



EVENTS PACKAGES

SILVER PACKAGE

\$70 per person

Choice of 2 Hors D'Oeuvres (see list),
2 Entrees and 2 Sides.
Comes with Salad & Bread.

ENTREES

Chicken Marsala
Baked Ziti w/ Italian Sausage
Roasted Salmon w/ Vin Blanc
Sliced Roast Beef w/ Au Jus
Roasted Pork Roulade - spinach, garlic and pesto
Vegetarian Pasta - Spinach & Zucchini

SIDES

Linguini Pasta
Rice Pilaf
Broccolini
Asparagus
Roasted Red Potatoes
Summer Squash

GOLD PACKAGE

\$90 per person

Choice of 3 Hors D'Oeuvres (see list),
2 Entrees + Vegetarian, 2 Sides.
Comes with Salad & Bread.

ENTREES

Sliced Prime Rib (Chef Attended) + \$4
Blackened Mahi-Mahi
Salmon
Herb Roasted Airline Chicken Breast
Braised Short Rib
Vegetarian Pasta
Bourbon Brined Pork Chop

SIDES

Whipped Potatoes
Roasted Red Potatoes
Roasted Tomato Risotto
Barley Risotto
Haricot Verts
Asparagus
Summer Squash
Broccolini

PLATINUM PACKAGE

\$110 per person

Choice of 4 Hors D'Oeuvres (see list),
2 Entrees, 2 Sides.
Comes with Salad & Bread.

ENTREES

Filet of Beef (6 oz.)
Duet (Choose 2):
Beef (4 oz.), Salmon (5 oz.), Shrimp (6 oz.)
Stuffed Chicken Saltimbocca-sage,
cheeses & prosciutto
Roasted Halibut (Maple Glazed)
Savory Rubbed Lamb Chops
Vegetarian Pasta
Coq Au Vin

SIDES

Pommes Duchesse
(Nutmeg & egg)
Roasted Fingerling
Potatoes
Mushroom & Tomato
Parmesan Risotto
Broccolini
Asparagus
Haricot Verts



HORS D'OEUVRES

(D) DISPLAYED (B) BUTLER PASSED

H O T

Chorizo Stuffed Mushrooms (D)/(B)

Ricotta Meatballs (D)

Vegetable Spring Rolls (D)

Brie En Croute (D)/(B)

Mini Crab Cakes w/ Spicy Remoulade (D)/(B)

Mushroom Tartlet (D)/(B)

Grilled Vegetable Platter (D)

Beef Crostini w/ Goat Cheese Mousse (D)/(B)

Beef/Chicken Satay (D)/(B)

C O L D

Charcuterie (D)

Mezze- Hummus, Baba Ghanoush (D)

Beef Tataki (D)

Bruschetta (D)/(B)

Shrimp Cocktail (D)/(B)

Tuna Tartare (D)/(B)

Proscuitto Wrapped Asparagus (D)/(B)

Cucumber Tostada (D)/(B)