



Champagne

Passed Hors d'oevres (choose two)

Gravlox infused with chilies, cilantro, and vodka on baguette slices

Seared beef carpaccio with lime and ground black pepper on baguette slices

Chicken satay with spicy peanut sauce

Spiced lamb with fresh mango salsa on pita chips

Caviar dip on crostini

Stationary Hors d'oevres (choose three hot and three cold)

Hot

Stuffed mushroom caps with pancetta, shallots, and sage

Spinach, sun-dried tomato, and Feta cheese purses

Sautéed chorizo with red wine

Spicy meatballs

Elegant artichoke and spinach cups

Mini potato latkes with sour cream and chives

Ham, Gruyere, and honey mustard palmiers

Savory mushroom and goat cheese tart

Cold

Goat cheese and hot pepper jam on crackers

Olive oil vinaigrette tossed mesclun greens, with shaved Parmesan Reggiano wrapped in prosciutto

Goat cheese, pesto, and sun-dried tomato terrine served with crostini

Bruschetta with fresh tomato, basil, and mozzarella

Vegetable crudités with two dips-ranch and bleu cheese

Asian pate with orange zest served with crackers

Wild mushroom pate served with baguette slices

Fruit skewers with fruit dip

Ocean crab roll sushi

Spicy shrimp roll sushi

First course-served with assorted rolls and butter

Soup (choose one warm and one chilled)

Warm butternut squash soup with crème fraiche

Warm cheddar-cauliflower soup with toasted brioche crumbles

Warm tomato bisque

Chilled gazpacho topped with a marinated shrimp

Chilled melon soup

Chilled vichyssoise

Salad (choose two)

Iceberg wedge with crumbled bacon, chopped walnuts, and bleu cheese dressing

Mixed greens garden salad with Parmesan cheese or balsamic vinegar dressing

Baby spinach, mandarin orange sections, hard-boiled egg quarters, sliced almonds with honey-soy dressing

Berry delicious salad with blueberries, and baby greens (seasonal)

Harvest apple salad with mixed greens, candied walnuts, and crumbled bleu cheese (seasonal)

Caesar salad with garlic croutons

Lemon sorbet

Entrée (choose three)

Porcini crusted filet mignon with fresh herb butter, and porcini mushroom sauce

Manhattan prime rib

Filet mignon with Shiitake mushroom and Gorgonzola sauce

Pan seared salmon with honey blackberry sauce

Apple, pecan, and rye stuffed pork chop with apple thyme sauce

Parmesan crusted chicken breast with tomato and Gruyere fondue

Creole shrimp with garlic and lemon butter sauce

Sides (choose one vegetable and one starch per entrée)

Vegetable

Four cheese stuffed Portobello mushroom

Asaigo cheese asparagus (seasonal)

Broccoli florets topped with lemon crumbs

Greek tomato and olive salad with feta cheese mousse

Spring peas and small new potatoes with herbs and watercress

Bundled green beans

Honey glazed baby carrots

Starch

Mashed Yukon Gold potatoes with yogurt and chives

Champagne Menu

Individual sweet potato soufflé

Mushroom risotto

Roasted red skin potatoes in rosemary butter sauce

Potato gratin rounds

Linguini with peas, garlic, and ricotta salata

Beverages

Includes one glass of Champagne per person for a toast

Coffee, hot tea, iced sweet and unsweet tea, soda

Price: \$100.00 per person

Additional options available

Two hours of red and white wine: \$15.00 per person

Each additional hour: \$10.00 per person

[Print Menu](#)

*Pictures available upon request.