

TROPICAL FRESH FRUIT DISPLAY [VEG / V / DF / GF]

A colorful display of assorted seasonal fresh fruit

VEGETABLE CRUDITE DISPLAY [VEG / V / DF / GF]

Fresh cut garden vegetables arranged around Chef's signature dip (dip contains dairy)

IMPORTED & DOMESTIC CHEESE DISPLAY [VEG]

A variety of imported and domestic cheeses with assorted crackers

ENTREES - select (3)**FILET OF BEEF** [DF / GF]

Hickory smoked tenderloin served with choice of horseradish cream (contains dairy) and port demi

ROASTED TURKEY BREAST [DF / GF]

Slow roasted breast of turkey rubbed with parsley, sage, rosemary and thyme served with cranberry mango chutney and turkey au jus

BAKED SUGAR-CURED HAM [DF / GF]

Sweet baked ham with cider glaze and Dijon mustard

SPANISH PAELLA [DF / GF]

A traditional Spanish blend of mixed seafood, whole clams, scallops, chicken, shrimp, chorizo, fresh veggies, and rice topped with olive oil and slowly sauteed in its own juices and Spanish saffron

SIDES - select (2)

† Scallion and cilantro mashed red bliss potatoes [VEG / GF]

† Lemon pepper roasted potatoes [VEG / V / DF / GF]

† German style asparagus with bacon and hollandaise sauce [GF]

Medley of sugar snap and snow peas with buttered green beans [VEG / GF]

† Tomato basil penne pasta [VEG / DF]

Mushroom risotto [VEG / GF]

Herb roasted chateau potatoes [VEG / V / DF / GF]

Coconut ginger rice [VEG / V / DF / GF]

DESSERT

Our Chef's assortment of gourmet cakes and pies.

**BUTLER PASSED
HORS D'OEUVRES**

**SELECT (6) FROM OUR
HORS D'OEUVRE MENU**

LOBSTER RAVIOLI

Ravioli pasta filled with succulent lobster, shrimp, ricotta and parmesan cheese glazed in a pesto cream sauce

GRILLED PACIFIC SALMON FILLET [DF]

Grilled salmon topped with a BBQ glaze

PARMESAN CRUSTED CHILLEAN SEA BASS

Center cut sea bass dusted with lemon pepper, olive oil, fresh herbs, parmesan cheese, and panko crumbs in a coconut curry sauce

SHRIMP SCAMPI

Large shrimp sauteed in roasted garlic butter served over a bed of linguine

MAHI MAHI [GF]

Macadamia nut crusted filet in a Thai curry cream sauce

SALAD - select (1) served with freshly baked breads and rolls and butter**FRESH GARDEN SALAD** [VEG / V / DF / GF]

Fresh garden mix tossed with cucumbers, grape tomatoes, and peppers served with a selection of two dressings

CLASSIC CAESAR SALAD [VEG]

Crispy romaine hearts tossed with our caesar dressing and grated parmesan cheese, topped with herb croutons

GREEK SALAD [VEG / GF]

Tossed romaine lettuce, olives, feta cheese, oregano, parsley and tomatoes with olive oil dressing

RASPBERRY SPINACH SALAD [VEG / GF]

Topped with fresh berries, goat cheese crumbles and crunchy candied walnuts