



FESTIVE SAMPLE MENU

HORS D'OEUVRES FOR COCKTAIL RECEPTION

Stationed

Pastrami Wrapped Breadsticks with Lemon Aioli

Antipasto Platter

Passed

Shrimp Toast

Chinese Dumplings with Soy Dipping Sauce

Asparagus Crepes with Smoked Salmon & Dilled Cream Cheese

FIRST COURSE

(served)

Arugula Salad with Shaved Parmesan & Honey Lemon Vinaigrette

Fresh Baked Breads at Each Table

MAIN COURSE

(buffet or served)

Marinated Grilled Sliced Chicken Breast with Green Apple Chutney

Short Cut Fresh Fettuccine with Sautéed Shallots, Green and Yellow Zucchini Matchsticks, Capers,

Pine Nuts, Sundried Tomatoes & Chopped Fresh Herbs

Haricot Verts, Steamed with Lemon Butter & Chives

DESSERT

Lemon Tartlets

Fresh Berries or Sorbet

Coffee, Tea