



Cocktail Hour

The Farmer's Table

Hand-selected variety of Fresh Vegetables including Broccoli Florets, Crunchy Bell Peppers, Celery, Baby Carrots, Crispy Cucumbers, & Sweet Grape Tomatoes
Accompanied by our Chef's Favorite Dips

Artistic Display of Imported & Domestic Cheese Varieties with Fresh Fruit
Marinated Gourmet Olives
Mini Mozzarella in Olive Oil & Fresh Basil

Homemade Seasonal Hummus Display featuring 3 varieties;
Roasted Garlic & Red Pepper, Spicy Chipotle, Pumpkin, Roasted Cauliflower,
Zesty Citrus, Edamame, Roasted Tomato, & more!
Served with Olive Bread, Herbed Flatbread, & Fresh Pita Triangles

Pasta Bar

Your guests will enjoy an elegant display of Penne Pasta in the following Sauces:

Vodka Cream Sauce topped with Fresh Basil
Wild Mushroom Cream topped with Portobello Wedges
Lobster Sauce topped with Sautéed Garlic Shrimp

Topped with Aged Italian Grated Cheese, Crushed Red Pepper, & Cracked Black Pepper

Choice of Six Butlered Hors d'oeuvres

Fan Tail Fried Shrimp
Fried Bocconcini & Salsa Crude
Chicken Pot Stickers with Citrus Soy Sauce
Smoked Salmon with Herbed Crème Fraiche
Home Made Bruschetta on Garlic Crostini
Spinach Wrapped in Phyllo Dough
Walnut Chicken Salad in Phyllo Cup
Mini Grilled Cheese & Tomato Soup Shooter
Stuffed Mushrooms with Baked Crabmeat
Caramelized Onion & Short Rib Flatbread

Mini Beef Wellington
Gourmet Pizzas Italiano
Ahi Tuna Tartar on Potato Gaufrette
Scallops Wrapped in Bacon
Chicago Style Beef Franks en Croute
Potato Pancakes with Sour Cream
Filet Mignon Canapés
Baked Brie with Honeyed Fig Preserve
Caprese Skewer
Crispy Sesame Chicken

Each item served with complementing condiments

\$18.95 PER PERSON

PLUS 20% GRATUITY & 6% SALES TAX

PRICES BASED ON ONE HOUR WITH DINNER

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.