



... Themed Served Dinners with Butlered Hors d'oeuvres...

(can also be served as a buffet dinner)

Butler Passed Hors d'oeuvres~ Choose two from the following ...

- ~Baked Mushrooms with Brie & Pesto ~or~ with Tavern Ham & Smoked Gouda
- ~Adobe Chicken Beggar's Purses
- ~Spanish Olive & Cheddar Tartlets
- ~Antipasto Kabobs
- ~Tomato-Pesto Tartlets
- ~Mediterranean Palmiers ~ puff pastry filled with feta, pesto, sun-dried tomatoes & walnuts
- ~Tapenade & Asiago Crostini
- ~California Rolls with Wasabi Dipping Sauce
- ~Caramelized Onion & Pancetta Tartlets
- ~Tomato-Basil ~or~ Roasted Beet & Herb-Garlic Cheese Bruschetta
- ~Bacon Wrapped Dates with Blue Cheese ~ **please add \$1 per guest**
- ~Smoked Salmon Canapés ~or~ Wraps ~**please add \$2 per guest**
- ~Seared Scallops with Orange-Sesame Dipping Sauce ~ **please add \$4.50 per guest**
(Voted best "heart healthy" appetizer ~ "Charlotte Taste Magazine")
- ~Blue Crab-Parmesan Toasts ~**please add \$2.85 per guest**
- ~Crab & Corn Relish Filled Wonton Shells ~**please add \$2.85 per guest**

Spring Themed Menu ~ Choose one soup ~or~ salad and one entrée from the following options...

Soup ~or~ Salad Choices...

- ~Mixed Greens with Toasted Walnuts, Fresh Strawberries & Strawberry ~or~ Citrus Vinaigrette
- ~Hearts of Palm Salad with Beets & Blue Cheese in Balsamic Vinaigrette
- ~Classic Wedge Salad with Diced Tomatoes, Blue Cheese Crumbles & Tomato Vinaigrette (available year round best during late spring into late summer)

- ~Carrot Soup with Thyme & Fennel
- ~Roasted Yellow Pepper Soup with Serrano Cream

Entrée Choices...

- Citrus-Dill Grilled Salmon Steak & Pecorino-Encrusted Baked Chicken Breast ~**please add \$4.60 per guest**
- Roasted Farmers Market Asparagus with Lemon-Sage Butter ~or~ Corn Stuffed Baked Tomatoes
- Steamed Baby Potatoes with Fresh Herbs

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- Chardonnay-Braised ~or~ Scilian Caper Grilled Lamb Chop ~ **please add \$5.80 per guest**
- Spring Vegetables & Herbed Couscous ~or~ Creamy Semolina with Roasted Mushrooms
  
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- Grilled Salmon over Pappardelle in Lemon-Cream Sauce
- Roasted Farmers Market Asparagus

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- Petite Grilled Filet Mignon & Wild Mushroom Ravioli with Gorgonzola Cream Sauce ~**please add \$6.50 per guest**
- Sautéed Sugar Snap Peas

#### **Dessert Choice ~ chose one from the following...**



~Lemon-Coconut Angel Cake with Strawberry ~or~ Raspberry Coulis  
~Triple Sec Splashed Fresh Local Strawberries, Sour Cream Pound Cake with Chambord Whipped Cream  
~Key Lime White Chocolate Cheesecake

**Summer Themed Menu ~ Choose one soup ~or~ salad and one entrée from the following options...**

**Soup ~or~ Salad Choices...**

~Mixed Greens, Gorgonzola Crumbles, Red Onions & Tomato Vinaigrette  
~Salad Caprese, "Wolfgang Style" (stacked Farmers' Market Tomatoes, Fresh Mozzarella, Organic Basil, Extra Virgin Olive Oil & Balsamic Drizzle)  
  
~Classic Gazpacho with Cilantro Crème Fraiche  
~Chilled Mango-Cucumber Soup with Cilantro Chiffonade

**Entrée Choices...**

Oregano-Lemon Roasted Leg of Lamb & Chicken Breast **~please add \$4.75 per guest**  
Herb & Garlic Potatoes  
Petite Green Beans with Sage Butter ~or~ Pesto  
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Herb Crusted Flank Steak with Farmers' Market Tomatoes & Olives
Toasted Pinnolli & Feta Orzo
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Grilled Peppered 6oz Rib-Eye Steaks ~ **please add \$3.75 per guest**  
Green Onion & Bacon Mashed Potatoes  
Roasted Asparagus with Roasted Red Pepper Glaze  
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Grilled Pork Tenderloin with Fresh Peach & Ginger Sauce
Grilled Summer Vegetables
Roasted Red Potatoes with Garlic, Olive Oil & Cilantro
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Grilled Grouper with Moroccan Salsa & Pecorino Encrusted Chicken Breast **~please add \$5.80 per guest**  
Rice Jardin (Wild & White Rice Sautéed with Farmers' Market Zucchini, Corn & Tomatoes)

**Dessert Choices ~ chose one of the following...**

~Roasted Local Peaches & Plums with Amaretto Whipped Cream  
~Strawberry Symphony Cheesecake  
~Lemon Berry Mascarpone Cake  
~Dark Chocolate Truffle Mousse with Strawberry ~or~ Raspberry Coulis

**Fall Themed Menu ~ Choose one soup ~or~ salad and one entrée from the following options...**

**Soup ~or~ Salad Choices...**

~Mixed Greens, Fresh Pears, Spiced Pecans, Maytag Blue Cheese & Warm Applewood Smoked Bacon Vinaigrette  
~Confetti Spinach Salad (shredded carrots, jicama and red cabbage with champagne or Dijon vinaigrette)



~Cream of Celery Soup with Stilton & Walnuts  
~Butternut Squash Soup with Cider Cream, Fresh Chive Chiffonade

**Entrée Choices...**

Grilled Lamb Chops with a Red Wine, Honey & Garlic Glaze **~please add \$4.70 per guest**  
Chipotle-Chile & Smoked Gouda Mashed Potatoes ~or~ ~ Potato "Cupcake" choices: Basil Pesto, Goat Cheese  
Rosemary or Bacon & Gruyere  
Roasted Fall Root Vegetables

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Short Ribs Provencal (braised in zinfandel with herbs, carrots and niçoise olives)
Crème Fraîche Mashed Potatoes ~or~ Walnut Risotto with Roasted Asparagus

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Sirloin Steak Au Poivre with Dijon Cream Sauce **~ please add \$4.35 per guest**  
Petite Green Beans with Toasted Pecan Butter  
Curried Louisiana Wild & White Rice

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Classic Coq au Vin (chicken breasts simmered in red wine with bacon, pearl onions & wild mushrooms)
Buttery Red Skin Mashed Potatoes
Julienne of Carrots & Zucchini with Orange & Lemon Zest Butter

Dessert Choices ~ chose one of the following...

~Pears Sautéed in Brown Sugar & Lemon topped with Calvados Whipped Cream
~Triple Chocolate Truffle Cake
~Italian Cream Cake (buttermilk coconut pecan cake, cream cheese icing)
~Poached Pears drizzled with Spiced Caramel Sauce & Shortbread Cookies

Winter Themed Menu ~ Choose one soup ~or~ salad and one entrée from the following options...

Soup ~or~ Salad Choices...

~Mixed Greens with Pine Nuts, Goat Cheese, Roasted Peppers & Balsamic Splash
~Classic Caesar Salad with Sautéed Bay Shrimp, Pecorino Cheese & Garlic Croutons

~Corn Bisque with Red Bell Pepper & Rosemary
~Curried Pumpkin Bisque with Cheddar Cheese

Entrée Choices...

Lamb Shanks Braised in Merlot with Caramelized Vidalia Onions **~ please add \$4.95 per guest**
Pan Roasted Winter Vegetables & Parmesan Polenta

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Chicken Breast & Sautéed Shrimp in Mushroom Sherry Sauce  
Basmati Rice  
Roasted Acorn Squash with Quinoa

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Medallions of Beef Tenderloin **~please add \$6.50 per guest**

Choose a sauce from the following.... Shiitake Madeira ~ Cognac-Burgundy ~ Green Peppercorn Cream ~
Portobello-Stilton ~ Mustard Port Sauce & Red Onion Confit ~or~ Stuffed with Spinach & Blue Cheese
Orzo au Gratin

Dilled Buttered Petite Carrots ~or~ Roasted Root Vegetables

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Crab Stuffed Chicken Breast with Alfredo ~or~ Dijon Cream Sauce

Baked White & Wild Rice with Mushrooms

Baby Carrots with Dill Butter

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Seared Prawns & Scallops over Charleston Grits, Sausage, Scallions & Tasso Gravy **~please add \$4.00 per guest**

Petite Green Beans & Wild Mushrooms

Dessert Choices ~ chose one of the following...

~Chocolate-Orange Fudge Torte with Triple Sec Glaze (Voted Best Dessert by "Charlotte Taste" Magazine)

~New York Cheese Cake with Fudge Sauce

~Sicilian Cassata (Amaretto drizzled cake, sweet ricotta, chocolate, toasted almonds & rich chocolate-espresso ganache)

~Turtle Cheesecake

NOTE: All menus are merely suggestions and can be customized to your tastes and desires!

All Menus Include...

Hearth baked crusty breads with herb-infused butter, mixed olive butter ~or~ herbed olive oil & balsamic vinegar
Iced tea with lemon ~or~ orange slices & fresh roasted coffee.

~ and ~

A complete place setting of platinum banded white china, stainless flatware and glassware as follows: A salad fork or soup spoon, dinner fork, dinner knife, butter knife, teaspoon and dessert fork. A salad plate or soup bowl, dinner plate, bread & butter plate and dessert plate. A coffee cup & saucer, iced tea and/or water glass, universal wine glass and linen napkin.

~ \$37.45 per guest ~**

(20 guest minimum)

Please note: events with nineteen guests or fewer, please add \$5.00 per guest. Events with ten guests or fewer, please add \$15.00 per guest

**Pricing does not include service or additional rentals that may be needed