

Sample Function Menus

\$65 per persons

Hors d'Oeuvres

(Stationary)

Assorted Imported Cheese Platter

Beautiful display with Crackers and Grapes

Steamed Vegetable Dumplings

Caribbean Shrimp Cocktail

with Roasted Tomato Cocktail Sauce

Beef Bruschetta

*Sliced, tender beef served over grilled baguette rounds
with Roasted Red Pepper and Horseradish Cream*

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)

Rosemary Dijon Encrusted Prime Rib

*10oz. cut with horseradish cream and au jus
whipped parmesan, fresh thyme potato side
and seasonal vegetable*

or

New England Seafood Au Gratin

*Fresh Maine lobster, Sea Scallops and Shrimp
baked in white wine, garlic, tomato, fresh
herbs and cream with a crispy Panko topping*

All entrées served with fresh breads and butter.

Desserts

(Plated and served)

Triple Chocolate Cake

*Dark Chocolate Ganache between
two layers of Chocolate Cake*



or

Passion Fruit Cheesecake

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.