



Menus for Small Special Events

Social/Cocktail Hour (select 1)

Hors d'oeuvre:

- * Butler Served Grilled Focaccia: Tomatoes, Mushrooms, Fresh Basil, Roasted Garlic, Shaved Parmesan Cheese
- * Display of Fine Cheeses & Fruits with Rice Crackers & Crostini,
- * Display of Large Brie en Croute Stuffed with Caramelized Pears, and Lale's Hummus with Pita Bread,
- * Display of Cold Smoked Salmon with Horse Radish Cream, Capers, Red Onions, Aioli, Chopped Eggs & Fresh Herbs,
- * Display of Shrimps with Traditional Piquant Sauce & Lemons,
- * Display of Vegetable Strudel: Hand Braided Pastry Dough Stuffed with Roasted and Grilled Vegetables & Mozzarella Cheese.

Buffet Serving (Cocktail Hour plus 1 Salad, 1 Side, 2 Entrees, and 1 Dessert/Cake are chosen. Additions extra.)

Salads: (Select 1)

- * Baby Greens & Reds Salad: A Signature Dish with Tomatoes, Dried Cherries, Candied Walnuts, Strawberries, and Shaved Parmesan Cheese,
- * Caesar Salad with Granny Smith Apples & Roasted Hazelnuts,
- * Quinoa Salad with Sautéed Spinach, Roasted Sweet Potatoes, Grilled Peppers, Kalamata Olives & Smoked Gouda Cheese,
- * Spinach & Arugula Salad with Scallions, Orange Cranberries, Toasted Almonds & Chickpeas.

Sides: (Select 1)

- * Grilled Vegetable Platter,
- * Garlic, Rosemary & Gruyère Cheese Hand Mashed Potatoes,
- * Olde World Pilaf: Aged Basmati Rice with Pine Nuts, Currants & Fresh Dill,
- * Pasta al Primavera.

Entrees: (Select 2)

- * Roasted Salmon Served with Lemon-Olive Oil-Rosemary-Parsley & Thyme Sauce,
- * Traditional Beef Bourguignon,
- * Tarragon Chicken: Tenders of Chicken in Shallot & Mushroom Cream Sauce with Dry Vermouth Reduction,
- * Pulled Beef with Barbecue Sauce & "Crunchy" Slaw,
- * Ancient Grains Pilaf: Fried Eggplants, Roasted Peppers, Grilled Zucchini, Chick Peas & Carrots, Mild Pepper Sauce. (Vegetarian)

Desserts & Wedding Cakes + (Select 1)

- * Creamy Vanilla Ice Cream with Hot Raspberry Sauce,
- * Traditional Chocolates & Berries Trifle,
- * Lemon Zest Cream Cake (with Shaved White Chocolates), +
- * White Chocolate and Strawberry Short Cake. +

Formal Plated Dinner Serving: Cocktail Hour plus 1 Salad, 2 Entrees, and 1 Dessert/Cake are chosen, (Additions extra)

First Course - Salad (Select 1)

- * Spinach Salad with Wilted Red Cabbage, Fresh Oranges, Pine Nuts, and Gorgonzola Cheese,
- * Baby Greens & Reds Salad: A Signature Dish with Tomatoes, Dried Cherries, Candied Walnuts, Strawberries, Avocados & Shaved Parmesan Cheese.

Second Course - Entree (Select 2)

- * Oven Baked Salmon in Dill Cream Sauce over Parsley Potatoes & Grilled Zucchini
- * Pan-Seared Cod with a Sherry-Capers-Preserved Tomatoes and Roasted Onions-Sauce over Basmati Rice Pilaf, & Steamed Asparagus
- * Traditional Beef Bourguignon over Parsley Spaetzle (Egg Noodles),

- * Eggplant & Chicken Kebab with Bulgur Pilaf, Roasted Red Onions, Shredded Parsley & Sumac Spice and Butter Glazed Pita,
- * Shrimps à La Mélange: Braised Vegetables in Tomato, Garlic and Oregano Sauce Baked in Clay Ware (Limited to 15 selections),
- * Baked Portobello Mushrooms with Grilled Vegetables and Zahter (Wild Oregano & Sesame Spice). (Vegetarian)

Third Course - Dessert/Wedding Cake+

(Select 1)

- * Lavender Crème Brulée (Limited to 15 selections),
- * Raspberry Delight - Rote Gruetze: (Dessert from Baltic Lands Served with Heavy Cream) (Limited to 15 selections),
- * Triple Chocolate Cake,+
- * Lemon Zest Cream Cake with Shaved White Chocolates ,+
- * White Chocolate and Strawberry Short Cake.+