

Seated Dinner

Passed Hors d'oeuvres

Indonesian Chicken Satés
with Peanut Sauce

Miniature Crab Cakes
Classic Tartar Sauce

Golden Tomato Crostini
Yellow Tomato, Brie, and Balsamic Reduction

Served Salad Course

Field Green Salad
Wild Field Greens, Grape Tomatoes, Cucumbers, Matchstick Carrots and Diced Onions
Tossed with Champagne Vinaigrette

Or

Classic Caesar Salad
Hearts of Romaine Lettuce Tossed with Freshly Grated Parmesan, Sourdough Croutons and
Creamy Caesar Dressing

Served Dinner

Roasted Garlic Honey Chicken
Pan-Seared Chicken Breast Finished with a Roasted Garlic Honey Cream

Or

Mango Chicken
Caribbean Marinated Chicken Breast
Grilled and Finished with Mango Salsa

Summer Vegetable Medley
Julienne of Zucchini, Yellow Squash, Red Pepper, Red Onion and Carrots

Or

Autumn Vegetable Medley
Fresh Sautéed Carrots, Parsnips, Mushrooms and Winter Squash

Saffron Basmati Rice
Basmati Rice Pilaf Simmered in a Saffron Broth
Tossed with English Peas and Diced Carrots

Or

Roasted Red Potatoes
Baby Red Potatoes Tossed with Garlic, Rosemary and Olive Oil then Oven-Roasted

Dessert and Coffee

Assorted Miniature Pastries

Coffee and Tea

Decaffeinated and Regular Coffee

Assorted Teas