

# Special

# EVENTS



## Event Dinner Options

Pricing includes all Buffet Equipment, Serveware, Coffee and Hot Tea Station and is based on 100 adult guests. Events that do not meet the minimum may be subject to a surcharge.

### ELEGANT DINNER BUFFET

Your guests will enjoy a formal dinner featuring your choice of (1) salad, (2) entrees, and (3) sides (choose from accompaniments or vegetarian pastas).

**23.95 PER PERSON**

### FESTIVE STATIONS

Station Buffets are a fun and interactive way of serving your guests. Innovative and delicious stations provide guests an abundance of fresh food choices. Includes your choice of (1) pre-set salad and

**(2) STATIONS - 25.95 OR (3) STATIONS - 28.95**

### STATIONS & PLATES

Looking for Culinary Wow? This may be your answer. Choose any two of our Interactive Chef attended Stations and any (5) Mini Plates

**38.95 PER PERSON**

### CLASSIC RECEPTION

For the hosts that prefer a mingling atmosphere – this is for you! A festive buffet featuring a combination of your choice of (1) salad, (1) pasta, (5) hors d'oeuvres, and (1) station

**27.95 PER PERSON**

### GALA SEATED DINNER

Seated dinners are the most formal of affairs. Choose (1) Soup or Salad, (2) Entrees to be paired and (2) Accompaniments to be served to your guests tableside.

**26.95 PER PERSON**

*All necessary place settings, glassware, flatware, and equipment will be outlined in your personalized proposal based on your personal style. Hundreds of designer and standard linen choices are available for your selection. Staffing will also be included based on guest count, site logistics, and service style.*

## Welcome Beverages

As your guests arrive for the ceremony, they may enjoy your choice of any of the following refreshing beverages displayed in glass or silver urns.

**1.75 PER PERSON**

Hibiscus Cooler  
Watermelon Cooler  
Strawberry Lemonade  
Cucumber- Mint Infused Water  
Citrus Infused Water  
Southern Sweet Tea, Blueberry, Pomegranate or Peach Tea  
Hot Chocolate  
Café au Lait  
Traditional Wassail Cider

## Let the Celebration Begin

Begin your reception with a Cocktail Hour for your guests. All prices are per person.

**Add any two stationed hors d'oeuvres for 2.95**

### SEASONAL FRESH FRUIT DISPLAY .....2.25

An elegant seasonal display of such favorites as cantaloupe, honeydew, mango, papaya, pineapple, red & green grapes, seasonal berries, star-fruit, coconut, dried fruit and kiwi.

### GOURMET CRUDITÉ DISPLAY .....1.50

Julienne Cut Carrots, Celery Sticks, Red, Orange and Yellow Peppers, Cucumbers, Zucchini and Squash . Presented in Square Glass Containers accompanied by Grape Tomatoes, Olives and Asparagus. Set atop Glass Blocks accented with Wheat Grass. Served with Roasted Red Pepper Dip.

### BRUSCHETTA PRESENTATION .....2.50

Diced vine ripened tomatoes, fresh garlic and onions blended with olive oil and balsamic vinegar and presented with slices of garlic toasted baguettes.

### MEDITERRANEAN DIPS .....3.00

Roasted red pepper hummus, tabouleh. Served with our house made garlic toasted pita angles, sliced cucumbers, and celery sticks.

### ALL-BEEF MEATBALLS .....1.95

All beef, bite sized meatballs glazed with your favorite sauce: cranberry-pinot noir, fresh basil marinara, barbecue, Swedish, or sweet and sour.

### HOT CRAB & ARTICHOKE DIP .....2.50

Maryland lump crab, artichokes and seasonings blended in a creamy cheese dip and baked until bubbling. Served with garlic toasted pita angles and sliced baguettes.

### SPINACH, ROASTED PEPPER & ARTICHOKE DIP .....2.25

Fresh baby spinach, roasted red peppers, and artichoke hearts blended in a creamy cheese dip and baked until bubbling. Served with garlic toasted pita angles and sliced baguettes.

### GOURMET CHEESE & OLIVE DISPLAY .....3.00

Blocks of manchego and sesame goat cheese along side seasonal decorated brie wheel, smoked gouda, havarti with dill, pepper jack and sharp cheddar cheese. Presented with a selection of marinated olives in mini bread bowls and parmesan crisps. Served with assorted rustic breads, flatbreads, crackers and bread sticks.



## Interactive Stations

*Compliment your event with an interactive station or combine several of the following station options to serve as the meal itself! Add any station to your dinner package.*

### ASIAN STIR FRY STATION.....7.95

Guest's choice of sesame-ginger beef strips or Szechuan chicken strips, vegetables (includes bean sprouts, Bok Choy, scallions, mushrooms, water chestnuts, Bamboo shoots, baby corn, snow peas and broccoli) and sauces. Served over Lo Mein noodles or fried rice. Presented in Chinese take-out boxes with chopsticks. Add shrimp and/or scallops for an additional charge.

### GRILLED QUESADILLA STATION .....7.95

Flour tortillas grilled with guests' choice of fillings: tequila lime steak and chicken, fire roasted peppers, mushrooms, caramelized Spanish onions, avocado and cheddar jack cheese. Accompanied by tomato salsa, mango salsa, guacamole, chile laced sour cream and freshly made tortilla chips.

### ITALIAN PASTA STATION.....7.95

*Choose two pastas:*

Penne, orecchiette, linguine or cheese tortellini served with pomodoro and alfredo sauces, bay shrimp, clams, chicken breast strips, minced garlic, olive oil, sun-dried tomatoes, artichoke hearts, bell peppers, sautéed spinach, mushrooms and ciabatta bread

### SPANISH TAPAS STATION .....7.95

**Piquillos Relleno de Marisca**

**Iberico Ham with Orange Blossom Honey**

**Roasted Cauliflower and Manchego Handpies with Smokey Tomato Salsa**

**Paella with Chicken, Red Peppers, Haricot Verts and Artichokes**

**Sliced Grilled Chorizo Sausage**

### MINI MEAT AND POTATO STATION.....7.95

**Beef Medallions Carved to Guest Order**

Choice of Bleu Cheese, Mushroom Ragout, Champagne Onions and Horseradish Creme Fraiche

**Herbed Fingerling Potato Medallions**

**Green and White Asparagus**

Served in Champagne Flute with Honey Curry Dipping Sauce

**Presented with Parmesan Crusted Croustades**

### SLIDER STATION.....7.95

*Choose two of the following:*

**Southwest Turkey Sliders**

Ground Turkey Molded with Purple Onion, Serrano Peppers, and Southwestern Seasonings  
Topped with Plum Tomato Rounds and Avocado

**Angus Sirloin Sliders**

Presented with Bacon and Whipped Horseradish Crème

**Pulled Pork Sliders**

Barbecued pulled pork presented with North Carolina coleslaw

**Grilled Portobello Sliders**

Presented with caramelized onions

**Maryland Crab Cake Sliders - please add \$4.95/person**

Lump Crab blended with just enough breading to bind. Presented with Lemon Dill Aioli

**Homemade Potato Chip Station**

Homemade chips topped with scallions, chives, blue cheese sauce and balsamic reduction

### HOMESTYLE MACARONI & CHEESE BAR.. 4.95

5-cheese macaroni presented with asparagus tips, sun-dried tomatoes, apple wood smoked bacon crumbles, green chilies and French fried onions. Served in martini glasses.

### SMASHED & MASHED STATION ..... 4.95

Garlic smashed Yukon gold potatoes with a variety of toppings: roasted garlic, red onion confit, sun-dried tomato tapenade, cheddar cheese, bacon, sour cream and chives.  
OR

Apple sweet mashed potatoes with a variety of toppings: brown sugar, marshmallow fluff, candied pecans, and cinnamon sugar. Served in martini glasses.

### ASIAN NACHOS STATION ..... 4.95

Crispy Fried Wonton Chips and Asian Peanut Chicken  
Presented with Shredded Mozzarella & Provolone Cheese, Sesame Seeds, Scallions, Chopped Peanuts, Bean Sprouts and Wasabi Laced Sour Cream Made to guest order

### NEW ENGLAND RAW BAR .....MARKET PRICE

An incredible display of oysters and clams on the half shell, jumbo iced spiced shrimp and red snapper ceviche. Served with hot sauce, cocktail sauce and lemon wedges presented in a beautiful lighted ice bath tended by one of our fabulous chefs.

### JAPANESE SUSHI STATION..... MARKET PRICE

Choose your favorite sushi and we will gracefully present with themed décor. Sushi chef available on site for an additional fee.



## Salads

*Salad selections may be presented on buffet or preset individually with rolls and butter at each guest table. Additional charges may apply for preset option.*

### PISTACHIO BERRY GOAT CHEESE SALAD

Field greens, blueberries and raspberries tossed with strawberry-honey vinaigrette and presented with pistachio rolled goat cheese (add 1.25 per person)

### BEET & GOAT CHEESE SALAD

Baby spinach, arugula, beets, goat cheese, mandarin oranges, and walnuts tossed with Walnut-balsamic vinaigrette (add 1.95 per person)

### R & R HOUSE SALAD

Iceberg and romaine lettuce tossed with diced tomatoes, cucumbers, red cabbage, carrots, cheddar jack cheese, grilled corn niblets, purple onions, home-style garlic croutons and our signature house dressing.

### ASPARAGUS & ROASTED RED PEPPER CAESAR

Crisp romaine with asparagus tips, roasted red peppers, parmesan cheese and croutons in our classic Caesar dressing.

### TUCKER-SMITH STRAWBERRY SALAD

Mixed greens, spinach, toasted pine nuts, strawberries, feta cheese, and cranberry citrus vinaigrette.

### PEAR & WALNUT SALAD WITH GORGONZOLA

Field greens tossed with sweet pears, sugared walnuts, gorgonzola cheese, and cranberry citrus vinaigrette.

### CRANBERRY ALMOND SALAD

Field greens tossed with dried cranberries, toasted almonds, feta cheese and white balsamic vinaigrette.

### DRIED CRANBERRY AND ORANGE SALAD

Field greens tossed with dried cranberries, mandarin oranges, sugared pecans, and citrus vinaigrette.

### GRILLED VEGETABLE SALAD

Grilled squash, zucchini, carrots, mushrooms, roasted red peppers, asparagus and purple onions atop mixed greens with balsamic vinaigrette.

### MOZZARELLA TOMATO CAPRESE

Bocconcini mozzarella, grape tomatoes, fresh basil, balsamic vinegar, olive oil, and cracked black pepper.

### BABY SHRIMP, RASPBERRY & MANGO SALAD

Field greens tossed with grilled, chopped shrimp, fresh raspberries, mango and cilantro mint vinaigrette.

### THE ARTICHOKE TOSS

Chopped romaine, artichoke hearts, apple wood smoked bacon, yellow and red peppers, bleu cheese, purple onions, and spicy dijon vinaigrette.

### RED OAK LEAF SALAD WITH SUGARED WALNUTS

Red oak leaf lettuce, baby spinach, field greens, tart dried cherries, goat cheese and sugared walnuts and tossed with white balsamic vinaigrette

## Dinner Buffet Entrée

### Beef & Pork

#### PETITE TENDERLOIN MEDALLIONS

Tender beef medallions presented with your choice of the following sauces:

*Shallot Brandy*

*Bordelaise*

*Sesame Balsamic Reduction*

#### LONDON BROIL

Tender, sliced flank steak presented with your choice of the following sauces:

*Teriyaki*

*Port Wine Mushroom*

#### SIRLOIN

Individual 6oz. sirloin steak, presented with your choice of the following sauces:

*Sesame Balsamic Reduction*

*Au Poive style (dredged in cracked black peppercorns and finished with a light brandy sauce)*

ADD 1.95 PER PERSON

#### FILET MIGNON

Tenderloin of beef topped with your choice of the following sauces:

*Bordelaise*

*Bleu Cheese Crumbles & Walnuts*

*Vidalia Onion Marmalade & California Merlot*

*Wild Mushroom*

ADD 6.95 PER PERSON

#### TROPICAL PORK LOIN

Sliced pork tenderloin with a tropical sauce of orange juice, ginger and teriyaki accented with mango chutney.

#### VIRGINIA BAKED HAM (MAY BE CARVED OR PRE-CUT)

Virginia baked ham, oven roasted and presented with Jack Daniels mustard and cranberry mayo.

## Carving Station

#### TOP ROUND

Carved to order and presented with au jus, red onion confit, horseradish crème and silver dollar rolls.

#### PRIME RIB

Succulent prime rib carved to guest order and presented with horseradish crème, and your choice of the following sauces:

*Au jus*

*Blackberry Wine*

ADD 3.95 PER PERSON



## Poultry

### ARTICHOKE-TOMATO CHICKEN

Marinated and grilled chicken breast topped with a flavorful artichoke-tomato relish.

### CHICKEN BREAST PICCATA

Breast of chicken lightly floured and sautéed, drizzled with lemon butter cream sauce accented with capers.

### PECAN CRUSTED CHICKEN

Tender breast of chicken rolled in spicy pecans, then drizzled with a light cream sauce.

### PARMESAN CHICKEN WITH BALSAMIC BUTTER

Parmesan crusted chicken, baked and topped with mouth watering balsamic butter.

### FONTINA STUFFED CHICKEN WITH SUN-DRIED TOMATO SAUCE

Chicken breast roulade filled with fontina cheese, and sundried tomato. Drizzled with our tasty sun-dried tomato cream sauce.

### CHICKEN SALTIMBOCCA

Chicken breast roulade filled with prosciutto, spinach, and parmesan cheese. Drizzled with a light lemon butter sauce.

### SUN-DRIED TOMATO & ARUGULA CHICKEN

Grilled chicken breast topped with a sauté of sun-dried tomatoes, arugula, and mushrooms.

### CHICKEN BREAST WITH POBLANO CHILE STRIPS & CREAM

Sautéed chicken breast topped with a robust cream sauce of roasted poblano chiles and sautéed onions.

### CHAMPAGNE CHICKEN

Tender breast of chicken in a light champagne cream sauce.

### CHICKEN BREAST ROULADE

Filled with spring vegetables and gorgonzola in a light white wine cream sauce

### CHICKEN WITH ASPARAGUS, LEMON & PARMESAN

Tenderized chicken breast lightly floured and sautéed with asparagus, lemon zest and drizzled with a parmesan cream sauce

### WALNUT PARMESAN TURKEY

Sliced turkey breast topped with a delectable walnut parmesan cream sauce.

### GINGER PEACH TURKEY BREAST

Breast of turkey rubbed with thyme, sage and oregano then glazed with peach preserves, ginger and honey.



## Seafood

*Included Package Options*

### **SALMON**

Fresh Atlantic salmon filet, grilled and presented with your choice of one of the following sauces:

*Red Pepper Coulis*

*Charred Tomato Salsa*

*Cajun Cream Sauce (Blackened Salmon)*

*Zinfandel Butter*

### **MASCARPONE & SPINACH STUFFED SALMON**

Salmon filet stuffed with spinach and mascarpone cheese topped with a parmesan french bread crust

### **TILAPIA THERMIDOR**

Fresh tilapia topped with a lobster cream sauce.

### **ORECCHIETTE PASTA WITH SCALLOPS & SHRIMP**

Open faced seashell pasta tossed with jumbo sea scallops and shrimp in a creamy lobster based sauce.

UPGRADED PACKAGE OPTIONS ADDITIONAL CHARGES APPLY BASED ON MARKET VALUES AT THE TIME OF EVENT

### **COSTA RICAN RED SNAPPER**

Flaky red snapper lightly floured, sautéed and topped with a tomato onion relish.

### **MACADAMIA NUT MAHI MAHI**

Fresh mahi mahi filet crusted with macadamia nuts and drizzled with a chile coconut cream butter sauce.

### **GROUPE ROMESCO**

Grouper filet breaded, sautéed and topped with a sauce of toasted almonds, roasted peppers and garlic.

### **SZECHUAN SEA BASS**

Premium sea bass grilled to perfection and topped with a confetti of shredded carrots, celery and red cabbage. Sautéed in Szechuan seasonings.





## Vegetarian

### VEGETARIAN ZUCCHINI LAZAGNA

Thin Ribbons of Zucchini Layered with Fresh Mushrooms, Green Bell Peppers, Onions, Ricotta Cheese, Mozzarella Cheese, Parmesan cheese and Marinara Sauce.

### SPINACH STUFFED TOMATOES

Plump ripe roma tomatoes filled with a tasty sauté of spinach, onions, mozzarella, sunflower seeds, garlic and nutmeg.

### STUFFED PORTOBELLO MUSHROOMS

Portobello mushrooms filled with squash, zucchini, fresh herbs and parmesan cheese then baked to perfection.

### POLENTA TOWERS

Polenta slices topped with garlic roasted vegetables of eggplant, tomatoes, onions, red and yellow peppers accented with a light sun-dried tomato sauce.

### RAINBOW STUFFED PEPPERS

Red, orange and yellow peppers filled with brown rice, corn, kidney beans, green onions, mozzarella and parmesan cheeses. Topped with a creamy, white pepper sauce.

### QUINOA STUFFED POBLANO PEPPERS

Poblano Peppers stuffed with Quinoa, Tomatoes, Chipotle Peppers, Pinto Beans, Onions and Pepper Jack Cheese. Topped with a Tasty Avocado Cream Sauce.

### VEGAN TOWER OF ITALY

Layers of Sliced Zucchini, Asparagus, Sun-dried Tomato Puree, Eggplant, Macadamia Cheese and Pesto Sauce stacked to create a Tasty Tower

### TUSCAN RATATOUILLE TART - SEATED DINNER SERVICE ONLY

A garden fresh bouquet of fire roasted zucchini, yellow squash, red onions, bell peppers, and mushrooms; perfectly seasoned with garlic, oregano, and basil; accompanied by a rich blend of herb cheese and ricotta; and elegantly displayed in a mouth watering sundried tomato tart shell.

## Vegetarian Pasta

### SHIITAKE SCALLOPINI

Shiitake mushrooms, shallots, artichoke hearts and thyme sautéed with capers. Tossed with penne pasta laced with garlic.

### ASPARAGUS & MUSHROOM PASTA

Penne Pasta tossed with asparagus and porcini mushrooms in a rich Boursin cheese sauce.

### PASTA WITH SUN-DRIED TOMATOES & ARUGULA

Open faced seashell pasta sautéed with basil olive oil, sun-dried tomatoes, and arugula.

### ROASTED VEGETABLE TORTELLINI

Pesto and cheese tortellini tossed with roasted onions, squash, zucchini, tomatoes, and a light white wine pesto sauce.

## Accompaniments

Fire Roasted Vegetable Display  
Asparagus with Caramelized Onions  
& Roasted Red Peppers  
Roasted Asparagus & Feta  
Lemon-Garlic Asparagus  
Carrots Vichy  
Leek & Pine Nut Green Beans  
Green Beans with Caramelized Onions & Toasted Almonds  
Garlic Mustard Green Beans  
Green Beans Amandine  
Broccoli & Cauliflower Gratin  
Yellow Beans, Green Beans & Red Peppers  
Southern Collard Greens with Pork  
Squash, Zucchini & Carrots Medley  
Mashed Cauliflower  
Apple Sweet Mashed Potatoes  
Garlic Smashed Potatoes  
Horseradish Mashed Potatoes

Sage & White Cheddar Mashed Potatoes  
Oven Roasted Red Potatoes  
Herbed Fingerling Potatoes  
Potato Parmesan Pave  
Amaretto Sweet Potatoes,  
Onions and Almonds  
Parsley Butter Red Potatoes  
Potato Au Gratin Dauphinoise –  
Seated Dinner Only  
Basil & Pine Nut Wild Rice  
Wild Rice Confit  
Wild Rice Pilaf  
Orzo with Mushrooms & Leeks  
Orzo with Spinach & Feta  
Artichoke Orzo Pilaf  
Roasted Zucchini & Walnut Orzo  
Orzo Caramelized with  
Fall Vegetables & Ginger  
Quinoa with Garlic Pine Nuts and Raisins  
Confetti Acini de Pepi Pasta Saute

## Elegant Butlered Hors D 'oeuvres

YOUR CHOICE OF 3 @ \$7.95/PERSON

### SKEWERS & KABOBS

Moroccan Salmon Skewers  
Arizona Beef Brochettes with Chile Lime Dip  
Chicken, Prosciutto and Sage  
Mini Mozzarella-Tomato Caprese  
Gingered Chicken & Mango Bites  
Tandoori Chicken Satay  
Low Country Boil  
Root Vegetable Kabobs  
Chicken Marrakesh Lollipops  
Chipotle Steak Churrasco  
Plum Sesame Crusted Chicken Lollipops with  
Asian Barbecue Dip

### ASIAN SPOONS

Moroccan Lamb on Orange-Ginger Couscous  
Tenderloin of Beef atop Horseradish Mashed Potatoes  
Seared Scallops with Orange Miso  
Red Snapper Ceviche  
Cajun Shrimp on Sweet Potato Puree  
Tandoori Chicken on Cucumber Raita  
Shrimp Casino

### SOUP SHOOTERS

Roasted Red Pepper Bisque  
Pumpkin Soup with Red Pepper Mousse  
Roasted Butternut Squash with Fresh Chervil  
Tomato Bisque with Parmesan Crisp  
Cappuccino of Tomatoes and Mozzarella  
Mango Gazpacho

### CROSTINIS/CROUSTADES

Tenderloin Crostini with Crispy Onion Curls  
Peppered Beef, Arugula, Sun-Dried Tomato & Goat Cheese  
Spiced Pork Tenderloin Croustade  
Pancetta, Pear & Goat Cheese Crostini  
Gorgonzola & Sweet Onion Croustade  
Lemon Chickpea Radish Croustade  
Balsamic Fig & Goat Cheese Flat Bread

### POULTRY

Teriyaki Duck & Scallions on Crisp Wonton  
Cranberry Walnut Chicken on Flaky Pastry Round  
Jamaican Jerk Chicken on Plantain  
Smoked Jalapeño Chicken Salad on Cornbread  
Spicy Chipotle Chicken Cups  
Mini Chicken & Waffles  
Chicken Samosa  
Cashew Chicken Spring Roll

### MEAT

Mini Sirloin Burgers  
Spicy Beef Empanadas  
Peppered Beef Tied Basil  
Arepas with Pulled Pork & Pickled Onion  
Manchego Cheese & Chorizo Empanada  
Chorizo Stuffed Roasted Potatoes  
Bacon & Olive Stuffed Mushrooms  
Carolina Pulled Pork on Mini Corn Bread Griddle Cakes  
Bacon & Pecan Herbed Goat Cheese Pops  
Bacon Wrapped Potato Bites with Spicy Sour Cream Dip  
Monte Cristo Bites  
Havana Cuban Dog  
Mini Chicago Style Dog  
Three Cheese Mini Macs with Bacon Bits

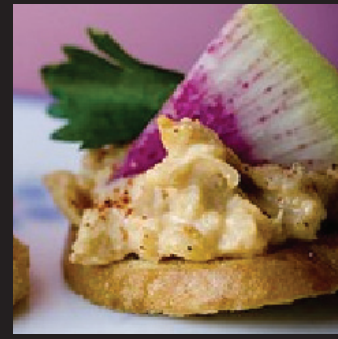
### SEA

Miniature Maryland Lump Crab Cake with Lemon Dill Aoli  
Sea Scallop on a Rosemary-Garlic Polenta Cake  
Smoked Salmon on Potato Pancake  
Roasted New Potatoes with Smoked Salmon & Chive Cream  
Scallops Wrapped with Apple Wood Smoked Bacon  
Cajun Crab Stuffed Pepperoncini  
Spicy Sweet Potato Crab Croquettes  
Crab and Corn Salad on Endive  
Panko Crusted Crabcakes with Roasted Pepper Aioli  
Jumbo Iced Spiced Shrimp Cocktail  
Mini Fish Tacos  
Asian Crab Salad Cups  
Ahi Tuna on Black Sesame Crouton with  
Ginger & Wasabi Dollop

### GARDEN

Hearts of Palm & Avocado on Plantain Round  
Yellow & Red Tomatoes with Spicy Tabbouleh  
Red & Purple Potatoes with Boursin Cheese  
Gorgonzola & Hazelnut Filled Mushrooms  
Baby Red Potatoes with Spinach & Artichoke Soufflé  
Mini Pesto & Provolone Grilled Cheese  
Triple Cream Brie Stuffed Driscoll Strawberries  
Avocado Croquettes  
Mushroom Tart  
Mushroom Profiterole  
Vegetable Samosa  
Crispy Asiago Asparagus  
Beet Chip with Goat Cheese  
Crustless Zucchini and Basil Mini-Quiches  
Quinoa, Mozzarella and Spinach Tart  
Quinoa Vegetable Empanadas  
Wild Mushroom Risotto Croquettes  
Vegan Caponata Phyllo Star





## Mini Plates

### SEA SCALLOP BURGER WITH CRISPY KALE CHIPS

### MINI LOBSTER ROLL PAIRED WITH CLAM CHOWDER SHOT

### RED SNAPPER CEVICHE

Flaky red snapper “cooked” in citrus juices with purple onions, diced plum tomatoes and red, orange and yellow peppers presented in martini glass.

### SEARED DUCK BREAST WITH WILD MUSHROOM RISOTTO

### CRABMEAT COCKTAIL WITH PARMESAN CHIPS

Lump crab delectably blended with shallots, sugar, basil, tarragon, red wine vinegar, lemon, dijon, hot sauce and garlic. Topped with mango-pineapple relish and presented with parmesan chips in a martini glass.

### BABY LAMB CHOPS WITH POMEGRANATE TAPENADE

Perfectly marinated and prepared baby lamb chops topped with pomegranate tapenade. Served with pine nut couscous and feta roasted asparagus

### SHRIMP WITH TASSO CREAM OVER STONE GROUND GRITS

Shrimp sautéed with Tasso ham and shallots laced with heavy cream. Served atop stone ground grits

### SPICY SHRIMP WITH THAI UDON NOODLES IN MINI TAKE-OUT BOXES

Shrimp, bok choy, broccoli, red pepper, scallion sautéed with Udon noodles laced with garlic, ginger, onion and cilantro. Presented in mini take out boxes.

### SHRIMP & FRESH TOMATO TEQUILA COCKTAIL

Vine ripened tomatoes tossed with jalapeño peppers, grated lime zest, tequila, black pepper and orange liqueur. Topped with jumbo shrimp and served in a martini glass.

### PAN ROASTED PORK TENDERLOIN & SWEET POTATO PUREE

Pan roasted pork tenderloin with sweet potato purée and bourbon pecan glaze.

### MINI BURGER AND SMOKED GOUDA MACARONI WITH TRUFFLE OIL

Petite bite sized all-beef burger paired with smoked gouda macaroni with truffle oil.

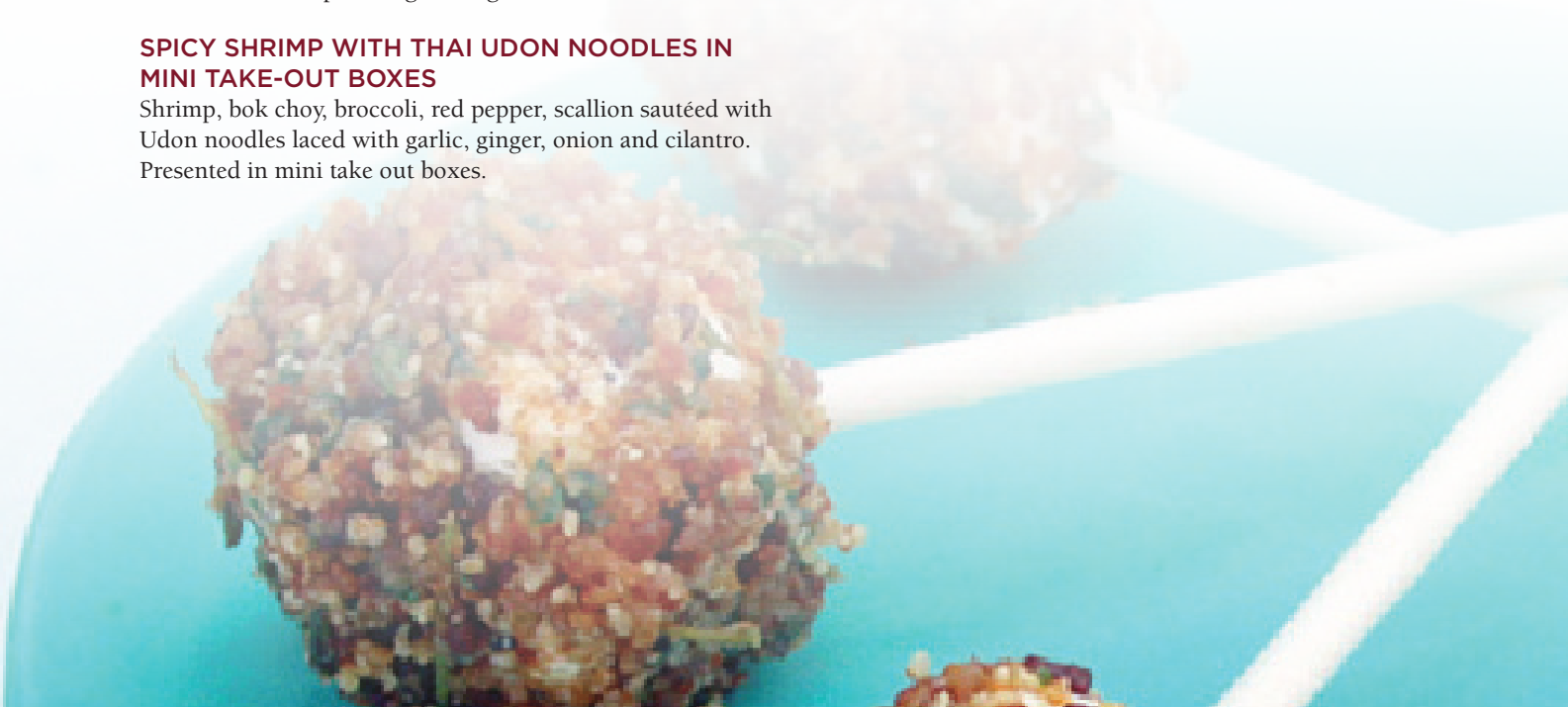
### MINI LAMB BURGER ON ROASTED POTATO ROUNDS

### MINIATURE GRILLED CHEESE WITH SPICY TOMATO BISQUE

Miniature pesto and provolone grilled cheese paired with shot of spicy tomato bisque soup

### CHINESE CHICKEN SALAD IN MINI TAKE-OUT BOXES

Shredded chicken breast, asparagus, mandarin oranges, shredded cabbage, avocado, scallions and toasted sesame seeds. Tossed with a soy-ginger dressing with crunchy wonton strip “croutons.”



## Sweet Endings

### PETITE SWEETS

3.25 PER PERSON

A Tasty Sweet Ending to your Meal Presented on Tiered Racks at Your Coffee Station  
*Including Cream Puffs, Mini Eclairs, Mini Napoleons, Biscotti and Assorted Dessert Pyramids*

### ICE CREAM SUNDAE BAR

5.95 PER PERSON

French Vanilla and Chocolate Ice Creams presented with Martini Glasses and Make your Own Sundae Toppings including Chocolate Syrup, Strawberry Topping, Peanuts, Chopped Walnuts, Whipped Cream, Caramel, Heath Bar Crunch, M&M Topping, Oreo Cookie Crumbles & Rainbow Sprinkles.

### DESSERT CREPE STATION

5.95 PER PERSON

Delectable Crepes prepared fresh with your choice of toppings to include Nutella, Raspberries, Blueberries, Strawberries, Bananas, Toasted Almonds and Powdered Sugar. Chef Attendant fee applies

### FLAMBE STATION

5.95 PER PERSON

Pizzelle Triangles and Vanilla Laced Ice Cream Topped with Guests Choice of Banana, Peach or Pineapple Flambe Prepared to Order! Chef Attendant fee applies.

### VIENNESE TABLE

10.95 PER PERSON

A Beautiful Elegant Display of Delectable Treats to Include: White, Milk Chocolate and Coconut Covered Fruits, French Pastries, Cake Pops, Miniature Tropical Cheesecake Bites, Chocolate Triangle Tortes, Miniature Fruit Tarts and Pies

### UPSCALE SODA FLOAT BAR

5.95 PER PERSON

Featuring Stewart's Fountain Classic Sodas  
Choice of 4 Flavors from the following:  
Root Beer, Orange 'N Cream, Cream Soda, Ginger Beer, Key Lime, Cherries 'N Cream, Grape Soda, Peach Soda, Birch Beer, Black Cherry Wishniak  
*Presented with French Vanilla Ice Cream and Striped Paper Straws in your choice of Glass Mason Jar or Irish Coffee Mug*







## Open Bar Packages

### FULL OPEN BAR 4 HOURS

17.95 PER PERSON

Svedka Vodka, Svedka Colada, Svedka Mandarin, Margaritaville Tequila, Seagrams Gin, Jack Daniels Bourbon, Bacardi Rum and Cutty Sark Scotch, Miller Lite, Yeungling, Sam Adams and Corona, House Wine Selections, (1) Signature Drink  
Diet Coke, Coke, Sprite, Mineral Water and Bottled Water, Tonic Water, Ginger Ale, Soda Water, Sour Mix, Margarita Mix, Orange, Pineapple and Cranberry Juices, Lemons, Limes and Cherries, Bar Equipment, Acrylic Cups & Ice

EXTRA HOUR - 3.25 PER PERSON

### BEER, WINE & SODA BAR 4 HOURS

13.95 PER PERSON

Miller Lite, Yeungling, Sam Adams and Corona, House Wine Selections, Diet Coke, Coke & Sprite, Mineral Water, Limes, Acrylic Cups, Bar Equipment and Ice Service

EXTRA HOUR - 2.00 PER PERSON

### NON-ALCOHOLIC STATION 4 HOURS

Diet Coke, Coke, Sprite, Mineral Water, Bottled Water, 9 & 10 oz. Acrylic Cups, White Cocktail Napkins, Ice Service.

EXTRA HOUR .75 PER PERSON

Add on to client provided alcohol.....2.95

Alcohol free event .....4.95

### FULL NON-ALCOHOLIC MIXER BAR

*(Applies to events with client provided alcohol only)*

3.75 PER PERSON

Diet Coke, Coke, Sprite, Mineral Water, Bottled Water, Tonic Water, Soda Water, Sour Mix, Orange Juice, Grapefruit Juice, Cranberry Juice, Ginger Ale, Lemons, Limes, Cherries, 9 & 10 oz. Acrylic Cups, White Cocktail Napkins and Ice Service.

### CHAMPAGNE OR SPARKLING CIDER TOAST

2.50 PER PERSON

### TOAST WITH MOSCATO D'ASTI

3.50 PER PERSON

### WATER, WINE, MARTINI OR MARGARITA GLASS OR CHAMPAGNE FLUTE

1.00 EACH

### 4 HOUR BAR GLASSWARE

2.50 PER PERSON

### BAR EQUIPMENT

.50 PER GUEST

Beer Tubs, Wine Tubs, Ice Buckets, Pitchers, Wine and Bottle Openers and Beverage Napkins.

### ICE SERVICE

1.25 PER PERSON

### DESIGNER ACRYLIC CUPS

Stemware .....3.00

12oz. Acrylic Cups .....2.75





# Wine

## Italian Wine Package

ADD 4.00 PER PERSON TO YOUR BAR PACKAGE  
ADD 8.00 PER PERSON FOR TABLESIDE SERVICE

*Your Choice of 3 of the Following:*

Cantina Zaccagnini Pinot Grigio,

Cantina Zaccagnini Montepulciano d'Abruzzo,

Pinnacoli Primitivo di Manduria,

642° Maremma Toscana,

Villadoria Barolo,

Villadoria Tardoc Barbera d'Alba,

Villadoria Barbaresco