

Spring/Summer Sample Menu

HORS D'OEUVRES

BOURBON BBQ PULLED PORK SLIDER W/ CHIPOTLE CREAM

FRIED TOSTONES CUP FILLED W/ HOUSE-MADE GUAC

CAPRESE SKEWER W/ PESTO DRIZZLE

WATERMELON GAZPACHO SHOOTER

DECONSTRUCTED ELOTES

FIRST COURSE

ARUGULA, FARM FRESH BLACKBERRIES, GOAT CHEESE & PISTACHIOS W/
HONEY MUSTARD VINAGRETTE

ENTREES

CILANTRO-LIME CHICKEN BREAST TOPPED W/ GRILLED PINEAPPLE SALSA

CRAB STUFFED FILET OF SOLE DRIZZLED W/ A SPICY MAYO SAUCE

HERB CRUSTED BISTRO STEAK W/ HORSERADISH CREAM SAUCE

ACCOMPANIED BY SEASONAL SIDES

DESSERT

BERRY SHORTCAKE STATION
(BLUEBERRIES, STRAWBERRIES, RASPBERRIES & BLACK BERRIES W/
BUTTERY POUND CAKE & WHIPPED CREAM)

ACCOMPANIED WITH A FRESH COFFEE STATION (REGULAR, DECAF & ALL SET-UPS)



Fall/Winter Sample Menu

HORS D'OEUVRES

BUTTERNUT SQUASH BISQUE SHOOTERS
MINI GRILLED CHEESE W/ TOMATO SOUP SHOOTERS
MINI CRAB CAKES W/ CHIPOTLE REMOULADE SAUCE
FRIED 4-CHEESE MAC & CHEESE BITES
BACON, APPLE & BRIE ON A CROSTINI

FIRST COURSE

MIXED BABY FIELD GREENS W/ GRILLED PEARS, CANDIED PECANS,
CRUMBLED GORGONZOLA & APPLE CIDER VINAIGRETTE

ENTREES

LIGHTLY BATTERED CHICKEN BREAST IN A LEMON-BUTTER
AND WHITE WINE SAUCE

MAPLE MUSTARD GLAZED SALMON W/ ROASTED FENNEL
& SWEET POTATO HASH

PRIME RIB W/ AU JUS

ACCOMPANIED BY SEASONAL SIDES

DESSERT

FRUIT COBBLER
(APPLE OR FRUIT OF THE FOREST)

ACCOMPANIED WITH A FRESH COFFEE STATION (REGULAR, DECAF & ALL SET-UPS)

