



Plated MEAL

MENU INCLUDES:

SALAD

Choice of One:

Mixed Greens with Grape Tomatoes, Cucumbers, Toasted Almonds
dressed with Raspberry Vinaigrette

Spinach Salad with Goat Cheese, Caramelized Onions and Sliced Portobellos
dressed with Balsamic Vinaigrette

Classic Caesar Salad: Romaine Lettuce with Creamy Caesar dressing,
Garlic Croutons and Grated Parmigiana Reggiano

ENTREE

Choice of Any Two Entrées Listed on Entrée List

-Accompanied by garden fresh vegetables & potato gratin

Dinner rolls & butter

Vegetarian/Vegan Meals Available Upon Request

DESSERT

Decorated Tiered Display of Bite Size Decadent Desserts to include a variety of
Mini Cake Squares, Italian Butter Cookies, French Style Cookies,

Fresh Brewed Coffee, Decaffeinated Coffee & Premium Teas

PACKAGE INCLUDES

Display Linen Tablecloths with Linen Table Skirting

Dinnerware & Flatware

Deluxe Style Chafing Dishes

Other Items Available for Rental - Please ask!

ADD A COCKTAIL HOUR

Cold Grazing Table of Crudites, Imported & Domestic Cheeses, *
Hummus, Toasted Pitas, Tomato Bruschetta, Toasted Baguettes, Seasonal Sliced Fruit
+\$7.00pp

Butler Style Passed Hors d' oeuvres: Choice of 7
+\$14.00pp