

# Wedding & Event Menu

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# **BUTLER PASSED HORS D'OEUVRES**

Hand-passed on unique trays & artisan frames incorporating flowers, herbs & fresh greenery. Passed Hors d'oeuvres are only offered with full service or customized packages & are priced at 1 1/2 pieces per guest.

## **BUTLER PASSED SEAFOOD SELECTIONS JUMBO SEA SCALLOPS**

wrapped in applewood smoked bacon

## **LUMP BLUE CRAB CAKES**

with sweet onion remoulade

## **JUMBO SHRIMP COCKTAIL "SHOT"**

in a shot glass with cocktail sauce layered with wasabi cream

## **TUNA TARTARE**

on a wonton crisp with whipped avocado & ginger-soy vinaigrette

## **COCONUT SHRIMP TEMPURA**

with mango chutney

## **FRESH ATLANTIC SALMON CAKES**

with preserved lemon, caper & dill aioli

## **CLASSIC OYSTERS ROCKEFELLER**

with spinach, shallots, white wine, butter, bread crumbs & Pernot

## **LUMP CRAB STUFFED MUSHROOMS**

with garlic-butter scampi sauce

## **LOWCOUNTRY SHRIMP & GRITS**

our award winning recipe served in a mini martini glass

## **BACON WRAPPED SHRIMP**

with Southern Comfort BBQ sauce over cheddar grits

## **LOW COUNTRY SHE-CRAB SOUP "SHOT"**

spiked with aged Sherry

## **SEAFOOD NEWBURG VOL-AU-VENT**

crab, scallops, shrimp, & sherry cream sauce in puff pastry shells

## **SESAME SEARED TUNA TASTING SPOONS**

Ahi atop seaweed salad with a dollop of wasabi cream

## **CHARLESTON "PICKLED" SHRIMP**

in a shot glass with spicy bloody mary "pipette"

## **DECADENT CRAB TOAST**

lump crab & boursin broiled on baguette slices

## **SPICED SHRIMP SKEWERS**

with "sugared" pineapple

# **BUTLER PASSED CHICKEN, BEEF & PORK SELECTIONS**

## **ANGUS MEATLOAF "CUPCAKES"**

brown sugar & bacon glaze with whipped potato 'icing

## **GRILLED CHICKEN SATAY SKEWERS**

with spicy Thai peanut sauce

## **MINIATURE BEEF WELLINGTON**

with mushroom duxelle, Cabernet reduction & Gorgonzola

## **FRIED CHICKEN SKEWERS**

in shot glasses of buttermilk ranch

## **ASIAN CASHEW CHICKEN SALAD**

served on gingersnaps

## **TARRAGON CHICKEN VOL-AU-VENT**

in a puff pastry with tarragon, white wine & creami

## **QUESADILLA WEDGES**

blackened chicken or shaved prime rib with salsa & sour cream

## **MOONSHINE & HONEY CHICKEN**

featuring Broadslab Legacy Reserve. Served on a mini tasting plate  
with fried noodles & scallion garnish

## **SATSUMA GLAZED PORK BELLY**

with crystalized ginger shavings on tasting spoons

## **SOUTHERN MARTINIS**

Southeastern NC BBQ on a bed of slaw with a hush puppy "olive" in  
martini glasses

## **SPICY BEEF EMPANADAS**

classic Argentinian-style savory beef pies

## **BUTLER PASSED SLIDER & SANDWICH SELECTIONS**

### **ANGUS CHEESEBURGER SLIDERS**

on brioche with ketchup, mustard & pickle

### **PULLED PORK SLIDERS**

with BBQ sauce & creamy coleslaw on Hawaiian rolls

### **PETITE CUBANOS**

roasted pork, black forest ham, swiss, mustard & pickles

### **CHICKEN & WAFFLE SLIDERS**

with buttermilk fried chicken & sriracha maple glaze

### **TARHEEL COUNTRY HAM BISCUITS**

TARHEEL COUNTRY HAM BISCUITS

### **MINI FRIED OYSTER OR SHRIMP PO' BOYS**

with creole remoulade

### **HAM & SWISS SLIDERS**

on sweet Hawaiian rolls & poppy seed-mustard butter

# **BUTLER PASSED MINI SOUP & SANDWICH SHOTS**

## **CUBAN BLACK BEAN**

with pepper-jack quesadilla wedge

## **CREAM OF ROASTED TOMATO SOUP**

with grilled pimento cheese triangle

## **BUTTERNUT SQUASH BISQUE**

with apple-brie panini slice

## **CAPRESE SKEWERS**

grape tomatoes, fresh mozzarella, basil oil & balsamic "pipettes"

## **ROASTED TOMATO TARTLET**

with Parmesan crust

## **DRIED APRICOT CANAPÉS**

filled with bleu cheese & topped with peppered pistachios & honey

## **CURRIED VEGETABLE SAMOSAS**

with tamarind sauce & coriander chutney

## **TUSCAN BRUSCHETTA**

Roma tomatoes, fresh garlic, basil chionade, olive oil, Parmesan & balsamic reduction

## **ARUGULA SALAD CUPS**

Our award winning recipe with dried cranberries, bleu cheese, praline pecans, & cider vinaigrette

## **FRIED MAC & CHEESE**

classic Argentinian-style savory beef pies

## **SPINACH & ARTICHOKE PIE**

with blend of cheeses in phyllo pastry cups

## **MUSHROOM DUXELLE VOL-AU-VENT**

in a puff pastry with fresh garlic, thyme, white wine, & cream

## **BLACK BEAN CAKES**

with roasted corn relish & lime crème fraiche

## **TROPICAL FRUIT SKEWERS**

with rum sauce in shot glasses

## **VEGETABLE CRUDITÉ**

julienned red peppers, carrots, celery, & cucumber with buttermilk ranch in shot glasses

## **HOUSEMADE ROASTED GARLIC HUMMUS**

with pita wedges in cups. Garnished with parsely & red peppers.

## **BACON WRAPPED SWEET POTATO BITES**

with brown sugar & pecan glaze

# SAVORY HORS D'OEUVRE STATIONS & DISPLAYS

Hors d'oeuvres Stations are only offered with full service or customized packages. They are priced per person and are replenished for one hour from the beginning of service.

## THE ISLE'S GRAND SEAFOOD DISPLAY

### JUMBO SHRIMP COCKTAIL

on ice with Tanqueray-laced cocktail sauce

### ROASTED TOMATO TARTLET

on ice with Tanqueray-laced cocktail sauce

### MINI LUMP CRAB CAKES

with sweet onion remoulade

### COCONUT SHRIMP TEMPURA

with mango chutney

### JUMBO SEA SCALLOPS

wrapped in applewood smoked bacon

### LUMP BLUE CRAB DIP

served hot with buttered crostini

### OYSTERS ROCKEFELLER

w/spinach, shallots, white wine, butter, bread crumbs & pernot

### FRESH ATLANTIC SALMON CAKES

with preserved lemon & dill aioli

### LOW COUNTRY BOIL

shell-on, deveined, peel & eat shrimp steamed with new potatoes, fresh corn, smoked sausage & old bay seasoning. Served with melted butter, cocktail sauce, & Tabasco

### ENGLISH TEA INSPIRED STATION

Your Choice of Three Finger Sandwiches Below in addition to a Fresh Seasonal Fruit Display with Fresh Baked Scones, Lemon Curd & Devonshire Cream

### GOURMET CROSTINI STATION

Our Crostini Station offers Toasted Baguette Rounds, Warm Pita Triangles, an Assortment of Artisan Chips & Crackers. Your choice of 2 selections

### HOT DIPS

SPINACH ARTICHOKE DIP, LUMP BLUE CRAB DIP  
CHORIZO & JALAPENO QUESO, COLD SPREADS  
CHARLESTON SHRIMP PÂTÉ, HOUSE-SMOKED FISH DIP  
PIMENTO CHEESE, ROASTED GARLIC HUMMUS

# FARMER'S MARKET DISPLAY

Featuring a variety of Seasonal Vegetables served Raw, Roasted & Pickled. Crudités are presented alongside an Assortment of Dressings including Buttermilk Ranch, Roquefort, & Green Goddess

## CHEF'S ARTISAN CHEESE & FRESH FRUIT DISPLAY

An Abundance of Seasonal Fresh Fruits & an Assortment of International & Domestic Cheeses Artfully Decorated with Edible Flowers & Fruit Carvings from the Chef. Served with Artisan Cracker Assortment.

## SLIDER SANDWICH STATION

SLIDER SANDWICH STATION Choose three of the selections below to build your custom slider station.

### ANGUS CHEESEBURGERS

on brioche with your choice of: classical style with ketchup, mustard & pickle or bacon-gorgonzola burgers with caramelized onions

### BBQ PULLED PORK SLIDERS

with creamy coleslaw on Hawaiian buns

### PETITE CUBANOS

on Cuban bread with roasted pork, ham, Swiss, mustard & pickles

### CHICKEN & WAFFLE SLIDERS

with buttermilk fried chicken & Sriracha maple glaze

### MINI FRIED OYSTER OR SHRIMP PO' BOYS

with creole remoulade

### HAM & SWISS SLIDERS

with sweet Hawaiian rolls & poppy-seed mustard butter

### MASHED POTATO BAR

Yukon gold potatoes whipped with butter and heavy cream.

SHREDDED CHEESES CRISPY BACON CARAMELIZED ONIONS  
SAUTÉED BELL PEPPERS BLANCHED BROCCOLI GRAVY BUTTER  
SOUR CREAM SCALLIONS

### LA TAQUERIA BAR

Guests are able to create their own tacos with our & corn tortillas, a trio of meat fillings including Carne Asada (Beef), Carnitas (Pork) & Grilled Tequila-Lime Chicken as well as a variety of condiments such as Pico de Gallo, Salsa Verde, Shredded Cheese, Guacamole, Sour Cream, Diced Tomatoes, Shredded Lettuce, Lime Wedges, Rice, & Black Beans.

## CHEF ATTENDED STATIONS

Chef-attended stations are very popular & are appropriate for cocktail receptions, as a part of a buffet package, or during the cocktail hour prior to dinner service. Stations have the advantage of keeping guests circulating & socializing as well as allowing guests the opportunity to receive personal, friendly & professional service from the Isles' kitchen team. Please note, stations are only available for events with 50 guests or more & as part of a customized full-service menu or addition to a buffet package.

## CARVING STATIONS PORK

### ROASTED PORK LOIN WITH PEACHES

served with Southern Comfort spiked peach compote

### CARRIBEAN STYLE JERK PORK LOIN

served with warm pineapple chutney

### BAKED BLACK OAK HAM

studded with cloves, basted in brown sugar & served with Jezebel sauce

### GRILLED ESPRESSO & CORIANDER RUBBED FLANK STEAK

served with green peppercorn sauce & purée of garlic cont

### SOUTHWESTERN STYLE BEEF BRISKET

served with maple-chipotle BBQ sauce

### GRILLED "CHURRASCO" OR ARGENTINIAN STYLE STEAK

served with chimichurri sauce

### TRADITIONAL ROAST BEEF

served with brown gravy & roasted mushrooms

### HERB CRUSTED PRIME RIB

with au jus & horseradish cream

### CRACKED PEPPERCORN ROASTED BEEF TENDERLOIN

with Gorgonzola cream & Cabernet demi

### LEMON-THYME ROASTED CORNISH HENS

with shallot-white wine pan sauce

### HERB-BRINED TURKEY BREAST

with giblet gravy & cranberry-orange relish

# CHEF ATTENDED SAUTE STATIONS

Please note, stations are only available for events with 50 guests or more & as part of a customized full-service menu or addition to a buffet package.

## LOW COUNTRY SHRIMP & GRITS STATION

Our Award-Winning recipe featuring sautéed shrimp in a rich cream sauce flavored with Applewood smoked bacon, Tasso ham, white wine, fresh herbs & served over creamy grits.

## GOURMET PASTA STATION

Pasta cooked to order with an array of meats, vegetables, & sauces from which your guests may choose

### PASTA

Choose two: Linguine, Penne, Bowtie, & Angel Hair

### SAUCES

Marinara, Alfredo, Vodka, Fra Diavolo, Scampi, Pesto & Pesto Cream

### MEAT

Grilled Chicken, Italian Sausage, Meatballs, & Jumbo Shrimp

### FRESH VEGETABLES & HERBS

Onions, Peppers, Mushrooms, Spinach, Sundried Tomatoes, Fresh Basil, Artichoke Hearts, Roasted Red Pepper & Roasted Garlic

### CHEESES

Pecorino Romano, Parmesan & Mozzarella

## ASIAN NOODLE STATION

Guests choose Lo Mein or Rice Noodles to be stir-fried in a Wok along with their choice of assorted vegetables, meats, & sauces.

Guest noodle creations are presented in a take-out box with chopsticks.

### MEATS/PROTEIN

Chicken, Pork, Beef, Tofu, Shrimp

### VEGETABLES

Snow Peas, Mushrooms, Broccoli, Peppers, Green Onions, Carrots, Cabbage, Bean Sprouts

### SAUCES

Thai (Spicy Chili Sauce) Malay (Peanut Sauce) Chinese (Soy Sauce)



## A TASTE OF THE SOUTH BUFFET PACKAGES

Our Chef has skillfully paired dishes to offer a variety of delicious & delightful culinary experiences that guests are sure to enjoy.

### THE "SOUTHERN CHARM" PACKAGE

Package includes two passed hors-d'oeuvres, two entrée selections, two side selections, one salad & one Bread as well as a Tea Station & Unlimited Soft Drinks at the Tiki Bar

#### BUTLER PASSED HORS D'OEUVRES

(Choose two)

##### MINI BUTTERMILK BISCUITS

with NC country ham & red pepper jelly

##### CLASSIC DEVILED EGGS

with fresh chives

##### BACON WRAPPED SWEET POTATO BITES

with brown sugar and pecan glaze

##### HEIRLOOM TOMATO TARTLETS

with basil, caramelized onions & parmesan crust

#### ENTRÉES

(Choose two)

##### BUTTERMILK-BRINED FRIED CHICKEN BREAST

with country ham milk gravy

##### CAROLINA CHICKEN CORDON BLEU

stuffed with housemade pimento cheese & prosciutto.

##### ROASTED PORK LOIN

with Southern Comfort peach compote

##### OLD-FASHIONED BEEF STEW

baby carrots, red potatoes, Vidalias, & long grain rice

##### TRADITIONAL ROAST BEEF

with brown gravy & horseradish cream (carving fee applies)

##### BLACK OAK BAKED HAM

basted in brown sugar & served with Jezebel sauce (carving fee applies)

Andouille Sausage & Cornbread Stued Breast of Chicken with sage pan  
gravy

#### SIDES

Praline Pecan Sweet Potato Casserole

Cabot Cheddar Macaroni & Cheese Whipped Potatoes

Baby Green Beans with Shallots & Country Ham Southern Succotash  
with Butterbeans, Corn, & Bacon Braised Collard Greens with Pork

Belly Summer Squash & Vidalia Casserole

#### SALADS

(Choose one)

Garden Salad of Field Greens with Assorted Dressings Classic Red Bliss

Potato Salad Macaroni Salad with Cheddar, Ham, & Green Peas Broccoli

Salad with Raisins, Sunflower Seeds, & Bacon

#### BREAD

(Choose one)

Cornbread Muns or Dinner Rolls with Whipped Butter



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**A TASTE OF THE SOUTH BUFFET PACKAGES "DOWN HOME" BBQ PACKAGE**

This package includes two passed hors-d'oeuvres, two entrée selections, two side selections, one salad & one Bread as well as a Tea Station & Unlimited So Drinks at the Tiki Bar .

**PASSED HORS D'OEUVRES**  
(Choose two)

**BUTTERMILK FRIED CHICKEN SKEWERS**  
in shot glasses of ranch with slivers of  
green onion

**FRIED GREEN TOMATOES**  
in shot with sweet onion remoulade

**CLASSIC DEVEILED EGGS**  
with fresh chives Mini

**BUTTERMILK BISCUITS**  
with NC country ham & red pepper jelly

**ENTRÉES**  
(Choose two)

**SOUTHEASTERN NC PULLED PORK**  
with an assortment of regional sauces

**SWEET & TANGY BARBECUED CHICKEN**  
with our house-made honey BBQ sauce

**ANGUS BEEF BRISKET**  
melt in your mouth brisket with a sweet & savory 'mop' sauce

**BABY BACK RIBS**  
slow cooked & grilled with a sweet & smokey BBQ sauce

**CRISPY CORNMEAL & BLACK PEPPER FRIED CATFISH**  
from the NC mountains, fried golden & served with tartar sauce

**SIDES**  
(Choose two)

Baked Beans with Brown Sugar & Pork Belly Fresh  
Summer Corn on the Cob Cabot Cheddar Baked  
Macaroni & Cheese Baby Green Beans with Shallots &  
Country Ham Herb Roasted "New Potatoes" Southern  
Succotash Brunswick Stew

**BREAD**  
(Choose one)  
Hushpuppies, Slider Buns, or Texas Toast

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## A TASTE OF THE COAST REGIONAL FAVORITES LOW COUNTRY SOIREE

This Package includes two passed hors-d'oeuvres, two entrée selections, two side selections, one salad & one Bread as well as a Tea Station & Unlimited Soft Drinks at the Tiki Bar.

### BUTLER PASSED HORS D'OEUVRES

(Choose two)

#### SHE CRAB SOUP "SHOTS"

with aged Sherry

#### DIVER SEA SCALLOPS

wrapped in applewood smoked bacon

#### PETITE LUMP CRAB CAKES

with sweet onion remoulade

#### JUMBO SHRIMP COCKTAIL

served in shot glasses with cocktail sauce

### ENTRÉES

(Choose two)

#### SHRIMP & GRITS SAUTE STATION

our award-winning recipe featuring sauteed shrimp in a rich cream sauce flavored with applewood smoked bacon, tasso ham, white wine, and fresh herbs served over creamy grits. (Chef attended station)

#### CRAB STUFFED FLOUNDER WITH LOBSTER CREAM

roulades of fresh flounder stuffed with lump crab & topped with a rich lobster cream sauce.

#### ROASTED PORK TENDERLOIN

served with a Southern Comfort spiked peach compote

#### CAROLINA CHICKEN CORDON BLEU

chicken breasts stuffed with house-made pimento cheese, breaded in panko & pan fried

#### HERB CRUSTED PRIME RIB CARVING STATION

served with au jus & horseradish cream

### SIDES

(Choose two) Charleston Red Rice Whipped Potatoes Praline Sweet Potato Casserole Cabot Cheddar Baked Macaroni and Cheese Southern Succotash with Butterbeans, Sweet Corn, and Bacon Baby Green Beans with Shallot, Country Ham & Butter Braised Collards with Pork Belly Summer Squash & Vidalia Casserole

### SALADS

(Choose one) Garden Salad of Field Greens with fresh vegetables & assorted dressings Caesar Salad crispy romaine, shredded Parmesan, house-made croutons

### BREAD

Choice of corn muns, or French petit pan rolls with whipped butter

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**A TASTE OF THE COAST REGIONAL FAVORITES FRENCH  
QUARTER BUFFET**

This Package includes two passed hors-d'oeuvres, two entrée selections, two side selections, one salad & one Bread as well as a Tea Station & Unlimited Soft Drinks at the Tiki Bar.

**BUTLER PASSED HORS D'OEUVRES**  
(Choose two)

**CLASSIC OYSTERS ROCKEFELLER**

with spinach, shallots, white wine, butter, bread crumbs & Pernot

**SHRIMP BEIGNETS**

our savory take on a NOLA classic

**PETITE LUMP CRAB CAKES**

with sweet onion remoulade

**PETITE SHRIMP OR OYSTER PO'BOYS**

served with sweet onion remoulade

**ENTRÉES**

(Choose two)

**SHRIMP ÉTOUFFÉE**

shrimp "smothered" with aromatic vegetables in a rich & creamy brown roux sauce over rice (Attended station)

**BAYOU BLACKENED FRESH CATCH**

fresh fish blackened with our cajun spice blend & topped with lemon beurre blanc

**JAMBALAYA**

classic dish of shrimp, chicken & andouille sausage, tomatoes, onions, celery, bell pepper, long grain rice & spices

**STUFFED PORK CHOP WITH MARCHAND DE VIN SAUCE**

boneless chops stued with herbs and cheeses, blackened, & served in a shallot-red wine reduction with mushrooms

**PECAN ENCRUSTED CHICKEN WITH BOURBON SAUCE**

pan fried in clarified butter & glazed with a sweet bourbon sauce

**SIDES**

(Choose two) Red Beans & Rice Rice Pilaf Praline Sweet Potato Casserole  
Scalloped Potatoes Vegetable Medley sautéed with white wine & butter  
Creole Baby Green Beans Corn Maque Choux Creamed Spinach Gratin

**SALADS**

Garden Salad of Field Greens with fresh vegetables & assorted dressings  
Caesar Salad crispy romaine, shredded Parmesan, house-made croutons

**BREAD**

(Choose one) French Rolls with whipped butter Corn Bread Muns

## **CHEF'S INTERNATIONAL TASTING MENUS CARIBBEAN BUFFET**

This package includes two passed hors-d'oeuvres, two entrée selections, two side selections, one salad & one Bread as well as a Tea Station & Unlimited Soft Drinks at the Tiki Bar.

### **BUTLER PASSED HORS D'OEUVRES**

(Choose two)

#### **COCONUT SHRIMP WITH MANGO CHUTNEY**

#### **SPICY BEEF EMPANADAS**

#### **TROPICAL FRUIT SKEWERS WITH RUM SAUCE**

#### **CONCH FRITTERS WITH CALYPSO SAUCE**

### **ENTRÉES**

(Choose two)

#### **WEST INDIAN CHICKEN CURRY**

chicken simmered on the bone with tomatoes, scallions, ginger & west Indian curry powder

#### **JERK CHICKEN**

roulades of fresh flounder stuffed with lump crab & topped with a rich chicken breast marinated in our house-made jerk rub & grilled to perfection

#### **MAHI MAHI WITH MANGO SALSA**

blackened mahi mahi topped with mango salsa

#### **BROWN STEWED CHICKEN**

chicken simmered on the bone with aromatic herbs & vegetables in a rich, brown Jamaican sauce

#### **ROASTED PORK WITH SPICED PINEAPPLE JAM**

marinated pork loin slow roasted & topped with our spiced pineapple jam

### **SIDES**

(Choose two) Jamaican Red Peas & Rice Cuban Black Beans & Rice Pan-Fried Ripe Plantains Candied Sweet Potatoes Caribbean Citrus-Spiced Carrots Curried Cauli ower Roasted "New" Potatoes "Fry Bodi" (Caribbean Stir-Fried Green Beans)

### **SALADS**

(Choose one) Calypso Coleslaw Summer Corn Salad with black beans & re-roasted peppers Garden Salad of Field Greens

### **BREAD**

(Choose one) Johnny Cake Dinner Rolls with Whipped Butter

# CHEF'S INTERNATIONAL TASTING MENUS

## TUSCAN BUFFET

This Package includes two passed hors d'oeuvres, two entrée selections, two side selections, one salad & one Bread as well as a Tea Station & Unlimited So Drinks at the Tiki Bar.

## BUTLER PASSED HORS D'OEUVRES

(Choose two)

### BRUSCHETTA

Vine ripe Romas with fresh garlic, basil, EVOO, Parmesan & balsamic glaze  
Mozzarella Stued Meatballs with San Marzano pomodoro sauce

### CAPRESE SKEWERS

with fresh mozzarella, grape tomatoes, fresh basil, & balsamic reduction

### STFFUED BABY PORTABELLAS

with pancetta-sage stung & scampi sauce

## ENTRÉES

(Choose two)

### CHICKEN MARSALA

chicken breasts sauteed with mushrooms, Marsala, & demi-glace

### CHICKEN FLORENTINE

chicken breasts stued with spinach & roasted garlic. Topped with a  
Parmesan cream sauce

### CHICKEN CACCIATORE

"hunter style" braised chicken with onions, sweet bell peppers, fresh  
herbs, tomatoes, & Chianti wine

### PORK MILANESE

lightly breaded pan-seared pork scallopini topped with a lemon-caper  
butter sauce over arugula

### EGGPLANT PARMESAN ROLLATINI

breaded eggplant stuffed with ricotta & Italian cheeses; topped with  
marinara & mozzarella

### GRILLED SALMON

with Citrus Pesto, Fresh Atlantic salmon grilled & topped with our house-  
made pesto

## SIDES

(Choose two) Penne a la Vodka Pasta Alfredo Whipped Potatoes with  
Roasted Garlic Rosemary Roasted Potatoes Wild Mushroom Risotto Baby  
Green Beans with Tomato Basil Butter Zucchini & Summer Squash Medley  
Sauteed Broccoli

## SALADS

(Choose one) Caesar Salad Antipasto Pasta Salad Garden Salad of Field  
Greens

## BREAD

(Choose one) Garlic Bread Dinner Rolls with Whipped Butter Chef's

# CHEF'S INTERNATIONAL TASTING MENUS

## FRENCH PROVENÇAL

This Package includes two passed hors d'oeuvres, two entrée selections, two side selections, one salad & one Bread as well as a Tea Station & Unlimited So Drinks at the Tiki Bar.

### BUTLER PASSED HORS D'OEUVRES

(Choose two)

**PETITE QUICHE LORRAINE**

**WILD MUSHROOM DUXELLES**

**VOL-AU-VENT CRAB TOAST WITH BOURSIN**

**STUFFED BABY PORTABELLAS**

with pancetta-sage stung & scampi sauce

### ENTRÉES

(Choose two)

**POULET À L'ESTRAGON**

chicken breasts simmered in a rich cream sauce with fresh tarragon, shallots & white wine

**SHORT RIB BEEF BOURGUIGNON ANGUS**

beef braised in Burgundy wine with garlic, onions, fresh herbs & mushrooms

**COQ AU VIN**

chicken stewed with Burgundy wine, lardons of bacon, mushrooms, garlic & fresh herbs

**CASSOULET AU CANARD**

a rich, slow cooked casserole of white beans, duck cont, braised pork & sausage

**SUPREMES DE VOLAILLE CORDON BLEU**

chicken breasts stued with Gruyere & prosciutto, breaded, fried & topped with a shallot white wine sauce

**LE POISSON DU JOUR MEUNIÈRE**

fresh sh pan-fried in a lemon-brown butter sauce. (sh selection depends on season.

### SIDES

(Choose two) Potato Gratin Dauphinois Roasted Potatoes with Herbs de Provence Potato Purée with Crème Fraîche Rice Pilaf Amandine Haricot Vert sauteed in Shallot-Butter Ratatouille Zucchini & Summer Squash Medley Fresh Corn Soué

### SALADS

(Choose one) Arugula Salad with Bleu Cheese Vinaigrette French Grated Carrot Salad Garden Salad of Field Greens

### BREAD

(Choose one) Petit Pan Rolls with whipped butter Sliced Baguette with Butter

# CHEF'S INTERNATIONAL TASTING MENUS

## PAN-ASIAN BUFFET

This Package includes two passed hors d'oeuvres, two entrée selections, two side selections, one salad & one Bread as well as a Tea Station & Unlimited So Drinks at the Tiki Bar.

### BUTLER PASSED HORS D'OEUVRES

(Choose two)

**SATSUMA GLAZED PORK BELLY ON TASTING SPOONS**  
**BLACK PEPPER SHRIMP WITH SUGARED PINEAPPLE**  
**CHICKEN SATAY SKEWERS WITH THAI PEANUT SAUCE**  
**CRAB RANGOON WITH SWEET CHILE SAUCE**

### ENTRÉES

(Choose two)

#### CRISPY HONEY CHICKEN

medallions of chicken breast, battered, fried & tossed in a honey-garlic sauce

#### THAI BEEF WITH BASIL

seared beef with red & green bell peppers, soy sauce, red chili paste, scallions, Thai basil & garlic

#### SALMON WITH SOY-GINGER GLAZE

fresh Atlantic salmon glazed in a sweet & savory soy-ginger reduction

#### HOISIN LACQUERED CORNISH GAME HENS

roasted & lacquered with house-made hoisin (portioned a half hen per guest)

#### SWEET & SOUR PORK

with Fresh Pineapple pork loin medallions in a sweet & sour sauce with red & green peppers & pineapple Asian Noodle "Action" Station guests choose lo mein or rice noodles to be stir-fried in a wok along with their choice of assorted vegetables, meats, & sauces

### SIDES

(Choose two) Shitake & Scallion Lo Mein Fried Rice with Pork Belly  
Steamed Jasmine Rice Wok-Charred Spicy Green Beans Edamame  
"Succotash" Broccoli in Brown Sauce Stir-Fried Eggplant with Garlic & Ginger

### SALADS

(Choose one) Japanese Cucumber Salad Sesame Noodle Salad Thai Cabbage Slaw Mixed Green Salad with match-stick carrots, almond slivers, mandarin oranges, wonton crisps & sweet ginger dressing

### SWEET TREATS

(Choose one) Fortune Cookies 15 Chinese Almond Cookies



# CUSTOM BUFFET OPTIONS SUBSTITUTIONS

You are able to substitute or combine choices from multiple menus. There may be an additional charge per person depending on the price difference of the item being substituted

## ADDITIONS

You may supplement an existing package with additional hors d'oeuvres (passed or stationary), entrées, sides, or salads. Also, you may wish to add a Chef attended action station such as a carving station or sauté station.

## CREATE YOUR OWN PACKAGE

You are able to create your own buffet, set of stations, or a heavy hors d'oeuvre menu from our existing options. Alternatively, you may suggest an item or items not found on our current menu (requires chef approval). Build your own package options are available.

## DIETARY RESTRICTIONS & SPECIAL NEEDS

We would be happy to provide options for those guests who may have special dietary needs. For example, we are able to accommodate vegetarians, vegans, pescatarians, those with specific food allergies/medical conditions, and those who are gluten-free, dairy-free, or request Paleo-friendly options. We generally suggest doing plated meals for those with the aforementioned needs but are willing to customize entire packages when requested (extra fees may apply when entire packages are modified).

## CHILDREN'S MENU OPTIONS

We are able to provide child-friendly plated options for children under twelve. Children under 12 are also able to dine from the event's buffet or package at half price.

## VENDOR PRICING

If you would like to include your outside vendors in your meal plan, we will be happy to extend a a 50% discount for vendors.