

Hors D'oeuvres

- Blue Cheese Mushroom Crostini
- Gruyere Mushroom Caramelized Onion Bites
- Apricot Ricotta Honey Basil Bites
- Grilled Salmon Lemon Kabobs-
- Grilled Garlic Toasts w/ Prosciutto & Mozzarella
- Spicy Crab Crostini's.
- Tzatziki Shrimp Cucumber Rounds
- Salmon Mousse Cucumber Bites-
- Prosciutto Wrapped Pears
- Apricot-Glazed Bacon Spirals
- Garlic Shrimp and Butternut Squash Bites
- Sweet Potato Crostini w/ Prosciutto & Figs
- Rustic Tuscan Pepper Bruschetta
- Roasted Brussels Sprouts & 3 Cheese Crostini
- Caprese Garlic Bread.
- Spinach Artichoke Bites
- Goat Cheese Bites w/ prosciutto

*Plus, all hors d'oeuvres on gold & silver packages.

Salad

- **Caesar Wedge Salad-** Lettuce wedge, topped with Caesar dressing, parm cheese, anchovy, and garlic croutons.
- **Spring Mix Salad-** Spring mix, mandarin orange slices, raspberries, blueberries, feta cheese, in a raspberry vinaigrette.
- **House Salad-** Chopped lettuce, grape tomatoes, cucumbers, carrots, and croutons. Served w/ ranch dressing.



Entrées

- Herb Crusted Salmon
- Asian Glazed Salmon
- Pan Seared Red Snapper Provencal
- Salmon & Lobster Ravioli
- Stuffed Chicken Marsala
- Braised Chicken all'Arrabbiata
- Achiotte Pork Loin
- Grilled Sirloin Steaks
- Chicken Vino Bianca

Starches

- Roasted Herbed Potatoes
- Mushroom Risotto
- Loaded Baked Potatoes
- Hasselback Potatoes
- Fondant Potatoes
- Garlic Basil Mash
- Pesto Mash Duchess

Veggies

- Roasted Asparagus
- Roasted Broccolini
- Creamy Parm Brussel Sprouts
- Honey Roasted Carrots
- Green Bean Almondine
- Tuscan Creamy Mushrooms



Platinum Package \$30pp

Menu