



### Cocktail Hour Hors D'oeuvres

Please select two trays passed Hors d'oeuvres

#### Succulent Stuffed Mushroom Caps

Mushrooms stuffed with your choice of grilled chicken or vegetarian style  
White wine, mixture of cheeses, and fresh herbs

#### Delectable Crab Cakes

Maryland crab with red and green peppers, onions, carrots, and Roulade sauce

#### Peeled Cold Shrimp Shooters

Jumbo shrimp with tangy Cocktail sauce

#### Spicy Mango Lime Grilled Shrimp Skewer

Marinated shrimp on a skewer drizzled with cilantro olive oil

#### Bruschetta

Toasted rounds of baguette topped with fresh tomato, basil, olive oil, garlic and herbs  
or

\*Greek Style bruschetta with tomato, feta cheese, and kalamata olives

#### Chicken or Beef Teriyaki Skewers

Skewers of baked chicken or beef with teriyaki sauce

#### Italian Meatballs

Ground veal seasoned with Italian herbs and Parmesan cheese served with classic Marinara sauce

#### Assorted Gourmet Cheese Display

Domestic and imported cheese arrangement served with gourmet crackers and garlic herb crostini

#### Seasonal Fresh Fruit Skewers

Fresh seasonal fruit served on skewers

#### Crudité Tray Presentation

Array of fresh vegetables, roasted peppers and olives served with artichoke and caramelized onion dip

**Optional Hors d'oeuvres are available upon chef consultation for additional fees**



### **Reception Main Entrée Selections**

Please select two main entrees, one starch, and one vegetable

All entrees are served with our Chardonnay salad, fresh baked bread, and butter  
(Chardonnay Salad includes mixed greens, brandied cherries, goat cheese, candied pecans tossed in our  
homemade Chardonnay vinaigrette)

#### **Grilled Tri Tip**

Marinated in red wine, onions, garlic  
and fresh herbs topped with a rosemary  
scented beef Demi-glaze

#### **Rib Eye Steak**

Grilled to perfection, topped with  
Shitake mushrooms and English brown  
sauce

#### **Slow Roasted Prime Rib**

Tender prime rib au jus traditional  
horseradish sauce

#### **Chicken Piccata**

Sautéed with shallots and capers  
finished with a lemon caper sauce

#### **Chicken Florentine**

Chicken breast stuffed with spinach, ricotta  
Cheese, Beurre blanc sauce

#### **Roasted Chicken Marsala**

Breast of chicken sautéed with onions,  
mushrooms and herbs

#### **Grilled Atlantic Salmon**

Marinated in white wine, lemon juice, mint,  
fresh herbs, topped with mango citrus sauce

#### **Fresh Baked Bass**

Marinated eight hours in savory wine,  
garlic, olive oil and fresh herbs baked to  
golden brown drizzled with caper sauce

### **Vegetarian Options**

#### **Penne Pasta with Fresh Vegetables**

Penne pasta with grilled zucchini, yellow squash,  
Portobello mushrooms, cheese, sautéed onions and garlic

#### **Accompaniment**

Mashed Potatoes

Rice Pilaf

Saffron Long Grain Rice

Baby Carrots

Prosciutto Broccoli

Au Gratin Garlic Mashed Potatoes

Tuscan Herb Rice

Seasonal Roasted Vegetables

Fresh Asparagus Spears

Fingerling Potatoes

Wild Rice Pilaf

Wine Country Vegetables

Provençal Green Beans

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