

Sample: Sophisticated Soiree'

PASSED HORS D'OEUVRES:

- * HOMEADE "JERK" POTATO CHIPS (ON THE BAR)
- * CRAB AND CONCH FRITTERS WITH LEMON AIOLI
- * ASPARAGUS TEMPURA WITH GINGER SAUCE
- * CUCUMBER BITES WITH SHERRIED CRAB SALAD AND CHIVE
- * CARAMELIZED ONION AND GOAT CHEESE FOCCACIA

FABULOUS LUNCH BUFFET:

- * IMPORTED CHEESE BOARD WITH CRACKERS AND FLATBREADS GARNISHED WITH GRAPES, APRICOTS, AND WALNUTS
- * RADICCHIO AND ROMAINE SALAD WITH MARINATED ARTICHOKE HEARTS AND LEMON CHAMPAGNE VINAIGRETTTE
- * ASPARAGUS, ROASTED RED PEPPER, MOZZARELLA, AND SLICED TOMATO TRAYS WITH NICOISE OLIVES AND VIRGIN OLIVE OIL
- * SPINACH AND GOAT CHEESE TARTS (WARM)
- * TUSCAN SHRIMP SALAD WITH CANNELINI BEANS, ITALIAN PARSLEY, ROASTED RED PEPPERS, AND CRACKED BLACK PEPPER

GRILL STATION:

- * "WHITE MARBLE FARMS" RACK OF PORK, SPIT ROASTED
- * GRILLED RACK OF LAMB WITH HOISON PEPPER GLAZE
- * ITALIAN ROAST TURKEY BREAST, STUFFED WITH PROSCIUTTO, PROVOLONE, AND PISTACHIO CRUMB STUFFING

PASTA STATION:

- * ORRECHIETTE PASTA WITH SIDES OF: ALFREDO SAUCE, BASIL MARI NARA, POACHED SALMON, SHALLOT PEPPER SAUTEED SHRIMP, SNOW PEAS, RED PEPPERS, ROASTED GARLIC CLOVES, AND CHANT ERELLE MUSHROOMS

DESSERT STATION:

- * SUMMER FRUIT BOWL WITH LAVENDAR SUGAR SYRUP
- * INDIVIDUAL CHOCOLATE AND SPICE CAKES WITH ACCOMPIANMENTS OF VANILLA SAUCE, RASPBERRY SAUCE, CINNAMON WHIPPED CREAM, & CANDIED WALNUTS
- * ESPRESSO BROWNIES