



Cocktail Hour Hors D'oeuvres

Please select two trays passed Hors d'oeuvres

**All starred Hors D'oeuvres are available for an additional charge*

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

Caprese Skewer

Fresh mozzarella, grape tomato, cheese tortellini and white balsamic basil drizzle

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

Crudit  Tray Presentation

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



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)

**All starred Main Entrees are available for an additional charge*

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 Option

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
Provencal Green Beans

Optional main entrees are available upon chef consultation for additional fees



Dessert Options

Cheesecake Bar \$6.50 per person

Choose (3) flavors

NY Style, Godiva, Crème Brulee, Pecan Turtle, White Chocolate Raspberry or Raspberry Mango

Assorted Dessert Bar \$5.75 per person

Cheesecake Bites, Petit Fours, Mini Chocolate Eclairs, Mini Cream Puffs, Dessert Bars, Cake Pops, and Cookies

Cake Truffles \$4.00 per person

Salted Caramel, Carrot, Lemon Drop, Red Velvet and Smores

Donut Bar, Wall, Cased or Late Night Eats \$5.75 per person

Glazed, Glazed with Jelly, Frosted with Sprinkles, Chocolate Iced, Old Fashion, Maple Cruller, Chocolate Cruller and Chocolate Cake

Candy Bar Variety of candies and treats \$6.00 per person Solid Candy Color \$6.50 per person

Flavors include: Pixie Stix, Gum Balls, Gummi Bears, Salt Water Taffy, Licorice, Yogurt Covered Pretzels, Jaw Breakers, Lollipops, Gourmet Puffed Candy, Chocolate Candies