchio Lettuce; Cherry Tomatoes,
Red Onion, Green Pepper, Shredded Carrots, Hearts of Palm, Blanched
Broccoli Florets, Garbanzo Beans, and Roasted Red Pepper, Tossed in
A Balsamic Vinaigrette

Bread Basket

Garlic Rosemary, Pumpernickel, Egg Brioche, Blue Cheese Popovers, and
Onion and Tomato Focaccia

Whipped Butter Rosettes

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Dessert Buffet

Create Your Own Sundae Bar
Chocolate Dipped and Decorated Waffle Cones with Chocolate Chip
And French Vanilla Ice Cream

Toppings to include:

Hot Fudge, Crushed Strawberries, Crumbled Brownies and Oreos,
Butterfingers, Gummi Bears, M&Ms, Sprinkles, Whipped Cream,
Cherries, and Nuts

Fresh Fruit Display
Watermelon, Cantaloupe, Honeydew, Pineapple,
Red & Green Grapes, and Kiwi

Berry Bar
With Raspberries, Strawberries, and Blueberries, Served with Brown Sugar,
Whipping Cream and Sour Cream
Decaffeinated Coffee, Cream, and Sugar

Surf and Turf Sit Down Dinner

Passed Hors d'Oeuvres

Lobster Spring Rolls
with Red Pepper, Celery, Mango and Cilantro
Served with Curried Mayonnaise

Medjool Dates
Honey and White Truffle Oil on a
Parmesan Crisp

*

Amuse Course

Caramelized Onion
On a Puff Pastry Round

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First Course

Salad of Mixed Greens
Mesclun Greens, Grape Tomatoes, and Red Onions with Garlic Croutons
Served with Champagne Vinaigrette

Bread Basket
Wheat and Pumpernickel Rolls
Herbed Butter Rosettes

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Main Course

Braised Boneless Oxtails
Served In a Veal Demi-Glace

And

Sautéed Scallops
Served with a Saffron Beurre Blanc
Over a Bed of Cannelloni Beans

Sautéed Julienne Vegetables
Yellow Squash, Zucchini, and Red Peppers with Fresh Herbs
Sautéed in Butter and Olive Oil

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Dessert Course

Napoleon
Lemon Anise Tuiles, Strawberries Macerated with Sugar and Grand Marnier,
Vanilla Custard, and Whipped Cream

Regular and Decaffeinated Coffee, Cream, and Sugar

Beef Tenderloin Dinner

Passed Hors d'Oeuvres

Smoked Salmon
Florets with Dill Sprig
Tandoori Chicken Pizza
on Naan Bread

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Amuse Course

Rigatoni
Stuffed with Basil Ricotta Cheese over
Blanched Haricot Vert, Red Peppers, and
Julienne Yellow Squash with Pesto Oil

*

First Course

Lobster Bisque
with Lobster Meat
Bread Basket
Wheat and Pumpernickel Rolls
Herbed Butter Rosettes

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Main Course

Beef Tenderloin
with Bordelaise Sauce
Garlic Mashed Potatoes
Grilled Vegetables
Red and Green Peppers, Zucchini, Red Onion, Garlic and Olive Oil

*

Dessert Course

Death By Chocolate
Strawberries and Whipped Cream

Decaffeinated Coffee, Cream, and Sugar

Duck Breast Dinner

Passed Hors d'Oeuvres

Shrimp with Prosciutto
Marinated in Sambucca and Rosemary

Caramelized Onion Tart
with Blue Cheese, Toasted Walnuts, and Fresh Sage

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Amuse Course

Herb Salad on a Pear Slice

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First Course

Seafood Vol-au-Vent
Shrimp and Scallops in Lobster Cream

Bread Basket
Wheat and Pumpernickel Rolls

Herbed Butter Rosettes

*

Main Course

Duck Breast
In a Port Wine Reduction

Blue Cheese Mashed Potatoes

Baby Asparagus

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Dessert Course

English Trifle
Raspberries, Vanilla Custard, Pound Cake, and Amaretto
Decaffeinated Coffee, Cream, and Sugar

Casual Sit Down Dinner

Passed Hors d'Oeuvres

Mushroom Bouchee

Grilled Chicken Breast
with Sherry Mayonnaise on a Crostini

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Amuse Course

Grilled Scallop
Balsamic Vinegar and Bacon

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First Course

Romaine Lettuce with Raspberry Poppy Seed Dressing
Red Onions and Toasted Pecans

Bread Basket
Wheat and Pumpernickel Rolls

Herbed Butter Rosettes

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Main Course

Marinated Double Thick Pork Chops
Stuffed with Corn Bread, Currents and Golden Raisins
Caramelized Red Onion Granny Smith Apple Compote

Rosemary Scented Garlic Mashed Potatoes

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Dessert Course

Buttermilk Pie

Decaffeinated Coffee, Cream, and Sugar

Thanksgiving Dinner

Main Course

Roast Turkey
with Old Fashioned Giblet Gravy

Sage or Cornbread Dressing

Creamy Mashed Potatoes

Baked Sweet Potatoes
with Bourbon, Butter, Brown Sugar, and Walnuts

Green Beans
Wrapped with Bacon in a Brown Sugar Butter Sauce

Cranberry Sauce

Mixed Greens with Parmesan Peppercorn Dressing
Grape Tomatoes, Red Onions, Carrot Shreds and Toasted Pecans

Bread Basket
Wheat, Rye, and Pumpernickel Rolls

Herbed Butter Rosettes

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Dessert Course

Pumpkin Mascarpone Mousse

Pecan Pie

Vanilla and Chocolate Ice Cream

Decaffeinated Coffee, Cream, and Sugar

Dessert Party

Double Diablo Chocolate Cake

English Trifle

Raspberries, Vanilla Custard, Pound Cake, and Amaretto

Sarah Bernhard's

Almond Macaroon with Chocolate Ganache
Dipped in Bittersweet Chocolate
and Topped with Pistachio Nuts

Lemon Chess Tart

Lemon Curd in a Spiced Almond Crust

Two Chocolate Lace Tart

Dark and White Chocolate in Pâte Brisée

Cheesecake

Strawberry Custard Tart
with a Red Current Glaze

Cranberry Apple Tart
with Pecan Streusel

Brown Sugar Chocolate Chip Cookies

Overflowing Strawberry Basket

Fruit and Cheese Board
Seasonal Apples, Pears, and Grapes
Cheddar, Brie, and Stilton

Soft Drinks

Champagne Punch

Decaffeinated Coffee, Sugar and Cream

Wine Tasting Dinner

Hors d'Oeuvres

Mushroom Strudel

Duck Breast on a Gaufrettes Sweet Potato

Onion Tart with Sage and Blue Cheese

Greg Norman Estates Australian Sparking Wine

Assorted Cocktails

Amuse Course

Rigatoni Stuffed with Basil Ricotta Cheese

Soup Course

Lobster Bisque

Lily 2002 Chardonnay Sonoma California

Bread Basket

Wheat and Pumpernickel Rolls

Herbed Butter Rosettes

Fish Course

Fish Paupiettes

with Fresh Tomato Coulis

Villa Maria 2004 Sauvignon Blanc Marlborough New Zealand

Meat Course

Oxtails in Veal Demi Glace

with a Cassoulet of Beans

Les Pagodes de Cos 2001 Bordeaux Saint Estephe France

Dessert Course

Chocolate Ganache

topped with a Bittersweet Chocolate and Pistachio Nuts

served with Almond Macaroons

Franz Reh 2002 Late Harvest Spatlese Rheinhessen Germany

Coffee and Tea

After Dinner Cordials and Liqueurs

Mediterranean Buffet

Hors d'Oeuvres

Bruschetta Trio
Olive and Caper Tapenade, White Cannellini Beans, and Tomato and Mozzarella Served on
Bread Rounds

Hummus

Garlic and Red Pepper
Served with Pita Bread

Salad Course

Greek Salad
Feta Cheese, Iceberg Lettuce, Tomatoes, Pepperoncini and Anchovies
with Vinaigrette Dressing

Bread Basket
Pita Bread and Sesame Rolls

Herbed Butter Rosettes

Main Course

Whole Red Snapper
Grilled with Lemon and Olive Oil
Garnished with Cucumber and Lemon

Shish Kabob
Skewers of Lamb and Beef Grilled with Green Peppers, Cherry Tomatoes, Red Onions
Accompanied by a Yogurt Cucumber Sauce

Rice Pilaf
with Pine Nuts

Green Beans
with Tomatoes

Dessert Course

Flan

Baklava

Wedding Buffet

Passed Hors d'Oeuvres

Shrimp
Marinated with Sambucca and Prosciutto

Bruschetta
Tomato, Basil, and Parmesan Cheese
on Garlic Toast

Plated Salad

Strawberry and Romaine Salad
Romaine Lettuce, Toasted Pecans, Strawberries, and Creamy Raspberry Vinaigrette

Buffet

Roast Tenderloin of Beef
with a Bordelaise Sauce

Chicken Breast
in a Madeira Wine Reduction

Julienne of Zucchini, Yellow Squash, Red Pepper, and Mushrooms
Roasted Red Skin Potatoes

Spinach Tortellini
Tossed with Sun-Dried Tomatoes, Kalamata Olives and a Chiffonade of Spinach with a Roasted
Garlic Sauce

Bread Basket
Brioche, Rosemary Bread, and Flavored Bread Sticks
with Herbed Butter

Dessert

Wedding Cake (A Piece of Cake)

Decaffeinated Coffee, Ice Tea, Cream, Sugar