

# SPECIAL DINNER MENU- PLATED

Minimum of fifteen guests per entrée



Plated Dinner to Include:

1 Butler Passed Hors d'oeuvres, Salad, 2 Entrées, Fresh Rolls and Starbucks House Blend Coffee

## **Butler Passed Hors d'oeuvres:**

Chef's Choice of Hors d'oeuvres

## **Salad:**

*Choice of one*

**Caesar Salad** with Romaine Leaves, Shaved Reggiano Cheese, Focaccia Croutons and Eggless Caesar Vinaigrette

**Fresh Spinach Leaves** with Crumbled Bacon, Blue Cheese, Roasted Pearl Onions, Candied Walnuts, Bosc Pears and Warm Maple Dressing

**Mixed Field Greens** with Toasted Almonds, Goat Cheese and a Tangerine-Honey Dressing

## **Entrées:**

*Choice of two*

**Crispy Breast of Chicken Topped with Roasted Apples and Toasted Almonds**  
Served with Apple Calvados and Goat Cheese Dumplings

**Pan Seared Atlantic Salmon**

Wild Style Barley Risotto, Melted Leeks and a Cream Sherry Crab Fondue

**Pepper Crusted Filet of Beef**

Cheddar Gratin, Madeira Sauce and Chef's Selection of Vegetables

## **Late-Night Treats & Sweets: Sweet vs. Savory**

*Choice of one option to be butler passed. Served After 10pm*

**Cookies and Cream** Fresh Baked Chocolate Chip Cookies served with Milk

**Fries N Dippin'** Truffle French Fries served with gourmet dipping sauces

**\$59.00++ PER PERSON\*\***

(Above price is subject to Service Charge and Applicable State Sales Tax.)

# SPECIAL DINNER – BUFFET

Minimum of twenty- five guests

Buffet Dinner to Include:

1 Butler Passed Hors d'oeuvres, Fresh Rolls and Starbucks House Blend Coffee/Tea



## Butler Passed Hors d'oeuvres

Chef's Choice Hors d'oeuvre

## Salads

**Young Mixed Greens** with English Cucumbers, Tomato, Red Onions, Croutons, Feta Cheese, Creamy Herb Dressing and Citrus Vinaigrette

**Crisp Romaine Leaves** with Shaved Reggiano Cheese, Caesar Dressing and Focaccia Croutons

## Accompaniments

**Whipped Yukon Gold Potatoes and Assortment of Toppings:**

Vermont Butter, Scallions, Oregon Cheddar Cheese, Goat Cheese and Crisp Pancetta

**Fresh Seasonal Vegetables**

**Antipasto Display**

Prosciutto, Capocollo, Fresh Mozzarella, Aged Provolone, Marinated Olives and Crisp Garden Vegetables with Assorted Dips, Extra Virgin Olive Oil and Aged Balsamic Vinegar

## Entrées

**Chicken Breast** with Apples, Toasted Almonds, Dried Cranberries and Apple Calvados

**Roasted Salmon** with Candied Garlic Butter, Crispy Capers and Chives

**Penne Pasta** Tossed with Tomatoes, Asparagus Tips, Wood Roasted Mushrooms, Basil, Garlic and Olive Oil

## Late-Night Treats & Sweets: Sweet vs. Savory

*Choice of one option to be butler passed. Served After 10pm*

**Cookies and Cream** Fresh Baked Chocolate Chip Cookies served with Milk

**Fries N Dippin'** Truffle French Fries served with gourmet dipping sauces

**\$59.00++ PER PERSON\*\***

(Above prices are subject to Service Charge and Applicable State Sales Tax.)