

PLATED HORS D 'OEUVRES

GRILLED BEEF TENDERLOIN CROSTINI

Topped with olive tapenade
on toast points

GRILLED STEAK SKEWERS

Cajun spiced beef tenderloin
with Creole mustard dipping sauce

CAJUN GRILLED SHRIMP SKEWERS

Creole mustard dipping sauce

CHEESE & SAUSAGE ANTIPASTO

Premium cheeses & cured meats
garnished with olives, fruits,
whole grain mustard and crackers

BAKED BRIE

with honey & almonds
served with French bread

GRILLED CHICKEN SATAY SKEWERS

Peanut dipping sauce

CAPRESE BRUSCHETTA

Plum tomato, parmesan cheese, & basil
on toast points

DEVILED EGGS

SCALLOP WRAPPED IN BACON

SHRIMP WRAPPED IN BACON

CHA CHA CHIPS

Spicy house made potato chips
with bleu cheese dip

PRIVATE DINING MENUS

TAKE ONE

A custom menu will be emailed featuring the selections you choose.

All meals include our fresh baked rolls served in baskets at the tables.

STARTERS

*Host will
choose one*

CAESAR SALAD Romaine, focaccia croutons, grated parmesan cheese, creamy garlic dressing

CHOPPED SALAD Tomatoes, cucumber, mixed greens, carrots, olives, red wine vinaigrette

ENTREES

*Host will
choose
up to three*

NEW YORK STRIP 16oz, 21 day aged beef, herb butter, garlic mashed potatoes

FILET MIGNON 8oz, 21 day aged, center cut beef, herb butter, garlic mashed potatoes

GRILLED PORK TENDERLOIN Maple cream, sugar-glazed carrots, garlic mashed potatoes, crispy onions

BAKED SALMON Baked with garlic lemon butter, herbed breadcrumbs, jasmine rice

CHICKEN MARSALA Sautéed breast of chicken, red wine mushroom sauce, jasmine rice

CHICKEN PICCATA Sautéed breast of chicken, lemon caper butter, jasmine rice

SHRIMP ARRABIATA Sautéed shrimp, spicy marinara, fresh tomatoes, basil

CHEESE RAVIOLI Mushrooms, spinach and parmesan cream

EGGPLANT PARMESAN Crispy eggplant, mozzarella cheese, and tomato sauce over penne

VEGETABLE All entrees served with sautéed seasonal vegetables

DESSERT

Choice of our **SIGNATURE DESSERT:**
Lemon Cheesecake, Tiramisu, Chocolate Mousse

BEVERAGES

Iced tea and water included

PRICE

Please contact Event Manager for details

ADDITIONS

BONE-IN RIB EYE 16oz

12OZ FILET MIGNON

BUTTERED ASPARAGUS

SAUTÉED GARLIC SHRIMP SKEWER

WILD MUSHROOM BORDELAISE

TAKE TWO

A custom menu will be emailed featuring the selections you choose.
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STARTERS CAESAR SALAD Romaine, focaccia croutons, grated parmesan cheese, creamy garlic dressing

*Host will
 choose one*

CHOPPED SALAD Tomatoes, cucumber, mixed greens, carrots, olives, red wine vinaigrette

ENTREES GRILLED PORK TENDERLOIN Maple cream, sugar-glazed carrots, garlic mashed potatoes, crispy onions

*Host will
 choose
 up to three*

BAKED SALMON Baked with garlic lemon butter, herbed breadcrumbs, jasmine rice

CHICKEN MARSALA Sautéed breast of chicken, red wine mushroom sauce, jasmine rice

CHICKEN PICCATA Sautéed breast of chicken, lemon caper butter, jasmine rice

CHEESE RAVIOLI Mushrooms, spinach and parmesan cream

VEGETABLE All entrees served with sautéed seasonal vegetables

DESSERT Choice of our **SIGNATURE DESSERT:**
 Lemon Cheesecake, Tiramisu, Chocolate Mousse

BEVERAGES Iced tea and water included

PRICE Please contact Event Manager for details

ADDITIONS BUTTERED ASPARAGUS
 SAUTÉED GARLIC SHRIMP SKEWER