

A little SOMETHING Different

COCKTAIL HOUR

Host's Choice of 8 Passed Hors d'oeuvres

Mocktail Bar for Kids

PASTA STATION

Host's Choice of Two Pastas and Toppings

Linguine, Penne, Rigatoni, Fusilli, Bowtie & Wheel

Sautéed Mushrooms and Mascarpone Cream

Sliced Oven Roasted Free Range Chicken, Sautéed Vegetables and Sun-Dried Tomatoes with Pan Juices & Garlic, Lemon & Herbs

Sautéed Broccoli Rabe with Garlic White Wine, Butter, Tomato and Herbs

Sweet Italian Sausage, Oven Roasted Plum Tomatoes and Ricotta Cream

Grilled Fennel, Eggplant and Portobello Mushrooms with Baby Organic Spinach, Garlic, Diced Tomatoes, Lemon and Tuscan Basil Oil

Sautéed Local Organic Vegetable Medley with Sun Dried Tomatoes and Garlic Cream

ASIAN DUMPLING STATION

Host's Choice of Three (3) Sushi Rolls Served with Soy Sauce, Wasabi and Pickled Ginger

Steamed or Fried

Shrimp with Soy Scallion Sauce

Poultry with Miso Ginger Sauce

Vegetable with Wasabi Sesame Sauce

MEDITERRANEAN

Baskets of Warm Toasted Pita Bread and Pita Chips

Assorted Hummus, Babaganoush, Assorted Olives, Artichoke Hearts, Vine Ripe Tomatoes and

Fresh Mozzarella with Tuscan Basil Oil and Grilled Vegetables

SLIDER STATION

Mini Hamburgers, Mini Cheeseburgers, Mini Barbecued Chicken Sandwiches and Hot Dogs

Kids DINNER BUFFET

Hand Breaded all Natural Chicken Fingers served with Honey Mustard
Penne a la Vodka
3 Sushi Rolls (Hosts choice of 3 sushi rolls)
Hearts of Romaine Lettuce with Creamy Garlic Dressing, Crisp Croutons, Tomato Oil and Parsley Puree

Adult MENU

(SERVED in BALLROOM)

FIRST PLATES

Host's Choice of One

Crisp Fried Calamari with Green Herb and Smoked Red Chili Aioli

Pan Seared Local Dayboat Sea Scallops with Brown Butter and Lemon Thyme
Local Organic Mesclun Greens with Lemon Vinaigrette

Cream of Forest Mushroom Soup with Sherry Wine

Stir Fry of Seasonal Organic Vegetables and Wild Mushrooms with Braising Greens
Served in a Crisp Root Vegetable Basket with Garlic, Ginger and Soy

Steamed Local Asparagus Served Hot
In Crisp Puffed Pastry with Lemon Hollandaise or Served Chilled with Lemon Chive Dressing and Mesclun Greens

Endive, Radicchio and Arugula
Gorgonzola Cheese and Toasted Walnuts with Dijon Vinaigrette

Arugula and Frisee Salad with Marinated Fennel, Oven Dried Tomatoes, Orange Segments and Citrus Vinaigrette

PASSED INTERMEZZO

Host's Choice of Two Flavors Passed in Mini Cones

Intermezzo is a small portion of passed Sorbet meant to cleanse the palate prior to Main Course service

Raspberry, Pear, Mango, Strawberry, Green Apple, Lemon, Watermelon, Pink Grapefruit

MAIN PLATES

Host's Choice of Three, Guests Choice of One

Crisp Pan Seared Boneless Local Flounder with Fried Capers
Diced Tomato and Fine Herbs Beurre Blanc, Steamed Asparagus and Jasmine Rice

Charbroiled Salmon with Lemon Caper Vinaigrette
Organic Grilled Vegetables and Jasmine Rice

Pan Seared Sea Bass with Chili Lime Beurre Blanc
Crisp Corn Polenta and Wild Organic Spinach

Pan Roasted Free Range Chicken with Fresh Rosemary
Organic Vegetable Medley and Roast Garlic Whipped Potatoes

Grilled Australian Free Range Lamb Top Sirloin with Lamb Jus
Sliced and Served with Lamb Jus Infused with Fresh Ginger
Organic Grilled Vegetables and Oven Roasted New Potatoes

Dry Aged Premium Herford Garlic Crusted Top Sirloin with Jus Natural
Organic Grilled Vegetables and Oven Roasted New Potatoes

Thick Slice of Oven Roasted Garlic Crusted Cedar River Farms Sirloin Strip Steak
Vidalia Onion Confit, Cracked Black Pepper and Cabernet Wine Sauce
Organic Grilled Vegetables and Crisp Darphin Potato

Fresh Linguine with Oven Roasted Plum Tomato and Organic Basil Puree

DESSERT

Custom Cake

Platters of Chocolate Dipped Strawberries

Ice Cream Sundae Bar