

## Sit Down Dinner Packages

All Sit Down Dinners include:

### 4 Hour Top Shelf Bar

### Appetizer

1 Hour Butler Passed Canapés (choice of 4 of the following):

#### Hot Canapés

- Vegetable Quesadilla
- Spanikopita
- Bruschetta
- Thai Peanut Glazed Beef or Chicken Satays
- Baked Brie in a Phyllo Cup
- BBQ Chicken & Mozzarella Gourmet Pizza Wedges

#### Cold Canapés

- Sun-Dried Tomatoes with Mozzarella and Pesto Puff Pastry Straws
- Pinwheel of Smoked Salmon with Capers and Chive Cream Cheese
- Lobster Mousse in an English Cucumber Cup
- Mini Muffaletta Wedges
- Crab Salsa on a Black Bean Tortilla Chip
- Marinated Italian Cheeses, Stuffed Olives and Spiced Nut Tray
- Vegetarian Spring Roll with Asian Claw filling



### Salad

Field Greens, Belgium Endive, Cherry Tomatoes, Red Onion with assorted Dressings and a Carrot Curl Garnish

### Freshly Baked Rolls with Creamy Butter



## Sit Down Dinner Packages . . . continued

### Choice of One Entrée

Your guests will choose 1 entrée from the 3 entrées you pre-select. You may choose 2 entrées from the beef, chicken, seafood and pork selections. Choose 1 from the vegetarian selections if necessary. (A combination dinner entrée featuring 2 entrées is available for an additional \$5.00 per person.)

#### Beef

- Prime Rib of Beef served with Jus de Vous Lie
- Grilled Filet Mignon served with Béarnaise Sauce
- Grilled Kansas City Strip Steak with a Nest of Frizzled Leeks

#### Chicken

- Chicken Saltimbocca Topped with Spinach, Prosciutto and Mozzarella
- Southwestern Grilled Chicken Breast with a Black Bean, Grilled Corn and Red Pepper Salsa
- Chicken Chimichurri

#### Seafood

- Shrimp and Crab Wellington with a Newburgh Sauce
- Macadamia Nut Crusted Sea Bass with a Berry Buerre Blanc
- Grilled Salmon with a Champagne Dill Sauce
- Herb Crusted Mahi Mahi with Oven Roasted Fennel & Tomato with a Balsamic Reduction

#### Pork

- Rolled Stuffed Loin of Pork with a Dried Cherry, Raisin & Cranberry Stuffing
- Pecan Crusted Pork Chops with a Cinnamon Baked Apple
- Cedar Planked Pork Tenderloin with a Mango Chutney

#### Vegetarian

- Eggplant Rollatini with Ricotta & Parmigiano Cheeses served with a Pomodoro Sauce
- Vegetable Streudel with Onions, Peppers, Mushrooms, Zucchini, Roasted Eggplant & Squash with a Pink Vodka Sauce and Puff Pastry
- Wild Mushroom Ravioli Tossed with Sun-Dried Tomato Butter and Fresh Baby Spinach



Choice of Rice or Potato

Chef's Selection of Fresh Vegetables

Freshly Brewed Coffee, Decaf, Herbal Teas

Chef's Selection of Assorted Pastries

