

# What If... Special Events

## Passed Hot Hors d'oeuvres \$4/person/option

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### Stuffed Mushrooms

*Sausage Bechamel*

### Sesame Chicken Bites \$5- Stationary

*Apricot Mustard*

### Spanakopita

*Spinach, Feta, Phyllo*

## \$6/person/option

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### Ahi Tuna

*Yuzu, Pickled Ginger, Wasabi*

### Coconut Shrimp

*Pineapple Chipotle*

### Beef Tenderloin Bites

*Horseradish Aioli or Red Pepper Remoulade*

### Scallops Wrapped In Bacon

### Mini Crab Balls

*Pomery Mustard and Lemon Pepper Aioli*

*Price Subject to Change*

### Assorted Flatbreads

*Choice of 3: Veggie, Buffalo Chicken, BBQ Chicken, Fig-Blue Cheese-Balsamic, Shrimp & Crab Alfredo, Prosciutto-Basil-Mozzarella, Mushroom Gouda & Caramelized Onion*

## Stationary Hot Hors d'oeuvres \$4/person/option

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### Baked Brie

*Fig Jam, Candied Pecans, Cream Cheese, Phyllo Dough  
Seasonal Variety*

### Short Rib Mac-n-Cheese

*Cheddar, Parmesan, Gouda, Corn, Braised Short Rib*

### Fried Edamame Dumplings

*Sweet Chili Sauce*

### Sausage & Peppers

*Italian Sausage, Onions, Spicy Tomato Wine Sauce,  
Mozzarella*

### Boneless Wings

*Choice of Garlic Parmesan, Buffalo, BBQ, or Naked*

### Veggie Spring Rolls

*Thai Chili Sauce*

### Pierogies

*Sweet Sausage, Caramelized Onions, Sour Cream*



## Stationary Hot Hors d'oeuvres \$7/person/option

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### Beef Tenderloin Bites

*Red Pepper Remoulade or Horseradish Aioli*

### Coconut Shrimp

*Pineapple Chipotle*

### Lamb Chop Bites

*Grilled, Greek Marinated, Tzatziki*

### Mac-n-Cheese

*Smoke Gouda, Cheddar, Parmesan, Choice of Lobster,  
Crab, or Shrimp*

### Crab Dip

*Lump Crab, Four Cheeses, Artichoke, Spinach, Baguette*

## Stationary Cold Hors d'oeuvres \$4/person/option

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### Crudite & Dip Trio

*Carrots, Bell Pepper, Celery, Broccoli,  
Chipotle Ranch, Hummus, Cheddar Sour Cream*

### Fruit & Savory Cheesecake

*Breaded Herbed Feta Cheesecake, Berries, Grapes,  
Raspberry Yoghurt Dipping Sauce, Crackers*

### Mediterranean Spadini

*Marinated Mozzarella, Cherry Tomato, Olive, Basil*

## \$5/person/option

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### Assorted Burschetta

*Hummus, Roasted Tomato & Peppers, Kalamata Olive  
Tapenade, Seafood Salad, Grilled Breads*

### Smoke Salmon

*Capers, Red Onion, Egg, Dill, Lemon Pepper Aioli*

### Tenderloin Crostini

*Arugula, Whipped Blue Cheese*

## \$8/person/option

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### Cheese & Charcuterie

*Imported Cheeses, Prosciutto, Salami, Grapes, Honey, Jam,  
Almonds, Crackers*

### Southwest Shrimp Cocktail

*Miniature Shrimp Salsa, Cilantro, Onion, Jalapeno, Tomato,  
Jumbo Shrimp, Tortilla Chips*



## SALADS

*\$4.50/person/option*

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### Wedge Salad

*Iceberg, Prosciutto, Blue Cheese Crumbles, Blue Cheese Dressing*

### Gorgonzola Salad

*Field Greens, Walnuts, Sun-Dried Cranberries, Gorgonzola Crumbles, Balsamic Vinaigrette*

### Greek Salad

*Romaine, Cucumber, Red Cabbage, Tomato, Kalamata Olives, Red Onion, Pepperoncini, Feta*

### Caesar Salad

*Romaine, Parmesan, Croutons*

### Summer Salad

*Spinach, Strawberries, Blueberries, Slivered Almonds, Vanilla Vinaigrette  
Summer Only*

### Montrachet Salad

*Filed Greens, Baked Apples, Pistachio Encrusted Montrachet Cheese, Apple Vinaigrette  
Winter Only*

### Tossed Salad

*Field Greens, Carrots, Red Cabbage, Cucumber, Tomato  
Choice of Dressing: Ranch, Parmesan Peppercorn, Blue Cheese  
Vinaigrettes: Balsamic, Italian, Apple, Vanilla, and Greek*



## SERVED DINNER ENTREES

Choose up to three entrees. The price per person will be the average cost of your entree selections. The true cost per person can not be determined until the day of the event, when each guest orders.

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### Filet Mignon MKT

*Char-Grilled, Marinated, Garlic Herb Butter*

### Sausage & Peppers 19

*Mild Italian Sausage, Peppers, Onion, Spicy Tomato Wine Sauce,  
Pasta*

### Pesto Grilled Shrimp 22

*Grilled Shrimp, Basil Pesto, Pine Nuts, Roasted Tomato, Penne,  
Feta*

### Chicken Parmesan 20

*House Marinara, Hand Breaded Chicken, Pasta*

### Three Cheese Ravioli 19

*Roasted Red Pepper Cream, Peppers, Spinach, Shaved Parmesan*

### Honey Pecan Encrusted Salmon MKT

*Honey Cream Butter*

### Tuscan Pasta 18 crab-26 chicken-24

*Peppers, Roasted Tomatoes, Spinach, Capers, Artichokes,  
Oregano, Garlic, Chilli Flakes, Parmesan*

### Rack of Lamb 34

*Pepper and Berry Encrusted, Sun-Dried Cherry Demi Glaze*

### Bone-In Pork Chop 25

*12 oz, Grilled and Creatively prepared by our chef daily*

### Chicken Milanese 20

*Garlic Parmesan Crust, Red Pepper Aioli, Balsamic Reduction,  
Field Greens, Parmesan*

### Baked Sesame Chicken 19

*Apricot Mustard Sauce*

### Beef Tenderloin Madeira 28

*Beef Medallions, Mushrooms, Madeira Demi-Glaze*

### Broiled Crab Cakes MKT

*Lump Crabmeat, Tartar or Cocktail*

### Lobster Ravioli 21

*Mimosa Cream, Parmesan*

### Chicken & Beef Filet Piquant 30

*Chestnuts and Mushroom Madeira*

All entrees include our house bread and herbed olive oil on each table.  
Each dish, with the exception of pasta, includes chef's choice of vegetable and starch.

## DESSERT & COFFEE SERVICE

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**Signature Homemade Miniature Sampler 8**  
*Tiramisu, Chocolate Mousse, Carrot Cake, Salted Caramel Brownie,  
Cheesecake, Peanut Butter Pie  
Coffee & Hot Tea Service*

**Client Provided Cake 1**  
*Cake Cutting Service, Plates, Silverware*

**Coffee & Hot Tea Service A la Carte 2**

Our mini dessert buffet includes our chef's daily selection of bite-sized desserts. The desserts listed above are our most customary samplings. However, selections may vary.

## BAR SERVICES

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**Bartender Charge 250**  
*1 Bartender/100 people,  
Includes Gratuity, Glassware, Beverage Napkins, and Ice*

**Mixers/Non-Alcoholic Beverages 2**  
*Seltzer, Tonic, Juices, Garnishes, Glassware, Sodas, Etc.*

**Martha's Punches 2**  
*Cranberry Lemonade-Raspeberries & Strawberries  
Assorted Flavored Water -Mint & Cucumbers  
Orange Pineapple Guava- Mangoes*



## RENTALS AVAILABLE THROUGH WHAT IF...

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### Private Event Rooms

*We do not charge a room fee to reserve this space.  
Our smaller room, Banquet South, has a minimum guest count of 15, and a maximum capacity of 25 people. The larger room, Banquet North, has a minimum guest count of 35, with a maximum capacity of 55. The two rooms combined require a minimum guest count of 55, and have a maximum capacity of 95.*

**China & Flatware 4/person**  
*Place Settings & Plates Etc.  
~ For Parties of 100 or More ~*

**Seating Table Linens 10 Each**  
*Champagne, White or Black*