

*Food plays a significant role in the important celebrations of our lives and Executive Chef Michael Benjamin is there to help you design the event of your dreams.*

*The following menus contain Package descriptions followed by a list of Chef recommended options.*

*We are happy to provide*

*Custom Menu Designs  
Complimentary Tastings  
Chef Consultations  
Complete Off Site Catering Service*

*menu prices may be subject to change*

# *Plated Dinner Package*

*Menu Prices include:*

*Your Choice of Two Elegant Displays  
&*

*Two Stationary Hors d'oeuvres Displays  
Dinner Rolls & Whipped Butter Rosettes on Tables*

*China, Flatware, Water Glass*

*Coffee & Tea Service and Cake Cutting*

*(Add Wine Glass & Champagne Flute for \$0.50 pp)*

*(Add Tables, Chairs and Linens for \$7.25 pp)*

## *Elegant Displays*

### *Domestic Cheese Display*

*Sharp cheddar, Pepper Jack and Swiss  
served with assorted crackers,  
sweet grapes and Dijon and Whole grain Mustards.*

### *Crudités*

*An artful arrangement of crisp vegetables  
served with assorted dressings.*

### *Fresh Fruit Arrangement*

*A flourish of melon, berries  
and other fresh fruits,  
a beautiful centerpiece for any buffet table.*

## *Hors D'oeuvres*

*Prosciutto Wrapped Melon*

*Gorgonzola Strawberries*

*Spanikopita*

*Mushroom Caps*

*(sausage or spinach)*

*Red Jacket Potatoes with Crème Fraîche*

*Petit Quiche*

*Petit Savory Herb Cheesecake*

*(Petit cheesecakes made with fresh herbs, gorgonzola cheese  
and a rosemary, parmesan and Romano crust.)*

*Antipasto Skewers*

*(Genoa salami, cherry tomato, fresh mozzarella and roasted red pepper  
marinated in a balsamic vinaigrette)*

*Suzy Wong Egg Rolls or Pot Stickers*

*Bruschetta*

*(Tomato Mozzarella or Olive Tapenade)*

*Mediterranean Sweet Sausage*

*(Sweet Italian sausage sliced and layered with roasted red pepper,  
Feta cheese and Kalamata olive with a pesto drizzle.)*

*Butlered Hors D'oeuvres Available*

*The Extended Hors D'oeuvres and Elegant Display menus are  
complete with pricing  
and as many may be added as you wish.*

## *Entrée*

*Garden, Caesar, Strawberry Gorgonzola or Spinach Salad  
Chefs Choice of Vegetable and Starch included in price*

*Chicken Picatta*

*\$28.95*

*Chicken Marsala*

*\$28.95*

*Apple Brie Stuffed Chicken*

*\$28.95*

*Stuffed Chicken Florentine*

*\$28.95*

*Traditional Stuffed Chicken Breast*

*\$25.95*

*Filet Mignon*

*\$43.50*

*Prime Rib*

*\$35.95*

*New York Strip Steak*

*\$32.95*

*Steak Au Bistro*

*\$28.95*

*Jumbo Lump Crab Cakes*

*\$45.95*

*Atlantic Salmon with Champagne Cream*

*\$35.95*

*Miso Glazed Cod*

*\$28.95*