



Distinctive Entertaining

SEATED DINNER MENU SELECTIONS

PASSED APPETIZERS (Choose 3)

Artichoke Fritters with Marinara
Bacon Chutney Toast
Vegetable Quesadilla
Tomato Bruschetta
Coconut Shrimp or Chicken with Thai Sauce
Caesar Salad Cups
Olive Tapenade
Scallops Wrapped in Bacon
Tomato Sandwiches
Chicken Skewers with Satay Sauce
Dates In Bacon
Bleu Cheese and Tomato Quesadillas
Cashew Chicken Spring Rolls with Oriental Sauce
Smoked Almond Chicken Puffs
Sliced Apples with Maple Cheddar Cheese
Endive Leaves with Country Ham or Curried Chicken
Seared Tuna Skewers
Fried Oysters with Tangy Remoulade
Miniature Crabcakes
Miniature Lamb Chops with Mint Sauce
Country Ham and Gruyere Tarts
Brie Rounds
Shrimp Cocktail
Spoonfuls
(Bite-Size Morsels of Meat, Cheese, Seafood and Vegetables
Served in a Silver Teaspoon)



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CONTINUED

SALADS OR FIRST COURSE (Choose 1 or Add a Course)

- Mixed Greens with Pears, Bleu Cheese and Walnuts with a Pear Vinaigrette
- Mixed Greens and Vegetables with a Balsamic Vinaigrette and Parmesan Croutons
- Mixed Greens with Fruit and Nuts with a Raspberry Vinaigrette
- Spinach and Mandarin Orange Salad with a Citrus Vinaigrette
- Classic Caesar Salad
- Sliced Tomatoes and Mozzarella with Fresh Basil
- Butter Lettuce and Mixed Greens with a Goat Cheese Crouton, Toasted Pecans and an Herb Vinaigrette
- Mixed Greens Topped with Bourbon Marinated Country Ham and a Black Eyed Pea Vinaigrette
- Lobster or Shrimp Bisque
- Peking Duck Salad
- Bleu Cheese and Walnut Stuffed Pear Wrapped in Proscuitto on a Bed of Greens
- Bourbon Smoked Salmon with Greens and Classic Garnish
- Bourbon Pate with Toast Points and Grilled Red Cabbage
- Lobster or Crabcake with Butternut Squash Soup
- Braised Red Snapper with Bamboo Rice and Lemon Sauce
- Gazpacho
- Seafood Cocktail

ENTREES (Choose 1 or 2)

- Veal Medallions with Red Wine Demi-Glaze
- Lobster Medallions on Red Pepper Mashed Potatoes with Sweet Red Pepper Sauce
- Orange Glazed Chicken
- Fruited Stuffed Chicken with Apricot Sauce
- Chicken Picatta
- Smoked Duck Breast with an Orange Grand Marnier Sauce
- Grilled Chicken with a Tarragon Ground Mustard Sauce
- Tilapia on a Bed of Warm Lettuce with a Sweet Pea Cream Sauce
- Red Snapper Blackened on a Bed of Wild Mushroom Risotto with a Red Zinfandel Sauce
- Grilled Chicken with Champagne Sauce
- Beef Tenderloin with Mushroom Sauce
- Grilled Lamb Chop with Mint Gravy
- Stuffed Beef Tenderloin with Portobella Mushroom Sauce



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ENTREES (Choose 1 or 2)

CONTINUED

Lobster Newburg over Pastry
Chicken Marsala over Sage Stuffing
Grilled Seabass over Lemon Noodles with a Lemon Cream Sauce
Lobster or Crab Stuffed Portobella Mushroom
Osso Bucco
Rack of Baby Lamb with Raspberry Mustard Sauce or Mint Gravy
Quail with Harvest Rice and Mushroom Dem-Glaze
Crabcakes with Papaya Relish
Braised Short Ribs with a Bourbon Bar-B-Que Glaze
Thai Glazed Salmon
Ginger Shrimp and Scallops with Julienne Vegetables
Tomato and Herb Shrimp over Cheese Grits
Bourbon Marinated Beef with a Honey Glaze
Crabcakes with Remoulade
Beef Wellington (With Mushroom Stuffing Instead of Liver)
Peppered Filet Au Jus with Tobacco Onions
Petite Filet with Armagnac Sauce

Note: Should you wish, any fish items can be served as a separate course.

SIDE DISHES (Choose 2)

Rice Pilaf
Roasted New Potatoes with Parsley Butter
Creamed Spinach
Herb Mashed Potatoes
Corn Pudding
Grilled Vegetables
Carrots and Sugar Snaps
Asparagus with Hollandaise
Sautéed Spinach with a Potato Pancake



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SIDE DISHES (Choose 2)

CONTINUED

Harvest Rice
Brussel Sprouts in Walnut Butter
Potatoes Au Gratin
Sautéed Sugar Snaps and Sweet Peppers
Haricot Verte
Gruyere and Walnut Stuffed Potatoes
Honey Glazed Carrots
Sweet Potato Tart
Sesame Green Beans
Duchess Potatoes
Twice Stuffed Yukon Potatoes
Parslied Fingerling Potatoes
Parmesan Potato Wedges

DESSERTS (Choose 1)

Pear Tart with Hazelnut Cream
Orange Cheesecake
Praline Cheesecake
Individual Chocolate Lava Cake with Raspberry Cream
Marquis de Chocolate
Meringue Shell with Berries and Vanilla Cream
Chocolate Truffle Cake with Berries
Lemon Tart
Bread Pudding with Bourbon Sauce
Lemon-Lime Dacquoise
Strawberry Shortcake with Southern Comfort Sauce
Chocolate Bread Pudding with Caramel Sauce
Toile Cookies with Raspberry and Chocolate Mousse
Berry Trifle
Cappuccino Mousse Trifle
Triple Cream Genoise Cake with Berries and Devonshire Cream
Brandy Basket with Berries on Flavored Mousse
Mint Julep Souffle
Fruit Cobblers