



GRILLING RECEPTION

COCKTAIL HOUR

Decorated Tiered Display Table to Include a variety of Imported & Domestic Cheeses with an assortment of Crackers, Tomato Bruschetta served with crisp Crostini, Garden Fresh Cut Vegetables with Dips, Assorted Hummus & Toasted Pita Chips, Seasonal Sliced Fruits with whole Fruit Garnish

GRILL SERVICE & BUFFET

Includes All of the Following:

Grilled 8oz Ribeye or Strip Steak (1 Steak per person)
Grilled Salmon -Dijon Cream or Lemon Dill Sauce
Grilled Boneless Chicken Breasts -BBQ & Herbed Balsamic sauces served on the side
Choice of Pasta or Meatless Entrée
Grilled Red Skin Potatoes or Rice Pilaf
Corn on the Cob or Veggie Kabobs
Fresh Mozzarella, Tomato & Basil Salad

SALAD

Choice of One:

Mixed Greens with Grape Tomatoes, Cucumbers, Toasted Almonds
dressed with Raspberry Vinaigrette
Spinach Salad with Goat Cheese, Caramelized Onions and Sliced Portobellos
dressed with Balsamic Vinaigrette
Classic Caesar Salad: Romaine Lettuce with Creamy Caesar dressing,
Garlic Croutons and Grated Parmigiana Reggiano

DESSERT

Decorated Tiered Display of Bite Size Decadent Desserts
To include a variety of Mini Cake Squares:
Cheese, Carrot, Cookies & Cream, Red Velvet, Double Fudge
Italian Butter Cookies, French Style Cookies
-Other Desserts Available, Please Ask!
Fresh Brewed Coffee, Decaffeinated Coffee & Premium Teas

PACKAGE INCLUDES

Deluxe Chafing Dishes, Premium Plastic Dinnerware, Regular Silverware,
Linen Tablecloths & Napkins, Buffet Table Skirting

