



DINNER PARTY MENUS

Minimum of 15

We are happy to customize and create a special Dinner Party especially for you!

Menu 1: \$14.00 per person plus tax, 4% catering fee and service

Caesar Salad

Spinach and Cream Stuffed Chicken Breast on a Bed of Braised Spinach – served hot

Wild Rice with Orzo and Herbs – served hot

Garlic Roasted Vegetables – served hot

Assorted Breads with Herb Butter

Chocoloholic Cake with White Chocolate Sauce – garnished with Strawberries

Menu 2: \$16.50 per person plus tax, 4% catering fee and service

Mixed Green Salad with Balsamic Vinaigrette

Pork Tenderloin with Rosemary Pesto – served hot

Linguini with Fresh Spinach and Gorgonzola – served hot or room temperature

Baked Tomatoes – filled with fresh tomatoes, onions and basil, topped with fresh croutons – served hot

French Bread with Herb Butter

Citrus Pound Cake with Roasted Fruit

Menu 3: \$18.00 per person plus tax, 4% catering fee and service

Salad of Mixed Greens with Dijon Vinaigrette

Spinach Linguini with Shrimp, Fresh Tomatoes and Feta – served hot or room temperature

Lemon Chicken – served hot or room temperature

Garlic Roasted Vegetables – served hot or room temperature

French Bread with Herb Butter

Margaret Ann's Outrageous Chocolate Trifle

Menu 4: \$26.00 per person plus tax, 4% catering fee and service

Mexican Cheese Torte with Fresh Tortilla Chips

Mixed Green Salad with Mandarin Oranges and Red Onion

Caribbean Chicken and Shrimp with Coconut Rice tossed with Black Beans, Peppers and Scallions – served with condiments of Tomatoes, Coconut, Peanuts and Scallions - A beautiful display - served at room temperature

Orange and Garlic Roasted Pork Tenderloin – served with Citrus Salsa – served hot

Cuban Bread with Butter

Miniature Key Lime Tarts and Tiny Dark Chocolate Cakes

Menu 5: \$30.00 per person plus tax, 4% catering fee and service

Fresh Composed Salad – a wonderful display of Mixed Greens, Sugar Snap Peas, Green Beans, Carrots, Scallions, and Oranges drizzled with an Asian Dressing and topped with Peanuts, Raisins, Chives, Sprouts and Sesame Seeds.

Tropical Spring Rolls with Thai Dipping Sauce

Grouper en Papillote – Grouper Filets and Sugar Snap Peas topped with a Coconut Cilantro Basil Sauce

Pan-Seared Flank Steak served over Asian Noodles and Vegetables

Curried Fruit Salad

Miniature Lemon Lime Tarts – topped with Slivered Almonds and Whipped Cream

Tiny Blackberry Ginger Trifles - layers of pound cake with ginger syrup, blackberries and whipping cream

Menu 6: \$42.00 per person plus tax, 4% catering fee and service

Fresh Asparagus and Sugar Snap Peas with Herb Cream Cheese Dip

Chunky Clam and Bacon Dip with Pita Toasts

Spinach Salad with Pecans and Bleu Cheese with Cilantro Lime Vinaigrette

Filet of Beef Chasseur – Beef Filets seared in Garlic Butter and cooked in a Wine-Mushroom Sauce – served hot

Chicken Marsala with Baby Bella Mushrooms and Caramelized Onions – served hot

Zucchini Ribbons with Roasted Garlic and Grape Tomatoes – served hot

Wild Mushroom Risotto – served hot

Warm French Bread with Herb Butter

Almond Joy Tart - layers of almonds, chocolate ganache and coconut custard - delightfully rich dessert

Menu 7: \$45.00 per person plus tax, 4% catering fee and service

Pesto Goat Cheese Spread served with Garlic Crostini and Tomato Jam

Seared Tuna with Wasabi and Pickled Ginger

Artichoke Stuffed Mushrooms – served hot

Mixed Field Greens with Spiced Walnuts, Grapes and Apples w/Balsamic Vinaigrette

Apricot Glazed Pork Tenderloin with Roasted Garlic – served hot

Chicken Marbella with Dried Plums and Capers in a Sweet Wine Sauce – served hot

Wild Rice Pilaf – served hot

Garlic Roasted Fresh Vegetables –includes Red and Yellow Peppers, Carrots, Broccoli and Mushrooms – served hot

Assorted Rolls with Herb Butter

To Die For Caramel Chocolate Mousse Pie

Menu 8: \$52.00 per person plus tax, 4% catering fee and service

Baked Vidalia Onion Dip with Toast Points, Bread Sticks and Crackers

Fresh Asparagus with Garlic Cilantro Dip

Shrimp Cocktail Exotique - Wonderful treat of Shrimp, Hearts of Palm, Avocado, Mandarin Oranges in a light Cognac Sauce

Beef Tenderloin stuffed with Bleu Cheese and Mushrooms – served hot

Or

Beef Tenderloin stuffed with Cremini Mushrooms and Caramelized Onions – served hot

Potato and Fennel Au Gratin – served hot

Or

Petite Twice Baked Potatoes with Roquefort and Prosciutto - served hot

Sugar Snap peas, Snow Peas, Tiny Green Peas sautéed in Butter with Orange Zest – served hot

Assorted Breads with Herb Butter

Choose from our many Wonderful Desserts.