



Dinner Menu

(plated options available)

Displays

Baked Brie en Croute surrounded by Raspberries and Chocolates

Tuscan Grilled Vegetable Display

Baked Pita Chips accompanied by Homemade Hummus and

Roasted Eggplant & Garlic Dip

Double Carving Station

Attended by Chefs

Peppercorn Crusted Tenderloin with Cognac Cream Sauce

Cedar Plank Grilled Alaskan King Salmon with a Dill Dijon

Mustard

Asparagus Roasted in Garlic and Olive Oil

Wild Mushroom Risotto

Tortellini Pasta with Pink Vodka Sauce

Mesclun Green Salad with Cherry Tomatoes in a Balsamic

Vinaigrette

Freshly Baked Focaccia & Breadsticks

Dessert Display

Assorted Petit Fours

Chocolate Fondue with Graham Crackers, Marshmallows,

Chocolate Chip Cookies, Rice Krispy Treats and Fresh Fruit

Regular & Decaffeinated Coffee

Assorted Teas

Milk, Cream and Sweeteners