

Marquee Gold

COCKTAIL RECEPTION

HORS D'OEUVRE

PASSED BUTLER STYLE CHOOSE SIX

Maryland Crab Cakes

Spicy Smoked Paprika Rémoulade

Black Angus Beef Sliders

Vidalia Onion Marmalade

Smoked Mozzarella and Roma Tomato Bruschetta

Basil and Chive Oil

Petite Phylo Triangles

Stuffed with Roasted Chicken,
Ricotta Salata and Porcini Mushrooms

Haas Avocado Gazpacho Shooters

Shrimp, Cilantro and Lime

Roast Duck Spring Roll

Dried Plum Scented Hoisin Sauce

Spiced Vegetable Samosa

Curried Mango Chutney

Sushi Varié

A Selection of Sushi Rolls

Potato Pancake

Tartare of Hickory Smoked Salmon, English Cucumber, Bermuda Onion, Dill
Crème Fraiche

Grilled Chicken Quesadilla

Shredded Jack Cheese, Jalapeño, Fire Roasted Pepper and Guacamole

Grilled Chicken Tikka

Cucumber Mint Raita Sauce

Ginger Lamb Kabob

Garam Masala, Coriander and Chili Rub
Yogurt Cucumber Dipping Sauce

Scallops Wrapped in Hickory Smoked Bacon

Smoked Tomato Coulis

Stuffed Mushroom Cap

Arborio Rice, Portabello Duxelles and Fontina Cheese

Roasted Eggplant Crostini

Three Olive Tapenade and Feta Cheese

Pulled Barbecue Pork Bun

Tobacco Onion

Steamed Asian Pot Stickers and Dim Sum

Ponzu Sauce

Classic Franks in the Blanket

Dijon Mustard

Mexican Shrimp Flauta

Crisp Tortilla Rolled with Pepperjack Cheese, Jalapeño and Guacamole

Spanakopita

Filled with Spinach, and Feta, Cucumber and Mint Yogurt Dipping Sauce

Vegetable Spring Roll

Shredded Asian Vegetables Tossed with Ginger and Five Spice

CARVING STATION CHOOSE TWO

BBQ Flank Steak

Marinated with Tangy Smoked Barbecue Sauce and Grilled

Pernil – Boneless Roast Shoulder of Pork

Rubbed with Ground Coriander Seed, Cumin and
Adobo Spices then Slow Roasted

Oven Basted Turkey Breast

Slow Roasted Turkey Accompanied by Tucson Style Sausage Dressing
Cranberry Papaya Compote and Farmhouse Gravy

Ballotine of Roast Capon

Whole Boneless Capon stuffed with Forest Mushrooms,
Apples and Fennel / Natural Chicken Demi Glace

Smoked Glazed Ham

Simmered in Pork Broth, then Baked and Glazed with Maple, Ginger
and Pineapple
Corn Bread and Mango Chutney

Loin of Pork

Stuffed with Apples, Apricots and Vidalia Onion/Tomatillo Salsa and
Sun Dried Cranberry Pork Jus

PASTA STATION CHOOSE TWO

Penne Alla Vodka

Tossed with Parma Prosciutto and Pepper Flakes
Finished with Vodka, Parmesan Cheese and Light Cream Tomato Sauce

Rigatoni Bolognese

Hearty Meat Sauce with Plum Tomatoes, Basil,
a Touch of Cream and Parmesan Cheese

Sun Dried Tomato and Cheese Ravioli

Light Roma Tomato Sauce, Fresh Mozzarella,
Toasted Garlic and Basil Oil

Conchette Alla Siciliana

Medium Shell Pasta Tossed with Roasted Eggplant, Peppers, Grilled
Onion, Capers, Plum Tomatoes, Italian Parsley and Parmesan Cheese

Orecchiette with Rapini

“Ear” Shaped Pasta with Anchovy, Garlic and Chili Pepper Flakes
Then Tossed with Broccoli Rabe, Turnip Greens and Chicken Broth

Farfalle Primavera Al Pesto

Bow Tie Pasta Tossed with Basil Pesto, Pignoli Nuts and Olive Oil,
Topped with Lightly Sautéed “Jardinière” of Fresh Vegetables

DINNER MENU

APPETIZERS CHOOSE ONE

Antipasto Alla Tosca

Sopressata, Prosciutto, Genoa Salami, Fresh Mozzarella, Roasted
peppers, Grilled Vegetables, Aged Provolone, Sun Dried Tomatoes
and Pepperoncini

Grilled Vegetable Terrine

Fresh Mozzarella, Portabello Mushroom Cap, Roma Tomato and Wild
Arugula, Aged Balsamic Reduction

Roast Pulled Chicken and Gorgonzola in Phyllo

Leaf Spinach, hickory Smoked Bacon Lardons and Apples

Risotto Alla Carciofi

Risotto with Artichoke, Prosciutto Ham, Sweet Peas and Sage

Penne Alla Vodka

Tossed with Parma Prosciutto and Pepper Flakes
Finished with Vodka, Parmesan Cheese and Light Cream Tomato Sauce

Rigatoni Bolognese

Hearty Meat Sauce with Plum Tomatoes, Basil, a Touch of Cream and
Parmesan Cheese

Sun Dried Tomato and Cheese Ravioli

Light Roma Tomato Sauce
Fresh Mozzarella, Toasted Garlic and Basil Oil

Conchette Alla Siciliana

Medium Shell Pasta Tossed with Roasted Eggplant, Peppers, Grilled
Onion, Capers, Plum Tomatoes, Italian Parsley and Parmesan Cheese

Orecchiette with Rapini

“Ear” Shaped Pasta is Tossed with Anchovy, Garlic and Chili Pepper Flakes
Broccoli Rabe, Turnip Greens and Chicken Broth

Farfalle Primavera Al Pesto

Bow Tie Pasta Tossed with Basil Pesto, Pignoli Nuts and Olive Oil
Topped with Lightly Sautéed “Jardinière” of Fresh Vegetables

SALADS CHOOSE ONE

Classic Caesar Salad

Hearts of Romaine Lettuce Dressed with Anchovy and Lemon Scented Caesar Dressing, Garlic Croutons and Parmesan Crisp

Tri Color Salad

Radicchio, Baby Arugula and Frisse Lettuces Drizzled with Aged Balsamic Vinegar and Extra Virgin Olive Oil

Chopped Salad

English Cucumber, Crisp Bell Pepper, Roma Tomato and Fresh Vegetables Tossed with hearty Romaine and Crisp Iceberg, Champagne Vinaigrette

Baby Spinach Salad

Baby Spinach Leaves Tossed with Crisp Bacon, Apple, Chopped Egg and Frizzled Onion, Cider Vinaigrette

ENTREES CHOOSE ONE FROM EACH CATEGORY

ENTREES BEEF · VEAL · LAMB · PORK

Grilled Filet Mignon

Chive Whipped Potatoes, Leaf Spinach, Roasted Shallots
Sauce Bordelaise

Searred Sirloin Steak Au Poivre

Potato Gratin and Stuffed Zucchini
Green Peppercorn Sauce

BBQ Glazed Short Ribs of Beef

Braised Short Ribs Lightly Glazed with BBQ Sauce
Roast Yukon Gold Potatoes with Crisp Bacon and Shallots and Swiss Chard
Sauce Merlot

Stuffed Pork Chop Valdostana

Searred Center Cut Pork Rib Chop Stuffed with Portabello and Fontina
Tomato Orzo, Pork Jus

Grilled Rib-Eye Steak

Potato Simmered in Consommé with Grilled Onions and Roasted Eggplant, Pinot Noir Sauce

Tournedos of Pork Loin

Broccoli Rabe and Soft Polenta, Morel Pork Jus

Veal Saltimbocca

Sautéed Pockets of Milk Fed Veal Pounded and Folded with Prosciutto, Fresh Sage
Gorgonzola Cheese Polenta Cake and Baby Carrots, Sauce Merlot

ENTREES FISH

Fillet of Branzino Marichara

Sautéed Fillet with Cultured Mussels, Capers, Tomato onion, Garlic and White Wine
Broccoli Rabe Garlic and Oil

Spinach Stuffed Fillet of Sole

Asparagus Risotto
Sauce Beurre Blanc

Grilled Fillet of Atlantic Salmon

Glazed with Sweet Soy Miso
Sticky Rice and Shiitake Mushrooms
Toasted Sesame and Snow Peas Tops

Grilled Fillet of Mahi-Mahi

Glazed with Tamarind Marmalade
Papaya and French Green Bean Salad
Couscous

Fillet of Sole Francese

Risotto with Parma Prosciutto, Peas and Fontina
Lemon Butter Sauce

ENTREES POULTRY

Roast French Breast of Chicken and Confit Leg

Boulangerie Potatoes, Leeks, Crimini Mushrooms
Natural Jus

Medallions of Chicken Breast Marsala

Oyster Mushrooms, Herbed Orzo and Rapini

Pollo Francese

Toasted Almond and Chive Rice Pilaf, Leaf Spinach
Lemon Butter Sauce

Tuscan Stuffed Cornish Game Hen

Stuffed with Olives, Roasted Eggplant, Sun Dried Tomatoes, Anchovy and Marjoram
Madiera Jus Lie

BBQ Bangkok Half Chicken

Marinated with Garlic, Ginger, Coriander and Soy
Jasmine Rice and Baby Bok Choy
Chili Sauce

Stuffed French Breast of Chicken

Stuffed with Spinach, Oven Roasted Tomato, Mozzarella and Grilled Zucchini
Soft Polenta
Natural Jus

Porcini Crusted Breast of Chicken

Wild Mushroom Risotto
Haricot Vert, Braised Baby Carrots and Truffle Oil

Chicken Milanese

Thinly Pounded French Breast of Chicken, Breaded and Pan-Fried
Spinach Fettuccine Alfredo and Sauce Meunière

DESSERTS

Tiramisu

Espresso and Amaretto Soaked Lady Fingers
Layered with Mascarpone and Chantilly Cream

New York Cheesecake

Traditional Philadelphia Cream Cheese Cake with
Fresh Berries and Raspberry Coulis

Chocolate Molten Lava Soufflé

Rich Chocolate Cake with "Molten" Center
Served Alla Mode with Berry Coulis

Warm Apple Strudel

Caramelized Apples and Plumbed Golden Raisins
Baked in Phyllo Pastry with Cinnamon Dusted Vanilla Bean Ice Cream

Panna Cotta

Amaretto Scented Custard Bathed in a Wild Berry Sauce

Chocolate Mousse

Classic Dessert of Valrhona Chocolate, Coffee Meringue scented with
Kahlua
Whipped Cream

Crème Brûlée

Baked Vanilla Custard with Candied Raw Sugar

\$49.95 PER PERSON · MINIMUM 50 GUESTS

Monday through Thursday · Friday & Sunday Evening add \$10.00 per person · Saturday Evening add \$15.00 per person
Must Choose Either: Wine, Beer and Soda \$10.00 per person or
Open Bar \$18.95 per person, for premium add \$5.00 per person
Service Charge 20%, plus Tax

ALSO INCLUDED: PIN SPOT LIGHTING TO HIGHLIGHT YOUR TABLE CENTERPIECES · STAGE LIGHTING
MARQUEE SOUND SYSTEM FOR YOUR IPOD PLAYLIST · CHOICE OF COLOR LINENS · VALET PARKING
"CHIAVARI STYLE" BALLROOM CHAIRS NO EXTRA CHARGE · ROUND BANQUET TABLES WITH TABLECLOTHS TO THE FLOOR

