



## ***Classic Package***

*Cocktail Hour*

*Butler Passed Hors d' oeuvres*

*Choice of any 3*

Heirloom Tomato Bruschetta with Mozzarella and Basil  
Served in a bread cup

Peruvian Purple Potato with Crème Fraiche and Caviar  
Garnished with Chive Flower

Tortellini on Skewers in a lemon Dill Yogurt

Cucumber cups with Salmon Mousse  
Served with Caviar and Fresh Dill

Asian Shrimp Salad served in a Wonton Cup

Seasonal Soups served in Shot Glasses or Cappuccino Cups

Caramelized brie tartlets with Candied Ginger and Walnuts

Asian Shrimp Mousse on Sugarcane Skewers

Caribbean Crab Cake with Papaya Aioli

## **Main Course**

### *Salad Selection*

#### Choose 1

Strawberry Salad with Caramelized Pecan, Goat Cheese  
Served with strawberry and walnut oil vinaigrette

Spinach Salad with Goat Cheese, Dried Cranberry,  
Caramelized Pecans with Raspberry Vinaigrette

Cesar Salad

### *Entrée Selection*

#### Choice of any 2

Pan-Seared Salmon with Mussel and Roasted Garlic Butter Sauce

Jerk Rubbed Tenderloin with Red Wine Reduction,

Cherry and Balsamic Glazed Cornish Hen.

Garlic and Herb Crusted Snapper

Roasted Chicken Breast with Herb Pesto and Balsamic Reduction

*Side Dishes*  
**Choice of any 2**

Classic Ratatouille

Asparagus sautéed with Prosciutto

Sautéed Pumpkin and Brussels sprouts

Spiced Couscous

Herb Roasted Red Bliss Potato

Garlic Mashed Potato

Bread Rolls and Butter will accompany Dinner

Freshly Brewed Coffee

(Dessert will be an additional cost, please ask for desert menu)