

Hand-passed Horsd' Oeuvers- Choice of three

Seafood Bruschetta

Risotto Balls

Chicken Skewers

Assorted Vegetarian Flatbreads

Mini Crab Cakes

Brie and Fig Marmalade on Sliced Baguette

Caprese Salad Skewers with Balsamic Drizzle

Sesame-Peanut Chicken Satay

Bruschetta with Buffalo Mozzarella and Basil Pesto on Sliced Baguettes

Smoked Salmon with Herbed Cream Cheese on Sliced Baguettes

Crab Stuffed Mushrooms

Salad - Choice of:

Wedge of Romaine, House Made Croutons with Caesar Vinaigrette

Field Greens, Dried Apricots with Cider Walnut Vinaigrette

Arugula Endive with Homemade Granola, Dried Blue Berries, Goat' s Cheese with Soy Sesame Dressing

Entrees - Choice of:

Filet of Beef with Port Wine and Dijon Mustard Reduction

Beef Medallions with Rosemary Demi, Fingerling Potatoes and Vegetable Bundle

Maple Glazed Salmon Filet with White and Wild Rice Pilaf and Vegetable Bundle

Grilled New York Strip Steak with Red Mashed Potatoes Grilled Asparagus
with Herb Garlic Butter

Gruyere Crusted Salmon with Roasted Fingerling Potatoes, Blanched Haricot Vert
with a Soy Citrus Glaze

Half Roasted Chicken with Smoked Gouda Mac n' Cheese with Braised Broccolini

Seared Atlantic Salmon with Roasted Fingerling Potatoes, Hericots Verts

Crab Cakes with Roasted Fingerling Potatoes and Hericots Verts

Selection of Fresh Artisanal Breads and Butter

Dessert

Fresh Seasonal Fruits

Includes Freshly Brewed Coffee, Teas and Soda