



PLATED SERVICE

Hors D'oeuvres
Main Entrée and Sides

Soup or Salad
Rolls & Butter

Pasta Course
Coffee/Tea



MAIN ENTRÉE SELECTIONS:

Chicken Wellington

Roasted Vegetable and Chicken Strudel

Chicken Marsala

Athenian with Feta and Spinach

Chicken Roulades w/Ricotta and Spinach

Chicken with Artichokes & Mushrooms

Prime Rib of Beef

Sliced Sirloin au jus

Peppercorn Tenderloin of Beef

Tenderloin Tips/ Shrimp Kabobs

Sole stuffed with Crab

Salmon Filet w/ Lemon Dill

Chicken Asiago w/ Tomato Basil Cream Sauce

Lemon Caper Chicken

Chicken with Basil Cream Sauce

Chicken with Sun-dried Tomato Coulis

Chicken Almondine/ Tarragon Sauce

Chicken Saltimbocca

Pork Tenderloin with Mustard Cream Sauce

Pork Loin with Apple Cranberry Stuffing

Pork Medallions in Brandy Cream Sauce

Baked Stuffed Sole with Newberg sauce

Salmon en Croute

Mediterranean Tilapia / Artichokes & Olives

SALADS:

Traditional Caesar

Greek Salad

Garden Salad with mandarin oranges, bacon, blue cheese, raspberry vinaigrette

Field Greens with sliced strawberries, feta cheese and toasted almonds

Antipasto Salad w/ julienne meats and cheeses

Greens, sliced tomato, feta, red onion, and olives

Greens, cucumbers, tomato, carrots and olives

Chopped Romaine, tomatoes, marinated artichokes, and bacon

Mixed Greens with Buffalo Mozzarella and tomatoes

SIDES:

Rosemary Red Skin Potatoes

Green Beans/Almonds

Wild Rice Pilaf

Herbed Tomato Halves Parmesan

Roasted Fingerling Potatoes

Ginger Glazed baby Carrots

Whipped Potatoes

Zucchini Boat w/ Spinach & feta

Red Skins a olio

Green Beans, Red Peppers and Cauliflower

Mixed vegetables w/ Dill Butter

Pasta a olio

Broccoli Florets

Vegetable & Pasta Primavera

Sugar Snaps, Carrots and red Pepper

Tortellini Alfredo

Broccoli, Carrots and Yellow Squash

**Dinners include: China, Flatware, Linen cloths and napkins,
Coffee & Tea**

**Pricing depends on number of guests, selections and services we provide
We will be happy to plan and price out a menu according to your tastes and budget**



Sample Menu

Hors D'oeuvres:

(Include both a Hospitality Table & Passed items)

Hospitality Table:

Crostini Bar with 3 Toppings:

(Olive tapenade Sundried Tomato Chevre with Pesto)

Vegetable Crudités with Dip

Cheese Display with Crackers and Fresh Fruit

Passed Hot Hors D'oeuvres:

Apricot Brie in Fillo

Mushrooms stuffed with Crab

Dinner:

*Baby Greens with Blue Cheese and Pecans
in a Balsamic Vinaigrette*

Chicken Wellington

Zucchini Boat with Spinach and Feta

Roasted Fingerling Potato

Rolls Butter

Dessert

Coffee Tea