



BUTLER HORS D'OEUVRES

Please Select 4

of The Attached Hors D' Oeuvres To Be Served Butler Style To The Guests

PROVOLETA BITE

MELTED PROVOLETA CHEESE, PIQUILLO PEPPER JAM SERVED ON A CROSTINI

TOAST IT UP

CRISPY "TOSTADA" CROSTINI WITH SAUTÉED MUSHROOM, WHIPPED SWEET RICOTTA, GARLIC INFUSED OLIVE OIL, MICRO GREENS GARNISH

STEAK SLIDER

SLICED STEAK, MELTED MOZZARELLA, SHISHIDO PEPPER AND BASIL AIOLI

SCALLOP CEVICHE

WITH WATERMELON, CHILI AND LIME
SERVED FROM ASIAN SPOON

SKEWERED LAMB LOLLIPOP

ARTICHOKE TZATZIKI

PETITE POTATO CAKE ROUND

TOPPED WITH OFF THE BONE SHORT RIB AND HERB AIOLI
SERVED FROM A MINI TASTING PLATE

GNOCCHI SERVED WITH TRUFFLE BEURRE BLANC

SERVED ON AN EDIBLE PECORINO CHEESE SPOON

KOREAN BBQ FRIED CHICKEN

WITH KIMCHI SLAW

SKEWERED BEEF AND PORK MEATBALL

FIG GLAZE



BUFFET OPTIONS

PLEASE CHOOSE ONE PROTIEN

Meat Loaf Mignon Wrapped With Applewood Smoked Bacon And Drizzled With
Our Very Own Wild Mushroom Gravy
\$29.00

Whiskey Smoked Pork Tenderloin In A Brandy Cream Sauce Or Chardonnay
Gravy \$29.00

Pan Seared Breast Of Chicken In A Blood Orange Beurre Blanc Or Marsala Wine
Sauce \$29.00

Spinach, Applewood Smoked Bacon And Fontina Stuffed Chicken Breast Drizzled
With A Tomato Basil Cream Sauce
\$31.00

Pan Seared Mahi Mahi In A Very Floribbean Ruby Red Grapefruit Champagne
Beurre blanc And Citrus Mojito Sauce Or Lemon Capers Sauce \$37.00

Pan Seared Salmon Filet In A Mustard Cream Sauce Or Mango Rum Buerre Blanc
\$35.00

Carved To Order Grilled Churrasco Of Beef With Chimichurri Sauce And
Tomatada Sauce
\$37.00



PLEASE CHOOSE ONE SIDE DISH AND ONE VEGETABLE

Mediterranean Pilaf With Golden Raisins And Toasted Almonds

Risotto Milanese
Classic Saffron Flavored Italian Rice

Made To Order Black Bean Risotto With Manchego Cheese Shavings

Made To Order Penne With Pesto Cream Sauce
Fresh Parmesan Shavings On The Side

Made To Order Mac And Cheese

Roasted Garlic Potato Mash Or Sweet Potato Mash

Potatoes Au Gratin

SIDE DISHES AND VEGETABLES CONTINUED

Assortment Of Grilled Vegetables

Roasted Vegetables Mirepoix

Grilled Asparagus Spears

Creamed Spinach Inside Of A Tomato Cup

PLEASE CHOOSE ONE SALAD



Greek Salad Presented With Feta Cheese, Black Olives, Green Peppers,
Cucumber, Plum Tomatoes, And Oregano Vinaigrette

Fresh Spinach Salad With Sliced Strawberries And Red Onions Tossed In A
Delicious Strawberry Vinaigrette

Baby Greens With Dried Cranberries, Goat Cheese Crumbles And Pine Nuts
Finished With A Cider Mustard Dressing

Caesar Salad With Garlic Croutons and Parmesan Shavings

All selections come with Focaccia And Breads

All Buffets Come With American Coffee, Espresso Or Cortadito Shot

BAR SET UP OPTIONS- BASED ON UP TO A 5 HR EVENT

OPEN PREMIUM BAR



Johnny Walker Black Label Blended Scotch Whisky, Grey Goose Vodka, Bacardi Rums, Jack Daniels Tennessee Whisky, Bombay Sapphire Gin, Red And White Wines, Imported And Domestic Regular And Light Beers, Water, Coke, Diet Coke, Tonic Water, Sprite, Club Soda, Orange Juice, Cranberry Juice, Lemons And Limes.

\$32.00 Per Guest

SOFT BAR

Water, Coke, Diet Coke, Tonic Water, Sprite, Club Soda, Orange Juice, Cranberry Juice, Lemons And Limes.

\$7.00 Per Guest

WINE & BEER BAR

Red And White Wines, Imported And Domestic Regular And Light Beers, Bottled Water, Coke, Diet Coke, Tonic Water, Sprite, Club Soda.

\$14.00 Per Guest

If Desired The Following Can Be Added To Your Menu

WELCOME DRINK

We Can Create A Specialty Cocktail That Captures The Essence Of Your Event
\$5.00 Per Guest

CHAMPAGNE TOAST

Includes Domestic Champagne For Toast Only.
\$3.00 Per Guest

DINNER WINE

White & Red Wines To Be Served Throughout Dinner
\$8.00 Per Guest

RENTALS