

Marquee Silver Buffet

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

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

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

DINNER BUFFET

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
Corned Bread and Mango Chutney

Loin of Pork

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

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

HOT CHAFING DISHES CHOOSE FOUR

Grilled BBQ Chicken Wings

Marinated with Lemongrass, Garlic, Coriander and Turmeric

Bangkok Beef with Scallion and Broccoli

Flavored with Rice Wine, Sesame Oil and Oyster Sauce

Five Spice Pork Spare Ribs

Marinated with Five Spice powder, Cilantro, Sweet Soy and Sesame Oil

Vegetable Fried Rice

Impressive Array of Vegetables Enhanced by the Flavorings of
Ginger, Turmeric, Tamarind, Sweet Soy and Coconut Milk

Chicken Yakitori

With Ginger, Sweet Soy, Sake and Mirin

Shrimp Lo Mein

Stir Fried Shrimp combined with Bean Sprouts, Scallions, Bok Choy
and Ginger, then Tossed with Lo Mein Noodles, Oyster Sauce and
Sesame

Chicken with Cashews

Stir fry Chicken Breast with Baby Bok Choy and Toasted Cashews

Penne a la 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, and a Touch of Cream
Parmesan Cheese

Sun Dried Tomato and Cheese Ravioli

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

Conchiglie A La Siciliana

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

Orecchiette with Rapini

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

Farfalle Primavera a la Pesto

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

Chicken Cacciatore

Italian Classic with Tomatoes, Onions, Peppers and Basil

Sole Marichiaro

Bundles of Fillet of Sole Topped with Roasted Peppers, Capers, Tomato and Olives

Eggplant Rollantini

Rolled with Roasted Eggplant, Plum Tomato, Basil and Ricotta Cheese

Pork Loin a la Marsala

Scallopini of pork Loin with Marsala Wine Sauce and Domestic Mushrooms

Cannelloni

Pasta Sheets Baked in a Casserole Stuffed with Chicken, Spinach Wild Mushrooms and Prosciutto

Chicken Parmigiana

Escalope of Chicken Breast, Pan Fried; Accompanied by Marinara Sauce and Mozzarella

Paella a la Valenciana

Chicken, Shrimp, Clams and Chorizo Sausage with Saffron Rice

Chicken and Beef Fajitas

Slices of Chicken Breast and Tender Beef Tossed with Jalapenos and Mexican Spices

Pulled Pork Enchiladas

Pulled Shoulder of Pork with Green Onion, Jalapeno and Jack Cheese in a Corn Tortilla and Baked Savory Tomatillo Sauce

Shrimp Flautas

Minced Ocean Shrimp combined with Onion, Peppers, Cilantro and Jack Cheese, then rolled into Flute and Pan Fried

Grilled Chicken Quesadilla

Grilled Chicken Shredded and Tossed with Vegetables and Queso Folded into a Flour Tortilla then Toasted until Crisp

Taquitos

Seared Ground Beef Seasoned with Mexican Spices, Cumin, Coriander and Powdered Chile Peppers Served Both "Suave" with Soft Flour Tortilla or with Crisp Corn Tortilla

DECORATED COLD DISPLAY ALL INCLUDED**Cured Meats and Cheeses**

Capicola, Sopressata, Genoa Salami, Pepperoni, Aged Provolone, Parmesan and Mozzarella Served with Extra Virgin Olive Oil and Balsamic Vinegar

Caesar Salad

Sourdough Croutons and Parmesan Cheese

Garlic Toasted Tuscan Bread

Assorted Toppings

Grilled Vegetables

Grilled Seasonal Vegetables Pesto, Olive Oil and Balsamic Vinegar Reduction

Pasta Salad

Chef's Selection of Pasta Tossed with Broccoli Rabe, Grilled Asparagus, Roasted Garlic, Herbs and Prosciutto Crisps

DESSERT TABLE ALL INCLUDED

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

