

Gold menu package

Includes

6 passed hors d'oeuvres (or 5 passed and 1 stationary), 2 salads, 2 pastas, 3 entrees, 1 vegetable, 1 starch and chef's dessert selection.

Hors D'oeuvres

(Choose 3 hot and 3 or 2 cold)

Hot

Cheeseburger Slider
angus cheeseburger slider, brioche bun

Bacon Wrapped Scallop
*dry sea scallop wrapped in apple
bacon*

Homemade pigs in a blanket
*100% beef franks wrapped in puff pastry
parmesan cheese w/ dijon mustard*

Mini Crab cake
*maryland lump crab meat w/
house remoulade*

Beef of chicken empanada
*spanish seasoned beef or chicken
In a flaky empanada dough*

Mini Pizza Bites
house made mini pizza

Chicken Satay
marinated chicken w/ a coconut peanut sauce

Asian Pot Stickers
vegetable dumpling w/ sweet chili

Vegetable samosa
tomatoes & peas w/thai chili sauce

Mini beef wellington
*mini filet mignon, mushroom duxelles
Wrapped in a flaky pastry*

Baby Rack of Lamb +\$3pp
w/ dijon herb crusted

Cold

Crostini of Sirloin Horseradish
*thin sliced sirloin of beef on a crostini
topped with horseradish cream sauce*

Classic Shrimp Cocktail
*poached jumbo shrimp w/ house made
cocktail sauce*

Deviled Eggs W/ Caviar
*hardboiled egg w dijon cream topped w/
american caviar*

Curried Chicken Salad
*curried chicken, green apple & gold raisin
Served in a savory tart shell*

Stuffed Strawberry
walnut, gorgonzola balsamic syrup

Mozzarella/Tomato Skewer
basil & garlic marinated tomato & bocconcini

Braised shrimp & Avocado
shrimp avocado puree topped w/ salsa

Hummus tartar w/ roasted pepper
*homemade hummus in a savory shell
topped with marinate red peppers*

Tuna tartar +\$2
*diced yellowfin tuna, soy sauce
sesame oil, scallions on a crostini*

Smoked Salmon +\$3
*smoked salmon on a blintz
w/ crème fraiche & chive*

Lobster roll +\$3
chopped lobster meat, mayo on a brioche



STATIONARY

(Choose 1)

Cheese & Fruit Board

imported & domestic cheeses, fresh & dried fruit, crackers

Antipasto Board

selection of cured meats, marinated olives, roast red peppers, marinated artichoke hearts, crostini

Mediterranean Board

hummus, babaganosh, roast red reppers, tabouli, toasted pita

Bruschetta Board

tomato mozzarella, tomato red onion, tomato olive, crostini and toast points

South of The Border

pico de gallo, guacamole, corn & black bean salsa, tortilla chips

Raw Bar

Option 1

jumbo shrimp, little neck clams, oysters

\$18.95pp

Option 2

jumbo shrimp, little neck clams, oysters, lobster tail, crab claws

\$27.95pp

(SUSHI STATION)

assortment of hand rolls & sashimi

(\$pp Market Price)

SALAD

(Choose 2)

Mix green salad

arcadia mix, red onion, cucumber, grape tomato

Classic Caesar salad

romaine lettuce, shredded parmesan, herb croutons

Cobb salad

romaine lettuce, chopped bacon, grape tomato, hard boiled egg, avocado & blue cheese

Arugula Salad

baby arugula, roast red & gold beets, crumbled goat cheese

PASTA

(Choose 2)

Cavatappi

italian Sausage, sundried tomato, broccoli rapa, roast garlic brodo

Penne Vodka

mushroom, peas, ricotta cheese, prosciutto, shallot

Tortellini pesto

grape tomato, spinach, crumbled feta cheese

Mushroom Ravioli

wild mushroom, ricotta cheese, tomato basil sauce

ENTREES

(Choose 3)

French cut chicken breast duxelle

mushroom crème sauce

Roast Breast of chicken,

roast red pepper, fresh mozzarella, balsamic glaze

Pistachio crusted Artic char



herb roast mahi mahi, lemon and crab beurre blanc

Grilled NY strip steak wild mushroom demi-glace+

Braised Beef Short Rib

Cauliflower Steak, Aromatic Lentil

VEGETABLE

(Choose 1)

Grilled Asparagus, Mustard vinaigrette

Roast Baby Vegetable

sunburst squash, baby zucchini, tri color baby carrot

Curried Cauliflower

Broccoli, garlic and olive oil

Vegetable Medley

broccoli, red & green peppers, red onion, carrot

STARCH

(Choose 1)

Whipped Yukon Gold Potato

Roast fingerling Potato

Saffron Rice Pilaf

Mashed Sweet Potato

DESSERT

Chef's selections dessert, coffee and tea