



CREATIVE CUISINE FOR EXTRAORDINARY EVENTS

Graduation Drop Off Menu

Minimum 30 Guests

Hot Stationary Hors D'oeuvres

Selection of 4 of the following

Pretzel Encrusted Chicken w/Honey Mustard • Spinach & Feta Pies
Short Rib Mac & Cheese Truffles • Ricotta Meatball Skewers
Franks in a Comforter w/Spicy Brown Mustard
Truffled Mushroom Pizzetta • Coconut Chicken Fingers
Sausage, Roasted Pepper, Fresh Mozzarella, Basil Bread Pudding

Room Temperature Hors D'oeuvres

Grilled Baguette with Melted Fresh Mozzarella, Yellow & Red Tomatoes
Crab Guacamole with Tri Color Tortilla Chips

Dinner Buffet

Artisan Bread Basket

Select one Salad

Caesar Salad with Homemade Croutons and Shaved Parmesan

Chopped Italian Salad with Black Olives, Mozzarella, Tomatoes, Roasted Peppers,
Sundried Tomatoes with Balsamic Vinaigrette

Baby Field Greens with Brie, Dried Cranberries and Raspberry Vinaigrette

Select one Chicken Entree

Chicken Francese with Lemons, Artichokes, Capers and White Wine Sauce

Parmesan Encrusted Chicken topped with Bruschetta

Parmesan Risotto Cakes on a bed of Pink Vodka Sauce

Roasted Vegetables with Herbs

Dessert

Variety of Housemade Treats
price per person \$39.00