



## *Passed Hors D'oeuvres*

White Glove Service

### HOT

*Mini Crab Cakes with Tartar Sauce*  
*Franks in a Blanket with Ketchup & Mustard*  
*Chicken Satay Lollipops with Thai Peanut Sauce*  
*Vegetable Spring Rolls with Cranberry Duck Sauce*  
*Coconut Shrimp with Mango chutney*  
*Potato Latkes with Apple Sauce*  
*Seafood Stuffed Mushroom Caps*  
*Buffalo wings with Blue Cheese dressing*  
*Bacon Wrapped scallops*  
*Deviled Eggs*

### COLD

*Tuna Tartar on a Wonton Crisp with Unagi*  
*Bocconcini, Cherry Tomato & Basil on Skewers*  
*Orange Chicken in a Phyllo cup*  
*Spinach & Feta Cheese on Pita Wedges*  
*Caviar on Cucumber Rounds with Crème Fraiche*  
*Smoked Salmon on Endive with dill capers*



## *Cold Displays*

### ***Olive Display***

*An Array of Sicilian, Spanish and Calamata Olives in Drizzled Olive Oil & Minced Garlic*

\*\*\*\*

### ***International Cheese Display***

*An Array of International & Domestic Cheeses accompanied by Flat Breads, Crackers and*

\*\*\*

### ***Crudités Platter***

*A Fresh Selection of Garden Vegetables Accompanied by Several Home Made Dips*

\*\*\*\*

### ***Fruit Displays***

*A Wonderful Display of Seasonal Fresh Fruit Surrounded by Beautiful Fruit Carvings*

\*\*\*

### ***Butchers Carving Board***

*An Assortment of Sliced Imported Italian Dry Sausage & Meats (Hot & Sweet)*

\*\*\*\*

### ***Grilled Assorted Vegetables***

*Fresh Marinated Grilled Red Peppers, Eggplant, Zucchini and Squash with Minced Garlic, Drizzled with Extra Virgin Olive Oil*

\*\*\*\*

### ***Insalata di Pasta***

*Tri-Colored Spiral Pasta with an array of mixed Vegetables (Served Cold)*

\*\*\*\*

### ***Smoked Atlantic Salmon***

*Whole Smoked Salmon served with Mini Toast Wedges, minced Onions and Chives, Capers and Heavy Cream*

\*\*\*\*

### ***French Bean Salad***

*Red Baby bliss potatoes French green bean red onion and bacon vinaigrette*

### ***Seafood Ceviche***

*Shrimp, fish and squid in a Refreshing Lime Ceviche Dressing with olive oil and seasoning*

# Hot Chafing dishes

## **Lemon and Rosemary chicken**

*Sautéed Chicken Breast in a Lemon Sauce with minced Garlic and Fresh Rosemary*

\*\*\*\*

## **Veal Marsala**

*Tender Sliced Veal Cutlets Sautéed in a Sweet Marsala Wine Sauce with Morsels of Porcini Mushrooms*

\*\*\*\*

## **Salsiccia Con Pepperoni**

*Italian Sausage with Sautéed Onions, Green & Red Peppers*

\*\*\*\*

## **Eggplant Rollatini**

*Eggplant Rollatini Stuffed with Ricotta & Mozzarella Cheeses*

\*\*\*\*

## **Mushroom Risotto**

*Arborio rice slow-cooked in a seasoned broth with Green Peas and Mushrooms*

\*\*\*\*

## **Polpettini al' Antica**

*Traditional Italian Meat Balls, Spiced with Italian Herbs,  
In a Light Tomato Sauce*

\*\*\*\*

## **Wild Mushroom Ravioli**

*Fresh Herbs & Brown butter Sage sauce*

\*\*\*\*

## **Veal Marinara**

*Breaded and Sautéed Tender Cuts of Veal Cutlet Dressed in a seasoned tomato Sauce*

\*\*\*\*

## **Pork Cutlets Dijon**

*Slow-Cooked Sliced Pork Cutlets in a Dijon Seasoning with sliced Apples*

# *Chef's Carving Station*

---

*(Choose two)*



## ***Maple Glazed Pineapple Ham***

*Glazed with Honey, Brown Sugar and Cloves with Sliced Pineapple served with an Orange Hinted Apple Compote*

## ***Golden Roasted Turkey Breast***

*Plump Golden Oven Roasted Turkey, Served with a Spicy Dijon Sauce*

## ***Ribeye Au Jus***

*Tender Oven Baked Ribeye of Beef, Hand Carved and Served with a Creamy Horse Radish Sauce*

## ***Roast Leg of Lamb***

*Slow Oven Cooked with White Wine, Minced Garlic, Rosemary, Thyme and Parmesan Cheese served with a Mint Chutney*

## ***Roasted Suckling Pig***

*Whole Oven Roasted to Perfection accompanied with Sweet Dutch Apple Sauce*

## ***Porcini Mushroom Crusted Pork Loin***

*Seared Loin Of Pork crusted in herbs and mushrooms with a wild mushroom Au Jus*

## Oriental Express



### 鵝 \*Peking Duck

Hand Rolled for you by our Professionally Trained Staff, with Hoisin Sauce and Julienne Scallions

### 糝\* Assorted Dim Sum

Chicken, Shrimp and Vegetable Dim Sum served with Soy Sauce

### 菜 \*Vegetable Spring Rolls

Served with Duck Sauce

### 蝦 Shrimp Fried Rice

Fresh shrimp sautéed with fried rice and Chinese vegetables

# **Fresh Pasta Satation**

( Choose Two)



## **Rigatoni alla Vodka**

Rigatoni Pasta in a Creamy Tomato Vodka Sauce

## **Tortellini Tri-Colore alla Carbonara**

Cheese Filled Tortellini Pasta in a Creamy White Carbonara Sauce with bits of Prosciutto di Parma and Green Peas

## **Farfalle Primavera**

Bow Tie Pasta in Garlic Infused Extra Virgin Olive Oil with Broccoli Florettes and Sun Dried Tomatoes

## **Spaghetti ad Aglia e Oglia**

Spaghetti al dente with Olive Oil, Minced Garlic and Herbs

## **Bucatini Bolognese**

Bucatini Pasta in a Meaty Bolognese Tomato Sauce

## **Orecchiette Con Broccoli di Rabe e Salsiccia**

Orecchiette Pasta served with Sautéed Broccoli Rabe and Pin Wheel Sausage Seasoned Induced with Olive Oil and Minced Garlic



## *Reception menu*

### *Appetizer Course*

*(Select One)*

#### ***Cold Italian Antipasto***

*Genoa salami & Sopressata, Marinated roasted red peppers  
artichoke hearts and olives*

#### ***Seasonal Fresh Fruit***

*Assortment of Fresh Seasonal Fruits and Berries on a decorated Plate*

#### ***Caprese Salad***

*Fresh Mozzarella & Tomatoes Drizzled in Balsamic Vinaigrette , Olive Oil & Basil Leaf*

#### ***Melon & Prosciutto***

*Prosciutto di Parma Wrapped Fresh Honey Dew Melon Wedges*

#### ***Mélange of Grilled Vegetables***

*Seasoned Grilled Vegetables in a Balsamic Glaze and Olive Oil*

#### ***\*Wild Mushroom Ravioli***

*Fresh Herbs & Brown butter Sage sauce*

### *Salad Selection*

*(Select One)*

#### ***Classic Caesar Salad***

#### ***Mediterranean Salad***

#### ***Organic Mixed Greens***



## *Main Entrée*

### ***Prime Rib Au Jus***

*Tender Cut of Prime Rib of Beef served in a Au Jus Sauce*

\*\*\*\*

### ***Crusted Broiled Salmon***

*Dusted with our in House Special Herbs & Spices, Slow Cooked*

\*\*\*\*

### ***Monte Carlo Capon Chicken***

*Three Cheese & Broccoli Stuffed French Breast of Chicken with a White Wine Sauce*

\*\*\*\*

### ***Tilapia Belarus***

*Slow-Cooked Tilapia with a Coat of Creamy Lemon Dill Sauce*

\*\*\*\*

### ***Grilled Skirt Steak***

*Red wine Mushroom and shallot reduction*

\*\*\*\*

### ***Roasted French cut chicken breast***

*Cordon Bleu sauce*

\*\*\*\*

UPGRADES ADD \$10.00 PERSON

### ***\*Filet Mignon ala Palace***

*A Tender Cut of Filet Mignon Delicately Flame Broiled and Complimented with a Chianti Vinaigrette Reduction Sauce*

\*\*\*\*

### ***\*Veal Chop Provencal***

*A Tender Cut Veal Chop Grilled to your Preference with a Bourbon Peppercorn Sauce*

\*\*\*\*

### ***\*Miso Glazed Cod***

*With Shiitake Mushrooms and Bok Choy*

\*\*\*\*

### ***\*Roasted Rack of Lamb***

*Oven Roasted to Perfection with Bread Crumbs, Rosemary and a Hint of Dijon Mustard*

\*\*\*\*

### ***\*Roasted Long Island Duck Breast***

*Blackberry and currant reduction*

# Custom Wedding Cake



## DESSERT

(Select One)

*\*Platters of Petit Fours*  
*Platters of Mixed Miniature Pastry Treats per Table*

\*\*\*\*

*\*Platters with Chocolate Dipped Fruits*  
*Chocolate Dipped Strawberries, Oranges, Apricots, Pineapples per table*

\*\*\*

*\*Platters of Seasonal Fresh Fruits for each table*

\*\*\*

\*\*\*\*\*

***Full Viennese dessert Display***  
***(Additional \$10.00 per guest)***

\*\*\*\*\*

*Coffee ,Tea ,Cordial Bar*