

## **Appetizer selections:**

**BBQ Bean Dip (Hummus Style)w/Deep Fried Pita Chips \$35.00**

**Phyllo wrapped Brie w/Raspberries \$55.00**

**Smoked Chicken/Pancetta Stuffed Mushrooms w/Boursin Cheese \$55.00**

**House Cured Salmon w/Potato Gaufrette, Wasabi Crème Fresh w/Chive and Caviar Garnish \$80.00**

**Seared Ahi Tuna Crusted w/Black and White Sesame Seeds with a Wasabi Teriyaki Glaze \$80.00**

**Mini Beef Wellington in Puff Pastry w/Béarnaise Sauce \$70.00**

**Mini Harbor Sliders w/Sautéed Onions and Garlic aioli \$70.00**

**Deep Fried Ravioli w/Marinara Dipping sauce \$45.00**

## **Additional Meal choices**

### **Chicken Selections:**

**Champagne Chicken with Champagne Mustard sauce**

**Chicken Divan with Broccoli and a Sherry infused Parmesan cream sauce**

**Chicken Parmesan with Pasta Marinara**

**Wild Mushroom Chicken with a Roasted Chicken Demi Glace**

**Chicken Kiev Roulade- Pounded Chicken Breast w/Ham baked and covered with a Swiss Buerre Blanc**

### **Fish Selections:**

**Scallop and Crab stuffed Sole with a Buerre Blanc sauce**

**Pecan flour crusted Cod (or Tilapia) with an amaretto pecan glaze**

**Pan Seared Cod (or Tilapia) on a bed of Whole grain Mustard and Apple, Cabbage and Pancetta Hash**

### **Pasta Selections:**

**Michaelangelo Pasta Fresh pasta w/Bay Scallops, Shrimp, Sweet Onions, Mushrooms**

**Wild Mushroom Chicken Pasta with Black Pepper Pappardelle pasta**

**Chicken Picatta Pasta over Angel Hair Pasta**

**Shrimp Scampi Pasta over Angel Hair Pasta**

**Chicken Veggie Pasta with Alka Vodka sauce**