

Family Style Dining

Menu F1

(Lunch \$26.00 per person or Dinner \$36.00 per person)

Assorted Lettuces with sliced apples, toasted hazelnuts, dried cranberries & white cheddar, raspberry vinaigrette (plated)

*Marinated Grilled Beef Tenderloin Medallion presented with a morel chasseur reduction over Yukon gold mashed potato & French green beans, shallots, fresh basil, & toasted pine nuts

Mediterranean Chicken Scallopine presented with lemon garlic & white wine sauce, artichokes, prosciutto, capers and fresh basil over asiago papparadelle pasta with French green beans, shallots, fresh basil & toasted pine nuts

Rolls and Whipped Butter Rosettes

Brewed Coffee & Tea Selections with grated Belgium Chocolate & Chantilly Crème

Menu F2

(Lunch \$27.00 per person or Dinner \$37.00 per person)

Assorted Lettuces with sliced apples, toasted hazelnuts, dried cranberries & white cheddar, raspberry vinaigrette (plated)

Chicken Spedini presented with fresh basil marinara, asiago papparadelle pasta

Pan Roast Grouper with a lemon caper buerre blanc finished with spinach chiffonade and tomato concasse presented over asiago papparadelle pasta, roast asparagus

Rolls and Whipped Butter Rosettes

Brewed Coffee & Tea Selections with grated Belgium Chocolate & Chantilly Crème

*Centerpieces must be no larger than 12 inches in width

*No chargers

*Vegetarian meals available upon request

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

*Salad dressing may contain raw eggs.

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* These menu items may be requested undercooked, or can be cooked to order.

Family Style Dining

Menu F3

(Lunch \$26.50 per person or Dinner \$38.00 per person)

Assorted Lettuces with sliced apples, toasted hazelnuts, dried cranberries & white cheddar, raspberry vinaigrette (plated)

*Marinated Grilled Beef Tenderloin Medallion presented with a morel chasseur reduction over Yukon gold mashed potato & roast asparagus

*Grilled Salmon Filet with a lemon caper beurre blanc finished with spinach chiffonade and tomato concasse presented over asiago papparadelle pasta, roast asparagus

Rolls and Whipped Butter Rosettes

Brewed Coffee & Tea Selections with grated Belgium Chocolate & Chantilly Crème

Menu F4

(Lunch \$28.00 per person or Dinner \$38.00 per person)

Assorted Lettuces with sliced apples, toasted hazelnuts, dried cranberries & white cheddar, raspberry vinaigrette (plated)

*Marinated Grilled Beef Tenderloin Medallion presented with a morel chasseur reduction over Yukon gold mashed potato & roast asparagus

Pan Roast Grouper with a lemon caper buerre blanc finished with spinach chiffonade and tomato concasse presented over asiago papparadelle pasta, roast asparagus

Rolls and Whipped Butter Rosettes

Brewed Coffee & Tea Selections with grated Belgium Chocolate & Chantilly Crème

*Centerpieces must be no larger than 12 inches in width

*No chargers

*Vegetarian meals available upon request

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Hor D'oeuvre Dining

Menu H2

(Dinner \$39.00 per person)

*Individual Petite Salads with seared tuna cubes, sea salt poached potato, haricots verts, French feta, boiled egg, carrot & nicoise olive. White balsamic vinaigrette

Selection of imported & domestic cheese elegantly arranged with crackers, flatbreads & grapes

Marinated Cucumber Salad with artichokes, Bermuda onion, fresh mozzarella & roma tomato in a champagne basil vinaigrette

Imported Pasta with asparagus, roasted red peppers & fresh basil in an asiago broth

*Peppered Smoked Salmon presented with a Mediterranean artichoke salsa

*Grilled Petite Lamb Chops garnished with rosemary, garlic, French feta & nicoise olives

Chicken Spedini over fresh basil marinara

*Ginger Soy Grilled Mahi Mahi Filet presented over Thai vegetable & noodle salad with straw mushrooms, cilantro and a sweet & spicy dressing

*Roast Beef Tenderloin sliced thin & presented with a morel chasseur sauce

Petite Rock Shrimp Quesadillas served with salsa fresca & sour cream

Mushroom Gruyere Croustades

Artichoke Fritters, garlic parmesan dipping sauce

Risotto Croquettes, tomato basil sauce

*Seared Ahi Tuna Skewers with wasabi, pickled ginger & soy dipping sauce

Asparagus wrapped in proscuitto with boursin cheese

Duck Springrolls, raspberry honey mustard dipping sauce

Brewed Coffee & Tea Selections with grated Belgium Chocolate & Chantilly Crème

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Hor D'oeuvre Dining

Menu H1

(Dinner \$38.00 per person)

*Individual Petite Salads with seared tuna cubes, sea salt poached potato, haricots verts, French feta, boiled egg, carrot & nicoise olive. White balsamic vinaigrette

Marinated Cucumber Salad with artichokes, Bermuda onion, fresh mozzarella & roma tomato in a champagne basil vinaigrette

Imported pasta with chicken, asparagus, roasted red peppers & fresh basil in an asiago broth

*Grilled Petite Lamb Chops garnished with rosemary, garlic, French feta & nicoise olives

Chicken Spedini over fresh basil marinara

*Roast Beef Tenderloin sliced thin & presented with a morel chasseur sauce

Balsamic Grilled Eggplant Roulade with arugula, chevre & roasted peppers

Petite Rock Shrimp Quesadillas served with salsa fresca & sour cream

Thai Pork & Peanut Triangles, sweet & spicy dipping sauce

Coconut Shrimp, apricot ginger dipping sauce

Focaccia

Artichoke Fritters, garlic parmesan dipping sauce

Proscuitto & Asiago Palmiers

Southwest Chicken Firecrackers, chipotle sour cream

Brewed Coffee & Tea Selections with grated Belgium Chocolate & Chantilly Crème

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Classic Plated Sit Down

Menu P1

(Lunch \$26.00 per person or Dinner \$36.00 per person)

Assorted Lettuces with sliced apples, toasted hazelnuts, dried cranberries & white cheddar, raspberry vinaigrette

Mediterranean Chicken Scallopine presented with lemon garlic & white wine sauce, artichokes, prosciutto, capers and fresh basil over asiago papparadelle pasta with French green beans, shallots, fresh basil & toasted pine nuts

Rolls and Whipped Butter Rosettes

Brewed Coffee & Tea Selections with grated Belgium Chocolate & Chantilly Crème

Menu P2

(Lunch \$26.00 per person or Dinner \$36.00 per person)

Assorted Lettuces with sliced apples, toasted hazelnuts, dried cranberries & white cheddar, raspberry vinaigrette

Chicken Spedini presented with fresh basil marinara, asiago papparadelle pasta, with French green beans, shallots, fresh basil & toasted pine nuts

Rolls and Whipped Butter Rosettes

Brewed Coffee & Tea Selections with grated Belgium Chocolate & Chantilly Crème

Menu P3

(Lunch \$26.00 per person or Dinner \$36.00 per person)

Assorted Lettuces with sliced apples, toasted hazelnuts, dried cranberries & white cheddar, raspberry vinaigrette

Chicken Florentine, stuffed with a blend of spinach, ricotta & fresh basil presented over papparadelle pasta with asiago & chives, lemon garlic & white wine sauce

Rolls and Whipped Butter Rosettes

Brewed Coffee & Tea Selections with grated Belgium Chocolate & Chantilly Crème

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Classic Plated Sit Down

Menu P4

(Lunch \$28.00 per person or Dinner \$38.00 per person)

Assorted Lettuces with sliced apples, toasted hazelnuts, dried cranberries & white cheddar, raspberry vinaigrette

*Grilled Salmon Filet with a lemon caper beurre blanc finished with spinach chiffonade and tomato concasse presented over asiago papparadelle pasta, roast asparagus

Rolls and Whipped Butter Rosettes

Brewed Coffee & Tea Selections with grated Belgium Chocolate & Chantilly Crème

Menu P5

(Lunch \$29.00 per person or Dinner \$39.00 per person)

Assorted Lettuces with sliced apples, toasted hazelnuts, dried cranberries & white cheddar, raspberry vinaigrette

Pan Roast Grouper with a lemon caper buerre blanc finished with spinach chiffonade and tomato concasse presented over asiago papparadelle pasta, roast asparagus

Rolls and Whipped Butter Rosettes

Brewed Coffee & Tea Selections with grated Belgium Chocolate & Chantilly Crème

Menu P6

(Lunch \$30.00 per person or Dinner \$40.00 per person)

Assorted Lettuces with sliced apples, toasted hazelnuts, dried cranberries & white cheddar, raspberry vinaigrette

*Filet Mignon with Italian peara sauce (Barolo wine, foie gras and veal jus), potatoes gryere, forest mushroom confit, and roast asparagus

Rolls and Whipped Butter Rosettes

Brewed Coffee & Tea Selections with grated Belgium Chocolate & Chantilly Crème

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Classic Plated Sit Down

Menu P7

(Lunch \$32.00 per person or Dinner \$42.00 per person)

Assorted Lettuces with sliced apples, toasted hazelnuts, dried cranberries & white cheddar, raspberry vinaigrette

*Marinated Beef Tenderloin Medallion presented over Yukon gold mashed potatoes with a morel chasseur sauce teamed with Chicken Spedini presented with fresh basil marinara, with French green beans, shallots, fresh basil & toasted pine nut

Rolls and Whipped Butter Rosettes

Brewed Coffee & Tea Selections with grated Belgium Chocolate & Chantilly Crème

Menu P8

(Lunch \$32.00 per person or Dinner \$42.00 per person)

Assorted Lettuces with sliced apples, toasted hazelnuts, dried cranberries & white cheddar, raspberry vinaigrette

*Marinated Beef Tenderloin Medallion presented over Yukon gold mashed potatoes with a morel chasseur sauce teamed with pan roast Grouper topped with a lemon caper beurre blanc over lightly wilted spinach with Roast Asparagus

Rolls and Whipped Butter Rosettes

Brewed Coffee & Tea Selections with grated Belgium Chocolate & Chantilly Crème

Menu P9

(Lunch Only \$21.00 per person)

Assorted Lettuces with sliced apples, toasted hazelnuts, dried cranberries & white cheddar, raspberry vinaigrette then topped with a warm grilled, sliced chicken breast

Rolls and Whipped Butter Rosettes

Brewed Coffee & Tea Selections with grated Belgium Chocolate & Chantilly Crème

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Buffet Style Dining

Menu B1

(Brunch \$27.00 per person)

Fresh Fruit Platter elegantly arranged

Selection of Muffins, Scones, Croissants & French Rolls
Whipped Butter & Raspberry Preserves

Southwest Chorizo & Egg Quesadilla
Salsa fresca, sour cream

Omelette Station (eggwhites available)
Traditional accompaniments

Fine Julienne of Redskin Potatoes sautéed with olive oil & fresh chives

Chicken Scallopine Mediterranean
Thin breast cutlets sautéed with prosciutto, artichokes, lemon, garlic, butter & white wine

Imported Pasta shells with palomino sauce

Green Beans with shallots & toasted pine nuts

Vine Ripened Red & Yellow Tomatoes with white balsamic vinegar, virgin olive oil,
basil shreds, cracked pepper, shaved onion & French feta

Garden Vegetable Crudite, herb buttermilk dipping sauce

Our Classic Caesar Salad tossed in a small batches with dressing to keep fresh

Brewed Coffee & Tea Selections with grated Belgium Chocolate & Chantilly Crème

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Buffet Style Dining

Menu B2

(Brunch \$28.00 per person)

Fresh Fruit Platter elegantly arranged

Selection of Muffins, Scones, Croissants & French Rolls
Whipped Butter & Raspberry Preserves

Breakfast Quesadilla layered with flour tortilla, chorizo sausage, scrambled egg, cilantro, roma tomato & white cheddar served with sour cream & salsa fresca

*Penne Pasta with beef Tenderloin Tips in a sour cream & roasted onion sauce

Chicken Scallopine Picatta sautéed with mushrooms, capers, lemon, garlic & white wine

Bowtie pasta with chicken, artichokes, sundried tomatoes in a fresh lemon basil cream sauce

Potatoes Gruyere

Green Beans with shallot oil, fresh basil, toasted pine nuts

Butternut Squash Roasted with brown sugar, grand marnier, cinnamon & pecans

Assorted Greens Salad with sliced apples, toasted hazelnuts, dried cranberries & white cheddar, raspberry vinaigrette

Brewed Coffee & Tea Selections with grated Belgium Chocolate & Chantilly Crème

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Buffet Style Dining

Menu B3

(Lunch \$23.00 per person or Dinner \$33.00 per person)

Assorted Lettuces with sliced apples, toasted hazelnuts, dried cranberries & white cheddar, raspberry vinaigrette

Imported pasta with grilled chicken, asparagus, fire roasted peppers & fresh basil in an asiago broth

Cheese Tortellini tossed with palomino sauce, parmesan cheese & basil leaves

Rolls and Whipped Butter Rosettes

Brewed Coffee & Tea Selections with grated Belgium Chocolate & Chantilly Crème

Menu B4

(Lunch \$24.00 per person or Dinner \$34.00 per person)

Assorted Lettuces with sliced apples, toasted hazelnuts, dried cranberries & white cheddar, raspberry vinaigrette

Bowtie pasta with chicken, artichokes, sundried tomatoes in a fresh lemon basil cream sauce

*Penne pasta with beef tenderloin tips, forest mushrooms in a fresh chive sour cream sauce

Rolls and Whipped Butter Rosettes

Brewed Coffee & Tea Selections with grated Belgium Chocolate & Chantilly Crème

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Buffet Style Dining

Menu B5

(Lunch \$26.00 per person or Dinner \$36.00 per person)

Assorted Lettuces with sliced apples, toasted hazelnuts, dried cranberries & white cheddar, raspberry vinaigrette

Marinated Salad with artichokes, cucumber, roma tomato & fresh mozzarella in champagne basil vinaigrette

Imported pasta with fire roasted peppers, asparagus and basil in an asiago broth

**Roast Beef Tenderloin*

Presented with a madiera wine reduction finished with mushrooms, morels, and green peppercorns

Chicken Spedini stuffed with roma tomato and asiago, baked to a golden brown and served with our fresh basil marinara

Rolls and Whipped Butter Rosettes

Brewed Coffee & Tea Selections with grated Belgium Chocolate & Chantilly Crème

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Buffet Style Dining

Menu B6

(Lunch \$26.00 per person or Dinner \$36.00 per person)

Assorted Lettuces with sliced apples, toasted hazelnuts, dried cranberries & white cheddar, raspberry vinaigrette

Chicken Florentine, stuffed with a blend of spinach, ricotta & fresh basil with lemon garlic & white wine sauce

Imported pasta with fire roasted peppers, asparagus and basil in an asiago broth

Green Beans with shallot oil, fresh basil, toasted pine nuts

Crisped Walleye with Asian vegetables & cilantro in a Thai red curry sauce presented with steamed jasmine rice

Rolls and Whipped Butter Rosettes

Brewed Coffee & Tea Selections with grated Belgium Chocolate & Chantilly Crème

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Buffet Style Dining

Menu B7

(Lunch \$27.00 per person or Dinner \$37.00 per person)

Assorted Lettuces with sliced apples, toasted hazelnuts, dried cranberries & white cheddar, raspberry vinaigrette

Veal Scallopini sautéed with a morel sherry cream over hand made gnocchi finished with cracked pepper & asiago.

Green Beans with shallot oil, fresh basil, toasted pine nuts

*Roast Beef Tenderloin

Presented with a madiera wine reduction finished with mushrooms, morels, and green peppercorns

Yukon Gold Mashed Potatoes

Rolls and Whipped Butter Rosettes

Brewed Coffee & Tea Selections with grated Belgium Chocolate & Chantilly Crème

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Standard Dessert Station

Decadent & Delicious Event Torte with Assortment of House made Miniature Pastries
(*\$6.00 per person*)

Includes event cake of your choice:

Raspberry Blanc

Our best seller! Vanilla chiffon, white chocolate & raspberry mousse and vanilla buttercream, white chocolate curls & fresh raspberries

Alpine

Chocolate chiffon with white chocolate mousse, and vanilla buttercream, covered in white chocolate curls

Black & White

Chocolate & Vanilla chiffon, dark & white chocolate mousse, buttercream covered in dark & white chocolate curls

Chocolate Mousse

Chocolate chiffon, chocolate mousse, chocolate buttercream & bittersweet chocolate glaze

Chocolate Raspberry

Chocolate chiffon, raspberry & dark chocolate mousse, fresh raspberries & chocolate curls with chocolate buttercream

Lemon

Lemon scented chiffon, lemon curd mousse and vanilla buttercream

Lemon Raspberry

Fresh raspberry & lemon mousse, vanilla chiffon and vanilla buttercream with fresh raspberries & candy lemon garnish.

Assorted Miniature Pastries

Dark Chocolate Dipped Strawberries
White Chocolate Dried Cherry Drops
Caramel Pecan Squares
Chocolate Coconut Clusters
Coconut Lime Bars
Magic Bars
Double Fudge Brownies
Raspberry Linzer
Fresh Fruit Tarts

Mini Canoli
Chocolate Cups with Mousse
Mini Chocolate Eclairs
Tuxedo Dipped Strawberries
Key Lime Tarts
Lemon Curd Tarts
Mini Crème Puffs
Dark Chocolate Peanut Clusters

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Premium Dessert Station

*Decadent & Delicious Event Torte with Assortment of House made Miniature Pastries
Fresh Fruit Platter, Flans, Cheesecakes, Strawberry Parfaits, Baby Mousse Cups, Fresh Fruit Fietties
(\$14.00 per person)*

Includes event cake of your choice:

Raspberry Blanc

Our best seller! Vanilla chiffon, white chocolate & raspberry mousse and vanilla buttercream, white chocolate curls & fresh raspberries

Alpine

Chocolate chiffon with white chocolate mousse, and vanilla buttercream, covered in white chocolate curls

Black & White

Chocolate & Vanilla chiffon, dark & white chocolate mousse, buttercream covered in dark & white chocolate curls

Chocolate Mousse

Chocolate chiffon, chocolate mousse, chocolate buttercream & bittersweet chocolate glaze

Chocolate Raspberry

Chocolate chiffon, raspberry & dark chocolate mousse, fresh raspberries & chocolate curls with chocolate buttercream

Lemon

Lemon scented chiffon, lemon curd mousse and vanilla buttercream

Lemon Raspberry

Fresh raspberry & lemon mousse, vanilla chiffon and vanilla buttercream with fresh raspberries & candy lemon garnish.

Assorted Miniature Pastries

Dark Chocolate Dipped Strawberries
White Chocolate Dried Cherry Drops
Caramel Pecan Squares
Chocolate Coconut Clusters
Coconut Lime Bars
Magic Bars
Double Fudge Brownies
Raspberry Linzer
Fresh Fruit Tarts

Mini Canoli
Chocolate Cups with Mousse
Mini Chocolate Eclairs
Tuxedo Dipped Strawberries
Key Lime Tarts
Lemon Curd Tarts
Mini Crème Puffs
Dark Chocolate Peanut Clusters

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Premium Dessert Station
Continued

Fresh Fruit Platter

Season's finest fresh fruit elegantly arranged

Flans

Fresh Fruit Flan

Sweet pastry shell filled with rich pastry cream & fresh fruit

Chocolate Peanut Butter Flan

Chocolate graham crust, peanut butter mousse, chocolate glaze

Cheesecakes

White Chocolate Chambord

Presented with fresh raspberries

German Chocolate

Toasted Coconut, milk chocolate & pecans

Key Lime Cheesecake

Chocolate Orange Cheesecake

New York Style

Presented with sour cream topping & fresh fruit

Pumpkin

Rich & garnished with cinnamon Chantilly & pecans (seasonal)

Apple Cinnamon

Strawberry Parfaits

Layers of Vanilla chiffon, strawberry mousse, fresh strawberries, and whipped creme

Baby Mousse Cups

Filled with white & dark mousse, raspberry coulis and chocolate curls

Fresh Fruit Fiettes

Crisp puff pastry Napoleon filled with rich pastry cream, fresh berries & kiwi

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