

Served Dinner Menu

Stationary Hors d' oeuvres Display, Salad Course, Entree Choice with Chef's Potato or Rice, Fresh Vegetables, Dessert Selection, Featuring New York's Evening Star Coffee Roasters & Tea

Stationary Hors d'oeuvres

Imported and Domestic Cheese Display with Crackers OrSeasonal Vegetable Crudités with Dip and Freshly made Hummus

Salad Course

All Salads are served with Fresh Warm Ciabatta Rolls & Whipped Butter Rosettes

Arugula Salad-Arugula, Pomegranate Seeds, Diced Apple, Toasted Almonds, and Goat Cheese with a Lemon Vinaigrette

Traditional Caesar Salad - Crisp romaine and Ciabatta Croutons and a Classic Caesar Dressing topped with Parmesan Cheese

Toasted Barrel- Mixed Field Greens with Toasted Pecans, Feta Cheese, and Pears finished with White Balsamic Vinaigrette

Casa Garden Salad - Mixed Field Greens with Tomatoes, Red Onion, Carrots, Cucumbers and a Honey Balsamic Vinaigrette

Harvest Salad – Mixed Field Greens w/ Red grapes, Crumbly Bleu Cheese, Toasted Pine Nuts and a Honey Balsamic Vinaigrette

Entrée Selections

Served with Chef's Potato or Rice, Fresh Sautéed Vegetable Selection And Coffee & Tea Station

Chicken Parmesan \$35.00

Pan Seared Chicken Breast finished with a Wild Mushroom & Shallot Sauce \$36.00

Chicken Saltimbocca – Prosciutto Crusted Chicken w/ an Olive Garlic Sauce \$37.00

Boursin Stuffed Free Range Chicken Breast with a Chipotle Cream Sauce \$38.00

Filet Mignon Served with a Herbed Truffle Butter \$43.00

Food Purchase Minimum May Apply
Prices include table linens, china, glassware and silverware. For all events a 22% Administrative charge (\$220.00 minimum) and applicable sales tax will be applied. Prices are subject to change.



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Oven Roasted Center Cut Boneless Pork Chops with an Apple Cider-Bourbon Au Jus and Spiced Apples \$36.00

Pan Seared Seabass finished with a Mango Jalapeño Chutney \$38.50

Pan Seared Faroe Island Salmon Filet with a Romesco Sauce (toasted almonds, roasted red peppers, red wine vinegar and honey)

\$37.75

Grilled Swordfish with a Siciliana Sauce (crushed tomato, simmered w/ olives, garlic & fresh herbs)

\$38.00

Gourmet Raviolis Stuffed with Portabella Mushrooms in a Truffle Cream Sauce \$29.50

Marinated and Grilled Vegetable Napoleon with Creamy Polenta Covered in a Smooth Tomato Sauce \$30.00

Seasonal Vegetable Risotto \$30.00

Surf and Turf Option

Duo Entrée of Grilled Petite Filet Mignon with a Pinot Noir Reduction and Black Tiger Shrimp on an Asparagus Skewer finished with a Lemon-Garlic Sauce \$45.00

Dessert Selections

(Select one)
Black Forest Cake
Lemon Meringue Tart
Chocolate Peanut Butter Mousse Bomb
Flourless Chocolate Cake w/Raspberry Coulis
NY Style Cheesecake topped with of Fruit topping or a Carmel sauce

Or Select a Dessert Flight for \$2.75/person- your selection of three mini desserts above Food Purchase Minimum May Apply

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Additional Courses

Add 3 Black Tiger Jumbo Shrimp \$5.00

Pasta

Penne Pasta Choice of Marinara, Vodka or Alfredo Sauce \$3.75/person

Gourmet Raviolis with Marinara \$5.00/person