

Sample Function Menus

\$45 per persons served buffet style

Hors d'Oeuvres

Assorted Imported Cheese Platter

Beautiful display with Crackers and Grapes

Sea Scallops

Wrapped in apple wood smoked bacon

Chicken Satay

Asian style skewers served with a spicy peanut dipping sauce

Crab Stuffed Mushrooms

Caribbean Style Shrimp Cocktail

Salad

(Plated and served)

Caesar

*with Oven Dried Tomatoes, Grilled
Crouton and grated Asiago*

or

Baby Spinach

*tossed in a light balsamic vinaigrette and
garnished with bacon and tomatoes*

Entrée Choices

(Plated and served)

Steak Au Poivre

Two 4oz beef medallions grilled then topped with green peppercorn demi-glaze

or

Fresh Haddock

Stuffed with Blue Crab, parmesan cheese and Panko bread crumbs then baked in a white wine garlic sauce

or

Kona Crusted Pork Tenderloin

Roasted and brushed with a roasted garlic, onion & bourbon glaze

Choice of: Buttermilk Mashed Red Potatoes, White and Wild Rice Pilaf, Seasonal Vegetables

Served with Fresh Breads and Butter

Desserts

(Plated and served)

Chocolate Flourless Cake

Served with freshly whipped cream and raspberries

or

Fresh Fruit Tart

with Raspberry Coulis and Whipped Cream

This is a sample menu for examples of our most popular selections. If there are specific flavors you would like a quote for, we would be more than happy to speak with you.

Prices are subject to change.