

HARBORSIDE DINNER MENU

Menu subject to change.

Chef's Choice of passed Hors d'Oeuvres

Mini Beef Wellingtons

Crispy Asparagus Tips with Asiago Cheese wrapped in flaky Phyllo
Individual Crudités featuring Baby Carrots, Fresh Zucchini and Red Peppers Strips served in a Shooter Glass with a cool Ranch Dipping Sauce

Mini Thai Chicken Sate

Stationary Hors d'Oeuvres

A Taste of the Middle East featuring Hummus, Tabouli, Cilantro Yogurt, Cucumber Salad, assorted seasonal Vegetables accompanied by Flatbreads and Crostinis

Gourmet Cheese Display featuring Smoked Gouda, Vermont-aged sharp Cheddar, Pepper-Crusted Goat Cheese, and tangy Havarti accompanied by Crackers and Crostinis garnished with fresh seasonal Fruits

Seafood Display featuring Jumbo Shrimp Cocktail, Salmon Mousse and Fresh Atlantic Caviar

Salads *(Pre-select 1) All Salads accompanied by fresh assorted Breads and Butter*

Field Greens with Baby Spinach, Fresh Strawberries, Goat Cheese and Walnuts with Raspberry Vinaigrette

Classic Caesar crisp Romaine Hearts tossed with freshly-made Garlic Croutons, Parmesan Cheese and homemade Caesar Dressing

Mixed Baby Greens with Red Grape Tomatoes, European Cucumber, Bermuda Onion, Yellow Bell Peppers, homemade Croutons and served with a Balsamic Vinaigrette

Carving Station

Hand-Carved Garlic Encrusted Roasted Tenderloin of Beef with Cabernet Demi-Glace accompanied by Horseradish Cream

Pasta Station *(Pre-select 2) All Pasta dishes are served with freshly grated Parmesan and Romano Cheese Blend and fresh Ground Pepper*

Tri-Colored Cheese Tortellini with a Roasted Vegetable Medley of Orange and Yellow Bell Peppers, Sugar Snap Peas, Roma Tomatoes and Fresh Basil tossed in a Garlic Cream Sauce

Penne Pasta and Alfredo Sauce tossed with Grilled Chicken, Garlic, and fresh Broccoli Florets

Sautéed Shrimp, Scallops and Mussels with Penne Pasta tossed in a Chardonnay Lemon Caper Sauce

Cavatapi Pomodoro Cavatapi Pasta tossed in a light Garlic Tomato Basil Sauce

Dessert Station

Gourmet display of assorted Cakes, Mini Pastries, and Petit Fours garnished with fresh seasonal Fruits



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