

SAMPLE MENU

PASSED HORS D'OEUVRES

MINI CRAB CAKES

Chipotle aioli

THAI CHICKEN

Toasted sesame seeds, crushed peanut

WILD MUSHROOM AND GRUYERE RISOTTO CAKE

Red pepper aioli

VIETNAMESE VEGETABLE SUMMER ROLL

Rice paper, carrot, avocado, local greens, cilantro, miso vinaigrette

SESAME SEARED TUNA

On a wonton crisp with fresh seaweed salad and Sriracha aioli

SAMPLE MENU

COCKTAIL STATION

CHARCUTERIE AND ANTIPASTO COLLECTION

- Italian Antipasto Presentation with Imported and Local Artisanal Cheese Board
- Imported cured meats, fresh mozzarella, fire roasted peppers, marinated artichokes, balsamic infused mushrooms, stuffed cherry peppers, provolone, pecorino, herb toasted croustades
- Pecorino Romano, May tag Bleu, French Brie, Provolone, Manchego, Herb Rubbed Goat Cheese, Vermont Cheddar
- Fresh figs, red grapes, croustades and water crackers

PASSED PALATE CLEANSER

MINI SHOTS OF SGROPPINO

Lemon Sorbet, Vodka, Prosecco, Fresh Basil Garnish

SEATED FIRST COURSE

CUCUMBER SALAD

Heirloom cherry tomato, haas avocado, grilled corn, basil, dijon sherry vinaigrette

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MAIN ENTREE

FRENCH SERVICE WITH FAMILY STYLE CONDIMENTS

Chimichurri & garlic peppercorn aioli

SEA SALT AND PEPPER CRUSTED THICK CUT NEW YORK STRIP

PAN SEARED BRANZINO

Lemon, Capers, EVOO

ACCOMPANIMENTS

TUSCAN SMASHED CRISPY RED POTATOES

Olive oil, sea salt, cracked black pepper

ROASTED BROCCOLI

Toasted garlic, lemon, extra virgin olive oil

EGGPLANT CAPANATA

Roasted Eggplant, Heirloom cherry tomatoes, sweet onion, bell pepper, kalamata olives, capers, Sherry vinegar, garlic, EVOO, salt and pepper

SAMPLE MENU

DESSERT

CELEBRATION CAKE

PASSED DESSERTS

S'MORES PIPETTES

Nutella dipped toasted marshmallow, graham cracker dust, chocolate filled pipette

MELON BALL POPS

Watermelon, honey dew, cantaloupe

APPLE PIE TACO MINIS

Roasted Eggplant, Heirloom cherry tomatoes, sweet onion, bell pepper, kalamata olives, capers, Sherry vinegar, garlic, EVOO, salt and pepper

MINI GELATO CONES

Assorted variations