

Sit Down Menu

Welcome Station

Variety of Freshly Cut Vegetables
Served with Garlic Hummus

Imported and Domestic Cheese Board
Parmesan Reggiano, Smoked Gouda, Brie, Sharp Cheddar and Provolone
Crusty French Breads, Crispy Crackers and Assorted Flatbreads

Fresh Fruits and Berries (Seasonal)
Cantaloupe, Honeydew, Pineapple, Grapes, Kiwi and Strawberries

First Course (Select One)

Poached Pear Salad

Poached Pear, Mixed Greens, Candied Walnuts, Dried Cranberries and Herb Goat
Cheese with a Wild Berry Vinaigrette

Tuscan Bistro

Tri-Colored Greens (Romaine, Radicchio, Baby Arugula) and Roasted Peppers
Served with Grilled Ciabatta Bread, Ciliegine Mozzarella and Balsamic Dressing

Caesar Salad

Parmesan Cheese and Garlic Croutons with a Creamy Caesar Dressing

Entrees
(Select Three)

Sliced Chateaubriand
With a Red Wine Demi

Beef Short Ribs
Chianti Braised

Chicken Florentine
French Breast of Chicken Stuffed with Sun-dried Tomatoes, Mushrooms, Fresh Leaf Spinach & Mozzarella

Lemon Roasted Chicken
Lemon, Garlic & Thyme Roasted French Breast of Chicken

Branzino Provencal
Grape Tomatoes, Capers, White Wine & Lemon

Grilled Salmon
Served in a Beurre Blanc Sauce

Eggplant Siciliano
Baked with Marinara & Parmesan Reggiano

All Entrees Served with Chef's Selection of Accompaniments

Dietary Dishes Available Upon Request

Dessert

(Select One)

Chocolate Souffle with Fresh Berries

Nutella Crepe Topped with Bananas Foster

Apple Tartin with Vanilla Bean Ice Cream

Platter of Cookies & Brownies on Each Table

Occasion Cake

Optional Upgrades:

Donut Wall @ \$8.00 Per Person

Wine @ \$12.00 Per Person

Beer @ \$12.00 Per Person

One Signature Cocktail @ \$10.00 Per Person

Open Bar @ \$30.00 Per Person