



Gold Package

Cocktail Hour
Butler Passed Hors d' oeuvres
Choice of any 4

Cheese & Pear Fiochi Pasta Purse

On skewers with a sweet Champagne dipping sauce

Butternut Squash Ravioli, Pumpernickel Crouton, Pancetta and Apple Cider Glazed

Lobster Salad

Served on Watermelon with Fresh Basil and Balsamic Glaze

Grilled Shrimp and Seaweed Salad

Served in an Asian Spoon with Ginger Crisp

A Mini Petit Pain of Crab and Papaya

Nobu style Tuna with Wasabi Vinaigrette

Served in an Asian Spoon and garnished with caviar

Mini Tuna Burgers with Wasabi Mayo and Pickled Ginger

Amuse Bouche of Variety Ceviche (Mango, Watermelon and Thai Basil)

Served in shot glasses or Asian spoons

Main Course

Salad Selection

Choose 1

Strawberry Salad with Caramelized Pecan, Goat Cheese

Served with strawberry and walnut oil vinaigrette

Spinach Salad with Goat Cheese, Dried Cranberry, Caramelized Pecans

With Raspberry Vinaigrette

Cesar Salad

Avocado and Star Fruit Salad

With Basil Oil and Champagne Vinaigrette

Entrée Selection

Choice of any 2

Pan seared Duck breast

With grilled polenta and Honey glazed Baby Carrots

Fillet Mignon with mushroom sauce

Served with potato pancake and sautéed mélange of vegetable

Pan-Seared Salmon with Mussel and Roasted Garlic Butter Sauce

Jerk Rubbed Tenderloin with Red Wine Reduction,

Cherry and Balsamic Glazed Cornish Hen.

Garlic and Herb Crusted Snapper

Roasted Chicken Breast with Herb Pesto and Balsamic Reduction

Side Dishes

Choice of any 2

Vegetable Ratatouille

Asparagus sautéed with Prochuitto

Sautéed Pumpkin and Brussels sprouts

Honey glazed Baby Carrots

Spiced Couscous

Grilled polenta

Herb Roasted Red Bliss Potato

Garlic Mashed Potato

Bread Rolls and Butter will accompany Dinner

Freshly Brewed Coffee

(Dessert will be an additional cost, please ask for desert menu)