

Enhancements

Appetizers:

Cold appetizers display – fresh vegetable crudités ♦ international cheese platter ♦ grilled vegetable antipasto plate ♦ ripe tomatoes with fresh mozzarella & basil salad ♦ seasonal fruit platter

Passed appetizers – smoked salmon canapés ♦ steak tartar canapés ♦ antipasto skewers ♦ sesame chicken tenders ♦ chicken empanadas ♦ spanakopita ♦ miniature potato pancakes ♦ franks en croute ♦ mini chicken cordon bleu ♦ Vietnamese spring rolls ♦ fried shrimp ♦ Italian-style mini meatballs ♦ crab nuggets

Shrimp cocktail –

(choice of individual appetizer or display) both served with our homemade cocktail sauce

Texas blue crab cakes –

with Old Bay remoulade sauce

Fried calamari –

tender rings of calamari breaded, fried & served with a spicy tomato basil sauce

Stuffed cabbage –

mini cabbage rolls filled with ground beef & pork in a sweet tomato sauce

Entrées:

Shrimp, sea scallops & calamari –

seasoned with lemon, thyme, basil & extra virgin olive oil with a dash of Old Bay seasoning & broiled

Shrimp fra diavolo –

grilled shrimp in a spicy tomato sauce

Mussels marinara –

succulent mussels simmered in a tomato sauce

Prime rib of beef –

USDA-certified choice boneless rib-eye roast served with natural juices

Châteaubriand –

USDA-certified choice carved beef tenderloins with a rich demi-glace reduction

Roast young duckling –

delicately roasted tender duckling served with an orange sauce

Rack of lamb –

roasted rack of lamb with a Dijon mustard herb crust

Stuffed veal chop –

tender veal with a bread & herb stuffing

Osso bucco –

veal shanks braised in olive oil & white wine with onions, tomatoes & garlic

Veal Marsala –

veal cutlet served with a Marsala wine sauce & cremini mushrooms