



exclusively<sup>®</sup>  
yours  
catering & events

seasonal evening soiree

welcome cocktail

Lavender Infused Lemonade

passed hors d'oeuvres

Chicken Caprese Skewers with Basil Pesto  
Beef Tenderloin Crostini with Gorgonzola Cream  
Brown Butter Skewered Scallop Dusted with Apple Bacon Crumble

seated first course (select 1)

Tomato Mozzarella Napoleon  
Vine Ripened Tomato and Fresh Mozzarella  
Napoleon, Baby Arugula, Basil Pesto Vinaigrette and Toasted Pine Nuts

main course

Lemon Herb Crusted Garden Chicken accompanied  
by Basmati Rice Pilaf, Zucchini and Red Pepper Julienne  
OR

Poached Atlantic Salmon with a Béarnaise Sauce accompanied  
by Wild Rice Pilaf and Tender Asparagus  
Served With Assorted Dinner Rolls And Butter Rosettes

passed hors d'oeuvres

Southwest Egg Roll with Chicken | Lamb Skewers with Mint Chutney  
Duck Confit Bruschetta | Pear and Blue Cheese Puff Pastry | Shrimp and Feta Cheese Profiteroles  
Miniature Crab Cakes with Basil Cream | Thai Chicken Satay with Peanut Sauce  
Mini Pepper Jelly Grilled Cheese with Gouda and Bacon

stationary hors d'oeuvres (select 2)

Vegetable Crudités Display | International Cheese Display | Hot Spinach and Artichoke Dip  
Mini Crab Cakes with Lemon Butter Aioli | Chicken Alfredo Dip  
Smoked Chicken and Chive Dip | Crab and Parmesan Spinach Dip  
French Onion and Smoked Swiss Dip | BLT Dip  
Lobster Bisque (premium item) | Assorted Sushi Rolls Boat (premium item)

plated salads

Strawberry Feta Spinach Salad  
Seasonal Field Garden Salad

buffet entree & side dishes

ROASTED CHAMPAGNE BREAST OF CHICKEN  
with A Champagne Cream Sauce  
CARVED TENDERLOIN OF BEEF  
with A Chianti Peppercorn Sauce and Horseradish Thyme Butter Sauce

mashed potatoe bar

Garlic Mashed Potatoes | Sweet Mashed Potatoes | Red Mashed Potatoes  
Toppings  
Sour Cream, Shredded Cheddar Cheese, Sautéed Mushrooms, Crispy Bacon, Diced Ham,  
Fresh Chives, Butter, Salsa and Fresh Parmesan Cheese

vegetables

Basmati Rice With Toasted Hazelnuts | Sautéed Sugar Snap Peas | Red Yellow Peppers  
Assorted Freshly Baked Dinner Rolls And Butter Rosettes

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dinner buffet

Brined and Herb Roasted Organic Chicken with Natural Jus  
Chive Whipped Potatoes  
Quinoa Salad with Roasted Corn, Lime and Fresh Herbs  
Hairot Covert Sautéed with Garlic Butter and Fresh Herbs  
Mixed Baby Greens with D'Anjou Pears, Goat Cheese and Candied Pecans,  
tossed with Balsamic Vinaigrette  
Baskets of artisan rolls and breads with sweet cream butter

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cocktail reception

select a station (additional stations are optional) ~ optional dessert stations

asian

Asian Satay Display with Grilled Shrimp | California Rolls With Fresh Ginger And Wasabi  
Steamed Dumplings with a Teriyaki  
Ginger Dipping Sauce | Spicy Sesame Noodle Salad in miniature Chinese take out containers  
Seared Ahi Tuna On A Wonton Crisp Served with Sweet Soy Glaze  
Chicken and Beef Nesting on Pan Fried Cellophane Noodles

caribbean

Curried Chicken Salad on Plantain | Coconut Shrimp with Mango Chutney  
Jerk Chicken on Skewer with Grilled Chorizo Sausage  
Fresh made Guacamole with Tri Colored Tortilla Chips

american

Miniature Cheeseburgers With Cheddar | Crab and Parmesan Dip  
Smoked BBQ or Pork on Cornbread Toast | Smoked Salmon Canapé  
Individual Vegetable Crudités With A Peppercorn Ranch Dipping Sauce

european

Miniature Spanakopita | Shrimp and Feta Cheese Tarts | Caramelized Onion and Brie Tartlets  
Swiss Fondue with Baguette Cubes and Fresh Grapes | Miniature Chicken Cordon Bleu  
Beef Tenderloin Crostini with Red Onion Jam and Gorgonzola Cream

middle eastern

Mediterranean Falafel Balls with Fresh Pita Bread  
Assorted toppings offered: Hummus, Tzatziki Sauce, Tahini, Coriander Sauce, Red Chili Sauce,  
Served With Pickled Onions, Lettuce, Tomatoes, Cucumbers and Tabbouleh, Lamb Skewers with  
Mint Chutney, Chicken Kebabs with Green Pepper and Onions, Stuffed Grape Leaves

dessert station (optional, add \$8. pp)

Decadent Chocolate Fondue with Pretzel Rods, Marshmallows,  
Rice Krispy Bites, Biscotti And Fresh Strawberries

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garden tea party shindig (select 4 tea sandwiches)

Chive Chicken Salad on Petit Croissants | Cucumber And Boursin Cheese on Wheat Bread  
Smoked Salmon with Cream Cheese and Fresh Dill on Pumpnickel Bread  
Cinnamon Cream Cheese Toast Points Garnished with Pecans  
Honey Baked Ham With Pineapple Chutney and Cheddar | Egg Salad on Brioche  
Chicken Dijonaise On Rye Bread | Cucumber, Carrot and Watercress with Ginger Cream Cheese  
Shrimp Salad And Herb Cream Cheese On Petit Croissants  
Roast Turkey With Cranberry Chutney | Rare Roast Beef With Horseradish Cream

accompanied by

Raisin and Cranberry Scones served with Whipped Devon Cream and Lemon Curd

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delicious desserts

Fresh Fruit Kebabs With Raspberry Infused Whipped Cream | Chocolate Dipped Strawberries  
Assorted Miniature French Pastries | Petit Square Linzer | Cookies And Madeleine Cookies

TEA STATION

Silver Samovars of Steaming Hot Water with an assortment of Gourmet Organic Teas

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vintage refresher station

Vintage Mason Jar Beverage Bar With Colorful Paper Straws Featuring Choice Of 3 Beverages  
Sweet Tea, Fresh Lemonade, Citrus and Herb Infused Waters

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soft beverages

Pepsi, Diet Pepsi, Sierra Mist, Bottled Water, Lemons, Limes, Cherries.  
Cocktail Napkins, Bar Equipment and Ice Service