



TEA PARTY

\$17 Per Person

- Assorted Tea Sandwiches | Smoked Salmon with Herb Goat Cheese, Watercress & Cucumber, Bang-Bang Chicken, Ham with Tomato & Brie
- Ricotta Crostini's | Fava Beans, Peas, Sprig of Mint
- Scones | Lemon Curd, Honey, Whipped Cream, Seasonal Jams
- Berry Trifle

HORS D'OEUVRE SAMPLER

\$20 Per Person

- Bruschetta | Toasted Baguettes
- Seasonal Fruit | Coconut Cream Dip
- Seasonal Hummus | Vegetable Crisps & Grilled Pita
- 3-5 Hors D'oeuvres (*Menu Available upon Request*)
- Assorted Mini Pastries

HOT BUFFET

Served with Fresh Baked Rolls

\$23 Per Person

MAIN

- Pesto Chicken Breast | Tomato Rosé
- Pasta Primavera | Herb Cream
- Grilled Salmon | Lemon-Dill White Wine

SIDES

- Cauliflower Couscous
- Sautéed Broccoli | Garlic

DESSERT

- Assorted Mini Pastries



PASTA BAR

Served with Garlic Bread & Caesar Salad

\$22 Per Person

MAIN

- Spinach & Garlic Ravioli | Sundried Tomato Cream
- Penne | Traditional Marinara
- Roasted Vegetable Lasagna | Fresh Mozzarella

SIDES

- Sautéed Haricot Verts

DESSERT

- Mini Cannoli's

GOURMET SANDWICHES

Served with Seasonal Fruit

\$16 Per Person

MAIN

- Assortment | Beef Tenderloin, Seared Tuna, Grilled Chicken Breast, Caprese, BLTA

SIDES (Choose 1)

- Mixed Greens
- Potato Salad
- Pasta Salad

DESSERT

- Cookies & Brownies



TACO or FAJITA BAR

Served with Soft Corn Tortillas, House Made Tortilla Chips, & Guacamole
\$22 Per Person

PROTEINS

- Blackened Chicken
- Chili-Lime Shrimp

ACCOMPANIMENTS

- Sautéed Onions & Peppers
- Jalapeños
- Shredded Cheddar
- Chopped Romaine
- Cilantro
- Lime Wedges
- Pico de Gallo

SIDES

- Spanish Rice
- Black Beans

DESSERT

- Churros