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## Formal Menu Selections

These are only a sampling of our selections. For additional seasonal offerings or custom menus, please inquire.

Formal Menu #1, Formal Menu #2, Formal Menu #3

### Formal Menu # 1

Cost based on 50 Guests Minimum: \$25.50 ea. plus Gratuity and Tax

*(All Items Served to Guest at Table Side)*

#### Hors D'oeuvres

*(to be passed)*

English Cucumber  
with rosette of Cream Cheese, Pimientos, Parsley and a hint of Blue Cheese

Canapé  
with Westphalia Ham and Celery Remoulade

Crostini  
with Smoked Norwegian Salmon, Bermuda Onions, Capers, Dill Cream and Shrimp

#### Salad

Field Greens  
with Belgian Endive, Grape Tomatoes, Herbed Goat Cheese Nuggets, Glazed Pears with a Raspberry Vinaigrette

Sesame Cheese Twists - French Dinner Roll  
Sweet Butter Disks

## *Entrée*

Herb Crusted Roast Beef  
sliced and served with Sauce Béarnaise

Golden Yukon Baked Potato  
filled with Leeks, Portabella Mushrooms, Chives and Crème Fraiche

Baby Squash  
with grilled Summer Vegetables

Roasted Tomato Basket  
with filling of seasoned toasted crumbs, Bacon, Parmesan and Gruyere Cheese

Gourmet Coffee and Tea Service  
served tableside

Dessert  
Mango Cream Napoleon in a Diamond shape on a bed of Orange and Raspberry  
Coulis

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# Formal Menu #2

Cost based on 50 Guests Minimum: \$29.95 ea. plus Gratuity and Tax

*(All Items Served to Guest at Table Side)*

## Hors D'oeuvres

*(to be passed)*

Grilled Beef Rolls

Red and Yellow Bell Pepper and Scallions with Soy dipping Sauce

Shrimp Canapé

with Lemon Dill Butter

Herbed Cream Puffs

filled with Curry Chicken and Pineapple Chutney

## Salad

Field Greens

with Belgian Endive, Julienne Sonoma Red Apples, Walnuts with a Roquefort Vinaigrette

Dinner Rolls, French Bread slices and Flat Bread

## Entrée

Filet Beef Tournedos

wrapped in Bacon with a Port wine Shiitake Demi-glace

Potato Duchesse Spirals

Grilled Asparagus

brushed with Lemon Butter

Roasted Broccoli and Cauliflower Florets

with toasted Butter Crumbs

Gourmet Coffee and Tea Service  
served tableside

Dessert

Chocolate Truffle Cake with Mango Mousse  
and an Orange and Raspberry Coulis

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# Formal Menu #3

Cost based on 50 Guests Minimum: \$33.50 ea. plus Gratuity and Tax

*(All Items Served to Guest at Table Side)*

## Hors D'oeuvres

*(to be passed)*

Spanish Artichoke Crowns  
with Lemon Dill Shrimp

Savory Puffs  
with Curried Chicken Salad

Chocolate Dipped Strawberries

## Hot Appetizer

Baked Pie Tart  
filled with Cranberries, Camembert Cheese and Pears

## Salad

Baby Spinach Salad  
with Pancetta, Pine Nuts, Goat Cheese and grilled Mushrooms with a Citrus  
Vinaigrette

## Dual Entrée

Grilled Flank Steak  
Served with Cabernet Wine reduction

Jumbo Prawns  
with Lemon Butter

Potato Croquettes  
with Parsley Beurre Blanc

**Roasted Tomato Basket**  
with steamed Asparagus, Broccoli and Cauliflower Florets brushed with Lemon  
Beurre Blanc

**Bread Basket**  
Italian Farmers Bread, Dinner Rolls, Flat Bread with Sweet Butter Curls

**Gourmet Coffee and Tea Service**  
served tableside

**Dessert**  
Almond Cake, Lime Curd and Blueberry Parfait with a Vanilla Chocolate Wafer

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