

## Classic Plated Menu Package

### Hors d'oeuvres (Choose Three)

- Golden beets, pistachio goat cheese mousse, citrus cranberry jam, crostini Torched apple bruschetta with fig, brie and balsamic reduction
- Mini Crabcake Goulette, Key Lime Aioli
- Melted Brie on Crostini with Fresh Strawberries
- Japanese Pork and Vegetable Potstickers with an Apricot-Ginger Dipping Sauce
- Spinach and Feta Spanakopita with Tzatziki
- Chicken Satay with a Peanut-Coconut Dipping Sauce
- Pear, fig, brie bruschetta with blush wine reduction
- Bruschetta with a Fresh Tomato-Basil Salsa
- Macadamia nut crusted honey goat cheese bites

### Plated Dinner Selections

#### Salad Course (Choose One)

- Tossed Garden Salad with Champagne Vinaigrette
- Spanish Salad with Stuffed Olives, Tomatoes, and Parmesan Cheese with a White wine Vinaigrette
- Baby Arugula, Shaved Parmigiano, Lemon Olive Oil
- Caesar, Romaine, Parmigiano Crisps, White Anchovy

#### Starch (Choose One Family Style)

- Oven-Roasted Red Potatoes with Parsley and Pimentos
- Rosemary Red-Skinned Roasted Potatoes
- Herbed Rice Pilaf
- Roasted Garlic Mash
- Bowtie Pasta with Marinara or Alfredo Sauce

## **Entrée (Choose Two as Options)**

- Chicken Marsala with Sautéed Mushrooms
  - Chicken Breast with Basil, Mushroom, and Sundried Tomato Cream Sauce Marinated
- French Cut Chicken Breast with Herbed Ricotta Filling and a Red Pepper Nage
- Pan-Seared Chicken Breast with a Lemon-Caper Sauce
- Chicken Milan with Spinach, Prosciutto, and Provolone
- Lamb Chops with a Merlot Reduction
- Pan-Seared Salmon Filet with Dill Cream Sauce
- Pan-Seared Mahi Mahi with Lemon Basil Butter
- Grilled Jumbo Gulf Shrimp with Cajun Spices
- Balsamic Braised Short Ribs
- Mojo Roasted Pork Loin Served with Mango-Papaya Salsa

All choices served over seasonal vegetable medley