

Corporate Dinner Sample Menu

Cocktail Reception

Offered Butler Style by White Gloved Servers
Assorted Hot and Cold Hors D'oeuvres

Presented From Elegantly Displayed Satellite Stations

Fresh Garden Crudités to Include...

*Cauliflower and Broccoli Florets,
Cucumber, Red and Yellow Peppers,
Carrot Sticks, Celery Stalks, Zucchini Sticks
Creamy Parmesan Dressing*

Sliced Seasonal Fresh Fruits and Berries

Imported and Domestic Cheeses

*Vermont White Cheddar, Smoked Gouda, French Brie
Herbed Boursin Cheese, Coach Farm Goat Cheese
Jarlsberg Cheese, Holland Gouda
Platter of Seeded Flat Breads*

Dinner

Salad/Appetizer

*Baby Spinach and Frisee Salad with Shaved Red Onion, Tomato, Crumbled Blue Cheese,
Sourdough Crouton and Honey Dijon Dressing*

Choice of...

Seared Atlantic Salmon

Asian Vegetable Stir-fry, Seared Sushi Rice Cake, Cashew Nuts, Sesame Crisp and Ginger Glaze

or

Pepper Crusted Filet of Beef

*Fingerling Potatoes, Creamed Garlic Spinach, Parmesan and Herb Crusted Tomato
Mustard Brandy Sauce*

Dessert...

*Warm Chocolate Molten Cake
Raspberry Mousse and Mixed Berries*

*Freshly Brewed Coffee, Freshly Brewed Decaffeinated Coffee,
Herbal and Imported Teas*

A Premium Brand Open Bar for the Service of...

*Cocktails, Highballs, Red and White House Wines, Imported and Domestic Beers,
Assorted Regular and Diet Sodas, Sparkling Waters, and Juices*