

Multi Course Dinner Party

Cocktail and Appetizer Hour

Buffet Style

Herb and Garlic Stuffed Artichokes with Lemon Aioli
Sesame Lavosh with Hummus and Marinated Grilled Vegetables
Shrimp and Cremini Crostini with Sun Dried Tomato Cream

Seated Service

Salad

Baby Romaine with Spiced Pecans, Dried Cranberries,
Crumbled Bleu Cheese and White Balsamic Vinaigrette
Artisan Breads and Flavored Butters

Intermezzo

Sorbet of Fresh Fruit Sangria

Entrée

Lemon-Thyme Seared Jumbo Scallops over Lobster Risotto,
Proscuitto Roasted Asparagus with Tomato, Capers and Kalamata Olive Relish

Dessert

Duo of Espresso Tower Cake with Warm Mango Compote,
Hazelnut Gelato and Biscotti Crisp

Fresh Brewed Coffee

This menu is a sample only. All menus are customized to your event and preference.