



Chardonnay

Passed Hors d'oeuvres (choose three)

Mini salmon cakes with horseradish aioli

Vegetable spring rolls

Asaigo, rosemary, and grapes on flatbread

Bruschetta with marinated grilled shrimp, fresh tomato, basil, and mozzarella

Baby quiche

Mini pigs in a blanket

Walnut bread with whipped bleu cheese mousse

Stationary Hors d'oeuvres (one hour)

Vegetable crudités and two dips-ranch and cheesy garlic

First course: soup and salad (choose one of each) served with assorted
rolls and butter

Warm tomato basil soup with fresh shaved Parmesan

Warm butternut squash soup with crème fraiche

Warm potato and leek soup with fresh parsley and cheddar cheese

Chilled gazpacho topped with a marinated shrimp

Chilled spring pea soup with a saffron cream swirl

Chilled fruit soup (melon, cherry, or pineapple)

Baby spinach salad with mandarin orange sections and sliced almonds served with

honey-soy vinaigrette

Fresh tomato, basil, and mozzarella salad with olive oil and cracked ground pepper

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

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

Spinach strawberry salad with sesame poppy seed dressing

Creamy Caesar salad

Lemon sorbet

Entrée (choose two)

Beef tenderloin with Madiera wine sauce

Strip steak-8oz.

Parmesan crusted chicken breast with tomato and Gruyere fondue

Sautéed chicken breast with sun-dried tomato and roasted red pepper sauce

Apple and rye stuffed pork chop with apple thyme sauce

Scallops and shrimp in mushroom white wine sauce

Sides (choose two per entrée)

Green beans with shallots and red pepper

Orange roasted baby carrots with honey

Vegetable medley in lemon vinaigrette sauce

Fregola (Italian couscous) with grilled red onions and pine nuts

Chardonnay

Red skin garlic and sour cream mashed potatoes

Potato gratin rounds

Beverages

One glass of Champagne per person for a toast

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

Price: \$75.00 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.