



GOLD PLATED

HORS D'OEUVRES

Choose two

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| Goetta Bites | Mini Crab Cakes |
| Beef & Pesto Crostini | Brie & Bacon Crostini |
| Pot Stickers | Wonton Cheese Sticks |
| Domestic Cheese Display | Artisanal Cheese Display |
| Boursin & Mushroom Puff Pastry | Twice Baked Potato Bites |
| Assorted Macaroni & Cheese Bites | Sweet & Sour Crab Rangoon |
| Brisket Sweet Potato Empanada | Bacon Wrapped Chicken Bites |

SALADS

Two salads served family style or one salad plated.

Dressing choices include: Ranch, Balsamic, Mango Chardonnay Vinaigrette, Italian, Raspberry Vinaigrette, Creamy Bacon Vinaigrette, or Greek

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| Romaine Salad
chopped romaine with almonds,
dried cranberries and mandarin oranges | House Salad
mixed greens with tomato,
cucumber and carrots |
| Spinach Salad
baby spinach with onions,
mushrooms and goat cheese | Caesar Salad
chopped romaine with
parmesan and croutons |

ENTRÉE DUET

Choose two

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| Sautéed or Grilled Chicken Breast
served with choice of sauce:
parmesan peppercorn cream,
piccata, cacciatore or lyonnaise | Baked Salmon
served with garlic honey glaze |
| Petite Filet Mignon
cooked to medium and served with
choice of horseradish cream or béarnaise | Pork Loin Medallions
served with blueberry barbecue |
| | Chicken Coq Au Vin
braised in red wine, thyme
and rosemary |

SIDES

Choose two

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|---------------------------|-----------------------------|
| Garlic Mashed Potatoes | Loaded Mashed Potatoes |
| Green Beans | California Vegetable Medley |
| Seasonal Mixed Vegetables | Grilled Asparagus |
| Oven Roasted Potatoes | Oven Roasted Sweet Potatoes |
| Bourbon Baked Apples | Au Gratin Potatoes |
| Four Cheese Macaroni | Caramelized Brussel Sprouts |
| Diavolo Orecchiette | Bourbon Glazed Carrots |
| Vodka Campanelle | Smoked Cheddar Tortellini |