

# Premiere Package

## COCKTAIL DISPLAYED HORS D'OEUVRES

Display of Cured Meats, Market Cheeses, Berries, Grapes, Dijon Mustard, Orange Marmalade  
Tomato Mozzarella Bruschetta, Mixed Olives  
Garlic Hummus with Flatbreads, Crackers

&

Choose Three Passed Hors d'oeuvres (please see page 6)

## CHAMPAGNE TOAST

### SERVED SALAD SELECTIONS- CHOICE OF ONE

BOSTON BIBB & SPINACH

Hard Boiled Eggs, Mushrooms, Warm & Creamy Bacon Dressing

STRAWBERRY PECAN

Bibb Lettuce, Sliced Strawberries, Sugared Pecans, Sharp Cheddar, Strawberry Balsamic Vinaigrette

ENGLISH GARDEN

Mesclun Blend, Peas, Baby Carrots, Grape Tomatoes, Cucumbers, Parsley, Grated Pecorino, Lemon Mint Vinaigrette

### SERVED ENTRÉE SELECTIONS

#### CHOOSE TWO

CHICKEN NAPOLEON

Layered Boursin Whipped Potatoes, Spinach,  
Wonton Crisps, Natural Pan Jus

CHICKEN OSCAR

Lump crabmeat, asparagus, hollandaise sauce

PAN SEARED ROCKFISH

Ginger butter, honey soy glaze

PRIME RIB

Au jus, horseradish cream

SHRIMP STUFFED FLOUNDER

Cajun Creole Sauce

OR

#### CHOOSE ONE

HERB ROASTED TENDERLOIN &

STUFFED PORTOBELLO

Chef Carved Beef, Natural Demi & Spinach,  
Parmesan Stuffing

FILET & CRAB CAKE

Horseradish Cream & Red Pepper Basil Aioli

LOBSTER TAIL & CHICKEN ROULADE

Chablis Butter Sauce & Spinach, Ricotta, Herb Panko

BRAISED BEEF SHORT RIB & SEARED SEA SCALLOPS

Red Wine Demi & Chimichurri Sauce

### VEGETABLE & STARCH SELECTIONS

#### CHOICE OF TWO

Bacon Bundled Asparagus - Balsamic Brussels Sprouts - Green Bean Almondine - Honey Thyme Carrots - Broccoli Truffle Mash  
Tri-Colored Roasted Potatoes - Asiago Pistachio Risotto Lemon Parsley Pearl Cous-Cous - Wild Mushroom Risotto - Potatoes Anna

### LATE NIGHT SNACK

Your Choice of One (please see page 6)

**\$95.00 PER PERSON**

PLUS 6% SALES TAX & 20% SERVICE CHARGE