

# DINNER MENU

## TRAY PASSED HORS d'OEUVRES

### Parmesan Soufflé

Parmesan & Romano Cheeses

Piped on to Toast Bread Rounds and Broiled until Golden

### Mini Beef Hamburgers

Served Open Face on a Soft White Toasted Roll

With Mustard, Mayo, and American Cheese

### Whipped Feta and Cucumber Rounds

Feta with Cream Cheese, Lemon Juice, Olive Oil

Sea Salt and Pepper

Topped with a Chiffonade of Basil and Sun Dried Tomato

### Chicken Curry Cups

Tender Pieces of Chicken mixed with Dried Cranberries, Raisins and Pecans.

Tossed with a Sweet Curry Dressing and served in Baked Won Ton Cups

### Caprese Cup

Tomato, Basil Pesto Marinated Mozzarella, Aged Balsamic Pearls

### Belgium Endive

Creamed Goat Cheese, Fig, Candied Walnut

### Shrimp Lollipops

With Sweet & Sour Sauce

### Potato Pancakes

Served with Sour Cream

### Ahi Tuna Taco

Served with Mango Salsa

### Smoked Chicken & Goat Cheese

Served with Mango Salsa

## SALAD

### Green Salad

Red & Yellow Cherry Tomato, Cucumber, Carrot, and Onion  
Romaine Lettuce and Watermelon Radish. With Champagne Vinaigrette

## ENTREES

### Beer Braised Beef Short Ribs

Pan Seared and Braised in Lager, Beef Broth  
Carrot Celery and Onion  
Served with Braising Sauce

OR

### Parmesan Crusted Chicken with Lemon Sage Sauce

Boneless Skinless Chicken Breast  
Encrusted with Parsley, Lemon Zest, Panko Bread Crumbs and Parmesan  
Sautéed in Butter and Olive Oil  
Finished with a Sage & Lemon Wine Sauce

OR

### Miso Glazed Salmon

Marinated in a Mixture of White Miso, Sake, Mirin, Soy, Ginger and Honey  
Pan Seared

OR

### Eggplant Parmesan

## SIDES

Buttery Mashed Potatoes  
Sauté of Seasonal Vegetables  
Rolls with Crocks of Butter

## DESSERT

Chocolate Pot de Crème & Sugar Cookie

## BAR SERVICE

Beverages will be charged on consumption with minimum of \$32 per guest.

Bar SetUp Fee: \$150

House Cocktails: \$10

Call Cocktails: \$12

Wines By The Glass: Varies

Cava: \$9

Beer: \$7 - \$9

