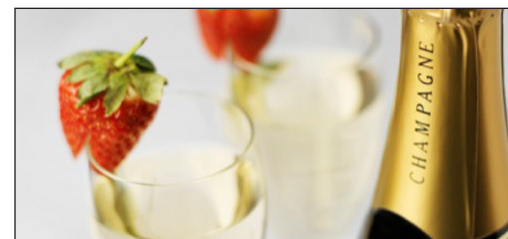




phone 214 828-2228 fax 214 828-0242
www.BtBweddings.com catering@BtBweddings.com



Special Event & Wedding Menus

General Information

Amuse Catering employs some of the most respected chefs and special event planners in Dallas. Please allow our expert staff to work with you and personalize your next special event.

Amuse Packages

All packages are based on a minimum of 50 guests.

Other charges may apply based on the venue.

Custom Menus available on request.

Services

Amuse can provide all of your party needs from Staffing to China, Glass, Linens, Tables and Chairs.

Please call and speak to a special events professional for more information.

Contact Information

Please contact us for more information.

phone 214 828-2228

fax 214 828-0242

www.BtBweddings.com

catering@BtBweddings.com

Beer and Wine Bar

2 Hours.....12

3 Hours.....16

4 Hours.....20

5 Hours.....22

Well

2 Hours.....15

3 Hours.....21

4 Hours.....26

5 Hours.....30

Premium

2 Hours.....18

3 Hours.....24

4 Hours.....28

5 Hours.....32

Super Premium

2 Hours.....24

3 Hours.....33

4 Hours.....40

5 Hours.....45

Bars

Cake Flavors

Chocolate Sponge Cake
Double Chocolate
Vanilla Sponge
Italian Cream
Lemon Pound

Fillings

Raspberry,
Boysenberry
Strawberry
Irish Cream
Grand Marnier
Godiva Cappuccino
Apricot
Fudge
Cream Cheese, Coconut

Icings

Buttercream
Fondant
Cream Cheese

Table of Contents

| | |
|---|-------|
| <i>Reception Packages</i> | |
| <i>Bronze</i> | 4-5 |
| <i>Silver</i> | 6-7 |
| <i>Gold</i> | 8-9 |
| <i>Bridal Shower</i> | 10-11 |
| <i>Brunch</i> | 12-13 |
| <i>Receptions</i> | |
| <i>Carving Stations</i> | 14 |
| <i>Action Stations</i> | 15-16 |
| <i>Displays</i> | 17-19 |
| <i>Plated Dinners</i> | |
| <i>Soups and Salads</i> | 20 |
| <i>Appetizers</i> | 21-22 |
| <i>Entrees</i> | 23-24 |
| <i>Desserts</i> | 25 |
| <i>Hors D'oeuvres</i> | |
| <i>Hot</i> | 26-28 |
| <i>Cold</i> | 29-31 |
| <i>Build your own "Tapas Reception"</i> | 32-33 |
| <i>Custom Wedding Cakes</i> | 34 |
| <i>Bars</i> | 35 |

Passed Hors D'oeuvres

(3 pieces per guest)

*Thinly Sliced Parma Ham Roulade with Sweet Melon
and Texas Goat Cheese on a Sourdough Crouton*

*Balsamic Marinated Grilled Vegetable Tart with Kalamata
Olive, Sweet Tomato Jam and Crumbled Feta*

*Thai Marinated Baby Shrimp Brochette with Ginger,
Sesame and Lemongrass*

The Buffet

Fruit and Cheese Display

*A Display of Imported and Domestic Cheeses including
Danish Bleu, Tilamook Cheddar, Pepper Jack, English Sage
Derby, Red Windsor and Brie Accompanied by Fresh Sliced
Honeydew, Cantaloupe, Pineapple, Red Grapes and Strawberries*

Grilled Seasonal Vegetable Caudités

*A Display of Grilled Seasonal Vegetables to include Zucchini,
Yellow Squash, Bell Peppers, Carrots, Asparagus, Jicama,
Sweet Potato, Broccoli and Cauliflower
Served with Basil Pesto Dip*

*A Creamy Blend of Feta Cheese, Artichokes and Spinach
with Fresh Vegetables and Herb Pita Chips*

*Wild Mushroom and Bleu Cheese Risotto Cakes
with Thyme Cream*

Crispy Pork Dumplings with Tamarind Dipping Sauce

Apple Smoked Bacon, Onion and Cheddar Cheese Quiche

*Flatbread with Apple Smoked Bacon, Buttermilk Bleu
Cheese and Sweet Poached Pear
\$16.00*

*Smoked Salmon Marinated with Passion Fruit Vinaigrette,
Chives, Red Onion, Sour Cream and Wheat Croutons
\$32.00*

*Tabbouleh Salad with Cucumber Tomato,
Mint and Lemon Juice
\$12.00*

*Spinach, Feta and Artichoke Baked in a Crispy Pastry
\$22.00*

*Avocado Salad with Toasted Hazelnuts, Sweet Orange
Segments and Crispy Flatbread
\$35.00*

*Roasted Baby Mushrooms with Fresh Tarragon
and Roasted Garlic
\$22.00*

*Rock Shrimp Ceviche with Tomato, Lime, Cilantro
and Crispy Tortilla Strips
\$24.00*

*Fresh Herb Roasted Salmon with Caper Mayonnaise and
Lemon Zest
\$28.00*

*Wild Rice Salad with Pecans, Cranberries and Orange
\$12.00*

Reception Packages
Bronze

Build your own
"Tapas Reception"

Each Item is priced by the Platter and serves 8-12 people

Chilled Basil marinated Shrimp with Sweet Tomato Jam
\$36.00

Curry Chicken, Mango, Walnut and Red Grape Salad
\$18.00

Belgian Endives with Bleu Cheese and Candied Pecans
\$22.00

Fennel Marinated Black Olives
\$12.00

*Chilled Green Lip Mussels with Tomato, Garlic
and Choriza Vinaigrette*
\$36.00

*Orange and Sesame Seared Ahi Tuna
with Citrus Ponzu and Wasabi Cream*
\$25.00

*Grilled Vegetable Brochettes with Kalamata
Olive Vinaigrette and Feta Cheese*
\$12.00

Hummus with Crispy Herb Pita Chip
\$15.00

*Sliced Fresh Mozzarella with Roasted Tomatoes,
Basil and Extra Virgin Olive Oil*
\$18.00

Shaved Prosciutto, Goat Cheese and Sweet Melon Vinaigrette
\$28.00

**Build your own
"Tapas Reception"**

Pasta Station *(Choice of Two)*

*Penne Pasta with Marinara, Sliced Olives, Fresh Picked Basil,
Grated Parmesan, and Italian Sausage*

*Cheese Tortellini with Parmesan Cream Sauce, Chopped
Rosemary and Roasted Mushrooms*

*Farfalle Pasta with Grilled Chicken, Fresh Spinach, Goat
Cheese, Roasted Tomatoes and Herb Chicken Broth*

*Radiatore Pasta with Rock Shrimp, Roasted Tomato-Thyme
Cream Sauce and Fresh Garden Vegetables*

*Gemelli Pasta with Homemade Bolognese, Herb de
Provence and Parmesan Cheese*

Carving Station

*Slow Roasted Inside Round of Beef
Served with Horseradish Cream and Roasted
Mushroom Mayonnaise and Fresh Baked Rolls*
\$35.00 per person

**Reception Packages
Bronze**

Passed Hors D'oeuvres

(3 pieces per guest)

*Smoked Salmon and Cream Cheese Pinwheels with Chive,
Red Onion and Capers on a Whole Wheat Crouton*

*Sweet Red Grape "Lollipops" crusted in Goat Cheese
with Toasted Pistachios on Tomato Confit*

*Sweet Crab, Mango and Lime on Crisp Cucumber
with Fresh Cilantro & Avocado*

The Buffet

Fruit and Cheese Display

*A Display of Imported and Domestic Cheeses including
Danish Bleu, Cilmaoak Cheddar, Pepper Jack, English Sage
Derby, Red Windsor and Brie Accompanied by Fresh Sliced
MONEYDEW, Cantaloupe, Pineapple, Red Grapes and Strawberries*

Grilled Seasonal Vegetable Cudités

*A Display of Grilled Seasonal Vegetables to include Zucchini,
Yellow Squash, Bell Peppers, Carrots, Asparagus, Jicama,
Sweet Potato, Broccoli and Cauliflower
Served with Basil Pesto Dip*

Hummus

*Creamy Hummus with Herb Pita Chips and
Grilled Vegetable Brachettes*

Lemongrass Chicken Satay

with Banana Curry, Green Apples and Raisins

Italian Sausage, Mozzarella and Roasted Tomato

Baked in Puff Pastry with Garlic and Black Pepper Oil

Cajun Spiced Crawfish Cakes with Spicy Rouille

Reception Packages
Silver

Priced per dozen

\$30.00

*Chilled Shrimp Cocktail with Classic Cocktail Sauce
and Horseradish Mousse*

Basil Marinated Shrimp with Tomato-Garlic Confit

*Smoked Salmon and Cream Cheese Mousse
Stuffed Chive Cones*

Caviar "Ice Cream Cones"

*Thinly Sliced Smoked Duck Breast on Corn Cakes
with Cranberry-Spice Chutney*

*Chicken Caesar and Parmesan "Taco"
with Tomato Confit*

Hors D'oeuvres
Cold

Priced per dozen

\$24.00

Barbecue Beef Brisket Fila Cups

Marinated Shrimp Ceviche in Tortilla Cups

*Dried Black Mission Figs stuffed with
Bleu Cheese and Bacon*

*Pistachio Crusted Goat Cheese with Tomato
Confit on Fila*

Chicken Spring Rolls with Peanut Sauce

Shrimp Spring Rolls with Peanut Sauce

Goat Cheese and Roasted Bell Pepper Tartlettes

*Thinly Sliced Parma Ham Roulade with Sweet Melon and Texas
Goat Cheese on a Sourdough Crouton*

*Thai Marinated Baby Shrimp Brochette with Ginger,
Sesame and Lemongrass*

*Smoked Salmon and Cream Cheese Pinwheels with Chive, Red Onion
and Capers on a Whole Wheat Crouton*

*Sweet Crab, Mango and Lime on Crisp Cucumber
with Fresh Cilantro*

*Parma Ham Wrapped Asparagus Tops with
Creamy Orange Dipping Sauce*

**Hors D'oeuvres
Cold**

Quesadilla Station

*Marinated Chicken and Beef Quesadilla
Pico de Gallo, Salsa, Sour Cream, Guacamole,
Black Bean-Corn Salad*

Southwest Caesar Salad Station

*Crisp Romaine Hearts tossed to order
and Served in Chipotle Tortilla Baskets
Pico de Gallo, Shredded Parmesan, Jack Cheese, Tortilla
Strips, Black Bean-Corn Salad, Grilled Chicken
and Creamy Caesar Dressing*

Carving Station

*Mango-Mustard Glazed Pork Loin
Fresh Baked Silver Dollar Rolls,
Remoulade, Red Cabbage Slaw*

\$42.50 per person

**Reception Packages
Silver**

Passed Hors D'oeuvres

(3 pieces per guest)

Caviar "Ice Cream Cones"

*Thinly Sliced Smoked Duck Breast on Corn Cakes
with Cranberry-Spice Chutney*

Chicken Caesar and Parmesan "Taco" with Tomato Confit

The Buffet

Whole Poached Salmon Platter

*A whole Poached Atlantic Salmon with Whipped
Cream Cheese, Capers, Onions, Chives, Chopped Egg
and Brioche Croutons*

Mediterranean Display

*A Display of Grape Leaves, Assorted Olives, Hummus,
Roasted Eggplant, Grilled Vegetables
and Crispy Herb Pita Chips*

Tropical Brie

*Creamy Brie with Raspberry Glaze,
Mango, Strawberry and Kiwi*

Beef and Bleu Cheese en Croute

*Coconut Crusted Fried Shrimp
with Sweet Orange Dipping Sauce*

*Pan Seared Lemon Zest Crab Cakes
with Red Bell Pepper Rouille*

Reception Packages
Gold

Priced per dozen

\$18.00

Curry Chicken, Walnut and Grape Roulades

Chicken, Cranberry and Apricot Roulades

*BBQ Chicken with Roasted Corn and
Black Bean Roulades*

Fresh Fruit "Kabobs" with Honey Lime Yogurt Sauce

*Marinated Portobello Mushroom, Basil
and Tomato Brochettes*

Sweet Tomato, Mozzarella and Red Onion Brochettes

California Rolls with Ponzu Sauce

Spicy Crab Sushi Rolls with Ponzu Sauce

Vegetable Spring Rolls with Peanut Sauce

Bleu Cheese Mousse in Endive with Candied Walnuts

*Balsamic Marinated Grilled Vegetable Tart with Kalamata
Olive, Sweet Tomato Jam and Crumbled Feta*

*Sweet Red Grape "Lollipops" crusted in Goat Cheese with
Toasted Pistachios on Tomato Confit*

Hors D'oeuvres
Cold

Priced per dozen

\$30.00

*Lemon Zest Crab Cakes with Spicy
Red Pepper Rouille*

*Shrimp and Leeks baked in Puff Pastry
with Tarragon Cream*

*Crispy Fried Salmon Croquettes with
a Salmon-Dill Remoulade*

Beef & Bleu Cheese En Croute

*Crispy Wonton Wrapped Shrimp with
Orange Soy Glaze & Sesame Seeds*

*Coconut Crusted Fried Shrimp with Sweet
Orange Dipping Sauce*

Cajun Spiced Crawfish Cakes with Spicy Rouille

**Hors D'oeuvres
Hot**

Avocado Martini Station

*Fresh Ripe Avocado served in a Martini Glass with Shrimp
Ceviche, Black Bean-Corn Salad, Tortilla Strips, Charred
Tomato Salsa and Toasted Pumpkin Seeds*

Carving Station

*Slow Roasted Beef Tenderloin
Black Pepper Mayonnaise, Whole Grain
Mustard, Horseradish*

Asian Wok Station

*Honey Soy Marinated Chicken over Sticky Rice
with Thai Vegetable Salad
Served in a White Container with Chopsticks*

\$55.50 per person

**Reception Packages
Gold**

Fresh Baked Pastry Display

*Chocolate Chip and Ginger Scones, Fresh Baked Butter
and Chocolate Croissants with assorted Jams*

Seasonal Fruit Display

*Fresh Sliced Honeydew, Cantaloupe, Golden Pineapple,
Strawberries, Kiwi, Mango and Sweet Red Grapes*

Hummus

*Creamy Hummus with Herb Pita Chips
and Grilled Vegetable Brochettes*

Apple and Walnut Brie

*Brie Cheese Smothered in Roasted Apples and Toasted
Walnuts with Cinnamon, Clove and Nutmeg*

Assorted Bite Size "Tea Sandwiches"

Chicken, Apricot and Almond Salad in a Whole Wheat Wrap

*Turkey Waldorf with Walnuts and Grapes
on Dark Wheat Bread*

*Open Faced "Focaccia" of Sliced Prosciutto, Fresh Mozzarella
Cheese and Sweet Tomato Confit*

Smoked Salmon, Cream Cheese and Spinach Tortilla Pinwheels

Bridal Shower

Priced per dozen

\$24.00

Bacon & Bleu Cheese Risotto Cake

*Roasted Basil Marinated Shrimp with
Tomato-Olive Chutney*

*Italian Sausage and Jack Cheese in Puff Pastry
with Tomato-Garlic Sauce*

*Fajita Marinated Beef and Pepper Jack Cheese Roulade
with Caramelized Onion and Bell Pepper*

*Honey Soy Marinated Beef Satay with Green Onions and
Sesame Seeds*

*Pecan Crusted Chicken Strips with Whole Grain Mustard
Dipping Sauce*

Crispy Pork Dumplings with Tamarind Dipping Sauce

*Chicken and Mushroom Brochettes with Bell Peppers and
Honey-Thyme Jus*

Parmesan Chicken Strips with Tomato Basil Sauce

**Hors D'oeuvres
Hot**

Priced per dozen

\$18.00

*Chicken and Lemongrass Dumplings
with Orange-Soy Dipping Sauce*

*Smoked Chicken and Jack Cheese Quesadilla with Salsa
and Sour Cream*

Baked Feta and Artichoke Tartlettes

Warm Bleu Cheese and Sweet Tomato Confit Tartlettes

*Fresh Baked Focaccia with Roasted Tomatoes,
Olives and Basil*

*Lemongrass Chicken Satay with Banana Curry,
Green Apples and Raisins*

*Apple Smoked Bacon, Onion and Cheddar
Cheese Quiche*

Ginger Marinated Chicken Satay with Peanut Sauce

Spinach and Feta Cheese Quiche

*Wild Mushroom and Bleu Cheese Risotto Cakes
with Thyme Cream*

**Hors D'oeuvres
Hot**

Sweets

*Chocolate Dipped Strawberries
with White Chocolate Drizzle*

Lemon Curd Tartlettes

Chocolate Truffle Lollipops

Beverages

Passion Fruit-Raspberry Iced Tea

Sweet Golden Pineapple Lemonade

\$24.00 per person

Bridal Shower

Fresh Baked Breakfast Pastries

*Pecan-Money Sticky Buns, Butter and Chocolate Croissant,
Assorted Danish, Apple-Date Turnovers and Mini Muffins
Served with Whipped Butter and Assorted Jams*

Fresh Sliced Seasonal Fruit Display

*Sliced Honeydew, Cantaloupe, Pineapple and Mango
with Sweet Red Grapes and Strawberries*

Mixed Baby Lettuces

*with Tomatoes, Walnuts, Dried Apple
and Herb Balsamic Vinaigrette*

Smoked Salmon Display

*Sliced Atlantic Smoked Salmon with Whipped Cream Cheese,
Capers, Chives, Red Onions and Wheat Croutons*

Carving Station

*Your Choice of Smoked Ham or Beef
Served with Freshly Baked Dinner Rolls, Whole
Grain Mustard and Black Pepper Mayonnaise*

Brunch

Desserts

*Pistachio Charlotte with Pistachio Brittle
\$7.00*

*Strawberry Shortcake with Strawberry Gelee, Strawberry Filling
and Strawberry Mousse
\$7.00*

*Blueberries and Cream Charlotte with Bourbon Anglaise
\$7.00*

*Warm Chocolate Gateau with Vanilla Cream, Berry Coulis
and a Crispy Tuile
\$6.00*

*Vanilla Bean Crème Brulee with Macerated Berry Compote
\$6.00*

*Kahlua Cheesecake with Almond Tuile and Hazelnut Sauce
\$7.00*

*Chocolate Peanut Butter Mousse Bombe with Coffee Sauce
\$7.00*

*Coconut Banana Tart with Toasted Coconut
and 1,000 Spice Crust
\$7.00*

*Deep Dish Chocolate-Pecan Pie with Bourbon Sweet Cream
\$7.00*

**Plated Dinners
Desserts**

Poultry

Honey-Thyme Roasted Chicken over Herb Roasted Potatoes with Green Beans, Almonds and Lemon Thyme Jus \$21.00

Stuffed Quail over Pecan-Cranberry Wild Rice with Cocoa Sauce and Brussels Sprout Leaves \$24.00

Duck Confit Leg over Frisee with Goat Cheese, Apples, Candied Walnuts and Blood Orange Dressing \$24.00

Molasses Roasted Whole Duck with Vanilla Bean Sweet Potatoes and Roasted Vegetables \$32.00

Meat

Roasted Ribeye Steak with Roasted Fingerling Potatoes, Green Beans with Almonds and Cabernet-Tarragon Butter \$48.00

Slow Roasted Beef Tenderloin with a Shallot Potato Cake, Asparagus and Red Onion Jus \$44.00

Mango-Mustard Glazed Pork Loin over Roasted Onions, Black Bean & Sweet Corn Risotto & Cilantro Emulsion \$32.00

Rosemary Rubbed Lamb Loin with a Goat Cheese Croquette and French Beans and Sweet Tomato Jus \$39.00

Braised Beef Short Rib over Parmesan Cheese Polenta with Truffle Oil and Roasted Root Vegetables \$39.00

Veal Ossobuco with Wild Mushroom and Asiago Risotto, Braised Squash and Basil Broth \$39.00

Plated Dinners Entrees

Omelet Station

Farm Fresh Eggs and Fluffy Egg Whites made to order. Toppings include Red Onions, Bell Peppers, Sliced Mushrooms, Ham, Apple Smoked Bacon, Chicken and Apple Sausage, Cheddar Cheese and Swiss Cheese

Apple Smoked Bacon and Breakfast Sausage Links

Rosemary Roasted Potatoes

Cheese Blintzes with Strawberry Compote

Beverages

Fresh Brewed Regular and Decaf Coffee

Orange and Grapefruit Juice

\$37.00 per person

Brunch

*All of our Carving Stations are served with fresh baked herb rolls
Please talk to our party planner if you require rental arrangements
Attendants 27.50/hour (holiday rates may vary)*

Slow Roasted Inside Round of Beef

*Served with Horseradish Cream and Roasted Mushroom Mayonnaise
Serves 50 ppl \$170/ea*

Mango and Mustard Glazed Pork Loin
Served with Black Pepper-Cranberry Chutney

Serves 20 ppl \$70/ea

Slow Roasted Steamship of Beef

*Served with Roasted Garlic and Horseradish Cream
Serves 150 ppl \$375/ea*

Honey Glazed Ham

*Served with Pineapple Chutney
Serves 50 ppl \$125/ea*

Oven Roasted Maple Turkey Breast

*Served with Black Pepper Mayonnaise and Whole Grain Mustard
Serves 15 ppl \$75/ea*

Braised Leg of Lamb

*Cucumber Mint Sauce and Assorted Mustards
Serves 25 ppl \$125/ea*

Slow Roasted Beef Tenderloin

*Black Pepper Mayonnaise, Whole Grain Mustard, Horseradish
Serves 20 ppl \$150/ea*

Whole Roasted Salmon

*Cucumber-Dill Dipping Sauce, Capers, Red Onion, Chives
Serves 20 ppl \$125/ea*

Crispy Whole Fried Snapper (when available)

*Mango Slaw, Citrus Ponzu
Serves 25 ppl \$175/ea*

**Receptions
Carving Stations**

Fish

*Apricot Glazed Salmon over Almond-Raisin Cous Cous with
Tagine Vegetables and Vanilla-Lime Butter Sauce*

\$29.00

*Sesame Seared Ahi Tuna with Sushi Rice, Wasabi,
Pickled Ginger and Stir Fried Bok Choy*

\$32.00

*Crab and Shrimp Stuffed Trout with Blood Orange Butter,
French Beans and Fennel*

\$36.00

*Peppercorn Crusted Tuna Steak over Garlic Smashed Potatoes
with French Beans and Black Truffle-Veal Sauce*

\$34.00

*Grilled Jumbo Shrimp with Asparagus, Truffle Whipped
Potatoes, Herb Butter Sauce and Crispy Beet Chips*

\$39.00

*Whole Boiled or Baked Lobster
(Market)*

**Plated Dinners
Entrees**

Hot Appetizers

*Pan Seared Lemon Crab Cake with
a Tomato Confit and Olive Puree*
\$12.00

*Salmon, Spinach and Feta Beggars Purse with Smoked
Salmon Vinaigrette*
\$14.00

*Duck Confit and Mushroom Lasagna with Sweet Red Grapes
and Balsamic Vinegar Reduction*
\$12.00

*Pan Seared Sea Scallops with Smoked Bacon Broth,
Strawberries, Asparagus and Oyster Mushrooms*
\$15.00

*Seared Rare Ahi Tuna with Soba Noodles
and a Shiitake Mushroom Broth*
\$12.00

*Goat Cheese, Sun-dried Tomato and Basil Tart with
Warm Balsamic Vinaigrette*
\$8.00

**Plated Dinners
Appetizers**

Pasta Station

*Penne Pasta with Marinara, Sliced Olives, Fresh Picked Basil,
Grated Parmesan, and Italian Sausage*

*Cheese Tortellini with Parmesan Cream Sauce, Chopped
Rosemary and Roasted Mushrooms*

*Farfalle Pasta with Grilled Chicken, Fresh Spinach, Goat
Cheese, Roasted Tomatoes and Herb Chicken Broth*

*Radiatore Pasta with Rock Shrimp, Roasted Tomato-
Thyme Cream Sauce and Fresh Garden Vegetables*

*Gemelli Pasta with Homemade Bolognese,
Herb de Provence and Parmesan Cheese*
(Choice of 2) \$5.00 per person

Potato Martini Station

*Brown Sugar Sweet Potatoes, Roasted Garlic
Red Potatoes and Mashed Purple Potatoes*
Toppings include Bacon, Chives, Parmesan, Mushrooms,
Roasted Onions, Rock Shrimp
\$4.50 per person

Stir Fry Station

Marinated Chicken and Beef Strips
Peppers, Carrots, Onions, Bean Sprouts, Snow
Peas, Bok Choy, Baby Corn Curry Sauce,
Sesame Soy Sauce, Spicy Orange Sauce
\$5.50 per person

Asian Wok Station

*Honey Soy Marinated Chicken over Sticky Rice
with Thai Vegetable Salad*
Served in a White Container with Chopsticks
\$5.50 per person

**Receptions
Action Stations**

Omelet Station

*Farm Fresh Eggs and Fluffy Egg Whites made to order
Toppings include Red Onions, Bell Peppers, Sliced
Mushrooms, Ham, Cheddar Cheese, Swiss Cheese,
Apple Smoked Bacon, Chicken and Apple Sausage
\$4.50 per person Add shrimp...\$1.95*

Fajita Station

*Fajita Marinated Chicken and Beef
Sautéed Bell Peppers and Caramelized Onions
Flour and Corn Tortillas
Sour Cream, Salsa, Cheddar Cheese, Guacamole, Pico de Gallo
\$6.00 per person*

Quesadilla Station

*Marinated Chicken and Beef Quesadilla made to Order
Pico de Gallo, Salsa, Sour Cream, Guacamole,
Black Bean-Corn Salad
\$5.00 per person*

Southwest Caesar Salad Station

*Crisp Romaine Hearts tossed to order and Served
in Chipotle Tortilla Baskets
Pico de Gallo, Shredded Parmesan, Jack Cheese, Tortilla Strips,
Black Bean-Corn Salad, Grilled Chicken
and Creamy Caesar Dressing
\$5.00 per person*

Avocado Martini Station

*Fresh Ripe Avocado served in a Martini Glass with Shrimp
Ceviche, Black Bean-Corn Salad, Tortilla Strips, Charred
Tomato Salsa and Toasted Pumpkin Seeds
\$6.00 per person*

**Receptions
Action Stations**

Chilled Appetizers

*Fresh Mozzarella Cheese with Sliced Tomatoes, Roasted
Peppers, Balsamic Vinaigrette and Herb Oil \$7.00*

*Rock Shrimp Ceviche with Avocado,
Jicama and Plantain \$12.00*

*Sliced Parma Ham with Fresh Melon, Feta Cheese, Herb Salad
and Extra Virgin Olive Oil \$8.00*

*Roasted Portobello Mushroom with Baby Greens,
Goat Cheese and Toasted Pumpkin Seeds \$8.00*

*Foie Gras Torchon with Oxtail Gelee, Brioche and Saffron
Poached Pear \$17.00*

*Iceberg Wedge with Bleu Cheese, Red Onions, Tomatoes,
Parsley and Balsamic Dressing \$7.00*

**Plated Dinners
Appetizers**

*Our Plated Dinners include Fresh Baked Herb Rolls and Crispy Focaccia Croutons with Extra Virgin Olive Oil and Balsamic Vinegar.
Please call for a custom tasting menu and special requests.*

Soups

Sweet Corn Chowder with Crab Fritters \$6.00

Spicy Tomato Cream with Balsamic Mousse \$5.00

Roasted Butternut Squash Soup with Fennel, Apples and Walnuts \$6.00

Watermelon Gazpacho with Apple and Fennel \$5.00

Loyster Bisque with Tarragon and Sherry \$7.00

Spicy Black Bean Soup with Cilantro Cream \$5.00

Chicken and Anise Consommé with Chicken Mousseline \$6.00

Salads

Mixed Baby Lettuces with Herb-Balsamic Vinaigrette, Slow Roasted Tomatoes, Cucumbers & a Goat Cheese Crouton \$6.00

Bibb Lettuce with Bleu Cheese, Toasted Walnuts, Poached Pear and Pancetta Vinaigrette \$7.00

Hearts of Romaine with Caesar Dressing Focaccia Croutons and Parmesan Cheese \$6.00

Frisee Lettuce with Passion Fruit Vinaigrette, Toasted Coconut and Banana Chip Croutons \$7.00

**Plated Dinners
Soups and Salads**

Tropical Brie

*Creamy Brie with Raspberry Glaze, Mango, Strawberry and Kiwi
\$3.00 per person*

Apple and Walnut Brie

*Brie Cheese Smothered in Roasted Apples and Toasted Walnuts with Cinnamon, Clove and Nutmeg
\$3.00 per person*

Fruit and Cheese Display

*A Display of Imported and Domestic Cheeses including Danish Bleu, Tilamook Cheddar, Pepper Jack, English Sage Derby, Red Windsor and Brie Accompanied by Fresh Sliced Honeydew, Cantaloupe, Pineapple, Red Grapes and Strawberries
\$4.00 per person*

Antipasto Platter

*A Display of Italian Meats and Cheeses to include: Mortadella, Prosciutto, Salami, Calabrese, Coppacollo, Fresh Mozzarella, Parmesan, Aged Provolone, Asiago Red Grapes, Sweet Melon, Black Olives, Roasted Peppers, Herb Focaccia and Parmesan Crostini
\$5.00 per person*

Feta & Artichoke Dip

*A Creamy Blend of Feta Cheese, Artichokes and Spinach with Fresh Vegetables and Herb Pita Chips
\$3.00 per person*

**Receptions
Displays**

Whole Poached Salmon Platter

A whole Poached Atlantic Salmon with Whipped Cream Cheese, Capers, Onions, Chives, Chopped Egg and Brioche Croutons
Serves 30 ppl \$120.00 each

Seasonal Fruit Display

Fresh Sliced Honeydew, Cantaloupe, Golden Pineapple, Strawberries, Kiwi, Mango and Sweet Red Grapes
\$3.00 per person

Hummus

Creamy Hummus with Herb Pita Chips and Grilled Vegetable Brochettes
\$3.00 per person

Smoked Salmon Display

Smoked Atlantic Salmon sliced thinly and served with Chives, Capers, Red Onions, Chopped Egg and Brioche Croutons
\$7.00 per person

Asian Display

A Display of Asian Delicacies to include: Avocado, Tuna, Smoked Salmon and Spicy Crab Sushi Rolls Vegetable, Chicken and Shrimp Spring Rolls Chilled Chicken and Beef Brochettes Creamy Peanut and Honey Soy Dipping Sauce
\$6.00 per person

**Receptions
Displays**

Classic Vegetable Crudites

Fresh Broccoli, Carrots, Celery, Cauliflower, Cucumber, Cherry Tomato and Radish served with Basil and Roasted Garlic Dipping Sauce
\$3.00 per person

Grilled Seasonal Vegetable Crudites

A Display of Grilled Seasonal Vegetables to include Zucchini, Yellow Squash, Bell Peppers, Carrots, Asparagus, Jicama, Sweet Potato, Broccoli and Cauliflower
Served with Basil Pesto Dip
\$4.00 per person

Baby Vegetable Crudites

Baby Zucchini, Squash, Carrots, Red Grape Tomatoes, Sweet Corn and Asparagus with Basil-Pine Nut and Roasted Garlic Dipping Sauce
\$4.00 per person

Mediterranean Display

A Display of Grape Leaves, Assorted Olives, Hummus, Roasted Eggplant, Grilled Vegetables and Crispy Herb Pita Chips
\$7.00 per person

**Receptions
Displays**