



A Table for Two Private Chef Service Catering Options

Open House Greet and Mingle Sample Menu

Harvest of Al Dente Marinated Vegetables

Asparagus Spears, Crisp Endive, Sweet Baby Carrots, Yellow Squash, Italian Zucchini, Pear Tomatoes, Haricot Vert, Marinated Mushrooms and Artichoke Hearts Drizzled with Extra Virgin Olive Oil and Served with Peppercorn Ranch or Sun dried Tomato Aioli on the side

Fine Imported and American Cheeses

Garnished with Fresh & Sun-dried Fruits, Candied Nuts, Imported Crackers, Crostini & Sliced French Bread

Salmon en Croûte (Room Temperature)

Whole side of Atlantic Salmon topped with Shrimp and Scallop Mousse wrapped in Puff Pastry, sliced and accompanied by Cucumber Dill Sauce

Sliced Beef Tenderloin Display (Room Temperature)

Medium Rare Char-Grilled Thinly Sliced Beef Tenderloin, accompanied by Horseradish-Chive Sauce & Béarnaise Mayonnaise, Miniature Sliced Brioche and French Onion Rolls

Mediterranean Potato Salad

Oven Roasted New Potatoes, Fresh Green Beans, Red Onion, Red Pepper and Kalamata Olives, tossed in our Homemade Rosemary Vinaigrette

Grilled Chicken, Grape and Feta Salad

House Lettuce Mix with Red Grapes, Yellow Teardrop Tomatoes, Red Pepper, Candied Walnuts and Feta Cheese, tossed in our Apple Cider Vinaigrette

Assorted Cookies, Brownies, and Pastries