



Fine Catering For All Occasions

Hors D'oeuvre Hour
(Select two)

BBQ Meatballs
Teriyaki, Caribbean Jerk or Cajun Chicken Skewers
Vegetable Spring Rolls with Sweet Chili Sauce
Stuffed Mushroom Caps
Pork Pot stickers with Sesame Dipping Sauce
Swedish Meatballs
Baked Brie with Mango Chutney
Spinach & Artichoke Dip with Pita Chips
Crisp Spinach and Feta Phyllo Triangles
Bruschetta with Garlic Toast Rounds
Cheese and Fruit Display with Gourmet Crackers

Dinner Menu Selections

All dinner selections are accompanied by your choice of salad, Chef's choice of vegetable, assorted bistro rolls and butter, coffee, decaffeinated coffee, tea and choice of dessert.

Bruschetta Chicken

Thinly sliced and lightly sautéed chicken breast topped with a tomato, basil & garlic bruschetta, drizzled with a balsamic glaze served with orzo pasta tossed in basil pesto.

Chicken Piccata

Lightly breaded and sautéed chicken topped with a sauce of white wine, fresh lemon juice and capers, served with farfalle pasta.

Caribbean Jerk Chicken

Caribbean marinated chicken breast grilled and topped with mango and mandarin orange chutney served with yellow rice.

Chicken Italiano

Marinated and grilled chicken breast topped with fresh mozzarella, portabella mushroom and sun-dried tomatoes with an herb lemon butter sauce served with garlic and herb roasted potatoes.

Turkey Filet Mignon

Turkey filet wrapped in bacon with a mushroom sauce served with roasted garlic mashed potato.

Cajun Chicken and Shrimp

Cajun grilled chicken and shrimp with a tropical fruit salsa and mango cream sauce served with Basmati Rice.



Meatloaf

Homemade meatloaf with mushroom gravy served with mashed potatoes.

Beef Short Ribs

Boneless beef short ribs braised in red wine and fresh herbs served with shredded Parmesan potatoes.

Pork Saltimbocca

Boneless pork loin topped with prosciutto, mozzarella cheese, mushroom sauce with Marsala wine and fresh sage served with risotto.

Grilled Filet and Shrimp

Petite filet mignon and shrimp with red wine and pesto sauces served with herb-roasted potatoes.

Beef Short Ribs and Fish Piccata

Our boneless beef short ribs and fish piccata served with shredded Parmesan potatoes

Chili Crusted Salmon

Chili salmon crusted salmon filet served with a saffron, tomato and fennel ragout served with purple potatoes

Drunken Shrimp

Seasoned shrimp cooked in beer finished with butter served with Basmati rice, broccoli and tomatoes.

Fish Piccata

Lightly battered and sautéed Basa with a lemon caper sauce served with egg noodles.

Salads

(Select one)

Tossed Salad

Crisp romaine and iceberg lettuce garnished with tomato wedges, cucumber, red onion, and homemade croutons house and ranch dressing.

Caesar Salad

Crisp romaine lettuce homemade herbed croutons, shaved Parmesan cheese and Traditional Caesar Dressing.

Mixed Field Greens

Gourmet greens with cucumber, grape tomatoes and artichokes served with our signature tomato dressing.



Desserts
(Select one)

Key Lime Pie

Made with real Key Lime juice and baked in crunchy graham-cracker crust.

Chocolate Mousse Bombs

Sponge Cake Topped with Chocolate Mousse Covered in White or Dark Chocolate

Red Velvet Cake

Layers of Red Velvet Cake Layered with Cream Cheese Frosting.

Chocolate Fudge Cake

Layers of chocolate cake covered with a chocolate fudge frosting.

Blueberry Cheesecake

Pumpkin Crème Brulee

Pumpkin pie topped with Crème Brulee

++Sales Tax & Staffing Fees

All prices include china, glassware and linen napkins. Table Linens are additional.