

Marquee Silver

COCKTAIL RECEPTION

HORS D'OEUVRE

PASSED BUTLER STYLE CHOOSE SIX

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

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

Ballotine of Roast Capon

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

Loin of Pork

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

DINNER MENU

PASTA CHOOSE ONE

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

Conchette Alla Siciliana

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

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 · PORK

Grilled Tournedos of Beef

Chive Whipped Potatoes, Leaf Spinach, Roasted Shallots
Sauce Bordelaise

Seared 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

Seared 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

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

DESSERT TABLE

Miniature Cannoli and Cheesecakes

Fruit

Coffee and Tea

\$44.95 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

