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Casual Menu Selections

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

Casual Menu #1, Casual Menu #2, Casual Menu #3

Casual Menu #1

Cost based on 50 Guests Minimum: \$25.00 ea. plus Gratuity and Tax

(Buffet Style Service)

Hors D'oeuvres

(to be passed)

Salmon Rosette

Smoked Norwegian Salmon Rose on Dill Crostini with garnish of fresh Dill and Caviar

Puff Pastry Strudel

baked with a filling of Cranberry Salsa, Pears and Chevre

Canapé

with Westphalia Ham and Celery Root Remoulade

Salad

Summer Greens

tossed with glazed Pears, Caramelized Pecans, and Nuggets of French Goat Cheese with a Champagne Vinaigrette

Bowtie Pasta Salad
Julienne Red and Yellow Peppers and Kalamata Olives tossed in an Italian Herb Dressing

Seasonal Fresh Fruit
arrangement of sliced Domestic and Tropical Fruits with Whole Fruit Display
Raspberry Chantilly Cream on the side

Entrée

Grilled Boneless Breast of Chicken
served with a Chardonnay Wine Sauce

Herbed Rice Pilaf
with Celery and Carrot Julienne

Gratin
of Summer Squash and Egg Plant. Baked with fresh Herbs and Parmesan Cheese

Bread Basket
assorted Rolls, sliced Bread and Butter Disks

Gourmet Coffee and Tea Service

Dessert
Pecan and Chocolate Tart with Carmel Chantilly Cream

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Casual Menu #2

Cost based on 50 Guests Minimum: \$24.00 ea. plus Gratuity and Tax

(Buffet Style Service)

Hors D'oeuvres

(to be passed)

Vegetable Tartlet

filled with Leeks and Zucchini. Baked in an Herb Custard with Gruyere Cheese

Tropical Chicken

and Fruit Skewers with South Sea Dipping Sauce

Shrimp Canapé

with Dill Butter and Celery Remoulade

Salad

Field Greens

Caramelized Pecans, Pears, Bermuda Onions with a Champagne Vinaigrette

Waldorf Chicken Salad

Hearts of Celery, Red Grapes, diced Apples and Walnuts tossed in
Chef Franz's creamy Almond Dressing

Entrée

Fresh Herb Crusted Sirloin

sliced and served with a Merlot Wine and Mushroom Demi-glace

Garlic Creamed Yukon Potatoes

with Gruyere Cheese and Parsley

Grilled Vegetables

Red and Yellow Peppers, Bermuda Onions and Zucchini
Brushed with Virgin Olive Oil and Italian Herbs

Bread Basket

assorted Rolls, sliced Bread and Butter Disks

Gourmet Coffee and Tea Service

Dessert

seasonal fresh Fruit Tart with Kirsch flavored Pastry Cream on a Pool of
Raspberry and Passion Fruit Coulis

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Casual Menu #3

Cost based on 50 Guests Minimum: \$24.00 ea. plus Gratuity and Tax

(Buffet Style Service)

Hors D'oeuvres

(to be passed)

Puff Pastry Strudel
filled with Ham, Cheese and Caramelized Onions

Prosciutto Wrapped Melon

Shrimp Crostini
with Mascarpone Cheese, Toasted Coconut and a hint of Curry

Salad

Watercress with Poached Pears
Port Wine infused Stilton Cheese, Red Apples, and Caramelized Pecans with a
Raspberry Vinaigrette

Seasonal Fresh Fruit
arrangement of sliced Domestic and Tropical Fruits with Whole Fruit Display
Raspberry Chantilly Cream on the side

Entrée

Chicken Montoya
grilled Breast of Chicken served with Mango, Apricot and Red Cherry Salsa

Orzo Pasta
Italian Grain lightly seasoned with Lemon Zest and Herbs

Tender Asparagus
with Red Sweet Pepper Julienne

Bread Basket with Pesto Rosettes

Gourmet Coffee and Tea Service

Dessert

Triple Chocolate Parfait with Orange Grande Marnier Sauce

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