

## **From Menu**

*The Cocktail **Hour** will consist of Butler Style Hot Hors D'oeuvres,  
Cold Displays and a selection of Captain's Stations:*

*Butler Service of Hot Hors D'oeuvres Including but not limited to the following:*

*Baked Brie  
Sesame Chicken  
coconut Chicken  
Sweet and Sour Chicken Kebobs  
Asparagus in Phyllo  
Sea Scallops wrapped with Bacon  
Fried Ravioli  
Chicken Sate with Peanut Sauce  
Cocktail Franks in i√ Pastry  
Moarella Sticks  
Brick Oven Pia served on Pia Mallet  
Macaroni and Cheese served in Martini Glasses*

### *Cold Display*

*Fresh Vegetables with Dip*

*Fresh Sliced Fruit Display*

*Domestic and Imported Cheese Display*

*Hot Captain Stations: A Selection of the Following Prepared to Order  
During your Cocktail Hour*

*Pasta Station - (with your choice of three sauces) Pesto, Primavera, Sun Dried Tomato, Carbonara, Puttanesca, Marinara, Pink Vodka, etc. Served with Hot Garlic Bread*

*Wok - Stir fry of Oriental Vegetables served with Steamed Dumplings, Egg Rolls and Fried Rice*

*Mexican - Grilled Fajitas with Siling Chicken and Beef Fillets; Served with Sour Cream, Cheddar Cheese, Salsa and Guacamole*

*Slider Station - Cooked to order on Grill, Miniature Hamburgers and Buffalo Chicken  
Accompanied with French Fries  
Served with Lettuce, Tomatoes, Cheese and Pickles*

*Pizza Station - Cocktail Site Gourmet Pict prepared to order with your choice of toppings*

***Hot Antipasto Station Your Selection of a Gourmet Variety:  
3 Items***

***Chicken:***

*Balsamic Chicken with Sundried Tomatoes*  
*Chicken with Cashews and Peapods*  
*Hawaiian Chicken*  
*Chicken Murphy*  
*Chicken Cacciatore*  
*Chicken Primavera*  
*Chicken Rasp berry*  
*Chicken Francaise*  
*Chicken Scampi*  
*Chicken Piccata*  
*Chicken Marsala*  
*Chicken Scar arella*

***Beef:***

*Sausage and Peppers*  
*Beef and Broccoli*  
*Hawaiian Beef*  
*Beef Burgundy*  
*Barbecued Beef*  
*Swedish Meatballs*  
*Steak Teryaki*  
*Pepper Steak*  
*Stuffed Cabbage*  
*Kreplach w/ onions*  
*Veal and Peppers*  
*Braised Short Rib of Beef*

***Fish:***

*Rolled Flounder Sty ed with Spinach*  
*Flounder Francaise*  
*Rolled Flounder Scampi*  
*Mussels Marinara*  
*Paella*  
*Fried Calamari*

***Vegetables & Pasta:***

*Stuffed Shells*  
*Baked Ziti*  
*Pirogies*  
*Vegetable Tempura*  
*Eggplant Marinara*  
*Eggplant Rollatini*  
*Steed Grape Leaves*  
*Fuca con Mojo*  
*Broccoli Rabe & Cannellini Beans*  
*Mushrooms with Risotto*  
*Maduros*  
*Penne Vodka*

## ***Dinner Presentation***

### *Appetizers*

*A Selection of Fresh Tropical Fruits topped with a Fresh Strawberry Puree*

*Penne Pasta served with a Choice of Sauces*

### *Salad*

*Garden Tossed Salad*

### *Entrees*

*The Choice of Two Entrees will be offered to your Honored Guests:*

*Roast Prime Rib of Beef Au jus*

*(Select 1 of the following Chicken Entrees:)*

*Chicken Parmigiano*

*Boneless Breast of Chicken served with Parmigiano cheese and tomato sauce*

*Florentine Chicken*

*Stuffed with Broccoli, Spinach, Ricotta and Parmesan Cheese served with a Dijon Sauce*

*Boneless Breast of Chicken*

*Served with Marsala, Francaise, or Piccata Sauce*

*Chicken Savoy*

*Boneless Breast of Chicken sauteed with a Balsamic Demi-Glace Sauce*

*Garnished with Tri Color Peppers and Portabella Mushrooms*

*Your Choice of Seasonal Vegetables & Potato or Rice Selection*

*Special Diets are always available*

*Dessert Selections*

*Warm Chocolate Lava Cake*

*Warm Runny Chocolate Chip Cookie Cake topped with Vanilla Ice Cream*

*Bananas Foster*

*Waffle Basket filled with Ice Cream topped with Chocolate Sauce*

*Occasion Cake*

# **KIDS MENU**

## **TEEN SELECTIONS (Any 4 Items)**

*Chips and Salsa, Nachos, Egg Rolls, Pkza Bagels, Hot Dogs in Puff Pasty, Beak Wings, French Fries, Onion Rings, Potato Skins, Potato Pancakes with Apple Sauce, Sliders, Macaroni & Cheese Bites, Soft Shell Tacos, Chicken Fingers*

## **SODA BAR**

*Sodas, Virgin Pina Coladas, Virgin Strawberry Daiquiris, Shirley Temples  
And a Specialty Prepared Signature Drink*

## **APPETIZERS**

*Chicken, Beef or Vegetarian Lo-mein in Take-out Containers  
Ziti Marinara with or Without Meatballs  
Mozarella Sticks Sewed with Marinara Sauce  
Fresh Fruit Kabobs with Strawberry Sauce  
Grilled Sliced Chicken over Caesar Salad  
Macaroni and Cheese*

## **ENTREES**

**(If combo select 3 Items, rfbuffet Select 4 Items)**

*Grilled Vegetable, Turkg, Chicken or Roast Beef Wrap Sandwich  
Chicken or Beef Stir Fry  
Chicken or Beef and Broccoli  
Chicken or Beef Sates (Marinated on a Stick)  
Chicken or Beef Fajitas with Salsa, Guacamole, Lettuce, Cheese  
Chicken Fingers Served with Dipping Sauce  
Cheese Steak Sandwiches  
Hamburgers  
Fried Chicken  
Individual Pkza with assorted Toppings  
Chicken Parmigiano  
Baked Ziti  
Cheese Ravioli  
French Fries  
Onion Rings  
Corn Niblets  
Corn on the Cob  
Mashed Potatoes  
Steed Baked Potatoes  
Fried Rice  
Garlic Bread*

## **DESSERT**

*Sundae Bar Make your own Sundae w/ Candyland Toppings  
Waffle Basket with Vanilla Ice Cream, Chocolate.Sauce and Sprinkles  
Warm Chocolate Chip Brownie Cookie with Ice Cream and Chocolate Sauce  
Warm Chocolate Lava Cake*

## ***Cocktail Hour***

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***The Cocktail Hour will consist of  
Butler Served Hot Hors D'oeuvres,  
Cold Displays and a selection of Captains Stations***

### ***Butler Service of Hot Hors D'oeuvres***

*Potato Pancakes with Apple Sauce  
Vegetable Egg Rolls with Plum Sauce  
Baked Brie with Raspberry Coulis  
Jalapeno Poppers with Salsa  
Japanese Beef Negimaki*

*Black and White Sesame Chicken with Toasted Sesame Sauce  
Fried Ravioli with Pink Vodka Sauce  
Coconut Chicken with Sweet and Sour Dip  
.Fresh Asparagus En crofite with Horseradish Cream  
Tandoori S yle Chicken Skewers with Spicy Peanut Sauce  
Sweet and Sour Chicken Kebobs  
Seasoned Franks in Puff Pasty with Dijon Mustard  
Sun-dried Tomato and Artichokes in Phyllo  
Herb Crusted Artichoke Hearts Flavored with Pesto  
Spinach Puffs with Horseradish Cream  
Portabella Mushroom Purse  
Chicken Quesadilla Sticks with Salsa  
Brick Oven Pita served on Pia Mallet  
Macaroni and Cheese served in Martini Glasses  
\* Herb Crusted Baby Lamb Chops (available at an additional cost)*

# ***Cold Display to Include***

## *Middle Eastern Display*

*Hummus, Tahini, Baba Gbanoush  
With Pita Pockets*

## *Salad Display*

<i>Bocconcini di moarella</i>	<i>Cous Cous Salad</i>
<i>Tuscan Bean Salad</i>	<i>Marinated mushroom salad</i>
<i>Orzo Salad</i>	<i>Pasta salad</i>
<i>La Mein Salad</i>	<i>Tomato and cucumber salad</i>

## *Crudites Display*

<i>Fresh baby carrots</i>	<i>Broccoli florets</i>	<i>Cauliflower florets</i>
<i>Julienne red peppers</i>	<i>Julienne celery</i>	<i>Baby cherry tomatoes</i>

*All served with herb and garlic dip*

## *Grilled Vegetable Display*

*Marinated, grilled and seasoned eggplant, yellow squash, zucchini and red peppers*

## *Bruschetta Display*

*.Fresh Roma plum tomatoes diced with red onion and basil  
Accompanied by toasted French bread*

## *Fresh Fruit Display*

<i>Honeydew</i>	<i>Cantaloupe</i>	<i>Watermelon</i>
<i>Strawberries</i>	<i>Pineapple</i>	<i>Red and white grapes</i>

## *Imported & Domestic Cheese Display*

<i>Asiago</i>	<i>Gruyere</i>
<i>Aged Gouda</i>	<i>Reggiano Parmesan</i>
<i>Vesendale with Cranberries</i>	

*Accompanied by flatbreads, crackers and breadsticks*



## *Hot Captains Stations*

*A Selection of the Following  
Prepared to Order during your Cocktail Hour*

### *Pasta Station*

*Quills of penne pasta boiled to order and served with your choice of three sauces:  
Pesto, Primavera, Sun Dried Tomato, Puttanesca, Marinara, Tomato & Basil, Pink Vodka, Bolognese, etc.  
Served with crushed redpepper and grated parmesan cheese*

### *Crepe Station*

*Crepes prepared to order and served with you choice of two fillings:  
Spinach, Mushroom, Chicken, Ratatouille*

### *Oriental Station*

*Oriental vegetables stir fried in a wok, accompanied by  
Steamed Dumplings, Egg Rolls and Fried Rice  
Served with soy sauce, duck sauce and hoisin sauce*

### *Peking Duck Station*

*Crisp boneless duck, scallion flowers and hoisin sauce wrapped in moo shu skins  
Served with fried rice and steamed dim sum*

### *Cajun*

*Whole red snapper fillets and grilled chicken blackened on a skillet with Cajun apices  
Served with a spicy barbecue sauce*

### *Mexican Station*

*Grilled fajitas with skizzling chicken and beef fillets, peppers and onions  
Served with sour cream, cheddar cheese, salsa and guacamole and Taco Chips*

### *Panini Station*

*Mini grilled sandwiches of focaccia bread with morella smoked turkey & grilled vegetables  
made to order and served hot*

Wild Mushroom Station

*Shitake, Portabella and Oyster Mushrooms sauteed to order with garlic, oil and sherry wine and  
Served with Risotto*

Fish Station

*Fresh whole fillets of Pecan Crusted Tilapia seared on a skillet  
Served with a Citrus Sauce over Sauteed Spinach*

Steak Au Poivre Station

*New York Sirloin Sliced and sauteed with crushed black pepper corns and a cognac sauce  
Served over Garlic Mashed Potatoes*

Veal Station

*Veal scaloppini prepared to with your choice of Marsala, Manta or Francaise Sauce  
Served over Oro Pasta*

Mashed Potato Station

*Garlic Mashed Potatoes, Sweet Mashed Potatoes, New Red and Yukon Gold Mashed Potatoes  
Served in martini glasses with choice of toppings:  
sauteed onions, broccoli florets, sautéed mushrooms, gravy, cheddar cheese and sour cream*

Chicken and Beef Sate Station

*Chicken tenders and beef fillets woven on a stick and marinated teriyaki style and seared on a skillet  
Served with a sweet and sour sauce*

Asian Station

*Shumai, dim sum, and dumplings filled with vegetable, meat and turkey served from bamboo steamers  
Served with assorted dipping sauces (sq\_y-ginger, wasabi, plum)*

Slider Station

*Cooked to order on Grill, Miniature Hamburgers and Buffalo Chicken  
Served with Lettuce, Tomatoes, Cheese and Pickles*

Meat Carving Station

*Your Choice of Two Meats Carved to Order:*

*Marinated Flank Steak*

*Corned Beef with Hong Mustard Glaze*

*Pastrami*

*Vermont Turkey Breast with Cranberry Chutney*

*Hot Chafing Dish Station (Select any 3)  
Create your own  
Choose from the list below*

*Chicken:*

*Balsamic Chicken with Sundried Tomatoes  
Chicken with Cashews and Peapods  
Hawaiian Chicken  
Chicken Murphy  
Chicken Cacciatore  
Chicken Primavera  
Chicken Raspberry  
Chicken Francaise  
Chicken Scampi  
Chicken Piccata  
Chicken Marsala  
Chicken Scarparella*

*Fish:*

*Rolled Flounder Stuffed with Spinach  
Flounder Francaise  
Coconut Snapper w/ Plum Sauce  
Rolled Flounder Scampi*

*Beef:*

*Beef and Broccoli  
Hawaiian Beef  
Beef Burgundy  
Barbecued Beef  
Swedish Meatballs  
Tongue Polonaise  
Steak Teqyaki  
Pepper Steak  
Stuffed Cabbage  
Kreplach w/ onions  
Veal and Peppers*

*Vegetables & Pasta:*

*Baked Ziti  
Stuffed Shells  
Broccoli Rabe & Cannellini Beans  
Mushrooms with Risotto  
Fried Artichoke Hearts  
Pirogies  
Vegetable Tempura  
Eggplant Rollatini  
Eggplant Marinara  
Eggplant Moussaka  
Stuffed Grape Leaves*

# *Dinner Presentation*

## *Large Challah for Blessing*

### *Appetizer*

*Slices of Fresh Morella & Beefsteak Tomato with Roasted Red Peppers,  
Bermuda Onions and Sun Dried Tomatoes served over a Tri-Color Salad  
Topped with a Balsamic Vinaigrette*

*Grilled Vegetable Tower to include Portabella Mushrooms, Zucchini, Yellow Squash,  
Roasted Peppers and Fresh Moarella, driled with a Balsamic Glade,  
served with a Mesclun Salad topped with Balsamic Vinaigrette*

*Sliced Breast of Boneless Duck over Tri-Color Salad  
Topped with a Fresh Raspberry Vinaigrette*

*Seared Peppered Ahi Tuna driled with a Wasabi sauce and  
Served over Mesclun Salad topped with a Citrus Vinaigrette*

*Salmon Cakes driled with a Cajun Roumalade served over a Mesclun Salad  
Topped with an Asian Sesame Vinaigrette*

*Beggars Pouch with your choice of fillings to Include:  
Garden Vegetable, Wild Mushroom, Spinach & Mushroom, Chicken & Oriental Vegetable  
All served with a Mesclun Salad topped with your choice of dressing*

## **Entrees**

*The Choice of Three Entrees will be offered at tableside to your Honored Guests*

### ***Prime Rib or Chateaubriand\****

*Tilapia or Salmon with Your Choice of Preparation  
Pecan Crusted, Oregana ta, Herb Crusted, Horseradish Crusted, Grilled or Cajun*

### ***One of the following Poultry Selections***

#### *Chicken Wellington*

*Chicken Breast coated with a Mushroom Duxelles wrapped in Puff Pastry served with a Madeira Sauce*

#### *Pignoli Chicken*

*Stuffed with Pignoli Nuts and Seasoned Breadcrumbs served with a Woodland Mushroom Sauce*

#### *Florentine Chicken*

*Stuffed with Broccoli, Spinach, Ricotta and Parmesan Cheese served with a Dijon Sauce*

#### *Boneless Breast of Chicken*

*Served with Marsala, Francaise, or Pi ccata Sauce*

#### *Herb Crusted Chicken*

*Coated with Fresh Herbs and Parmesan Cheese served with a Mustard Dill Sauce*

#### *Artichoke and Sun Dried Tomato Chicken*

*French Breast of Chicken stuffed with Sun Dried Tomatoes and Artichokes  
Served with a Champagne Sauce*

#### *Chicken Savoy*

*Boneless Breast of Chicken sautéed with a Balsamic Demi-Glace Sauce  
Garnished with Tri Color Peppers and Portabella Mushrooms*

*Your Choice of Chef Select Vegetables & Potato **or** Rice Selection*

## ***Dessert Selections***

*Tiramisu served with Creme Al'anglaise*

*Hot Apple Blossom, with Vanilla Ice Cream, served with a Caramel Sauce*

*Waffle Basket filled with Ice Cream and topped with Seasonal Berries and Raspberry Sauce*

*French Chocolate Mousse and Banana Crepe, Dipped in Dark Chocolate, served with a Raspberry Sauce*

*Warm Chocolate Lava Cake Served with Whipped Cream & Berries*

*Banana Pouch: Fresh Bananas and Chocolate Baked in Phyllo Dough  
Served with a Vanilla Sauce*

*Bananas Foster*

*Fresh Bananas Sauteed with Rum, Brown Sugar and Cinnamon  
Served over Vanilla Ice Cream in a Waffle Basket*

***Custom Tiered Occasion Cake***

***Chocolate Glazed Fruit***

***Coffee, Decaffeinated Coffee, Herbal Teas***

***International Coffee Bar***

*To include cappuccino, espresso and after dinner liqueurs and cordials*

## ***Cocktail Hour***

***The Cocktail Hour will consist of  
Butler Style Hot Hors D'oeuvres,  
Cold Displays and a selection of Captain Stations  
Butler Service of Hot Hors D'oeuvres Including but not  
limited to the following:***

*Cajun Shrimp Kebobs  
Coconut Shrimp with Spicy Orange Marmalade  
Shrimp Wonton with Soy Ginger Sauce  
Baked Brie with Raspberry Coulis  
Fried Shrimp with Cajun Remoulade  
Japanese Beef Negimaki  
Black and White Sesame Chicken with Toasted Sesame Sauce  
Coconut Chicken with Sweet and Sour Dip  
Fresh Asparagus En crouete with Horseradish Cream  
Sea Scallops wrapped with Bacon  
Tandoori Style Chicken Skewers with Curly Pineapple Glaze  
Sweet and Sour Chicken Kebobs  
Seasoned Franks in Puff Pastry with Dion Mustard  
Garlic Sausage and Mozzarella in Caraway Seed Puff Pastry  
Sun-dried Tomato and Artichokes in Phyllo  
Herb Crusted Artichoke Hearts flavored with Pesto  
Baby Maryland Crab Cakes with Creole Dip  
Portabella Mushroom Purse  
Chicken Quesadilla Sticks with Salsa  
Mushroom Caps stuffed with Sausage and Fennel  
Brick Oven Pi.zza served on Pizza Mallet  
Macaroni and Cheese served in Martini Glasses  
\* Herb Crusted Baby Lamb Chops (available at an additional cost)*

# ***Cold Display to Include***

## **Shrimp Display**

*Shrimp cocktail served in a punch bowl carved from ice and served with spicy cocktail sauce and lemon wedges*

## **Cold Antipasto Station**

<i>Imported Prosciutto</i>	<i>Artichoke Hearts</i>	<i>Bocconcini di moarella</i>
<i>Soppressata</i>	<i>Cherry peppers</i>	<i>Roasted red peppers</i>
<i>Olives</i>	<i>Provolone</i>	<i>Pepperoni</i>

## **Imported & Domestic Cheese Station**

<i>Asiago</i>	<i>Gruyere</i>
<i>Aged Gouda</i>	<i>Reggiano Parmesan</i>
<i>Wensleydale with Cranberries</i>	

*Accompanied by Flatbreads, Crackers and Breadsticks*

## **Salad Display**

<i>Lo Mein Noodle Salad</i>	<i>Marinated Shiitake and Portabella</i>
<i>Seafood Salad</i>	<i>Mushroom Salad</i>
<i>Bowtie Pasta Primavera Salad</i>	<i>Tomato, Cucumber and Olive Salad</i>
<i>Tuscan Bean Salad</i>	<i>Or.zo Salad</i>

## **Crudités Display**

<i>Fresh Baby Carrots</i>	<i>Broccoli Florets</i>	<i>Cauliflower Florets</i>
<i>Julienne Red Peppers</i>	<i>Julienne Celery</i>	<i>Baby Cherry Tomatoes</i>

*All served with herb and garlic dip*

## **Fresh Fruit Display**

<i>Honeydew</i>	<i>Watermelon</i>	<i>Pineapple</i>
<i>Strawberries</i>	<i>Cantaloupe</i>	<i>Red and white grapes</i>

## **Grilled Vegetable Display**

*Grilled and seasoned eggplant, yellow squash, zucchini and red peppers marinated in Extra Virgin Olive Oil*

## **Bruschetta Display**

*Fresh Roma plum tomatoes diced with red onion and basil with toasted French bread*

***An ice carving of your choice is included***



## ***Hot Captain Stations***

*A Selection of the Following Prepared to Order  
During your Cocktail Hour*

### ***Pasta Station***

*Quills of penne pasta prepared to order and served with your choice of two sauces:  
Pesto, Primavera, Sun Dried Tomato, Carbonara, Puttanesca, Marinara and Pink Vodka  
Served with Parmesan cheese and crushed red pepper  
Or Cavatelli with Sauteed Broccoli*

### ***Ci-epe Station***

*Crepes prepared to order and served with your choice of two fillings:  
Spinach, Mushroom, Chicken, Seafood, Ratatouille*

### ***Oriental Station***

*Oriental vegetables stir fried in a wok, served with your choice of Beef, Chicken or Seafood  
accompanied by Steamed Dumplings, Egg Rolls and Fried Rice  
Delicately accented with soy sauce, duck sauce and hoisin sauce*

### ***Peking Duck Station***

*Crisp boneless duck, scallion flowers and hoisin sauce wrapped in moo shu skins  
Served with assorted steamed dim sum*

### ***Cajun***

*Whole red snapper fillets and grilled chicken blackened on a skillet with Cajun spices  
Served with a spicy barbecue sauce*

### ***Seafood Medley***

*Shrimp and bay scallops sauteed in a lobster sauce and served over tricolor rice*

### ***Mexican Station***

*Gfi lledfayitas filled with sidling chicken and beef fillets, peppers and onions  
Served with sour cream, cheddar cheese, salsa and Guacamole and Taco Chips*

### ***Panini Station***

*Mini grilled sandwiches of focaccia bread with grilled vegetables and ciabatta bread with  
prosciutto and fresh moarella made to order and served hot*

### **Slider Station**

*Cooked to order on Grill, Miniature Hamburgers and Buffalo Chicken  
Served with Lettuce, Tomatoes, Cheese and Pickles*

### **Meat Carving Station**

*Your Choice of Two Meats Carved to Order:*

*Marinated Flank Steak  
Corned Beef with \_Honey Mustard Glaze  
Pastrami*

*Vermont Turkey Breast with Cranberry Chutney  
Baked Virginia Ham  
Whole Roasted Suckling Pig  
Leg of Lamb*

### **Wild Mushroom Station**

*Shitake, Portabella and Oyster Mushrooms sauteed to order with garlic, oil and sherry wine and  
Served with Creamy Risotto*

### **Fish Station**

*Fresh whole fillets of Pecan Crusted Tilapia seared on a skillet  
Served over Sauteed Spinach with a Citrus Sauce*

### **Steak Au Poivre Station**

*New York Sirloin Sliced and sauteed with crushed black peppercorns and a cognac sauce  
Served over Garlic Mashed Potatoes*

### **Veal Station**

*Veal scaloppini prepared to order with your choice of Marsala, Piccata or Francaise Sauce  
Served over Onzo Pasta*

### **Mashed Potato Station**

*Garlic Mashed Potatoes, Sweet Mashed Potatoes, New Red and Yukon Gold Mashed Potatoes  
Served in martini glasses with choice of toppings:  
sauteed onions, broccoli florets, sauteed mushrooms, gravy, cheddar cheese and sour cream*

### **Chicken and Beef Sate Station**

*Chicken tenders and beef fillets woven on a stick and marinated teriyaki style and seared on a skillet  
Served with a sweet and sour sauce*

### **Asian Station**

*Shumai, dim sum, and dumplings filled with vegetable, meat and turkey served from bamboo steamers  
Served with assorted dipping sauces (soy ginger, wasabi, plum) Accompanied by shrimp purses*

**Polish Chef Station**

*Chefs will expertly prepare*

*Pan Fried Pierogies served with sour cream, Potato Pancakes Pan Fried and  
Served with rich apple sauce, Grilled Kielbasa with Sauerkraut*

**St. Gennaro Station**

*Sweet Italian Sausage Grilled to Perfection*

*Served with a selection of Sauteed Onions, Peppers, and Broccoli Rabe, served on a Farm Italian Roll*

***Hot Antipasto Station - Your Selection of a Gourmet Variety;***

*For Example: Eggplant Rollatini, Fried Calamari, Mussels Marinara and Chicken S carparella*

*or*

*Create your own*

*Choose, ourfrom the list below*

*Chicken:*

*Balsamic Chicken with Sundried Tomatoes*

*Chicken with Cashews and Peapods*

*Hawaiian Chicken*

*Chicken Murphy*

*Chicken Cacciatore*

*Chicken Primavera*

*Chicken Raspberly*

*Chicken Francaise*

*Chicken Scampi*

*Chicken .Piccata*

*Chicken Marsala*

*Chicken Sralarella*

*Fish:*

*Rolled Flounder Stuffed with Spinach*

*Flounder .Francaise*

*Rolled .Flounder Scampi*

*Mussels Marinara*

*Seafood Scampi*

*Paella*

*Fried Calarnari*

*Beef:*

*Veal Osso Buco*

*Beef and Broccoli*

*Hawaiian Beef*

*Beef Burgundy*

*Barbecued Beef*

*Swedish Meatballs*

*Steak Teriyaki*

*Pepper Steak*

*Stuffed Cabbage*

*Kreplach w/ onions*

*Veal and Peppers*

*Braised Short Rib of .Beef*

*Vegetables & Pasta:*

*Stuffed Shells*

*Baked Ziti*

*Pirogies*

*Vegetable Tempura*

*Ea plant Marinara*

*Eaplant Moussaka*

*Stuffed Grape Leaves*

*Yuca con Mryo*

*Broccoli Rabe & Cannellini Beans*

*Mushrooms with Risotto*

*Madaros*

# *Dinner Presentation*

## *Champagne Toast*

### *Appetizer - Salad Combination*

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*Slices of Fresh Mozzarella & Beefsteak Tomato with Roasted Red Peppers,  
Bermuda Onions and Sun Dried Tomatoes served over a Tri-Color Salad  
Topped with a Balsamic Vinaigrette*

*Seared Peppered Ahi Tuna driled with a Wasabi sauce and  
Served over Mesclun Salad topped with a Citrus Vinaigrette*

*Maryland Crab Cake driled with a Cajun Roumalade  
Served over a Mesclun Salad Topped with an Asian Sesame Vinaigrette*

*Grilled Portabella Mushroom Parmigiana served over a Tri-Color Salad  
Topped with a Balsamic Vinaigrette*

*Beggars Pouch with your choice of fillings to Include:  
Garden Vegetable, Wild Mushroom, Spinach & Mushroom, Chicken & Oriental Vegetable  
All served with a Mesclun Salad topped with your choice of dressing*

*Grilled Vegetable Tower to include Portabella Mushrooms, Zucchini, Yellow Squash,  
Roasted Peppers and Fresh Morella, drkzled with a Balsamic Glade,  
served with a Mesclun Salad topped with Balsamic Vinaigrette*

*Baked Stuffid Mussels with Seafood  
With a Mixed Salad, Served with a Citrus Vinaigrette*

*Stefed Portabella Mushroom with Saute Mixed Vegetable, Spinach and Asiago Cheese  
Over Salad, Topped with a Balsamic Vinegar*

## **Entrees**

*The Choice of Three Entrees will be offered at tableside to your Honored Guests:*

***Prime Rib or Chateaubriand\****

***Tilapia or Salmon with Your Choice of Preparation:***

*Pecan Crusted, Oreganata, Herb Crusted, Horseradish Crusted, Grilled, Cajun Rubbed, Mango Sauce and Savoy*

***One of the following Poultry Selections***

***Chicken Wellington***

*Chicken Breast coated with a Mushroom Duxelles wrapped in Puff Pastry served with a Madeira Sauce*

***Pignoli Chicken***

*Stuffed with Pignoli Nuts and Seasoned Breadcrumbs served with a Woodland Mushroom Sauce*

***Florentine Chicken***

*Stuffed with Broccoli, Spinach, Ricotta and Parmesan Cheese served with a Dion Sauce*

***Boneless Breast of Chicken***

*Served with Marsala, Francaise, or Piccata Sauce*

***Herb Crusted Chicken***

*Coated with Fresh Herbs and Parmesan Cheese served with a Mustard Dill Sauce*

***Artichoke and Sun Dried Tomato Chicken***

*French Breast of Chicken steed with Sun Dried Tomatoes and Artichokes Served with a Champagne Sauce*

***Chicken Valdostano***

*Stuffed with Prosciutto, Fontina Cheese, Spinach served with a Mushroom Sauce*

***Chicken Savoy***

*Boneless Breast of Chicken sauteed with a Balsamic Demi-Glace Sauce*

*Garnished with Tri Color Peppers and Portobello Mushrooms*

***Chicken Alla Ramona***

*Chicken Breast Stuffed with Spinach, Asiago Cheese and Sun-Dried Tomatoes*

*Served with a Brandy Cream Sauce*

***Your Choice of Chef Select Vegetables & Potato or Rice Selection***

***Special Diets are always available***

## **Dessert Selections**

*(choose one)*

*Tiramisu served with Creme a l'Anglaise*

*Bananas Foster*

*Fresh Bananas Sauteed with 151 Rum, Brown Sugar and Cinnamon  
Served over Vanilla Ice Cream in a Waffle Basket*

*Frozen Chocolate Mousse and Banana Crepe Dipped in Dark Chocolate, Served with a Raspberry Sauce*

*Banana Pouch*

*Fresh Bananas and Chocolate Baked in Phlo Dough Served with Vanilla Sauce*

*Chocolate Dipped Tree Basket filled with Vanilla Ice Cream and Topped with  
Seasonal Berries and a Raspberry Sauce*

*Hot Apple Blossom, with Vanilla Ice Cream, served with a Caramel Sauce*

*Warm Chocolate Lava Cake Served with Whip Cream & Berries*

*\* Warm Chocolate Souffle served with Creme Anglaise Sauce*

***Custom Tiered Occasion Cake***

***Chocolate Glazed Fruits***

*(Strawberries and Apricots)*

***A Full Selection of After Dinner Cordials and Liqueurs  
International Coffees, Espressos, Cappuccino, Coffee,  
Decaffeinated Coffee and a Selection of Herbal Teas***

# *Viennese Extravaganza*

## *Designer Cakes & Pies Tiramisu*

	<i>Berry Tart</i>
<i>Carrot Cake</i>	<i>Vesuvius Cake</i>
<i>Chocolate Bombe</i>	<i>Raspberly Torte</i>
<i>Midnight in Venice</i>	<i>Boston Cream Cake</i>
<i>Tartufo Mousse Cake</i>	<i>Triple Chocolate Torte</i>
<i>Variety Cheesecakes</i>	<i>Traditional Cheesecake</i>
<i>New York Blackout Cake</i>	<i>Snickers Grand Slam Pie</i>

## *Fresh Fruit Display*

<i>Honeydew</i>	<i>Cantaloupe</i>	<i>Watermelon</i>
<i>Strawberries</i>	<i>Pineapples</i>	<i>Red &amp; White Grapes</i>

## *Bananas Foster Station*

*Fresh Bananas Sauteed with 151 Rum, Brown Sugar and Cinnamon  
Served over Vanilla Ice Cream in a Fe le Basket*

## *Hot Apple Crisp Station*

*Hot Apple Crisp with Vanilla Ice Cream served with a Caramel Sauce*

## *Assorted Pastries:*

*Napoleons, Cream Puffs, Eclairs, Fruit Tarts*

## *Cannolis Station*

*Cannoli Shells filled to order and Sfogliatelles*

## *Homemade Specialty Desserts*

*Crme Brule  
Assorted Mousse Parfaits  
Rice Pudding*

## *Chocolate Fountain*

*(Includes Strawberries, Marshmallows, Pretels, Lady Fingers, Oreos and Chocolate Chip Cookies)*