

Event Menu

VIP Reception Hors D'oeuvres

Cheese, vegetable crudite and fruit display

Smoked Salmon with Cucumber and Dill Canapé

Cocktails and water station

Silent Auction Hors D'oeuvres

Melon with Prosciutto

Tomato & Basil Brushetta

Cheese, vegetable crudite and fruit display

Cash Bar and water station

Dinner

Salad

Mixed field greens with tomatoes, cucumbers, bermuda onions, carrot, house made croutons and fresh herb vinaigrette

Entree Option 1

Adobo marinated chicken breast grilled with sauteed peppers and onions, garlic roasted cilantro sauce and cilantro lime rice

Entree Option 2

Mushroom strudel featuring portobello, shiitake, and domestic mushrooms, spinach and tomatoes in puff pastry

Desserts

Italian lemon cake or Chocolate bread pudding