

<u>Plated</u>

Passed Hors d'oeuvres

(Package comes with one piece of each hors d'oeuvre per person.)

Spinach & Feta Greek Spanakopita Scallops Wrapped in Bacon Glazed in Vermont Maple Syrup Sesame Chicken Satay

Displayed Hors d'oeuvres

Assorted Cheddar Cheeses Seasonal Vegetable Crudité with an Assortment of Dips

Appetizers

(Please select one)

Wild Mushroom Bisque with Puff Pastry and Chives

New England Clam Corn Chowder

Bibb Lettuce with Poached Pears, Blue Cheese and Candied Walnuts

Classic Caesar Salad with Parmesan Reggiano

Entrées

(Please select one or two)

- C3 Chicken Stuffed with Spinach, Sun-dried Tomato and Mozzarella, Marsala Sauce
 C3 Rosemary Chicken with Lemon Rice Pilaf and Shallot Jus
 - Salmon au Poivre with Herb Whipped Potato, Lemon Beurre Blanc
- Roasted Pork Loin with Apricot Glaze, Sweet Potato Puree and Chambord Sauce
 Baked Talapia, Coconut Jasmine Rice and Curry Sauce
 - Roasted Leg of Lamb, Potato Dauphinoise, Rosemary Sauce
- Roasted Portabello on a Red Pepper Risotto Cake, with sautéed Spinach and Pesto
 Roast Prime Rib, Twice Baked Cheddar Potato, Broccoli Flan

Buffet

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Imported and Domestic Cheeses, Fruit, Water Crackers
Vegetable Crudite with Hummus

Dinner

Sliced Flank Steak Braised in Chili and Cumin Steamed Halibut with Corn and Shrimp Fricassee Orange and Honey Glazed Chicken Breast, Almond Couscous Roasted Red Bliss Potatoes

Vegetable Medley

Spinach Salad with Crumbled Goat Cheese, Air Dried Cherries, Caramelized Walnuts, Citrus Vinaigrette

Szechwan Noodles with Cashews and English Cucumbers
Blue Lake Beans with Artichokes, Shiitake and Aged Balsamic Vinaigrette
Freshly Baked Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Tea Selections

