

*Gourmet Platters, Salads, and Cold Buffet*

*Assorted Breads and Mini Dinner Rolls*

*Fresh Vegetable Crudite*

*Assorted Cut Cheeses Platters*

*With Crackers, Flatbreads, and Bread sticks*

*White Bean and Sundried Tomato Bruschetta Served with Crostini*

*Tossed Seasonal Green Salad*

*Mesclun Salad: Assorted Wild Baby Lettuces*

*Sonoma Spinach Salad*

*With Pine nuts, Crumbled Gorgonzola, in an herbed Balsamic Vinaigrette*

*Shrimp and Cous Cous Salad*

*With a Caramelized Shallot Rice Wine Vinaigrette.*

*Tricolor Fusilli Pasta Salad*

*with Sundried Tomato, Artichoke Hearts, Broccoli, Olives, and a Balsamic Vinaigrette*

*Grilled Chicken, Bowtie Pasta Salad with Pesto Mayo Dressing*

*Herb Roasted Bacon Scallion New Potato Salad*

*Roasted Red Pepper and Celery Potato Salad*

*Herb Roasted Fresh Vegetable Tossed with Lemon Herb Cous Cous*

*Tortellini Primavera*

*Green Bean, Beets, and Gorgonzola Salad*

*Grilled or Steamed Fresh Asparagus Platter (seasonal)*

*Mediterranean Rice Salad*

*Tomato, Fresh Mozzarella, Basil Platter or Salad*

*Tomato, Artichoke Heart, Mozzarella and Basil Salad*

*Tomato and Cucumber Salad*

*Fresh Fruit Kabobs an a Carved Watermelon with Honey Yogurt Sauce*

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*Please Consult With David or Melissa for Pricing.*



## Gourmet Platters and Cold Buffet

*(Please consult Melissa or David for pricing)*

### *Grilled or Roasted Fresh Vegetable Platter*

*Eggplant, Portobello Mushrooms, Zucchini, Yellow Squash, Red Peppers  
Can be served over cous cous*

### *Marinated Grilled Chicken Breasts*

*Rosemary Garlic, Teriyaki, Lemon-Basil & Thyme, Lemon Garlic, Pesto, Cajun, Pomerey Mustard*

### *Herb Grilled Jumbo Shrimp with Caper Remoulade*

### *Poached Salmon Platter with Lemon Dill Sauce*

### *Smoked Salmon or White Fish Platter*

*With Chopped egg, onions, capers, cream cheese*

### *Potato Crusted Salmon Platter*

*With horseradish dijon sour cream*

### *Asian Marinated Grilled Gulf Shrimp*

*Over grilled vegetable lo mein salad*

### *Roasted Sliced Filet Mignon Platter*

*With Crispy Onions & Horseradish Sauce*

### *Chicken Carvers:*

*Di Florencia: spinach, garlic, toasted pine nuts, & a hint of gorgonzola cheese*

*Apricot Dijon Chutney*

*Cranberry and Sage Stuffing*

### *Carved Honey Cured Glazed Ham*

*With Honey Mustard Sauce*

### *Chicken Salads*

*Tarragon, Rosemary Garlic, Mediterranean Rice, Teriyaki*



*Gourmet Platters*

*Sample Menu 1*

*Assorted Freshly Baked Rolls And Butter*

*Tossed Green Salad With Balsamic Vinaigrette Dressing*

*Herb Roasted Bacon Scallion Potato Salad*

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*Rosemary Garlic Grilled Chicken Breast Platter*

*Grilled Fresh Vegetable Platter*

*Gourmet Cookies and Brownies*

*Luncheon: \$18.25 Per Person Plus 6% tax*

*Dinner: \$25.50 Per Person Plus 6%tax*



*Gourmet Platters*

*Sample Menu 2*

*Assorted Freshly Baked Rolls And Butter*

*Mesclun Salad With Balsamic Vinaigrette Dressing*

*Herb Roasted Bacon Scallion Potato Salad*

*Fresh Mozzarella, Tomato, Basil Platter*

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*Rosemary Garlic Grilled Chicken Breast Platter*

*Herb Roasted Carved Filet Platter with Crispy Onions and  
Horseradish Sauce*

*Grilled Fresh Vegetable Platter*

*Luncheon: \$27.00 Per Person Plus 6% tax*

*Dinner: \$35.00 Per Person Plus 6% tax*

