

4 Hour Seated Dinner Reception

Half Hour Butler Service of Hot Hors d'Oeuvres

Assorted Puff Pastry, Mini Assorted Quiches

Mini Deep Dish Pizza, Coconut Shrimp

Pork Pot Stickers, Steamed Shrimp Shu Mai

Assorted Vegetables Wrapped in Filo

Pigs in a Blanket, Breaded Ravioli w/ Marinara

Chilled Display

Crudités Platter - Fresh Raw Seasonal Vegetables with Ranch Dipping Sauce

Domestic Cheese Display - Swiss, Cheddar, Jalapeño Jack with Fancy Assorted Crackers

Plated Dinner

Appetizer

(Select One)

Caesar Salad

Garden Salad

0

Sliced Mozzarella & Tomato with Balsamic Vinegar



Second Course:

Pasta Selection or Homemade Soup

Guests Choice of Entrée

(Select Three Choices)

Chicken Francaise

0

Chicken Marsala

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Sliced Sirloin

0

Stuffed Sole w/ Spinach and Feta

Salmon w/ Dill

0

Tilapia w/ Lemon & Butter

All Served with Chefs Choice of Potato & Vegetable

Dessert:

Specially Decorated Cake with Choice of Fillings or Miniature Pastry

Served with Hot Coffee and Tea