



# Grand Plaza



## Deluxe Dinner

(4 Hour Party)

### Half an Hour of Butler Passed Hors d'Oeuvres

#### **Baked Clams Oreganata**

on a sea salt bed with lemon wedges

#### **Pork Dumplings**

served with a soy ginger sauce

#### **Pigs in a Blanket**

with dijon mustard sauce

#### **Beef Satay**

wasabi mayonnaise

#### **Coconut Shrimp**

served with orange ginger glaze

#### **Smoked Salmon**

with cream cheese and fresh dill on pumpernickle

#### **Calamata Olive, Artichoke and Chevre Quiche**

#### **Stuffed Mushrooms**

herb bread crumb stuffing

#### **Chicken Satay**

served with peanut sauce

#### **Bruschetta**

garlic crostini topped with tomatoes, fresh basil, and olive oil

#### **Shumai**

sweet thai chili sauce

### **Imported Cheese & Crudite Display**

Perfect assortment of imported and domestic cheeses, fresh vegetables, accompanied by English crackers, flatbread, grapes and berries

### **Champagne Toast**

#### *~ Appetizer ~*

(pre-selected Choice of One)

#### **Pasta Primavera**

penne pasta tossed with mixed vegetables served in a butter cream sauce

#### **Penne Pomodoro**

penne pasta topped with prosciutto and onions in a chunky tomato sauce

#### **Penne a la Vodka**

penne pasta tossed with our Chef's vodka sauce

#### *~ Salad ~*

(pre-selected Choice of One)

#### **House**

assorted mixed greens, tomato, cucumber and Julienne vegetables in a balsamic vinaigrette

#### **Caesar**

romaine lettuce, radicchio and belgian endive in a creamy parmesan dressing with garlic croutons

#### *~ Entrees ~*

(pre-selected Choice of Three)

*All entrees are served with our Chef's selection of Vegetable and Starch*

#### Chicken Entrees

##### **Jacqueline**

with a pear, cranberry and walnut stuffing in a calvados rosemary veloute

##### **Picata**

with wine butter, lemon & capers

##### **Alberici**

with roasted red pepper, prosciutto & mozzarella with a roasted red pepper coulis

#### Meat Entrees

##### **Sliced Marinated Flank Steak**

with a merlot sauce

##### **Roasted Pork Loin**

stuffed with spinach and sweet bell peppers in a sherry garlic sauce

##### **Medallions of Beef**

in a wild mushroom sauce

#### Fish Entrees

##### **Baked Filet of Sole**

with lemon and chive crumbs on a chardonnay citrus beurre blanc

##### **Pesto Crusted Salmon**

with a tomato butter

##### **Tilapia Filet**

with a seafood stuffing and lobster cream sauce

#### *~ Dessert ~*

Plated Dessert or Occasion Cake Brewed Coffee & Premium Teas

### **4 Hour Open Bar**

**Complimentary Services:** Valet Parking, Coat Check, Floor Length Linens and White Glove Service