



Seated Dinner Menus

Seated dinners include all staff necessary for the preparation and plating of the menus shown. Waitstaff will be required for the set-up, meal service, refill of beverages, bussing and clean-up of dining are. Waitstaff is billed separately. The number of staff needed is determined by the size of the group and the level of service required. We recommend no less that one waitstaff for every 20 guests served. All menus include beverage service and 1 dessert option.

SINGLE ENTRÉE PLATE

Colorful Fresh Salad (preset)

Plated Salad of Matchstick Vegetables: julienne green beans, sweet peppers, summer squash, fresh cucumber with light mustard vinaigrette

Or

Baby Greens with Stilton Blue Cheese, Toasted Walnuts and Vinaigrette topped with Sliced Strawberries

Entrée Selections

6 oz. Smoked Tenderloin Filet with Bernaise

Marinated Pork Loin
With Apple Pecan Chutney

Pablano and Smoked Cheddar Stuffed Chicken Breast

Smoky Salmon and Crab Cakes with
Red Pepper Cream Sauce

Grilled Chicken Scampi Style
With Lemon Garlic Butter and Diced Shrimp

Chicken Florentine

Accompaniments – (Please select two)

Saffron Rice

Potato Skin Cups Piped with Garlic Roasted Potatoes

Grilled Zucchini and Summer Squash Fans

Grilled Portobello Mushroom with Roasted Garlic Butter

Sauté of Asparagus and Red Peppers

Garlic and Herb Roasted Baby Red Potatoes

Wild Rice Pilaf with Pecans and Fresh Herbs

Smoked Cheddar Scalloped Potatoes

Sautéed Green Beans with Almonds and Parsley

Assorted Breads will be served warm with whipped butter

*See Buffet Dessert Menu for dessert options

(Ask your sales representative about customized seated dinners)

TEXAS TWO STEP

This menu is a dual entrée seated dinner with a Texas flair.

Preset Salad

Romaine Salad with Roasted Corn, Tomato, Red Onion, Crispy Tortilla Strips, Black Olives and Creamy Avocado Dressing

Dinner Menu

Smoked Tenderloin Medallions with Mushroom Scented Mediera Sauce

Barbecue Prawns

Smoked Cheddar Scalloped Potatoes

Large Grilled Asparagus with Roasted Baby Corn

Garnished with Roasted Red and Yellow Peppers

Sliced Baguettes with Whipped Butter

(Ask your sales representative about customized seated dinners)

***See Buffet Dessert Menu for dessert options**



Custom table settings may be added for the most elegant affairs.