

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
Goat Cheese Stuffed Cherry Tomatoes

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

Served with Real Butter, Sour Cream,
Shredded Cheddar, Crumbled Bacon, Fresh Chives and Shredded Monterey Jack (Seasoned with Olive Oil, Kosher Salt & Rosemary)

VEGETABLES

French Green Beans with Caramelized Shallots

SALAD

Mixes Greens with Roasted Pecans, Red Onions & Pears with a Wild Raspberry Walnut Vinaigrette

Baguettes & Mini French Croissants with Butter

INCLUDED

ICED TEA AND WATER
FRESH BREWED COFFEE
SPARKLING PUNCH

\$119PP



