

Dinner Menu

(buffet or served)

Appetizers: (2) options \$3.75 pp / (3) options \$5.00 pp / (4) options \$6.75 pp

Traditional bruschetta
Spinach, gorgonzola, & walnut bruschetta
Hummus with grilled bread & crudite
Mushroom-chevre mini tarts
Spinach-feta mini tarts
Crispy polenta medallions with sundried tomato tapenade
Crispy prosciutto wrapped asparagus
Blackened chicken bites with creole remoulade
Spinach dip (warm or cold), toasted bread & assorted crackers
Artichoke & fennel dip (warm) toasted bread & assorted crackers
Caprese skewers
Fresh fruit skewers (seasonal)

Grilled shrimp with spicy peanut sauce or creole remoulade \$2.75 pp
Crab croquettes with creole remoulade \$2.75 pp
Lamb meatballs with house made tzatziki \$2.25 pp
Whole grilled or poached salmon with dill aioli & capers (market value)
Crostoni Bar (priced per item)

Platters:

Charcuterie & Cheese with olives & assorted crackers
Small (serves 10-15): \$55 Large (serves 20-25): \$75
Fresh fruit (seasonal) with whipped raspberry yogurt dip
Small (serves 10-15): \$45 Large (serves 20-25): \$65
Crudite with creamy dill dip
Small (serves 10-15): \$35 Large (serves 20-25): \$55
Mediterranean with hummus, greek olives, feta, tzatziki, tabbouleh, roasted
vegetables & grilled pita
Small (serves 12-18): \$65 Large (serves 25): \$85

Salads:

The Ave salad with fresh tomato, olives and feta
Roasted Beet and chevre salad with spicy walnuts
Classic caesar salad with croutons & housemade caesar dressing
Spinach salad with fresh strawberries, candied pecans & gorgonzola
Caprese salad with tomato, fresh mozzarella & basil
Garden salad
Traditional pasta salad
Caprese pasta salad
Greek orzo salad with feta & kalamata olives
Quinoa salad
Fresh fruit salad (seasonal)

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Fresh Vegetables:

Haricot vert with brown butter
Honey-glazed baby carrots
Caramelized brussel sprouts (seasonal)
Lemon-buttered broccoli
Parmesan zucchini
Roasted vegetable medley
Fresh peas with pancetta
Scalloped Corn
Steamed Asparagus (seasonal)
Roasted Butternut Squash

Accompaniments:

Roasted garlic whipped potatoes
Parmesan-garlic smashed potatoes
Roasted garlic dauphinoise potatoes
Twice-baked potatoes
Herb roasted red potatoes
Long grain & wild rice pilaf
Creamy risotto
Rice pilaf
Roasted sweet potatoes
Four cheese pasta

3Entrees:

Seared chicken breast with mushroom-brandy cream sauce
Pan-roasted chicken
Chicken florentine
Chicken marsala or piccata
Roasted turkey breast
Braised beef brisket with bourbon cream sauce
Roast beef with au jus
Coffee rubbed beef flank with au jus
Maple glazed ham
Pork tenderloin
Lemon-dill white fish
Crab cakes
Stuffed portobello mushroom
Creamy four-cheese pasta with artichokes & spinach
Traditional meat or white baked lasagna
Beef tenderloin (market value)

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*Additional Vegetarian Entree Options Available Upon Request

Option 1:

(1) salad, (1) vegetable, (1) accompaniment, (1) entree
\$17.00 buffet / \$23.50 plated per person

Option 2:

(1) salad, (1) vegetable, (1) accompaniment, (2) entrees
\$23.00 buffet / \$28.50 plated per person

Option 3:

(1) salad, (2) vegetables, (2) accompaniments, (2) entrees
\$28.00 buffet / \$34.50 plated per person

Includes:

Bread/rolls with butter

Iced tea & coffee service

50% deposit (required to 'save your date') / Balance due atleast (5) days prior to event date.

Pricing does not include any rental items such as: tent(s), tables, chairs, dinnerware, flatware or glassware etc