

Menus

Main Entrée Selections

Available on all packages including the Signature Package.

Fettuccini Alfredo

Fettuccini pasta with a rich Alfredo sauce made from scratch with fresh Parmesan cheese, whole cream & spices.

Beef or Cheese Ravioli

Fresh pasta stuffed with Italian spiced beef or cheese, coated in marinara or garlic butter herb sauce.

Chicken Fettuccini Alfredo

Fettuccini pasta & grilled chicken with Alfredo sauce made from scratch with fresh Parmesan cheese, rich cream & spices.

Beef or Cheese Tortellini

Fresh pasta stuffed with Italian spiced beef or cheese, coated in marinara or garlic butter herb sauce.

Roasted Herb Chicken

Boneless breast of chicken with a light crumb coating, topped with a white wine herb sauce.

Chicken Marsala

Boneless breast of chicken with Portobello mushrooms and a rich shallot and Marsala wine sauce.

Baked Ziti

Ziti pasta & Italian spiced beef mixed with onions, three types of cheese and spiced tomato sauce.

Assorted Finger Sandwiches (2 per person)

Pimento spread, ham salad, chicken salad, & seafood salad on freshly made gold, white & wheat rolls.

Breast of Smoked Turkey

Served with a white wine sage sauce or sweet cranberries, & freshly made gold, white, & wheat rolls.

Red Pepper Beef Tips

Marinated with pepper, onions & a rich beef basil sauce.

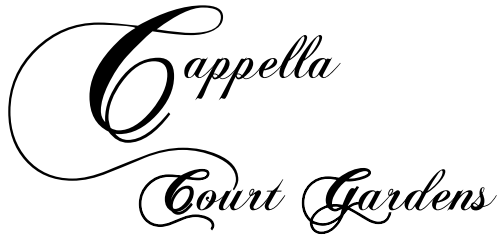
Honey Baked Ham

Ham glazed with honey, brown sugar & pineapple, served freshly made gold, white, & wheat rolls.

Sesame Chicken

Boneless breast of chicken filled with Swiss cheese, & light sesame crumb coating.

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Main Entrée Selections

Available on all packages with the exception of the Signature Package.

Shrimp Scampi

Shelled shrimp in a rich shallot, garlic & herb butter sauce.

Chicken Cor Don Bleu

Boneless breast of chicken filled with sliced ham & shredded Swiss cheese, & light crumb coating.

Shrimp Scampi and Angel Hair Pasta

Shelled shrimp in a rich shallot, garlic & herb butter sauce & served with angel hair pasta.

Round of Top Sirloin

Served with beef shallot sauce, Dijon mustard, creamy horseradish, sour cream, mayonnaise, & fresh made gold, white & wheat rolls.

Chicken Parmesan

Boneless breast of chicken filled with shredded Parmesan cheese, a light crumb coating, topped with a Light sauce & fresh Parmesan cheese.

Cold Cut Sandwiches (2 per person)

Deli sliced ham/Swiss, turkey/cheddar & roast beef/cheddar served on a fresh assortment of rolls with curly leaf lettuce, tomato, Dijon mustard, mayonnaise & dill pickle spears served on the side.

Chicken Fajitas

Marinated and served with grilled gold onions, bell peppers, shredded lettuce, diced tomatoes, shredded cheddar cheese, sour cream, salsa, & tortillas.

Steak Fajitas

Marinated and served with grilled gold onions, bell peppers, shredded lettuce, diced tomatoes, shredded cheddar cheese, sour cream, salsa, & tortillas.

Steak & Chicken Combination Fajitas

Marinated and served with grilled gold onions, bell peppers, shredded lettuce, diced tomatoes, shredded cheddar cheese, sour cream, salsa, & tortillas.

Beef Tenderloin

Served with a red wine mushroom sauce, Dijon mustard, creamy horseradish, sour cream, mayonnaise, & freshly made gold, white & wheat rolls.

Additional \$2.00 per person, may be chosen as main entrée for a Platinum Package at no additional.

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Hot Hors d'oeuvre Selection

Crab Filled Mushroom Caps

Fresh mushrooms filled with Crab meat, onion & a bread base.

Artichoke & Spinach Spread

Artichoke, spinach & cheese served on toasted French croutons.

Teriyaki Beef on a Stick

Sirloin strip marinated in Teriyaki sauce.

Asian Chicken Purse

Chicken & Asian vegetables in a won ton wrapper.

Spanikopita

Fine flaky Fillo pastry filled with tasty spinach & cream cheese.

Sun-dried Tomato Fillo

Feta cheese, sun-dried tomato & spice in flaky Fillo wrapper.

Burgundy or Italian Meatballs

Beef & sausage meatballs with a beef burgundy wine sauce or Italian marinara.

Artichoke Triangle

Artichoke hearts, aged parmesan & garlic wrapped in Fillo.

Red Pepper Beef Tips

Marinated with pepper, onions & a rich beef basil sauce.

Oriental Won Ton Purse

Oriental chicken marinated & wrapped in a crisp wonton purse.

Mushroom Fillo Triangle

Fine flaky Fillo pastry with mushrooms in a light cream sauce.

Kalamata Artichoke Olive Tart

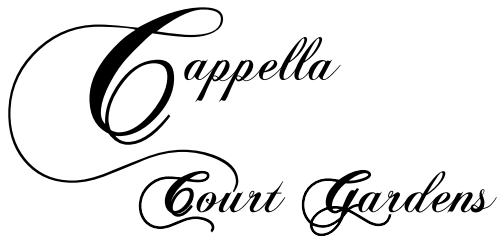
Sun dried tomato tart with Kalamata olives & goat cheese.

Crab Stuffed Wontons

Fine flaky Fillo pastry filled with crab meat.

Crab Cakes

Lightly breaded crab meat, onions & peppers.



Menus

Hot Hors d'oeuvre Selection Continued

& Salad Selection

Portobello Mushroom Tart

Filled with Swiss cheese, cream & Portobello mushrooms.

Chicken Cor Don Bleu Slices

Boneless breast of chicken filled with sliced ham & shredded Swiss cheese, & a light crumb coating.

Hawaiian Chicken Skewers

Boneless breast of chicken, pineapple, bell pepper, & onion topped with a sweet Hawaiian sauce.

Santa Fe Southwest Chicken Puffs

Fine flaky Fillo pastry filled with boneless chicken breast marinated in bell pepper & southwest spices.

Bacon Wrapped Scallops

Baked scallops wrapped in bacon.

Parmesan Chicken Slices

Boneless breast of chicken with cheese, a light crumb coating & topped with Parmesan cheese.

Beef & Vegetable Mini Kabob

Beef, gold onion, tomato, carrot & a beef cherry sauce.

Miniature Beef Wellington

Cubed beef tenderloin rolled in a light liver pâté & folded in a rich buttery pastry.

Salad Selections

Bow Tie Pasta Salad - With tomato, basil, Parmesan cheese, & Italian herbs.

Caesar Salad - Tossed with croutons, & fresh shredded parmesan cheese.

(Add grilled chicken for additional \$2.00 per person)

Mixed Garden Medley - Tossed with cucumber, carrot, cheddar cheese & croutons.

Italian Salad - With cherry peppers, black olives, croutons, tomatoes, & shredded Parmesan cheese.

Waldorf Salad - Diced apples with walnuts, white raisins & celery.

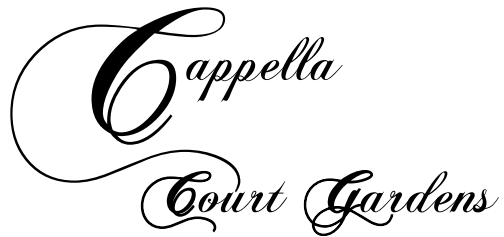
(counts as 2 Cold or add \$2.00 per person)

Spinach or Arugula Salad - Baby spinach or Baby Arugula with grapes, walnuts & poppy seed dressing.

(counts as 2 Cold or add \$2.00 per person)

Fajita Taco Salad - Steak or chicken fajita meat with black olive, salsa & shredded cheddar cheese.

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Cold Hors d'oeuvre Selection

Brochette

Diced tomatoes with fresh cilantro, fresh garlic & olive oil on a large crouton & topped with feta cheese.

Roma Tomato & Mozzarella Cheese
Seasoned with olive oil & Italian seasoning.

Chicken or Ham Cornets

Sautéed with black olive, Pimento, chives & cream cheese in tortillas cut into pinwheels.

Layered Fiesta Dip

Refried beans, sour cream, salsa, cheddar cheese, guacamole served with tortilla chips.

Assorted Finger Sandwich Halves

Pimento spread, ham salad, chicken salad, & seafood salad on freshly made gold, white & wheat rolls.

Crab Spread on Wafers

Crab spread served on French Baguette slices.

Cold Cut Sandwiches Halves

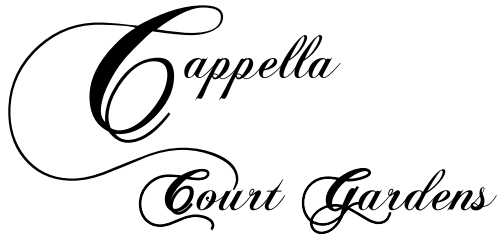
Deli sliced ham/Swiss, turkey/cheddar & roast beef/cheddar served on a fresh assortment of rolls with curly leaf lettuce, tomato, Dijon mustard, mayonnaise & dill pickle spears served on the side.

Shrimp Cocktail (counts as 2 Cold)

Medium chilled shrimp served over ice with cocktail sauce.

Smoked Salmon Display (counts as 2 Cold)

With minced onion, black olive, boiled egg & gourmet crackers.



Menus

Vegetable & Soup Selection

Long Grain Rice – Long grain white rice seasoned with butter & herbs.

Mexican Rice – Seasoned with butter & spices.

Sweet Corn – Seasoned with butter & minced gold onion.

Broccoli, Cauliflower & Carrots – Large cuts of seasoned steamed vegetables.

Red Potatoes with Herbs – Seasoned with purple onion, butter & herbs.

Rice Pilaf – Seasoned with chicken broth & diced vegetables.

Glazed Carrots – Seasoned with butter & brown sugar.

Green Beans – Seasoned with butter, salt & pepper.

Cuban Black Beans – Topped with onions & melted cheese.

Green Beans Almandine – Seasoned with butter, almond slivers & bacon.

Broccoli with Hollandaise Sauce – Steamed spears with sauce served on the side.

Asparagus – Steamed with butter & lightly seasoned.

Green Bean Casserole – Green beans with mushrooms, cream & topped with dried onions.

New Potatoes Twice Baked – Whole baby new potatoes with sour Cream,
shredded cheeses, minced mushrooms & chives.

Garlic Mashed Potatoes – With herbs, garlic & butter & baked until light brown.

Soup Selections

Italian Wedding Soup – Cream of Asparagus
Minestrone – Beef Stock & Vegetable – Tomato
Lobster Bisque – add \$3.00 per person to package price.