



Fireside

Per Guest \$33.00

Tables are tastefully set with individual place settings, white floor length and overlay linens, and napkins. Buffet service & equipment included. Bottomless non-alcoholic beverages included (soda, coffee, tea, lemonade etc.).

Course I: Appetizers

Displayed

Smoked Salmon- side of smoked salmon fully decorated with piped cream cheese and fresh herbs accompanied by capers, diced tomato, chopped hard boiled egg, fine dice of red onion and lemon wedges. Served with a cracker basket.

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Countryside Gourmet Cheese and Fruit Board- grilled apples and pears, seasonal grapes, candied nuts with a variety of imported and domestic cheeses and cheese spread.

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Flavor Filled Boule- a large fresh baked Boule filled with your choice of gourmet dip or spread. Served with bread pieces, crackers and crisps.

Passed

(choose 3)

- ❖ Bacon wrapped dates stuffed with almonds (garden ramaki)
- ❖ Crab stuffed mushrooms
- ❖ Spicy chicken and pesto wontons
- ❖ Feta, olive and rosemary baked tartlets
- ❖ Wild mushroom risotto balls
- ❖ Smoked trout in endive boats
- ❖ Beef or chicken satay with spicy peanut sauce
- ❖ Mini ham and Dijon croissants
- ❖ Rolled ricotta and sage crepes
- ❖ Crostini with white bean puree
- ❖ Mini herb pancakes with crème fraiche

Course II: Soup/Salad

(choose 1)

Potato Leek Soup

Roasted Red Peppers, spicy candied walnuts and goat cheese over a bed of romaine and mesclun greens served with a herb vinaigrette.



Garden Salad- chef's choice of seasonal vegetables, mixed greens and iceberg lettuce with your choice of dressing.

Course III: Main Entrée and Accompaniment

Option A

Coq au Vin- a classic French dish of chicken braised in red wine.

Fresh Spiral Ham in a red ancho chile marinade and baked.

Option B

Grilled Citrus Swordfish- swordfish steaks marinated in citrus, grilled and topped in orange compote.

Szechuan Rubbed Flank Steak- rubbed with Szechuan spices grilled and served with a garlic ginger glaze.

Accompaniments

(Choose 1 Starch and 1 Vegetable)

Rosemary Sweet Potatoes	Steamed Broccoli
Spiced Lentils	Glazed Carrots
Garlic & Parmesan Mashers	Zucchini & Yellow Squash Saute

Course IV: Dessert

Wedding Cake by Childs Bakery

or

Dessert on the Platte

-this gourmet dessert display will incorporate all of falls flavors in the form of bite size cheesecake, chocolate dipped strawberries, mini chocolate mousse filled cups, caramel and dark chocolate dipped cream puffs and fruit tarts.

A La Carte

Passed Hor D'Oeuvres- \$1.00+ per guest
Entrees \$2.95+ per guest
Side- \$1.50+ per guest
Espresso Bar- \$1.50 per guest
Table Wine Service- \$3.00+ per guest (of age)
Specialty Drink- \$2.75+ per guest (Served with Dinner or Coupon)

Price does not include 18% Gratuity & 7.35% Tax
Prices listed above are based on a minimum of 100 guests.