

COCKTAIL HOUR SIT DOWN / BUFFET

HAND PASSED HORS D'OEUVRES

Fresh, Handcrafted Presentations, Hand Passed by Our Staff. These are Personally Selected by Our Chef to Give You Only the Best of Each Season. These Can Be Changed Upon Request, or at the Discretion of the Chef

Pulled Pork Mini

House Smoked Pork on a Corn Tortilla with a Scallion Infused Crème Fraische

Breaded, Parmesean Stuffed

Artichoke Heart

Breaded, Quartered Artichoke Heart, Deep Fried & Served with a Roasted Vidalia Onion Cream

Blackened Chicken

Chicken Tenderloin with a Horseradish Marmalade

Fresh Vegetable Spring Roll

Hand Rolled Vegetables with a Spicy Sauce

Stuffed Mushroom Caps

Fresh Mushroom Caps Stuffed with Lump Crab & White Pearl Shrimp

Sesame Tenderloin

Pan Seared Tenderloin Cubes, Marinated in Hot Chili, Soy, Honey & Garlic

Pan Bronzed Scallop

Diver Scallops with a Grilled Asparagus Salsa & Lemon Beurre Blanc Sauce

Seasonal Flat Bread

STATIONARY

HORS D'OEUVRES

Harvest Display is Ready as Your Guests Arrive & is Replenished throughout Cocktail Hour

Harvest Display

Our Chef's Selection of Seasonally Crafted Salads, Dips, Crackers, & Crostini paired with a Selection of...

Artisan Cheeses

Cured Quality Meats

Raw & Marinated Vegetables

Locally Sourced Fruits

APPETIZER ^{1st Course}

Chilled Penne Pasta

With Marinated Grilled Chicken, Asparagus, & Red Peppers

SALAD ^{2nd Course}

Beet Duet Salad

Yellow & Red Beets, Goat Cheese, Avocado, Red Onion, Tomato, & Spring Greens. Topped with a Lemon/Mandarin Vinaigrette

House Salad

Field Greens, English Cucumbers, Red Onions, Fresh Local Tomatoes, Croutons, & the Chef's Choice of Seasonal Dressing

ENTRÉE ^{3rd Course} *SELECT THREE*

Beef Wellington

Center Cut Tenderloin with a Pate Duxelle, Wrapped in Puff Pastry

Prime Rib

Slow Roasted Certified Angus Beef, Topped with Fresh Rosemary, Elephant Garlic, & a Fresh Herb Au Jus

Panko Pork Medallions

Marble Farms Pork, with a Panko Crust & Cooked in Truffle Oil

Chicken Francaise

Egg Dipped Chicken Breast, Prepared with a Lemon, Champagne Butter

Chef's Selection Of Vegetarian Meal

Garlic & Basil Infused Tenderloin

Marinated Filet Mignon, Grilled to Your Liking

Chicken Florentine

Chicken Medallions Topped with Baby Spinach, Finished with a Mornay Sauce

Grilled Salmon

Alaskan Salmon Steak, Finished with a Lemon, Fresh Dill Béchamel Sauce

Bronzed Halibut

Pan Bronzed Filet of Halibut with a Mango Salsa

Sole Milanese

Breaded Dover Sole Filet, with Lemon, Wine, Shallots, & Italian Parsley. Finished with Asiago Cheese, & Spanish Capers