

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

Coconut Shrimp

Tiger Shrimp, Breaded with Coconut Flakes, Served with a Thai Sauce

Shrimp Cocktail

Served with a Sauce Duet

Vegetable Dumplings

Pan Bronzed Vegetarian Pot Sticker

Hibachi Beef Skewer

Grilled Marinated Flank Steak

Sesame Chicken

Chicken Marinated with Hot Chili Oil, Soy, Honey, & Garlic

Chicken Satay

Skewered Tenderloin of Chicken with a Peanut Sauce

Mini Beef Wellington

Tenderloin Wrapped in Puff Pastry

Seasonal Flatbread

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

Lobster Ravioli

Served in a Pink Cream Sauce

SALAD 2nd Course

Strawberry Gorgonzola Salad

Baby Arugula, Fresh Vegetables, Imported Gorgonzola Cheese, Glazed Walnuts, Strawberries & a White Balsamic Dressing

House Salad

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

ENTRÉE 3rd Course *SELECT THREE*

Prime Rib

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

Tournedos Oscar

Twin Tenderloin Medallions with Lump Crab, White Asparagus, & a Bernaise Sauce

Garlic & Basil Infused Tenderloin

Marinated Filet Mignon, Grilled to Your Liking

Chicken San Tropez

Marinated Chicken, Egg Dipped, Sautéed with a Hollandaise Sauce, & Shredded Romano Cheese

Chef's Selection of Vegetarian Meal

Rack of Lamb

New Zealand Spring Lamb, Dredged in Dijon Mustard, Rosemary, Breadcrumbs, & Served with a Minted Demi-Glace Underlay

Swordfish Caracas

Cedar Planked Swordfish, Encrusted In Pecans & Espresso with a Key Lime & Lavender Beurre Blanc

Pan Bronzed Mahi Mahi

Pacific Ocean Mahi Mahi with Roasted Plum Tomato & Opal Basil Salsa

Seared Sea Bass

Chilean Sea Bass with Prosciutto, Scallions, Tomato, Garlic, & Smoked Mozzarella