

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 \$28.00 per person. A children's meal is available at \$8.00 per person.

(Please add 7% sales tax and 19% gratuity to plated dinners.)

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

Maryland Crab Cake on Bed of Greens with Lemon Mayonnaise

Pear Walnut Gorgonzola Salad

Roasted Pear “Craisin” and Stilton Salad

Caprese Salad with Layered Tomatoes Mozzarella and Basil

Mesclun Salad with Dijon Mustard Vinaigrette

Chilled Asparagus with Roasted Peppers and Walnut Vinaigrette

Marinated Green Bean Salad with Red Wine Vinaigrette

Shrimp Cocktail with Horseradish Cream Sauce on
Marinated Shredded Cabbage

Seafood Newburg in Phyllo Cup

Grilled Portobella with Layered Thyme, Provolone,
Sun Dried Tomatoes and Swiss Chard

Heirloom Tomato and Roasted Pepper Bisque

Asparagus Soup with Goat Cheese Crouton

Roasted Corn Chowder with Lobster Meat

Acorn Squash Bisque

Home Style Minestrone Soup

Pacific Northwest Salmon Chowder

Gazpacho

Chilled Strawberry Soup Served with Sugar Wafer

Chilled Mixed Berry Soup Served with Sugar Wafer

Strawberry and Goat Cheese Salad with Candied Pecans on Greens

Three Cheese Ravioli with Kalamata and Grape Tomato Marinara
Sauce topped with Basil Pesto Drizzle

Citrus Salad with Mandarin Oranges, Ruby Red Grape Fruit,
Red Onions, Almonds and Sesame Seeds on Greens

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

Golden Beet Salad with Goat Cheese, Cashews, and Chopped Figs
on Red Leaf Lettuce

Sausage and Chicken Gumbo

Creamy Potato Leek Stew

Summer Watermelon Salad

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

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 \$28.00 per person. A children's meal is available at \$8.00 per person. (Please add 7% sales tax and 19% gratuity to plated dinners.) Please make three entrée selections for your plated meal from the two entrée pages. Your guests will be able to pre-order one entrée from your three selections.

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 Brule Salmon Filets
Grilled Salmon with Artichoke Caper Relish
Pecan Crusted Cod with Cajun Munier Sauce
Baked Stuffed Sole with Chardonnay Cream Sauce
Baked Stuffed Jumbo Shrimp with Herb Scallop Stuffing
Seafood Casserole with Parmesan Crust
Peppercorn and Sesame Seed Crusted Tuna with Spicy Plum Sauce and Asian Cole Slaw
Grilled Salmon with Honey Lime Dill Mustard Sauce
Jumbo Shrimp Scampi over Asiago Cheese Tortellini
Grilled Mahi Mahi with Tomato Curry Cream Sauce
Lobster Ravioli with Lemon Alfredo Sauce
Pan Seared Grouper on White Bean Stew with Celery Cream Sauce

Beef

Prime Rib Au Jus
Flat Iron Steaks with Red Wine Demi Glaze
Grilled NY Sirloin Steaks with Sundried Tomato Bearnaise (\$3.00 Upgrade)
Filet Mignon with Mushroom Stilton Butter (\$5.00 Upgrade)
Mustard Crusted Lamb Chops with Sweet Onion Sauce
Stuffed Veal Chop with Swiss Chard, Heirloom Tomatoes and Roasted Garlic with Cognac Demi Glaze
Beef Wellington in Puff Pastry Brushed with Dijon Mustard Sauce (\$5.00 upgrade)
Filet Mignon and Steamed Lobster Tail with Drawn Butter (\$15 upgrade)
Braised Beef Ravioli with Shiitake Mushroom Cream Sauce

Pork

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

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



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
Grilled Balsamic Marinated Chicken Breast
with Roasted Red Pepper Salsa
Panko Crusted Chicken Breast with Citrus Aioli
Chicken Francaise
Chicken Marsala
Chicken Cordon Bleu with Beurre Blanc
Baked Stuffed Chicken with Mushroom Gravy
Goat Cheese and Pistachio Crusted Chicken with Peach Salsa
Chicken Parmesan Topped with Smoked Mozerella and
Roasted Yellow Peppers
Pesto Crusted Chicken with Sundried Tomato Romano Cream Sauce

Pasta & Vegetarian

Italian Style Vegetarian Stuffed Peppers with Mozzarella, Pine Nuts, Pesto and
Seasoned Bread Crumbs in a Tomato Basil 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
Grilled Polenta with Summer Vegetable Ragout and Roasted Garlic
Whipped Ricotta

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Plated Dinners - Accoutrements

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Please select two accoutrements to complement your plated meal.

Second Course: Accoutrements (Side Dishes) – Select Two

Rosemary and Garlic Roasted Potatoes

Au Gratin Potatoes

Scalloped Potatoes

Roasted Garlic Smashed Potatoes

Whipped Potatoes

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

Hot German Potato Salad with Bacon Vinaigrette

Baked Potatoes

Wild Rice Mix

Maple Coated Sweet Potatoes

Rice Pilaf

Couscous with Currants and Pecans

Roasted Vegetable Medley

Stir Fry Vegetable Medley

Apricot and Ginger Glazed Carrots

Grilled Eggplant, Onions and Peppers with Thyme and Aged Romano

Baby Carrots in Butter and Brown Sugar

Roasted Root Vegetables

Haricot Verts with Toasted Garlic and Roasted Red Peppers

Parmesan and Thyme Broiled Tomatoes

Acorn Squash

Butternut Squash Puree with Roasted Apples, Onions and Sage

Green Beans with Oil and Garlic

Seasoned Sautéed Spinach Leaves

Cold Tomato Basil and Gorgonzola Salad

Roasted Potato Medley with Yukon Gold, Red and Sweet Potatoes

Roasted Radishes with Olive Oil, Lemon and Garlic

Sauteed Swiss Chard

Roasted Golden Beets with Balsamic Drizzle

Oven Roasted Brussels Sprouts



Plated Dinners - Desserts

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 \$28.00 per person. A children's meal is available at \$8.00 per person. (Please add 7% sales tax and 19% gratuity to plated dinners.)

Please make a dessert selection. You may choose one item to be served or three items to be buffeted. Or, if you are providing a cake to be used at dessert, we will cut and serve it with a chocolate dipped strawberry and dollop of mousse as your dessert selection if you choose!

Dessert Course – Select One

German Chocolate Cake

French Chambord Chocolate Cake

Carrot and Spice Cake

Brownie a la Mode with Strawberry Mint Sauce

Cheesecake with Mocha Mousse Glaze

Crème Brûlée Cheesecake

Pumpkin and Cognac Cheesecake

Philadelphia Cheesecake

White Chocolate and Raspberry Cheesecake

Ice Cream with Crème de Menthe

Assorted Dessert Squares

Chocolate Mousse

Raspberry Mousse

Lemon Mousse

Seasonal Fruit Cobbler

Banana Maple Bread Pudding

Nantucket Rice Pudding

Hot Apple Crisp with Crème Fraîche

Key Lime Pie

Chocolate Dipped Strawberries

Strawberry Shortcake

Strawberry Almond Cake

Raspberry Chocolate Torte

Viennese Sweets Table Featuring Miniature Desserts, Petit Fours, Chocolate Covered Strawberries, Mini Éclairs, Baklava, Mini Cannoli, and Cordial Cups — \$6.50/person a la carte (\$4.50/person when added to a menu)

Ice Cream Sundae Bar with Vanilla Ice Cream, Sprinkles, Chocolate Sauce, Strawberry Sauce, Assorted Candies and Toppings, Whipped Cream and Cherries — \$6.00/person

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CATERING