



**3 HOURS**

**STATIONARY HORS D' OEUVRES UPON GUESTS' ARRIVAL**  
(SELECT TWO)

ASSORTED FRESH SEASONAL FRUIT

ITALIAN BRUSCHETTA WITH GARLIC CROSTINI

VEGETABLE CRUDITÉ WITH DIP

IMPORTED & DOMESTIC CHEESE DISPLAY

MIDDLE EASTERN MEZZE: HUMMUS, TZATZIKI, CAPONATA, OLIVES, PITA BREAD

**CHILLED SALADS**

(SELECT TWO)

GARDEN SALAD

*Crisp greens and house dressing*

ANTIPASTO

*Roasted peppers, salami, capicola, olives, marinated artichoke hearts, and select Italian cheese*

SLICED TOMATOES 'CAPRESE'

*Fresh mozzarella, basil and red onion, drizzled with pesto, herb-infused olive oil and Balsamic Vinegar*

MEDITERRANEAN CHOPPED SALAD

*Herbs, cucumber, peppers, zucchini, tomato, lemon dressing*

PASTA SALAD

*With crisp garden vegetables in a tangy dressing*

MARINATED GRILLED VEGETABLES

*Portobello, zucchini, peppers on a bed of delicate greens*

CHAFING DISH ENTREES  
TWO CHEF'S ACCOMPANIMENTS INCLUDED  
(SELECT FOUR ENTREES FROM BELOW)

GRILLED BONELESS BREAST OF CHICKEN CHARDONNAY  
*With Roma tomatoes, grilled fennel, mushrooms and Chardonnay cream*

MEDALLIONS OF CHICKEN CARCIOFE  
*Lightly sautéed and topped with artichoke hearts, sun-dried tomato, basil and mushrooms*

GRILLED CILANTRO CHICKEN  
*Marinated with cilantro, cumin, olive oil and citrus then grilled*

BRAISED BONELESS SHORT RIBS OF BEEF  
*Tender beef is simmered until tender, then a delicious sauce is made from the flavored stock, with garlic, fresh vegetables, mushrooms, tomato, and onion. Garnished with julienne vegetables.*

BEEF TENDERLOIN TIPS  
*With mushrooms, tomato and red wine*

ASIAN-STYLE SHRIMP, BEEF OR CHICKEN STIR-FRY  
*Mushrooms, peppers, onions, bok choy. Accompanied by Jasmine Rice*

CHEESE-FILLED RAVIOLI  
*Topped with an Italian plum tomato sauce*

CRABMEAT-STUFFED SOLE  
*With a Lobster cream sauce*

FILLET OF SALMON  
*With citrus-dill beurre blanc, mango salsa, or pesto cream sauce*

LOBSTER RAVIOLI  
*Topped with a light cream sauce and julienne vegetable poached in white wine.*

VEGETABLE LASAGNA ROLLS  
*With a light cream sauce, accented with tomatoes*

PENNE ALA VODKA

**DESSERT**

CHEF'S DESSERT INCLUDED IN MENU PRICE

**ENTREES INCLUDE:**

ASSORTED WARM ROLLS AND BUTTER  
REGULAR AND DECAFFEINATED COFFEE AND TEA

ASK TO SEE OUR ENHANCEMENT, HORS D'OEUVRES, AND STATION MENU

**\$38.95 ~ PER PERSON**

PLUS SALES TAX ONLY

THREE-HOUR AFFAIR EXCLUDING COCKTAIL HOUR IN A RESERVED DINING ROOM WITH PRIVATE SERVERS

MINIMUM COUNTS MAY APPLY

**ALCOHOLIC BEVERAGE OPTIONS:**

*PRICES ARE PLUS SALES TAX ONLY*

UNLIMITED BOTTLES OF RED AND WHITE WINE ON EACH TABLE DURING DINNER ... \$10 PER PERSON

ADD BEER, WINE AND SODA OPEN BAR

1-HOUR \$10-\$12 2-HOURS \$12-\$14 PLUS \$2 PER ADDITIONAL HOUR

ADD PREMIUM OPEN BAR

1-HOUR \$14 2-HOURS \$16

PLUS \$2 PER ADDITIONAL HOUR

CASH OR CONSUMPTION BAR

\$125 BARTENDER SET-UP CHARGE





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