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

ENTRES

CILANTRO-LIME CHICKEN BREAST TOPPED W/ GRILLED PINEAPPLE SALSA

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

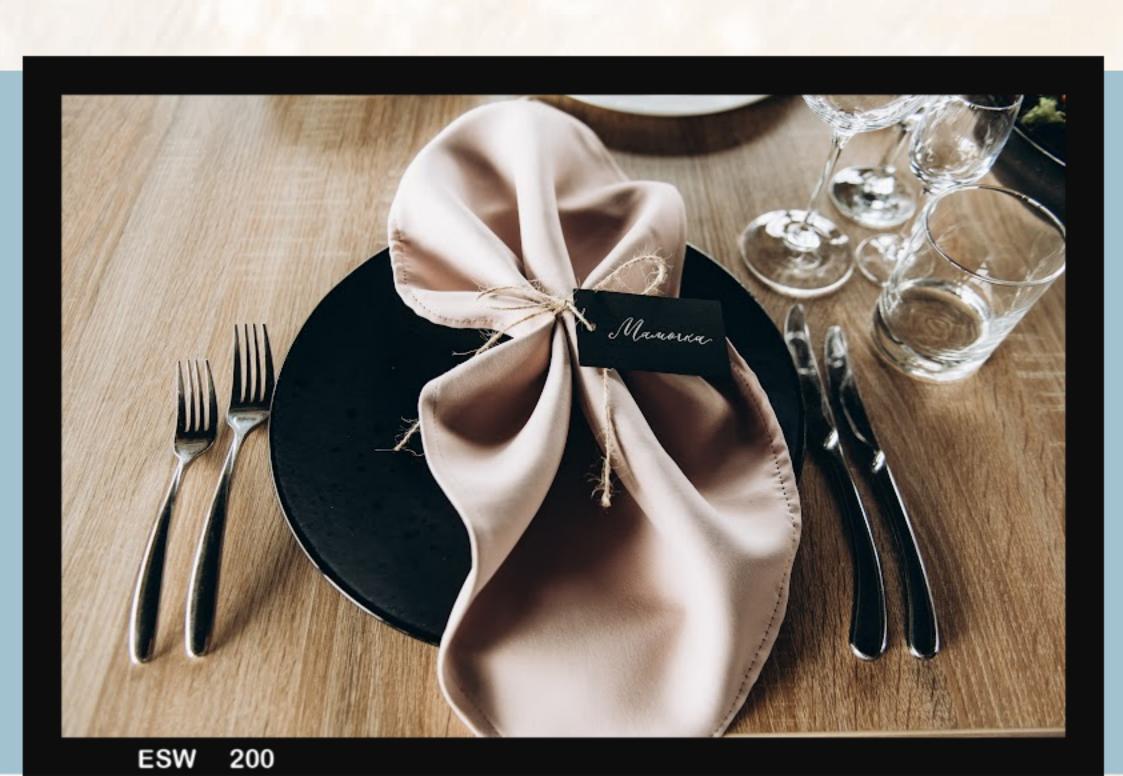
HERB CRUSTED BISTRO STEAK W/ HORSERADISH CREAM SAUCE

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 Minter 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

ENTRES

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)

