

GreatParties & Events

Buffet & Hors d'oeuvres

To be placed at stations in the main foyer when the guests arrive.

Savory Cheesecake with an assortment of local Artisan Cheeses

Crispy Crackers and toasted Breads with fruit display

Vegetarian and premium Fish Sushi with Wasabe, Lo Salt Soy and pickled Ginger

Italian Antipasto -

Pickled Vegetables, Artichokes, Olive assortment, Anchovies, sliced meats and cheeses including Salami, Prosciutto, Mortadella; Parmesan, smoked Mozzarella, Provolone

To be butlered to your guests by our professional staff:

Chicken Satay with a cashew peanut sauce

Hot and Spicy vegetarian Asian Spring Rolls with a piquant Ginger Sauce

Back Fin Crab Cakes with a Lemongrass tarter sauce

Prime American Lamb Chops with a Basil Crust

Buffet will be served approximately one hour after the start of the event:

Roasted Free Range Lemon Herb Chicken

Black Angus Prime Rib with creamy Horseradish or Port Wine Sauce

Seared Sesame Crusted Ahi Tuna

Double Fried French Fries and Roasted Crispy Potatoes

Fresh Asparagus broiled with Olive Oil and Sea Salt

Sugar Snap Peas with fresh Ginger dressing

Steamed Edame with a light vinaigrette

Arugla Salad with Orange sections, White Balsamic vinaigrette

Freshly Baked Breads with sweet Butter or extra virgin Olive Oil

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Dessert will be served after presentation:

**Ice Sundae Bar with an assortment of toppings including
Sprinkles, Chocolate Syrup, Caramel, Wet Walnuts, Maraschino Cherries, Whipped Cream
Creme Brulee**

Bourbon Pecan Tarts

Chocolate Decadence with fresh whipped cream

Fresh Strawberries, Blackberries, Raspberries, Blue Berries

Regular and Decaffeinated Coffee, Imported Teas with Milk and Sweeteners