

# COCKTAIL HOUR

## SMALL BITES select 8

Bruschetta on Crostini

Spanakopita

Assortment of Petite Quiche

Scallops in Bacon

Coconut Crusted Shrimp House

Smoked Salmon Canapés

Assorted Dim Sum

Antipasto Kebab

House Cured Bacon and Grilled  
Cheese Bites

Mini Chicken Cheesesteak Sliders

Chicken Marsala Skewers

Saltimbocca Bites

Franks Wrapped in Puff Pastry

Mini Reuben Sandwiches



### Imported Cheese and Fruit Display

A gourmet selection of imported and domestic cheeses together with fresh seasonal fruit and gourmet crackers elegantly displayed on a handcrafted wooden cheeseboard



## STATION select 1

### Pasta

Made to order orecchiette, tortellini and fusilli with a classic marinara, vodka blush, alfredo, or a simple olive oil and garlic sauce with assorted vegetables.

### Stir-Fry

Wok- fried to order pepper steak, shrimp, or chicken with vegetables and rice or lo mein.

### Frenched Turkey Breast

Slow roasted with a fresh herb stuffing and jellied cranberry sauce.

### Pork Loin

Oven- browned Prime Reserve Pork Loin served with corn spoon bread pudding and spiced apples.

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198 pp  
tax and  
gratuity  
included



**APPETIZER** select 1

**Seasonal Soup**

Choice of: Italian wedding, creamy chicken orzo, potato leek, butternut squash, crab corn chowder, or creamy tomato fennel

**Mediterranean Pasta**

Chef's choice of pasta tossed with an array of fresh herbs, grape tomatoes, Greek olives and feta cheese in olive oil and garlic

**Baked Fresh Mozzarella and Roasted Eggplant**

Layered with sundried tomato pesto rolled in a puff pastry and finished with a roasted red pepper marinara



**SALAD** select 1

**Mixed Greens**

Baby field greens garnished with an array of fresh seasonal vegetables and finished in our orange peppercorn dressing

**Iceberg Wedge**

Crisp iceberg lettuce topped with our house-made buttermilk bleu cheese dressing, finished with grape tomatoes

**Romaine Salad**

Center-cut romaine lettuce with Asiago crostini, dried cranberries and roasted red peppers in our balsamic vinaigrette



**ENTREES** select 2

(vegetarian/vegan included as third)

**Filet Mignon** Center-cut certified Angus filet cooked medium rare and served with a seasonal sauce

Spr/Sum - herb butter

Fall/Win - port demi-glace

**Filet and Crab Cake** Center-cut certified angus filet paired with a pan seared crab cake, served with a drizzle of drawn butter and remoulade.

**Crab Cakes** Pan-seared jumbo lump crab cakes served with our home made "Old Bay" remoulade.

**Atlantic Salmon** Roasted salmon fillet topped with a seasonal sauce

Spr/Sum- citrus zest and caper butter

Fall/Win- maple mustard glaze

**Flounder Milanese** Flounder fillet served over a bed of artisan greens tossed in a citrus vinaigrette.

**Mediterranean Chicken** Chicken breast stuffed with artichokes, mushrooms, caramelized shallots, roasted garlic and fontina cheese finished with a white wine marinara.

**Chicken Roma** An array of vegetables including asparagus, zucchini, squash, red onion, and spinach with fresh mozzarella nestled in a breast of chicken topped with a pesto cream sauce

**Vegetarian/Vegan** Roasted stuffed eggplant with fresh seasonal vegetables, served on a bed of wild mushroom risotto.

*All entrées served w/ fresh seasonal vegetables and basmati rice or garlic mashed potatoes*



**DESSERT**

Butlered mini Macaroons, Cannoli's, Cake Pops, Eclairs, and Fruit Tarts

