



THEMED EVENTS:

Call for details about these memorable parties

CAJUN FEAST

ISLAND EXTRAVAGANZA

TAILGATE PARTY

CLAM BAKE

ITALIAN BUFFET

MEXICAN BUFFET

CLASSICAL FRENCH

AROUND THE WORLD

SOUTHWESTERN BUFFET

SOUTHERN BBQ

SAMPLE MENUS:

THE PERFECT WEDDING

Garlic & Herb Cheese Stuffed Red Bliss Potatoes

Coconut Encrusted Chicken Satays With Pineapple Mango Chutney

Phyllo & Pistachio Wrapped Baked Shrimp With Honey Mustard Aioli

Grilled French Baguette Crostini With Roasted Garlic, Goat Cheese And Apple Chutney

FRUIT & CHEESE DISPLAY

Sliced Melons And Berries Cascading From Elevated Marble Tiles Accompanied By Pine Nut Encrusted Goat Cheese Balls, Pecan Encrusted Cheddar Cheese Balls And Sliced Imported & Domestic Cheeses

CARVING STATION

Roast Top Round Of Beef With Wild Mushroom Sauce And Garlic Mashed Potatoes Accompanied By Horseradish Sauce, Whole Grain Mustard And Warm Yeast Rolls

FORMAL DINNER

DISPLAY STATION

NORWEGIAN SMOKE SALMON

Displayed with a Brunoise of Red Onions, Plum Tomatoes, Chopped Egg & Lemon Dill Sour Cream. Served with Grilled Pumpernickel

PASSED HORS D'OEUVRES

Tomato Feta & Basil on Grilled Bruschetta Herb Roasted Duck On Bruschetta With Cranberry Relish

SALAD

Coconut Encrusted Goat Cheese Cake on Mesclun Greens with Mangoes, Strawberries and Spiced Pecans in a Sun-Dried Cranberry Vinaigrette

ENTREE

Pan Seared Petit Filet Mignon with Port Wine Demi Glace & Jumbo Lump Crab Stuffed Shrimp with Lemon Herb Butter Sauce Served with Grilled Asparagus and Caramelized Onion Whipped Potatoes

DESSERT

Creme Brulee Napoleon layered with Crispy Almond Phyllo Squares served with Mixed Berries and Caramel Sauce