

TRADITIONAL CELEBRATION MENUS

The Following Menus include a Selection of Hors d'oeuvres, Coffee Station, and a Dessert

Buffet Menu

~Hors d'oeuvres Passed~
(Choice of three)

Shrimp & Lime Tostadas
Cuban Phyllo Cigars
beef & onions wrapped in phyllo, served with salsa fresco
Marinated Lamb on Skewers
Marinated with English mint
Oriental Chicken Tartlets
Swedish Meatballs
with a sweet & spicy mustard sauce for dipping
Hazelnut, Honey & Gorgonzola Crostini

Beef & Broccoli Wontons
with ginger soy dipping sauce
Cheddar Cheese Tartlets
Seafood Pockets
baby crepes with crab filling, topped with bay shrimp & dill
Teriyaki Chicken Skewers
Quesadillas
with mango, brie & green chili
Broccoli Pancakes with Cream Fraiche

Buffet 1

Gourmet Green Salad
Tossed in our own red wine vinaigrette dressing
Seasonal Fresh Fruit
Grilled Green Beans with Marinated Red Onions, Tomatoes & Artichokes
Rice Pilaf
Four Cheese, Vegetable & Pasta Bake
rotini pasta, carrots, creamy garlic cheese, fontina and gorgonzola cheese, plum tomatoes, and fresh herbs
Raspberry Chicken
raspberries & tomatoes in a creamy white wine sauce
Fresh Baked Rolls & Butter

Buffet 2

Gourmet Green Salad
tossed with our own red wine vinaigrette dressing
Seasonal Fresh Fruit
Roasted Vegetable Salad
oven roasted eggplant, zucchini, asparagus, bell pepper, and red onion, tossed lightly in balsamic vinaigrette
Potato Au Gratin
Cascade of Breads & Rolls, Butter
whole breads, rosemary rolls, & european baguettes uniquely displayed
Entrees (Choice of two):
Cider Marinated Chicken Breast
stuffed with spinach, in a delicious cider vinegar sauce with apricots & raisins
Marinated New York Strip
served with side of horseradish cream & Madeira sauce, carved to order
Herb Roasted Salmon
with a lemon chive sauce

~ DESSERT & COFFEE STATION ~

Roasted Pear & Amaretto Trifle
Chocolate Decadence Cake
OR
Celebration Cake
Made to Order
Coffee, Decaffeinated Coffee

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“Sit-down” Served Menu

~Hors d'oeuvres Passed ~

(Choice of three)

Pear & Gorgonzola Crostini
Lamb in Pita Triangles
Lime Marinated Chicken Skewers
wrapped with red peppers
Beef & Horseradish Crostini
Ginger Chicken Cakes
with cilantro lime mayonnaise

Beef Teriyaki
Tortellini on Skewers
served with parmesan lemon dip
Artichoke & Gorgonzola Focaccine
Quesadillas
with smoked Gouda & caramelized onions
Stuffed Mushrooms

~Hors d'oeuvres Display ~

Toasted Pita Points with a Trio of Dips
classic hummus, red pepper pesto & olive tapenade
Wheels of Brie
served with a variety of gourmet crackers
Tiered Grape Display

Menu 1

Caesar Salad with Garlic Croutons & Parmesan
served with fresh baked rolls & butter
Herb Rolled Chicken Breast
filled with garlic, sun-dried tomatoes & parmesan, served with leek basil sauce
Rosemary Roasted Baby Potatoes
Glazed Carrot Bundles

Menu 2

Gourmet Green Salad
tossed in our own red wine vinaigrette, served with fresh baked rolls & butter
Pine Nut & Basil Crusted Salmon with Chardonnay Sauce
Caramelized Onion Mashed Potatoes
Blue Lake Green Beans

Menu 3

Warm Baby Spinach Salad
with sautéed mushrooms, toasted pine nuts & feta cheese, served with fresh baked rolls & butter
Filet Mignon with Peppercorn Cognac Sauce
Vegetable Potato Ragout
yukon gold potatoes, shallots, asparagus, & sugar snap peas

Dessert & Coffee Service

Mascarpone Cheesecake with Warm Dulce de Leche Sauce
Coffee, Decaffeinated Coffee, Assorted Teas

ALTERNATIVE TRADITIONAL MENU SELECTIONS

Buffet

Entrées

Raspberry Chicken - raspberries and tomatoes in a creamy white wine sauce

Chicken Dijon - creamy Dijon sherry sauce with green peppercorn & mushrooms

Chicken Breast Fortiere - sautéed chicken breast, Portobello & crimini mushrooms in a garlic red wine sauce

Chicken Francoise - with mushrooms & artichokes

Chicken Picata – with a light wine/lemon sauce, capers, and parsley

Chicken Daniel Saint - with sauce of chives, tarragon, basil, tomatoes, & cream

Prime Ribs of Beef - with shitake pan gravy

Marinated New York Strip - served with side of horseradish cream & Madeira sauce, carved to order

Brisket with Marsala Mushroom Sauce

Zucchini Scaled Salmon - fresh king salmon filet, baked with horseradish cream, dill & thin sliced zucchini

Pastas

Penne Pasta - with sun dried tomatoes, artichoke hearts & parmesan cheese

Bow Tie Pasta - with Green Beans and Cherry Tomatoes, Lemon Mustard Dressing

Southwest Pasta - with vegetables, goat cheese & cilantro

Artichoke & Mushroom Lasagna - sautéed mushrooms & artichoke hearts layered with a béchamel sauce, noodles, & parmesan

Gourmet Lasagna - the finest in ground beef, Italian sausages, garlic, tomatoes & three kinds of cheese

Mediterranean Pastatta - artichokes, roma tomatoes, Asia go cheese, fettuccine, & eggs, layered & baked to perfection

Salads & Accompaniments

Palisades Market Caesar Salad – with garlic croutons & parmesan

Gourmet Green Salad with Mango – tossed in our own red wine vinaigrette

Roasted Vegetable & Potato Salad - roasted eggplant, zucchini, asparagus, bell pepper, yukon gold potatoes, tossed lightly in balsamic vinaigrette

Grilled Green Bean Salad with Marinated Red Onions & Tomatoes

Grilled Fennel Salad with Red Bell Peppers & Feta Cheese - tossed in a lemony vinaigrette

Rice Medley, Rice Pilaf, Jasmine Rice (with shallots, wheat berries & herbs)

Garlic Mashed Potatoes, Rosemary Roasted Yukon Gold Potatoes

Potatoes Au Gratin

“Sit-Down” Served

Hors d’oeuvres Display

Vegetable Crudite - blanched & marinated asparagus, carrots, mushrooms, cornichons, and olives, with watercress spinach dip

Seasonal Fresh Fruit Tray

Entrées

Leek Stuffed Chicken Breast - with a creamy walnut sauce

Herb Rolled Chicken Breast - filled with garlic, sun dried tomatoes & parmesan, served with leek basil sauce

Or any of the Buffet Chicken Entrees listed above

Filet Mignon - with cabernet & port sauce

Filet Mignon - in a red wine, wild mushroom, & prosciutto sauce

Baltic Archipelago Salmon - served with a wonderful herbed crème fraiche sauce

Salads & Accompaniments

Palisades Market Caesar Salad – with garlic croutons & parmesan

Gourmet Green Salad with Mango - mixed greens, tomatoes, cucumbers, mushrooms, tossed in our vinaigrette Dressing

Warm Baby Spinach Salad – with sautéed mushrooms, toasted pine nuts, & feta cheese

Julian Vegetables or Blend of Zucchini, Mushrooms, and Carrots

Vegetable Ragout – sugar snap peas, asparagus, red & yellow peppers, & shallots

Rice Medley, Rice Pilaf, and Jasmine Rice (with shallots, wheat berries & herbs)

Garlic Mashed Potatoes

Dessert Selections

Raspberry White Chocolate Cheesecake / New York Cheesecake / Oreo Cookie Cheesecake / Dulce De Leche Cheesecake

Orange Almond Cake with Mocha Sauce / Chocolate Decadence Cake / Key Lime Pie / Lemon Raspberry Tart with Chocolate

Apple Cobbler / Swedish Cream Cake with Whipped Cream & Berries / Lemon Pound cake with Strawberries

Warm Chocolate Tart with Pecan Caramel Sauce / White Chocolate Crème Brule / Home Baked Cookies & Dessert Bars