

COCKTAIL PARTY

Bistro Table

Imported Cheese, Crackers and Herb Sausage Platters
Crudités Basket with Dips
Mediterranean appetizers
Fancy Chips and Dips

Passed Hors D'Oeuvres

Miniature Sweet Potato Pancakes
with Crème Fraiche and Caviar
Duck Confit in Miniature Hot Biscuits
Filet Mignon on fresh baguette with horseradish sauce
Sushi – California Roll
with Soy Ginger Sauce and Wasabi Mustard
Smoked Salmon Pinwheels
Pommodore en Brochette
Seared Tuna on Daikon with Wasabi Mustard
Mini Quesadillas with Guacamole and Sour Cream
Spinach Baskets
Mushroom Duxelle in Puff Pastry
Vegetable Spring Rolls with Duck Sauce
Thai Chicken on Skewers with Peanut Dip

FORMAL DINNER *Sample Menu – Greg's Gourmet Catering and Event Planning*

Cocktail Hour

Caviar & Crème Fraiche on Toast Points
Filet Mignon with Classic Horseradish Sauce on Baguettes

First Course

Moo-Shu Crepes (2 vegetarian)

Second Course

Jumbo Grilled Shrimp Salad with Wild Field Greens and Fennel-Orange Sesame Dressing

Main Course

Pan Seared Herb-Crusted Chilean Sea Bass on a bed of Vanilla Corn Puree with Balsamic Reduction and Roasted Sweet Potato Threads

Dessert

Chocolate Crème Brule with Fresh Berries

CONFERENCE

Breakfast Buffet

Mini Muffins, Mini Danish and Mini Bagels
Whole Fruit Basket
Sliced Melon Berries
Cream Cheese, Preserves and Butter

Omelet Station

Selection of Ingredients Includes:

Diced Tomatoes, Mushrooms, Onions and Red & Green Peppers
Shredded Cheddar Cheese
Bacon and Sausage

Gourmet Sandwiches

Grilled Breast of Chicken with Provolone Cheese, Roast Peppers and Honey Mustard on Kaiser Roll
Tomato, Fresh Mozzarella and Basil on Acacia Bread
Vegetarian: Grilled Zucchini, Yellow Squash, Red Peppers, Carrots and Eggplant with Lettuce, Tomato and Pesto Sauce on Seven-Grain Baguette
Curried Tuna Salad on Pumpnickel Bread

Chef Salad

Julienne ham, turkey, roast beef, served over greens
with tomatoes, onions, cucumbers and eggs

Afternoon Dessert Break

Italian Cookies
Specialty Cheese Cakes
Chocolate Mousse Cakes
Mango and Raspberry Sorbet
Blueberries, Strawberries & Raspberries – Crème Fraiche
Cinnamon – Mint

Beverage Service

Juice Bar
Complete Espresso and Cappuccino Station
Coffee – DeCaf – Tea – Soda – Mineral Water

FUNDRAISER

Buffet Dinner

Carving Station 1

Roast Turkey
Candied Relish Sauce
Hot Gravy
Assorted Breads

Carving Station 2

Filet Mignon
Grilled Vegetables
Horseradish Sauce
Sliced Baguettes
Roast Rosemary Potatoes

Pasta Station

Pastas: *Farfalle and Tri-Colored Tortellini*
Sauces: *Alfredo, Pesto and Marinara*
Pignolia Nuts, Sliced Olives, Roasted Peppers,
Green Peppers, Zucchini, Mushrooms, Onions
Parmesan Cheese
Fancy Breads

Dessert

Individual Chocolate Crème Brule
Apple Tatin
Key Lime Pie
Passion Raspberry Pie
Triple Chocolate Mousse Cake
Coffee, Tea, DeCaf

WEDDING

Passed Hors D'Ouevres

Mini Crab Cake with Crème Fraiche & Caviar
Moroccan Lamb with Chutney
Seared Tuna on Daikon with Wasabi Mustard Sauce
Mini Quesadillas with Guacamole and Sour Cream
Vegetable Spring Rolls with Soy Ginger Sauce
Spinach Baskets

Sit-Down Dinner

Pan-Seared Chilean Sea Bass in a Lemon Citron Sauce
Grilled Vegetables
Roast Rosemary Potatoes
Wild Field Greens and Endive with Balsamic Vinaigrette
Fancy Dinner Rolls

Dessert

Raspberries, Strawberries and Blueberries with whipped cream
Brownies on Table

RECEPTION

Champagne and Punch

Grilled Tarragon Chicken – Fan Sliced
Wild Rice Salad with Lemon – Mint Vinaigrette
Lightly Blanched Asparagus with Balsamic Vinaigrette
Fancy Dinner Rolls
Wild Green Salad with Pear Tomatoes, Endive & Raspberry Vinaigrette