
Reception & Dinner Stations

Sample Menu Two

Butlered & Stationary Hors d'Oeuvre

Rare beef filet served on toasted brioche with a crème fraîche
Classic shrimp cocktail
Thai spiced chicken salad on taro root chips
Vegetarian spring rolls in cellophane noodles with a soy dipping sauce
Roasted potato boxes filled with wild mushroom ragu

Cheeses and Crudités

Assorted domestic and imported cheeses served on wooden boards
Carr's crackers and wafers
Seasonal crudité with two selections of dips

Dinner Stations

Bruschetta Station

Herbed crostini and grilled flatbreads
Accompanied by a variety of bruschetta toppings:
Roasted plum tomatoes with capers and garlic,
Green olive tapenade, grilled mushrooms and spicy eggplant caponata
Served with crumbled gorgonzola and parmesan cheese shavings

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Grill Station

Lime and tequila spiked swordfish
Lemon-caper sea scallops
Skirt steak marinated in a mustard sauce
Portobello mushrooms and chevre

Roasted fingerling potatoes
Garden fresh salad with balsamic vinaigrette

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Pasta Station

Penne, rigatoni, orecchiette or bowtie pasta
Made to order with your guests' choice of ingredients:
Shitake mushrooms, sun-dried tomatoes, broccoli florettes,
Chopped fresh Italian parsley, grilled, sliced Italian sausage and parmesan cheese
With a basil pesto sauce, temperate or homemade marinara, served hot

Grilled Tuscan eggplant, red peppers, asparagus spears,
Artichoke hearts and yellow squash
Drizzled with extra virgin olive oil & balsamic vinegar

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Sorbet and Gelato Station

Served with coffee, tea and decaffeinated coffee
Assortment of refreshing sorbets and gelati
Garnished with fresh fruit and a classic Italian wafer

Contact us for more information:

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