Entrée Packages

*Vegetarian/Vegan options available, see page 4.
*Pricing per person is for buffet OR plated.
*All steaks are prepared medium rare unless specified.
Choose the Following:
- 2 Appetizers Under $45
- 1 Salad Choice with 1 Dinner Roll
- 1 Vegetable Choice
- 1 Starch Choice
- Choose 2 of the Entrées below

**Chicken Marsala**
Sautéed chicken breast finished with a mushroom marsala wine sauce.

**Salmon**
Pan seared Atlantic salmon with an almond crust, served with a lemon-herb butter.

**Roasted Pork Loin**
Milk & honey marinated pork loin finished with an apple bourbon glaze.

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Choose the Following:
- 2 Appetizers Under $65
- 1 Salad Choice with 1 Dinner Roll
- 1 Vegetable Choice
- 1 Starch Choice
- Choose 2 of the Entrées below

**Roasted Chicken**
Herb marinated chicken breast, oven-roasted, finished with a chardonnay cream sauce.

**Grilled Sirloin**
Certified Angus Beef sirloin steak served with whiskey butter.

**Grilled Mahi Mahi**
Topped with housemade fruit salsa.

**Bacon Wrapped Pork Medallions**
Grilled bacon wrapped Berkshire pork loin filets, finished with mushroom-honey sauce.
The Cabernet

Choose the Following:

• 3 Appetizers (1 Passed)
• 1 Salad Choice with 1 Dinner Roll
• 1 Vegetable Choice
• 1 Starch Choice
• Choose 2 of the Entrées below

*Chicken Flamingo*
Rolled in Italian bread crumbs & stuffed with smoked gouda, tomato and spinach, finished with a roasted red pepper cream sauce.

*Halibut*
Pan seared & served with a roasted red pepper cream sauce.

*New York Strip*
12 oz Certified Angus Beef strip steak finished with black pepper whiskey butter.

*Tenderloin Filet*
Grilled center-cut tenderloin filet finished with Cabernet demi-glace.

The Reserve

Choose the Following:

• 3 Appetizers (2 Passed)
• 1 Salad Choice with 1 Dinner Roll
• 1 Vegetable Choice
• 1 Starch Choice
• Choose 2 of the Entrées below

*Chilean Seabass*
Seared sea bass with a crab hollandaise.

*Tenderloin Oscar*
8 oz tenderloin served with blue crab truffle cream sauce.

*Prime Rib*
Slow roasted herb & garlic marinated Certified Angus Beef ribeye served with horseradish cream.

*Surf and Turf*
4 oz Maine lobster served with drawn butter & 4 oz beef tenderloin topped with truffle cream sauce.
Vegan, Vegetarian & Children’s Selections

**Vegetable Lasagna**
Roasted portobello, red and green pepper, red onion, summer squash, baby spinach and rustic tomato sauce, layered with hand made pasta, topped with mozzarella blend.

**Tortellini**
White and green spinach tortellini in an alfredo cream sauce.

**Grilled Vegetable Platter (vegan)**
Red and green pepper, summer squash, red onion and portobello mushroom, over risotto tossed with baby spinach, garlic and olive oil.

**Kids Meal**
Chicken tenders, fries & fresh fruit served with ketchup.

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**Cold Appetizers**

*Appetizers included in food packages are served at a quantity of one per guest*

**Tomato, Basil & Mozzarella Bruschetta:**
25 pieces | 50 pieces
Crostini topped with melted mozzarella, cherry tomato and basil with a balsamic glaze.

**Caprese Skewers: 25 pieces**
Fresh mozzarella and cherry tomatoes drizzled with pesto and balsamic glaze.

**Seasonal Fresh Fruit with Berries: Per person**
Seasonal fresh fruit served with housemade dipping sauce.

**Jumbo Shrimp Cocktail Platter: 100 pieces**
Seasoned shrimp over ice, with lemon wedges.

**Charcuterie Board: Per person**
Served with crostini, fresh berries, dried fruit and candied nuts.
Hot Appetizers

*Appetizers included in food packages are served at a quantity of one per guest.

**Pretzel Bites:** 25 pieces
Served with a bacon mustard cheese sauce.

**Toasted Ravioli:** 25 pieces
Served with housemade marinara.

**Cocktail Meatballs:** 25 pieces
In a marinara sauce topped with parmesan.

**Stuffed Mushrooms:** 25 pieces
Spinach and sausage filled mushroom cup.

**Mushroom Duxelle Cups:** 25 pieces
Seasoned mushrooms with shallots, garlic and boursin filled in a phyllo cup.

**Truffle Arancini:** 25 pieces
Risotto, parmesan and mushroom coated in breadcrumbs and fried.

**Spanakopita:** 25 pieces
Spinach and artichoke served in a phyllo crust.

**Cheeseburger Sliders:** 25 pieces
Mini burgers with American cheese on Hawaiian rolls.

**Crab Cakes:** 5 pieces
Crab meat blended with bread crumbs, mayonnaise, eggs and house seasonings.

**Bacon Wrapped Gorgonzola Stuffed Dates:** 25 pieces
Blue cheese stuffed dates wrapped with bacon and baked.

**Beef Wellington:** 25 pieces
Beef & mushroom wrapped with a puff pastry dough & baked.

**Bacon Wrapped Apples:** 25 pieces
Granny smith apple tossed in brown sugar and spices, wrapped in hickory smoked bacon.

**Pancetta Wrapped Shrimp:** 25 pieces
Baked pancetta wrapped jumbo shrimp seasoned with smoked paprika.

**Cranberry Brie Tartletts:** 25 pieces
Dried cranberries and brie in a phyllo cup.
Entrée Sides

Salad Options - select one

*Market Salad*
Mixed greens, dried cranberries, toasted pecans and blue cheese with balsamic vinaigrette, served with a dinner roll.

*Caesar Salad*
Fresh romaine lettuce with homemade croutons and freshly grated parmesan cheese, served with a dinner roll.

*Spinach Berry Salad*
Baby spinach with seasonal berries, candied walnuts and feta cheese with balsamic vinaigrette, served with a dinner roll.

Starch - select one

- Whipped Potatoes
- *Boursin Smashed Red Potatoes*
- *Sweet Potato Soufflé with Bourbon Pecan Glaze*
- *Creamy Parmesan - Thyme Polenta*
- *Smoked Gouda Chipotle Grits*

Additional $1 per guest

- Saffron Havarti Risotto
- *Wild Mushroom Ravioli*
- *Truffle Roasted Mushroom Risotto with Parmesan*
- *Twice Baked Potato*

Vegetable - select one

- *Asparagus Spears with Lemon Butter*
- *Broiled Roma Tomatoes*
- *Roasted Root Vegetables*
- *Roasted Broccolini*
- *Brussels Sprouts with Onions & Bacon*
- *Fresh Green Beans with Garlic Butter*

Additional $1 per guest

- Pancetta Wrapped Asparagus
- *Green Bean Bundles*