

Plated Dinners - Appetizers

Plated dinners include a three course menu consisting of an appetizer, an entrée with two accoutrements (side dishes) and dessert.

You may offer your guests a choice of three entrées. Prices are \$40.00 per person. A children's meal is available at \$15.00 per person.

(All pricing is subject to 7% sales tax, a 10% administrative fee and 10% gratuity.)

Please select an appetizer to begin composing your plated meal.

First Course: Appetizers – Select One

Fresh Cut Fruit in Parfait Glass with Mint Garnish

Fresh Cut Fruit with Sorbet Scoop

Garden Salad

Classic Caesar Salad

Citrus Salad with Mandarin Oranges, Ruby Red Grapefruit, Almonds
and Sesame Seeds

Feta, Roasted Red Peppers, Artichoke Hearts and Greek Olives on Romaine

Golden Beet Salad with Goat Cheese, Cashews, and Chopped Figs

Pear Walnut Gorgonzola Salad

Roasted Pear “Craisin” and Stilton Salad

Caprese Salad with Layered Tomatoes, Mozzarella and Basil

Strawberry and Goat Cheese Salad with Candied Pecans

Chilled Asparagus with Roasted Peppers and Walnut Vinaigrette

Maryland Crab Cake on Bed of Greens with Lemon Mayonnaise

Shrimp Cocktail

Heirloom Tomato and Roasted Pepper Bisque

Asparagus Soup

Roasted Corn Chowder with Lobster Meat

New England Clam Chowder

Acorn Squash Bisque

Home Style Minestrone

Salmon Chowder

Gazpacho

Chilled Strawberry Soup

Sausage and Chicken Gumbo

Creamy Potato Leek Soup

Three Cheese Ravioli with Grape Tomato Marinara

Grilled Portobello Layered with Provolone, Chard and Sundried Tomatoes

To add an additional course from this list, please add \$5.00 per person.

Please inquire about additional soup choices.



Plated Dinners - Entrées, first page

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Main Course: Entrées – Select three from the two entrée pages

Fish & Seafood

Seared Halibut with White Wine Shallot Sauce
Grilled Swordfish with Fresh Fruit Salsa
Crème Brulee Salmon Filets
Grilled Salmon with Artichoke Caper Relish
Grilled Salmon with Honey Lime Dill Mustard Sauce
Pecan Crusted Cod with Cajun Meuniere Sauce
Pan Seared Grouper with Celery Cream Sauce
Cod Loin with Lemon Dill Butter Sauce
Peppercorn and Sesame Seed Crusted Tuna with Spicy Plum Sauce
Grilled Mahi Mahi with Tomato Curry Cream Sauce
Baked Stuffed Sole with Chardonnay Cream Sauce
Baked Stuffed Jumbo Shrimp with Herb Scallop Stuffing
Jumbo Shrimp Scampi over Asiago Cheese Tortellini
Lobster Ravioli with Lemon Alfredo Sauce

Beef

Prime Rib Au Jus
Flat Iron Steaks with Red Wine Demi Glaze
Filet Mignon with Mushroom Garlic Herb Butter (\$5.00/person upgrade)
Ale Braised Short Ribs with Balsamic Glaze and Carmelized Onions
Braised Beef Ravioli with Shiitake Mushroom Cream Sauce
Mustard Crusted Lamb Chops with Sweet Onion Sauce
Seared Veal Chop with Cognac Demi Glaze
Beef Wellington in Puff Pastry Brushed with Dijon Mustard Sauce (\$5.00/person upgrade)
Filet Mignon and Steamed Lobster Tail with Drawn Butter (\$15.00/person upgrade)

Pork

Almond Crusted Pork Chop with Turnip and Apple Puree
Stuffed Pork Chop with Classic Brown Gravy
Garlic and Rosemary Crusted Roast Pork
Prosciutto Wrapped Pork Tenderloin with Gorgonzola Fig Stuffing
Maple Glazed Ham with Candied Cherries

All entrees subject to market prices. Please inquire about children's meals.

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Plated Dinner - Entrées, second page

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Main Course: Entrées – *Select three from the two entrée pages*

Chicken

Chicken Wrapped in Prosciutto with Gorgonzola Cream Sauce
Hazelnut Crusted Chicken with Apple, Pear and Onion Chutney
Goat Cheese and Pistachio Crusted Chicken with Peach Salsa
Grilled Balsamic Marinated Chicken Breast with Roasted Red Pepper Salsa
Crispy Skinned Seared Statler Chicken with Cider Reduction
Chicken Francaise
Chicken Marsala
Chicken Provencal
Cordon Bleu with Beurre Blanc
Baked Stuffed Chicken with Mushroom Gravy
Chicken Parmesan with Smoked Mozzarella and Roasted Yellow Peppers
Pesto Crusted Chicken with Romano Cream Sauce

Pasta & Vegetarian

Italian Style Vegetarian Stuffed Peppers with Mozzarella Pesto and Seasoned Bread Crumbs in a Tomato Cream Sauce
Gorgonzola and Tomato Stuffed Portobellos
Roasted Vegetable Lasagna
Baked Penne with Vodka Cream Sauce, Native Tomato and Mozzarella
Miniature Tomato Tarts with Goat Cheese, Pesto and Asparagus in Puff Pastry
Butternut Squash Ravioli with Sage Butter Cream Sauce and Toasted Almonds
Porcini Mushroom Ravioli with Gorgonzola Cream Sauce and Sautéed Portobellos
Grilled Polenta with Summer Vegetable Ragout, Roasted Garlic and Whipped Ricotta
Eggplant Parmesan

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Plated Dinners - Accoutrements

Plated dinners include a three course menu consisting of an appetizer, an entrée with two accoutrements (side dishes) and dessert. You may offer your guests a choice of three entrées. Prices are \$40.00 per person. A children's meal is available at \$15.00 per person. (All pricing is subject to 7% tax, a 10% administrative fee and 10% gratuity.) Please select two accoutrements to complement your plated meal.

Second Course: Accoutrements (Side Dishes) – Select Two

Rosemary and Garlic Roasted Potatoes

Roasted Fingerling Potatoes

Baked Potatoes

Au Gratin Potatoes

Roasted Garlic Smashed Potatoes

Whipped Potatoes

Crazy Smashed Potatoes with Chives, Sour Cream, Cheddar and Bacon

Maple Coated Sweet Potatoes

Roasted Root Vegetables

Wild Rice Mix

Rice Pilaf

Roasted Vegetable Medley

Haricot Verts with Toasted Garlic

Seared Broccolini with Lemon and Garlic

Grilled Asparagus

Apricot and Ginger Glazed Carrots

Whole Baby Carrots in Butter and Brown Sugar

Acorn Squash

Roasted Butternut Squash

Roasted Radishes with Olive Oil, Lemon and Garlic

Sauteed Swiss Chard

Poached Golden Beets with Fresh Thyme and Butter



Plated Dinners - Desserts

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Please make a dessert selection. You may choose one item to be served or four items to be stationed.

Dessert Course

Full Servings

German Chocolate Cake
French Chambord Chocolate Cake
Flourless Chocolate Torte
Strawberry Bavarian Cream Layer Cake
Tiramisu
Key Lime Pie
Carrot and Spice Cake
Crème Brulée Cheesecake
Pumpkin and Cognac Cheesecake
Philadelphia Cheesecake
White Chocolate and Raspberry Cheesecake
Chocolate Mousse
Raspberry Mousse
Lemon Mousse
Peach Cobbler
Triple Berry Crisp
Apple Crisp
Strawberry Shortcake
Butter Cake
Strawberry Rhubarb Crisp
Crème Brulée - \$2.00/person upgrade

Minis

Cannoli
Eclairs
Cream Puffs
Baklava
Chocolate Dipped Strawberries
Cookie Platters
Pumpkin White Chocolate Chip Brownies
Apple Crumb Squares
Brownies
Assorted Dessert Bars

Stations

Ice Cream Sundae Bar with Vanilla Ice Cream, Sprinkles, Chocolate Sauce, Strawberry Sauce, Assorted Candies and Toppings, Whipped Cream and Cherries — \$4.00/person upgrade
Assorted Individual Pie Bar with Fresh Whipped Cream and Vanilla Bean Ice Cream — \$2.00/person upgrade
Berry Shortcake Bar with Home-style Biscuits, Pound Cake, Raspberries, Blueberries and Strawberries and Fresh Whipped Cream — \$2.00/person upgrade
Cheesecake Bar with Sliced Philly Cheesecake Assorted Berries, Caramel Sauce, Chocolate Sauce, Strawberry Sauce and Fresh Whipped Cream — \$2.00/person upgrade

