



Prom

4 Hour Reception • Minimum 100 People

Mocktail Hour

Fruit & Cheese Display
Vegetable Crudite
Passed Hors D'Oeuvres

Sit Down Dinner

Choice of 1 Salad (House/Caesar) or Penne Alla Vodka
Choice of 2 Entrée Selections

Dessert

Chef's Assortment of Sliced Cake

Refreshments

Soft Drinks
Signature Mocktail



HORS D'OEUVRES

Passed Butler Style

TIER 1 – Choose 3

Raspberry & Brie in Phyllo

Franks in a Blanket

Edamame Dumplings with
Teriyaki Sesame Sauce

Vegetable Dumpling with
Thai Chili Sauce

Pistachio & Goat Cheese Lollipop

Mini Reuben

Thai Spring Roll with
Orange Ginger Glaze

Mini Eggplant Rollatini

Mini Quesadilla
(Chicken or Beef)

Watermelon & Feta
with Microbasil

Candied Bacon Strips

Caprese Skewers
(Mozzarella, Tomato, Basil)

Chicken Satay with Teriyaki Glaze

Buffalo Chicken Rangoon
with Bleu Cheese

Mushrooms Stuffed
With Sausage & Mozzarella

Bacon Wrapped Dates
with Cream Cheese

Wild Mushroom Risotto Cake
with Truffle Glaze

Sesame Chicken
with Ginger Glaze

TIER 2 – Choose 3

Crab Cake with Chipotle Mayo

Panko Crusted
Orange & Ginger Shrimp

Lamb Chops with Chutney

Coconut Shrimp

Citrus Crab Salad in Endive

Tequila Marinated Shrimp Skewer

Shrimp Spring Roll
with Sweet Cilantro Thai Chili

Petit Filet Mignon with
Caramelized Onions on Brioche

Shrimp Kebab
with Roasted Garlic Aioli

Bacon Wrapped Scallops

Mini Fish Taco
with Avocado & Spicy Aioli

Seared Sesame Crusted Tuna

Crabmeat, Pineapple,
Cilantro Asian Spoons

Baked Clams Oreganata

Shrimp & Scallop Ceviche

Filet Mignon Crostini
with Horseradish Cream

PLATED ENTRÉE SELECTIONS

Served with Chef's Selection of Starch and Vegetable

Fresh Atlantic Salmon

with Citrus Dill Beurre Blanc or Mango Salsa

Miso Glazed Salmon

Jumbo Crabmeat Stuffed Shrimp Over Parmesan Risotto

Parmesan & Panko Crusted Halibut

With Lemon Cilantro Sauce

Herb Crusted Mahi Mahi with a Lobster Broth

Chicken Ariana

Chicken Breast Stuffed with Roasted Red Peppers, Prosciutto, Mozzarella & Balsamic Reduction Demi Glaze

Chicken Carciofi

Lemon Butter, White Wine, Artichoke Hearts, Basil, Plum Tomatoes & Scallions

Chicken Francaise

Egg Batter Dipped with Pesto & Parmesan, Sautéed With Shallots, Lemon, Butter & White Wine

Frenched Chicken

Breast of Chicken on the Bone Roasted with Herbs Over Maple Scented Sweet Potato Puree

Grilled Vegetable Napoleon

Grilled Eggplant, Red Peppers, Zucchini, Portabella Mushroom, Red Onions & Mozzarella Stacked in a Golden Pastry

UPGRADED SELECTIONS*

NY Strip Steak

Roasted Prime Rib au Jus

Braised Boneless Short Rib with Frizzled Onions

Chateaubriand

Tenderloin of Beef with Red Wine Mushroom Sauce

Roast Rack of Lamb

Land & Sea

6 oz Filet with 6 oz Lobster Tail

**Available at an additional cost per person. See our banquet manager for details.*

