

# Signature Package

## COCKTAIL DISPLAYED HORS D' OEUVRES

Table Display of Strawberries, Pineapples, Watermelon, Cantaloupe, Honey Yogurt Dipper  
Domestic & Imported Market Cheeses, Berries, Grape Clusters, Dijon, Preserves  
Garlic Hummus, Grilled Asparagus, Roasted Roma Tomatoes with Flatbreads & Crackers

&

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

## CHAMPAGNE TOAST

### SERVED SALAD SELECTIONS

#### CHOICE OF ONE

##### BERRY

Baby Lettuce, Strawberries, Blueberries, Toasted Almonds, Goat Cheese  
Raspberry Vinaigrette

##### FARMER'S CAESAR

Romaine Lettuce, Radicchio, Shaved Parmesan, Frizzled Onion  
Pretzel Croutons, Creamy Caesar Dressing

##### APPLE HARVEST

Greens, Sliced Apples, Smoked Cheddar, Chopped Walnuts, Dried Cranberries  
House Honey Vinaigrette

### SERVED ENTRÉE SELECTIONS

#### CHOICE OF TWO

##### PARMESAN CRUSTED CHICKEN

Herbed Breadcrumbs, Vodka Cream Sauce

##### CHOCOLATE PORTER BRAISED BEEF MEDALLIONS

Rich Porter Jus

##### APPLE & BRIE STUFFED CHICKEN

Frangelica Glaze, Toasted Almonds

##### PRIME LORK LOIN

Apple cider marinade, whiskey bacon jam

##### PRETZEL CRUSTED CHICKEN

Maple Honey Drizzle

##### COVERED PORK SCHNITZEL

Gouda cream

##### BROWN SUGAR & CHILI CRUSTED FLANK STEAK

Chimichurri

##### HOUSE MADE CRAB CAKE

Old Bay aioli

##### NEW YORK STRIP STEAK

Bourbon Garlic Butter, Frizzled Onion Straws

##### BOURBON GLAZED SALMON

Northern Atlantic, Oven Seared

### VEGETABLE & STARCH SELECTIONS

#### CHOICE OF TWO

Grilled Asparagus Spears - Broccoli Florets - Bacon Green Beans - Sautéed Seasonal Vegetables - Lemon Oil Snip Top Carrots  
Parmesan Herb Risotto - Honey Butter Whipped Sweet Potatoes - Smoked Gouda Mashed Potato - Twice Baked Potato

### LATE NIGHT SNACK

Your Choice of One (please see page 6)

**\$75.00 PER PERSON**

PLUS 6% SALES TAX & 20% SERVICE CHARGE