



Seated Menu Package Option One

Package includes:

Tables and Chairs
Floor Length Linen in Your Choice of Colors
Linen Napkins
Perimeter Wall Up lighting
Cake Cutting Service
Coffee Service
Electric Candle Centerpieces with Energy Stones

Passed Hors d'Oeuvres

Select three from the following list:

(Add one item for \$2.95 per guest or two items for \$5.50 per guest)

Herbs of Provence Marinated Shrimp
With Citrus Aioli

Curried Mussels Velouté
In a Demitasse Cup

Steamed Asparagus
Balsamic Dressing

Mini Vegetarian Samosas
Mango Chutney

Chicken Satay
With Peanut Sauce

Spicy Lamb Kebab
With Harissa Cream



Portobello and Black Truffle Velouté
(add \$1.00 per guest)
Served in a Ceramic Cup

Moroccan Lamb Sliders
(add \$1.50 per guest)
Served with Cucumber Mint Yogurt

Shrimp Tempura
(add \$1.00 per guest)
With Banana Aioli

FIRST COURSE

Please Choose One Salad from the Following Selection

Baby Spinach Salad

With Feta Cheese, Candied Walnuts, Cherry Tomatoes
Balsamic and Lemon Olive Oil Vinaigrette

Baby Spring Mesclun

With Confit Tomatoes, Chocolate Nibs, Red Onions and Caramelized Pears
Apple Vinegar and Asti Olive Oil

Tomato Caprese

Fresh Mozzarella, Garden Basil, Asti Lemon Oil, Black Pepper and Sea Salt

Provençal Tower

(add \$3.95 per guest)
Buffalo Mozzarella Layered with Seasonal Tomatoes
Black Olive Tapenade, Brined Cucumber
Confit Tomatoes, Chocolate Nibs, Asti Lemon Oil and Pomegranate Molasses
Topped with Micro Greens

Salad Nicoise

(add \$4.95 per guest)
Seared Ahi Tuna and Hard Boiled Eggs
French Green Beans, Tomatoes, Cucumber, Black Olives
Vinaigrette Dressing



MAIN COURSES

*Please choose One Main Course from the Following Selection
(Add a second main course for \$5.95 per guest. Entrée counts must be provided in advance
with guaranteed guest count)
(You may create a duo plate for an additional \$3.95 per guest)*

Chicken Roulades

Portobello, Turkey Bacon and Mozzarella Stuffed Chicken Breast
On a Bed of Mashed Potatoes and Carrots and Asian Green Beans
Dijon Mustard Velouté

Mustard Coated Pork Tender Loin

Served with Lemon Twisted Sauce
With Grilled Zucchini
On a Bed of Creamy Polenta

Braised Boneless Beef Short Ribs

Served au Shallots Jus
Potato Gratin Dauphinois
Farmer's Market vegetables

Poached Salmon Filet

Lemon and Sorrel Jus
Served with Steamed White and Wild Rice
Provencal Tomatoes topped with Shredded Buffalo Mozzarella

Grilled Beef Filet Mignon Tournedos

(add \$4.95 per guest)
Served with Chanterelle and Bordeaux Jus
Potato Gratin Dauphinois
Farmer's Market vegetables

Grilled Halibut Steak

(add \$4.95 per guest)
Meyer Lemon Dill Butter
Served with Fresh Pasta Leaves
And Vegetable Brunoise



Vegetarian Options

Vegetarian Lasagna

Spinach, Tomato, and Candied Pecans
With Béchamel and Vegetable Brunoise

Vegan Tower

Crumbled Jasmine Tofu
Layered with Grilled Eggplant, Zucchini, Tomatoes and Onions

DESSERT

(add \$5.95 per guest)

Chocolate Mousse Trio Cake
Served with Red Fruit Coulis

Raspberry and White Chocolate Cheesecake
On Almond Dacquoise

Spring Fruit Mousse Cake
Tangy Raspberry and Lemon Mousse
Layered on a Lemon Pound Cake

Forest Berry Tart
Assorted Seasonal Berries on Pastry Cream
On a Buttery Shortbread Crust

Amaretto Cheesecake
Topped with Shaved Chocolate

Crème Brulée Trio
Rose, Chocolate and Vanilla

Package Price \$67.95 per guest

All Packages are subject to 20% Service Charge and Current Sales Tax