



V. ELEGANT SIT-DOWN DINNER

PASSED HORS D' OEUVRES

Please choose two of the following:

Polenta

Topped with Red Pepper

Miniature Crab Cakes

With Remoulade Sauce

Spinach and Goat Cheese Puff

With Red Pepper Vinaigrette

Brie and Raspberry Bites

Fig and Goat Cheese Puffs

With Balsamic Molasses

Pear, Bacon, and Gorgonzola Bruschetta

SALAD

Please choose one of the following:

Spring Mix Salad

Served with Candied Pecans, Dried Cranberries, Pear Confit, Blue Cheese, and Homemade Pecan Balsamic Dressing

Ensalada Caprese

A Salad of Mixed Greens Served with Fresh Mozzarella, Vine Ripe Tomato, Extra Virgin Olive Oil, Balsamic Vinegar, Fresh Cracked Pepper, and Sea Salt

Mixed Green Salad

Served with Citrus Segments, Pistachios, Shaved Romano Cheese, Pistachio Vinaigrette, and Pomegranate Molasses

BREADS

Assorted Breads

May include Croissants, Brioche, and Silver Dollar Rolls

Served with Honey Butter



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ENTRÉES

Offer your guests a choice of three on your response card or serve everyone a dual entree

Roasted Center Cut of Beef Tenderloin

Served with Red Wine Fumet

Grilled Atlantic Salmon

Served with Lemoncello Buerre Blanc

Oven Roasted Pork Loin

Served with Apple Cider and Bacon Glaze

Oven Roasted Chicken Breast

Served with a Sherry Veloute

Breaded Chicken

Stuffed with Cream Cheese, Feta and Sundried Tomatoes

Sautéed Lump Crab Cake

Served with Mustard Seed Cream Sauce

Sautéed Quail Breast

Served with Cranberry White Wine Sauce

Roasted Red Snapper

Served with a Lemon Caper Sauce

Vegetarian Wild Mushroom Strudel

Served with Red Pepper Vinaigrette



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ACCOMPANIMENTS

Please choose two of the following:

Red Skin Mashed Potatoes
Seasonal Fresh Sautéed Vegetables
Garlic Whipped Red Skin Potatoes
French Green Beans
Roasted Fingerling Potatoes
Roasted Asparagus
Basil Pesto Asparagus
Basil Pesto Risotto
Herb Roasted Grape Tomatoes and Summer Squash
Scalloped Potatoes
Squash Casserole

DESSERT

Please choose one of the following

Peach Panna Cotta
An Italian Custard served with Peach Bourbon Coulis
Tiramisu Cappuccino
Traditional Tiramisu served in a Coffee Cup with Kahlua Lady Fingers
Traditional Crème Brûlée
Served with Fresh Berries
Lemonchello Mascarpone Cake
Chocolate Molten Cake

BEVERAGES

Unsweetened Iced Tea, Water
And
Gourmet Coffee