

The Main Event

BUTLER PASSED HORS D'OEUVRES

Crab Stuffed Mushroom Caps
Antipasto Skewers (Salami, Provolone and
Olives on Bamboo Skewers)
Asiago Cheese Spread w/Homemade Italian
Toast

Dinner Station

Chef Carved, Herb Crusted Prime Rib Roast
with Horse Radish Cream Sauce & Au Jus

Chicken Keesee (boneless breast topped w/
Asparagus, Smoked Bacon Morsels & a Triple
Cream Brie Sauce)

Grilled Salmon Steaks (with Fresh Lemon Dill
Sauce)

Baked Potato Bar

(seasoned with Olive Oil, Kosher Salt & Rosemary)
Served with Real Butter, Sour Cream,

French Green Beans with Caramelized Shallots
Sautéed Broccoli with Brown Butter Crumbs
Shredded Cheddar, Crumbled Bacon,
Fresh Chives and Shredded Monterey Jack



Salad

Mixed Greens with Roasted
Pecans, Red Onions &
Pears with a Wild
Raspberry Walnut
Vinaigrette
Baguettes & Mini
French
Croissants with
Butter

Included

Iced Tea & Water
Fresh Brewed Coffee
Sparkling Punch

\$119pp

