



*Our
All Occasions Sit-Down Package
Includes:*



Maitre d' to Coordinate your Occasion
Direction Cards
Ivory Floor Length Table Cloths
Wine Service with Entrée Course
Choice of Napkin Color
Custom Occasion Cake



APPETIZERS

(Choice of One)

Sit Down Appetizers

- Shellfish Bisque with Vanilla Essence Croutons
- English Pea Risotto with Carrot Parisienne and Pea Sprouts
- Salmon Tartare with Rice Crackers, Mint, and Balsamic Glaze
- Russet Potato Gnocchi with Exotic Mushrooms, White Truffle Oil, and Sage
- Strudel of Smoked Chicken, Cabbage and Apples with Cranberry Aioli
- Beef and Cheddar Spring Rolls with Chipotle Ranch
- Vine Ripe Tomatoes and Fresh Mozzarella with Balsamic Reduction and Crispy Basil
- Grilled Vegetable Napoleon with Portobello Mushrooms, Tomatoes, Diced Red Onion & Balsamic Glaze
- Cantaloupe and Prosciutto with Saba Vinegar, Roccat Arugula and Hearts of Palm



SALADS

(Choice of One)

Accompanied By Artisanal Bread Basket

- Hearts of Romaine with Prosciutto, Cherry Tomatoes, Parmesan Reggiano and Creamy Caesar Dressing
- Mixed Baby Lettuces with Balsamic Vinaigrette, Marinated Cucumbers, Cherry Tomatoes, and Radishes
- Arugula and Radicchio with Sherry Vinaigrette, Dried Cherries, Fennel, Blue Cheese, and Endive
- Baby Bib Salad with Local Apples, Red Grapes, Aged Gouda and Apple Cider Vinaigrette
- Baby Spinach Salad with Red Wine Vinaigrette, Gorgonzola, Pickled Red Onions, Dried Figs, and Crispy Prosciutto



ENTRÉES

(Choice Of Two Entrees Plus One Vegetarian)

Scottish Salmon

with Beets, Swiss Chard, Potato Confit, Cipolini Onions, and Beet Gastrique

Floridian Grouper

with Sundried Tomato and Potato Risotto, Olive Tapenade, Broccolini, and Balsamic Reduction

Local Flounder Filet

stuffed with Spinach and Sundried Tomato served with Potato Puree and Sautéed Asparagus

Eight Hour Braised Short Ribs

with Yukon Gold Potato Hash, Charred Turnips, Baby Carrots, and Merlot Reduction

Roasted Griggstown Organic Chicken

with Chive Whipped Potato, Baby Vegetables, and Thyme Jus

Chicken Breast Stuffed with Italian Sausage & Mushroom

with Broccoli Rabe, Olive Oil Poached Red Potatoes and Tomato Coulis

Cumin Crusted Pork Tenderloin

with Brussel Sprouts, Turnips, Bacon, Whipped Potatoes and Apple Mustard Coulis

VEGETARIAN

Pasta Primavera with Seasonal Vegetables

Eggplant Lasagna with Housemade Marinara, Fresh Ricotta and Basil

Grilled Vegetable Napoleon with Herbed Whipped Potatoes



DESSERT

Occasion Cake Served with Chocolate Covered Strawberry

Columbian Coffees and Herbal Teas

