



## *Menu Option #1*

### **APPETIZERS**

#### **Spinach Dip**

*Flavorful creamy spinach dip with scallions, water chestnuts and seasonings displayed in round Sourdough, served with French baguette slices*

#### **Charcuterie Board**

*Creative assortment of cured meats including coppa, genoa salami, serrano ham, prosciutto, various artisan salamis served alongside dried fruits and figs, mustards and artisan baguette slices*

### **DINNER MENU**

#### **Fresh Fruit Platter**

*Beautiful display of assorted fruits including strawberries, pineapples, watermelon, cantaloupe, grapes and mangos*

#### **Strawberry Walnut Spinach Salad**

*Tender baby spinach leaves adorned with fresh strawberry slices, peppers, red onions, crumbled Bacon and topped with Candied Walnuts served with Strawberry and Raspberry Vinaigrette Dressing*

### **Pear and Gorgonzola Salad**

*Chopped green with pear slices, topped with caramelized pecans, pomegranate seeds, Gorgonzola cheese and served with Pear and Gorgonzola dressing*

### **Pasta Pesto Parmesan**

*Farfalle and Fusilli noodles blended within a creamy mixture of Pesto and spinach, tossed with parmesan, parsley and peas, full of color and flavor*

*with*

### **Quinoa Stuffed Peppers (vegetarian entrée)**

*Red bell peppers stuffed with protein packed Quinoa and diced vegetables including carrots, celery and onions*

### **Potatoes Dauphinoise**

*Sliced yukon potatoes baked with cream and swiss cheese with seasonings*

### **Coconut Chicken Skewers**

*Skewered Marinated Chicken breast strips in soy, garlic, peppers, dredged with panko and shredded coconut, baked till crispy and served with a sweet chili sauce*

### **Marinated Flank Steak**

*Savory flank steak strips marinated in red wine vinegar, soy sauce and garlic, and served with a rich, fragrant hoisin blended sauce garnished with diced green onions*

### **Artisan Rolls with Butter**

*Assorted Artisan rolls served with butter chips*

## *Menu Option #2*

### **APPETIZERS**

#### **Chicken Salad Amusettes**

*Savory oven roasted chicken blended with dressing and herbs into a creamy chicken salad served atop a crispy spoon shaped tart shell*

#### **Fine Cheese Platter**

*Domestic and imported fine cheeses displayed with dried fruit, sliced baguettes and gourmet crackers*

### **DINNER MENU**

#### **Fresh Fruit Platter**

*Beautiful display of assorted fruits including strawberries, pineapples, watermelon, cantaloupe, grapes and mangos*

#### **Strawberry Arugula Salad**

*Peppery arugula leaves with sweet ripe strawberries, red onions, crunchy celery, bacon crumbles and candied pecans tossed with a Raspberry dressing*

#### **Italian Celebration Salad**

*Fresh blend of Romaine and Iceberg lettuce with crispy prosciutto, red onions, Gorgonzola cheese and house Vinaigrette dressing*

#### **Rice Pilaf with Sun Dried Tomatoes**

*Tender long grain rice with chicken stock, seasonings, and sun-dried tomatoes*

### **Summer Grilled Vegetables**

*Fresh grilled vegetables including cremini mushrooms, red onions, yellow and green zucchini, eggplant, and peppers with extra virgin olive oil, seasonings and balsamic vinegar*

### **Creamy Tuscan Garlic Chicken**

*Chicken breast in a creamy garlic sauce with spinach, sun-dried tomatoes, and parmesan cheese*

### **Parmesan Crusted Salmon**

*Baked Atlantic Salmon with a rich and creamy citrus parmesan topping*

### **Artisan Rolls with Butter**

*Assorted Artisan rolls served with butter chips*

## ***Menu Option #3***

### **A P P E T I Z E R S**

#### **Caprese Skewers**

*Fresh mozzarella, tender basil leaves and juicy tomatoes on a bamboo skewer, drizzled with balsamic reduction*

#### **Rustic Tomato Bruschetta**

*Fresh Roma and sun-dried tomatoes, blended with balsamic, minced garlic and basil chiffonade served with garlic rubbed crostini*

### **D I N N E R**

#### **Fresh Fruit Platter**

*Seasonal assortment of strawberries, pineapples, watermelon, grapes and mangos*

#### **Fine Cheese Display**

*Striking presentation of assorted hard & soft cheeses, dried fruits, grapes and gourmet crackers*

#### **Sesame Ginger Noodle Salad**

*Combination of sesame, ginger, carrots, zucchini, red peppers, cilantro, green onions with sesame rice wine vinegar dressing tossed with noodles, colorful and tasty combination!*

#### **Watermelon Arugula Salad**

*Tender arugula greens with diced watermelon blended with feta cheese and fresh julienned mint leaves tossed in a citrus dressing for a refreshing summer salad*

#### **Mediterranean Quinoa**

*Protein packed Quinoa salad bursting with Mediterranean flavors includes tomatoes, olives, onions, peppers, cucumbers, tossed with lemon juice, herbs and topped with feta cheese*

## *Pasta (Choose 1)*

### **Pasta Pesto Parmesan**

*Farfalle and Fusilli noodles blended within a creamy mixture of Pesto and spinach, tossed with parmesan, parsley and peas, full of color and flavor*

*or*

### **Duo Striped Mascarpone Ravioli**

*Elegant red and green striped ravioli filled with Mascarpone cheese served with light wine sauce and dusting of parmesan*

### **Fire Braised Chicken**

*Chicken breast fire seared and slow cooked with a citrus glaze*

### **Italian Roasted Vegetables**

*Mushrooms, tomatoes, zucchini, baby potatoes, roasted with garlic, oregano and thyme*

### **Olive and onion Focaccia Bread with Olive oil and balsamic**

*Tender and Fluffy Focaccia bread baked with olives, onions and Rosemary, served with olive oil and balsamic*

These are sample menus. We are flexible to mix or substitute items to suit your preferences or dietary needs. Please contact us directly for pricing and to customize a menu for your event. You can contact us at the number below or through the contact us form on our website.