

CELEBRATING SUMMER

The Following Menus include a Selection of Hors d'oeuvres, Coffee Station, and a Dessert

Grill Menu

~ PASSED HORS D'OEUVRES ~

Danish Roast Beef Canapés

new york strip, sliced & topped with danish remoulade & toasted onions

Basil & Garlic Marinated Shrimp

succulent shrimp, marinated in imported olive oil, garlic & fresh basil
sautéed & served piping hot

Quesadillas

with caramelized onion & smoked gouda

~ BUFFET SERVED ~

Honey Glazed Barbequed Chicken Breast

marinated in honey, soy sauce, ginger, coconut & garlic

Midnight Marinade Beef Kebabs

tri tip marinated overnight in teriyaki, garlic, red onion, & green chilies

Gourmet Green Salad with Mango

tossed in our own red wine vinaigrette dressing

Penne Pasta

with sun dried tomatoes, parmesan & artichoke hearts

Roasted Potato & Vegetable Salad

yukon gold potatoes, corn, zucchini, bell peppers, carrots, & fresh herbs,
marinated in a balsamic vinaigrette

Fresh Fruit Tray

Buttermilk Biscuits & Butter

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Apple Cobbler

with homemade vanilla ice cream

or

Celebration Cake

made to order