

Casual 50's Party or B-Bop Theme

Waiter Passed Hors d'oeuvres

Served by Professionals dressed in blue jeans, bowling shirts and penny loafers
from neon-rimmed serving trays
Petite Chicken Cordon Bleu
Wrapped in a puff pastry purse
Warmed Wild Mushroom and Fontina Vol u vents
Plum Tomato & Exotic Olive Bruschetta on Toasts
Thematic Petite Kosher Franks wrapped in a Phyllo Blanket
with Dijon Dipping Sauce
Petite Gourmet "Foccacia a la Caprese" With Italian Ham,
Tomato and Fresh Mozzarella
Crispy Coconut Shrimp With Spicy Thai Dipping Sauce

Buffet

Tossed Baby Greens and Lettuces
Crisp Mixed Baby Greens, chopped Romaine Spears grape tomato, European
Cucumber & bell peppers, served with signature dressings:
Creamy Parmesan Peppercorn Dressing
House Made Fresh Herb Vinaigrette
Hand-Tied Roasted Prime Rib Carved by a Professional -- Served with Cognac
Demi & Tarragon Horseradish Cream
&
Our House Whipped Red Skin Potatoes

Marinated and Grilled Breast of Chicken
With Sun-dried Tomato Coulis
&
Garden Roasted Vegetable-Studded Rotini Pasta
With Brandy Cream Sauce and Spiced Almonds
Fresh-caught Mahi-Mahi Grilled and served with Mango-Pineapple Salsa
Petite Freshly Baked Parker House Rolls With Creamery Butter
Vegetable "Antipasti" Presentation
A gorgeous combination of grilled, roasted and steamed garden fresh Vegetables
to include Asparagus, Broccoli, Zucchini, Yellow Squash, Snow Peas and
Roasted Bell Peppers. Drizzled with an Herbed Vinaigrette
Freshly Sliced Seasonal Fruit Presentation

"Dessert and Sundae Bar"

Vanilla and Chocolate Ice Cream Sundaes served with Warm Hot Fudge,
Sprinkles, Chopped Nuts, Sliced Strawberries and Whipped Cream
Homemade Toll-House Cookies