

Double Black Diamond

Imported and Domestic Cheese and Fruit
Crudités with Blue Cheese and Curried Yogurt Dip

(Choose 5 passed Hors d'ouvres)

Chicken Sate with Peanut Sauce
Chicken Salad Canapés on Pecan Raisin Bread
Gulf Shrimp with Cocktail Sauce
Beef Sate with Chili Garlic Sauce
Coconut Chicken with 5 Spice Sauce
Scallops in Bacon
Tomato Bruschetta
Lobster Salad on Cornbread
California Rolls with Soy Ginger Dipping Sauce
Assorted Mini Quiche

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Garden Salad

With Iceberg Lettuce, Grape Tomatoes, Cucumbers and House Dressing

Caesar Salad

With Garlic Croutons, Parmesan Cheese, and Lemon

Seasonal Salad

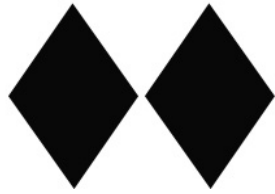
(TBD based on time of year)

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Entrée

(Please choose Three)

Surf-N-Turf with Roasted Beef Tenderloin and Cracked Maine Lobster
Roast Prime Rib of Beef with Au Jus
Marinated Bistro Filet with Roasted Mushrooms and Red Wine Sauce
Chicken Francaise with Lemon and Fresh Thyme
Chicken Piccata with Capers, Shallots and Dry Vermouth
Chicken Saltimbocca with Prosciutto, Sage and Mozzarella
Chicken Toscano with Artichokes, Sun Dried Tomatoes, and Fresh Basil
Pan Roasted Chicken with Marsala Sauce
Baked Stuffed Chicken with Spinach and Parmesan Cheese Stuffing and Pan Gravy
Garlic Shrimp Scampi with Lemon and White Wine over Penne Pasta
Pan Seared Salmon with Dill Cream
Baked Stuffed Haddock with Florentine Stuffing and Lemon Butter
Roasted Pork Loin with Cider Glaze
Wild Mushroom Ravioli with Roasted Mushrooms, Leeks and Tomatoes
(Appropriate accompaniments will be provided)



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Dessert

(Please choose two)

Grand Marnier Strawberry Biscuits (Seasonal)
Warm Apple Brown Betty with Whipped Cream
Banana and Chocolate Bread Pudding
Chocolate Godiva Mousse
Macerated Fresh Fruit with Mint
Tiramisu
Crème Caramel
Pavlova with Fresh Fruit
Chef Attended Banana's Foster with Vanilla Ice Cream
Assorted Petite Fours
Cookies and Mascarpone Brownies

Coffee and Tea Station
with Appropriate Accompaniments